

Book your next Private Dining Event at the Original Roy's in Hawai'i Kai!

Our elegant and beautiful banquet room can accommodate anywhere from 15 to 90 guests.

Listed below is a selection of set menus for your event. You as the host can make the appetizer selections and your guests will be able to make their entrée selections upon arrival.

We do ask that parties of 50 or more choose the Waimanalo Beach menu with pre-selected entrees, to assure proper execution process.

Beverage service options – completely up to you! You let us know what you'd like to take care of (i.e. hosted bar, wine & beer only, wine only or non-alcoholic beverages only) and we'll oblige by that.

There is a food and beverage minimum in order to reserve the banquet room, the minimum dollar amount required to guarantee your reservation, which is noted in your confirmation agreement. A minimum of \$2,000 spent on food and beverage (not including tax or gratuity) is needed for the exclusive use of the banquet room.

To reserve the private dining room there is a \$500 non-refundable deposit to secure the room for the night. The deposit will be used towards your food and beverage minimum on the day of the event.

We are more than happy to help give you more information and check availability at 808-396-7697 or email us at: pdhawaiiikai@royshawaii.com.

Once you're ready to move forward, a confirmation agreement will be put together to secure the space.

**Please note that a State excise tax of 4.712% will be applied to all events.
The average gratuity left for banquets is between 18-20%**

Roy's Hawaii Kai

Hanauma Bay Menu 2016

The items listed below are served "Family Style" for the entire table to enjoy!

1st

Szechuan Spiced Baby Back Pork Ribs

Seared Shrimp Sticks | Wasabi Cocktail Sauce

2nd

Chinatown Chicken Spring Rolls | Pineapple Black Bean Dragon Sauce

Lobster Gau Gees | Firecracker Sauce

3rd

Mini Crab Cakes | Spicy Sesame Togarashi Butter

Tempura Spicy Ahi Sushi Roll

4th

Teri-Hibachi Grilled Salmon | Japanese Citrus Ponzu

Blackened Island Ahi | Hot Soy Mustard Butter Sauce

Honey Mustard Glazed Short Ribs | Natural Braising Sauce

Dessert

Selected & Prepared by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee or Hot Hawaiian Natural Teas

**\$49.00 per person
(not including tax and gratuity)**

All Menu Items And Prices Are Subject To Change Without Notice

Our Chef's would like to order and prepare the best of our local and seasonal items for you and your guests
For planning purposes, please make your menu selection a minimum of 10 days in advance.

Roy's Hawaii Kai Makapu'u Beach Menu 2016

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Tempura Spicy Ahi Sushi Roll

Szechuan Spiced Baby Back Pork Rib

Seared Shrimp Stick | Wasabi Cocktail Sauce

Blackened Island Ahi | Hot Soy Mustard Butter

Chinatown Chicken Spring Rolls | Pineapple Black Bean Dragon Sauce

Island Fresh Salad

Nalo Collection of Baby Greens | Okimoto's Creamy Herb Dressing

Your Choice of Entrée

(chosen at the time of seating)

Half Roaster Chicken | Red Wine Natural Sauce

Teri-Hibachi Grilled Salmon | Japanese Citrus Ponzu

Garlic Buttered Large Shrimp | Kona Lobster Truffle Sauce

Honey Mustard Glazed Short Rib of Beef | Natural Braising Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee or Hot Hawaiian Natural Teas

\$68.00 per person

(not including tax and gratuity)

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For planning purposes, please make your menu selection a minimum of 10 days in advance.

Roy's Hawaii Kai Maunaloa Bay Menu 2016

Roy's Dim Sum Style Appetizer Plate

Szechuan Spiced Baby Back Pork Rib

Seared Shrimp Stick | Wasabi Cocktail Sauce

Chinatown Chicken Spring Rolls | Pineapple Black Bean Dragon Sauce

Mini Crab Cake | Spicy Sesame Togarashi Butter

Island Fresh Salad

Manini Iceberg Wedge Salad | Creamy Buttermilk Stilton Bleu Cheese Dressing

Your Choice of Entrée

(chosen at the time of seating)

Half Roaster Chicken | Red Wine Natural Sauce

Teri-Hibachi Grilled Salmon | Japanese Citrus Ponzu

Japanese Style Misoyaki Butterfish | Sweet Ginger Wasabi Sauce

Pan Seared Duck Breast | White Balsamic Berry Gastrique

Honey Mustard Glazed Short Rib | Natural Braising Sauce

Blackened Island Ahi | Hot Soy Mustard Butter

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee or Hot Hawaiian Natural Teas

**\$76.50 per person
(not including tax and gratuity)**

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Roy's Hawaii Kai

Lanikai Beach Menu 2016

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Omakase Sashimi

Hawaiian Fusion Sushi Roll

Island Ahi Tartar | Baked Crostini

Mini Crab Cake | Spicy Sesame Togarashi Butter

Szechuan Spiced Baby Back Pork Rib

Island Fresh Salad

Ahi Tataki and Nalo Collection of Baby Greens | Sweet Sesame Soy

Your Choice of Entrée

(chosen at the time of seating)

Half Roaster Chicken | Red Wine Natural Sauce

Honey Mustard Glazed Short Rib | Natural Braising Sauce

Seared Large Shrimp | Kona Lobster Truffle Sauce

Teri-Hibachi Grilled Salmon | Japanese Citrus Ponzu

Roasted Macadamia Nut White Fish (Daily Selection) | Lobster Essence

Flame Grilled Hawaii Rancher's Filet Mignon | Peppercorn Natural

Blackened Ahi and Macadamia Nut Roasted White Fish | Hot Soy Mustard Butter & Kona Lobster Essence

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee or Hot Hawaiian Natural Teas

\$79.00 per person

(not including tax and gratuity)

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Roy's Hawaii Kai

Kahala Beach Menu 2016

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Omakase Sashimi

Island Ahi Poké | Inamona Jus

Crispy Lobster Gau Gee | Firecracker Aioli

Seared Shrimp Stick | Wasabi Cocktail Sauce

Mini Crab Cake | Sesame Buerre Blanc

Szechuan Spiced Baby Back Pork Rib

Island Fresh Salad

Chilled Tiger Shrimp and Nalo Collection of Baby Greens | Hawaiian Lilikoi & Vanilla Vinaigrette

Your Choice of Entrée

(chosen at the time of seating)

Half Roaster Chicken | Red Wine Natural Sauce

Teri-Hibachi Grilled Salmon | Citrus Ponzu Sauce

Blackened Island Ahi | Hot Soy Mustard Butter Sauce

Macadamia Nut Roasted Island White Fish | Lobster Essence

Flame Grilled Hawaii Rancher's Filet Mignon | Peppercorn Natural Sauce

Blackened Island Ahi & Macadamia Nut Roasted Island White Fish | Two Sauces

Shellfish Combination of Diver Scallops and Large Shrimp | White Truffle Lobster Essence

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee or Hot Hawaiian Natural Teas

\$79.00 per person

(not including tax and gratuity)

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For planning purposes, please make your menu selection a minimum of 10 days in advance

Roy's Hawaii Kai

Waimanalo Beach Menu 2016

Roy's Dim Sum Style Appetizer Plate

Szechuan Spiced Baby Back Rib

Seared Shrimp Stick | Wasabi Cocktail Sauce

Chinatown Chicken Spring Rolls | Pineapple Black Bean Dragon Sauce

Mini Crab Cake | Spicy Sesame Togarashi Butter

Island Fresh Salad

Roasted Beets & Big Island Goat Cheese with Baby Nalo Collection | Truffle White Balsamic Vinaigrette

Make Your Choice of Entrée

(pre-select one fish item and one meat item to have your guests enjoy the same customized entrée)

Fish

Teppan Seared Large Tiger Shrimp | Kona Lobster Truffle Sauce

~or~

Japanese Style Misoyaki Butterfish | Sweet Ginger Wasabi Sauce (+\$5.00)

~or~

Macadamia Nut Roasted Island White Fish | Lobster Essence

Meat

Flame Grilled Filet Mignon | Peppercorn Natural Sauce (+\$5.00)

~or~

Pan Seared Chicken Breast | Red Wine Natural Sauce

~or~

Honey Mustard Glazed Short Rib | Natural Braising Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee or Hot Hawaiian Natural Teas

\$74.00 per person

(not including tax and gratuity)

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