

ROY'S WAIKIKI
Diamond Head MENU 2017

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Creamy Polenta | Braised Pork Belly
Hamakua Mushroom Risotto Cake | Reduced Balsamic
Truffled Big Island Goat Cheese Tortellini | Tomato Ragu
Seared Duck Breast | Cherry Port Wine Reduction
Buffalo Mozzarella & Hauula Tomato Bruschetta

Island Fresh Salad

Waikiki Caesar with Big Island Hearts of Palm | Crostini, Parmesan Dressing

Your Choice of Entrée

(chosen at the time of seating)

Macadamia Nut Crusted Whitefish | "Kona Cold" Lobster Sauce
Chinese Style Steamed Whitefish | Asian Aromatic Relish, Sizzling Soy
Hibachi Grilled Atlantic Salmon | Citrus Ponzu Sauce
Half Roaster Chicken | Veal Demi Glace
Honey Mustard Glazed Short Rib | Lomi Tomatoes

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee
Or Hot Tazo Teas

\$55.00 per person
(not including tax and gratuity)

****All Menu Items And Prices Are Subject To Change Without Notice**

**For planning purposes, we ask that menu selections are made a minimum of 10 days in advance.
Chefs will determine all menu selections not made within 10 days of party date.****

ROY'S WAIKIKI
Haleakala MENU 2017

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Seared Duck Breast | Cherry Port Wine Reduction

Big Eye Ahi Tartare | Crostini

Crab & Portobello Mushroom Risotto Cake | Red Wine Sauce

Mini Truffle Lobster Bisque

Shrimp & Scallop Tortellini | Truffle Emulsion

Island Fresh Salad

Warm Mac Nut Crusted Big Island Goat Cheese | Hauula Tomato, Lilikoi Tarragon Dressing

Your Choice of Entrée

(chosen at the time of seating)

Macadamia Nut Crusted White Fish | "Kona Cold" Lobster Sauce

Hibachi Grilled Atlantic Salmon | Citrus Ponzu Sauce

Hawaiian Style Misoyaki Butterfish | Sweet Ginger Wasabi Beurre Blanc

Kauai Prawns | Garlic White Wine Butter Sauce

Half Roaster Chicken | Veal Demi Glace

Honey Mustard Glazed Short Rib | Lomi Tomatoes

Open Fire Filet Mignon | Port Wine Peppercorn Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee

Or Hot Tazo Teas

\$69.00 per person

(not including tax and gratuity)

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ROY'S WAIKIKI
Mauna Kea MENU 2017

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Hawaiian Style Ahi Poke

Spicy Red Veal Potstickers

Mini Crab Cake | Spicy Sesame Beurre Blanc

Grilled Szechuan Spiced Baby Back Pork Rib

Chinatown Beef & Pork Spring Roll | Pineapple Sweet Sour & Hot Mustard Sauce

Seared Shrimp Stick | Wasabi Cocktail Sauce

Island Fresh Salad

Waimanalo Mixed Baby Greens Salad | Creamy Herb Vinaigrette

Your Choice of Entrée

(chosen at the time of seating)

Combination Entrée: Macadamia Nut Crusted Whitefish | “Kona Cold” Lobster Sauce &

Blackened Big Eye Ahi | Spicy Soy Mustard

Macadamia Nut Crusted Whitefish | “Kona Cold” Lobster Sauce

Chinese Style Steamed Whitefish | Asian Aromatic Relish, Sizzling Soy

Hawaiian Style Misoyaki Butterfish | Sweet Ginger Wasabi Beurre Blanc

Kauai Prawns | Garlic White Wine Butter Sauce

Half Roaster Chicken | Veal Demi Glace

Honey Mustard Glazed Short Rib | Lomi Tomatoes

Open Fire Filet Mignon | Peppercorn Port Wine Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee

Or Hot Tazo Teas

\$72.00 per person

(not including tax and gratuity)

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ROY'S WAIKIKI
Kilauea MENU 2017

Roy's Dim Sum Style Appetizer Plate

(please pre-select five items)

Assorted Sashimi

Tiger Shrimp Ceviche

“Frying Dragon” Crispy Unagi, Butterfish Maki | Sweet Wasabi Sauce

T.N.T. Roll | Spicy Tuna, Tomato & Cucumber

Pork Belly Bao Bun

Tataki of Filet Mignon | Chili Ponzu

Island Fresh Salad

Rainbow Sashimi Salad | Kaiware Sprouts, Crisp Salmon Skin, Truffle Soy Vinaigrette

Your Choice of Entrée

(chosen at the time of seating)

Combination Entrée: Macadamia Nut Crusted Whitefish | “Kona Cold” Lobster & **Blackened Ahi** | Spicy Soy Mustard

Kauai Prawns and Day Boat Scallops | Garlic White Wine Sauce

Macadamia Nut Crusted Whitefish | “Kona Cold” Lobster Sauce

Chinese Style Steamed Whitefish | Asian Aromatic Relish Sizzling Soy

Hawaiian Style Misoyaki Buttersfish | Sweet Ginger Wasabi Beurre Blanc

Day Boat Sea Scallop | Au Poive Beurre Rouge

Half Roaster Chicken | Veal Demi Glace

Colorado Rack of Lamb | Marsala Gastrique

Open Fire Filet Mignon | Peppercorn Port Wine Sauce

Dessert

Prepared & Selected by Roy's Pastry Chefs

Beverage

Freshly Roasted Coffee

Or Hot Tazo Teas

\$85.00 per person

(not including tax and gratuity)

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ROY'S WAIKIKI
60+ Persons MENU 2017

Roy's Dim Sum Style Appetizer Plate

(please pre-select four items)

Hawaiian Style Ahi Poke

Spicy Red Veal Potstickers

Mini Crab Cake | Spicy Sesame Beurre Blanc

Grilled Szechuan Spiced Baby Back Pork Rib

Chinatown Chicken Spring Roll | Pineapple Sweet Sour & Hot Mustard Sauce

Hot Iron Seared Shrimp Stick | Wasabi Cocktail Sauce

Island Fresh Salad

Waimanalo Mixed Baby Greens Salad with Creamy Herb Vinaigrette

Entrée Combo (Must select one option at least 10 days prior)

Slow Braised & Charbroiled Short Rib of Beef | Demi Glaze

& Macadamia Nut Crusted Whitefish | "Kona Cold" Lobster Sauce

Or

Slow Braised & Charbroiled Short Rib of Beef | Demi Glaze

& Hibachi Grilled Atlantic Salmon | Cucumber & Wakame Salad, Citrus Ponzu

Or

Black Tiger Shrimp prepared in Roy's Classic Hawaiian Fusion Style

& Macadamia Nut Crusted Whitefish | "Kona Cold" Lobster Sauce

Or

Black Tiger Shrimp prepared in Roy's Classic Hawaiian Fusion Style

& Hibachi Grilled Atlantic Salmon | Cucumber & Wakame Salad, Citrus Ponzu

Or

Slow Braised & Charbroiled Short Rib of Beef | Demi Glaze

Black Tiger Shrimp prepared in Roy's Classic Hawaiian Fusion Style

Dessert

Chef's Selection

Beverage

Freshly Roasted Coffee

Or Hot Tazo Teas

\$70.00 per person

(not including tax and gratuity)

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