



February 14, 2012

It is with great honor that we have you as our guest on this indulgent evening to celebrate Valentine's Day with your friends and loved ones. Our spectacular prix fixe menu features many of our Roy's Classics as well as an array of decadent dishes created by Chef Ron just for this special evening.

As your hosts, we invite you to indulge, delight and enjoy!

Mahalo for joining us,

Heather Avery, Managing Partner

Ron Plata, Chef Partner

Featured Valentine's Day Cocktails

Chandon Sparkling Rose

Sonoma, California 9 glass / 45 bottle

Moet et Chandon "White Star"

Epernay, France 14 glass / 70 bottle

The Original Hawaiian Martini

Nothing says Martini like "shaken, not stirred" and Roy's put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples are infused in SKYY Vodka, Stolli Vanil Vodka and Malibu Coconut Rum. Shaken and served with fresh pineapple. 11.95

Roy's Island Mai Tai

A sweet blend of Puerto Rican white rum, fresh pineapple, Orange Curacao, and Myers dark rum for a flavor found only at Roy's 10.95

1988 Martini

A tribute to our opening year in Honolulu. Perfectly balanced blend of tart grapefruit and tangy pomegranate with ABSOLUT Ruby Red Vodka, SoHo Lychee Liqueur & Patron Citronge Liqueur echoes the idyllic island lifestyle. 10.95

Valentine's Dinner Prix Fixe Menu

Appetizers (choice of one)

Balsamic Nitsume Glazed Kurobuta Pork Belly

Creamy Preserved Meyer Lemon Polenta

"Chinese Style" Sizzling Wagyu Beef Carpaccio

White Truffle Black Bean Chimichurri

Macadamia Nut Crusted Triple Cream Brie

Passion Fruit Pear Chutney

Crispy Misoyaki Butterfish Sushi Roll

Sweet Ginger Wasabi Beurre Blanc

Hawaiian Ahi Tartare

Pine Nuts, Garlic Chipotle Aioli

Soups & Salads (choice of one)

Maine Lobster Miso Bisque

White Truffle Furikake Croutons

Tom Kha Goong *Thai Style Coconut Prawn Soup*

Petite "BLT" Wedge *Buttermilk Bleu Cheese Dressing*

Port Wine Poached Pear Salad

Wild Rocket Arugula, Chevre & Violet Mustard Vinaigrette

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

Roy's Classic Misoyaki Butterfish

Chinese Sizzling Soy Vinaigrette 72

Yuzu Kosho Crusted Tiger Shrimp

Go Chu Jang Vinaigrette & Cha Soba Salad 60

Thai Basil Seared U-10 Sea Scallops

Forbidden Rice Risotto, Bangkok Lobster Curry 69

Rainbow Peppercorn Crusted Hawaiian Ahi

Caramelized Shallot Brandy Sauce 68

Truffle Ponzu Poached Australian Barramundi

Okinawan Sweet Potato Gnocchi 68

Maine Lobster Thermidor "Asian Style"

Lobster Mashed Potatoes 85

FROM THE LAND

Grilled Filet Mignon

Wild Mushroom Merlot Sauce 72

Boursin Cheese Stuffed Chicken

Cranberry Compote, Pinot Noir Reduction 58

48 Hour Misoyaki Pork Steak

Butternut Squash Puree, Wasabi Demi Glace 68

Sirloin Steak & Maine Lobster Thermidor

Roy's "Power" Natural & Spicy Miso Butter 85

"Duck, Duck, Goose"

*Five Spiced Duck Legs, Duck Confit Tortellini,
Gooseberry Zinfandel Gastrique 68*

Sweet Endings (choice of one)

"Strawberries & Cream" Panna Cotta

Assorted Mini Cookies

Ginger Spiced Peach Turnover

Maple Walnut Ice Cream, Captain Morgan's Rum Sauce

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Trio of Cupcakes

Red Velvet, Lilikoi Chiffon & Black Forest

A NOTE ON DESSERT... *Our Signature Melting Hot Chocolate Soufflé requires significant preparation time. Please let your waitperson know in advance if you would like to enjoy one after your meal.*