



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 Jason Grasty just for this special evening.

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

Mahalo for joining us,

Sondra Hon, Managing Partner

Jason Grasty, 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, Stoli 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)

Crispy Chicken Spring Rolls

Black Bean Dragon Sauce, Spicy Soy Mustard

Wagyu Beef Carpaccio

Shave Pears, Arugula Pesto, Micro Greens

Lobster Shu Mai

Truffle Beurre Blanc, Lobster Essence

Tempura Crusted Crab and Avocado Roll

Kabayaki Drizzle, Spicy Aioli

Hawaiian Ahi Tuna & Hamachi Checkerboard

Shaved Cucumber Salad, Honey Truffle Ponzu

Soups & Salads (choice of one)

Roasted Mushroom Bisque

Sautéed Wild Mushrooms, Truffle Crème Fraiche

Chicken Consommé

Chicken & Mushroom Dumplings, Shaved Fennel & Baby Bok Choy

Mixed Green and Baby Arugula Salad

Lilikoi-Poppy Seed Vinaigrette, Hearts of Palm, Candied Macadamia Nuts, Dried Cranberries

Sauterne Poached Pear Salad

Spiced Pecans, Danish Bleu Cheese, Crumbled Bacon & Pomegranate Port 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

Lemon Ginger Soy Beurre Blanc 78

Lemongrass Crusted Tiger Shrimp

Lilikoi Nam Pla, Jasmine Rice 61

Brown Butter Seared U-10 Scallops

Lemon Verbena Vinaigrette 66

Hawaiian Ahi Tuna au Poivre

Chirashi Rice, Inamona Jus 72

Jade Pesto Steamed Golden Tile

Sizzling Peanut Ginger Soy Sauce 69

TNT Crusted Maine Lobster Tails

Pad Thai Stir Fry, Spicy Togarashi Butter Sauce 84

FROM THE LAND

Rustic Grilled Filet Mignon

*Boursin Whipped Potatoes,
Red Wine Mushroom Natural 80*

Fleur de Sel Grilled 14oz Ribeye

*Truffled Pommes Frites,
Caramelized Marsala Pearl Onions 82*

Pan Seared Double Chicken Breast

Portuguese Sausage & Shallot Stuffing 58

Cold Smoked 14oz Bone-in Pork Chop

Creamy Shishito Polenta 63

8oz Grilled Filet & TNT Maine Lobster Tail

*Boursin Whipped Potatoes & Red Wine Mushroom
Natural, Pad Thai Stir Fry & Togarashi Butter 89*

Sweet Endings (choice of one)

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce, Vanilla Bean Ice Cream

Nancy's Famous Coconut Cake

Chocolate Espresso Rum Sauce

Creamy Peanut Butter Pie

Vanilla Whipped Cream, Chocolate Fudge Sauce

Cupid's Cake

Angel Food Cake Topped with Grand Mariner Strawberry Compote & Honey Mascarpone Cream

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.