



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 Red just for this special evening.

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

Mahalo for joining us,

Patrick "Red" Bray, Chef Partner

Gary Meyers, Managing 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)

P.E.I Mussels

Roasted Shishito Peppers, Lemon Shiso Butter Sauce

Char Siu Pork Spring Rolls

Sambal Sweet & Sour

Roasted Duck Confit

Rice Noodle, Thai Basil & Mint Nam Plah

Chilled Tiger Shrimp

Lemongrass, Wasabi Cocktail Sauce

Saffron Seared Sea Scallops

Spicy Edamame Hummus & Grilled Flat Bread

Soups & Salads (choice of one)

Hot Vichyssoise Soup

White Truffle, Leeks, Potato & Fennel

Roasted Corn Chowder

Charred Poblano Chiles & Lime Crème Fraiche

Karage Fried Soft Shell Crab

Baby Mixed Greens & Vegetables, Sriracha Aioli

Heirloom Tomato Salad

Grilled Asparagus, Fig Balsamic, Baby Mache & Buffalo Mozzarella

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

Sweet Ginger Wasabi Butter Sauce 72.95

Seared Tiger Shrimp

Saffron Rice, Heirloom Tomato Bisque 56.95

Dynomite Scallops

Serano Herb Rice, Sizzling Vinaigrette 68.95

Togarashi Lime Seared Hawaiian Ahi

Onion Soy Vinaigrette & Baby Vegetables 68.95

En Papillote Opakapaka

Asparagus, Red Potatoes & Lemon Butter 70.95

White Truffle Foam Lobster Tails

*Lobster Cream & Cracked Pepped Bacon Mash
85.95*

FROM THE LAND

Grilled Filet Mignon

Foie Gras Cream Sauce 70.95

Mongolian Grilled Baby Back Ribs

Sweet Potato Mash 56.95

Lemon Thyme Roasted Chicken Breast

Mushroom & Leek Stuffing 52.95

Grilled Pork Tenderloin

Sun Choke Asparagus Cream 59.95

Roasted Garlic Prime Rib

Horseradish Red Wine Demi Glace 72.95

Sweet Endings (choice of one)

White Chocolate & Raspberry Cheese Cake

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Crème Brulee

Mandarin Orange Infused

Red Velvet Cake

Crème Cheese Frosting

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.*