



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 Christopher George just for this special evening.

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

Mahalo for joining us,

Christopher Kadohiro, Managing Partner **Christopher George, 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)

Fanny Bay Oysters on the Half Shell

Ponzu Pearls, Horseradish Froth

Malaysian Curry Rock Shrimp Tempura

Shishito Peppers, Beech Mushrooms

Crispy Lobster Potstickers

Togarashi Miso Butter Sauce

Maine Lobster & Nantucket Sea Scallop Ceviche

Heirloom Tomato, Avocado, Yuzu

Tempura Futo Maki Shrimp, Avocado, and Unagi Roll

Nori Daikon Mirin Essence

Soups & Salads (choice of one)

Korean Soup

Braised Short Rib, Daikon, Potato, Cilantro, Chili, Aromatic Beef Stock

Potato Leek Fondue

Sour Cream, Cheddar Biscuit, Scallions, Black Truffle

The Wedge

Bacon Blue Cheese Dressing, Marinated Tear Drop Tomatoes, Red Onion

Sesame Miso Caesar Salad

Baby Romaine, Mango, Hearts of Palm, Focaccia Croutons

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

**Roy's Original Macadamia Nut
Crusted Mahi Mahi**
*Butter Braised Red Bliss Potatoes & Lobster Cognac
Cream Essence* 65

Polenta Seared Day Boat Scallops
*Furikake Popcorn, Lobster Corn Cream Sauce,
Edamame Succotash* 69

Butter Braised Twin Lobster Tails
Fresh Lump Crab and Marsala Sauce 85

Shiso Seared Hawaiian Swordfish
Lemon Garlic Butter Sauce, Grilled Potatoes 72

Barbecue Grilled Tiger Prawns
Wasabi Mashed Potatoes, Peanut Cilantro Curry 54

Hawaiian Style Misoyaki Glazed Butterfish
Sizzling Soy Vinaigrette 72

FROM THE LAND

8oz Filet Mignon & 6oz Maine Lobster Tail
*Lobster Cognac Crème, Miso Charred Onion Ume
Sauce* 85

Porcini Crusted 16 oz. Beef Ribeye
*Chinese Black Bean, Sausage and Tomato Demi,
Bacon Fried Potatoes, Wild Mushrooms* 75

Mongolian Grilled New Zealand Rack of Lamb
*Roasted Garlic Prosciutto Demi, Grilled Asparagus
& Wasabi Mashed Potatoes* 72

Bacon BBQ Grilled Filet Mignon
Port Wine Bordelaise, Butter Whipped Mashed Potatoes
70

Hudson Valley Duck Breast
*Black Eyed Peas, Smoked Tomatoes, Rosemary &
Wild Mushroom Duck Sauce* 69

Hawaiian Rock Salt Seasoned Chicken Breast
*Roasted Garlic Mashed Potatoes, Honey Mustard
Sauce* 49

Sweet Endings (choice of one)

Roy's Melting Dark Chocolate Soufflé
Served Ala Mode with Raspberry Sauce

Kona Coffee Panna Cotta
White Chocolate, Mixed Berries

Red Velvet & Mascarpone Cake
Grand Marnier Truffle, Crème Anglaise

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.