



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 Scott just for this special evening.

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

Mahalo for joining us,

Melissa Nasits, Managing Partner

Scott Nakachi, 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)

Boursin Cheese and Carmelized Shallot Ravioli

Micro Amaranth, Maple Miso Sauce

Fried Green Tomato Katsu

Fresh Buffalo Mozzarella, Thai Basil, Balsamic Nitsume

Triple Macadamia Nut Crusted Brie Cheese Cake

Cranberry Compote, Toast Points

Yellowfin Tuna Tartare

Yuzu Honey Aioli, Pine Nuts

Sunrise at Haleakala Roll

Tuna, Hamachi, Salmon, Tempura Roll, Togarashi Butter

Soups & Salads (choice of one)

Maine Lobster Corn Chowder

Sweet Corn, Pancetta, Littleneck Clams

Cream of King Mushroom Soup

White Truffle Oil, Grilled French Baguette

Rainbow Beet and Mozzarella Caprese Salad

Vine Ripened Cherry Tomatoes, Baby Buffalo Mozzarella & Citrus Vinaigrette

Bacon Wilted Spinach Salad

Shaved Fennel, Warmed Pancetta & White Balsamic Vinaigrette

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

Hawaiian Opakapaka Almondine

Browned Butter Gnocchi, Lemon Beurre 68.95

Yuzu Jalapeno Glazed Tiger Shrimp

Yellow Corn Polenta, Bacon Wilted Spinach 54.95

Sweet Buttered Seared Scallops

Okinawan Potato Puree, Lilikoi Gastrique 68.95

Corn Crab Crusted Barramundi

Sundried Tomato Fondue 66.95

Au Poivre Ahi Tuna

Scalloped Potatoes, Brandy Demi Glace 68.95

Truffle Butter Poached Maine Lobster Tails

Uni Risotto, Champagne Yuzu Cream 85.95

FROM THE LAND

Fire Grilled Filet Mignon

Potato Pave, Foie Gras Butter 68.95

24 Hour Braised Australian Lamb

Pistachio Nut Gremolata, Pinot Reduction 68.95

Boursin Cheese Stuffed Chicken

Caramelized Onion Savory Mushroom Stuffing
52.95

Hawaii Kai Style Beef Short Ribs

Truffled Pancetta Mac & Three Cheese 56.95

Grilled Filet Mignon & Maine Lobster Tail

Creamy Whipped Potatoes & Red Wine Reduction
85.95

Sweet Endings (choice of one)

Raspberry Cheesecake

Oreo Almond Crust, German Chocolate Sauce

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Duo of Cupcake

Red Velvet, Chocolate Decadence

Nivole Crème Brulée

Seasonal Fruit Berry Spun Sugar

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.*