



*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 Charles just for this special evening.

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

Mahalo for joining us,

Kameron Luyt, Managing Partner

Charles Andres, Chef Partner

## Featured Valentine's Day Cocktails

### **Chandon Sparkling Rose**

*Sonoma, California 9 glass / 45 bottle*

### **Moet & Chandon "Imperial"**

*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 Pork Belly**

Butter Bean Puree, Pecorino Romano Arugula, Grapefruit Balsamic Gel

#### **Sizzling Wagyu Beef Carpaccio**

*White Truffle Chimichurri, Petite Watercress*

#### **Dynamite Oysters on the Half Shell**

*Sautéed Spinach, Bacon*

#### **Black Bean Sautéed Manila Clams**

*Ponzu Soba Noodles*

#### **Sunrise at Haleakala Roll**

*Tuna, Hamachi, Salmon, Avocado & Asparagus Tempura Roll, Togarashi Butter*

### **Soups & Salads** (choice of one)

#### **Maine Lobster Bisque**

*White Truffle Croutons*

#### **Chicken Dumpling Soup**

*Green Onions, Crispy Wonton Chips*

#### **Warm Spinach Salad**

Maple Bacon Balsamic Vinaigrette

#### **Mescalun Green Salad**

*Honey Crisped Almonds, Rhubarb Strawberry 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*

**Herb Seared Black Tiger Shrimp**

*Black Truffle Alfredo, Fresh Fettuccini Pasta 58*

**Cilantro Lime Seared U-10 Sea Scallops**

*Masa Agave Reduction 69*

**Herb Grilled Island Tombo**

*Jalapeño Blue Cheese Reduction 68*

**Citrus Crusted Local Halibut**

*Truffle Miso Buerre Blanc 68*

**Butter Poached Lobster Tails**

*Wild Mushroom Creamy Risotto 85*

#### FROM THE LAND

**Grilled Filet Mignon**

*Porcini Mushroom Port Wine Reduction 72*

**48hrs Braised Lamb Shank**

*Kabocha Squash Risotto, cranberry Sauce 69*

**Roasted Chicken & Maple Sage Pan Gravy**

*Hawaiian Sweet Bread Stuffing 49*

**Aka Miso Braised Pork Tenderloin**

*Kukui Nut Chimichurri 65*

**Grilled Filet Mignon & Maine Lobster Tail**

*Wild Mushroom Merlot Sauce*

*& Truffle Herb Butter 85*

### Sweet Endings (choice of one)

**Banana Macadamia Nut Hawaiian Bread Pudding**

*Macadamia Nut Ice Cream*

**Roy's Melting Hot Chocolate Soufflé**

*Raspberry Sauce & Vanilla Bean Ice Cream*

**Spiced Baked & Stuffed Fuji Apples**

*Goat Cheese Cream*

**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.*