



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 Nathan just for this special evening.

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

Mahalo for joining us,

Keith Spragg, Managing Partner

Nathan Payo, 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)

Kurobuta Pork Belly

Pineapple Gastrique

Kumamoto Oysters

Crispy Bacon, Champagne Aspic

Sugarcane Skewered Shrimp Mousse

Sweet and Sour Sauce

Crab and Avocado Tempura Ball

Wasabi Cream

Hamachi Tartare

Won Ton Points, Garlic Yuzu Aioli

Soups & Salads (choice of one)

Ginger Carrot Soup

Crispy Leeks

Ochazuke

Konbu Cured Salmon, Green Tea Broth

Roasted Beet and Shaved Asparagus Salad

Candied Mission Figs, Balsamic Drizzle

Red Wine Poached Peach Salad

Asian Greens, Herb Crusted Goat Cheese, Bacon 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

Tiger Prawns

Yuba Noodles, Truffled Lobster Nage 64

Day Boat Scallops

Blood Orange Hollandaise 72

Opah

Sunchoke Purée, Lemongrass Honey Drizzle 65

Hawaiian Snapper

Yuzu Kosho Dynamite, Ko Chu Jang Emulsion 67

Butter Poached Lobster Tails

Edamame Risotto, Katsuo Soy 85

FROM THE LAND

Grilled Filet Mignon

Ume Shiso Demi Glace 72

Australian Rack of Lamb

Macadamia Nut Gremolata 75

Huli Huli Style Chicken

Ginger Soy Chicken Jus 54

Ribeye

Linguisa Cassoulet 75

Grilled Filet Mignon & Maine Lobster Tail

Ume Shiso Demi Glace & Katsuo Soy 85

Sweet Endings (choice of one)

Lilikoi Infused Panna Cotta

Hibiscus Reduction

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Red Velvet & Vanilla Cheesecake

Hazelnut 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.*