



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 Tyler just for this special evening.

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

Mahalo for joining us,

Darrin Shinagawa, Chef Partner

Tyler Wakuta, Sous Chef

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)

Cold Smoked Sashimi of Salmon

Shiso Pesto, Balsamic Nitsume & Truffle Oil

Baked Mussels

Wilted Spinach, Maitake Mushroom & Snow Crab Ragout

Summerlin "Matsu" Roll

Maine Lobster, Tuna, Ararae Gremolata, Yuzu Aioli

"Hawaiian Style" Dim Sum

Short Ribs, Misoyaki Butter Fish & Luau Dipping Sauce

Sweet Shrimp Ravioli

Mascarpone Cheese, Raspberry Truffle Butter Sauce

Soups & Salads (choice of one)

Oxtail Cassoulet

Black Eyed Peas & Hawaiian Sweet Bread

Wasabi Cured Salmon Belly & Chilled Somen Salad

Lomi Tomatoes, Marinated Cucumbers, Braised Tofu & Garlic Ponzu

Grilled Endive & Strawberry Salad

Day Boat Scallop Ceviche, Boursin Cheese, Spicy Walnuts & Guava Vinaigrette

Roasted Beets Winter Salad

Oyster Mushrooms, Green Beans, Mix Greens, Cherry Tomatoes & 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 69.95

Karrage Dusted Prawns

Walnut, Pineapple Fried Rice & Coconut Drizzle
54.95

Caramelized U-10 Scallops

Dried Cranberries & Roasted Garlic Risotto 68.95

Teppanyaki Seared Yellowtail

Lup Chueng, Spinach, Furikake Spaetzle 64.95

Yuzu Scented Hawaiian Dorado

Crispy Risotto & Truffled Maine Lobster Essence
64.95

Grilled Lobster Tail Duo

Pad Thai Stir Fry & Coconut Curry Chile Sauce
79.95

FROM THE LAND

Grilled 14 oz Rib Eye

Miso BBQ & Wild Mushroom Au Gratin 69.95

Shiso Scented Australian Rack of Lamb

"Asian Style" Tatziki & Guava Drizzle 69.95

Boursin Cheese Stuffed Breast of Chicken

*Potato Pave, Green Beans & Shiitakes, Pinot Noir
Reduction* 49.95

EVOO & Rosemary Poached Hangar Steak

*Red Bliss & Portuguese Sausage Hash & Soy Demi
Glaze* 59.95

Grilled Filet Mignon & Maine Lobster Tail

Pablano Whipped Potatoes, Red Wine Reduction
85.95

Sweet Endings (choice of one)

"Aunty Elmido's" Almond Torte

Banana Brulee, Strawberries, White Wine Guava Reduction & Banana Mascarpone

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Menage Trio of Profiterole

Vanilla, Chocolate & Amaretto

Red Velvet Cake

Cream Cheese Icing & Cherry Compote

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.*