



*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 Ryan Leto just for this special evening.

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

Mahalo for joining us,

**Josh Fan, Managing Partner**

**Ryan Leto, 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)

#### **Chinese Style Steamed Buns**

*Pork Belly, Fresh Coriander, Pickled Cucumber*

#### **Wagyu Beef Carpaccio**

*Roasted Mushrooms, Furikake Garlic Sauce*

#### **Lobster Dim Sum**

*Lobster Essence, White Truffle Oil*

#### **Lakanilau Roll**

*Crab Salad, Asparagus, Avocado*

#### **Dynamite Topped Oysters**

*Shiitakes, Spinach, Chili Sesame Aioli*

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

#### **Delta Asparagus Soup**

*Yuzu Crème Fraiche, E.V.O.*

#### **Duck Pho**

*Anise Scented Broth, Rice Noodles, Scallion, Thai Basil*

#### **Twin Peaks**

*Maple Glazed Bacon, Blue Cheese, Crispy Shallots*

#### **Farmers Salad**

*Baby Romaine, Benton's Bacon, Poached Egg, Torn Bread*

## 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**

*Kim Chee Lime Fusion 76*

**Cilantro Seared Tiger Shrimp**

*Maui Gold Coconut Pineapple Sauce 57*

**Parmesan Crusted Scallops**

*Pearl Onions, Fennel, Smoked Asparagus Purée 72*

**Roy's Original Blackened Ahi**

*Soy Mustard Butter 72*

**Oven Roasted Hawaiian Kajiki**

*Israeli Cous Cous, Ginger Tomato Jam 65*

**Lemongrass Butter Poached Split Lobster**

*Hong Kong Noodles, X.O. Sauce 85*

#### FROM THE LAND

**Grilled Filet Mignon**

*Bacon Madeira Jus 70*

**Kalbi Grilled N.Y. Strip**

*Sesame Spinach, Sriracha Hollandaise 72*

**Pousin a la Plancha**

*Roasted Garlic & Fingerling Confit, Sake Lemon*

*Peppercorn Jus 62*

**Boursin Stuffed Chicken Breast**

*Maui Onion Polenta, Bacon Wilted Spinach, Shiitake*

*Pan Sauce 61*

**Grilled Filet Mignon & Maine Lobster Tail**

*Bacon Madeira Jus 85*

### Sweet Endings (choice of one)

**Maple Infused Panna Cotta**

*Spice Poached Pear & Captain Morgan's Rum Sauce*

**Roy's Melting Hot Chocolate Soufflé**

*Raspberry Sauce & Vanilla Bean Ice Cream*

**Lilikoi Pudding Cake**

*Cointreau Blueberry Soup, Vanilla Cream*

**Roy's Artisan Cheese Platter**

**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.*