



Roy's®

HAWAIIAN FUSION
CUISINE

MEDIA ADVISORY

WHAT: *Roy's Summer Prix Fixe Menu*

Celebrating the culinary riches of a Hawaiian summer, known as Kau Wela.

WHEN: Summer 2007 (Now through September)

MENU: APPETIZER (choice of one):

Grilled Hawaiian Satay Skewers (Curried Chicken, Mongolian Beef, Miso Eggplant and Shrimp with Wasabi Dipping Sauce)

Roasted Baby Beet Salad with Goat Cheese Ranch Dressing

ENTRÉE (choice of one):

"Pulehu" Style Hawaiian Barbecued Sirloin (deglazed with Sake and served with a Green Peppercorn Sauce)

Grilled Tiger Shrimp, Asparagus and Shiitake Mushroom Risotto

Cracked Black Peppercorn Crusted Salmon Steak (with a Caramelized Maui Onion Pale Ale Sauce)

Slow Roasted Half Chicken (served with Portuguese Sausage, Oyster Mushroom and Apple Dressing)

DESSERT (choice of one)

Roy's Melting Hot Chocolate Soufflé (flourless Chocolate Cake with a Molten Hot Center and served à la mode)

Macadamia and Almond Caramel Tart (baked in a shortbread crust, served à la mode)

COST: \$35 per person
(price excludes tax and gratuity)

WHERE: *Roy's*
Please visit www.roysrestaurant.com for your nearest restaurant.

**ABOUT
ROY'S**

First introduced in Honolulu by James Beard award winner Chef Roy Yamaguchi, Roy's has become well known throughout the world for its Hawaiian Fusion® Cuisine featuring the freshest local ingredients, European sauces and bold Asian spices, with a focus on seafood.

**NEWS
CONTACT:** Stephanie Amberg, 813-282-1225
stephanieamberg@roysrestaurant.com