

# Easter Brunch

## 2025

### FEATURED SPECIALTY COCKTAILS

**Roy's Hawaiian Martini**  
*Pau Maui Vodka - Coconut Rum - Vanilla Vodka*  
*Muddled Hawaiian Pineapple 17*

**Roy's Island Mai Tai**  
*Light Rum - Orgeat Syrup - Orange Curacao*  
*Lime Juice - Dark Rum Float 18*

**Mango Lychee Margarita**  
*Blanco Tequila - Lychee Liqueur*  
*Mango Purée - Lime Juice 16*

**Coconut Mojito**  
*Coconut Rum - Crème de Coconut - Lime Juice*  
*Simple Syrup - Fresh Mint 17*

**Island Mimosa**  
*Orange Liqueur - Pineapple Juice - Prosecco 15*

**Tropical Sangria**  
*Light Rum - Red Wine - Orange Liqueur*  
*Lemon Juice - Orange Juice - Pineapple Juice*  
*Strawberry Purée 17*

**Sunset Cocktail**  
*Vodka - Orgeat - Lemon*  
*Pomegranate Syrup 15*

**Tiki Spiced Old Fashioned**  
*Bourbon - Tiki Bitters - Simple Syrup*  
*Orange Oils 16*

**Passionfruit Paloma**  
*Blanco Tequila - Lime Juice - Passionfruit Syrup*  
*Grapefruit - Lemon Lime Soda 15*

**Tiki Sour**  
*Rye Whiskey - Lemon Juice*  
*Simple Syrup - Tiki Bitters 15*

**Orchid Blossom**  
*Elderflower Liqueur - Strawberry Purée*  
*Lemon Juice - Prosecco 16*

**Kailua Beach Coffee**  
*Vodka - Kahlua - Crème de Banana*  
*Heavy Cream 17*

### FIRST COURSE

**Lobster Bisque**  
*Maine Lobster - Thai Aromatics*  
*Hint of Red Curry - Coconut Milk*

**Caesar Salad**  
*Brioche Croutons - Parmesan*  
*Creamy Togarashi Garlic Dressing*

**Chilled Crab & Shrimp Cocktail<sup>gf</sup>**  
*Wasabi Horseradish Cocktail Sauce*

**Szechuan Spiced Pork Ribs**  
*Smoked and Glazed in Roy's*  
*Mongolian Sauce*

**Kung Pao Calamari**  
*Bell Pepper - Bean Sprouts - Kung Pao Sauce*

**Lobster Potstickers**  
*Spicy Togarashi Miso Butter Sauce*

<sup>gf</sup>Gluten Free <sup>v</sup>Vegetarian \*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

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### ENTRÉES

*Price of entree includes your choice of first course.*

#### Hawaiian Lobster Omelet\*<sup>gf</sup>

*Lobster Essence - Crispy Potatoes 59*

#### Crab Cake Benedict

*Asparagus - Shiso Béarnaise - Crispy Potatoes  
Togarashi Miso Butter Sauce 59*

#### 6oz Filet Mignon\* & Sunny-Side Up Egg

*Roasted Red Potatoes - Brussels Sprouts  
Caramelized Onions - Thai Basil Mushroom  
Cream Sauce 62*

#### Wagyu Beef 'Loco Moco'<sup>gf</sup>

*Fried Rice - Egg - Lomi Tomatoes  
Demi-Glace 55*

#### Misoyaki "Butterfish"<sup>gf</sup>

*Alaskan Black Cod - Baby Bok Choy  
Furikake Rice 72*

#### Parmesan Bacon Crusted Chilean Sea Bass\*

*Sautéed Spinach - Red Bliss Potatoes  
Marinated Baby Heirloom Tomatoes  
Caper Lime Butter Sauce 77*

#### Shellfish Sampler\*<sup>gf</sup>

*Maine Lobster Tail - Lump Crab Cake  
Teppanyaki Shrimp - Yukon Mash  
Blue Crab Basil Cream 87*

#### Grilled 8oz. Filet Mignon\*<sup>gf</sup>

*Gruyère Scalloped Potatoes - Szechuan  
Vegetables - Truffle Onion Misoyaki  
Demi-Glace 80*

#### 14 oz. USDA Prime New York Strip Steak\*

*Lobster Mac & Cheese - Asparagus - Thai Basil  
Mushroom Cream Sauce 86*

#### Marcona Almond Pesto Crusted Lamb

*Tri-Color Cauliflower - Goat Cheese Polenta - Black Mission Fig Gastrique 78*

### DESSERTS

#### Thai Lime Tart

*Graham Cracker Crust - Whipped Cream - Crème Anglaise 15*

#### Roy's Melting Hot Chocolate Soufflé<sup>gf</sup>

*Flourless Chocolate Cake with a Molten Hot Center - Raspberry Coulis  
Vanilla Bean Ice Cream 16*

#### Macadamia Nut Bread Pudding

*Guava Sauce - Toasted Coconut - Vanilla Ice Cream 15*

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# KEIKI BRUNCH MENU

## \$19

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### TO START

Mixed Tropical Fruit

### ENTREE, Choice of

Classic Breakfast

*Scrambled Eggs - English Muffin*

*Bacon*

or

Keiki French Toast

*Bacon - Maple Syrup*

or

Two Wagyu Beef Sliders

*French Fries*

or

Crispy Chicken Fingers

*French Fries*

or

House-Made Macaroni & Cheese

### DESSERT

Keiki Sundae

Includes Milk, Juice or Iced Tea

Roy's

