



# CHRISTMAS 2023

## APPETIZERS

### Lobster Potstickers

*Spicy Togarashi Miso Butter Sauce*

### Wedge Salad<sup>gf</sup>

*Heirloom Tomatoes - Red Onion*

*Applewood Bacon - Egg - Blue Cheese*

### Tempura-Crusted Ahi Roll\*

*Spicy Togarashi Miso Butter Sauce*

### Szechuan Spiced Pork Ribs

*Smoked and Glazed in*

*Roy's Mongolian Sauce*

### Lobster Bisque

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

## ENTRÉES

### Slow Roasted Chateaubriand<sup>gf\*</sup>

*Brussels Sprouts - Vadouvan Carrots - Asparagus - Red Bliss Potatoes*

*Wild Mushroom Port Wine Pan Sauce*

### Twin 6oz. Cold Water Lobster Tails

*Furikake Rice - Bok Choy - Togarashi Miso Butter Sauce*

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

*Alaskan Black Cod - Bok Choy - Furikake Rice*

### Macadamia Nut Crusted Fresh Fish of The Day\*

*Asparagus - Red Potatoes - Lobster Cream Sauce*

### 14 oz. USDA Prime New York Strip

*Lobster Mac & Cheese - Thai Basil Mushroom Sauce*

Add a 6 oz. Cold Water Lobster Tail to any Entrée for \$29

## DESSERT

### Macadamia Nut Bread Pudding

*Guava Sauce - Toasted Coconut*

*Vanilla Ice Cream*

### Chocolate Torte<sup>gf</sup>

*Raspberry Sauce - Whipped Cream*

*Fresh Berries*

### Thai Lime Tart

*Graham Cracker Crust - Whipped Cream - Crème Anglaise*

\$89.95 per Guest

<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 Private Dining Director. 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.



## COCKTAILS

### TROPICAL FAVORITES

#### Roy's Hawaiian Martini

*Pau Maui Vodka - Coconut Rum - Vanilla Vodka  
Muddled Hawaiian Pineapple 16*

#### Roy's Island Mai Tai

*Light Rum - Orgeat Syrup - Orange Curacao  
Lime Juice - Dark Rum Float 17*

#### Mango Lychee Margarita

*Blanco Tequila - Lychee Liqueur - Mango Purée - Lime Juice 15*

#### Coconut Mojito

*Coconut Rum - Crème de Coconut - Lime Juice - Simple Syrup  
Fresh Mint 16*

#### Island Mimosa

*Orange Liqueur - Pineapple Juice - Prosecco 14*

#### Tropical Sangria

*Light Rum - Red Wine - Orange Liqueur - Lemon Juice - Orange Juice  
Pineapple Juice - Strawberry Purée 16*

#### Sunset Cocktail

*Vodka - Orgeat - Lemon - Pomegranate Syrup 14*

#### Tiki Spiced Old Fashioned

*Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 15*

#### Passionfruit Paloma

*Blanco Tequila - Lime Juice - Passionfruit Syrup - Grapefruit  
Lemon Lime Soda 14*

#### Tiki Sour

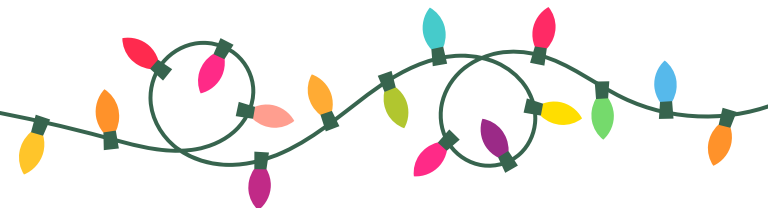
*Rye Whiskey - Lemon Juice - Simple Syrup - Tiki Bitters 14*

#### Orchid Blossom

*Elderflower Liqueur - Strawberry Purée - Lemon Juice - Prosecco 15*

#### Kailua Beach Coffee

*Vodka - Kahlua - Crème de Banana - Heavy Cream 16*



## CHRISTMAS DAY KEIKI MENU 2023

### TO START

Mixed Tropical Fruit

or

Garden Salad  
*Ranch Dressing*

### ENTRÉE

*price of entrée includes starter, dessert and beverage*

Teriyaki Grilled Salmon 19  
*Sesame Carrots - Furikake Rice*

or

4 oz. Grilled Filet Mignon 28  
*Broccolini - Mashed Potatoes*

or

Crispy Chicken Fingers 17  
*French Fries*

or

Housemade Macaroni & Cheese 17

or

Shrimp Tempura Roll 16

### DESSERT

Macadamia Nut Bread Pudding  
*Guava Sauce - Toasted Coconut*  
*Vanilla Ice Cream*

or

Keiki Sundae

Includes Milk, Soft Drinks or Iced Tea