



PRIVATE DINING MENUS

CELEBRATE HAWAII | DINE BEAUTIFULLY



# ANAHEIM

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in Anaheim. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations.

Located in Southern California's sunny Orange County, Roy's Anaheim can be found right inside the Anaheim Garden Walk, minutes from the Anaheim Convention Center and most major hotels.

Create your next extraordinary event at Roy's Anaheim; call today!



ROY'S ANAHEIM  
321 West Katella Avenue  
Anaheim, CA 92802  
TEL (714) 776-7697  
Megan Marumoto  
Private Dining Director  
PDRAnaheim  
@sscpmanagement.com



Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's Anaheim offers an amazing array of private, semi-private and al fresco dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

Orchid or Hula Rooms  
Seated Dinner - 30 guests  
Cocktail Reception - 45 guests  
and more

Mauna Kea Room  
Seated Dinner - 60 guests  
Cocktail Reception - 80 guests  
and more

Lanai  
Our Lanai, or outside patio is  
perfect for an al fresco affair.

Small Lanai  
Seated Dinner - 22 guests  
Cocktail Reception - 40 guests

Large Lanai  
Seated Dinner - 40 guests  
Cocktail Reception - 60 guests

Main Dining Room; Semi-Private  
Seating  
Seated Dinner - 12 to 150 guests

Entire Restaurant

Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 600 or more for a large-scale celebration.



# RECEPTION

## COLD APPETIZERS

Tomato Avocado Crostini <sup>V</sup>	<i>Grape Tomato – Fresh Lemon – Micro Greens</i>	3
Salmon Tataki Crostini	<i>Lomi Lomi Tomato – Micro Greens – Ponzu Gel</i>	4
Coconut Prawn Ceviche <sup>GF</sup>	<i>Marinated Prawns – Thai Coconut Milk Fresh Lime</i>	5
Asian Chilled Shrimp <sup>GF</sup>	<i>Spicy Lime Cocktail Sauce</i>	5
Vegetable Poke <sup>V</sup>	<i>Crispy Wonton Chips – Maui Onion – Inamona Jus</i>	4
Tuna Poke	<i>Crispy Wonton Chips – Maui Onion – Inamona Jus</i>	4.5
International & Domestic Cheese Display <sup>V</sup>	<i>Crackers – Fresh Fruit</i>	125/25 guests
Garden Fresh Vegetable Crudite with Edamame Hummus <sup>V GF</sup>		95/25 guests
Seasonal Fresh Fruit Display <sup>V GF</sup>		100/25 guests

## DESSERT ENHANCEMENTS

Thai Lime Tart	<i>Crème Anglaise</i>	4
Macadamia Nut Tart	<i>Caramel Sauce</i>	4
Petite Belgian Chocolate Torte <sup>GF</sup>	<i>Fresh Berries – Raspberry Sauce</i>	4
Mini Carrot Cake <sup>V</sup>	<i>Pecans – Cream Cheese Buttercream Pineapple Orange Marmalade</i>	4

<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.    \*2 oz. minimum  
Prices do not include Tax, Gratuity and Applicable Administrative Fees. Minimum orders apply

## HOT APPETIZERS

Szechuan Spiced Pork Rib	<i>Smoked &amp; Glazed in Roy’s Original Mongolian Sauce</i>	4.5
Crispy Wagyu Beef Dumplings	<i>Firecracker Sauce</i>	4
Thai Chicken Satay	<i>Bangkok Style Peanut Dipping Sauce</i>	4
Grilled Beef Yakatori	<i>Marinated &amp; Brushed with Yuzu Kosho</i>	4.5
Coconut Crusted Shrimp Skewers	<i>Sweet &amp; Sour Dipping Sauce</i>	5
Crunchy Golden Lobster Potstickers	<i>Spicy Togarashi Miso Butter Sauce</i>	5
Mini Crab Cake	<i>Japanese Citrus Aioli</i>	5
Crispy Chicken Spring Roll	<i>Citrus Black Bean Dragon Sauce</i>	4.5
Vegetable Spring Roll <sup>V</sup>	<i>Mushrooms – Sesame – Bok Choy – Sweet Chili Sauce</i>	3.5
Edamame <sup>V GF</sup>	<i>Togarashi – Sea Salt – Sugar</i>	30/25 guests

## JAPANESE A5 WAGYU

\$38 per ounce\*

Served Tataki Style with Yuzu Salt and Japanese Ponzu<sup>GF</sup>

# SUSHI

Ebi Roll <i>Shrimp Tempura - Coconut - Avocado - Cream Cheese</i> <i>Habanero Aioli - Nitsume - Mango</i>	20
Vegetable Caterpillar Roll <sup>V GF</sup> <i>Scallion - Cucumber - Avocado - Sesame</i>	16
Futomaki Roll <sup>V</sup> <i>Asparagus - Yamagobo - Takuan - Avocado - Cucumber</i> <i>Kaiware Sprouts - Garlic Ponzu</i>	16
Auntie Lei's Aloha Roll* <i>Spicy Tuna - Cucumber - Yellowtail - Salmon</i> <i>Avocado - Garlic Ponzu</i>	24
Tempura-Crusted Ahi Roll* <i>Spicy Togarashi Miso Butter Sauce</i>	20
Sunrise at Haleakala Roll* <i>Tuna - Yellowtail - Salmon - Avocado</i> <i>Asparagus - Crunchy Panko Crust</i>	22
Lakanilau Roll* <i>Wagyu Beef - Snow Crab - Tempura Asparagus</i> <i>Avocado - Sesame Miso - Truffled Greens</i>	24
Lobster California Roll <sup>GF</sup> <i>Avocado - Cucumber - Tobiko</i>	22
Maguro Roll <i>Tuna - Rice - Nori</i> <sup>GF</sup>	18
Shake Roll <i>Salmon - Rice - Nori</i> <sup>GF</sup>	18
Chef's Selection of Sashimi and Nigiri Platters**	MKT

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# PRIVATE DINING

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Roy's features an array of beautifully appointed private and semi-private dining areas perfect for groups of 12 to 600 and more. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience.



# OCEANIA DINNER MENU \$89

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef’s signature combo for your group.

## APPETIZERS

Served Family Style

Tempura-Crusted Ahi Roll\* *Spicy Togarashi Miso Butter Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy’s Original Mongolian Sauce*

Thai Chicken Satay<sup>GF</sup> *Bangkok Style Peanut Dipping Sauce*

## SALAD

Chef’s Seasonal Salad

## ENTRÉE SELECTIONS

Blackened Island Ahi\*<sup>GF</sup> *Spicy Soy Mustard Butter Sauce*

Hibachi Grilled Atlantic Salmon\*<sup>GF</sup> *Japanese Citrus Ponzu*

10 oz. Chicken Breast Adobo<sup>GF</sup> *Adobo Demi-Glace*

Braised Short Ribs of Beef<sup>GF</sup> *Natural Braising Sauce – Honey Mustard*

## CHEF’S SIGNATURE COMBO

Hibachi Grilled Atlantic Salmon\*<sup>GF</sup> & Braised Short Rib of Beef<sup>GF</sup> Combo

*Japanese Citrus Ponzu – Natural Braising Sauce*

## SIDES

Select Two For Your Guests

Baby Bok Choy<sup>V GF</sup>

Broccolini<sup>V GF</sup>

Furikake Rice<sup>V GF</sup>

Butter Braised Red Potatoes<sup>V GF</sup>

Cucumber Namasu (Cold)<sup>V GF</sup>

Szechuan Vegetables<sup>V</sup>

Yukon Mash<sup>V GF</sup>

## PREMIUM SIDES

Asparagus<sup>V GF</sup> +4

Crab Fried Rice<sup>GF</sup> +7

Creamy Coconut Black Rice<sup>GF</sup> +4

Gruyere Scalloped Potatoes<sup>V GF</sup> +4

Lobster Mac & Cheese +7

## DESSERT & BEVERAGES

Carrot Cake<sup>V</sup> *Pecans – Cream Cheese Buttercream – Pineapple Orange Marmalade*

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<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.

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# ISLAND DINNER MENU \$99

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef’s signature combo for your group.

- APPETIZERS

Served Family Style
- Thai Chicken Satay<sup>GF</sup> *Bangkok Style Peanut Dipping Sauce*
- Coconut Crusted Shrimp *Sweet & Sour Dipping Sauce*
- Szechuan Spiced Pork Rib *Smoked & Glazed in Roy’s Mongolian Sauce*
- Tempura-Crusted Ahi Roll\* *Spicy Togarashi Miso Butter Sauce*

- FIRST COURSE
- Wedge Salad<sup>GF</sup> *Heirloom Tomato – Red Onion – Egg – Applewood Bacon – Blue Cheese*

- ENTRÉE SELECTIONS
- Misoyaki ‘Butterfish’<sup>GF</sup>
- Roasted Macadamia Nut Crusted Fresh Fish of The Day\* *Lobster Cream Sauce*
- Grilled 8oz. Filet Mignon\*<sup>GF</sup> *Truffle Onion Misoyaki Demi-Glace*
- 12oz. Kurobuta Pork Chop<sup>GF</sup> *Apricot Orange Ginger Chutney*
- 10 oz. Chicken Breast Adobo<sup>GF</sup> *Adobo Demi-Glace*

- CHEF’S SIGNATURE COMBO
- Misoyaki ‘Butterfish’<sup>GF</sup> & Braised Short Rib of Beef<sup>GF</sup> Combo
- Sizzling Soy Vinaigrette – Natural Braising Sauce*

- SIDES
- Select Two For Your Guests
- Baby Bok Choy<sup>V GF</sup>
- Broccoli<sup>V GF</sup>
- Furikake Rice<sup>V GF</sup>
- Butter Braised Red Potatoes<sup>V GF</sup>
- Cucumber Namasu (Cold)<sup>V GF</sup>
- Szechuan Vegetables<sup>V</sup>
- Yukon Mash<sup>V GF</sup>

- PREMIUM SIDES
- Asparagus<sup>V GF</sup> *+4*
- Crab Fried Rice<sup>GF</sup> *+7*
- Creamy Coconut Black Rice<sup>GF</sup> *+4*
- Gruyere Scalloped Potatoes<sup>V GF</sup> *+4*
- Lobster Mac & Cheese *+7*

- DESSERT & BEVERAGES
- Dessert Duo
- Thai Lime Tart and Belgian Chocolate Torte<sup>GF</sup>
- Raspberry Sauce – Seasonal Fresh Berries – Vanilla Whipped Cream*
- Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<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.

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# PARADISE DINNER MENU \$109

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef’s signature combo for your group.

## APPETIZERS Served Family Style

Mini Crab Cakes *Japanese Citrus Aioli*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy’s Original Mongolian Sauce*

Big Eye Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*

Sunrise at Haleakala Roll\* *Tuna - Yellowtail - Salmon - Avocado - Asparagus Crunchy Panko Crust*

## SALAD

Heirloom Tomato & Shiso Burrata Salad <sup>V GF</sup> *Shaved Asparagus - Arugula Yuzu Balsamic*

## ENTRÉE SELECTIONS

Parmesan Bacon Crusted Chilean Sea Bass\* *Caper Lime Butter Sauce*

Chef’s Fresh Fish of the Day

14 oz. Prime NY Strip<sup>GF</sup> *Thai Basil Mushroom Sauce*

Dynamite Crusted 9oz. Lobster Tail<sup>GF</sup> *Togorashi Miso Butter*

## CHEF’S SIGNATURE COMBO

Filet Mignon\* & Maine Lobster Tail *Truffle Onion Misoyaki Demi-Glace*

## SIDES Select Two For Your Guests

Baby Bok Choy<sup>V GF</sup>

Broccolini<sup>V GF</sup>

Furikake Rice<sup>V GF</sup>

Butter Braised Red Potatoes<sup>V GF</sup>

Cucumber Namasu (Cold)<sup>V GF</sup>

Szechuan Vegetables<sup>V</sup>

Yukon Mash<sup>V GF</sup>

## PREMIUM SIDES

Asparagus<sup>V GF</sup> *+4*

Crab Fried Rice<sup>GF</sup> *+7*

Creamy Coconut Black Rice<sup>GF</sup> *+4*

Gruyere Scalloped Potatoes<sup>V GF</sup> *+4*

Lobster Mac & Cheese *+7*

## DESSERT & BEVERAGES

Dessert Trio

Macadamia Nut Tart - Yuzu Cheesecake - Chocolate Torte <sup>V GF</sup>

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<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.

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# THE ALI'I DINNER MENU \$119

Groups up to 60 guests, please select 3 entrées; 61 and above, please select two entrée or Chef's signature combo for your group.

- ROY'S SIGNATURE SUSHI

Served Family Style

Auntie Lei's Aloha Roll\* *Spicy Tuna - Yellowtail - Salmon - Cucumber - Avocado*  
*Garlic Ponzu*

Ebi Roll *Shrimp Tempura - Coconut - Avocado - Mango - Nitsume - Cream Cheese*  
*Habanero Aioli*

Lakanilau Roll\* *Wagyu Beef - Snow Crab - Avocado - Tempura Asparagus*  
*Sesame Miso - Truffled Greens*

Sunrise at Haleakala Roll\* *Tuna - Yellowtail - Salmon - Avocado - Asparagus*  
*Crunchy Panko Crust*

- SALAD

Maui Wowie Salad *Shrimp - Feta - Butter Leaf Lettuce - Avocado - Tomato*  
*Caper Lime Vinaigrette*

- ENTRÉE SELECTIONS

Misoyaki 'Butterfish' *Sizzling Soy Vinaigrette*

Chef's Fresh Fish of the Day

14 oz. Prime Grilled Ribeye <sup>GF</sup> *Chef's Preparation*

Twin 6oz. Maine Lobster Tails <sup>GF</sup> *Togorashi Miso Butter*

- CHEF'S SIGNATURE COMBO

Misoyaki 'Butterfish'<sup>GF</sup> - Blackened Island Ahi<sup>GF</sup> - Hibachi Grilled Atlantic Salmon  
*Sizzling Soy Vinaigrette - Spicy Soy Mustard Butter Sauce - Japanese Citrus Ponzu*

Filet Mignon\* & Maine Lobster Tail *Truffle Onion Misoyaki Demi-Glace*

- SIDES

Select One from Each Column

Baby Bok Choy<sup>V GF</sup>

Cucumber Namasu (Cold)<sup>V GF</sup>

Broccoli<sup>V GF</sup>

Szechuan Vegetables<sup>V</sup>

Asparagus<sup>V GF</sup>

Furikake Rice<sup>V GF</sup>

Yukon Mash<sup>V GF</sup>

Gruyere Scalloped Potatoes<sup>V GF</sup>

Crab Fried Rice<sup>GF</sup>

Lobster Mac & Cheese

Creamy Coconut Black Rice<sup>GF</sup>

- DESSERT & BEVERAGES

Yuzu Cheesecake and Grand Marnier Chocolate Truffles <sup>V GF</sup>

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<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.  
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# WINE LIST

## SPARKLING

Bisol Jeio	Prosecco Superiore D.O.C.G.	Veneto, Italy	13	/	52
Schramsberg	“Mirabelle”	Brut or Brut Rosé	North Coast, CA	25	/ 98
Taittinger	‘La Francaise’	Brut	Reims, Champagne, France	100	
Veuve Clicquot	‘Yellow Label’	Brut	Reims, Champagne, France	150	
Moët & Chandon	‘Dom Perignon’	Brut	Épernay, Champagne, France	500	

## WHITE WINES OF INTEREST

Leeuwin Estate	“Art Series”	Riesling	Margaret River, Australia	12	/ 48
Schloss Vollrads		Riesling QbA	Rheingau, Germany	18	/ 68
d’Arenberg	“Hermit Crab”	Viognier/Marsanne	McLaren Vale, South Aus	14	/ 56
Raats	“Original”	Chenin Blanc	Stellenbosch, South Africa	14	/ 56
Santa Margherita		Pinot Grigio	Trentino-Alto Adige, Italy	18	/ 68
Jules Taylor		Sauvignon Blanc	Marlborough, New Zealand	15	/ 60
Cloudy Bay		Sauvignon Blanc	Marlborough, New Zealand	24	/ 94
Langlois-Chateau		Sancerre	Loire Valley, France	18	/ 68

## CHARDONNAY

Roy’s by Bianchi Vineyards	California	12	/	48
Gainey Vineyard	Santa Rita Hills, California	15	/	60
Grgich Hills Estate	Napa Valley, California	25	/	98
Domaine Laroche	“Saint Martin” Chablis	Burgundy, France	22	/ 80
Sonoma Cutrer	Russian River Ranches	Sonoma County, California	60	
Patz and Hall	Dutton Ranch	Russian River Valley, California	78	
Rombauer	Carneros, California	98		
Cakebread Cellars	Napa Valley, California	104		
Far Mountain	“Myrna” Chardonnay	Sonoma Valley, California	98	

## ROSÉ

Decoy by Duckhorn	California	14	/	56
Peyrassol	“Cuvee Les Commandeurs”	Côtes de Provence, France	16	/ 64
Grgich Hills	Napa Valley, California	78		





## WINE LIST

### PINOT NOIR

Lyric by Etude <i>Santa Barbara County, California</i>	13	/	52
Willamette Valley Vineyards “Whole Cluster” <i>Willamette Valley, Oregon</i>	16	/	60
Belle Glos Las Alturas Vineyard <i>Santa Lucia, California</i>	22	/	88
Gainey Vineyard <i>Santa Rita Hills, California</i>			72
Domaine Drouhin <i>Dundee Hills, Oregon</i>			96
Goldeneye by Duckhorn <i>Anderson Valley, California</i>			126

### RED WINES OF INTEREST

La Posta “Angel Paulucci Vineyard” Malbec <i>Mendoza, Argentina</i>	12	/	48
Gainey Vineyard Merlot <i>Santa Ynez, California</i>	14	/	56
Raats “Red Jasper” Cab Franc Blend <i>Stellenbosch, South Africa</i>	15	/	58
John Duval “Plexus” SGM Blend <i>Barossa, Australia</i>	22	/	84
The Prisoner Red Blend <i>Napa Valley, California</i>	28	/	98
Paraduxx by Duckhorn Cab/Zin <i>Napa Valley, California</i>	20	/	84
Red Schooner (by Caymus) Malbec <i>Argentina</i>			68
Duckhorn Vineyards Merlot <i>Napa Valley, California</i>			94
Emmolo (by Caymus) Merlot <i>Napa Valley, California</i>			90
Caymus Suisun Petite Sirah <i>Suisun Valley, California</i>			65
DAOU The Pessimist Red Blend <i>Paso Robles, California</i>			60
Justin Isosceles Red Blend <i>Paso Robles, California</i>			154
Flora Springs “Trilogy” Red Blend <i>Napa Valley, California</i>			160
Miner “The Oracle” Red Blend <i>Napa Valley, California</i>			220

### CABERNET SAUVIGNON

Roy’s by Bianchi Vineyards <i>California</i>	12	/	48
Niner Estate <i>Paso Robles, California</i>	18	/	68
Stags’ Leap Winery <i>Napa Valley, California</i>	29	/	99
Justin <i>Paso Robles, California</i>			72
St. Supéry <i>Napa Valley, California</i>			75
Frank Family <i>Napa Valley, California</i>			116
Jordan <i>Alexander Valley, California</i>			132
Silver Oak <i>Alexander Valley, California</i>			152
Caymus <i>Napa Valley, California</i>			176
Chateau Montelena <i>Napa Valley, California</i>			180
Caymus Special Selection <i>Napa Valley, California</i>			304
Joseph Phelps “INSIGNIA” <i>Napa Valley, California</i>			480





# SPECIALTY COCKTAILS

## 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*



# BAR PACKAGES

	2-HOUR	3-HOUR	4-HOUR
BEER/WINE	\$35/PP	\$45/PP	\$55/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: <i>Roy’s by Bianchi Chardonnay and Cabernet Sauvignon</i>		
	<i>Soft Drinks</i>		
PREMIUM	\$60/PP	\$75/PP	\$90/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: Bisol Jeio   Prosecco Superiore D.O.C.G. Raats “Original”   Chenin Blanc, Gainey Vineyard Chardonnay Lyric by Etude Pinot Noir, Raats “Red Jasper”   Cab Franc Blend		
	SPIRITS: <i>Tito’s Vodka, Bombay Gin, Lunazul Tequila, Don Q Rum, Famous Grouse Scotch, Jim Beam Bourbon</i>		
	<i>Soft Drinks</i>		

	2-HOUR	3-HOUR	4-HOUR
ULTRA	\$65/PP	\$80/PP	\$95/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: Schramsberg “Mirabelle” Brut, d’Arenberg “Hermit Crab” White Blend Gainey Vineyard Chardonnay, Gainey Vineyard Merlot, DAOU The Pessimist   Red Blend		
	SPIRITS: <i>Ketel One Vodka, Hendricks Gin, Milagro Silver Tequila, Mount Gay Rum, Monkey Shoulder Scotch, Buffalo Trace Bourbon</i>		
	<i>Soft Drinks</i>		
PLATINUM	\$70/PP	\$85/PP	\$100/PP
	BEER: <i>Selection of Kona Beers</i>		
	WINE: Schramsberg “Mirabelle” Brut, Jules Taylor Sauvignon Blanc, Grgich Hills Estate Chardonnay, Gainey Vineyard Pinot Noir, Justin Cabernet Sauvignon		
	SPIRITS: <i>Grey Goose Vodka, The Botanist Gin, Casamigos Tequila, Zaya Gran Rum, McCallan 12 Year Scotch, Angels Envy Bourbon</i>		
	<i>Soft Drinks</i>		

Roy’s does not permit the serving of alcoholic beverages to anyone who the restaurant (in its sole discretion) determines is intoxicated or who is under the age of twenty-one (21). Minimum 50 guests. .

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