

# HAWAIIAN BRUNCH

## APPETIZERS

Crispy Chicken Spring Rolls  
*Citrus Black Bean Dragon Sauce*

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

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

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

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

## ENTRÉES

Hawaiian Lobster Omelet<sup>\*gf</sup>  
*Lobster Essence - Crispy Potatoes*

Crab Cake Benedict  
*Asparagus - Shiso Béarnaise - Crispy Potatoes  
Togarashi Miso Butter Sauce*

Blackened Salmon<sup>\*gf</sup>  
*Roasted Red Potatoes - Sautéed Spinach  
Caper Lime Butter Sauce*

6oz Filet Mignon\* & Sunny-Side Up Egg  
*Roasted Red Potatoes - Brussels Sprouts  
Caramelized Onions  
Thai Basil Mushroom Cream Sauce*

Wagyu Beef 'Loco Moco'  
*Fried Rice - Egg - Lomi Tomatoes Demi-Glace*

\$65 per guest

\*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Please share with your server any food allergies.

# Easter 2024

## FIRST COURSE

### Szechuan Spiced Pork Ribs

*Smoked and Glazed in Roy's*

*Mongolian Sauce 22*

### Rim Fire Calamari\*

*Shiitake Mushrooms - Jalapeño*

*Sweet Thai Chili Glaze 18*

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

*Heirloom Tomato - Red Onion*

*Applewood Bacon - Egg - Blue Cheese 18*

### Lobster Bisque

*Maine Lobster - Thai Aromatics*

*Hint of Red Curry - Coconut Milk 20*

### Lobster Potstickers

*Spicy Togarashi Miso Butter Sauce 21*

### Hilo Platter

*Split Lobster Tail - Salmon Lomi Lomi\* - Chilled Cocktail Shrimp*

*Big Eye Tuna Poke\* - Jumbo Lump Crab 84 serves 2 - 3*

## ENTRÉES

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

*Alaskan Black Cod - Baby Bok Choy*

*Furikake Rice 54*

### Parmesan Bacon Crusted Chilean Sea Bass\*

*Sautéed Spinach - Red Bliss Potatoes*

*Marinated Baby Heirloom Tomatoes*

*Caper Lime Butter Sauce 59*

### Roasted Macadamia Nut Crusted

*Fresh Fish of The Day\**

*Asparagus - Red Potatoes*

*Lobster Cream Sauce 54*

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

*Grilled Maine Lobster Tail - Seared Sea*

*Scallops - Teppanyaki Shrimp - Yukon Mash*

*Blue Crab Basil Cream 69*

### Grilled 8oz. Filet Mignon\*

*Gruyère Scalloped Potatoes - Szechuan*

*Vegetables - Truffle Onion Misoyaki*

*Demi-Glace 62*

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

*Lobster Mac & Cheese - Asparagus - Thai Basil*

*Mushroom Cream Sauce 68*

## 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*

<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.

# 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

Teriyaki Grilled Salmon

*Sesame Carrots - Furikake Rice*

or

Crispy Chicken Fingers

*French Fries*

or

House-Made Macaroni & Cheese

### DESSERT

Keiki Sundae

Includes Milk, Juice or Iced Tea

Roy's



# EASTER 2024 KEIKI MENU \$19

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## TO START

Mixed Tropical Fruit

## ENTRÉE

*price of entrée includes starter, dessert and beverage*

Teriyaki Grilled Salmon

*Sesame Carrots – Furikake Rice*

or

Braised Short Rib

*Broccolini – Mashed Potatoes*

or

Crispy Chicken Fingers

*French Fries*

or

Housemade Macaroni & Cheese

## DESSERT

Keiki Sundae

Includes

Milk, Soft Drinks or Iced Tea