

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^{gf}
Wasabi Horseradish Cocktail Sauce

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

Blackened Island Ahi^{*gf}
Spicy Soy Mustard - Butter Sauce

ENTRÉES

Hawaiian Lobster Omelet^{*gf}
Lobster Essence - Crispy Potatoes

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

Blackened Salmon^{*gf}
*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 20

Crispy Fried Calamari

Beech Mushrooms - Bell Peppers

Zucchini - Yuzu Aioli 19

Lobster Bisque

Maine Lobster - Thai Aromatics

Hint of Red Curry - Coconut Milk 18

🍷 Prosciutto & Arugula Salad^{gf}

Baby Heirloom Tomatoes - Buffalo Mozzarella

Yuzu Honey Vinaigrette 19

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce 19

Hilo Platter

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

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

Fresh Florida Stone Crab Claws

Roy's Signature Mustard Sauce MKT

ENTRÉES

Misoyaki "Butterfish"^{gf}

Alaskan Black Cod - Baby Bok Choy

Furikake Rice 52

Parmesan Bacon Crusted Chilean Sea Bass*

Sautéed Spinach - Red Bliss Potatoes

Marinated Baby Heirloom Tomatoes

Caper Lime Butter Sauce 56

Roasted Macadamia Nut Crusted

*Fresh Fish of The Day**

Asparagus - Red Potatoes

Lobster Cream Sauce 50

Shellfish Sampler*^{gf}

Grilled Maine Lobster Tail - Seared Sea

Scallops - Teppanyaki Shrimp - Yukon Mash

Blue Crab Basil Cream 60

Grilled 8oz. Filet Mignon*

Gruyère Scalloped Potatoes - Szechuan

Vegetables - Truffle Onion Misoyaki

Demi-Glace 58

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^{gf}

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

^{gf}Gluten Free ^vVegetarian *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

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

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