

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

Lobster Potstickers
Spicy Togarashi Miso Butter Sauce 21

Szechuan Spiced Pork Ribs
*Smoked and Glazed in Roy's
Mongolian Sauce 22*

Lobster Bisque
*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk 20*

Sake Poached Pear Salad^{gf}
*Mizuna - Red Onion - Goat Cheese - Yuzu
Cranberry Dressing 16*

Kung Pao Calamari
Bell Pepper - Bean Sprouts - Kung Pao Sauce 19

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"^{gf}
*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*^{gf}
*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^{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