

Mother's Day 2024

FEATURED COCKTAIL

"LOVE FOR MOM"

*St. Germain Elderflower Liqueur - Strawberry Purée
Fresh Lemon Juice - Mionetto Prosecco 15*

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

Mother's Day Brunch 2024

FEATURED COCKTAIL

"LOVE FOR MOM"

*St. Germain Elderflower Liqueur - Strawberry Purée
Fresh Lemon Juice - Mionetto Prosecco 15*

FIRST COURSE

Lobster Potstickers

Spicy Togarashi Miso Butter Sauce

Chilled Crab & Shrimp Cocktail

Wasabi Horseradish Cocktail Sauce

Blackened Island Ahi*^{gf}

Spicy Soy Mustard - Butter Sauce

Szechuan Spiced Pork Ribs

Roy's Original Mongolian Sauce

Crispy Chicken Spring Rolls

Citrus Black Bean Dragon Sauce

Maui Wowie Salad®

Shrimp - Feta - Butter Leaf Lettuce - Avocado

Tomato - Caper Lime Vinaigrette - Crostini

Lobster Bisque

Maine Lobster - Thai Aromatics

Hint of Red Curry - Coconut Milk

^{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.

Mother's Day Brunch 2024

ENTRÉES

Pink Peppercorn and Herb Crusted Alaskan Halibut
Parmesan Gnocchi - Asparagus - Peas - Shiitake Scampi Butter Sauce 86

Hawaiian Lobster Omelet*^{gf}
Crispy Potatoes - Lobster Essence 75

Crab Cake Benedict
*Asparagus - Shiso Béarnaise - Crispy Potatoes
Togarashi Miso Butter Sauce 78*

6oz Filet Mignon* & Sunny-Side Up Egg
*Fingerling Potatoes - Brussels Sprouts
Thai Basil Mushroom Cream Sauce 78*

Wagyu Beef 'Loco Moco'
*Pineapple Fried Rice - Egg - Lomi Tomatoes
Demi-Glace 75*

Misoyaki "Butterfish"^{gf}
*Alaskan Black Cod - Baby Bok Choy
Furikake Rice 82*

Parmesan Bacon Crusted Chilean Sea Bass*
*Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 86*

8oz. Filet Mignon* & Maine Lobster Tail
*Gruyere Scalloped Potatoes
Szechuan Vegetables - Truffle Onion Misoyaki
Demi-Glace 98*

14 oz. USDA Prime New York Strip Steak*
*Lobster Mac & Cheese - Asparagus
Thai Basil Mushroom Cream Sauce 98*

DESSERTS

Thai Lime Tart
Graham Cracker Crust - Whipped Cream - Crème Anglaise

Belgian Chocolate Torte^{gf}
Raspberry Coulis - Whipped Cream

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

Mother's Day Dinner 2024

FIRST COURSE

Lobster Potstickers
Spicy Togarashi Miso Butter Sauce

Chilled Crab & Shrimp Cocktail
Wasabi Horseradish Cocktail Sauce

Szechuan Spiced Pork Ribs
Roy's Original Mongolian Sauce

Crispy Chicken Spring Rolls
Citrus Black Bean Dragon Sauce

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

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

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

ENTRÉES

Pink Peppercorn and Herb Crusted Alaskan Halibut
Parmesan Gnocchi - Asparagus - Peas - Shiitake Scampi Butter Sauce 86

Parmesan Bacon Crusted Chilean Sea Bass*
*Marinated Baby Heirloom Tomato
Red Bliss Potatoes - Sautéed Spinach
Caper Lime Butter Sauce 86*

8oz. Filet Mignon* & Maine Lobster Tail
*Gruyère Scalloped Potatoes
Szechuan Vegetables - Truffle Onion Misoyaki
Demi-Glace 98*

Misoyaki "Butterfish"^{gf}
*Alaskan Black Cod - Baby Bok Choy
Furikake Rice 82*

Maryland-Style Jumbo Lump Crab Cakes
*Asparagus & Baby Carrots - Yukon Mash
Togarashi Miso Butter Sauce 80*

14 oz. USDA Prime New York Strip Steak*
*Lobster Mac & Cheese - Asparagus - Thai Basil
Mushroom Cream Sauce 98*

DESSERTS

Thai Lime Tart
*Graham Cracker Crust - Whipped Cream
Crème Anglaise*

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

Belgian Chocolate Torte^{gf}
Raspberry Coulis - Whipped Cream

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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



KEIKI DINNER MENU

\$19

TO START

Assorted Crudite
ranch dressing

ENTRÉE

price of entrée includes starter, dessert & beverage

Teriyaki Grilled Salmon
baby bok choy and steamed rice

Macaroni & Cheese
broccolini

Crispy Chicken Fingers
french fries

Fork Tender Braised Short Ribs of Beef^{gf}
mashed potatoes and gravy

Shrimp Tempura Roll
chilled edamame

DESSERT

Keiki Sundae

Includes
Milk, Soft Drinks or Iced Tea