



February 14, 2012

It is with great honor that we have you as our guest on this indulgent evening to celebrate Valentine's Day with your friends and loved ones. Our spectacular prix fixe menu features many of our Roy's Classics as well as an array of decadent dishes created by Chef Rhett just for this special evening.

As your hosts, we invite you to indulge, delight and enjoy!

Mahalo for joining us,

Christopher Auld, Managing Partner

Rhett Dukes, Chef Partner

Featured Valentine's Day Cocktails

Chandon Sparkling Rose

Sonoma, California 9 glass / 45 bottle

Moet et Chandon "White Star"

Epernay, France 14 glass / 70 bottle

The Original Hawaiian Martini

Nothing says Martini like "shaken, not stirred" and Roy's put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples are infused in SKYY Vodka, Stolli Vanil Vodka and Malibu Coconut Rum. Shaken and served with fresh pineapple. 11.95

Roy's Island Mai Tai

A sweet blend of Puerto Rican white rum, fresh pineapple, Orange Curacao, and Myers dark rum for a flavor found only at Roy's 10.95

1988 Martini

A tribute to our opening year in Honolulu. Perfectly balanced blend of tart grapefruit and tangy pomegranate with ABSOLUT Ruby Red Vodka, SoHo Lychee Liqueur & Patron Citronge Liqueur echoes the idyllic island lifestyle. 10.95

Valentine's Dinner Prix Fixe Menu

Appetizers (choice of one)

Jumbo Lump Crab Cake

Asian Pears, Spiced Pine Nuts, Curried Beurre Blanc

Crisped Pork Belly

Fennel, Radish, Agave Tamari Reduction

Spicy Ahi Tuna Roll

Mizuna, Cucumber, Sesame, Lemon Ginger Sauce

Lobster Pot Stickers

Togarashi Miso Butter Sauce, Kabayaki

Ricotta Salata & Truffle Gyozas

Portobello, Thai Basil, Sherry Cream

Soups & Salads (choice of one)

Cream of Tomato & Thai Basil

Toasted Garlic, Grilled Puna Goat Cheese Sandwich

Miso Mushroom Soup

Tofu, Scallions, Carrots, Sesame, Pad Thai Noodles, Szechuan Oil

Fresh Japanese Noodle Salad

Asian Vegetables, Wakame, Sesame, Sizzling Tamari Vinaigrette

Asian Pear Salad

Kim Chee, Smoked Bacon, Mizuna, Crème Fraiche

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (Choice of one)

FROM THE SEA

Crab Dynamite Crusted Pacific Sea Bass
Coconut Rice, Gai Lan, Kim Chee Beurre Blanc
67.95

Rainbow Pepper Crusted Big Island Tuna
*Cucumber Apricot Sunomono, Sushi Rice,
Coconut Vanilla Crème* **70.95**

Hawaiian Salt Crusted Day Boat Scallops
Kim Chee Brussels Sprouts, Cauliflower Purée
70.95

Macadamia Nut Crusted Mahi Mahi
Red Bliss Potatoes, Asparagus, Lobster Essence
68.95

Lobster Two Ways
*Lemongrass Poached, Claw Meat Salad,
Dynamite, Huckleberry Vinaigrette* **85.95**

FROM THE LAND

Porcini Crusted Filet Mignon
Leeks & Maui Onions, Sherry Reduction **72.95**

Anise Seared Lamb Loin
*Coconut Milk Braised Fennel, Toasted Pistachios,
Frisée & Shiso Salad* **62.95**

Roasted Airline Chicken Breasts
*Potato Pave, Gingered Spinach,
Chinkiang & Pearl Onion Marmalade* **52.95**

Duck Duo
Rendered Breast, Asian Spiced Rillettes **59.95**

Paniolo Rib Eye
Black Truffles, Yukon Potato Purée, Natural Jus
75.95

Sweet Endings

(Choice of one)

Blueberry & Ginger Panna Cotta

Roy's Molten Hot Chocolate Soufflé

Pineapple Upside Down Cake

Alfredo's Chocolate Tasting