



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 Mako just for this special evening.

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

Mahalo for joining us,

Bob Mayo, Managing Partner

Mako Segawa, 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, Stoli 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)

Fresh Seasonal Oyster on the Half Shell

Wasabi Cocktail Sauce, Yuzu Mignonette

Wagyu Beef Carpaccio

Sriracha Aioli, Ginger Scallion Pesto

Spicy Snow Crab Sushi Roll

Asparagus, Avocado, Yuzu Tobiko

Hawaiian Ono Poisson Cru

Tahitian Coconut Lime Ceviche, Fresh Mangoes

Lobster & Sweet Shrimp Dumplings

Sweet Corn Truffle Cream Sauce

Soups & Salads (choice of one)

Maine Lobster Bisque

White Asparagus & Black Truffles

Ramen Noodle Soup

Shredded Pork, Kamabuko, Lobster Wonton, Egg

Heirloom Tomato Caprese Salad

Basil Infused Oil, Balsamic Bacon Reduction

Assorted Cheese & Seasonal Fruit Plate

Marcona Almond, Lilikoi Cherry Chutney

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

Roy's Classic Misoyaki Butterfish

Chinese Sizzling Soy Vinaigrette 72.95

Prosciutto Seared Shrimp

Wild Mushrooms, Creamy Herb Polenta 56.95

Herb Butter Seared Scallops

Chevre Ravioli, Slow Roasted Tomatoes 69.95

Peppercorn Crusted Hawaiian Ahi

Roasted Shallot Dill Sauce 68.95

Gremolata Crusted Hawaiian Snapper

*Maple Cranberry Sausage, Lobster Pinot Noir Sauce
68.95*

Butter Poached Lobster Tails

Chanterelle, Truffle Pappardelle Pasta 85.95

FROM THE LAND

Grilled Filet Mignon

Bleu Cheese Compound Butter 72.95

Sweet Soy Mint Grilled Rack of Lamb

Thai Basil Cashew Nam Pla 69.95

Lemon Rosemary Roasted Chicken

*Herb Spaetzle, Portuguese Sausage Pan Sauce
52.95*

Wagyu Beef Short Rib Loco Moco

Fois Gras, Fried Egg, Mushroom Pan Sauce 58.95

Grilled Filet Mignon & Lobster Tail

Bleu Cheese Compound Butter 85.95

Sweet Endings (choice of one)

Cocoa Crunch Torte

Mocha Cake with Cocoa Butter Cream, Cassis Crème Anglaise

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Raspberry Almond Cakes

Raspberry Frangipane Cakes, Raspberry Icing, Toasted Meringue

Hazelnut Cheesecake Tart

White Chocolate Mousse, Hazelnut Praline, Mango Sauce

A NOTE ON DESSERT... *Our Signature Melting Hot Chocolate Soufflé requires significant preparation time. Please let your waitperson know in advance if you would like to enjoy one after your meal.*