



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 Adam just for this special evening.

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

Mahalo for joining us,

JP Diedrich, Managing Partner

Adam Hyatt, 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)

Hau'oli La Aloha Sushi Roll

Spicy Tuna, Cucumber, Shiso, Spicy Scallop

Tuna Tataki

Wasabi Puree, Pickled Vegetables

Lobster Dim Sum

Lobster Cream, White Truffle Foam

Kaluha Pork Lettuce Wraps

Citrus Nampla, Micro Herbs

Baked Oysters

Crispy Portuguese Sausage, Spinach, Onion Marmalade, Grana Padana

Soups & Salads (choice of one)

Creamy Seafood Bisque

Crab Meat, Fresh Chive

Asian Chicken Noodle

Lo Mein, Sous Vide Chicken, Aromatic Chicken Broth

Strawberry Salad

Arugula, Roasted Almonds, Balsamic Nitsume

Wasabi Cured Salmon Gravlax Salad

Cucumber, Crispy Cream Cheese, Creamy Lemongrass-Dill

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

Sizzling Soy Vinaigrette 76

Tiger Shrimp

Green Curry Broth, Snap Peas, Lo Mein 58

Scallops & Trio of Corn

*Popcorn Tabblouleh, Creamed Corn Croquette,
Saffron Corn Pudding* 70

Crab & Artichoke Crusted Shutome

*Lemon Scented Rice, Cauliflower Gratin, Edamame
Hummus* 73

Roy's Blackened Island Ahi Tuna

Spicy Soy Mustard Butter 74

Lobster Tails

Open Faced Ravioli, Sherry Lobster Cream 85

FROM THE LAND

Filet Mignon

Red Wine Demi Caramel 77

Sous Vide Prime Rib

Truffle Mac & Cheese, Roasted Garlic Jus 84

Boursin Stuffed Chicken Breast

Potato Pave, Pinot Noir Chicken Jus 58

Lamb Loin

Bamboo Steamed Rice, Lamb Jus 77

Grilled Filet Mignon & Maine Lobster Tail

Red Wine Demi Caramel 85

Sweet Endings (choice of one)

Chocolate "Serenity"

White Chocolate & Raspberry Cheesecake

Roy's Melting Hot Chocolate Soufflé

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.*