



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 Percy just for this special evening.

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

Mahalo for joining us,

Brian Lee, Managing Partner

Percy Oani, 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 have put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples are infused in SKYY Vodka, Stolichnitski 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)

Indo Style Ceviche De Maré

Shrimp, Scallops, Kampachi,

Spiced "Honey Baby" Pork Tenderloin

Red Sesame Molé

Sun Dried Tomato & Brie Cheese Tart

Prosciutto Crisp, Creamy Mousse

Smoked Wagyu Beef Tartare

Pine Nuts, Herb Truffle Chimichurri

Kampachi Sashimi

Blood Orange Shiso Drizzle

Soups & Salads (choice of one)

Roasted Corn Egg Drop Soup

Truffled Bacon Jam

Mushroom Mélange Crème Supreme

Burrata Cheese Caprese Salad

Heirloom Tomatoes, Basil Dust, Burrata Cheese Espuma, Pangrattato

Honey Poached Pear & Spinach Salad

Candied Almonds, Feta Cheese, Lilikoi Dressing

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

Almond Pesto Shrimp

*Rice Vermicelli Noodles, Xiao Xing Sambal,
Chicharon Dust 58*

Soy Nut Crusted Seared Scallops

Japanese Style "Risotto Nero" 69

Sake Steamed SeaBass

Pomegranate Ponzu & Dried Miso 68

Prosciutto Seared Island Ono "En Brioche"

Caper & Mustard Seed Tapenade 68

Szechuan Style Sautéed King Crab Legs

Yellow Curry Fried Rice 85

FROM THE LAND

Grilled Filet Mignon

Shiitake Mushroom Kabayaki Gravy 70

Fire Grilled Ribeye Steak "Au Poivre"

Caramelized Onion Horseradish Jus 75

Pastrami Grilled Airline Chicken Breast

Savory Bread Pudding, Pommery Mustard Demi 49

Goat Cheese Stuffed Grilled Pork Chop

Port Wine & Black Mission Fig Reduction 65

Grilled Filet Mignon & Maine Lobster Tail

*Wafared "Hash Browns" & Vegetables Sous Vide
85*

Sweet Endings (choice of one)

Menage a Trois of Malasadas

Passion Fruit, Guava, & Bing Cherry Crèmes

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Little Red "Corvette"

Red Velvet Cake with Cream Cheese Mousse

Blood Orange Seduction

Vanilla Chiffon Cake with Blood Orange Bavarian

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.*