



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 Quy just for this special evening.

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

Mahalo for joining us,

Rodney Johnson, Managing Partner

Quy Trinh, 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)

Lemongrass Braised Pork Belly

Char Sui Cream, Garlic Forbidden Black Rice

Herb Wagyu Beef Carpaccio

Hearts of Palm Salad, Parmesan Cheese, Balsamic Drizzle, Shallot Aioli

Puff Pastry Wrapped Brie Cheese

Mango Cream, Blackberry Compote

Stuffed Portobello Mushroom

Prosciutto, Goat Cheese, Cranberries, Pomegranate Balsamic Reduction

Hiramasa Sashimi

Wasabi Yuzu Vinaigrette, Petite Micro Salad

Soups & Salads (choice of one)

Creamy Clam Bisque

Furikake Croutons, Truffe Crème Fraiche

Soba Noodles Soup

Savory Aka Miso Broth, Eringe Mushroom, Wakame, Green Onions

"From the Sea" Salad

Slipper Lobster, Baby Prawns, Octopus, Scallops, Arugula, Radicchio

Grilled Pear Salad

Radicchio, Belgium Endive, Spicy Walnuts, Bleu Cheese, Ginger Orange Sage Vinaigrette

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

Ginger Wasabi Butter 68.95

Grilled Cajun Rub Prawns

Whole Grain Potato Salad 55.95

Caramelized Scallops

*Wild Mushroom Miso Risotto, Strawberry Foam
69.95*

Basil Layered Seared Yellowtail

Baby Heirloom Tomato Caprese 66.95

Olive Oil Poached Opakapaka

Creamy Caramelized Onion Polenta 68.95

Butter Poached Lobster Tails

Pancetta Raviolis, Ponzu Reduction 85.95

FROM THE LAND

Grilled 8oz Filet Mignon

Shiitake Demi Glaze, Celery Root Puree 69.95

Garlic Herb Rub Rack of Lamb

Roasted Shallot Feta Fondue 69.95

Boursin Cheese Stuffed Chicken

Potato Pave, Pinot Noir Reduction 52.95

Pineapple Macadamia Nut Pork Roulade

Gingered Okinawan Potato Gnocchi 59.95

Grilled Petite Filet Mignon

& Maine Lobster Tail

Tamari Truffle Butter Sauce & Dashi Risotto 85.95

Sweet Endings (choice of one)

Black Berry Kiwi Lime Mousse

Coconut Brandy Anglaise

Roy's Melting Hot Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice Cream

Cup of Chocolate Pudding

French Almond Macaroons, Berry Red Wine Coulis

Red Velvet & Mascarpone Layered Cake

Strawberry Compote, Walnut Mascarpone Butter Cream

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.*