



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 John just for this special evening.

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

Mahalo for joining us,

David LaMarca, Managing Partner

John O'Leary, Chef Partner

Featured Valentine's Day Cocktails

Chandon Rosé Sparkling

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 Citronage Liqueur echoes the idyllic island lifestyle. 10.95

Valentine's Dinner Prix Fixe Menu

Appetizers (choice of one)

Peanut Lacquered Pork Belly

Bacon-Sweet Potato Brandade, Kabayaki

Szechuan Peppercorn Crusted Wagyu Beef Carpaccio

Fried Capers, Colusa Farms Micro Greens

Spicy Tuna Dragon Roll

Siracha Aioli

Lime & Coriander Marinated Tiger Shrimp

Cucumber Tagliatelle, Gazpacho Vinaigrette

Pork Gyoza

Oshinko, XO Sauce

Soups & Salads (choice of one)

Maine Lobster & Shrimp Bisque

Vanilla, Leeks, Tobiko

Beet Root & Parsnip Soup

Yukon Potato, Cabbage Leaf, Sour Cream

Crispy Pipikaula Caesar Salad

Romaine Hearts, Spiced Croutons, Shaved parmesan

Grilled Anjou Pear Salad

Endive, Baby Arugula, Red Beets, Blue Cheese Crusted Figs, Ginger-Rose Water Vinaigrette

Valentine's Dinner Prix Fixe Menu

ENTRÉE DETERMINES PRICE OF COMPLETE PRIX FIXE

Entrée (choice of one)

FROM THE SEA

Lump Crab TNT Crusted Ono

Nori Rice, Togarashi Butter Sauce 68

Kataifi Wrapped Tiger Shrimp

Soba Noodle, Shitake, Red Curry 60

Teppanyaki Seared Diver Scallops

Creamed Corn Agnolotti, Lomi Tomatoes 72

Blackened Hawaiian Ahi

Wilted Spinach, Cherry Tomatoes, Au Poivre 70

Tomato & Lemon Baked Kajiki (Marlin)

Glazed Vegetables, Brown Butter Emulsion 65

Grilled Lobster Tails

Herb Gnocchi, Clementine-Ginger Sabayon 85

FROM THE LAND

Grilled 8oz. Filet Mignon

Fondant Potatoes, Pomegranate Gastrique 76

Honey & Olive Braised Lamb Shoulder

Chorizo, Mint Chimichurri 65

Truffle Infused Roasted Chicken

Parmesan Mushroom Risotto, Chicken Jus 55

Tamarind Glazed Pork Medallion

Smoked Bacon-Potato Cake, Toffee Apple & Cherry Chutney 62

Braised Veal Shank & Crawfish Ragout

Sweet Onion Polenta, Basil Lamb Jus 70

Sweet Endings (choice of one)

Warm Chocolate Chunk & Macadamia Nut Cookies

Whipped Cream, Vanilla Bean Ice Cream

Red Velvet & Mascarpone Cheesecake

Raspberry Sauce & Vanilla Bean Ice Cream

Roy's Melting Chocolate Soufflé

Raspberry Sauce & Vanilla Bean Ice 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.*