

Let us host your perfect reception



From pre-dinner cocktail receptions to the main event, our exceptional assortment of appetizers, hand-crafted cocktails and premium wines ensures your reception is one they'll rave about for years to come. Whether you select one of our Chef designed reception menus, or choose to create your own, our Group Sales Manager will assist you with all the details to ensure your next flawless event.

Escape the ordinary and discover Roy's.



reception menus

MENU 1: THE IRAZO

Spicy Tuna Tempura Roll, Miso Butter Sauce
Steamed Shrimp & Pork Gyoza, Firecracker Sauce
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce
Szechuan Spiced Pork Ribs, Smoked & Glazed in Roy's Original Mongolian Sauce
Salmon Tataki Crostini, Lomi Lomi Tomato, Micro Shiso & Ponzu Gel

MENU 2: THE RANIER

Ebi Sushi Roll, Shrimp Tempura, Coconut, Cream Cheese, Habañero Aioli
Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce
Mini Crab Cakes, Japanese Citrus Aioli
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce
Szechuan Spiced Pork Ribs, Smoked & Glazed in Roy's Original Mongolian Sauce
Asian Chilled Shrimp, Spicy Lime Cocktail Sauce
Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce

CUSTOM MENUS

Roy's Group Sales Managers are pleased to assist you in customizing a reception menu to include your favorite Roy's pupus.



hors d'oeuvres menu

DUMPLINGS

Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce
Steamed Shrimp & Pork Gyoza, Firecracker Sauce
Crispy Wagyu Beef Dumplings, Chili Lime Soy

HOT APPETIZERS

Local Seasonal Vegetable Flatbread
Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce
Wagyu Beef Sliders, Hawaiian Sweet Bread, Togarashi Aioli, Truffle Mushrooms & Onion
Szechuan Spiced Pork Rib, Smoked & Glazed in Roy's Original Mongolian Sauce
Steamed Bun with BBQ Short Ribs of Beef, Peking Style Bun, Pickled Cucumber & Hoisin Sauce
Mini Crab Cake, Japanese Citrus Aioli

COLD APPETIZERS

Fresh Oysters on the Half Shell
Salmon Tataki Crostini, Lomi Lomi Tomato, Micro Shiso & Ponzu Gel
Coconut Prawn Ceviche, Marinated Prawns, Thai Coconut Milk, Fresh Lime
Asian Chilled Shrimp, Spicy Lime Cocktail Sauce
Smoked Mahi Mahi Taco, Tamarind, Jalapeño, Lime, Crispy Wonton Shell
Tuna Poke, Crispy Wonton Chips, Maui Onion, Inamona Jus

SATAYS AND YAKITORI

Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho
Coconut Crusted Prawn Satay, Sweet & Sour Dipping Sauce

ROY'S SIGNATURE SUSHI

Spicy Tuna Tempura Roll, Miso Butter Sauce
Ebi Sushi Roll, Shrimp Tempura, Coconut, Cream Cheese, Habanero Aioli
Vegetable Caterpillar Roll, Scallion, Cucumber, Avocado, Sesame, Ponzu

**Menu items priced per piece or by the roll, plus Tax, Gratuity and Applicable Administrative Fees
Minimum orders apply**



Inspired private dining every single night



From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Each Roy's features beautifully appointed private and semi-private dining areas perfect for groups of 12 to 220. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience. Escape the ordinary. Eat creative.



Hawaiian Blackened Island Ahi
Spicy Soy Mustard Sauce

atoll dinner menu

APPETIZERS

Served Family Style

Asian Chilled Shrimp, Spicy Lime Cocktail Sauce
Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce
Crispy Wagyu Beef Dumpling, Chili Lime Soy

SALAD

Baby Greens Salad
Grape Tomato, Cucumber, Baby Carrots, Honey Yuzu Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Salmon
Japanese Citrus Ponzu
Macadamia Nut Crusted Mahi Mahi
Lobster Cream Sauce
Teppanyaki Shrimp
Red Dragon Sauce
Braised Short Ribs of Beef
Honey Mustard, Natural Braising Sauce
Grilled Thai Lemongrass Chicken Breast
Coconut Red Curry Sauce

All entrées served with Roy's signature accompaniments.

DESSERT & BEVERAGES

Belgian Chocolate Torte
Raspberry Sauce, Seasonal Fresh Berries, Vanilla Whipped Cream
Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



oceania dinner menu

APPETIZERS

Served Family Style

Steamed Shrimp and Pork Gyoza, Firecracker Sauce

Spicy Tuna Tempura Roll, Miso Butter Sauce

Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho

Crunchy Vegetable Spring Roll, Sweet & Sour Dipping Sauce

SALAD

BLT Wedge

Buttermilk Blue Cheese Dressing

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Blackened Island Ahi

Spicy Soy Mustard Butter Sauce

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Teppanyaki Shrimp

Red Dragon Sauce

Grilled 8 oz. Filet Mignon

Shiso Béarnaise

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

All entrées served with Roy's signature accompaniments.

DESSERT & BEVERAGES

Coffee Budino

Salted Caramel, Dark Chocolate Sable Cookie Crumbs

Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



island dinner menu

APPETIZERS

Served Family Style

Crunchy Golden Lobster Potstickers, Spicy Togarashi Miso Butter Sauce
Coconut Crusted Prawn Satay, Sweet & Sour Dipping Sauce
Grilled Filet Mignon Yakitori, Marinated & Brushed with Yuzu Kosho
Spicy Tuna Tempura Roll, Miso Butter Sauce

SALAD

Please Select One for Your Guests

BLT Wedge
Buttermilk Blue Cheese Dressing
Chilled Asian Shrimp Salad
Baby Greens, Cucumber, Mango, Crispy Shallot, Mae Ploy Vinaigrette

ENTRÉE SELECTIONS

Please Select Five for Your Guests

Misoyaki “Butterfish”
Alaskan Black Cod, Baby Bok Choy
Blackened Island Ahi
Spicy Soy Mustard Butter Sauce
Hibachi Grilled Salmon
Japanese Citrus Ponzu
Grilled 8 oz. Filet Mignon
Shiso Béarnaise
Alaea Salt Crusted Bone-in Ribeye
Peppercorn Shoyu Brandy Sauce
Grilled Filet Mignon & Red Dragon Shrimp
Shiso Béarnaise
Togarashi Spiced Lobster Tail
Japanese Citrus Sauce

All entrées served with Roy's signature accompaniments.

DESSERT & BEVERAGES

Belgian Chocolate Torte
Raspberry Sauce, Seasonal Fresh Berries, Vanilla Whipped Cream
Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



event enhancements

With a combination of tray-passed and stationed hors d'oeuvres, these are the perfect accompaniment to your welcome cocktail. Consider adding a Roy's Hawaiian Martini or Signature Mai Tai!

PRE-EVENT MENU 1: THE CONCH

Smoked Mahi Mahi Tacos, *Tamarind, Jalapeño, Lime, Crispy Wonton Shell*
Coconut Crusted Prawn Satay, *Sweet & Sour Dipping Sauce*
Crispy Wagyu Beef Dumplings, *Chili Lime Soy*
Crunchy Vegetable Spring Roll, *Sweet & Sour Dipping Sauce*

PRE-EVENT MENU 2: THE SAND DOLLAR

Thai Chicken Satay, *Bangkok Style Peanut Dipping Sauce*
Mini Crab Cakes, *Japanese Citrus Aioli*
Crispy Wagyu Beef Dumplings, *Chili Lime Soy*
Ebi Sushi Roll, *Shrimp Tempura, Coconut, Cream Cheese, Habañero Aioli*
Crunchy Vegetable Spring Roll, *Sweet & Sour Dipping Sauce*
Tuna Poke, *Crispy Won Ton Chips, Maui Onion, Inamona Jus*

ENTRÉE ENHANCEMENTS

Grilled Thai Lemongrass Shrimp
Blue Crab Dynamite
Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees

Broiled Lobster Tail, *Spicy Togarashi Butter Sauce*
Blackened Island Ahi Tuna

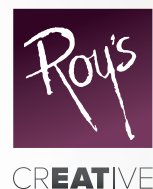
FAMILY STYLE SIDE DISHES

Lobster Fried Rice
Truffle Bacon Mac & Cheese
Singapore Shrimp & Noodles
Crispy Potatoes
Korean Chili Vegetable Fried Rice
Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees

Baby Bok Choy
Szechuan Style Green Beans
Sautéed Truffled Mushrooms
Steamed Asparagus, *Beurre Blanc*
Vadouvan Baby Carrots

DESSERT ENHANCEMENTS

Dessert Trio - in lieu of prix fixe dessert
Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees



Escape the every day and discover Roy's for lunch



Whether you're planning an all day meeting, luncheon or social event, elevate your next daytime event to extraordinary at Roy's. Each Roy's features beautifully appointed private and semi-private dining space for groups up to 220 guests.

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Our 3-course prix fixe lunch menus feature the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event. Escape the every day. Eat creative.



Macadamia Nut Crusted Mahi Mahi

fiji lunch menu

APPETIZERS

Please Select One for Your Guests

Baby Greens Salad

Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

Steamed Shrimp & Pork Gyoza

Firecracker Sauce

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Braised Short Ribs of Beef

Honey Mustard, Natural Braising Sauce

Teppanyaki Shrimp

Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

DESSERT & BEVERAGES

Roy's Carrot Cake

Pecans, Cream Cheese Buttercream, Pineapple Orange Marmalade

Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



mariana lunch menu

APPETIZERS

Family-Style Appetizer Plate

Asian Chilled Shrimp
Spicy Lime Cocktail Sauce

Thai Chicken Satay
Bangkok Style Peanut Dipping Sauce

Spicy Tuna Tempura Roll
Miso Butter Sauce

SALAD

Baby Greens Salad
Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Seared Ahi Chirashi
Yuzu Honey Emulsion

Hibachi Grilled Salmon
Japanese Citrus Ponzu

Teppanyaki Shrimp
Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast
Coconut Red Curry Sauce

Braised Short Ribs of Beef
Honey Mustard, Natural Braising Sauce

Grilled Petite Filet Mignon
Shiso Béarnaise

DESSERT & BEVERAGES

Coffee Budino
Salted Caramel, Dark Chocolate Sable Cookie Crumble

Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.



polynesia meeting package

CONTINENTAL BREAKFAST

Served Family Style

Fresh Fruit Juices

Fresh Baked Muffins and Pastries

Sliced Seasonal Fruit

Served with Fresh Coffee or Tea

LUNCH MENU

APPETIZER

Please Select One for Your Guests

Crispy Wagyu Beef Dumplings

Chili Lime Soy

Baby Greens Salad

Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Salmon Salad

Fresh Baby Greens, Cucumber, Crispy Wontons, Yuzu Honey Emulsion

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Braised Short Ribs of Beef

Honey Mustard, Natural Braising Sauce

Teppanyaki Shrimp

Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

AFTERNOON SNACKS

Assorted Chips and Pretzels, Mixed Nuts,

Fresh Baked Cookies, Fresh Whole Fruit

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Group Sales Manager.

