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 Private Dining Director will assist you with all the details to ensure your next flawless event.

hors d'oeuvres selections

HOT APPETIZERS

Kalua Pork Sliders Crispy Onion – Lilikoi Slaw

Szechuan Spiced Pork Rib Smoked & Glazed in Roy's Original Mongolian Sauce

Crispy Wagyu Beef Dumplings Chili Lime Soy

Thai Chicken Satay Bangkok Style Peanut Dipping Sauce

Grilled Filet Mignon Yakitori Marinated & Brushed with Yuzu Kosho

Coconut Crusted Shrimp Skewers Sweet & Sour Dipping Sauce

Crunchy Golden Lobster Potstickers Spicy Togarashi Miso Butter Sauce

Mini Crab Cake Japanese Citrus Aïoli

Crispy Chicken Spring Roll Citrus Black Bean Dragon Sauce

Vegetable Spring Roll Mushrooms – Sesame – Bok Choy – Bib Lettuce – Citris Nam Pla

Edamame Spiced & Salted

Togarashi Spicy Roasted Chick Peas Butter Leaf Lettuce – Yuzu Honey Vinaigrette

COLD APPETIZERS

Tomato Avocado Crostini Grape Tomato – Fresh Lemon – Micro Greens

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

Vegetable Poke Crispy Wonton Chips – Maui Onion – Inamona Jus

Tuna Poke Crispy Wonton Chips – Micro Shiso – Ponzu Gel

International & Domestic Cheese Display Crackers – Fresh Fruit

Garden Fresh Vegetable Crudite House-made Ranch

Seasonal Fresh Fruit Display

sushi

ROY'S SIGNATURE SUSHI (eight pieces per roll)

Ebi Roll Shrimp Tempura – Coconut – Cream Cheese – Nitsume – Habañero Aïoli

Vegetable Caterpillar Roll Scallion – Cucumber – Avocado – Sesame

Auntie Lei's Aloha Roll* Spicy Tuna – Cucumber – Yellowtail – Salmon – Avocado
Garlic Ponzu

Spicy Tuna Tempura Roll Spicy Togarashi Miso Butter Sauce

Sunrise at Haleakala Roll* Tuna – Yellowtail – Salmon – Avocado – Crispy Asparagus Roll

Lakanilau Roll* Wagyu Beef – Snow Crab – Tempura Asparagus – Avocado
Sesame Miso – Truffled Greens

Lobster California Roll Avocado – Cucumber – Tobiko

Futomaki Roll Crispy Shiitake – Asparagus – Yamagobo – Avocado
Sesame – Kaiware – Togarashi Aïoli

reception menus

MENU 1: THE IRAZO

Spicy Tuna Tempura Roll Miso Butter Sauce

Grilled Filet Mignon Yakitori Marinated & Brushed with Yuzu Kosho

Thai Chicken Satay Bangkok Style Peanut Dipping Sauce

Vegetable Spring Roll Mushrooms – Sesame – Bok Choy – Bib Lettuce – Citris Nam Pla

Salmon Tataki Crostini Lomi Lomi Tomato – Micro Shiso – Ponzu Gel

MENU 2: THE RANIER

Ebi Sushi Roll Shrimp Tempura – Coconut – Cream Cheese – Habañero Aïoli

Mini Crab Cakes Japanese Citrus Aïoli

Grilled Filet Mignon Yakitori Marinated & Brushed with Yuzu Kosho

Thai Chicken Satay Bangkok Style Peanut Dipping Sauce

Vegetable Spring Roll Mushrooms – Sesame – Bok Choy – Bib Lettuce – Citris Nam Pla

Asian Chilled Shrimp Spicy Lime Cocktail Sauce

Crunchy Golden Lobster Potstickers Spicy Togarashi Miso Butter Sauce

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.

Roy's features an array of beautifully appointed private and semi-private dining areas perfect for groups of 12 to 300 and more. 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.

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

Fresh Local Greens Salad
Shaved Carrot – Daikon – Heirloom Tomatoes – Onion Shoyu Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Salmon
Japanese Citrus Ponzu

Teppanyaki Shrimp
Red Dragon Sauce

Braised Short Ribs of Beef
Honey Mustard – Natural Braising Sauce

Pan Roasted Chicken Breast
Bacon Pepper Gravy

ENTRÉE ENHANCEMENTS

Entree enhancements priced additionally per person

Grilled Thai Lemongrass Shrimp 10
Broiled Lobster Tail 22
Blue Crab Dynamite 7
Blackened Island Ahi Tuna 14

DESSERT & BEVERAGES

Please Select One for Your Guests

Kaffir Lime Tart
Graham Cracker Crust – Whipped Cream – Crème Anglaise

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 Private Dining Director. Prices do not include tax, gratuity or Administrative Fees.

oceania dinner menu

APPETIZERS

Served Family Style

Spicy Tuna Tempura Roll Miso Butter Sauce

Grilled Filet Mignon Yakitori Marinated & Brushed with Yuzu Kosho

Crispy Chicken Spring Rolls Citrus Black Bean Dragon Sauce

SALAD

Roy's Caesar Salad
Brioche Croutons – Parmesan Cheese – Creamy Togarashi Garlic Dressing

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Blackened Island Ahi
Spicy Soy Mustard Butter Sauce

Macadamia Nut Crusted Mahi Mahi
Lobster Cream Sauce

Pan Roasted Chicken Breast
Bacon Pepper Gravy

Grilled 8 oz. Filet Mignon
Truffle Misoyaki Demi Glace

Pan Roasted Chicken Breast & Teppanyaki Szechuan Shrimp
Bacon Pepper Gravy

ENTRÉE ENHANCEMENTS

Entree Enhancements priced additionally per person

Grilled Thai Lemongrass Shrimp 10
Broiled Lobster Tail 22
Blue Crab Dynamite 7
Blackened Island Ahi Tuna 14

DESSERT & BEVERAGES

Select One for your Guests

Roy's Carrot Cake
Pecans – Cream Cheese Buttercream – Pineapple Orange Marmalade

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 Private Dining Director. Prices do not include tax, gratuity or Administrative Fees.

island dinner menu

APPETIZERS

Served Family Style

Crunchy Golden Lobster Potstickers Spicy Togarashi Miso Butter Sauce

Coconut Crusted Shrimp Sticks 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

Roy's Caesar Salad
Brioche Croutons – Parmesan Cheese – Creamy Togarashi Garlic 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

Wagyu Hand Carved 12oz. New York
Hickory Smoked Mushrooms – Asparagus – Pancetta Herb Demi Glace

Hand Carved Rustic Rub Crusted Ribeye, 14oz.
Smoked Sea Salt – Grilled Asparagus

Grilled Filet Mignon & Teppanyaki Shrimp
Yukon Mash – Shiso Béarnaise – Asparagus – Broccolini – Carrot – Beets

Togarashi Spiced Lobster Tail
Togarashi Miso Butter Sauce

DESSERT & BEVERAGES

Dessert Duo -
Kafir Lime Tart and Belgian Chocolate Torte
Raspberry Sauce – Seasonal Fresh Berries – Crème Anglaise

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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paradise dinner menu

APPETIZERS

Served Family Style

Mini Crab Cakes Japanese Citrus Aïoli

Grilled Filet Mignon Yakitori Marinated & Brushed with Yuzu Kosho

Futomaki Roll Crispy Shiitake – Asparagus – Yamagobo – Avocado –Sesame Kaiware – Togarashi Aïoli

Sunrise at Haleakala Roll* Tuna – Yellowtail – Salmon – Avocado Crispy Asparagus Roll

SALAD

Maui Wowie Shrimp Salad
Feta, Butter Leaf Lettuce, Avocado, Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Grilled Filet Mignon & Togarashi Spiced Lobster Tail
Truffle Misoyaki Demi Glace

Seared Hokkaido Sea Scallop & Maine Lobster
Buttery Maine Lobster Claw – Ricotta Gnocchi – Thai Basil

Roy's Signature Combo
Misoyaki Marinated Alaskan Black Cod - Honey Mustard Grilled Short Ribs of Beef

Wagyu Hand Carved 14 oz. New York
Hickory Smoked Mushrooms – Asparagus – Pancetta Herb Demi Glace

DESSERT

Chef's Dessert Trio
Chef's Selection of Signature Desserts

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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event enhancements

PRE-EVENT MENU 1: THE CONCH

Coconut Crusted Shrimp Sweet & Sour Dipping Sauce

Crispy Wagyu Beef Dumplings Chili Lime Soy

Crispy Chicken Spring Rolls Citrus Black Bean Dragon Sauce

PRE-EVENT MENU 2: THE SAND DOLLAR

Thai Chicken Satay Bangkok Style Peanut Dipping Sauce

Mini Crab Cakes Japanese Citrus Aïoli

Crispy Wagyu Beef Dumplings Chili Lime Soy

Tuna Poke Crispy Won Ton Chips – Maui Onion – Inamona Jus

FAMILY STYLE SIDE DISHES

Serves 2 - 3 guests

Sautéed Bok Choy

Truffle Bacon Mac & Cheese

Butter Whipped Potatoes

Lump Crab Fried Rice

French Fries House Made Ketchup

Vadouvan Roasted Carrots

Asparagus Beurre Blanc

Sauteed Mushrooms Garlic – Shiso – Lemon

DESSERT ENHANCEMENTS

Dessert Trio - in lieu of prix fixe dessert

Kafir Lime Tart Crème Anglaise

Macadamia Nut Tarts Caramel Sauce

Petite Belgian Chocolate Torte Fresh Berries – Raspberry Sauce

Haupia Coconut Panna Cotta Passion Fruit

Escape the ordinary with brunch and lunch at Roy's

Whether you're planning an all day meeting, brunch, lunch 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 of 300 guests and more.

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 brunch and 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.

tahitian brunch menu

BOTTOMLESS MIMOSA*

Sparkling Wine and Fresh Squeezed Orange Juice

APPETIZERS

Guests Choice of

Fresh Local Greens Salad
Shaved Carrot – Daikon – Heirloom Tomatoes – Onion Shoyu Vinaigrette

Crab Rangoons
Tamarind Cherry Jalapeño Glaze – Crab – Cream Cheese

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Roy's Benedict*
Choice of Filet or Crab Cakes – Cheddar Bacon Biscuits – Shiso Béarnaise

Lobster & Shrimp Omelet
Eggs – Spinach – Caramelized Shallots – Tomatoes – Topped with Butter Poached Lobster and Shrimp

Hibachi Salmon
Japanese Citrus Ponzu

Braised Short Ribs of Beef
Honey Mustard – Natural Braising Sauce

Pan Roasted Chicken Breast
Bacon Pepper Gravy

DESSERT & BEVERAGES

Kaffir Lime Tart
Graham Cracker Crust – Whipped Cream – Crème Anglaise

Fresh Roasted Coffee, Iced Tea, Soft Drinks

We are pleased to accommodate Vegetarian and/or Gluten Free menu requests. Please advise your Private Dining Director. Prices do not include tax, gratuity or Administrative Fees. Mimosas based on 2 hour event. Roy's abides by all state and local liquor laws.

fiji lunch menu

SALAD

Fresh Local Greens Salad
Shaved Carrot – Daikon – Heirloom Tomatoes – Onion Shoyu Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Salmon
Japanese Citrus Ponzu

Teppanyaki Shrimp
Red Dragon Sauce

Braised Short Ribs of Beef
Honey Mustard, Natural Braising Sauce

Pan Roasted Chicken Breast
Bacon Pepper Gravy

DESSERT & BEVERAGES

Roy's Carrot Cake
Pecans – Cream Cheese Buttercream – Pineapple Orange Marmalade

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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mariana lunch menu

APPETIZERS

Served Family Style

Asian Chilled Shrimp
Spicy Lime Cocktail Sauce

Thai Chicken Satay
Bangkok Style Peanut Dipping Sauce

Spicy Tuna Tempura Roll
Miso Butter Sauce

SALAD

Fresh Local Greens Salad
Shaved Carrot – Daikon – Heirloom Tomatoes – Onion Shoyu Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Seared Ahi Chirashi
Yuzu Honey Emulsion

Hibachi Grilled Salmon
Japanese Citrus Ponzu

Pan Roasted Chicken Breast
Bacon Pepper Gravy

6 oz. Filet Mignon
Truffle Misoyaki Demi Glace

DESSERT & BEVERAGES

Coffee Budino
Salted Caramel – Dark Chocolate Sable Cookie Crumbs

Fresh Roasted Coffee, Iced Tea, Soft Drinks

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polynesian 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

Fresh Local Greens Salad
Shaved Carrot – Daikon – Heirloom Tomatoes – Onion Shoyu Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests
Hibachi Grilled Salmon Salad
Fresh Baby Greens – Cucumber – Crispy Wontons – Yuzu Honey Emulsion

Braised Short Ribs of Beef
Honey Mustard – Natural Braising Sauce

Teppanyaki Shrimp
Red Dragon Sauce

Pan Roasted Chicken Breast
Bacon Pepper Gravy

AFTERNOON SNACKS

Assorted Chips and Pretzels, Mixed Nuts,
Fresh Baked Cookies, Fresh Whole Fruit

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