



CHRISTMAS DINNER

STARTER

choice of

Caesar Salad

*Brioche Croutons - Parmesan Cheese
Creamy Togarashi Garlic Dressing*

Lobster Bisque

*Maine Lobster - Thai Aromatics
Hint of Red Curry - Coconut Milk*

ENTRÉE

Slow Roasted Chateaubriand

*Brussels Sprouts - Vadouvan Carrots
Asparagus - Red Bliss Potatoes
Wild Mushroom Port Wine Pan Sauce*

DESSERT

choice of

Chocolate Torte

*Raspberry Sauce - Whipped Cream
Fresh Berries*

Cinnamon Brioche Bread Pudding
Vanilla Ice Cream - Bacon Brittle

\$59.95 per guest

CLASSIC PRIX FIXE

APPETIZERS

Crunchy Golden Lobster Potstickers

Togarashi Miso Butter Sauce

Big Island Ebi Roll

*Shrimp Tempura - Mango - Coconut - Cream Cheese
Avocado - Habañero Aioli - Nitsume*

Tempura-Crusted Ahi Roll*

Spicy Togarashi Miso Butter Sauce

Local Greens Salad

*Shaved Carrot - Heirloom Tomatoes
Dean Okimoto's Creamy Herb Dressing*

ENTRÉES

(price of entrée includes choice of appetizer & dessert)

Roy's Original Hawaiian Blackened Island Ahi* 49

Spicy Soy Mustard Butter Sauce

Roy's Classic Roasted Macadamia Nut Crusted

Mahi Mahi* 54

Lobster Cream Sauce

Hawaiian Style Misoyaki Butterfish*^{ef} 54

Alaskan Black Cod - Furikake Rice

Baby Bok Choy

Tender Braised Short Ribs of Beef ^{ef} 49

Honey Mustard- Yukon Mash - Broccolini

Natural Braising Sauce

Grilled Filet Mignon* 54

Haricot Verts - Parmesan Truffle Fries

Truffle Onion Misoyaki Demi Glace

Served Oscar Style add 15

USDA Prime New York Strip Steak* 59

Lobster Mac and Cheese

Thai Basil Wild Mushroom Cream Sauce

DESSERT

Cinnamon Brioche Bread Pudding

Vanilla Ice Cream - Bacon Brittle

Kaffir Lime Tart

Graham Cracker Crust - Whipped Cream

Crème Anglaise

Chocolate Torte^{ef}

Raspberry Sauce - Whipped Cream

Fresh Berries

