Let us host your perfect reception

HOT APPETIZERS

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
Coconut Crusted Shrimp Skewers  Sweet & Sour Dipping Sauce
Crunchy Golden Lobster Potstickers  Spicy Togarashi Miso Butter Sauce
Mini Crab Cake  Japanese Citrus Aioli
Crispy Chicken Spring Roll  Citrus Black Bean Dragon Sauce
Vegetable Spring Roll  Mushrooms – Sesame – Bok Choy – Bibb Lettuce – Citrus Nam Pla
Edamame  Spiced & Salted
Togarashi Spicy Roasted Chickpeas  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 – Maui Onion – Inamona Jus
International & Domestic Cheese Display  Crackers – Fresh Fruit
Garden Fresh Vegetable Crudite  House-made Ranch
Seasonal Fresh Fruit Display

DESSERT ENHANCEMENTS

Kaffir Lime Tart  Crème Anglaise
Macadamia Nut Tarts  Caramel Sauce
Petite Belgian Chocolate Torte  Fresh Berries – Raspberry Sauce
Haupia Coconut Panna Cotta  Passion Fruit
sushi

ROY’S SIGNATURE SUSHI

**Ebi Roll**  Shrimp Tempura – Coconut – Avocado – Cream Cheese – Habanero Aïoli
Nitume – Mango

**Vegetable Caterpillar Roll**  Scallion – Cucumber – Avocado – Sesame

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

**Tempura-Crusted Ahi Roll**  Spicy Togarashi Miso Butter Sauce

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

**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**

2 **Tempura-Crusted Ahi Roll**  Spicy Togarashi Miso Butter Sauce

2 **Szechuan Spiced Pork Rib**  Smoked & Glazed in Roy’s Original Mongolian Sauce

2 **Thai Chicken Satay**  Bangkok Style Peanut Dipping Sauce

2 **Vegetable Spring Roll**  Mushrooms – Sesame – Bok Choy – Bibb Lettuce – Citrus Nam Pla

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

**MENU 2: THE RANIER**

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

2 **Mini Crab Cakes**  Japanese Citrus Aïoli

2 **Szechuan Spiced Pork Rib**  Smoked & Glazed in Roy’s Original Mongolian Sauce

2 **Thai Chicken Satay**  Bangkok Style Peanut Dipping Sauce

2 **Vegetable Spring Roll**  Mushrooms – Sesame – Bok Choy – Bibb Lettuce – Citrus Nam Pla

2 **Tuna Poke**  Crispy Wonton Chips – Maui Onion – Inamona Jus

2 **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
Salmon Tataki Crostini  Lomi Lomi Tomato – Micro Shiso – Ponzu Gel
Thai Chicken Satay  Bangkok Style Peanut Dipping Sauce
Crispy Wagyu Beef Dumpling  Chili Lime Soy

SALAD
Fresh Local Greens Salad  GF
Shaved Carrot – Heirloom Tomatoes – Dean Okimoto’s Creamy Herb Dressing

ENTRÉE SELECTIONS
Please Select Three for Your Guests
Hibachi Grilled Atlantic Salmon*
Japanese Citrus Ponzu Sauce
Jumbo Tiger Prawns
Garlic Shoyu Udon Noodles – Shiitake – Cilantro
Braised Short Ribs of Beef  GF
Natural Braising Sauce – Honey Mustard
Pan Roasted Chicken Breast
Thai Peanut Curry Sauce

ENTRÉE ENHANCEMENTS
Entrée enhancements priced additionally per person
Broiled Lobster Tail
Blue Crab Dynamite
Blackened Island Ahi*

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 Private Dining Director. Prices do not include tax, gratuity or Administrative Fees.
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APPETIZERS
Served Family Style
Tempura-Crusted Ahi Roll* Spicy Togarashi Miso Butter Sauce
Szechuan Spiced Pork Rib Smoked & Glazed in Roy's Original Mongolian Sauce
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
Roasted Macadamia Nut Crusted Mahi Mahi* Lobster Cream Sauce
Moroccan Spice Grilled Swordfish* Edamame Farro – Baby Kale – Yuzu Soy Truffle Vinaigrette
Pan Roasted Chicken Breast Thai Peanut Curry Sauce
Hand Carved Filet Mignon*GF, 8oz Truffle Onion Miso-yaki Demi Glace
Pan Roasted Chicken Breast & Teppanyaki Szechuan Shrimp Thai Peanut Curry Sauce

ENTRÉE ENHANCEMENTS
Entrée Enhancements priced additionally per person
Broiled Lobster Tail
Blue Crab Dynamite
Blackened Island Ahi*

DESSERT & BEVERAGES
Please 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
island dinner menu

APPETIZERS

Served Family Style
Crunchy Golden Lobster Potstickers  Spicy Togarashi Miso Butter Sauce
Coconut Crusted Shrimp  Sweet & Sour Dipping Sauce
Szechuan Spiced Pork Rib  Smoked & Glazed in Roy's Original Mongolian Sauce
Tempura-Crusted Ahi Roll*  Spicy Togarashi 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

Misoyaki “Butterfish” GF
Alaskan Black Cod – Baby Bok Choy
Blackened Island Ahi*
Spicy Soy Mustard Butter Sauce
Moroccan Spice Grilled Swordfish*
Edamame Farro – Baby Kale – Yuzu Soy Truffle Vinaigrette
USDA Prime New York Strip Steak*, 14oz
Lobster Mac and Cheese – Thai Basil Wild Mushroom Cream Sauce
Grilled Filet Mignon**GF & Teppanyaki Shrimp
Yukon Mash – Truffle Onion Misoyaki Demi Glace – Broccolini
Togarashi Spiced Lobster Tail
Togarashi Miso Butter Sauce

DESSERT & BEVERAGES

Dessert Duo
Kaffir 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 Aioli

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

Futomaki Roll  
Crispy Shiitake – Asparagus – Yamagobo – Avocado – Sesame

Kaiware – Togarashi Aioli

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

Crispy Asparagus

SALAD

Maui Wowie Salad

Shrimp – Feta – Butter Leaf Lettuce – Avocado – Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Please Select Five for Your Guests

Moroccan Spice Grilled Swordfish*

Edamame Farro – Baby Kale – Yuzu Soy Truffle Vinaigrette

Roasted Macadamia Nut Crusted Mahi Mahi*

Lobster Cream Sauce

Grilled Filet Mignon**GF & Togarashi Spiced Lobster Tail

Yukon Mash – Truffle Onion Miso-yaki Demi Glace – Broccolini

Butter Seared Georges Bank Sea Scallops*

Creamy Coconut Black Rice – Lobster Essence

Roy’s Signature Combo

Miso-yaki Marinated Alaskan Black Cod – Honey Mustard Grilled Short Ribs of Beef

USDA Prime New York Strip Steak*, 14oz

Lobster Mac and Cheese – Thai Basil Wild Mushroom Cream Sauce

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
Salmon Tataki Crostini  Lomi Lomi Tomato – Micro Shiso – Ponzu Gel
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 Aioli
Crispy Wagyu Beef Dumplings  Chili Lime Soy
Tuna Poke  Crispy Wonton Chips – Maui Onion – Inamona Jus

FAMILY STYLE SIDE DISHES
Serves 2 - 3 guests
Truffle Bacon Mac & Cheese
Butter Whipped Potatoes
Lump Crab Fried Rice
French Fries  House Made Ketchup
Asparagus  Beurre Blanc
Sautéed Mushrooms  Garlic – Shiso – Lemon

DESSERT ENHANCEMENTS
Dessert Trio - in lieu of prix fixe dessert
Kaffir 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.
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.

tahitian brunch menu

BOTTOMLESS MIMOSA*
Sparkling Wine and Fresh Squeezed Orange Juice

APPETIZERS
Guests Choice of
Fresh Local Greens Salad V GF
Shaved Carrot – Heirloom Tomatoes – Dean Okimoto’s Creamy Herb Dressing

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 Grilled Atlantic Salmon*
Japanese Citrus Ponzu Sauce

Braised Short Ribs of Beef GF
Natural Braising Sauce – Honey Mustard

Pan Roasted Chicken Breast
Thai Peanut Curry Sauce

DESSERT & BEVERAGES
Coffee Budino
Salted Caramel – Dark Chocolate Sable Cookie Crumbs

Fresh Roasted Coffee, Iced Tea, Soft Drinks
SALAD

**Fresh Local Greens Salad** V GF
Shaved Carrot – Heirloom Tomatoes – Dean Okimoto’s Creamy Herb Dressing

ENTRÉE SELECTIONS

**Hibachi Grilled Atlantic Salmon**
Japanese Citrus Ponzu Sauce

**Braised Short Ribs of Beef** GF
Natural Braising Sauce – Honey Mustard

**Pan Roasted Chicken Breast**
Thai Peanut Curry Sauce

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**

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

**Thai Chicken Satay**
Bangkok Style Peanut Dipping Sauce

**Tempura-Crusted Ahi Roll**
Spicy Togarashi Miso Butter Sauce

**SALAD**

**Fresh Local Greens Salad** V GF
Shaved Carrot – Heirloom Tomatoes – Dean Okimoto's Creamy Herb Dressing

**ENTRÉE SELECTIONS**

Please Select Three for Your Guests

**Seared Ahi Chirashi**
Yuzu Honey Emulsion

**Hibachi Grilled Atlantic Salmon**
Japanese Citrus Ponzu Sauce

**Pan Roasted Chicken Breast**
Thai Peanut Curry Sauce

**Hand Carved Filet Mignon** GF, 5oz
Truffle Onion 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
APPETIZERS
Please Select One for Your Guests
Crispy Wagyu Beef Dumplings
Chili Lime Soy

Fresh Local Greens Salad V GF
Shaved Carrot – Heirloom Tomatoes – Dean Okimoto’s Creamy Herb Dressing

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 GF
Natural Braising Sauce – Honey Mustard

Seared Ahi Chirashi
Yuzu Honey Emulsion

Pan Roasted Chicken Breast
Thai Peanut Curry Sauce

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