



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 Aioli
Nitsume – 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 Aioli

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 – Habanero Aioli

2 Mini Crab Cakes Japanese Citrus Aioli

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 ^{V 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.



oceania dinner menu

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 Misoyaki 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

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 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 Misoyaki Demi Glace – Broccolini

Butter Seared Georges Bank Sea Scallops*

Creamy Coconut Black Rice – Lobster Essence

Roy's Signature Combo

Misoyaki 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.





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

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 ^{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

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.



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

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