

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

\$55 per Guest plus Tax, Gratuity and Applicable Administrative Fee

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

\$65 per Guest plus Tax, Gratuity and Applicable Administrative Fee

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

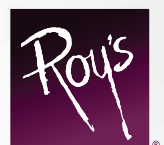
Misoyaki "Butterfish"
Alaskan Black Cod, Baby Bok Choy
Blackened Island Ahi
Spicy Soy Mustard Butter Sauce
Hibachi Grilled Salmon
Japanese Citrus Ponzu
Grilled 8 oz. Filet Mignon
Shiso Béarnaise
Alaea Salt Crusted Bone-in Ribeye
Peppercorn Shoyu Brandy Sauce
Grilled Filet Mignon & Red Dragon Shrimp
Shiso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

\$75 per Guest plus Tax, Gratuity and Applicable Administrative Fees



CREATIVE

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*

\$13 per Guest plus Tax, Gratuity and Applicable Administrative Fees, Minimum 15 Guests

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*

\$19 per Guest plus Tax, Gratuity and Applicable Administrative Fees, Minimum 15 Guests

ENTRÉE ENHANCEMENTS

Grilled Thai Lemongrass Shrimp \$9
Blue Crab Dynamite \$7

Broiled Lobster Tail, *Spicy Togarashi Butter Sauce* \$20
Blackened Island Ahi Tuna \$13

Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees

FAMILY STYLE SIDE DISHES

Lobster Fried Rice \$5.5
Truffle Bacon Mac & Cheese \$2.5
Singapore Shrimp & Noodles \$2.5
Crispy Potatoes \$2.5
Korean Chili Vegetable Fried Rice \$2.5

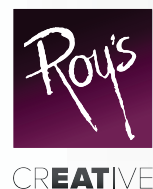
Baby Bok Choy \$2.5
Szechuan Style Green Beans \$2.5
Sautéed Truffled Mushrooms \$3.5
Steamed Asparagus, *Beurre Blanc* \$3.1
Vadouvan Baby Carrots \$2.5

Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees

DESSERT ENHANCEMENTS

Dessert Trio - in lieu of prix fixe dessert \$4.9

Pricing per Guest plus Tax, Gratuity and Applicable Administrative Fees



banyan dinner menu

APPETIZERS

Served Family Style

Asian Chilled Shrimp, Spicy Lime Cocktail Sauce

Thai Chicken Satay, Bangkok Style Peanut Dipping Sauce

Crispy Wagyu Beef Dumplings, Chili Lime Soy

SALAD

Baby Greens Salad

Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Teppanyaki Shrimp

Red Dragon Sauce

Grilled 8 oz. Filet Mignon

Shiso Béarnaise

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

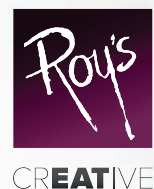
Raspberry Sauce, Seasonal Fresh Berries, Vanilla Whipped Cream

Fresh Roasted Coffee, Iced Tea, Soft Drinks

Two Glasses of House Wine or Bottled Beer per Person

**\$100 per Guest Inclusive of Tax,
Suggested Gratuity and Applicable Administrative Fees**

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



palm dinner menu

APPETIZERS

Served Family Style

Crispy Wagyu Beef Dumplings, Chili Lime Soy

Spicy Tuna Tempura Roll, Miso Butter Sauce

Grilled Szechuan Baby Back Pork Ribs
Smoked & Glazed in Roy's Original Mongolian Sauce

Asian Chilled Shrimp, Spicy Lime Cocktail Sauce

SALAD

Maui Wowie Shrimp Salad

Feta, Butter Leaf Lettuce, Avocado, Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Please Select Four for Your Guests

Macadamia Nut Crusted Mahi Mahi
Lobster Cream Sauce

Misoyaki "Butterfish"
Alaskan Black Cod, Baby Bok Choy

Blackened Island Ahi
Spicy Soy Mustard Sauce

Togarashi Spiced Lobster Tail
Japanese Citrus Sauce

Grilled 8 oz. Filet Mignon
Shiso Béarnaise

Alaea Salt Crusted Bone-in Ribeye
Peppercorn Shoyu Brandy Sauce

Grilled Thai Lemongrass Chicken Breast
Coconut Red Curry Sauce

All entrées served with Roy's signature accompaniments.

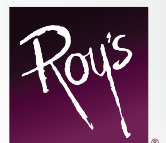
DESSERT & BEVERAGES

Trio of Seasonal Desserts

Fresh Roasted Coffee, Iced Tea, Soft Drinks

Two Glasses of House Wine or Bottled Beer per Person

**\$125 per Guest Inclusive of Tax,
Suggested Gratuity and Applicable Administrative Fees**



CREATIVE

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