

Escape the every day and discover Roy's for lunch



Whether you're planning an all day meeting, luncheon 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 up to 220 guests.

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 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. Escape the every day. Eat creative.



Macadamia Nut Crusted Mahi Mahi

fiji lunch menu

APPETIZERS

Please Select One for Your Guests

Baby Greens Salad

Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

Steamed Shrimp & Pork Gyoza

Firecracker Sauce

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Braised Short Ribs of Beef

Honey Mustard, Natural Braising Sauce

Teppanyaki Shrimp

Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

DESSERT & BEVERAGES

Roy's Carrot Cake

Pecans, Cream Cheese Buttercream, Pineapple Orange Marmalade

Fresh Roasted Coffee, Iced Tea, Soft Drinks

\$30 per Guest plus Tax, Gratuity and Applicable Administrative Fees

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



mariana lunch menu

APPETIZERS

Family-Style Appetizer Plate

Asian Chilled Shrimp
Spicy Lime Cocktail Sauce

Thai Chicken Satay
Bangkok Style Peanut Dipping Sauce

Spicy Tuna Tempura Roll
Miso Butter Sauce

SALAD

Baby Greens Salad
Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Seared Ahi Chirashi
Yuzu Honey Emulsion

Hibachi Grilled Salmon
Japanese Citrus Ponzu

Teppanyaki Shrimp
Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast
Coconut Red Curry Sauce

Braised Short Ribs of Beef
Honey Mustard, Natural Braising Sauce

Grilled Petite Filet Mignon
Shiso Béarnaise

DESSERT & BEVERAGES

Coffee Budino
Salted Caramel, Dark Chocolate Sable Cookie Crumble

Fresh Roasted Coffee, Iced Tea, Soft Drinks

\$40 per Guest plus Tax, Gratuity and Applicable Administrative Fees

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polynesia 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

Baby Greens Salad

Grape Tomato, Cucumber, Baby Carrots, Yuzu Honey Vinaigrette

ENTRÉE SELECTIONS

Please Select Three for Your Guests

Hibachi Grilled Salmon Salad

Fresh Baby Greens, Cucumber, Crispy Wontons, Yuzu Honey Emulsion

Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

Braised Short Ribs of Beef

Honey Mustard, Natural Braising Sauce

Teppanyaki Shrimp

Red Dragon Sauce

Grilled Thai Lemongrass Chicken Breast

Coconut Red Curry Sauce

AFTERNOON SNACKS

Assorted Chips and Pretzels, Mixed Nuts,

Fresh Baked Cookies, Fresh Whole Fruit

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

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