

Roy's®

*“Our ultimate goal is
to make everyone
that comes through
the doors happy.”*

— Chef Roy Yamaguchi



Put a little paradise in your next event!

In Hawaii, there are two things of equal importance—food and the “aloha” spirit. The blending of these two dynamic principles is how Roy’s Hawaiian Fusion® Cuisine was born. European techniques and Asian cuisine meet Hawaiian hospitality to create a fine dining experience unlike any other—where the “aloha” style of service comes straight from the heart, and where any occasion becomes an unforgettable evening.

Roy’s Bonita Springs offers a unique dining experience through spacious dining rooms, an inviting lounge and Roy’s signature exhibition kitchen in full view. Our private dining rooms feature contemporary Asian furnishings and original Hawaiian artwork.

ROY’S BONITA SPRINGS OFFERS:

- Customizable Menus
- Unique Lunch and Dinner Selections
- Full Service Offsite Catering
- Partial and Full Day Meeting Packages
- Cocktail Receptions
- Cooking Classes
- Wine Tastings and Dinners
- Themed Events

Whether you are celebrating a special occasion or hosting a business meeting, Roy’s is the perfect choice for a personalized experience that will amaze your guests.

ROY’S BONITA SPRINGS PRIVATE DINING ROOMS:

- Lanai (Patio): Seats 60
- Entire Restaurant: Seats 250

Roy’s Bonita Springs Hours of Operation:

- Sunday - Thursday: 5:00pm–9pm
- Friday & Saturday: 5:00pm–9:30pm

We are available for group dining from 8:00 a.m. until close daily. Visit our website at www.roysrestaurant.com and follow the links for a 360° view of our private dining rooms.

We look forward to the pleasure of your company.

Group Sales Manager
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CRUNCHY GOLDEN
LOBSTER POTSTICKERS



ROY'S FRESH HAWAIIAN COCKTAILS

The Original Hawaiian Martini

Nothing says martini like “shaken, not stirred,” and Roy’s put this delectable creation on the map. In classic Hawaiian fashion, our Maui pineapples, SKYY Vodka, Stoli Vanil Vodka and Malibu Coconut Rum are shaken and served with fresh pineapple.

Roy’s Island Mai Tai

A 1940’s classic with a contemporary twist. Castillo White Rum, fresh pineapple, orange curacao and Myers’s Dark Rum blend to create a flavor found only at Roy’s.

1988

A tribute to our opening year in Honolulu. The perfectly balanced blend of tart grapefruit and tangy pomegranate with ABSOLUT Ruby Red Vodka, SOHO Lychee Liqueur and Patrón Citrónge Liqueur echoes the idyllic island lifestyle.

PUPUS

(PRICED PER DOZEN)

Coconut Crusted Prawns	\$32.95
Thai Style Peanut Chicken Satays	\$20.95
Grilled Beef Tenderloin Skewers	\$24.95
Crispy Vegetable Spring Rolls	\$24.95
Wagyu Beef Sliders	\$36.95
Szechuan Spiced Pork Ribs	\$24.95
Miniature Crab Cakes	\$36.95
Hawaiian Blackened Island Ahi	\$36.95
Crunchy Golden Lobster Potstickers	\$25.95
Lemongrass Seared Shrimp Sticks	\$32.95
Ahi Sashimi	\$36.95
Ahi Poke	\$36.95

ROY'S SIGNATURE SUSHI

(EIGHT PIECES PER ROLL)

Spicy Tuna Tempura Roll	\$8.95
Lobster California Roll	\$9.95
Lakanilau Roll	\$16.95



*“Everything you’ll like.
Nothing you’ll expect.”*

— Chef Roy Yamaguchi



HIBACHI STYLE GRILLED
ATLANTIC SALMON

Roy's Oahu Lunch Menu

SALAD

Sweet Home Waimanalo Salad
Dean Okimoto's Creamy Herb Dressing

ENTRÉE SELECTIONS

(PLEASE SELECT FOUR ENTRÉES FOR YOUR GUESTS)

Hibachi Grilled Salmon
Japanese Citrus Ponzu

Macadamia Nut Crusted Mahi Mahi
Maine Lobster Essence

Teppanyaki Shrimp
Spicy Togarashi Beurre Blanc

Pan Roasted Chicken Breast
Herb & Garlic Chicken Jus

Bulgogi Grilled Pork Tenderloin
Ko Chu Jang Reduction

DESSERT

Dessert Duo
*Chef's Choice of Two Seasonal Confections
With Fresh Roasted Coffee, Hot or Iced Tea*

\$24.95 PER GUEST PLUS TAX & GRATUITY

Please advise your Group Sales Manager if you require Vegetarian or Gluten Free menu creations. Menu preparations are seasonal and may vary.



*“Send your tastebuds to
heaven with dishes that
delight all senses.”*

— Zagat Survey

ROY'S ROASTED MACADAMIA
NUT CRUSTED MAHI MAHI



Roy's Maui Lunch Menu

APPETIZER

Family Style Canoe

Tempura Crusted Ahi Sushi Roll, Szechuan Spiced Pork Ribs
& Chicken Satay

SALAD

Chef's BLT Wedge

Bacon, Tomato, Crispy Shallots, Creamy Bleu Cheese Dressing

ENTRÉE SELECTIONS

(PLEASE SELECT FOUR ENTRÉES FOR YOUR GUESTS)

Hibachi Grilled Salmon

Japanese Citrus Ponzu

Macadamia Nut Crusted Mahi Mahi

Maine Lobster Essence

Teppanyaki Shrimp

Spicy Togarashi Beurre Blanc

Pan Roasted Chicken Breast

Herb & Garlic Chicken Jus

Hawaii Kai Style Beef Short Ribs

Honey Mustard, Yukon Mash, Brocolini, Natural Braising Sauce

Pork Tenderloin

Yukon Gold Potato Puree, Red Wine Shallot Reduction

DESSERT

Dessert Duo

Chef's Choice of Two Seasonal Confections
With Fresh Roasted Coffee, Hot or Iced Tea

\$32.95 PER GUEST PLUS TAX & GRATUITY

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HIBACHI STYLE GRILLED
ATLANTIC SALMON

Roy's Kauai Lunch Menu

APPETIZER

Family Style Canoe

Szechuan Spiced Ribs, Crunchy Golden Lobster Potstickers,
Sesame Seared Shrimp & Tempura Crusted Ahi Sushi Roll

SALAD

Thai Curried Shrimp Salad

Tangelo, Mango, Basil Vinaigrette

ENTRÉE SELECTIONS

(PLEASE SELECT FOUR ENTRÉES FOR YOUR GUESTS)

Fresh Hawaiian Fish Selection

Chef's Daily Preparation

Macadamia Nut Crusted Mahi Mahi

Maine Lobster Essence

Blackened Island Ahi

Soy Mustard Beurre Blanc

Hibachi Grilled Salmon

Japanese Citrus Ponzu

5 oz. Grilled Filet Mignon

Chef's Daily Preparation

Pan Seared Chicken Breast

Herb & Garlic Jus

DESSERT

Roy's Individual Dessert Sampler Plate

With Fresh Roasted Coffee, Hot or Iced Tea

\$39.95 PER GUEST PLUS TAX & GRATUITY

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