



*"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](http://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

Roy’s Bonita Springs

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239-498-7697

[PDBonitaSprings@RoysRestaurant.com](mailto:PDBonitaSprings@RoysRestaurant.com)

**[WWW.ROYSRESTAURANT.COM](http://WWW.ROYSRESTAURANT.COM)**



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prepared with  
local ingredients and  
Hawaiian spirit."*

*— Chef Roy Yamaguchi*

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 |





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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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