

Roy's<sup>®</sup>

HOLIDAY MENUS

CELEBRATE HAWAII | DINE BEAUTIFULLY





# HOLIDAY MENU ONE

## AMOUSE BOUCHE

Scallop Tartar\* *Yuzu Kosho Gel - Red Tobiko*

## CONUNDRUM WHITE BLEND

## FIRST COURSE

Lobster Potato Croquettes *Szechuan Remoulade*

## EMMOLO MERLOT, NAPA VALLEY

## SECOND COURSE

Wailuku Salmon and Lump Crab Maki Roll *Cucumber - Habanero Aioli*  
*Kabayaki- Black Tobiko*

## CAYMUS SUISUN PETITE SIRAH, SUISUN VALLEY

## THIRD COURSE ( PICK ONE FOR ALL GUESTS )

Sancho Spiced Baby Rack of Lamb *Mac Nut Herb*  
*Crust - Lilikoi Beurre Blanc Grilled Vine Tomato*  
*or*

Grilled 8oz. Filet Mignon\*<sup>GF</sup> *Truffle Onion Misoyaki Demi-Glace*

## CAYMUS 50TH ANNIVERSARY CABERNET SAUVIGNON, NAPA VALLEY

## DESSERT

Chinese Five Spice Pumpkin Crème Brûlée *Vanilla Tuile - "Oreo" Crumbles*  
*Spun Caramel*

## COFFEE OR TEA SERVICE

## FIVE COURSE TASTING MENU \$129/GUEST

## CAYMUS VINEYARDS WINE PAIRING \$59/GUEST

<sup>GF</sup>Gluten Free \*Vegetarian \*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain sesame, peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your Private Dining Director. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

Prices do not include Tax, Gratuity and Applicable Administrative Fees. Minimum orders apply

# HOLIDAY MENU TWO

## AMOUSE BOUCHE

Hamachi Kukui\* *Hamachi Tuna - Black Caviar Tobiko*

## CONUNDRUM WHITE BLEND

## FIRST COURSE

Hibachi Grilled Caesar Salad *Baby Romaine Hearts - Miso Caesar Dressing*  
*Crispy Panko*

## EMMOLO MERLOT, NAPA VALLEY

## SECOND COURSE

Tempura Lobster Roll *Watermelon Poke - Inamona Crumbles*

## CAYMUS SUISUN PETITE SIRAH, SUISUN VALLEY

## THIRD COURSE (PICK ONE FOR ALL GUESTS)

Duck Confit *Roasted Brussels Sprouts - Mashed Potatoes - Raspberry Apple Yuzu Sauce*  
or

Grilled 8oz. Filet Mignon\*<sup>GF</sup> *Truffle Onion Misoyaki Demi-Glace*

## CAYMUS 50TH ANNIVERSARY CABERNET SAUVIGNON, NAPA VALLEY

## DESSERT

Strawberry Almond Tart *Crepe Anglaise - Fresh Whipped Cream - Powdered Sugar*

## COFFEE AND TEA SERVICE

## FIVE COURSE TASTING MENU \$129/GUEST

## CAYMUS VINEYARDS WINE PAIRING \$59/GUEST

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# WINE LIST

## SPARKLING

Bisol Jeio Prosecco Superiore D.O.C.G. <i>Veneto, Italy</i>	13 / 52
Schramsberg “Mirabelle” Brut or Brut Rosé <i>North Coast, CA</i>	25 / 98
Taittinger ‘La Francaise’ Brut <i>Reims, Champagne, France</i>	100
Veuve Clicquot ‘Yellow Label’ Brut <i>Reims, Champagne, France</i>	150
Moët & Chandon ‘Dom Perignon’ Brut <i>Épernay, Champagne, France</i>	500

## WHITE WINES OF INTEREST

Leeuwin Estate “Art Series” Riesling <i>Margaret River, Australia</i>	12 / 48
Schloss Vollrads Riesling QbA <i>Rheingau, Germany</i>	18 / 68
Conundrum White Blend <i>California</i>	15 / 60
Raats “Original” Chenin Blanc <i>Stellenbosch, South Africa</i>	14 / 56
Santa Margherita Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	18 / 68
Jules Taylor Sauvignon Blanc <i>Marlborough, New Zealand</i>	15 / 60
Cloudy Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	24 / 94
Domaine de la Pauline Sancerre <i>Loire Valley, France</i>	18 / 68

## CHARDONNAY

Roy’s by Bianchi Vineyards <i>California</i>	12 / 48
Gainey Vineyard <i>Santa Rita Hills, California</i>	15 / 60
Grgich Hills Estate <i>Napa Valley, California</i>	25 / 98
Domaine Laroche “Saint Martin” Chablis <i>Burgundy, France</i>	22 / 80
Sonoma Cutrer Russian River Ranches <i>Sonoma County, California</i>	60
Patz and Hall Dutton Ranch <i>Russian River Valley, California</i>	78
Rombauer <i>Carneros, California</i>	98
Cakebread Cellars <i>Napa Valley, California</i>	104
Far Mountain “Myrna” Chardonnay <i>Sonoma Valley, California</i>	98

## ROSÉ

Decoy by Duckhorn <i>California</i>	14 / 56
Peyrassol “Cuvee Les Commandeurs” <i>Côtes de Provence, France</i>	16 / 64
Grgich Hills <i>Napa Valley, California</i>	78



## WINE LIST

### PINOT NOIR

Lyric by Etude <i>Santa Barbara County, California</i>	13 / 52
Willamette Valley Vineyards “Whole Cluster” <i>Willamette Valley, Oregon</i>	16 / 60
Belle Glos Las Alturas Vineyard <i>Santa Lucia, California</i>	22 / 88
Gainey Vineyard <i>Santa Rita Hills, California</i>	72
Domaine Drouhin <i>Dundee Hills, Oregon</i>	96
Goldeneye by Duckhorn <i>Anderson Valley, California</i>	126

### RED WINES OF INTEREST

La Posta “Angel Paulucci Vineyard” Malbec <i>Mendoza, Argentina</i>	12 / 48
Gainey Vineyard Merlot <i>Santa Ynez, California</i>	14 / 56
Raats “Red Jasper” Cab Franc Blend <i>Stellenbosch, South Africa</i>	15 / 58
The Prisoner Red Blend <i>Napa Valley, California</i>	28 / 98
Paraduxx by Duckhorn Cab/Zin <i>Napa Valley, California</i>	20 / 84
Red Schooner (by Caymus) Malbec <i>Argentina</i>	68
Duckhorn Vineyards Merlot <i>Napa Valley, California</i>	94
Emmolo (by Caymus) Merlot <i>Napa Valley, California</i>	90
Caymus Suisun Petite Sirah <i>Suisun Valley, California</i>	65
DAOU The Pessimist Red Blend <i>Paso Robles, California</i>	60
Justin Isosceles Red Blend <i>Paso Robles, California</i>	154
Flora Springs “Trilogy” Red Blend <i>Napa Valley, California</i>	160
Miner “The Oracle” Red Blend <i>Napa Valley, California</i>	220

### CABERNET SAUVIGNON

Roy’s by Bianchi Vineyards <i>California</i>	12 / 48
Niner Estate <i>Paso Robles, California</i>	18 / 68
Stags’ Leap Winery <i>Napa Valley, California</i>	29 / 99
Justin <i>Paso Robles, California</i>	72
St. Supéry <i>Napa Valley, California</i>	75
Frank Family <i>Napa Valley, California</i>	116
Jordan <i>Alexander Valley, California</i>	132
Silver Oak <i>Alexander Valley, California</i>	152
Caymus <i>Napa Valley, California</i>	176
Chateau Montelena <i>Napa Valley, California</i>	180
Caymus Special Selection <i>Napa Valley, California</i>	304
Joseph Phelps “INSIGNIA” <i>Napa Valley, California</i>	480



# SPECIALTY COCKTAILS

## Roy's Hawaiian Martini

*Pau Maui Vodka - Coconut Rum - Vanilla Vodka - Muddled Hawaiian Pineapple 16*

## Roy's Island Mai Tai

*Light Rum - Orgeat Syrup - Orange Curacao - Lime Juice - Dark Rum Float 17*

## Mango Lychee Margarita

*Blanco Tequila - Lychee Liqueur - Mango Purée - Lime Juice 15*

## Coconut Mojito

*Coconut Rum - Crème de Coconut - Lime Juice Simple Syrup - Fresh Mint 16*

## Island Mimosa

*Orange Liqueur - Pineapple Juice - Prosecco 14*

## Tropical Sangria

*Light Rum - Red Wine - Orange Liqueur - Lemon Juice - Orange Juice  
Pineapple Juice - Strawberry Purée 16*

## Sunset Cocktail

*Vodka - Orgeat - Lemon - Pomegranate Syrup 14*

## Tiki Spiced Old Fashioned

*Bourbon - Tiki Bitters - Simple Syrup - Orange Oils 15*

## Passionfruit Paloma

*Blanco Tequila - Lime Juice - Passionfruit Syrup - Grapefruit - Lemon Lime Soda 14*

## Tiki Sour

*Rye Whiskey - Lemon Juice - Simple Syrup - Tiki Bitters 14*

## Orchid Blossom

*Elderflower Liqueur - Strawberry Purée - Lemon Juice - Prosecco 15*

## Kailua Beach Coffee

*Vodka - Kahlua - Crème de Banana - Heavy Cream 16*



## BAR PACKAGES

	2-HOUR	3-HOUR	4-HOUR
<b>BEER/WINE</b>	<b>\$35/PP</b>	<b>\$45/PP</b>	<b>\$55/PP</b>
	BEER: <i>Selection of Kona Beers</i> WINE: <i>Roy's by Bianchi Chardonnay and Cabernet Sauvignon</i> <i>Soft Drinks</i>		
<b>PREMIUM</b>	<b>\$60/PP</b>	<b>\$75/PP</b>	<b>\$90/PP</b>
	BEER: <i>Selection of Kona Beers</i> WINE: <i>Bisol Jeio Prosecco Superiore D.O.C.G.</i> <i>Raats "Original" Chenin Blanc, Gainey Vineyard Chardonnay</i> <i>Lyric by Etude Pinot Noir, Raats "Red Jasper" Cab Franc Blend</i> SPIRITS: <i>Tito's Vodka, Bombay Gin, Lunazul Tequila,</i> <i>Don Q Rum, Famous Grouse Scotch, Jim Beam Bourbon</i> <i>Soft Drinks</i>		

	2-HOUR	3-HOUR	4-HOUR
<b>ULTRA</b>	<b>\$65/PP</b>	<b>\$80/PP</b>	<b>\$95/PP</b>
	BEER: <i>Selection of Kona Beers</i> WINE: <i>Schramsberg "Mirabelle" Brut, Conundrum White Blend</i> <i>Gainey Vineyard Chardonnay, Gainey Vineyard Merlot,</i> <i>DAOU The Pessimist Red Blend</i> SPIRITS: <i>Ketel One Vodka, Hendricks Gin, Milagro Silver Tequila,</i> <i>Mount Gay Rum, Monkey Shoulder Scotch, Buffalo Trace Bourbon</i> <i>Soft Drinks</i>		
<b>PLATINUM</b>	<b>\$70/PP</b>	<b>\$85/PP</b>	<b>\$100/PP</b>
	BEER: <i>Selection of Kona Beers</i> WINE: <i>Schramsberg "Mirabelle" Brut, Jules Taylor Sauvignon Blanc,</i> <i>Grgich Hills Estate Chardonnay, Gainey Vineyard Pinot Noir,</i> <i>Justin Cabernet Sauvignon</i> SPIRITS: <i>Grey Goose Vodka, The Botanist Gin, Casamigos Tequila,</i> <i>Zaya Gran Rum, McCallan 12 Year Scotch, Angels Envy Bourbon</i> <i>Soft Drinks</i>		

Roy's does not permit the serving of alcoholic beverages to anyone who the restaurant (in its sole discretion) determines is intoxicated or who is under the age of twenty-one (21). Minimum 50 guests. .

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