



Chef De Cuisine - Pablo Mellin

Manager - Phil Jones

**New Year's Eve
Special Dinner \$98**

AMUSE-BOUCHE

Sake-Glazed Tropical Fruit *Tempura asparagus, gochujang aioli*

SOUP & SALAD

~Choice of~

Classic Miso Soup *Tofu, wakame, chives*

Local Artichoke Bisque *Crispy Maui onion*

Roasted Golden Beet Carpaccio Salad *Arugula, yuzu vinaigrette*

Compressed Watermelon Salad *Local baby greens, honey-jalapeño vinaigrette*

Wilted Spinach & Vine-Ripened Tomato Salad *Balsamic-pancetta vinaigrette*

APPETIZER

~Choice of~

Hawaiian Kampachi Poke *Wasabi cream sauce, wonton chips*

Crispy Lobster Roll *Cucumber, avocado, sriracha aioli, tobiko*

Tiger Shrimp & Beef Spring Roll *Mandarin orange-chili sauce*

Roy's Original Blackened Rare Ahi *Spicy soy-mustard butter sauce*

Shimeji Mushroom Risotto *Teriyaki marinated tofu, Chinese black beans*

Yellowtail Firecracker Roll *Spicy Maguro, avocado, cucumber, jalapeño, habanero tobiko*

Sunrise at Haleakala *Tuna, Hamachi, salmon & asparagus tempura roll, dynamite butter*

Wood-Grilled Szechwan BBQ Baby Back Pork Ribs *Roy's Original BBQ Sauce*

Wagyu Beef Carpaccio *Lotus root chips, pickled daikon radish, sea salt*

Panko-Fried Dungeness Crab Cake *Kona shrimp nage, cucumber sunomono*

Lomi Lomi Salmon Sashimi *Shoyu vinaigrette, shaved radish*

Crispy Kurobuta Pork Pot Stickers *Quail egg, red miso emulsion*

Chicken Curry Steamed Wonton *Chili-soy vinaigrette*



ENTREE

~Choice of~

Entrées from the Sea

- Furikake Crusted Shutome (Swordfish)** *Achiote rice cake, cabbage slaw, miso beurre blanc*
- Thai Basil-Hoisin-Glazed Ruby Red Snapper** *Potato croquette, vine ripened tomato compote*
- Pan-Seared Mero Sea Bass** *Habanero tobiko crème fraîche, wild mushroom ravioli, pepper vinaigrette*
- Wok-Seared Australian Lobster & Scallop Medallions** *Szechwan chili-miso-tarragon garlic sauce*
- Japanese-Style Misoyaki Butterfish** *Sizzling soy vinaigrette, steamed shrimp dumpling*
- Seasonal Vegetable Pad Thai** *Crispy tofu, mandarin orange-chili sauce, roasted cashews*
- Dynamite Crab Mahi Mahi** *Gochujang-citrus emulsion, black Thai rice, sesame butter*
- Roy's Original Blackened Rare Ahi** *Spicy soy-mustard butter sauce*
- Bacon-Seared Diver Scallops** *Madras mashed potatoes, lobster nage*
- Wakame-Crusted Ono** *Coconut rice, spicy orange vinaigrette*
- Roy's Hibachi Salmon** *Furikake rice, citrus ponzu*

Entrées from the Land

- Thai-Style Rack of Lamb** *Yuzu mint gelée, curry oil, wasabi mash*
- Chinatown Crispy Duck** *Citrus-chili glaze, roasted peanuts, butternut squash purée*
- Charred Garlic-Honey Mustard Beef Short Ribs** *Roy's natural red wine sauce*
- Barbecue Papaya-Crusted Pork Chop** *Chipotle demi-glace, Okinawa mash*
- Sizzling Scallion Shrimp & Grilled New York Steak** *Tamarind vinaigrette, spinach tofu cake*
- Smoked Bacon-Peanut Butter-Crusted Filet Mignon** *Kaffir lime beurre rouge*
- Black & Red Pepper-Grilled Rib-Eye Steak** *Roasted fingerling potatoes, shallot yuzu beurre blanc*

DESSERT

~Choice of~

Tahitian Vanilla Crème Brûlée

Mixed berries

Roy's Melting Hot Chocolate Cake

Raspberry-vanilla swirl ice cream