



Roy's® *private parties*

*hawaiian
fusion cuisine*

Roy's Los Angeles
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Dinner Selections

Our extraordinary private dining selections provide you an opportunity to customize a menu specifically for your guests. Prices quoted beside each entrée include the appetizer canoe, salad, dessert sampler, coffee and tea.

FAMILY STYLE APPETIZER CANOE

Baby Back Ribs, Seared Tiger Shrimp Sticks,
Crunchy Golden Lobster Potstickers & Tempura
Crusted Ahi Sushi Roll

ISLAND FRESH SALAD

Please select one salad for your guests.

Sweet Home Waimanalo Salad
Dean Okimoto's Creamy Herb Dressing

Boston Bibb & Candied Pecans
Herb Infused White Balsamic Vinaigrette

Roasted Baby Beet Salad
Goat Cheese Ranch Dressing

Mongolian Grilled Chinese Chicken Salad (additional \$3)
Sesame Soy Vinaigrette

Maui Wowie Shrimp Salad (additional \$5)
Capers, Sweet Onions, Feta Cheese & Caper Lime Vinaigrette

ENTRÉE SELECTIONS

Please select six entrée selections for your guests.

FROM THE SEA

Roy's Classic Macadamia Nut Crusted Mahi Mahi \$59
Lobster Butter Sauce

Hibachi Grilled Salmon \$54
Citrus Ponzu Sauce

Chef's Daily Fresh Fish Selections \$58
Chef's Daily Preparation

Roy's Classic Hawaiian Style Misoyaki Butterfish \$58
Sizzling Soy Vinaigrette

Roy's Classic Blackened Island Ahi \$59
Spicy Soy Mustard Sauce

Chef's Daily Fresh Hawaiian Fish Selection \$65
Chef's Daily Preparation





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Teppanyaki Seared Jumbo Scallops \$56
Chef's Daily Preparation

Teppanyaki Grilled Shrimp \$52
Chef's Daily Preparation

Cold Water Lobster Tail \$77
Chef's Daily Preparation

Alaskan King Crab Legs \$76
Chef's Daily Preparation

FROM THE LAND

Tender Braised Short Ribs \$57
Roy's Power Natural

Pan Roasted Chicken \$52
Chef's Daily Preparation

Rustic Grilled Pork Tenderloin \$56
Chef's Daily Preparation

Wood Roasted Lamb Rack \$64
Chef's Daily Preparation

Kona Coffee Rubbed 16 oz. Ribeye \$63
Chef's Daily Preparation

Fire Grilled Filet Mignon \$62
Chef's Daily Preparation

Roasted "Wild Big Game" \$80
** Please select one of the following:
Saddle of Venison or Ostrich Loin*

HAWAIIAN STYLE MIXED PLATES

Filet and Shrimp Surf & Turf \$70
Chef's Daily Preparation

"The Duke" Surfer Platter \$80
*Two Selections of Fresh Hawaiian Fish, Jumbo Scallops
& Shrimp, Chef's Daily Preparation*

Roy's Mixed Grill \$80
*Grilled Petite Filet Mignon, Lamb Chop, Petite Filet of
Pork & Braised Short Rib, Chef's Daily Preparation*

DESSERT

Roy's Dessert Sampler Plate
Fresh Roasted Coffee or Loose Leaf Tea

** Please order 72 hours in advance*



Kauai Lunch Menu

FAMILY STYLE APPETIZER CANOE
Baby Back Ribs, Seared Tiger Shrimp Sticks,
Crunchy Golden Lobster Potstickers, & Edamame



ISLAND FRESH SALAD
Waimanalo Mixed Greens Salad
Dean Okimoto's Creamy Herb Dressing



ENTRÉE SELECTIONS
YOUR CHOICE OF THE FOLLOWING:

Roy's Classic Macadamia Nut Crusted Mahi Mahi
Lobster Butter Sauce

Oven Roasted Tomato Black Tiger Shrimp
Thai Basil, Dungeness Crab & Tomato Gazpacho Sauce

Korean Style Kalbi Beef Short Ribs
Scallion Potatoes, Kim Chee Butter

Hibachi Grilled Salmon
Japanese Citrus Ponzu



DESSERT
Roy's Dessert Sampler Plate

\$32 PER GUEST

Roy's®





Maui Lunch Menu

FAMILY STYLE APPETIZER CANOE

Baby Back Ribs, Seared Tiger Shrimp Sticks,
Crunchy Golden Lobster Potstickers, & Edamame



CHOICE OF SOUP OR ISLAND FRESH SALAD

Chef's Seasonal Soup Selection

Hawaiian Hearts of Palm Caesar Salad



ENTRÉE SELECTIONS

YOUR CHOICE OF THE FOLLOWING:

Roy's Classic Macadamia Nut Crusted Mahi Mahi
Lobster Butter Sauce

Li Hing Mui Grilled Flat Iron Steak
Korean Style B.B.Q. Sauce

Roy's Classic Blackened Island Ahi
Spicy Soy Mustard Butter

Hibachi Grilled Salmon
Japanese Citrus Ponzu

Mochiko Crisped Chinese Chicken Salad
Ginger Sesame Soy Vinaigrette



DESSERT

Roy's Dessert Sampler Plate

\$39 PER GUEST

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PRIVATE DINING CAPACITIES

	WAIMEA	KONA	WAIKOLOA
SEATED CAPACITY	20	35	40

Combined we can seat up to 100 guests in the private dining rooms.

Full restaurant buy-outs are available depending upon the requested date and revenue guarantees. Our maximum seated capacity is 240.

CREDIT CARD GUARANTEES/ METHODS OF PAYMENT

Roy's will require a credit card guarantee in order to secure a private dining reservation. All payments must be made by: cash, credit card, or certified check. Personal checks are not accepted. Company checks may be accepted with prior approval from Roy's; a credit card back up is required.

FOOD & BEVERAGE MINIMUMS

Private dining rooms and semi-private spaces at Roy's all require a minimum expenditure in food and beverage. The food and beverage minimum does not include floral arrangements, audio visual equipment, service charge, or tax.

CANCELLATIONS

Any cancellations must be made fourteen business (14) days before the event. If an event is cancelled less than fourteen (14) business days in advance of the reservation date, additional charges may be incurred.

****For events to be held in the month of December, if an event is cancelled within thirty (30) days of the date of the event, the cancellation fee will equal the food and beverage minimum quoted or \$60 per person for the number originally contracted for, whichever is greater.*

AUDIO VISUAL SERVICES

Roy's offers complimentary hard-wired, high speed internet access in our private dining rooms.

- Laser Pointer: \$15
- Screen: \$40
- Hand Held Microphone & Sound System: \$110
- LCD Projector: \$125
- LCD Projector Package (Screen, Projector, and Laser Pointer): \$175
- Audio & Visual Package: \$250

Please visit ROYSRESTAURANT.COM for 360° views of our private dining rooms.