



# YOUR CULINARY JOURNEY AWAITS AT ROY'S DESERT RIDGE

Culinary pioneer and Roy's founder Roy Yamaguchi was born in Tokyo. It was while visiting his grandparents on Maui that he had his first taste of seafood bought fresh at seaside piers - fond memories that would shape his future career.

Roy Yamaguchi is regarded as an international culinary visionary, creating fusion cuisine at his original Roy's in Honolulu in 1988. Blending classic techniques with adventurous Pacific Rim flavors, he created an entirely new approach to fine dining.

Today, Roy's rich culinary tradition continues in Desert Ridge. Our local Chef Partner prepares Roy's signature dishes with exacting precision, but the menu is also peppered with new, adventurous dishes and exclusive creations by Chef Mako Segawa.

Located inside the JW Marriott Phoenix Desert Ridge Resort & Spa with expansive views of the resort grounds, Roy's Desert Ridge is just minutes from Phoenix and Scottsdale.

Create your next extraordinary event at Roy's Desert Ridge; call today!



## ROY'S DESERT RIDGE

Kathryn Koenigsberg, Private Dining Director  
5350 East Marriott Drive, Phoenix, AZ 85054

RESTAURANT (480) 419-7697

DIRECT (972) 400-2850

[PDRDesertRidge@sscpmanagement.com](mailto:PDRDesertRidge@sscpmanagement.com)



Whether your plans call for a business meeting or social gathering, luncheon or all-day meeting, fundraising gala or gathering with family and friends, an event at Roy's is only limited by your imagination! Roy's Desert Ridge offers an amazing array of private, semi-private and al fresco dining options for your next event with a variety of seating options including rounds, classroom, conference-style, theatre and more.

#### Ali'I Room

Seated Dinner - 24 guests

Cocktail Reception - 50 guests and more

#### Mauna Kea Board Room

Seated Dinner - 30 guests

Cocktail Reception - 50 guests and more

#### Ohana Room

Seated Dinner - 66 guests

Cocktail Reception - 90 guests and more

#### Lanai

Our Lanai, or outside patio is perfect for an al fresco affair

Seated Dinner - 60 guests.

Cocktail Reception - 100 guests and more

Main Dining Room; Semi-Private Seating

Seated Dinner - 12 to 120 guests

#### Entire Restaurant

Enjoy the exclusivity of hosting your event in our entire restaurant. From our beautifully appointed lounge and Chef's counter, main dining room and private dining areas, the flexibility of our spaces provides unlimited opportunities for hosting groups of any size from a small ultra-exclusive experience to 300 or more for a large-scale celebration.





# LET US HOST YOUR PERFECT RECEPTION

## HOT APPETIZERS

Szechuan Spiced Pork Rib <i>Smoked &amp; Glazed in Roy's Original Mongolian Sauce</i>	4.25
Crispy Wagyu Beef Dumplings <i>Firecracker Sauce</i>	3.5
Thai Chicken Satay <i>Bangkok Style Peanut Dipping Sauce</i>	3.5
Grilled Beef Yakatori <i>Marinated &amp; Brushed with Yuzu Kosho</i>	4
Coconut Crusted Shrimp Skewers <i>Sweet &amp; Sour Dipping Sauce</i>	4.5
Crunchy Golden Lobster Potstickers <i>Spicy Togarashi Miso Butter Sauce</i>	4
Mini Crab Cake <i>Japanese Citrus Aioli</i>	4.5
Crispy Chicken Spring Roll <i>Citrus Black Bean Dragon Sauce</i>	4
Vegetable Spring Roll <i>Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Sweet Chili Sauce</i>	3.5
Edamame <i>Togarashi - Sea Salt - Sugar</i>	30/25 guests
Togarashi Spicy Roasted Chickpeas <i>Butter Leaf Lettuce - Yuzu Honey Vinaigrette</i>	30/25 guests

## COLD APPETIZERS

Tomato Avocado Crostini <i>Grape Tomato - Fresh Lemon - Micro Greens</i>	2.5
Salmon Tataki Crostini <i>Lomi Lomi Tomato - Micro Greens - Ponzu Gel</i>	3.5
Coconut Prawn Ceviche <i>Marinated Prawns - Thai Coconut Milk - Fresh Lime</i>	4
Asian Chilled Shrimp <i>Spicy Lime Cocktail Sauce</i>	4.5
Vegetable Poke <i>Crispy Wonton Chips - Maui Onion - Inamona Jus</i>	2.5
Tuna Poke <i>Crispy Wonton Chips - Maui Onion - Inamona Jus</i>	4.25
International & Domestic Cheese Display <i>Crackers - Fresh Fruit</i>	120/25 guests
Garden Fresh Vegetable Crudite <i>House-made Ranch</i>	75/25 guests
Seasonal Fresh Fruit Display	75/25 guests

## DESSERT ENHANCEMENTS

Kaffir Lime Tart <i>Crème Anglaise</i>	3
Macadamia Nut Tart <i>Caramel Sauce</i>	3
Petite Belgian Chocolate Torte <i>Fresh Berries - Raspberry Sauce</i>	3
Haupia Coconut Panna Cotta <i>Passion Fruit</i>	3

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

\*Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have food allergy concerns, 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



# SUSHI

## ROY'S SIGNATURE SUSHI

Ebi Roll <i>Shrimp Tempura - Coconut - Avocado - Cream Cheese - Habanero Aioli</i> <i>Nitsume - Mango</i>	15
Vegetable Caterpillar Roll <i>Scallion - Cucumber - Avocado - Sesame</i>	12
Auntie Lei's Aloha Roll* <i>Spicy Tuna - Cucumber - Yellowtail - Salmon - Avocado</i> <i>Garlic Ponzu</i>	17
Tempura-Crusted Ahi Roll* <i>Spicy Togarashi Miso Butter Sauce</i>	15
Sunrise at Haleakala Roll* <i>Tuna - Yellowtail - Salmon - Avocado - Asparagus</i> <i>Crunchy Panko Crust</i>	15
Lakanilau Roll* <i>Wagyu Beef - Snow Crab - Tempura Asparagus - Avocado</i> <i>Sesame Miso - Truffled Greens</i>	18
Lobster California Roll <i>Avocado - Cucumber - Tobiko</i>	15

# RECEPTION MENUS

## MENU 1: THE IRAZO

- 2 Tempura-Crusted Ahi Roll\* *Spicy Togarashi Miso Butter Sauce*
  - 2 Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*
  - 2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*
  - 2 Vegetable Spring Roll *Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Sweet Chili Sauce*
  - 3 Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*
- \$40 per Guest, Minimum orders apply

## MENU 2: THE RANIER

- 2 Ebi Sushi Roll *Shrimp Tempura - Coconut - Cream Cheese - Habanero Aioli*
  - 2 Mini Crab Cakes *Japanese Citrus Aioli*
  - 2 Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*
  - 2 Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*
  - 2 Vegetable Spring Roll *Mushrooms - Sesame - Bok Choy - Bibb Lettuce - Citrus Nam Pla*
  - 2 Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*
  - 2 Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*
- \$48 per Guest, Minimum orders apply

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# INSPIRED PRIVATE DINING EVERY SINGLE NIGHT

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Each of our 4-course prix fixe dinner menus features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.

Roy's features an array of beautifully appointed private and semi-private dining areas perfect for groups of 12 to 300 and more. Whether your plans call for a dinner meeting, cocktail reception or celebratory dinner, we'll assist you with every detail to ensure your perfect experience.





# ATOLL DINNER MENU

\$69

## APPETIZERS

Served Family Style

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Crispy Wagyu Beef Dumpling *Firecracker Sauce*

## SALAD

Roy's Caesar Salad

*Brioche Croutons - Parmesan Cheese - Creamy Togarashi Garlic Dressing*

## ENTRÉE SELECTIONS

Please Select Three for Your Guests

**Hibachi Grilled Atlantic Salmon\***

*Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce*

**Jumbo Tiger Shrimp**

*Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro*

**Braised Short Ribs of Beef<sup>GF</sup>**

*Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce*

**Katsu Chicken**

*Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi*

## ENTRÉE ENHANCEMENTS

Entrée enhancements priced additionally per person

Broiled Lobster Tail 22      Teppanyaki Shrimp 10      Blackened Island Ahi\* 14

## DESSERT & BEVERAGES

**Belgian Chocolate Torte**

*Raspberry Sauce - Seasonal Fresh Berries - Vanilla Whipped Cream*

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# OCEANIA DINNER MENU

\$79

## APPETIZERS

Served Family Style

Tempura-Crusted Ahi Roll\* *Spicy Togarashi Miso Butter Sauce*  
Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*  
Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

## SALAD

Fresh Local Greens Salad <sup>V GF</sup>  
*Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing*

## ENTRÉE SELECTIONS

Please Select Four for Your Guests

### Blackened Island Ahi\*

*Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce*

### Roasted Macadamia Nut Crusted Mahi Mahi\*

*Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce*

### Katsu Chicken

*Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi*

### Grilled Filet Mignon\*, 8oz

*Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace*

### Katsu Chicken & Teppanyaki Shrimp

*Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi*

## ENTRÉE ENHANCEMENTS

Entrée Enhancements priced additionally per person

Broiled Lobster Tail 22    Teppanyaki Shrimp 10    Blackened Island Ahi\* 14

## DESSERT & BEVERAGES

### Dessert Duo

Kaffir Lime Tart and Belgian Chocolate Torte  
*Raspberry Sauce - Seasonal Fresh Berries - Crème Anglaise*

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# ISLAND DINNER MENU

\$89

## APPETIZERS

Served Family Style

Crunchy Golden Lobster Potstickers *Spicy Togarashi Miso Butter Sauce*

Coconut Crusted Shrimp *Sweet & Sour Dipping Sauce*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Tempura-Crusted Ahi Roll\* *Spicy Togarashi Miso Butter Sauce*

## FIRST COURSE

Wedge Salad

*Heirloom Tomatoes - Red Onion - Egg - Applewood Bacon - Blue Cheese*

## ENTRÉE SELECTIONS

Please Select Four for Your Guests

Misoyaki "Butterfish"<sup>GF</sup>

*Alaskan Black Cod - Baby Bok Choy - Furikake Rice*

Blackened Island Ahi\*

*Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce*

USDA Prime New York Strip Steak\*, 14oz

*Gruyere Scalloped Potatoes - Thai Basil Wild Mushroom Cream Sauce*

Grilled Filet Mignon\* & Teppanyaki Shrimp

*Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace*

Broiled Lobster Tail

*Togarashi Miso Butter Sauce*

## DESSERT & BEVERAGES

Dessert Duo

Kaffir Lime Tart and Belgian Chocolate Torte

*Raspberry Sauce - Seasonal Fresh Berries - Crème Anglaise*

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# PARADISE DINNER MENU

\$99

## APPETIZERS

Served Family Style

Mini Crab Cakes *Japanese Citrus Aioli*

Szechuan Spiced Pork Rib *Smoked & Glazed in Roy's Original Mongolian Sauce*

Vegetable Caterpillar Roll *Scallion - Cucumber - Avocado - Sesame*

Sunrise at Haleakala Roll\* *Tuna - Yellowtail - Salmon - Avocado - Asparagus  
Crunchy Panko Crust*

## SALAD

Maui Wowie Salad

*Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette*

## ENTRÉE SELECTIONS

Please Select Five for Your Guests

Misoyaki "Butterfish"<sup>GF</sup>

*Alaskan Black Cod - Baby Bok Choy - Furikake Rice*

Roasted Macadamia Nut Crusted Mahi Mahi\*

*Asparagus - Butter Braised Red Potatoes - Lobster Cream Sauce*

Grilled Filet Mignon\* & Broiled Lobster Tail

*Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace*

Butter Seared Georges Bank Sea Scallops\*

*Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro*

Roy's Classic Combo

*Misoyaki Marinated Alaskan Black Cod - Honey Mustard Grilled Short Ribs of Beef*

USDA Prime New York Strip Steak\*, 14oz

*Gruyere Scalloped Potatoes - Thai Basil Wild Mushroom Cream Sauce*

## DESSERT

Trio of Seasonal Desserts

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# BAR PACKAGES

	1-HOUR	2-HOUR	3-HOUR	4-HOUR
<b>BEER/WINE</b>	<b>\$22/PP</b>	<b>\$28/PP</b>	<b>\$34/PP</b>	<b>\$39/PP</b>
	BEER: <i>Kona Long Board and Big Wave</i> WINE: <i>Choice of three for your guests: Estancia Pinot Grigio, Roy's Chardonnay, DeLoach Pinot Noir, Roy's Cabernet Sauvignon</i>			
<b>CALL</b>	<b>\$30/PP</b>	<b>\$40/PP</b>	<b>\$50/PP</b>	<b>\$58/PP</b>
	BEER: <i>Kona Long Board and Big Wave</i> WINE: <i>Choice of three for your guests: Estancia Pinot Grigio, Roy's Chardonnay, DeLoach Pinot Noir, Roy's Cabernet Sauvignon, Diseno Malbec</i> SPIRITS: <i>SKYY Vodka, Beefeater Gin, Lunazul Tequila, Cruzan Rum, J&amp;B Scotch, Jim Beam</i>			
<b>PREMIUM</b>	<b>\$40/PP</b>	<b>\$52/PP</b>	<b>\$64/PP</b>	<b>\$74/PP</b>
	BEER: <i>Kona Long Board and Big Wave</i> WINE: <i>Choice of four for your guests: Mionetto Il Prosecco, Pacific Rim Riesling, Brancott Sauvignon Blanc, Franciscan Chardonnay, Lyric by Etude Pinot Noir, Greystone Merlot, Wente Cabernet Sauvignon, Boneshaker Zinfandel</i> SPIRITS: <i>Absolut Vodka, Titos Vodka, Cabo Wabo Tequila, Bombay Gin, Bacardi Rum, Johnny Walker Red Scotch, Makers Mark, Crown Royal</i>			
<b>SUPER PREMIUM</b>	<b>\$43/PP</b>	<b>\$55/PP</b>	<b>\$67/PP</b>	<b>\$75/PP</b>
	BEER: <i>Kona Long Board and Big Wave</i> WINE: <i>Choice of four for your guests: Mionetto Il Prosecco, Conundrum White Blend, Whitehaven Sauvignon Blanc, Landmark Overlook Chardonnay, Four Graces Pinot Noir, Wente "Sandstone" Merlot, The Federalist Cabernet Sauvignon</i> SPIRITS: <i>Pau Maui Vodka, Bacardi, Bombay Sapphire Gin, Chivas Regal, Johnny Walker Black, Patron Tequila, Woodford Reserve</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).

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## ESCAPE THE ORDINARY WITH LUNCH AT ROY'S

Whether you're planning an all day meeting, brunch, lunch or social event, elevate your next daytime event to extraordinary at Roy's. Each Roy's features beautifully appointed private and semi-private dining space for groups of 300 guests and more.

From enticing appetizers to irresistible entrées and decadent desserts, we invite you to experience the bold and exotic flavors of the Pacific Rim. Our 3-course prix fixe brunch and lunch menus feature the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners. Of course, we are always pleased to create a menu just for your event.





# MARIANA LUNCH MENU

\$52 for four courses / \$45 for three courses\*

## APPETIZERS

Served Family Style

### Salmon Tataki Crostini

*Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

### Thai Chicken Satay

*Bangkok Style Peanut Dipping Sauce*

### Tempura-Crusted Ahi Roll\*

*Spicy Togarashi Miso Butter Sauce*

## SOUP OR SALAD

Please Select One for Your Guests

### Fresh Local Greens Salad <sup>V GF</sup>

*Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing*

or

### Miso Soup <sup>GF</sup>

*Tofu - Scallion - Saikyo Miso - Shiitake Mushroom*

## ENTRÉE SELECTIONS

Please Select Three for Your Guests

### Wagyu Beef 'Loco Moco'\*

*Pineapple Fried Rice - Lomi Lomi Tomatoes - Fried Egg - Natural Sauce*

### Seared Ahi Salad

*Edamame - Pineapple - Avocado - Red Onion - Chili Orange Vinaigrette*

### Hibachi Grilled Atlantic Salmon\*

*Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce*

### Katsu Chicken

*Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi*

### Braised Short Ribs of Beef <sup>GF</sup>

*Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce*

## DESSERT & BEVERAGES

### Belgian Chocolate Torte

*Raspberry Sauce - Seasonal Fresh Berries - Vanilla Whipped Cream*

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# POLYNESIAN MEETING PACKAGE

\$65

## CONTINENTAL BREAKFAST

Served Family Style

*Fresh Fruit Juices*

*Fresh Baked Muffins and Pastries*

*Sliced Seasonal Fruit*

*Served with Fresh Coffee or Tea*

## LUNCH MENU

### APPETIZERS

Please Select One for Your Guests

**Miso Soup<sup>GF</sup>**

*Tofu - Scallion - Saikyo Miso - Shiitake Mushroom*

**Fresh Local Greens Salad<sup>V GF</sup>**

*Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing*

### ENTRÉE SELECTIONS

Please Select Three for Your Guests

**Seared Ahi Salad**

*Edamame - Pineapple - Avocado - Red Onion - Chili Orange Vinaigrette*

**Hibachi Grilled Atlantic Salmon\***

*Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce*

**Katsu Chicken**

*Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi*

**Braised Short Ribs of Beef<sup>GF</sup>**

*Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce*

*Served with Fresh Coffee or Iced Tea*

### AFTERNOON SNACKS

*Assorted Chips and Pretzels, Mixed Nuts,*

*Fresh Baked Cookies, Fresh Whole Fruit*

*Assorted Soft Drinks, Fresh Coffee and Iced Tea*

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# MEDICAL MEETINGS DONE RIGHT

At Roy's, we know medical meetings. We understand the requirements of your business, your goals and work with you to deliver a flawless event.

Each of our all-inclusive 4-course prix fixe dinner menus have been created to comply with industry-standard pharmaceutical guidelines. Whether you prefer plated or family-style service, each features the dishes that made Roy's famous, along with contemporary classics from our local Chef Partners.

Each Roy's features beautifully appointed, fully private dining rooms perfect for symposia, HCP dinners and all your medical meeting needs. Each Roy's is equipped with hard-wired T1 lines and we are pleased to offer a full complement of audio-visual equipment.





# BANYAN DINNER MENU

\$100

## APPETIZERS

Served Family Style

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

## SALAD

Fresh Local Greens Salad <sup>V GF</sup>

*Shaved Carrot - Heirloom Tomatoes - Dean Okimoto's Creamy Herb Dressing*

## ENTRÉE SELECTIONS

Please Select Three for Your Guests

**Hibachi Grilled Atlantic Salmon\***

*Cucumber Namasu - Onigiri - Japanese Citrus Ponzu Sauce*

**Jumbo Tiger Shrimp**

*Garlic Shoyu Udon Noodles - Shiitake Mushrooms - Cilantro*

**Grilled Filet Mignon\*, 8oz**

*Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace*

**Braised Short Ribs of Beef <sup>GF</sup>**

*Honey Mustard - Yukon Mash - Broccolini - Natural Braising Sauce*

**Katsu Chicken**

*Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi*

## DESSERT & BEVERAGES

**Belgian Chocolate Torte**

*Raspberry Sauce - Seasonal Fresh Berries - Vanilla Whipped Cream*

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

Two Glasses of House Wine or Bottled Beer per Person

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# PALM DINNER MENU

\$125

## APPETIZERS

Served Family Style

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Tempura-Crusted Ahi Roll\* *Spicy Togarashi Miso Butter Sauce*

Grilled Szechuan Baby Back Pork Ribs

*Smoked & Glazed in Roy's Original Mongolian Sauce*

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

## SALAD

Maui Wowie Salad

*Shrimp - Feta - Butter Leaf Lettuce - Avocado - Caper Lime Vinaigrette*

## ENTRÉE SELECTIONS

Please Select Four for Your Guests

Misoyaki "Butterfish"

*Alaskan Black Cod - Baby Bok Choy - Furikake Rice*

Blackened Island Ahi\*

*Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce*

Grilled Filet Mignon\* & Teppanyaki Shrimp

*Gruyere Scalloped Potatoes - Szechuan Vegetables - Truffle Onion Misoyaki Demi-Glace*

Broiled Lobster Tail

*Togarashi Miso Butter Sauce*

USDA Prime New York Strip Steak\*, 14oz

*Gruyere Scalloped Potatoes - Thai Basil Wild Mushroom Cream Sauce*

Katsu Chicken

*Tonkatsu Sauce - Toban Djan Aioli - Grilled Musubi*

## DESSERT & BEVERAGES

Trio of Seasonal Desserts

*Fresh Roasted Coffee, Iced Tea, Soft Drinks*

Two Glasses of House Wine or Bottled Beer per Person

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

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# EVENT ENHANCEMENTS

## PRE-EVENT MENU 1: THE CONCH

Salmon Tataki Crostini *Lomi Lomi Tomato - Micro Greens - Ponzu Gel*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Crispy Chicken Spring Rolls *Citrus Black Bean Dragon Sauce*

\$13 per Guest, Minimum 15 Guests

## PRE-EVENT MENU 2: THE SAND DOLLAR

Thai Chicken Satay *Bangkok Style Peanut Dipping Sauce*

Mini Crab Cakes *Japanese Citrus Aioli*

Crispy Wagyu Beef Dumplings *Firecracker Sauce*

Bigeye Tuna Poke *Crispy Wonton Chips - Maui Onion - Inamona Jus*

\$19 per Guest, Minimum 15 Guests

<sup>GF</sup>Gluten Free <sup>V</sup>Vegetarian

\*Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have food allergy concerns, 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