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## Easter Brunch Menu

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Today, we thank you for joining us as we celebrate Easter.  
Our Chef Partners have created a beautiful menu to commemorate this special day.

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### starter

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#### Hawaiian Malasadas

Trio of Dipping Sauces

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### appetizer

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*choice of*

#### Wedge Salad<sup>GF</sup>

Heirloom Tomatoes – Red Onion – Egg – Applewood Bacon – Blue Cheese

#### Baby Greens Salad

Shaved Carrot – Grape Tomato – Radish – Sesame Shoyu Dressing

#### Lobster Bisque

Maine Lobster – Thai Aromatics – Hint of Red Curry – Coconut Milk

#### Crab Rangoons

Tamarind Cherry Jalapeño Glaze – Crab – Cream Cheese

#### Fresh Seasonal Fruit Plate

Assorted Fruit – Whipped Yogurt – Granola – Toasted Macadamia Nuts

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### entrée

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*price of entrée includes starter and choice of appetizer\**

#### Brioche & Eggs\*

Vanilla Bean Pain Perdu – Bacon – Salted Caramel

36

#### Roy's Benedict\*

Choice of Filet Mignon or Crab Cakes – Cheddar Bacon Biscuits  
Shiso Béarnaise

39

#### Lobster & Shrimp Omelet<sup>GF</sup>

Eggs – Spinach – Caramelized Shallots – Tomatoes  
Topped with Butter Poached Lobster and Shrimp

39

#### Wagyu New York Steak & Eggs\*

Charred Wagyu New York Strip – Sunny Side-Up Egg – Kim Chee  
Short Rib Hash

39

#### Pan Roasted Half Chicken

Blackened Rustic Mashed Potatoes – Bacon Pepper Gravy  
(limited quantity available)

36

#### Roy's Original Hawaiian Blackened Island Ahi\*

Spicy Soy Mustard Butter Sauce

46

#### Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi

Lobster Cream Sauce

49

#### Misoyaki "Butterfish"

Alaskan Black Cod – Baby Bok Choy – Furikake Rice

49

#### Hand Carved Filet Mignon\*<sup>GF</sup>, 8oz

Vadouvan Roasted Carrots – Truffle Onion Misoyaki Demi Glace

49

#### Slow Cooked Prime Rib\*

Garlic Mashed Potatoes – Asparagus  
Trio of Sauces (Horseradish Cream, Parmesan Creamed Spinach,  
Roasted Mushroom Thyme Demi Glace)

39

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

Natural Braising Sauce – Honey Mustard – Yukon Mash – Broccolini

44

Please ask your server for our vegetarian or gluten free menu creations.

If you have any special dietary restrictions, please inform your server so we can prepare a special meal for you.

\*Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness.

<sup>GF</sup>Gluten Free

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## *cocktails / wines*

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<b>Mimosa</b> Bubbly Prosecco with fresh squeezed Orange, Tropical Fruit or Mango	8   10
<b>Lavender Sake Slings</b> Damrak Gin – Ozeki Sake – Monin Lavender Fresh Lime	12
<b>Ultimate Pepperoni Bloody Mary</b> Tito's Handmade Vodka – Splash Guinness Togarashi Spiced Rim – Benny's Pepperoni	12
<b>Hawaiian Martini</b> Maui Pineapple drenched in SKYY Vodka – Stoli Vanil Malibu Coconut Rum	13
<b>Paradise Found</b>   Served in Signature Copper Pineapple Absolut Elyx Vodka – Fresh Pineapple Juice – Monin Almond Angostura Bitters – Ginger Beer – Fresh Lime	15
<b>Chandon</b> Blanc de Noirs <i>California NV</i>	12   58

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## *desserts*

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<b>Kaffir Lime Tart</b> Graham Cracker Crust – Whipped Cream – Crème Anglaise	9
<b>Kona Coffee Custard</b> Coffee Sable Crumble – Salted Caramel	7
<b>Chocolate Torte</b> <sup>GF</sup> Raspberry Sauce – Whipped Cream – Fresh Berries	8

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## *children's menu*

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*\$13 per person*

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### *first course*

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**Tropical Fruit Cup**  
with Granola and Cream

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### *second course*

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**Cinnamon French Toast**  
with Crispy Bacon  
**Scrambled Eggs**  
Crispy Bacon and Toasted English Muffin

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### *dessert*

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**Kids Sundae**

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