



LUNCH MENU

Three-Course Lunch Set: 38.00 + 10%

Lunch includes Coffee or Tea and a petite serving of Roy's Bread & Tapenade.
Additional orders of Roy's Bread & Tapenade are available for 5.00.

APPETIZER

CHICKEN SPRING ROLLS Sweet & Sour Black Bean Sauce

HERBED SHRIMP SALAD Mixed Greens, Tomatoes, Cucumber, Mandarin, Feta Cheese, Truffle Dressing

CAPRESE SALAD Stevia Tomatoes, Mozzarella Cheese, Basil, Hydro Lettuce, Balsamic Vinaigrette

FRIED BRUSSELS Lomi Lomi Tomatoes, Fried Onions, Sweet Chili Soy

SHRIMP CROQUETTE Tonkatsu – Spicy Mayo

STEAMED PORK & VEGETABLE DUMPLINGS Soy Chili Vinaigrette

SASHIMI & SUSHI OF THE DAY

FRIED CALAMARI Yuzu Tartar Sauce

ENTRÉE

VEGETARIAN

SPINACH MUSHROOM TORTELLINI Roasted Vegetables, Tomato Balsamic Sauce

VEGETABLE LASAGNA Tomato Cream Sauce

PESTO TOFU Seasonal Vegetables, Stevia Tomato Chimichurri

CHEF'S SELECTION

CHEF'S STEAK OF THE DAY Grilled Vegetables, Natural Jus +3.00

U.S. WAGYU LOCO MOCO Mushroom Gravy, Fried Egg, Yuzu Tomato Concassé, Bacon Garlic Fried Rice

SEAFOOD PASTA Choice of Marinara or Cream Sauce, Mushrooms, Cheese, Garlic Toast

HULI HULI SPICY PORK BELLY Furikake Rice, Namasu, Gochujang Sauce

CHICKEN MARSALA Mushroom, Garlic Mashed Potatoes, Marsala Sauce

ACHI NORWEGIAN SALMON Wasabi Butter Sauce, Korean Grain Rice, Namasu

HALF LOBSTER Garlic Mashed Potatoes, Seasonal Vegetables, Butter Sauce. Choice of: Thermidor, Grilled, or Steamed +3.00

DESSERT

TROPICAL MOUSSE CAKE Vanilla Sponge Cake, Strawberry Mousse, Strawberry Glaze, Toasted Coconut

TARO CREAM PUFF Pâte à Choux, Taro Custard, White Chocolate, Purple Crumble

DOUBLE CHOCOLATE CRUNCH CAKE Chocolate Sponge Cake, Milk Chocolate Hazelnut Crunch, Dark Chocolate Mousse

FRUIT TART Sweet Tart Shell, Raspberry Pastry Cream, Fresh Fruit

SEASONAL ASSORTED FRUITS