



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

CAESAR SALAD Mixed Greens, Parmesan Cheese, Anchovies, Croutons, Roy's Style Caesar Dressing

ROASTED BEET SALAD Mixed Greens, Stevia Tomatoes, Cucumber, Feta Cheese, Balsamic Vinaigrette

FRIED BRUSSELS Lomi Lomi Tomatoes, Sweet Chili Soy

SHRIMP CROQUETTE Tonkatsu – Spicy Mayo

SOUP OF THE DAY

SASHIMI & SUSHI OF THE DAY +3.00

FRIED CALAMARI Yuzu Tartar Sauce

ENTRÉE

VEGETARIAN

SPINACH MUSHROOM TORTELLINI Roasted Vegetables, Tomato Balsamic Sauce

VEGETABLE PASTA Tomato Pomodoro Sauce

JADE PESTO TOFU Seasonal Vegetables, Sesame Soy Vinaigrette

CHEF'S SELECTION

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

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

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

SURIMI SPLIT PRAWNS Furikake Rice, Butter Sauce

CHICKEN MARSALA Garlic Mashed Potatoes, Mushroom Marsala Sauce

BLACKENED SALMON Butter Sauce, Soy Mustard, Garlic Mashed Potatoes

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

HALF RACK MONGOLIAN RIBS White Rice, Seasonal Vegetables

DESSERT

CALAMANSI CHEESECAKE Graham Cracker Crust

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

COCONUT CREAM TART Sweet Tart Shell, Coconut Pastry Cream, Whipped Cream, Toasted Coconut Flakes

SEASONAL ASSORTED FRUITS