



## LUNCH MENU

Three-Course Lunch Set: \$38 + 10%

Roy's Bread & Tapenade

Includes Coffee or Tea

## APPETIZER

PORK & SHRIMP PILLOWS *Soy Chili Vinaigrette, Crispy Garlic*  
CHICKEN SPRING ROLLS *Sweet & Sour Black Bean Sauce*  
MONGOLIAN SESAME CHICKEN SALAD *Greens, Tomato, Cucumber, Mandarin, Red Radish, & Soy Dressing*  
SQUASH & TOFU SALAD *Olives, Sesame Seed, Onions, Nam Plah Vinaigrette*  
FRIED BRUSSELS *Lomi Lomi Tomato, Fried Onions, Sweet Chili Soy*  
FLAME BROILED HAMACHI *Grapefruit, Lomi Lomi Mango, Yuzu Vinaigrette*  
SMOKED SCALLOPS *Crudo Sauce*  
SASHIMI & SUSHI OF THE DAY  
SOUP OF THE DAY

## ENTRÉE

CHEF'S STEAK OF THE DAY *Grilled Vegetables & Natural Jus +\$3*  
ROY'S SIGNATURE SZECHUAN HALF RACK BABYBACK RIBS *Sesame Seed, Kabayaki Sauce +\$3*  
AGEDASHI TOFU *Teriyaki, Garlic Ong Choy*  
SPINACH MUSHROOM TORTELLINI *Roasted Vegetables, Tomato Balsamic Sauce*  
BONELESS SHORTRIBS VIETNAMESE ESSENCE *Rice Pilaf & Seasonal Vegetables*  
US-WAGYU LOCO MOCO *Mushroom Gravy, Fried Egg, Yuzu Tomato Concassé, & Bacon Garlic Fried Rice*  
LOBSTER PASTA *Choice of Marinara or Cream Sauce, Mushroom, Cheese, Garlic Toast + \$3*  
MAC-NUT HALIBUT *Seasonal Vegetables, Garlic Mashed Potatoes*  
SINGAPOREAN PEPPER SHRIMP *Furikake Rice, Seasonal Vegetables, Singaporean Pepper Sauce*  
ACHI NORWEGIAN SALMON *Wasabi Butter Sauce, Korean Grain Rice, Namasu*

## DESSERTS

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 FRUITS