

Breakfast Selection (Choice of)

CROISSANT WAFFLE WITH SLICED FRUITS

Condiments: Honey, Strawberry Jam, Blueberry Jam

SEAFOOD FRITTATA

Cheese, Sour Cream

KALUA PORK BENEDICT

Poached Egg, Hollandaise Sauce



Appetizers (Choice of)

BLUE CRAB CAKE

Shichimi Butter Sauce, Truffle Aioli

TUNA TATAKI

Truffle Caviar

RAINBOW CRUDO

Hamachi, Ahi, Salmon, Fried Garlic, Salmon Roe, Grapefruit

SINGAPOREAN PAN SEARED HOKKAIDO SCALLOP

Mango & Avocado Timbale

CRISPY ZUCCHINI

Cilantro XO Relish, Crispy Bao Bun

CHINATOWN CHICKEN SPRING ROLLS

Black Bean, Pineapple, Sweet & Sour Sauce

Brunch Menu

Roy's Bread & Olive Tapenade Brunch Set: \$65* Includes Sparkling Wine, Heineken, Coffee, Tea or Iced Tea

Soup

CREAMY KABOCHA

Curried Mango, Whipped Cream

CORN SOUP SHRIMP SHUMAI

Truffle Dust, Garlic Flakes



Salad

CRAB LEEK SALAD

Lettuce, Red Radish, Red Pepper Caviar, Lime Vinaigrette

SMOKED SALMON

Lettuce, Poached Egg, Aged Balsamic Dressing

GRILLED CHICKEN CAESAR

Croutons, Shaved Parmesan Cheese, Anchovy, Caesar Dressing

GARLIC AHI TUNA SALAD

Kale, White & Black Sesame Dressing

F.ntrée

PETIT FILET MIGNON

Herb Roasted Marble Potatoes, Pancetta Natural Jus

MISO GLAZED BUTTERFISH

Forbidden Rice, Soy Mustard Wasabi Butter Sauce

LOCO MOCO

Wagyu Beef Patty, Sunny Side Up Egg, Mushroom Sauce

GRILLED GARLIC PRAWNS PASTA

Tomato or Alfredo

STEAMED FISH OF THE DAY

Asian Aromatic Relish Sizzling Soy

SPINACH-MUSHROOM TORTELLINI

Roasted Seasonal Vegetables, Tomato Balsamic Sauce

Dessert

TROPICAL SABLÉ TART

Mango Mousse, Pineapple Jam, Passion Fruit Gel, Raspberry Sauce

PLUM WINE PANNA COTTA

Black Sesame Nougatine, Cherry Sauce, Micro Shiso

PINEAPPLE TARTE TATIN

Pineapple, Caramel, Puff Pastry, Toasted Coconut, Vanilla Ice Cream

ROY'S MINI SOUFFLÉ

Coulis, Vanilla Ice Cream

SEASONAL FRUITS



Brunch Wine Pairing Package *\$32 | Person

Ibottega prosecco

II KENDALL JACKSON, VR SAUVIGNON BLANC

III
RAVENSWOOD, ZINFANDEL
OR
LA CREMA, PINOT NOIR

IVRUBY PORT

Deluxe Cheese Platter *\$10 | Person

Håfa Adai & Welcome to Roy's

Established in 1993, Roy's Guam set out to bring the Aloha Spirit to the Island of Guam. Overlooking Tumon Bay, our restaurant is influenced by the great philosophy that Roy Yamaguchi has built his career on.

You will find an assortment of Asian Pacific flavors blended with European techniques as Chef de Cuisine, Charles Biala takes you on a flavorful experience. Featured on our menu, you will find a collection of Local Ingredients, Specialty Items, as well as some of Roy's Signature Dishes.

Enjoy, Si Yu'os Ma'åse'