



Hilton

GUAM RESORT & SPA

Hilton Happenings

March 2025



Biba Mes CHamoru

Celebrate Chamorro Month



Caffè Cino
Mes CHamoru Desserts
March 1-8
 Coconut Candy Cheesecake
 Whole: 35 • Slice: 5.50
Graham Cracker Crust, Coconut Cheesecake, Coconut Candy pieces
 White Chocolate Mango Mousse | 6
Mango Mousse, White Chocolate Cremeux, Mango Jelly, Macadamia Shortbread Crust
 Latiya | 5
Sponge Cake, Vanilla Custard, Cinnamon
 Coconut Candy Cannoli | 4
Crunchy Cannoli Shell, Coconut Candy Diplomat Cream, Crunchy Coconut Candy Pieces



Islander Terrace
Mes CHamoru Lunch Buffet
Every Saturday in March
March 1/8/15/22/29
11am-2pm
Adult: 30 • Child: 15 (ages 5-11)
 Buffet Menu: Roast Pig, Shrimp Tinaktak, Bistek, Pancit, Fish/Beef/Shrimp & Chicken Kelaguen, Eskabeche, Kadun Pika, Local Eggplant in Coconut Milk, Red Rice, Lumpia, Chicken Kadu, Sushi Bar, Salad Bar, Dessert Bar, Ice Cream station & more. Lunch includes Iced Tea & Juice.



Fisherman's Cove
Mes CHamoru Special
March 1-31 | 55
 Island Style Seafood Mix
 Savor a medley of fresh Fish, tender Scallops & succulent Shrimp gently steamed in rich, creamy Coconut Milk with Local Eggplant, String Beans, Onions, Carrots & Ginger. Served with Rice, House Dinanche and sweet Tropical Sangria.

For reservations, call 671 646 1835 or book online at [OpenTable.com](https://www.opentable.com).

Prices are subject to a 10% service charge. Military, PHR Club and Wellness Center Member discounts applicable to all promotions listed, excluding Islander Terrace Mes CHamoru Lunch Buffet. Discounts may not be combined with other promotions. Price may be subject to change without prior notice. Restrictions may apply.

Bottoms Up

March Beverage Specials

Caffè Cino
March 1-31 | 8.50
 Island Peach Green Tea
Tropical Tea, Peach Syrup & Honey
 Coconut & Taro Frappé
Coconut & Taro flavors
 Honeydew Punch
Honeydew, Apple, Honey & Citrus
 Sweet Corn & Coconut Frappé
Sweet Corn, Coconut Juice & Vanilla



Tree Bar
March 1-31 | 8.75
 Taotao Tree Bar
Malibu Rum, Melon & Banana Liqueurs and Pineapple Juice topped with Whipped Cream, Banana Slices & Chocolate Drizzle
 Hibiscus Spritz
Prosecco, Hibiscus Syrup, Soda Water
 Sirena
Smirnoff Vodka, Coconut Water, Blue Curacao



Roy's Restaurant & Roy's Lounge
March 1-31 | 14
 Aperol Spritz
Prosecco, Aperol, Club Soda
 Peachberry
Absolut Peach, Peach Schnapps, Cranberry Juice
 Mint Julep
Bourbon, Mint, Simple Syrup
 Basil Tom Collins
Gin, Lemon, Muddled Basil, Club Soda



Fisherman's Cove
March 1-31 | 11
 Rose Lychee Mojito
Rum, Lime, Lychee-Rose Syrup
 Rhubarb Cosmo
Apple Vodka, Rhubarb Syrup, Lemon
 Whiskey Fig Sour
Whiskey, Fig Syrup, Lemon, Egg White
 The Perfect Pear
Tequila, Pear-Cinnamon-Honey Syrup
 Elder Flower Tonic
Bombay Gin, Elderflower Syrup, Lime





Roy's

Five courses.

**One culinary
legend.**

**Join us at Roy's for an evening of unforgettable cuisine
by James Beard Award-Winning Chef Roy Yamaguchi.**

March 21 & 22 | 220

Chef Roy's Special Menu

Sashimi Trio

Hamachi, Salmon, Japanese Tai Crudo, Frisee Salad
Served with a glass of Coppola Sofia Blanc de Blancs

Seafood & Pork Dumplings

Parsnip Puree, Soy Oyster Butter
Served with a glass of St. Francis Chardonnay

A Tribute to Chef Charles Phan

Steamed Chicken, Rice Noodles, Green Papaya, Ginger Broth
Served with a glass of St. Francis Old Vines Zinfandel

Grilled Filet of Beef

*Curried Demi, Charred Shishito Chimichurri, Scalloped Potatoes,
Root Vegetables*
Served with a glass of St. Francis Cabernet Sauvignon

Chocolate Decadence

Chocolate Ganache, Fresh Berries

Reservations are required.

For reservations, call 671 646 1835 or 671 646 DINE (3463).

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