



Hilton Happenings

May 2025



Celebrate Mom

Dining Specials Throughout May



Mother's Day Brunch and Dinner Sunday, May 11

Brunch (4 Courses): 65

Smoked Salmon Benedict
Truffle Corn Chowder
Intermezzo / Mango Sorbet
Seared Scallops or Grilled Striploin
Ube Cheesecake

Dinner (4 Courses): 85

Togarashi Seared Tuna
Truffle Corn Chowder
Intermezzo / Mango Sorbet
Crab Dynamite Prawns, Filet Mignon,
or Grilled Salmon
Mini Chocolate Soufflé

Moms get a complimentary glass of sparkling wine, soda or juice.

Take a Photo with Mom!

Photo booth available during Brunch
Photographer during Dinner

No discounts applicable.



Armed Forces Day | Saturday, May 17

20% OFF Lunch & Dinner at Roy's

25% OFF Lunch & Dinner at Islander Terrace

Valid for Active Duty, Veterans & Military Dependents

*Must present valid military ID.



Graduation Promo

Caps Off To You!

May 15 - June 15

Graduates Eat FREE with a party of (five) 5+ adults.

Available during Lunch & Dinner (excludes Sunday Brunch).

Reserve 48 hours in advance.

FREE Quarter Sheet Cake for 25+ pax

FREE Half Sheet Cake for 50+ pax
Choose from Chocolate Mousse or Red Velvet



Teachers & Nurses

Appreciation Week

Sunday, May 4 to

Saturday, May 10

25% OFF Lunch & Dinner for Teachers and Nurses

Lunch: Thu-Sat

Dinner: Sun, Mon, Tue, Thu-Sat

*Discount is available exclusively for verified teachers and nurses. Proof of employment is required.



Fisherman's Cove

Tasi Burger

May 1 - 31 | 35

Shrimp & Fish patty, Chipotle BBQ Mayo, Fries & a glass of Asahi Draft



Caffè Cino

Dessert Specials

May 7-14

Strawberry Matcha Tiramisu

Whole: 40 | Mini: 6

Thai Tea Chocolate Dome

5.50

Blueberry Lavender

Cheesecake

5.50

Red Wine Truffles (8 pcs)

7.00



Birthday Celebrants

Eat Lunch FREE!

Celebrate your birthday all month long

Join us for lunch Thu, Fri and Sat—each celebrant bring four full-paying adults.

*Must present valid ID.

Terms and conditions apply to all pricing. Details available on the back page.

Flavors in Bloom

Featured Sips of the Month



Caffè Cino

Beverage Specials

May 1 - 31 | 8.50

Strawberry Matcha Latte
Matcha, Strawberry Milk Foam, Ice

Watermelon & Sweet Nectar Milk Tea
African Nectar Herbal Tea, Watermelon Syrup, Almond Milk, Ice

Brown Sugar and Cinnamon Latte
Espresso, Brown Sugar & Cinnamon Syrup, Heavy Cream, Ice

Ellie's Strawberry Blossom
Fresh Strawberries, Strawberry Syrup, Honey Milk, Strawberry Milk Foam, Ice



Tree Bar

Drink Specials

May 1 - 31

Beer Mini Pitchers 13
Any Draft Beer

Lavender Honey Bee 8.75
Bourbon, Lavender-Infused Honey Syrup, Lemon Juice

Blue Malibu Palmer 8.75

Malibu Rum, Lemonade, Blueberry Sweet Tea



Fisherman's Cove

Private Room

Specials

May 1 - 31 | 80/Person

Special Event Set Menu

Appetizer: Clam Chowder & Coconut Shrimp / Entrée: Steak & Fish of the day / Dessert: Dessert of the day

Room includes 1 bottle of House Sparkling Wine (5+ pax)



Roy's Restaurant & Lounge

Cocktail Specials

May 1 - 31

Grapefruit Mojito 14

Rum, lime, fresh mint, grapefruit juice, simple syrup

Typhoon 15

Rum, spiced rum, orange juice, lemon juice, simple syrup, grenadine

Pomelo Martini 15

Gin, grapefruit juice, lemon juice, simple syrup, bitters

Long Island Iced Coffee 16

Vodka, rum, tequila, Baileys, Kahlúa, simple syrup, iced coffee



Terms and conditions apply to all pricing. Details available on the back page.



Mother's Day BRUNCH

Sunday, May 11 | 11AM-2PM

BUFFET MENU

Breads & Spreads: Assorted Breads, Charcuterie Board, Butter & Jams

Appetizers: Fish Ceviche with Lime Coconut and Cilantro, Ahi Tuna Poke, Chicken Kelaguen, Red Potato Salad, Creamy Crab and Broccoli Salad, Shrimp Couscous

Salad Bar: Fresh Greens and Condiments with Assorted Dressings, Caesar Salad

Seafood on Ice: Shrimp Cocktail, Green Shell Mussels, Jonah Crab, Lemon Wedges, Cocktail Sauce

Japanese/Sushi: Assorted Sushi, Tuna Sashimi

Soup:
Clam Chowder

Build-Your-Own Ramen

Breakfast Favorites: Omelet Station, Smoked Bacon, Link Sausage, Waffle, French Toast, Pancake, Fried Rice

Carving Station: Grilled Steak with Fina'denne', Whole Roasted Pig with Lechon Sauce, Lobster Thermidor, Baked Fresh Whole Salmon

Main Entrées: Creamy Clam Fettuccine, Roasted Goose Breast with Rosemary Rub, Pan-Seared Grouper with Champagne Beurre Blanc, Beef Curry with Potatoes, Crab Gratin, Rustic Mashed Potatoes, Steamed Crab Legs with Garlic Butter, Corn on the Cob, Seasonal Vegetables, Steamed White Rice

Desserts: Hummingbird Cake, Matcha Strawberry Cake, Nutella Cheesecake, Lemon Meringue Tarts, Rose Lychee Cream Puffs, Passionfruit Cream Puffs, Lemon Blueberry Blondies, Tiramisu Tres Leche, Strawberry Cobbler, Black Forest Trifle, Honey Lavender White Chocolate Truffles, Ube Crinkle Cookies, Raspberry Palmiers, Crepe Station, Ice Cream

Beverages: Iced Tea, Fruit Juice, Sparkling Wine, Mimosas, Red & White Wine, Draft Beer.

Adult: 85* • Child (ages 5-11): 42*

No discounts applicable.

Featuring Live Music by Louise Borja & Robert Quenga
Photo Booth by Strike A Pose

Reservations are required.

Call 671 646 1835 or reserve through OpenTable.com.

Coming up in June

- June 7-8** Guam Micronesia Island Fair
- June 12** Philippine Independence Day
- June 15** Father's Day
- June 21** Electric Island Festival

Let's Connect

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Prices are subject to a 10% service charge. PHR Club, Wellness Center Member and Military discounts are applicable to all promotions listed except Roy's Mother's Day Brunch & Dinner and Islander Terrace Mother's Day Brunch. Discounts may not be combined with other promotions. Price may be subject to change without prior notice. Menu items are subject to change based on availability. Restrictions may apply.