



Featured Red Ball Restaurant Roy's Hawaiian Fusion

Roy's Philadelphia has been a restaurant sponsor of the Red Ball since 2002. That makes them the longest running restaurant appearing at the ball! If you haven't been to Roy's, you don't know what you're missing. We got a chance to preview this featured Red Ball restaurant to see what their chefs will be bringing to the Red Ball.

Roy's has beautiful high ceilings, bright colors and a floral theme that transport your right to Hawaii. The menu at Roy's was outstanding to say the very least.

See photos below of Roy's Cuisine. The menu for the evening, descriptions and reviews of the food appear with the pictures.

SUSHI

Auntie Lei's Aloha Roll and Lakanilau

These two sushi rolls were made with the freshest of ingredients. The Lakanilau roll was my personal favorite - topped with a thin slice of Seared Wagyu Beef. If you like Sushi, it is hard to get two rolls better than these.



APPETIZERS

Chef Artt Ward's "Philly Cheesesteak" Egg Roll and Crunchy Golden Lobster Potstickers

What an experience the Philly Cheesesteak Egg Roll was! What would a great Philadelphia Restaurant be without some rendition of our city's official food. Chef Ward's design is unlike any cheesesteak you've ever had though - with high quality meat and homemade spicy asian ketchup. Follow it up with a potsticker filled with perfectly fluffy lobster and butter sauce, and these two appetizers could be a meal by themselves.

ENTREES

Roy's Classic Roasted Macadamia Nut Crusted Mahi Mahi, Roy's Original Hawaiian Blackened Island Ahi, Slow Braised & Charbroiled Short Ribs of Beef

The Macadamia Nut Mahi Mahi and Island Ahi could put any seafood specialty restaurant to shame. The macadamia nut crust was the perfect accent to the flaky and flavorful Mahi Mahi. The Ahi was seared perfectly and was definitely the freshest Ahi I have ever had.



DESSERT

The Melting Hot Chocolate Soufflé

They say that people will travel hours just to have this dessert from Roy's. This might seem unbelievable, but trust me - it's true. If I didn't live in Philly, I would have to think of some way to get into the city periodically for this. The soufflé is warm, chocolaty (what more could you ask for, right?) and served along side vanilla ice cream. A perfect

