

THE *Lido* RESTAURANT

Lunch Menu

Pizza

Four Cheese • Double Pepperoni
Pepperoni, Sausage, Mushroom and Olives

Pasta Bar

Zucchini and Cheese Lasagna
Tagliatelle • Ziti
Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar
FEATURING

A Taste of China

Sesame Vegetable Salad with Roasted Sliced Pork
Egg Drop Soup • Spring Rolls with Sweet and Sour Sauce
Beef and Broccoli in Hoisin • Fish Fillet in Soya Glaze
Scallops, Bok Choy, Oyster Sauce
Pork with Peking Sauce • Chicken Kung Pao
White Rice • Fried Rice • Asian Noodles in Peanut Sauce

Chilled Specials

HAL Stuffed Super Deli • Swiss Deli Sandwich • Hal XL Sub
Vegetable Baguette

Cranberry and Quinoa Salad
Swiss Sausage Salad
Miso Carrot and Cabbage Coleslaw
Turkey and Pasta Salad
Mediterranean Seafood Salad

Watermelon • Pineapple • Fresh Fruit with Berries

Bistro Specials

Asian Chicken Consommé
Grilled Fluke *
Braised Beef Pot Roast
Carrot Rissoto GOURMET VEGETARIAN
Summer Vegetable Medley • Colossal Crisp French Fries
Roasted Red Skin Potatoes • Orzo Rice Pilaf

Our Carving Dish

Roasted Leg of Lamb
Rotisserie Chicken

Desserts

Banana Cream Pie • Chocolate Fudge Cake • Mango Fruit Tartlet
Marbled Cheesecake • Black Currant Mousse
Hazelnut Slice • Orange Cream Puff
Banana Cupcake • Coffee Swiss Roll
Almond Fruit Cake no sugar added • Lemon Mousse no sugar added
Coffee Pudding no sugar added

Holland America Line only serves sustainable seafood

* The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions

THE Lido RESTAURANT
Casual Dinner Menu

Sesame Seed Rolls
Nord Leander Rolls
Sour Dough Bread

Appetizers

Fruit Palette des Artistes GOURMET VEGETARIAN
Sweet Tomato and Fresh Buffalo Mozzarella GOURMET VEGETARIAN

Soups and Salads

Bacon Cheddar Cheese Soup
Chicken and Wild Rice Soup

Daily 12 Salad Bar

*Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian,
Thousand Island, Blue Cheese, Lime Chipotle or fat-free Lemon Herb*

Cranberry and Quinoa Salad
Swiss Sausage Salad
Miso Carrot and Cabbage Coleslaw
Mediterranean Seafood Salad

Entrées

Rustic Home-Made Lasagna
Pasta Sauce Selection:
Marinara • Bolognese • Alfredo
Half Roasted Chicken
Short-Rib with Smoked Onion
* 8 oz. New York Strip Loin Steak
Caribbean Curried Lamb
Seared Cajun Tuna Steak *
Chile Rellenos GOURMET VEGETARIAN

Accompaniments

Loaded Smashed Potatoes
Boiled New Potatoes
Colossal Crisp French Fries

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Sautéed Leeks
Dilled Carrots

Desserts

Mango Spire
Key Lime Pudding Cake
Chocolate Delight no sugar added
Cheese and Fruit
Or
Create Your Own Sundae at the Ice Cream Parlor

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STARTERS • SOUPS • SALADS

-  **Fruit Palette des Artistes ^**
assortment of fruit, Grand Marnier
-  **Sweet Tomato and Fresh Buffalo Mozzarella ^**
aged balsamic vinegar, olive oil, basil, focaccia
-  **Sweet Breads with Roast Cos Lettuce**
burnt bread sauce
- Bacon Cheddar Cheese Soup**
dijon mustard, Tabasco
- Chicken and Wild Rice Soup**
leeks, carrot, celery, dry sherry
- French Onion Soup "Les Halles"**
Gruyère cheese crouton
-  **Iced Melon Bisque ^**
grenadine, melon pearls
-  **Crunchy Jicama and Mango Salad ^**
Iceberg butter lettuce, cucumber, chili-lime dressing
- Classic Caesar Salad**
Parmesan cheese, garlic croutons, anchovies

MAINS

- Rustic Home-Made Lasagna**
chunky tomato sauce, basil
- Brazilian Shrimp Salad**
sautéed bell peppers, onion, tomato, mixed greens, parsley vinaigrette
- Seared Cajun Tuna Steak ***
horseradish potato rösti, basil, plum tomato confit
- Grilled Salmon with Pesto ***
basmati rice, sautéed mix greens, garlic cherry tomatoes
-  **Short-Rib with Smoked Onion**
Black pudding
- Broiled New York Strip Loin ***
cauliflower gratin, green peppercorn sauce
- Grilled Molasses Lamb Chops ***
garlic mango chutney, green beans and roasted shallots, Vichy carrots, creamy scalloped potatoes
- Half Roasted Free Range Chicken**
garlic herb pan sauce, savory sweet jam, loaded smashed potatoes
- Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus
-  **Chile Rellenos ^**
oven-roasted poblano peppers, Monterey Jack cheese, green chili sauce, Mexican-style rice

ⓧ Tonight's featured recipes by Culinary Council member

Mark Best

Holland America Line has brought together an extraordinary group of talented chefs from around the world. Working with Master Chef, Rudi Sodamin, they have come up with unique dishes just for Holland America Line.



Following an unconventional path toward a culinary career, Chef Mark Best is known as one of the most innovative chefs in the world today. After working in many of the world's most famous French restaurants, he returned to Australia to become the face of new Australian cuisine. A published author, he currently serves as Executive Chef of the award winning restaurant, Marque.

Located in Sydney, Australia, Marque has been heralded by critics from around the globe. It is the recipient of multiple awards including U.K. Restaurant Magazine's World's 50 Best Restaurants "Breakthrough Award" and ranks among the San Pellegrino World Top 100 Restaurants.

RECOMMENDED WINES

WHITE

Schloss Vollrads Riesling

Dry, pale green with lemon hints. Fresh, crisp bouquet with fresh fruit flavors and a deep mineral touch

Domaine Laroche Chablis, France

Green apple with a crisp and stony polish

RED

Rosemount Estates Shiraz

Rich aromas and flavors of cherry cobbler baking spices, cedar, and clove, yielding a mouthwatering finish

Robert Mondavi Merlot, California

Waves of blackberry, black plum and huckleberry



49



13.50

44

10.50

DESSERTS

Flourless Chocolate Cake

molten chocolate center, whipped cream, assortment of berries

Mango Spire

mango mousse, mango puree, chocolate sauce

Key Lime Pudding Cake

dried fruit compote

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana Crisp

French vanilla ice cream

Cheese and Fruit

Maytag Blue, Brie de Nage, Beecher's Flagship Reserve, Leiden

Sliced Fruit Plate

selection of fresh fruit



Chocolate Delight no sugar added

chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings

Peach Melba Sundae

French vanilla ice cream, poached golden peach, Melba sauce

Ice Cream

Vanilla Ice Cream • Tiramisu Ice Cream

Watermelon Sorbet • Raspberry Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Strawberry Ice Cream

AFTER DINNER DRINKS

Espresso	1.25
Cappuccino	1.75
Extra Shot	.50
Violet Beauregard	5.95
Chambord and Crème de Cacao White	



CULINARY COUNCIL



NO SUGAR ADDED

THE *Lido* RESTAURANT

Dutch-Style
Late Night Snack

10:30pm – 11:30pm

Dutch Rusk

Rye Bread

Raisin Rolls

Pumpernickel

Bowl of Whole Fresh Fruits

Chilled Options

Assorted Herring Display With Sour Cream and Chopped Onion

* Stuffed Eggs Topped with Salmon Caviar

Smoked Mackerel Fillets with Horseradish

Endive Filled with Shrimp Salad

Boston Lettuce with Onion, Tomato, * Chopped Egg,

Cucumber and Dutch Vinaigrette - MADE TO ORDER

Hot Selections

Split Pea Soup

Sausage Roll

Chicken and * Beef Satay with Peanut Sauce

Seafood Ragoût in Lobster Sauce Served in a Patty Shell

Indonesian Fried Noodles - MADE TO ORDER

Sweet Endings

Apple Fritters

Bossche Bol

Gevulde Koek

Apple Carrée

Tom Pouce

Assorted Cheeses with Fruit and Crackers

Create Your Own Sundae at the Ice Cream Parlor

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