

THE *Lido* RESTAURANT

Lunch Menu

Pizza

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

Pasta Bar

Zucchini and Cheese Baked Pasta
Tagliatelle • Ziti
Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar
FEATURING

A Taste of Malaysia

Salad Fresh
Fried Purii Bread • Curry Laksa Soup
Steamed Fish Fillet with Garlic • Stir-fried Cabbage and Egg
Beef Rendang • Malaysian Potato Curry
Malaysian-Spiced Chicken • Pepper Shrimp with Peanut Sauce
White Rice • Fried Rice • Nasi Lemak (coconut rice) • BI Hon Noodles

Chilled Specials

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

German Lentil Salad
Asian Pork Sesame Salad
Red Cabbage and Apple Salad with Walnuts and Red Wine Vinegar
Pasta Salad with Ham and Green Peas
Tuna Tabbouleh Salad

Watermelon • Pineapple • Fresh Fruit Salad with Berries

Bistro Specials

Barley and Mushroom Soup
Monterey and Almond-Crusted Tilapia
Beef Bourguignon
Zucchini and Dried Apricot Kebab GOURMET VEGETARIAN
Broccoli Florets • Sweet Potato Fries
Gratin Potatoes • Orzo Rice Pilaf

Our Carving Dish

Roast Pork Loin with Apple Sauce
Rotisserie Chicken

Desserts

Banana Cream Pie • Chocolate Fudge Cake • Mango Fruit Tartlet
Marbled Cheesecake • Black Currant Mousse
Hazelnut Slice • Orange Cream Puff
Double Chocolate Cup Cake • 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

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THE Lido RESTAURANT
Casual Dinner Menu

Sesame Seed Rolls
Nord Leander Rolls
Wurzel Bread

Appetizers

Orange and Avocado Carousel GOURMET VEGETARIAN
Seared Ahi Tuna Carpaccio *

Soups and Salads

Curried Breadfruit Soup GOURMET VEGETARIAN
Cock-a-Leekie 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*

German Lentil Salad
Asian Pork Sesame Salad
Red Cabbage and Apple Salad with Walnuts and Red Wine Vinegar
Tuna Tabbouleh Salad

Entrées

Spaghetti with Meatballs
Pasta Sauce Selection:
Marinara • Bolognese • Alfredo
Caribbean 'Jerk' Chicken Breast
Boston Lager Strip Loin Steak *
* 8 oz. New York Strip Loin Steak
Caribbean Curried Lamb
Chili Crusted Catfish
Vegetarian Stuffed Cabbage GOURMET VEGETARIAN

Accompaniments

Jamaican Peas and Rice
Pan-Fried Potatoes
Colossal Crisp French Fries
•
Fried Okra
Sautéed Onion Leeks

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

-  **Orange and Avocado Carousel** ^
lime, cilantro and honey dressing
- Seared Ahi Tuna Carpaccio** *
jicama chips, papaya-ginger relish
- Grilled Vegetables and Asiago** ^
olive oil, balsamic vinegar reduction
-  **Curried Breadfruit Soup** ^
island spices, spinach
- Cock-a-Leekie Soup**
diced chicken, potato, leek, prunes
- French Onion Soup "Les Halles"**
Gruyère cheese crouton
-  **Chilled Watermelon Gazpacho** ^
watermelon, lemon sorbet, lime leaves
-  **Mix Vegetables with Boston Bibb Lettuce** ^
roasted tomato, bell pepper, organic mixed seeds
- Classic Caesar Salad**
Parmesan cheese, garlic croutons, anchovies

MAINS

- Spaghetti with Meatballs**
marinara sauce
- Sesame Steak Salad** *
romaine, soy-glazed oyster mushrooms
- Crispy Sweet-and-Sour Shrimp**
steamed jasmine rice, sweet-and-sour vegetables
- Grilled Salmon with Ginger-Cilantro Pesto** *
basmati rice, sautéed mix greens, garlic cherry tomatoes
-  **Boston Lager Strip Loin Steak** *
red onion marmalade, creamed mix greens
- Broiled New York Strip Loin** *
mix vegetables, green peppercorn sauce
- Caribbean Curried Lamb**
rice and beans, fried okra
- Caribbean 'Jerk' Chicken Breast**
Jamaican peas and rice, grilled pineapple spears
- Oven-Roasted Chicken**
quinoa pilaf, herb roasted vegetables, jus
-  **Vegetarian Stuffed Cabbage** ^
red bell pepper sauce

ⓧ Tonight's featured recipes by Culinary Council member

David Burke

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.



Blurring the lines between chef, artist, entrepreneur and inventor, David Burke stands as a leading pioneer in American cooking today. His fascination with ingredients and the art of the meal has fueled a career marked by creativity, critical acclaim and the introduction of revolutionary products and cooking techniques. In addition to his flagship restaurant, David Burke Townhouse, Burke's other properties include Fishtail by David Burke (New York, NY), David Burke at Bloomingdale's (New York, NY), David Burke Kitchen (New York, NY), David Burke's Primehouse (Chicago, IL), Fromagerie (Rumson, NJ) and David Burke Prime (Foxwoods Casino, CT).

RECOMMENDED WINES

WHITE

Kendall Jackson Chardonnay
Tropical fruits with citrus notes



49



Domaine Laroche Chablis, France
Green apple with a crisp and stony polish

13.50

RED

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

44

Robert Mondavi Merlot, California
Waves of blackberry, black plum and huckleberry

10.50

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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, Cheddar, Queso Blanco

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

Indonesian-Style

Late Night Snack

10:30pm – 11:30pm

Assorted Bread Basket

Bowl of Whole Fresh Fruits

Chilled Options

Sliced Turkey

Spicy Seafood Pasta

Atjar

Ham and Egg Potato Salad

Curried Coleslaw

Gado Gado

Curried Chicken Roulade

Assorted Cheese and Sandwiches

Cold Lumpia with Peanut Sauce - MADE TO ORDER

Hot Selections

Soto Ayam - Asian Chicken Soup

Satay Ayam - Chicken Satay

Nasi Goreng - Fried Rice Indonesian-Style

Ayam Goreng - Fried Chicken

Telur Kare - Hard-Boiled Egg in Curry Sauce

Lumpia - Eggroll with Sweet and Sour Sauce

Sweet Endings

Puding Beras "Gula Djawa" - Rice Pudding with Japanese Brown Sugar

Pisang Goreng - Banana Fritter

Kueh Mangkok - Steamed Coconut Muffins

Fresh Fruit Salad

Assorted Cheese with Fruit and Crackers

Create Your Own Sundae at the Ice Cream Parlor

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