

 **RESTAURANT**

Lunch Menu

Pizza

Four Cheese • Double Pepperoni
Mushrooms, Onions, Olives and Green Peppers

Pasta Bar

Stuffed Manicotti
Vermicelli • Farfalle
Marinara • Bolognese • Alfredo

Asian Corner

Tropical Fruit Salad • Sushi Bar
FEATURING

A Taste of Malaysia

Salad Fresh
Fried Puri 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 • Muffuletta Sub • Hal XL Sub
Vegetable Baguette

Apple, Pear and Toasted Pecan Salad
Pork with Asian Sesame
Red Potato and Asparagus Salad
Tomato, Mozzarella with Pesto
Mandarin Shrimp Salad

Cantaloupe • Mango • Fresh Fruit Salad

Bistro Specials

Double-Baked Potato Soup
* Pan-Fried Basa
Asian-Style BBQ Pork Ribs
Indonesian Tofu and Tempeh Curry GOURMET VEGETARIAN
Sautéed Green Beans with Red Onions • Colossal Crisp French Fries
Garlic Mashed Potato • Vegetable Rice Pilaf

Our Carving Dish

Whole Roasted Turkey with Cranberry Sauce
Rotisserie Chicken

Desserts

Peach and Berry Pie • Rhubarb Streusel Cake • Raspberry-Peach Pastry Slice
Strawberry Cheesecake • Rhubarb-Strawberry Mousse
Raspberry Fruit Slice • Chocolate Cream Puff
Red Velvet Cupcake • Coconut Swiss Roll
Fresh Strawberry Tart no sugar added • Hazelnut Mousse no sugar added
Coconut Pudding no sugar added

Holland America Line only serves sustainable seafood

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Lunch

Appetizers

Peach, Orange and Pear Delight GOURMET VEGETARIAN
honeydew, grapes, Frangelico liqueur

Roasted Teriyaki Turkey Tender
Savory-sweet and juicy, slices of turkey with crisp snow peas and crunchy jicama salad

Cod and Shrimp Fritters
Fisherman's handed-down recipe of spiced cod and shrimp, cooked until crispy and served with a spicy pepper-corn dip

Soup and Salad

Double-Baked Potato Soup
A velvety, cream soup of puréed potato and Cheddar cheese, garnished with chive and bits of bacon

Great Sound Salad GOURMET VEGETARIAN
Bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans

Choice of Dressing: Olive Oil & Balsamic Vinegar, House Italian, Thousand Island, Blue Cheese, Asian Sesame Ginger or fat-free Italian

Entrées

Spaghetti with Meatballs
marinara sauce

Avocado Citrus Salad GOURMET VEGETARIAN
avocado, Meyer lemon slices, mixed lettuces, basil, citrus zest, sherry vinaigrette

Roasted Chicken Salad Sandwich
Diced chicken, raisins, apples, red onions, celery, toasted almonds and mayonnaise, served on whole wheat with romaine lettuce, tomatoes and sweet potato fries

*** The Master Chef's Burger**
Grilled quarter-pound beef patty seasoned with our own flavorful rub and topped with a three-onion mélange, seared mushrooms and melted Monterey Jack cheese, served on a bun with Half Moon Cay barbecue sauce and shoestring potato fries

Traditional Fish and Chips
Firm-fleshed cod fillet dipped in beer batter, cooked until crispy golden, served with malt vinegar, tartar sauce and hefty steakhouse fries

Chicken Korma
This Northern Indian chicken dish is simmered in a fragrant creamy sauce with onion, garlic, ginger and cashews, served with a ring of aromatic basmati rice, topped with toasted coconut, almonds, and mango chutney

Indonesian Tofu and Tempeh Curry GOURMET VEGETARIAN
Cultured soy beans, braised with coconut, lime and cilantro, served with almond brown rice

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Lunchtime Sweets

Peach and Berry Pie

Caramelized peaches baked with berries in sweet crust, served with vanilla ice cream and whipped cream

Chocolate Layer Cake

Dark chocolate sponge layer of chocolate ganache

Fresh Strawberry Tart no sugar added

Tender pastry dough, filled with a sugar-free pastry cream and topped with slices of fresh strawberry

Sliced Fruit Plate

An assorted selection of fresh fruit

Frozen Treats

Vanilla Ice Cream

Coffee Ice Cream

Lime Sherbet

Raspberry Frozen Yogurt

No Sugar Added Vanilla Ice Cream

No Sugar Added Coffee Fudge Ice Cream

Peach Melba Sundae

French vanilla ice cream, poached golden peach, Melba sauce

Flavors of World

Pita Breads • Bread Sticks • Ciabatta • Focaccia • Garlic Bread
French Baguette • Brioche Loaf • Lemon Zest and Oregano Olive Bread
Sourdough Bread • Sesame Breadstick • Corn Bread
Dark Rye Bread, Kaiser Rolls, & Pumpernickel Bread
Fresh Fruit Delights

Chilled Options and Salads

Chilled Berry Soup and Mango Gazpacho Soup
Mediterranean Assorted Cheeses and Italian Assorted Cold Cuts
Greek Salad, Seafood Salad, Greek Dolmas, Red Onion and Tomato Salad,
Buffalo Mozzarella Salad, Pasta Salad, Green Asparagus Rolled with Ham
Seafood Terrine, Bay Shrimp and Corn Salad, Hummus, Tatziki Sauce
Marinated Olives

From the Netherlands and Germany with Carving Station

Stuffed Eggs Topped with Caviar
*Smoked Fish with Sour Cream and Chopped Onions
Asparagus Rolled in Ham
German Potato & Kraut Salad
Dark Rye Bread, Kaiser Rolls, Pumpernickel Bread
Dutch Rusk, Variety of Dutch Cheese
Potato & Bacon Soup
Dutch Meatballs in Gravy
Hodge Podge, Mashed Potato
Bratwurst, Knockwurst, Weisswurst
Sauerkraut
Whole Roasted Pork Loin

Flavor of the Caribbean

Black Bean Soup
Stuffed Eggs with Onion and Peppers
Sliced Roasted Pork with Marinated Peppers and Onion
Caribbean Seafood Ceviche
Caribbean Pot Roast of Beef
Sautéed Rutabaga, Squash, Turnips, Carrots and Beets
Pork Ribs with Curry Spiced BBQ Sauce
Aroz Con Pollo
Caribbean Jerk Chicken

Carving

Pork Leg with Chimichuri

Flavor of Spain France & Italy

Selection of Bruchetta
Assorted tapas, Baked Okra in Provençal Sauce
Spanish Empanadas
Beef Bourguignon
Chicken Coq Au Vin
Paella
Pan Fried Fish with Spicy Saffarito Salsa

Dessert

Tiramisu • Strawberry Amaretto Cake • Baklava
Brazo de Mercedez • Spanish Churros • Yogurt Cake
Brownies and French Pastries
Assorted Puddings • Semolina Pudding • Mango Mousse
Pineapple Upside down • Caribbean Rum Cake • Caramel Flan
Mixed Fruit Tartlet

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STARTERS • SOUPS • SALADS

Seafood Deviled Eggs *
smoked salmon, crab, honey mustard dressing

Italian Prosciutto Ham *
cantaloupe, arugula


Steamed Black Mussels
white wine, garlic, tomato, parsley, heavy cream, garlic toast

 **Creamy Carrot Soup ^**
roasted garlic, ginger, nutmeg

Chicken Pho with Lime and Rice Stick Noodles
coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies

French Onion Soup "Les Halles"
Gruyère cheese crouton

 **Chilled Guanabana Soup ^**
toasted coconut, nutmeg

 **Garden Bounty ^**
gourmet greens, cabbage, radish, red bell pepper, sourdough croutons

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Baked Ziti with Sausage and Sun-Dried Tomato
ricotta, spinach, mild Italian sausage, sun-dried tomato, marinara

Grilled Duck Salad with Dried Sour Cherries *
frisée, watercress, mâche, poached egg, walnuts, tarragon, sour cherry vinaigrette

 **Olive Oil-Poached Cod with Chorizo Cream**
zucchini, asparagus spears, Parisian-style poached potatoes

Grilled Salmon with Ginger-Cilantro Pesto *
basmati rice, Swiss chard, garlic cherry tomatoes

Caribbean Braised Beef Pot Roast
red wine sauce with rum raisins, frizzled onions, root vegetables, mushroom medley, pineapple mashed yams

Broiled New York Strip Loin *
cauliflower gratin, green peppercorn sauce

Parmesan-Coated Veal Loin
artichoke mushroom ragoût, mascarpone polenta, French green beans

Mascarpone Stuffed Quail
creamy polenta, pancetta, pear onions

Oven-Roasted Chicken
quinoa pilaf, herb roasted vegetables, jus

 **Curried Vegetable Cutlet ^**
Indian spices, garbanzo beans, tomato sauce, baby bok choy

ⓧ Tonight's featured recipes by Culinary Council member

Jonnie Boer

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.



Jonnie Boer is head chef at De Librije in Zwolle, recognized as one of the "50 best restaurants in the world," and only the second restaurant in the Netherlands to be awarded three stars. His catering company, Food on Tour, sells its own products and, in 2008, he and his wife, Thérèse, opened a new hotel with restaurant, as well as a cooking and wine school. The restaurant, Librije's Zusje, was awarded a Michelin star within six months of opening. Boer was named a Knight in the Order of Orange Nassau in 2005, one of the Netherland's highest honors.

RECOMMENDED WINES

WHITE

Stag's Leap Chardonnay, CA
lightly-spiced apples and citrus notes of tangerine and lemon



39



Kenwood Sonoma Sauvignon Blanc, CA
dry and crisp with a grassy herbal aroma

10.50

RED

Luigi Bosca "La Linda" Malbec, Argentina
distinctive, intense with cherry and spice

34

Batisiolo Barbera D'asti, Italy
vinous bouquet, intense and well-balanced

9.75

DESSERTS

Chocolate Avalanche Cake

fudge sauce, tripple berry sauce, whipped cream

Warm Espresso-Prunes Pudding

sticky pudding, zabaglione, meringue

Grand Marnier-Marinated Cherry Mille Feuille

vanilla cream, giandua gelato

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

French vanilla ice cream

Cheese and Fruit

Asiago, Emthaler, Havarti, Brie

Sliced Fruit Plate

selection of fresh fruit



Hazelnut Mousse Cake no sugar added

vanilla sponge cake, rum-flavored hazelnut mousse, hazelnuts, pistachios

Hot Fudge Sundae

French vanilla ice cream, whipped cream, toasted almonds

Ice Cream

Vanilla Ice Cream • Red Cactus Ice Cream

Orange Sorbet • Cookies N Cream Frozen Yogurt



No Sugar Added Vanilla Ice Cream



No Sugar Added Coffee Fudge Ice Cream

AFTER DINNER DRINKS

Espresso 1.25

Cappuccino 1.75

Extra Shot .50

Tangerine Dream 5.95

Grand Marnier and Crème de Cacao White



CULINARY COUNCIL



NO SUGAR ADDED

THE Lido RESTAURANT

**Filipino-Style
Late Night Snack**

10:30pm – 11:30pm

**Assorted Bread Basket
Bowl of Whole Fresh Fruits
Sliced Tropical Fruit**

Chilled Options

**Agri Dulce Repolyo - Coleslaw
Achara - Marinated Papaya
Patatas Torta - Potato Salad
Manok at Pina - Chicken and Pineapple
Pipino Enselada - Cucumber Salad
* Rellenong Salmon - Stuffed Salmon
Sardinas Manilenia - Sardines in Tomato Sauce
Ensaladang Hipon - Shrimp Salad
Finger Sandwiches**

Hot Selections

**Picadillo - Beef Consommé
Pansit Molo - Light Cream with Pork Stuffed Pasta
Adobong Manok at Baboy - Chicken and Pork
* Bistek at Sibuyas - Minute Steak with Lemon-Soy Sauce
Lapu Lapu Escabeche - Sweet and Sour Fish
Sinangag na Kanin - Fried Rice
Lumpiang Sariwa - Fresh Eggroll MADE TO ORDER**

Sweet Endings

**Saging Keyk - Banana Nut Cake
Leche Plan Coco - Caramel with Coconut
Braso de Mercedes - Soft Meringue and Custard Roll
Gulaman - Cream Fruit Jell-O
Champorado - Chocolate Sticky Rice Pudding
Fresh Fruit Salad
Assorted Cheeses with Fruit and Crackers
Create Your Own Sundae at the Ice Cream Parlor**

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