

Lunch



STARTERS

-  **Fruit Palette**
honeydew melon, pineapple, orange, cottage cheese, cinnamon
-  **Vegetarian Taquitos ^**
diced avocado, salsa
- Fish and Coconut Chowder**
snapper, shrimp, peppers, onions, sweet potatoes
-  **Gourmet Greens with Herbed Goat Cheese Crouton**
cherry tomatoes, orange segments, pecans

make it your main with grilled chicken or salmon

MAINS

- Spaghetti with Meatballs**
marinara sauce
- Chicken Pesto Panini**
focaccia, Provolone cheese, fusilli and tomato salad
- Gouda Burger with Cabernet Onions ***
Dijon spread, romaine lettuce, French fries
- Cod Fish and Chips**
malt vinegar, tartar sauce, steak fries
- Chicken Korma**
cashews, basmati rice, toasted coconut, almonds, mango chutney
-  **Indonesian Tofu and Tempeh Curry**
coconut, lime, cilantro, almond brown rice

EXPRESS COMBO

select up to two options below

- Fruit Palette
- Vegetarian Taquitos ^
- Gourmet Greens with Herbed Goat Cheese Crouton
- Fish and Coconut Chowder
- Half-Chicken Pesto Panini
- Mini Gouda Burger with Cabernet Onions *

SWEETS

- Peach and Berry Pie**
vanilla ice cream, whipped cream
- Blondie and Chocolate Brownie**
chocolate sauce, whipped cream
-  **Vanilla Egg Custard no sugar added**
mixed berry garnish
- Peach Melba Sundae**
French vanilla ice cream, poached golden peach, Melba sauce
- Ice Cream**
Vanilla • Coconut Ice Cream
Strawberry Sherbet • Blackberry Frozen Yogurt
-  Vanilla •  Amaretto

* 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.



VEGETARIAN



NO SUGAR ADDED

Lido Market Lunch

NEW YORK PIZZA

Wall Street * Bronx Central Park 
Grand Central  Tribeca Elizabeth Faulkner Pizza

DISTANT LAND - ITALIAN

Spaghetti with Meatballs
Create Your Own Pasta
Pomodoro, Bolognese, Alfredo

DISTANT LAND - ASIAN

A Taste of Vietnam
Sushi Bar * Tropical Fruit Salad

WILD HARVEST

SIGNATURE SALAD
Chop Chop
mixed greens, turkey, ranch dressing, BBQ Sauce
Caesar
roamine, chicken, parmesan cheese
Cob
roamine, frisee, dice chicken, ham and egg, blue cheese
dressing
Asian *
mixed greens, spinach, tuna, sesame dressing, rice noodles

BREAD BOARD

Plain Baguette
With butter, lettuce and Roast Beef
Parsian
Jambon Cotto
Tomato-Basil-Mozzarella
creamy balsamic dressing, mesclun, ciabatta roll
Beef Club *
Whole Wheat Bread, Tomato, Pickles, Lettuce, Horseradish
Cream
Primanti
roast beef, pastrami, black forest ham, cabbage slaw, sour
dough bread

CARVERY
Roast Pork Leg
apple sauce

HOMESTEAD

CARVERY SANDWICH
Roast Lamb Tzatziki Sauce
MAINS
Five Spice Roasted Chicken
Traditional Fish and Chips *
Chicken Korma
Indonesian Tofu and Tempeh Curry

SIDES
Fish and Coconut Chowder
Potato Gruyere Gratin
Pancetta-Goat Cheese Baked Potato
Buttered Noodles
Saut ed Green Beans with Pancetta
Vichy Carrots

SWEET SPOT

Peach and Berry Pie
Cherry Strudel
Flourless Chocolate Cake
Strawberry Cheesecake
Chocolate Cream Puff
Green Tea Cupcake
Fresh Strawberry Tart No Sugar Added
Hazelnut Mousse N.S.A

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🍴 *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



Formation Monterey Sauvignon Blanc, CA
crisp citrus palate with a dry, refreshing finish

39

9.75

Chef Rudi Private Label Chardonnay, WA
buttery citrus flavors

29

7.25

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

39

9.75

Chef Rudi Private Label Cabernet Sauvignon, WA
accents of cranberry, currant and plum

29

7.25

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STARTERS • SOUPS • SALADS

Seafood Deviled Eggs *

smoked salmon, crab, honey mustard dressing

Sweet Tomato and Fresh Buffalo Mozzarella

aged balsamic vinegar, olive oil, basil, focaccia

Crispy Soft Shell Crab with Asian Slaw

Sriracha mayo, cilantro oil



Potato Soup with Lobster

chorizo oil

Chicken Pho with Lime and Rice Stick Noodles

coconut milk broth, cilantro, galangal, mint, bean sprouts, Serrano chilies



Chilled Guanabana Soup ^

toasted coconut, nutmeg



Garden Bounty ^

greens, cabbage, radish, red bell pepper, sourdough croutons

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

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



Barramundi with Coconut-Lemongrass Reduction *

broccoli florets, seafood-Israeli couscous salad

Flank Steak with Roasted Shallot Vinaigrette *

cheesy polenta cake, green beans

Chef's Table

CLASSIC: Wiener Schnitzel

home fried potatoes, lingonberry compote, asparagus

Caribbean Chicken with Rum Butter Sauce

pilaf rice, mushrooms, okra



Vegetable Tagine with Apricot-Almond Couscous

Moroccan-style braised vegetables, garbanzo beans, apricot and almond couscous

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus



culinary council



vegetarian



responsible seafood

DESSERTS

Whiskey Chocolate Torte

chocolate cake, whiskey flavored ganache

Warm Espresso-Date Pudding

sticky pudding, zabaglione, meringue

Coconut Mille Feuille

passion fruit sauce, chocolate ganache

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Peach Crisp

French vanilla ice cream

Cheese and Fruit

Roquefort, Port Salut, Beecher's Dutch Hollow Dulcet, Maaslander

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 • Rocky Road

Orange Sorbet • Cookies N Cream Frozen Yogurt



Vanilla •  Coffee Fudge

AFTER DINNER DRINKS

Tangerine Dream Cordial in souvenir glass

Grand Marnier and Crème de Cacao White

6.95

Espresso

1.50

Cappuccino

1.95

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED

Lido Market Dinner

BREAD BOARD

CARVERY SPECIAL

Baked Pork Belly

apple cider-pear-raisin chutney

CARVERY SANDWICH

Baked Pork Belly *

WILD HARVEST

SIGNATURE SALAD

Chop Chop

mixed greens, turkey, ranch dressing, BBQ Sauce

Caesar

romaine, chicken, parmesan cheese

Cob

romaine, frisee, dice chicken, ham and egg, blue cheese dressing

Asian *

mixed greens, spinach, tuna, sesame dressing, rice noodles

DISTAND LAND – ITALIAN

Baked Ziti with Sausage and Sun-Dried Tomato

Ham and Cheese Macaroni

Create Your Own Pasta

Marinara, Bolognese, Alfredo

HOMESTEAD

MAINS

Fried Chicken with jus

Barramundi with Coconut-Lemongrass Reduction *

Wiener Schnitzel

New York Steak Garlic Butter *

Vegetable Tagine with Apricot Couscous

SIDES

Potato Soup with Lobster

Chicken Pho with Lime and Rice Stick Noodles

Spinach Cream Cheese Baked Potato

Sautéed Potato Wedges

Coconut Rice

Sauteed Asparagus

Sugar Snap Peas

SWEET SPOT

Warm Espresso-Date Pudding

Coconut Mille Feuille

Hazelnut Mousse Cake no sugar added

Cheese and Fruit

Ice Cream Sundae

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