

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

Tortellini Gratinata With Mushrooms And Parsnip
Spaghetti with Meatballs
Create Your Own Pasta
Pomodoro, Bolognese, Alfredo

DISTANT LAND –
ASIAN

A Taste of Vietnam
Sour Soup with Fish Shrimp in Taro Broth
Mint Chicken, Vietnamese Lamb
Sushi * Tropical Fruit Salad

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

BREAD BOARD

Clabatta Torpedo
With butter, lettuce and pastrami

A Wreck
Salami, ham, turkey, French baguette torpedo

Pilgrim
Turkey, Havarti, stuffing, cranberry chutney, lettuce,
Mayonnaise, Rustic bread

Montagu
Roast Beef, Cheddar cheese, lettuce, mustard sauce, sour
dough bread

BCE (bacon, chicken, egg)
Challah bread bun, potato chips

CARVERY
Roast Pork Leg
apple sauce

CARVERY SANDWICH
Leg of Lamb au jus *

HOMESTEAD

MAINS

Five Spice Roasted Chicken
Traditional Fish and Chips, Tartar Sauce, Malt Vinegar *
Chicken Korma, Mango Chutney
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

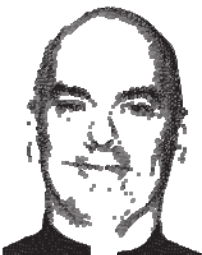
Peach and Berry Pie
Cherry Strudel
Flourless Chocolate Cake
Strawberry Cheesecake
Chocolate Cream Puff
Green Tea Cupcake
Fresh Strawberry Tart No Sugar Added
Hazelnut Mousse N.S.A

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🍴 *Tonight’s featured recipes by Culinary Council member*

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

- Stag’s Leap Chardonnay, CA**
lightly-spiced apples and citrus notes of tangerine and lemon
- Formation Monterey Sauvignon Blanc, CA**
crisp citrus palate with a dry, refreshing finish
- Chef Rudi Private Label Chardonnay, WA**
buttery citrus flavors



39	
39	9.75
29	7.25

RED

- Luigi Bosca “La Linda” Malbec, Argentina**
distinctive, intense with cherry and spice
- Batisiolo Barbera D’asti, Italy**
vinous bouquet, intense and well-balanced
- Chef Rudi Private Label Cabernet Sauvignon, WA**
accents of cranberry, currant and plum

34	
39	9.75
29	7.25

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STARTERS • SOUPS • SALADS

Citrus Delight with Amaretto ^
oranges, pineapple, grapefruit, cranberry apple vinaigrette

Goat Cheesecake with Red Onion Jam
puff pastry crust

Crispy Seafood Spring Roll
bay shrimp, surimi, sweet red chili sauce

Double-Baked Potato Soup
cheddar cheese, chive, bacon bits

Lemon Turkey Spinach Barley Soup
celery, carrots, bell pepper, Parmesan cheese



Chilled Mixed Berry Soup ^
lemon zest

Smoked Salmon, Pear and Fennel Salad *
red onion, raisins, chive

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup “Les Halles”
Gruyère cheese crouton

Classic Caesar Salad
Parmesan cheese, garlic croutons, anchovies

MAINS

Orecchiette with Eggplant and Pork Ragoût
tomato, garlic, Asiago cheese

Spicy Peanut-Cilantro Salad
lime-marinated turkey, fresh corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette

Grilled Mahi-Mahi with Roasted Corn Salsa *
black bean rice, fried plantain



Short-Rib with Smoked Onion
black pudding

Sautéed Pork Medallions with Creamy Mushroom Sauce
braised celery, sugar snap peas, sun-dried tomato spätzle

Turkey Roast with Giblet Gravy and Cranberry
apple-pecan stuffing, glazed dilled carrots and turnips, Brussels sprouts, candied sweet potato



Wild Mushroom Strudel ^
forest mushrooms, spinach and feta cheese in phyllo dough, Thai red curry sauce

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



Orange Polenta Cake

orange curd, orange sherbet

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

Leg of Lamb au jus *
mint jelly and lamb gravy

CARVERY SANDWICH

Smack Shack *
roasted lamb, fennel slaw, saffron aioli, endive, brioche

WILD HARVEST

SIGNATURE SALAD

Chop Chop
Caesar
Cob
Asian *

DISTANT LAND -
ITALIAN

Orecchiette with Eggplant and Pork Ragoût
Baked Pasta
Create Your Own Pasta
Pomodoro, Bolognese, Alfredo

HOMESTEAD

Honey Rosemary Roasted Chicken
Grilled Grouper with Roasted Corn Salsa *
Sautéed Pork Medallions with Creamy Mushroom Sauce
Wild Mushroom Strudel

SIDES

Double-Baked Potato Soup
Lemon Turkey Spinach Barley Soup
Pancetta-Goat Cheese Baked Potato
Potato Gruyere Gratin
Black Bean Rice
Roasted Root Vegetables
Swiss Chard

SWEET SPOT

Orange-Polenta Cake
Coconut Mille Feuille
Hazelnut Mousse Cake no sugar added
Cheese and Fruit
Ice Cream Sundae

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