

PLATED BUSINESS DINNER SELECTIONS

If using this menu, up to two choices for each course are allowed

If additional choices are required, our a la carte selections will be used to format your menu

COLD APPETIZERS

Lido Prawn Cocktail with Romaine Hearts, Scallions and Tangy Louisiana Sauce	\$16.00
Citrus Marinated and Cured Atlantic Salmon with Arugula Leaves, and Chives Crème Fraîche	\$16.00
Local Catch Ceviche in Crispy Tortilla Basket with Guacamole Sauce	\$18.00
Mozzarella, Roasted Peppers and Grape Tomato Salad with Parma Ham	\$18.00
Marinated and Seared Angus Beef Tenderloin Carpaccio with Roasted Bell Peppers, Anchovies and Parmesan Shavings	\$18.00
Yellow Fin Tuna Carpaccio with Capers, Olives, Oregano and Lemon Extra Virgin Olive Oil Dressing	\$18.00
Mediterranean Seafood Salad with Prawns, Tuna, Calamari, Cherry Tomatoes and Basil Pesto	\$19.00
Scottish Smoked Salmon with Capers, Onions, Lemon and Cream Cheese	\$19.00
Prawn and Crab Salad with Avocado, Cherry Tomatoes, Green Beans with Honey and Lime Dressing	\$19.00
Lobster and Alaskan King Crab Leg with Young Mango Salad and Roasted Tomatillo Salsa	\$23.00
Homemade Foie Gras Terrine with Onion and Star Anise Compote, Mesclum Leaves and Pistachio Salad	\$27.00
Lido Gourmet Salad of Lobster, Foie Gras Terrine and Asparagus with Mesclum Leaves, Baby Cress and Balsamic Dressing	\$29.00

Note:

*** LOCAL LOBSTER AVAILABLE FROM SEPTEMBER TO MARCH, MAINE LOBSTER AVAILABLE ALL YEAR AROUND**

HOT APPETIZERS

Breaded Tiger Prawns in Coconut with Bouquet of Greens and Lemon Spiced Homemade Mayonnaise	\$17.00
Dungeness Crab Cake with Thyme, Lemon, Tomato Concassé with Crunchy Vegetable Salad	\$17.00
Seared Prawns Wrapped in Pancetta with Cannellini Beans Warm Salad and Basil Oil	\$17.00
Grilled Wild Boar Sausage Bruschetta with Roasted Tomato, Ricotta Cheese and Rosemary Pesto	\$17.00
Seared Blackened Bay Scallops with Braised Endive, Parma Ham and Roasted Tomatillo Salsa	\$17.00
Georges Bank Cod Fish Cake, Golden Fried Banana, Tartar Sauce	\$15.00
Crispy Patty of Goat Cheese and Herbs with Mesclum Leaves, Crouton and Crispy Green Apple	\$16.00
Pan Seared Quail Breast with Creamy Polenta and Red Onion Compote	\$17.00
Mixed Seafood "Thermidor" in Cocotte, glazed in Sherry Wine Creamy Sauce and Red Wine Reduction	\$19.00
Grilled Portobello Mushrooms with Roasted Pumpkin, Zucchini and Asparagus with Pecorino Cheese Fondue	\$15.00
Scallops wrapped in Pancetta with Pernod Sauce and Shaved Fennel	\$23.00
Jumbo Prawn Poached in Citrus and Olive Oil with Broccoli Sauce and Crispy Potatoes	\$24.00

PASTA AND RISOTTO (can be served as an appetizer or main course choice)

Ravioli Filled with Asparagus, Mushrooms and Ricotta Cheese, with Tomato and Basil Sauce	\$17.00/26.00
Cannelloni filled with Wild Mushrooms Ragout, Rosemary Béchamel, Red Wine and Star Anise Glaze	\$17.00/26.00
Gratinated Crepes filled with Radicchio and Zucchini, with Parmesan Fondue and Baby Spinach Coulis	\$17.00/26.00
Penne with Smoked Salmon, Vodka, Cream and Caramelized Scallions	\$18.00/27.00
Penne "Primavera" with Broccoli, Zucchini, Bell Peppers, Mushrooms and Parmesan	\$18.00/27.00
Tortelli Filled with Swordfish, Chives and Lemon on Chowder Sauce	\$19.00/28.00
Ravioli Filled with Beef Short Ribs Ragout, Herb Béchamel and Red Wine Sauce	\$19.00/28.00
Risotto with Asparagus, Taleggio Cheese and Candied Lime Zest	\$17.00/26.00
Risotto with Italian Sausage and Radicchio	\$17.00/26.00
Risotto with Wild Mushrooms and Herbs	\$17.00/26.00
Risotto with Prawns, Zucchini and Lemon	\$18.00/27.00
Risotto with Mixed Seafood, Tomato and Basil	\$20.00/30.00

SALADS AND SOUPS (can be served as an appetizer or middle choice)

Arugula, Lamb Lettuce and Endive Salad with Shaved Parmesan Cheese and Citronette Dressing	\$15.00/9.00
Caesar Salad with Romaine Hearts, Croutons and Parmesan Cheese Shavings	\$15.00/9.00
Fennel and Radicchio Salad, Thinly shaved with Orange Segments, Pink Peppercorns and Olive Oil Dressing	\$15.00/9.00
Goat Cheese and Baby Spinach Salad with Almonds, Crispy Pears and Balsamic Reduction	\$15.00/9.00
Mesclum Leaves Salad with Stilton Cheese, Walnuts, Crispy Bacon, Croutons and Honey-Lemon-Mustard Dressing	\$15.00/9.00
Fresh Tomato, Red Onion and Avocado Salad with Basil, Lemon and Virgin Olive Oil in Parmesan Basket	\$15.00/9.00
Classic Onion Soup, finished with Brandy and Gruyere Crouton	\$10.00
Traditional Fish Chowder, laced with Bermuda Black Rum and Sherry Peppers	\$10.00
Potato and Leek Cream with Roasted Garlic Olive Oil	\$10.00
Lentil Soup with a Hint of Garam Masala Curry, Fried Onions and Cilantro Leaves	\$10.00
Cream of Wild Mushrooms with Balsamic Reduction and Crispy Leeks	\$10.00

MAIN COURSES (Fish)

Pan Roasted Local Catch with Sun Dried Tomatoes and Black Olives Sautéed Vegetables and Lemon Herbed Mashed Potatoes	\$34.00
Seared Swordfish in Oregano and Capers Crust with Roasted Cherry Tomatoes, Fingerling Potatoes and Basil Oil	\$34.00
Pan Fried Local Catch "Almondine" with White Wine and Chives Sauce Sautéed Vegetables and Sautéed Herbed Potatoes	\$34.00
Sautéed Prawns "Provencale" with Wild Rice Timbale and Vegetable Ratatouille	\$35.00
Blackened Cod Steak with Red Wine Sauce Wasabi Mashed Potatoes, Sautéed Broccoli with Garlic and Ginger	\$35.00
Atlantic Salmon Marinated In Asian Spices with Chinese Cabbage Roll, Roasted Sweet Potatoes and Lemongrass Sauce	\$35.00
Dover Sole cooked in Citrus and Herb Bouillon with Provençale Ratatouille and Roasted White Creamer Potatoes	\$48.00
Bermuda or Maine Lobster	HALF \$40.00 / WHOLE \$70.00
Simply grilled with Lemon and Mint Dressing Topped with Roasted Cherry Tomatoes, Scallions and Fresh Oregano Salad accompanied by warm Fingerling Potatoes in Anchoviade Dressing	
Simply grilled with Sherry Butter, Spicy Tomato Sambal and Salsa Verde with Roasted Vegetables and Potato Gratin	
Cocotte Thermidor Served in a Cocotte, glazed in Sherry Wine, Shallots and Cream Glaze with Crispy Leeks and Red Creamer Potatoes sautéed with Mushrooms and Herbs	

MAIN COURSES (Meat)

Oven Roasted Free Range Chicken Supreme (leg and breast) with Herbed Mashed Potatoes, Braised Savoy Cabbage and Rosemary Sauce	\$32.00
Free Range Chicken, Deboned, Rolled and Roasted, stuffed with Wild Boar Sausage and Foie Gras with Herbed Mashed Potatoes, Roasted Vegetables and Red Wine Sauce	\$35.00
Slow Baked Lamb Shank with Rosemary and Red Wine Sauce, Roasted Garlic and Pernod Scented Mashed Potatoes, Roasted Vegetables	\$32.00
New Zealand Rack of Lamb with Mustard, Almond and Herb Crust, sautéed Artichokes and Potato Timbale	\$35.00
Jerk Marinated Pork Tenderloin filled with Prunes and Almonds with Roasted Fingerling Potatoes and sautéed Shitake Mushrooms	\$32.00
Duck Leg Confit with Cannellini Beans, Pork Belly Lardons, sautéed Potatoes and Port Wine Sauce	\$34.00
Braised Beef Short Ribs, Roasted Root Vegetables, Creamed Potatoes Crispy Onions, Red Wine Sauce	\$32.00
Pan Roasted Angus Beef Rib Eye Steak in Peppercorn Crust with Sautéed Shitake Mushrooms, Potato Gratin and Salsa Verde	\$35.00
Broiled Angus Beef Tenderloin with Porcini Mushroom Sauce, Mashed Potatoes and sautéed Broccoli with Ginger and Garlic	\$37.00
Grilled spiced Veal Chop with "Chimichurry" Dressing, Potato Cake, Tomatoes stuffed with Eggplant and Goat Cheese	\$34.00
Marinated Wagyu Beef Rump Steak, grilled, rolled and roasted in a Red Wine glaze with Roasted Vegetable Ratatouille, Potato and Asparagus Gratin	\$37.00

MAIN COURSES (Vegetarian)

Vegetable Mille Feuille Grilled Zucchini, Asparagus, Mushrooms, Bell Peppers with Fondant Mozzarella and Tomato Coulis	\$32.00
--	---------

All Vegetarian Pasta and Risotto Can Be Served as a Main Course

DESSERTS

Crunchy Almond Mille Feuille, Limoncello Cream, Fresh Berries	\$13.00
Fresh Fruit Salad in a Tulip Basket, Marinated with Grand Marnier, Orange Ice-Cream	\$13.00
Flourless Chocolate Cake, Caramelized Banana, Vanilla Ice Cream	\$13.00
Warm Chocolate and Pear Cake with Coconut and Lime Sauce	\$13.00
Passion Fruit Mousse Tart, Fresh Fruit Bouquet, Vanilla-Rum Sauce	\$13.00
"Three Way" Chocolate Mousse, Mint Sauce and Strawberry Salad	\$13.00
Spiced Apple Cake, Cinnamon Ice Cream, Light Caramel Sauce	\$13.00
Italian Teaser Classic Tiramisu, White Chocolate Pistacchio Mousse, Limoncello 'Granite'	\$15.00
Dark Chocolate Flan with Creamy Heart, Spiced Caramel Sauce, Vanilla Ice Cream	\$15.00
Walnut, Honey and Chocolate Chip Parfait with Espresso Cream Sauce and Biscuit Tuille	\$15.00
Hazelnut Homemade Cannoli, filled with Chocolate Mousse and Strawberry Compote	\$15.00
Seasonal Fresh Berry Composition, served with Chantilly Cream on the Side	\$15.00

- **Note:**

CHILDRENS PLATES (UP TO 10 YEARS) ON SPECIAL REQUEST

Breaded Chicken pieces with
either Pasta with Tomato Sauce or
Mini Roast Potatoes and Vegetables
\$29.00

SUGGESTED PLATED DINNERS

DINNER MENU 1

\$58

Lido Prawn Cocktail with Romaine Hearts, Scallions and Tangy Louisiana Sauce

Slow Baked Lamb Shank with Rosemary and Red Wine Sauce, Roasted Garlic
and Pernod Scented Mashed Potatoes, Roasted Vegetables

Warm Chocolate and Pear Cake
with Coconut and Lime Sauce

DINNER MENU 2

\$65

Marinated and Seared Angus Beef Tenderloin Carpaccio
with Roasted Bell Peppers, Anchovies and Parmesan Shavings

Seared Swordfish in Oregano and Capers Crust
with Roasted Cherry Tomatoes, Fingerling Potatoes and Basil Oil

Walnut, Honey and Chocolate Chip Parfait
with Espresso Cream Sauce and Biscuit Tuille

DINNER MENU 3

\$73

Scallops Wrapped in Pancetta
with Pernod Sauce and Shaved Fennel

Broiled 7oz Angus Beef Tenderloin with Porcini Mushroom Sauce
Mashed Potatoes and Sautéed Broccoli with Ginger and Garlic

Dark Chocolate Flan
With Creamy Heart, Spiced Caramel Sauce, Vanilla Ice Cream

