

APPETIZERS

SMOKED SALMON 15.75

Smoked Atlantic Salmon, Red Onion, Country Bread Croutons, Lemon Wedges,
Celery Butter

ROASTED OCTOPUS 16.75

Crispy Atlantic Octopus Tentacle, Russet Potatoes, Frisée Leaves, Sun Dried Tomato
Pesto

MUSSELS 16.75

Sautéed in Tomato sauce, Onions, Basil, Garlic, Chili, Crostini

WAHOO TARTARE 16.75

Chili, Shallots and Tomato, Guacamole, Gazpacho Sauce, Pita Bread Chips

ESCARGOT "MANICOTTI" 16.75

Braised Snails, filled in Pasta Tubes and fried, Garlic and Lemon Puree, Parsley and
Tarragon Coulis

FISH CAKES 14.75

Cod, Potato, Herbs, Crunchy Vegetables, Tartar Sauce, Tomato and Thyme
Concasse`

CLAMS 16.75

Sautéed with, Garlic, Basil, Parsley, White Wine, Black Peppercorn, Crostini

MANGALITSA PORK HAM 19.75

Arugula leaves, Champignon and Parmesan Salad, Lard and Pistachio Mousse, Spicy
Lavosh

FOIE GRAS 21.75

Simply seared, Red Onion and Port Wine Compote, Pan Brioche Croutons

MOZZARELLA TARTARE 16.75 V

Bermuda Tomatoes Confit, Arugula Leaves, Charred Artichokes, Bacon Vinaigrette

SOUPS AND SALADS

BERMUDA FISH CHOWDER 11.75

Traditional Tomato Based Local Fish Soup with Bermuda Black Rum and Sherry
Pepper

SOUP OF THE DAY 11.75

Ask your waiter for the daily selection

SPINACH SALAD 12.75 V

Baby Spinach Leaves, Goat Cheese, Toasted Almonds, Pears, Mustard Dressing and
Balsamic Reduction

LIDO SALAD 13.75

Grape Tomatoes, Grilled Broccolini, Feta Cheese, Bacon Bits, Mesclum Leaves, Black
Olive Emulsion

PASTA AND RISOTTO

SEAFOOD RISOTTO 29.75

Prawns, Calamari, Bay and Sea Scallops, Mussels, Clams, Lemon and Orange Zest,
Mint, Basil and Garlic

PACCHERI 25.75 V

Broccoli, Cauliflower, Mushrooms, Tomatoes, Garden Peas, Asparagus, Spinach and
Bell Peppers Puree, Provolone Cheese

GNOCCHI 25.75 V

Homemade Potato Gnocchi, Tomato Sauce, Fresh Mozzarella, Basil Pesto

SPAGHETTI 26.75

Prawns, Zucchini, Scallions, Saffron, Roasted Grape Tomatoes, Fried Zucchini

FETTUCCHINE 25.75

Grilled Chicken Breast, Garden Peas, Button Mushrooms, Cream, Sun Dried
Tomatoes, Parmesan Cheese

ORECCHIETTE 25.75

Italian Sausage, Broccoli, Green Chili, Garlic, Veal "Sugo", Pecorino Cheese

MAIN COURSE

HALIBUT 34.75

Black Eyed Peas and Chorizo Cassoulet, sautéed Spinach, Red Wine Sauce

LOCAL CATCH 33.75

Crushed Potatoes, Caramelized Onion Rings, sautéed Pok Choi, Salmon Roe Beurre
Blanc,

PRAWN AND SCALLOP SKEWER 35.75

Braised Vanilla Fennel, White Creamer Potatoes, Pink Grapefruit and Basil Salsa

ATLANTIC SALMON 31.75

Cauliflower, Broccoli and Bacon Cake, Creamy Mash Potatoes, Lobster Sauce

YELLOW FIN TUNA 33.75

Fregola with Braised Calamari, Fresh Oregano, Kalamata Olives, Spicy Broccolini,
Sauce Vierge

MURRAY'S FARM CHICKEN SUPREME 31.75

Braised Savoy Cabbage, sautéed Pumpkin Spatzli, Pork Belly Lardons, Brandy
creamy Sauce

VEAL CHOP 36.75

Served with Mash Potatoes, "Cacciatora" Sauce with Bell Peppers, Olives, Cream,
Rosemary, Crispy Leeks and Zucchini

RIBEYE ON THE BONE 36.75

Pan Roasted 14oz Angus Beef Steak, Homemade Shoe String Fries, Wild
Mushrooms and Herbs Salad

FILET MIGNON 38.75

8oz Angus Beef Tenderloin, Crispy Parma Ham, Truffle Celeriac Puree, Potato Gratin,
roasted Asparagus, Bordolaise Sauce

LAMB SHANK "EN CROUTE" 34.75

Braised, deboned and baked in Bread Crust, roasted Artichokes,
Spiced Lentils, Rosemary and Garlic Jus

DESSERT

FRUIT AND SABAYON 12.75

Seasonal Fresh Fruit with Grand Marnier, Brown Sugar,
Mint and Glazed Sabayon

CHOCOLATE FLAN 13.75

Dark Chocolate Pudding, Rosemary Orange Confit,
Langue de Chat, Vanilla Ice Cream

OLD TIME APPLE TART 12.75

Caramelized Apple, Puff Pastry, Honey Pepper Sauce, Cinnamon Ice Cream, Sesame
Tuille

WHOOPIE PIE 12.75

Oreo style Chocolate Cake Sandwich, creamy Vanilla filling, Strawberry Ice Cream

BRULÉE TASTING 13.75

Lime and Lemongrass, Bourbon Vanilla,
Spiced Chestnut Chocolate

SELECTION OF ICE CREAM AND SORBETS 9.75

Vanilla, Chocolate, Strawberry, Rum and Raisins, Mango, Passion Fruit, Lemon,
Mandarin

AMERICAN CHEESE BOARD 16.75

Selection of the finest Artisanal Cheeses from United States,
served with Grapes, Walnuts, Honey, Crackers and Raisin Bread.

Prices are subject to 17% service charge