



Appetizers

SMOKED SALMON \$21.00
On crispy Potato Rosti, Crème Fraîche

PAN SEARED SCALLOPS (SH) \$23.00
Sautéed spinach, Saffron cream sauce

SAUTEED MUSSELS AND CLAMS (SH) \$24.75
White wine, garlic, tomato concasse

ROASTED WILD BOAR SAUSAGE \$25.00
Stewed cannellini beans

SPANISH TRIO \$22.00
Fresh Anchovies on toasted bread
Roasted peppers, zucchini scapece, artichoke

VITELLO TONNATO \$23.00
Thinly sliced roasted Veal Loin, Creamy Tuna Sauce, Capers

ESCARGOT BOURGUIGNON \$20.00
Snails baked in Garlic Butter sauce

Soup & Salad

BERMUDA FISH CHOWDER (GF) \$13.00
black rum & sherry pepper

CHEF'S SOUP OF THE DAY \$13.00

CAFÉ LIDO CAESAR SALAD (V) \$19.00
Romaine hearts, crouton
Parmesan, Caesar dressing

WALDORF SALAD(N) (V) \$19.00
Sliced apples, grapes, celery and chopped walnuts on a
bed of lettuce, light mayo dressing

SPINACH SALAD \$19.00
Crispy Prosciutto, boiled egg, sliced mushroom, balsamic dressing

Pasta

SEAFOOD RISOTTO (SH) \$39.00
Scampi, octopus, scallop, clams, mussels, & calamari
in a light tomato sauce

PUMPKIN RAVIOLI * (V) \$27.00
Brown butter, sage, parmesan

GREEN LASAGNA * \$27.00
Fresh Spinach pasta, beef bolognese, mozzarella, bechamel

LIDO PASTA TRIO
Chef's daily creations Served at your table.

Minimum order 2 people

\$36.00 p.p

* = Fresh Pasta Made in House

Fresh Bermuda Lobster

(DEPENDING ON AVAILABILITY)

HALF - \$55.00 ■ FULL - \$110.00 ■

LINGUINE FRADIAVOLO
fresh cherry tomatoes, cognac, basil, chili, light tomato sauce

BAKED
stuffed with croutons, capers, cherry tomatoes, served with lemon
butter, roasted vegetables

THERMIDOR
gratinated with mornay sauce, cognac, mushrooms,
onions & mustard, roasted vegetables

Main Course

*All main course dishes are served with chef's daily vegetable
selection and your choice of starch -*

Mashed potato

Roasted potato wedges

Rice pilaf

GRILLED SALMON \$39.00
Honey mustard glaze, mango and avocado salsa

FISH CACCIUCCO (SH) ■ \$52.00
Seafood stew - Local fish, octopus, calamari, scallops, shrimp,
mussels, clams, white wine and herbs

SWORDFISH SICILIANA \$40.00
Sautéed with white wine, cherry tomato, capers, olives, garlic,
parsley dressing

LEMON SOLE MEUNIERE \$55.00
Brown lemon butter

TOURNEDOS ROSSINI ■ \$52.00
Foie gras, Marsala sauce, mushroom, crouton

GRILLED 12oz PRIME RIB EYE \$52.00
Choice of – Béarnaise, peppercorn, chimichurri sauce

NZ RACK OF LAMB ■ \$49.00
Rosemary sauce

VEAL ROMANA \$46.00
Parmesan crusted Escalope of Veal, fried artichoke

CHICKEN MILANESE \$37.00
Thinly pounded and breaded chicken breast topped with arugula
and parmesan shavings

LIDO MIX GRILLED MEATS ■ \$55.00
Lamb chop, beef tournedos, chicken breast, sausage

Prices are subject to 17% service charge.

■ = Dish subject to an additional surcharge for Dine Around customers. Split items will incur a \$ 6.00 surcharge.

Our menu contains allergens. If you suffer a food allergy or intolerance, let a member of the team know upon placing your order.

V= Vegetarian GF= Gluten Free VG=Vegan N=Contains Nuts SH=Contains Shellfish

FOR THE TABLE

Edamame | 8.50 V sea salt, lime

Focaccia | 12 V Guacamole or Black Olive Tapenade

Arancini (3 pieces) | 9.50 V - rice, mozzarella, tomato

Prawn tempura | 15 - 4 pieces

Vegetable tempura | 10 - 4 pieces

PIZZA

12" Inch

The Olivia | 26

tomato sauce, mozzarella, Parma ham, arugula, parmesan shavings

The Jacky | 24

ham, mushroom, olives, artichoke, peperoni, tomato sauce, mozzarella

Get Your Greens | 24

white base, sautéed broccolini, mushroom, leek, whipped ricotta, siracha

The Vegan | 22

tomato sauce, roasted cauliflower, capers, arugula

Big Pete's Calzone | 24

ham, mushrooms, tomato sauce, mozzarella, ricotta

Margherita | 21

tomato sauce, mozzarella, basil

Additional toppings - 2.00 per topping

TRADITIONAL MAKI

SAKE MAKI - Fresh Salmon | 12

TEKKA MAKI - Fresh Tuna | 12

CALIFORNIA MAKI | 12

Cucumber, Avocado, Crabstick, Inside Out Sesame Seeds

GRILLED SALMON MAKI | 11

Salmon Teriyaki Glaze, Avocado, toasted pine nuts

UNAKYU MAKI | 11

Roasted Eel, Cucumber, Black Sesame Seeds, Inside Out

HAMACHI MAKI | 12

Chopped Yellow Tail, Scallions, Inside Out

BOSTON | 10 V

Cream Cheese, Avocado, Mango, Seaweed Salad

RAINBOW | 17

Mango, Avocado, Shrimp, Tuna, Salmon, Yellow Tail

PHILLY | 15

Cream Cheese, Avocado, Smoked Salmon, Scallions, Sesame Seeds

EBI TEMPURA MAKI | 15

Prawns tempura, Inside Out, toasted almond

ELBOW | 15

Spicy Tuna, Tempura Crumbs,
Wasabi Mayo, Scallions, Takuwan

BERMUDA | 15

Chopped Spicy Tuna, Salmon, Yellow Tail,
Wrapped with Salmon, Scallions

BREEZE | 13

Spicy Tuna, Salmon, Yellow Tail, Tempura

FRENCH KISS | 16

Shrimp, avocado, mango, cucumber, crabstick

CRAZY MANILA | 16

Spicy salmon, avocado, torched salmon, mayo

FUTO MAKI 8 pieces | 22

Tuna, Salmon, Crabstick, mango, avocado, cucumber, tobiko, tempico

SUSHI MENU

SASHIMI | 12

4 pieces per order

Tuna | Salmon | Yellow Tail |

Roasted Eel | Shrimp | Crabstick

NIGIRI | 13

3 pieces per order

Tuna | Salmon | Yellow Tail |

Roasted Eel | Shrimp | Crabstick

COMBO PLATTERS

HAYATE | 75

24 PIECES

12 Pieces Nigiri

Tuna, Salmon, Yellow Tail, Roasted Eel, Shrimp, Crabstick

12 Pieces Maki

Grilled Salmon Maki, California

THE LAST SAMURAI | 150

48 PIECES

24 Pieces Nigiri

Tuna, Salmon, Yellow Tail, Roasted Eel, Shrimp, Crabstick

24 Pieces Maki

Grilled Salmon Maki, California, Hamachi, Philly

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