



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

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

ESCARGOT BOURGUIGNON \$20.00
Snails baked in Garlic Butter sauce

PRAWN TEMPURA \$15.00
Jumbo Shrimp, Traditional Tempura dipping
sauce

VEGETABLE TEMPURA \$10.00
Traditional Tempura dipping sauce

Soup & Salad

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

CHEF'S SOUP OF THE DAY \$13.00

WALDORF SALAD(N) (V) \$19.00
Sliced apples, grapes, celery and chopped wal-
nuts 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, 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

ENJOY A 3 COURSE MEAL FOR \$59

Choice of appetizer, main course and dessert

Surcharge of \$9.75 will apply for marked

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, shrimp,
mussels, clams, white wine and herbs

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

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**



SEABREEZE

LOUNGE

SUSHI MENU

SASHIMI | 12
4 pieces per order

NIGIRI | 13
3 pieces per order

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

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, cucum-
ber, tobiko, tempico

FOR THE TABLE

Edamame | 8.50 V
sea salt, lime

Focaccia | 12 V
Guacamole or Black Olive Tapenade

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
*Pepperoni, olives, ham, mushrooms, broccoli, onions,
parmesan shavings, roasted cauliflower*

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