



Café Lido
CHRISTMAS 2022
Plated Dinner Menu

\$95 per guest + service charge
available for groups of 12 guests or more

*Design your own menu by selecting 3 choices for appetizer, 3 for main course and 3 for dessert.
For more than 3 choices per course there will be an extra charge of \$8.50 per person per course,
in addition to cost of the menu.*

Appetizer

CREAM OF PUMPKIN (veg)
crumbled feta cheese, walnuts, oregano crostini

FISH CHOWDER (gf)
rum & sherry pepper

LENTIL MASALA SOUP (vegan)
garam masala, coconut milk, pita chips, microgreens

TRADITIONAL CAESAR (veg)
hearts of romaine, aioli dressing, shaved parmesan, garlic croutons

BABY SPINACH SALAD (gf/veg)
goat cheese, roasted mushrooms, almonds, crispy apple, Dijon mustard dressing

SHRIMP COCKTAIL (gf)
shredded lettuce, horseradish cocktail sauce

HOUSE CURED SALMON (gf)
potatoes, capers and scallions mash, wasabi mayo, pea tendrils

COD FISH CAKE

raisin bread crouton, roasted grape tomatoes, tartar sauce

FRESH FIOR DI LATTE MOZZARELLA (veg)

avocado mousse, marinated tomatoes, arugula pesto, garlic crostini

MEDITERRANEAN SEAFOOD SALAD (gf)

shrimps, local catch, octopus, scallops, celery, black olives, green beans, lemon oregano dressing

LOBSTER THERMIDOR MAC'N'CHEESE

Bermuda spiny lobster, thermidor sauce, four cheeses, breadcrumbs

ITALIAN ANTIPASTO (gf)

Parma ham, crispy artichokes, arugula, shaved parmesan, truffle and egg emulsion

VEAL TONNATO (gf)

thinly sliced roasted veal, traditional tuna sauce, capers, gherkins and frisee leaves

Main Course

CHRISTMAS PLATTER (gf)

Roasted turkey roulade with chestnut stuffing, mustard crusted ham, cassava pie, roasted garlic and thyme mash potatoes, pan jus, cranberry sauce, medley of winter vegetables

OCEAN HARVEST (gf)

seared local catch, new potatoes, green beans and lemon salad, almonds and olives salsa

ORGANIC SALMON FILLET

grain mustard and chives sauce, spiced basmati rice, broccoli and cauliflower croquette

PAN FRIED MAHI-MAHI (gf)

lemon-chives butter sauce, toasted almonds, roast potatoes, winter vegetables medley

CHICKEN SUPREME (gf)

braised lentils, charred broccolini, wild mushroom sauce

DIVER SCALLOPS (gf)

seared scallops, lemon and mint risotto, grilled asparagus, salsa criolla

BRAISED ANGUS BEEF SHORT RIBS (gf)

polenta and herbs cake, savoy cabbage, wilted spinach

NEW ZEALAND RACK OF LAMB

grape tomatoes and arugula cous cous, feta yogurt sauce, roasted pumpkin

CHARCOAL GRILLED ANGUS BEEF RIBEYE

roast potatoes, creamy peppercorn sauce, brussels sprouts, marinated onion rings

SURF AND TURF (\$10 surcharge) (gf)

Angus beef tenderloin, jumbo shrimp, truffled mash potatoes, burnt carrots, red wine jus

BAKED ½ BERMUDA LOBSTER (\$20 surcharge) (gf)

crab and tomato stuffing, vegetables medley, sherry butter

BUTTERNUT SQUASH RAVIOLI (vegan)

roasted mushrooms, arugula pesto, walnuts

WILD MUSHROOMS RISOTTO (gf/veg)

crispy artichokes, truffle oil, spinach leaves

Dessert

WARM CHRISTMAS PUDDING
butterscotch sauce, vanilla ice cream

CHOCOLATE MOLTEN PUDDING
peanut butter sauce, banana ice cream

CHESTNUT AND CHOCOLATE MOUSSE YULE LOG
chocolate ganache sauce

EGGNOG “CRÈME BRULÉE”
white chocolate biscotti

STRAWBERRIES ON THE ROCK (gf)
Dark `n` stormy marinade, lime ice cream

OLD FASHIONED APPLE PIE
pumpkin and orange salad, rum and raisin ice cream

CHEESE SELECTION (\$10 surcharge)
Manchego, Drunken Goat, Taleggio, Stilton, grapes, walnuts, crostini

Coffee or Tea

freshly brewed, regular or decaf coffee and selection of fine organic teas

LISTED PRICES ARE SUBJECT TO 20% SERVICE CHARGE.

“gf” - Gluten free or can be served gluten free on request

OUTSOURCED FOOD OR BEVERAGE ITEMS ARE NOT PERMITTED.
LISTED ITEMS ARE SUBJECT TO AVAILABILITY.