

CHILL!
YOU ARE ON
HOLIDAY

BEERS [ALC]

	Rs
Phoenix draft	275
Blue Marlin	275
Guinness Can	275
Manawa craft beer (IPA)	275
Heineken 0%	250

APERITIFS [ALC]

Porto	220
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MAURITIAN RUM [ALC]

Local white rum	250
Local dark rum	250

VODKA [ALC]

Local Vodka	250
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GIN [ALC]

Local Gin	250
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BRANDY [ALC]

Local Brandy	250
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WHISKY [ALC]

Local Whisky	260
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DIGESTIFS [ALC]

Coffee cream	250
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LIQUORS [ALC] 240

Mint

Coconut

Blackcurrant

HOT BEVERAGES

Coffee 150

Espresso 150

Cappuccino 160

Latte 160

Chocolate 185

Local Black or Green Tea 160

Detox green tea 160

Herbal Tea 160

(Mint, Chamomile, Verbena, Lime-blossom,
Lemongrass)

ATTITUDE

SIGNATURE TEA 170

Vanilla and cardamom

Vanilla, passion fruit and mango

COFFEE COCKTAILS 300

Creole Coffee [ALC]

Brandy coffee [ALC]

Iced coffee 240

RUM COCKTAILS

320

LOCAL RUM [ALC]

'Inspiration of the day/ cocktail of the day'

Discover a new recipe inspired by the fresh products of the day, refreshing & tasty, kindly ask your barman the specialty of the day

Classic Mojito

White Rum, sugar cane syrup, fresh lime, fresh mint leaves, topped up with sparkling water, Angostura bitter

Pineapple Mojito

White Rum, sugar cane syrup, fresh lime juice, fresh mint leaves, pineapple juice, topped up with sparkling water

Passion fruit Mojito

White Rum, sugar cane syrup, fresh lime juice, fresh mint leaves, passion fruit juice, topped up with sparkling water

Dark and Spicy

Spiced Rum, sugar cane syrup, fresh lemon juice, sliced lemon, fresh mint leaves, sparkling water and Angostura bitter

Old Mauritian Rum

White Rum, brown sugar, orange peel, Angostura bitter

Fruit Chilled Daquiri

White Rum, sugar cane syrup, fresh lemon juice, fruit juice

Ti-Punch

White Rum, sugar cane syrup, fresh lime

CLASSIC COCKTAILS [ALC] 320

Planteur's Punch

Dark Rum, White rum, pineapple juice, orange juice, Grenadine syrup and Angostura bitter

Pina Colada

White Rum, coconut liquor, pineapple juice, coconut milk, fresh cream

Mai Tai

Spiced Rum, pineapple juice, fresh lime juice, almond syrup, Angostura bitter

VODKA COCKTAILS [ALC] 320

Screw driver

Vodka, orange juice

Caipiroska

Vodka, sugar cane syrup, fresh lime juice

Blue Lagoon

Vodka, fresh lime juice, Blue Curacao, sparkling water

GIN COCKTAILS [ALC] 320

Gin Fizz

Gin, sugar cane syrup, fresh lime juice, sparkling water

Gimlet

Gin, sugar cane syrup, fresh lime juice

The Bramble

Gin, sugar cane syrup, fresh lime juice, pomegranate juice

WINE COCKTAILS [ALC] 330

Spritzer

White wine, sparkling water

WHISKY COCKTAILS [ALC] 330

Old Fashioned

Whisky, brown sugar, orange zest, angostura bitter

Whisky Sour

Whisky, fresh lime juice, sugar cane syrup

MOCKTAILS 290

Mocktail of the day

Ask the Barman about his signature of the day

Virgin Mango Colada

Mango juice, coconut milk, fresh cream

Virgin Mojito

Fresh mint leaves, fresh lime, sugar cane syrup, sparkling water

Detox green tea

Green tea, ginger, lemongrass, lemon juice

Milkshake

Ice cream, milk, sugar cane syrup

Ask the barman the availability

FRIDAY

290

SIGNATURE COCKTAIL

Bor la mer

Coconut rum, Vanilla rum, Blue Curaçao

Happy Friday

Whisky, blackcurrent cream, pineapple juice, fresh cream



BARÉSEF

*Annual internal competition bringing together Attitude hotels' best barman Cocktails on the list

BARESEF SIGNATURE COCKTAILS [ALC]

330

Kotomili Creation (2016)*

Vanilla Rum, pineapple juice, coriander, lime juice, sugar cane syrup

Mo Lamem Creation (2018)*

Spiced Rum, lemon & watermelon juice, rosemary, sugar cane syrup

Mo Dite Creation (2019)*

Spiced Rum, grapefruit juice, vanilla black tea, sugar cane syrup, star anis

Tamam Sa Creation (2023)*

White rum, tamarind juice, passion fruit syrup, fresh lemon juice, star anis, caramelised orange slice.

BARESEF SIGNATURE MOCKTAILS

320

Zacoco Creation (2017)*

Coconut water, fresh mint leave, pineapple and lemon juice, sugar cane syrup, cardamom

Dilo Kokom Creation (2024)*

Fresh white cucumber juice, fresh green cucumber juice, fresh ginger, cardamon syrup, fresh lemon juice, basilic leaves, soda water.

Marose Creation (2024)*

Watermelon juice, fresh jicama juice, honey.

Sirop T. Creation (2024)*

Beetroot juice, carrot juice, fresh pineapple juice, coconut water, slice of ginger, honey

WATER

145

Still/ Sparkling

SOFT DRINKS

170

Coca Cola Coca-Cola diet

Sprite

Fanta

Tonic Water

Ginger Ale

FRUIT JUICES

170

Apple, Mango, Orange, Pineapple, Peach,
Lychee, Passion fruit, Grapefruit

ON
SUPPLEMENT

BEERS [ALC]

Heineken	295
Savanna Dry	285

ENERGY DRINK [ALC] 300

Red Bull

APERITIFS [ALC]

Campari	375
Pastis	375
Martini Rosso, Dry, Bianco	295

RUM [ALC]

Chamarel Vanilla	285
Chamarel Dark	285
Labourdonnais Amelia	285
Labourdonnais Spiced Gold	285
Green Island White	265
Green Island Spice Gold	265

VODKA [ALC]

Absolute	375
Smirnoff	285
Hendrick`s	300
KGB	285

GIN [ALC]

Bombay Sapphire	400
Gilbey`s	385
Gordon	385
Hendrick`	330
Beefeater	385
Ori	240

BRANDY [ALC] 340

Napoleon

SCOTCH WHISKY [ALC] 375

J&B

PREMIUM WHISKY [ALC]

Chivas Regal - 12 years	430
Johnny Walker Red Label	395
Johnny Walker Black Label	430

SINGLE MALT [ALC]

Glenfiddich - 12 years	495
Ballantine`s	430

IRISH WHISKY [ALC] 360

Jameson

BOURBON WHISKEY [ALC] 360

Attitude Surprise

Bacardi rum, blue curacao, pineapple juice, lychee juice, fresh lime juice

COFFEE COCKTAIL [ALC] 375

Irish coffee

Jameson, coffee, sugar cane syrup, fresh cream

CLASSIC COCKTAILS [ALC] 375

Long Island Iced Tea

Vodka, gin, White Rum, Tequila, Triple sec, fresh lemon juice and coke

Garibaldi

Campari and orange juice

VODKA COCKTAIL [ALC] 375

White Russian

Vodka, coffee liqueur, fresh cream

GIN COCKTAIL [ALC] 375

Summer G & T

Gin, fresh cucumber, fresh mint leaves, tonic water

CIGARETTE 650

Benson & Hedges

Dunhill

Marlboro red & Marlboro light

Camel & Camel light

Matinée 600

Please notify the bar manager should you have any allergens.
All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.

Please notify the bar manager should you have any allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]