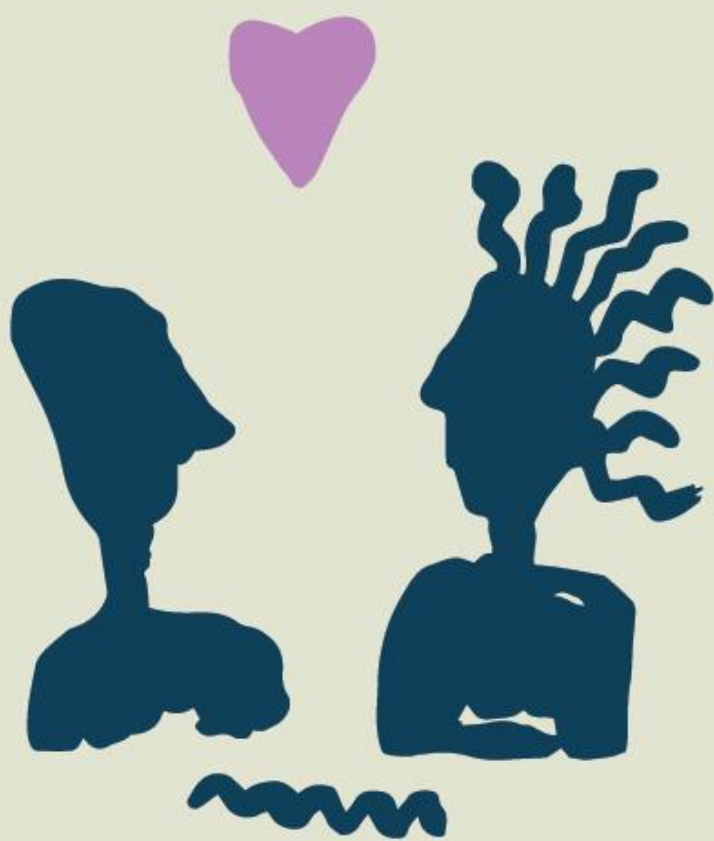


Treat yourself with our
special menus





ROMANTIC DINNER

Rs 2000 per person

APPETIZER

Chef’s signature

STARTER

Local tapas trio  

Eggplant and pomegranate
nem, Pumpkin basket, Lentil and
local green tartlet

[GLU]

[PLANT-BASED, VEG]

Or

Shrimp cocktail Mauritian-style

[CRU, EGG, MTD]

Or

Caramelized mustard chicken salad
Caesar-style

[MTD, EGG]

SOUP

Garden Soup 

With local vegetables of the day

[GLU]

[PLANT-BASED, VEG]



Baresef winning dish 2023. Baresef is an annual internal competition bringing together Attitude hotels’ best Barmen and Chefs.

MAIN COURSE

Grilled fish and calamari skewer
Creole sauce, saffron rice timbale,
sauteed local greens,
& pickled lemon

[FSH, MLS]

Or

Grilled beef skewer

Black pepper sauce, Roasted
potatoes, French beans

[BEF, MLK]

Or

Stuffed bell pepper with chickpea
and ratatouille 

Lemon & almond couscous with
coriander

[MLK, GLU, NUT]

[VEG]

DESSERT

Chocolate fondant

Served with vanilla ice cream,
and caramelized papaya

[GLU, EGG, MLK]

Pineapple Flambe 

Coconut ice cream

[ALC, MLK]

[VEG]

Seasonal fruit salad 

Enhanced with mint, and served
with sorbet of the day

[PLANT-BASED, VEG]



SEAFOOD LOVERS

Rs 2150 per person

APPETIZER

Chef’s signature

STARTER

Caesar salad
With smoked marlin
[FSH, EGG, MTD]

SOUP

Seafood cream
Enhanced with ginger,
and curry leaves
[CRU, FSH, MLS, ALC, MLK]

MAIN COURSE

Grilled prawns
Garlic and lemon butter sauce,
sautéed garden vegetables,
saffron rice
[CRU, MLK]

Or
Grilled fish fillet
Beurre blanc sauce, sautéed
garden vegetables, saffron rice
[FSH, MLK, ALC]

Or
Nou la mer 
Grilled dorado, prawns &
mussels, Mauritian potato
chutney cromesquis, creamy
lemon sauce
[FSH, MLK, ALC]

DESSERT

Rum banana flambé
Vanilla ice cream
[ALC, MLK, EGG]



Baresef winning dish 2026.
Baresef is an annual internal
competition bringing together
Attitude hotels’ best Barmen and
Chefs.



LOBSTER LOVERS

Rs 3175 per person

APPETIZER

Chef’s signature

STARTER

Seafood salad

With coconut and lemon dressing

[CRU, FSH, MLS]

SOUP

Bisque Cappuccino

[CRU, FSH, MLS, MLK, ALC]

MAIN COURSE

Grilled Lobster

Sautéed garlic-ginger vegetables,
and herb-scented rice

[CRU, MLK]

Assorted sauces

Lemon butter sauce,
Or tomato gravy creole-style,
Or curry-spiced emulsion

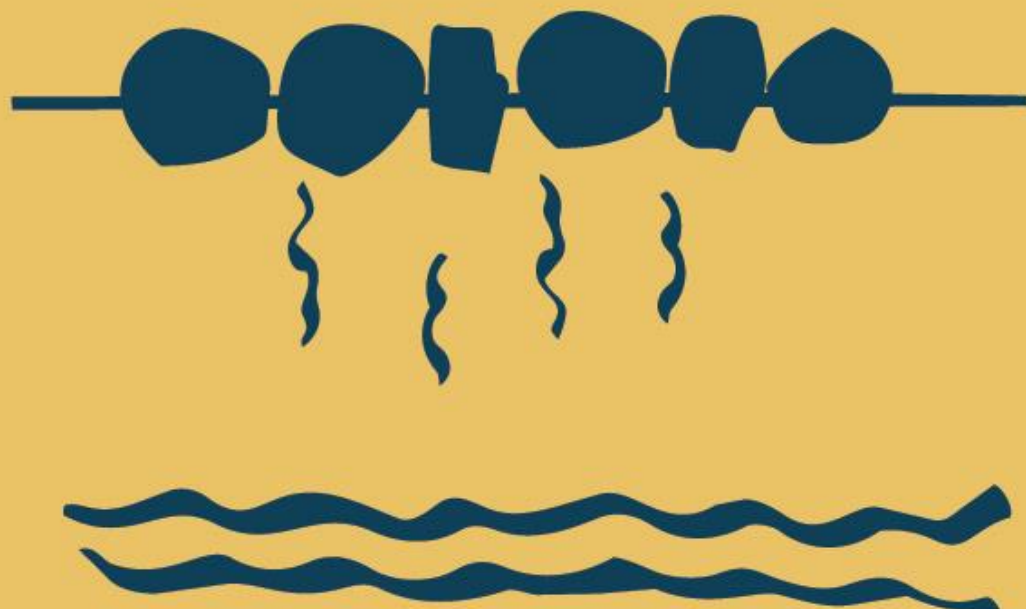
[MLK]

DESSERT

Rum banana flambé

Vanilla ice cream

[ALC, MLK, EGG]



MEAT LOVERS

Rs 2900 per person

APPETIZER

Chef’s signature

STARTER

Beef Carpaccio

Capers, parmesan shavings,
extra virgin olive oil and
balsamic vinegar

[BEF, MLK]

MAIN COURSE

Herb-crusted lamb

Mint sauce,
Roasted potatoes, ratatouille
[GLU, MTD]

Or

Beef fillet

Red wine jus, roasted potatoes,
ratatouille
[BEF, ALC, CEL, MLK]

DESSERT

Rum banana flambé

Vanilla ice cream
[ALC, MLK, EGG]



VEGETARIAN LOVERS

Rs 1650 per person

APPETIZER

Chef’s signature

STARTER

Quinoa salad 

Fresh watercress and
grilled market vegetables,
Tamarind dressing

[MTD]

[PLANT-BASED, VEG]

Or

Braised pumpkin-roasted
peppers and tomato tart 

Crumbled marinated feta,
And wild rocket

[GLU, MLK]

[VEG]

SOUP

Signature soup 

With local vegetables of the day,
garlic croutons

[GLU]

[PLANT-BASED, VEG]

MAIN COURSE

Chickpea-ratatouille stuffed bell
pepper 

Lemon & almond couscous with
coriander

[GLU, NUT]

[PLANT-BASED, VEG]

Or

Sauteed potato gnocchi 

Wild mushrooms and spinach,
cheese sauce

[GLU, MLK]

[VEG]

Or

Fer labous kontan  

Indian cottage cheese, baby marrow
filled with a potato chutney,
breadfruit

[MLK]

[VEG]

DESSERT

Chocolate fondant

Served with vanilla ice cream
and caramelized papaya

[GLU, EGG, MLK]

Pineapple Flambe 

Coconut ice cream

[ALC, MLK]

[VEG]

Seasonal fruit salad 

Enhanced with mint, served with
sorbet of the day

[PLANT-BASED, VEG]



Baresef winning dish 2019. Baresef is
an annual internal competition bringing
together Attitude hotels’ best Barmen
and Chefs.

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are plenty of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes. Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc... **If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.**

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]
PORK	[PRK]
BEEF	[BEF]