

**treat yourself
with our special menus**



CANDLE LIGHT DINNER

Rs 1800 per person

APPETIZER

Chef's signature

STARTER

Local tapas trio 
Eggplant and pomegranate
nem, Pumpkin basket, Lentil
and local green tartlet

[VEG, VEGAN, GLU]

Or
Shrimp cocktail Mauritian's
style

[CRU, EGG, MTD]

Or
Caramelized mustard Chicken
salad Caesar-style

[MST, EGG]

SOUP

Soup with local vegetables of
the day

[VEGAN, GLU]

MAIN COURSE

Grilled Fish and Calamari
skewer, Creole sauce,
Saffron flavoured 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 vegetable
ratatouille, Lemon & almond
couscous with coriander

[MLK, GLU, NUT]

DESSERT

Chocolate fondant served
with Vanilla ice cream and
Caramelized papaya

[GLU, EGG, MLK]

Pineapple Flambe, Coconut
ice cream

[ALC, MLK]

Seasonal fruit salad enhanced
with mint, Sorbet of the day



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



SEAFOOD LOVERS

Rs 1950 per person

APPETIZER

Chef's signature

STARTER

Caesar salad with Smoked
Marlin

[FSH,EGG,MST]

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]

DESSERT

Rum banana Flambe, Vanilla
ice cream

[ALC,MLK,EGG]

Coffee or Infusion



LOBSTER LOVERS

Rs 2875 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 and 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 Flambe, Vanilla ice cream

[ALC,MLK,EGG]

Coffee or Infusion



MEAT LOVERS

Rs 2600 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,MST]

Or

Beef fillet, Red wine jus,
Roasted potatoes, Ratatouille
[BEF,ALC,CEL,MLK]

DESSERT

Rum banana Flambe, Vanilla
ice cream

[ALC,MLK,EGG]

Coffee or Infusion



VEGETARIAN LOVERS

Rs 1500 per person

APPETIZER

Chef's signature

STARTER

Quinoa salad with fresh watercress and grilled market vegetables, Tamarind dressing

[VEGAN,MST]

Or

Braised pumpkin, Roasted peppers and Tomato tart, Crumbled marinated Feta, Wild rocket

[GLU, MLK]

SOUP

Signature soup with local vegetables of the day, Garlic croutons

[VEGAN,GLU]

MAIN COURSE

Chickpea and vegetable ratatouille stuffed bell pepper, Lemon & almond couscous with coriander


[VEGAN,GLU, NUT]

Or

Sauteed potato gnocchi, Wild mushrooms and spinach, Cheese sauce

[GLU,EGG,MLK]

Or

Fer labous kontan  Indian cottage cheese, Baby marrow filled with a potato chutney, Breadfruit

[MLK]

DESSERT

Chocolate fondant served with Vanilla ice cream and Caramelized papaya

[GLU,EGG,MLK]

Pineapple Flambe, Coconut ice cream

[ALC,MLK]

Seasonal fruit salad enhanced with mint,

Sorbet of the day

[VEGAN]



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

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

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|------------|---------|
| 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] |

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.