

**treat yourself
with our special menus**



CANDLE LIGHT DINNER

Rs 2550 per person

APPETIZER

STARTER

Smoked Marlin & Goat
Cheese Cannelloni
Served with melon–celery
salsa, mango emulsion, and
herbs [FSH, MLK]

Or

Pistachio & Herb-Crusted
Chicken Ballotine
Accompanied by crunchy
garden vegetables and peri-
peri sauce [NUT, MLK, EGG, GLU]

Or

Grilled Garden Vegetables On
Crispy Puff Pastry Topped
with basil, cherry tomatoes
relish, and vegan cheese
[GLU] [PLANT-BASED, VEG] 

SOUP

Celeriac Soup & Mussels
Smooth celeriac velouté
enhanced with tender
mussels

[MLS, CEL, MLK]

Or

Roasted Pumpkin Soup & 
Black Lentil Salsa Warm
spices balanced with earthy
lentils [PLANT-BASED, VEG]

MAIN COURSE

Grilled Parrot Fish Fillet

Sautéed green leaves and
baby vegetables, crispy garlic,
Pineapple & coconut foam,
lightly smoked with thyme
[FSH, MLK]

Or

Grilled Roasted Beef Fillet

Cracked black pepper crust,
pumpkin risotto,

Wild mushroom fricassee,
zucchini, and tomato confit

[BEF, MLK]

Or

Wild Mushroom Risotto 

Served with roasted pumpkin,
zucchini, and tomato confit
[MLK][VEG]

DESSERT

Coconut-mango heart delice,
strawberry sorbet

[PLANT-BASED, VEG] 

Or

Coconut-mango heart delice,
vanilla ice cream 

[MLK] [VEG]



CANDLE LIGHT INDIAN DINNER

Rs 1900 per person

APPETIZER

Spicy Papadum ,Raita and
Chilli sauce

[MTD]

STARTER

Crispy samosa with yoghurt
and chickpea masala,
Tamarind chutney and Mint
sauce

[VEG,MLK,GLU]

Or

Tandoori Chicken with
crunchy vegetables et Mint
raita dressing

[MTD,MLK]

Or

Grilled paneer, Tikka masala
Shrimp salad with Onions and
Lime

[CRU,MLK]

SOUP

Tamatar Shorba with fresh
coriander leaves

MAIN COURSE

Chicken Malai kebab, Sauteed
vegetables with Makhani
sauce, Kasmiri Pilaf, Chapati,
Mixed pickles

[MLK,GLU,MTD]

Keralan Fish curry, Jeera rice,
Creamy black lentils, Chapati,
Mixed pickles

[FSH, MLK, GLU, MTD]

Paneer Makhani, Jeera rice,
Creamy black lentils, Chapati,
Mixed pickles

[VEG, MLK, GLU, MTD]

DESSERT

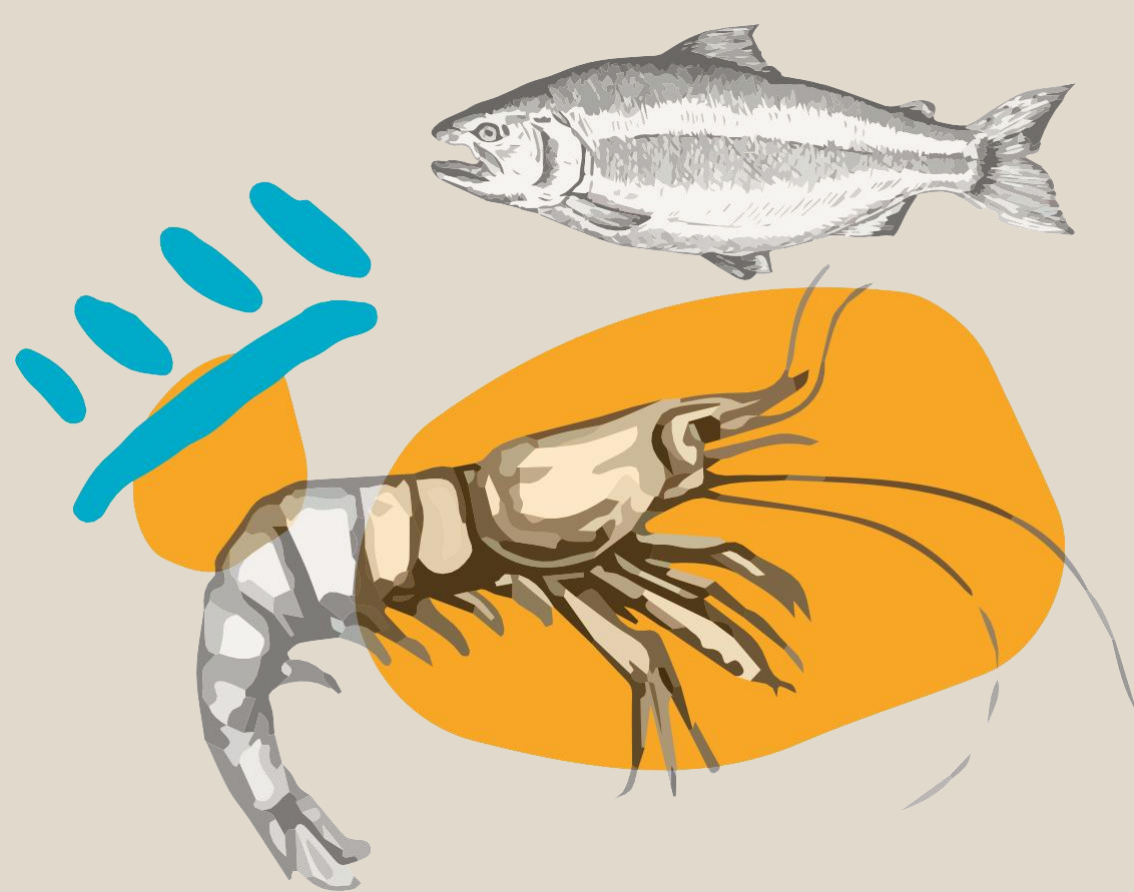
Pineapple Halwa, Coconut
sorbet, Caramelized cashews

[NUT,GLU]

Or

Profiterole filled with banana
compote, Chocolate soup,
Vanilla icecream

[MLK, EGG, NUT, SOY, GLU]



SEAFOOD LOVERS

Rs 2950 per person

APPETIZER

Chef's signature

STARTER

Seafood trilogy: Seared Tuna with garam masala, Pan-fried curried Shrimp kebab and Crabmeat gratin with a fine shaved fennel salad

[FSH,CRU,MTD, MLK, GLU]

SOUP

Island Seafood bouillabaisse with Pastis, aioli, and garlic herb bread

[CRU,FSH,MLS,ALC,CEL,MLK]

MAIN COURSE

The fisherman's platter

Selections of Prawns, Calamari, Fish fillet, Mussels, and Octopus from the bay
Served with roasted baby vegetables, celeriac puree and Virgin sauce

[CRU,MLS,FSH,MLK]

DESSERT

White chocolate tart, Passion fruit sorbet, Red berries compote

[SOY, MLK, GLU, EGG]



LOBSTER LOVERS

Rs 3900 per person

APPETIZER

Lobster, Tomato and Papaya
Bruschetta

[CRU, GLU]

STARTER

Lobster and Palm heart gratin
laced with curry spices, cherry
tomato, fresh herbs

[CRU, MLK, GLU]

SOUP

Lobster bisque scented with
lemongrass, Cheese garlic
croutons

[CRU, MLK, ALC, GLU]

MAIN COURSE

Grilled Lobster
Vegetable tian, Pesto, Saffron
potato fondant and Shellfish
jus

[CRU, MLS, FSH, NUT, MLK, ALC]

DESSERT

White chocolate parfait, Red
berries coulis, Yuzu jelly and
Citrus fruits

[MLK, GLU, EGG]



MEAT LOVERS

Rs 3300 per person

APPETIZER

Chef's signature

STARTER

Palm heart salad, Cajun
marinated roasted beetroot
puree

[VEG]

Or

Beef tartar scented with
truffle oil and Aragula leaves

[BEF, MTD]

SOUP

Royal Chicken consommé
with mushroom and barley
risotto

[ALC,MLK,CEL]

MAIN COURSE

Herb-crusted seared rack of
Lamb, Eggplant cannelloni,
Fine sweet potato puree,
Thyme sauce

[MLK,MTD,ALC]

Or

Beef Rossini, Eggplant
cannelloni, Fine sweet potato
puree, Red wine jus

[BEF,MLK,ALC,CEL]

DESSERT

Caramelized apple Mille-
feuille dusted with sweet
spices, Vanilla cream

[GLU,MLK,EGG]



VEGETARIAN LOVERS

Rs 1900 per person

APPETIZER

Chef's signature

STARTER

Sundried tomato and eggplant tart, Garden leaves salad, Garlic chips and Focaccia twist, Rooibos tea dressing and Truffleoil

[VEGAN, GLU]

Or

Crispy samosa with yoghurt and chickpea masala, Tamarind chutney, Mint sauce

[MLK, GLU]

SOUP

Cauliflower Cappuccino

[VEG, MLK]

Or

Tamatar Shorba with fresh coriander leaves

[VEGAN]

MAIN COURSE

Sauteed potatoes gnocchi, Wild mushrooms & spinach, Cheese sauce

[VEG, EGG, MLK, GLU]

Or

Paneer Makhani, Jeera rice, Creamy black lentils, Chapati, Mixed pickles

[VEG, MLK, GLU, MTD]

Or

Roasted vegetables and quinoa stuffed bell pepper, Saffron cauliflower couscous, Tahini sauce

[VEGAN]

Or

Fer labouskontan

BARESEF

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

[MLK]

DESSERT

Profiterole filled with banana compote, Chocolate soup, Vanilla icecream

[MLK, EGG, NUT, SOY, GLU]

Or

Pineapple Halwa, Coconut sorbet, Caramelized cashews

[NUT, GLU]

Or

Seasonal fruit salad, Sorbet of the Day

BARESEF

*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.

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.