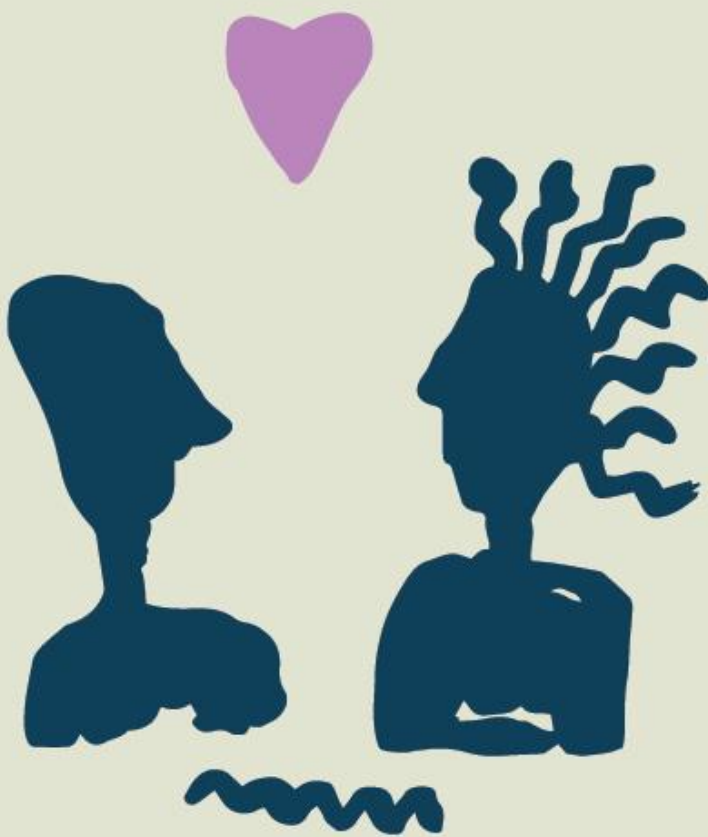


Treat yourself with our
special menus





ROMANTIC DINNER

Rs 2600 per person

APPETIZER

Chef's signature

STARTER

Seared Red Tuna Tatin

Red onion & kaffir lime dressing
[FSH, GLU]

Or

Local tapas trio  
Eggplant and pomegranate nem,
pumpkin basket, lentil and local
green tartlet
[GLU]
[PLANT-BASED, VEG]

Or

Tandoori Chicken

With crunchy vegetables, mint
raita dressing
[MTD, MLK]

SOUP

Cauliflower Cappuccino 
[MLK]
[VEG]

Or

Crab soup

With tomato, ginger and fresh
coriander
[CRU]

MAIN COURSE

Beef Fillet

Taro mash, vegetable confit and
sweet spice sauce
[BEF, MLK]

Or

Grilled Catch Of The Day

Mussels Mariniere with
asparagus, watercress sauce
[FSH, MLS, MLK, ALC]

Or

Sauteed potatoes gnocchi 
Wild mushrooms and spinach,
cheese sauce
[MLK, EGG, GLU]
[VEG]

DESSERT

Iced Coconut Parfait

With mango and passion fruit
coulis
[MLK, EGG]

Or

Banana Compote Profiterole

Chocolate soup, vanilla ice cream
[MLK, EGG, NUT, SOY, GLU]



ROMANTIC INDIAN DINNER

Rs 2100 per person

APPETIZER

Spicy Papadum, raita,
and chilli sauce 

[MTD, MLK]

[VEG]

STARTER

Crispy Samosa

With yoghurt and chickpea
masala, tamarind chutney and
mint sauce

[MLK, GLU]

[VEG]

Or

Tandoori Chicken

With crunchy vegetables, and
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

[PLANT-BASED, VEG]

MAIN COURSE

Chicken Malai Kebab

Sauteed vegetables with
Makhani sauce, Kashmiri 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

[MLK, GLU, MTD]

[VEG]

DESSERT

Pineapple Halwa

Coconut sorbet, caramelized
cashew nuts

[NUT, GLU]

[PLANT-BASED, VEG]

Or

Banana Compote Profiterole

Chocolate soup, vanilla ice
cream

[MLK, EGG, NUT, SOY, GLU]



SEAFOOD LOVERS

Rs 3300 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 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]

Or

Nou la mer



Grilled dorado, prawns & mussels, Mauritian potato chutney cromesquis, creamy lemon sauce

[FSH, MLK, ALC]

DESSERT

White Chocolate Tart

Passion fruit sorbet, red berries compote

[SOY, MLK, GLU, EGG]



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



LOBSTER LOVERS

Rs 4300 per person

APPETIZER

Lobster, tomato and papaya
Bruschetta
[CRU, GLU]

STARTER

Lobster & Palm Heart Gratin
Laced with curry spices,
cherry tomatoes, fresh herbs
[CRU, MLK, GLU]

SOUP

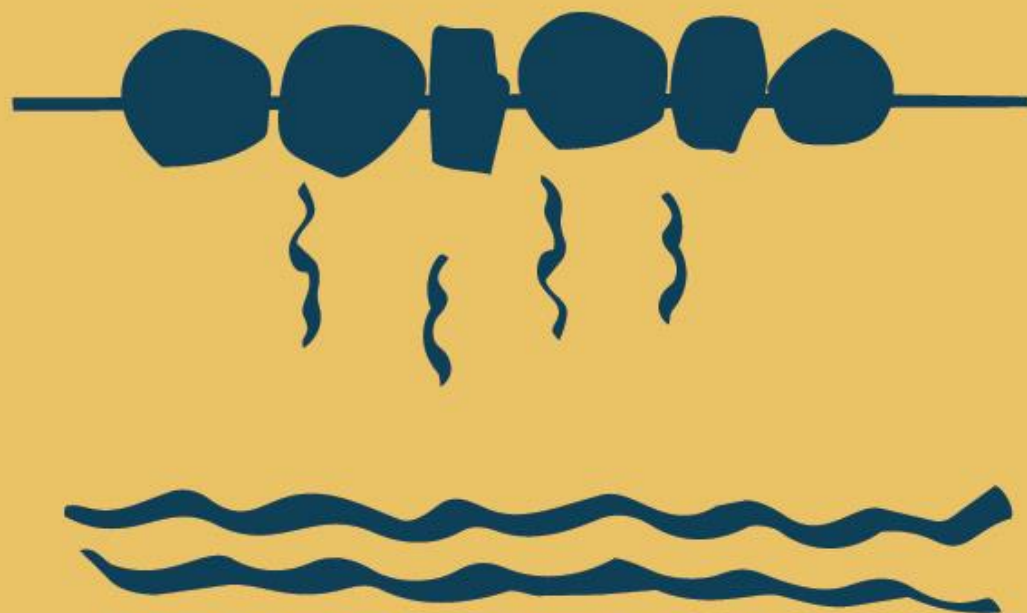
Lobster Bisque
Scented with lemongrass,
Cheese garlic croutons
[CRU, MLK, ALC, GLU]

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 3650 per person

APPETIZER

Chef’s signature

STARTER

Palm Heart Salad 

Cajun-marinated roasted
beetroot puree

[PLANT-BASED, VEG]

Or

Beef Tartare

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 2100 per person

APPETIZER

Chef's signature

STARTER

Sundried Tomato & Eggplant Tart

Garden leaves salad, garlic chips and focaccia twist, rooibos tea dressing and truffle oil

[GLU]

[PLANT-BASED, VEG]

Or

Crispy Samosa

With yoghurt and chickpea masala, tamarind chutney, mint sauce

[MLK, GLU]

[VEG]

SOUP

Cauliflower Cappuccino

[MLK]

[VEG]

Or

Tamatar Shorba

With fresh coriander leaves

[PLANT-BASED, VEG]

MAIN COURSE

Sauteed Gnocchi

Wild mushrooms & spinach, cheese sauce

[MLK, GLU]

[VEG]

Or

Paneer Makhani

Jeera rice, creamy black lentils, chapati, mixed pickles

[MLK, GLU, MTD]

[VEG]

Or

Roasted vegetables & quinoa stuffed bell pepper

Saffron cauliflower couscous, Tahini sauce

[PLANT-BASED. VEG]

Or

Fer labous kontan

BARÉSEF

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

[MLK]

[VEG]

DESSERT

Profiteroles

Filled with banana compote,
chocolate soup, vanilla ice cream

[MLK, EGG, NUT, SOY, GLU]

Or

Pineapple Halwa

Coconut sorbet, caramelized
cashew nuts

[NUT, GLU]

[VEG]

Or

Seasonal fruit salad 🌿

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*

BARÉSEF

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]