

**treat yourself  
with our special menus**



## **CANDLE LIGHT DINNER**

Rs 2350 per person

## APPETIZER

Chef's signature

## STARTER

Seared red Tuna tatin, Red onion & Kaffir lime dressing

[FSH, GLU]

Or

Local tapas trio

BARESEF

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

[VEG, VEGAN, GLU]

Or

Tandoori Chicken with crunchy vegetables, Mint raita dressing

[MTD, MLK]

## SOUP

Cauliflower Cappuccino

[VEG, MLK]

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

[VEG, MLK, GLU]

## DESSERT

Iced Coconut parfait with Mango and passion fruit coulis

[MLK, EGG]

Or

Profiterole filled with banana compote, Chocolate soup, Vanilla ice cream

[MLK, EGG, NUT, SOY, GLU]

BARESEF

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



# **CANDLE LIGHT INDIAN DINNER**

Rs 1900 per person

## APPETIZER

Spicy Papadum ,Raita and  
Chilli sauce

[MTD, MLK]

## 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

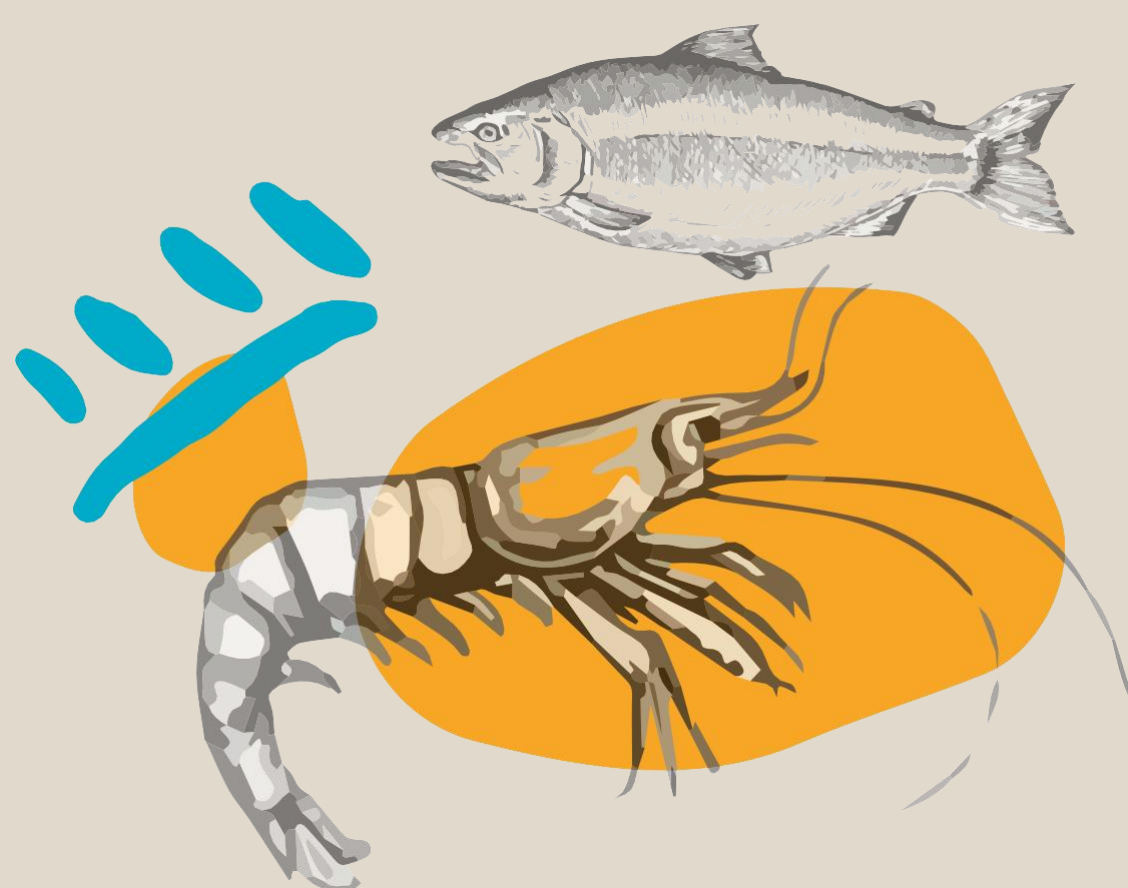
Pineapple Halwa, Coconut  
sorbet, Caramelized cashews

[NUT,GLU]

Or

Profiterole filled with banana  
compote, Chocolate soup,  
Vanilla ice cream

[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 Truffle oil

[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 labous kontan

BARESEF

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

[MLK]

## DESSERT

Profiterole filled with banana compote, Chocolate soup, Vanilla ice cream

[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 ]