

**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, EGG, 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 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]

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  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]