

CHILL!
YOU ARE ON
HOLIDAY

BEERS _[GLU, SUL, ALC]	Rs
Phoenix draft	290
Blue Marlin	290
Guinness	290
Heineken 0%	265

APERITIFS _[SUL, ALC]	
Porto	240

RUM _[ALC]	
Local white rum	290

VODKA _[GLU, ALC]	
Local Vodka	290

GIN _[GLU, ALC]	
Local Gin	290

BRANDY _[ALC]	
Local Brandy	290

WHISKY _[GLU, ALC]	
Local Whisky	290

DIGESTIFS _[ALC]	
Coffee cream	265

LIQUORS [ALC] 290

Mint

Coconut

Blackcurrant

Blue Curaçao

HOT BEVERAGES

Coffee 170

Espresso 170

Cappuccino [MLK] 185

Latte [MLK] 185

Chocolate [MLK] 185

Local Black or Green Tea 160

Detox green tea 160

Herbal Tea 160

(Mint, Chamomile, Verbena, Lemongrass)

ATTITUDE

SIGNATURE TEA 170

Vanilla and cardamom

Vanilla, passion fruit and mango

COFFEE COCKTAILS 365

Creole Coffee [MLK, ALC]

Brandy coffee [MLK, ALC]

Whisky Coffee [MLK, ALC]

Iced coffee [MLK] 250



*Annual internal competition bringing together
Attitude hotels' best barman Cocktails on the list

BARESEF SIGNATURE COCKTAILS [ALC] **365**

Kotomili Creation (2016)* [SUL]

Vanilla Rum, pineapple juice, coriander, lemon juice, sugarcane syrup

Mo Lamem Creation (2018)* [SUL]

Spiced Rum, lemon & watermelon juice, rosemary, sugar cane syrup

Mo Dite Creation (2019)*

Spiced Rum, grapefruit juice, vanilla black tea, sugar cane syrup, star anis

Tamam Sa Creation (2023)* [SUL]

White rum, tamarind juice, passion fruit syrup, lemon juice, star anis, caramelised orange slice.

Zoli Kafrine (2026)*

Spiced rum, espresso, baume du perou infusion, banana peel infusion, lime juice, saline water

BARESEF SIGNATURE MOCKTAILS **340**

Zacoco Creation (2017)* [SUL]

Coconut water, fresh mint leave, pineapple and lemon juice, sugar cane syrup, cardamom

Dilo Kokom Creation (2024)* [SUL]

Fresh white cucumber juice, fresh green cucumber juice, fresh ginger, cardamon syrup, lemon juice, basilic leaves, soda water.

Marose Creation (2024)*

Fresh watermelon juice, fresh jicama juice, honey.

Sirop T. Creation (2024)*

Beetroot juice, fresh carrot juice, fresh pineapple juice, coconut essence, ginger syrup, honey.

CLASSIC COCKTAILS

LOCAL RUM [ALC]

Classic Mojito [SUL]

White Rum, sugar cane syrup, fresh lime, fresh mint leaves, topped up with carbonated water, Angostura bitter.

Pineapple Mojito [SUL]

White Rum, sugar cane syrup, lemon juice, fresh mint leaves, pineapple juice, topped up with carbonated water.

Passion fruit Mojito [SUL]

White Rum, sugar cane syrup, lemon juice, fresh mint leaves, passion fruit juice, topped up with carbonated water.

Dark and Spicy [SUL]

Spiced Rum, sugar cane syrup, lemon juice, sliced lemon, fresh mint leaves, sparkling water and Angostura bitter

Old Mauritian Rum [SUL]

White Rum, brown sugar, orange peel, Angostura bitter

Fruit Chilled Daquiri [SUL]

White Rum, sugar cane syrup, lemon juice, Passion fruit juice.

Ti-Punch [SUL]

White Rum, sugar cane syrup, fresh lime.

CLASSIC COCKTAILS [ALC]

365

Planteur's Punch [SUL]

Dark Rum, White rum, pineapple juice, orange juice, lemon juice, Grenadine syrup and Angostura bitter.

Pina Colada [SOY]

White Rum, coconut liquor, pineapple juice, coconut milk, fresh cream.

Mai Tai [SUL, NUT]

Dark Rum, Orange juice, lime juice, almond syrup, Angostura bitter.

VODKA COCKTAILS [ALC]

365

Screwdriver

Vodka, orange juice

Caipiroska [SUL]

Vodka, sugar cane syrup, lime juice.

Blue Lagoon [SUL]

Vodka, lime juice, Blue Curacao, sparkling water

GIN COCKTAILS [ALC]

365

Gin Fizz [SUL]

Gin, sugar cane syrup, lime juice, sparkling water

Gimlet [SUL]

Gin, sugar cane syrup, lime juice

The Bramble [SUL]

Gin, sugar cane syrup, lime juice, pomegranate juice

WINE COCKTAILS

[ALC]

370

Kir Royal
Sparkling wine, blackcurrant cream

Spritzer Sour
White wine, soda water

WHISKY COCKTAILS

[SUL, ALC]

390

Brandy Highball
Brandy, lime juice, sugar cane syrup, sparkling water, Angostura bitter.

Whisky Sour
Whisky, lime juice, sugar cane syrup

ZILWA SPECIALITY

365

Sunset
Peach juice, orange juice, pineapple juice and grenadine syrup

Flamboyant
Mango juice, grapefruit juice, orange juice, cranberry juice, honey, grenadine syrup and sparkling water

MOCKTAILS

340

Zacoco Mocktail Creation (2017)*
Coconut Extract, fresh mint leave, pineapple and lemon juice, sugar cane syrup, cardamom.

Virgin Mango Colada
Mango juice, coconut milk, fresh cream

Virgin Mojito
Fresh mint leaves, fresh lime, sugar cane syrup, Carbonated water.

Detox green tea [SUL]
Green tea, ginger, lemongrass, lemon juice

Milkshake [GLU, MLK, NUT]
Ice cream, milk, sugar cane syrup
Vanilla or Strawberry or Chocolate.

WATER 145
Still
Sparkling

SOFTDRINKS 190
Coca Cola, Coca-Cola diet
Sprite
Fanta
Tonic
Ginger Ale

FRUITJUICES 195
Apple, Mango, Orange, Pineapple, Peach,
Medley, Passion fruit, Grapefruit.

ON SUPPLEMENT

BEERS
[GLU, SUL, ALC]

Heineken	315
Corona	330
Desperados	350

APERITIFS
[ALC]

Campari	420
Pastis	420
Ricard	420
Pernod	420
Martini Rosso, Dry, Bianco	390
[SUL]	
Martini Rosé	390
Aperol	390
Lillet Red	400
[SUL]	
Lillet Rose	350
[SUL]	

LOCAL RUM
[ALC]

Chamarel Vanille	300
Bougainville Vanille	300
Bougainville White	300
Bougainville VS	320
Bougainville Vsop	380
Chamarel Vsop	380
Chamarel X0	400
Bougainville X0	400
Duke Gold	290
Chamarel double distilled agricole	300
Rhum Dark Dodo	2700
Rhum Dodo Clear	2500
Rhum Lazy Dodo Moris	330
Rhum Dodo Shape	4500
Rhum spiced Gold	300

FLAVORED LOCAL RUM [ALC]

Saint Aubin Vanilla	300
Pink Pigeon	330
Chamarel Premium Rum Gold	350
Chamarel Premium Rhum Classic White	350
Saint Aubin Rhum Classic White	300
Saint Aubin Rhum Ext Premium Spiced	350
Saint Aubin Rhum Ext Premium Vanilla	300

IMPORTED RUM [ALC]

Captain Morgan	365
Bacardi Oro	300
Bacardi White	330

VODKA [ALC]

Absolute Blue	420
Absolute ELYX	600
Grey Goose	400
Belvedere Classic	700
Beluga	650
Smirnoff Red	320

GIN [ALC]

Bombay Sapphire	485
Tanqueray	385
Beefeater	385
Gordon	420
Saint Aubin Blue Gin	350
Bulldog	420
Tanqueray 10	530
Monkey 47	550
Hendricks	500
The Botanist 22 – Islay Dry GIN	600
Kinobi	700
Gibson's London Dry	630
Gibson's Pink/Blood Orange	630

COGNAC [ALC]

Remy Martin VSOP	900
St Remy XO	2000

ARMAGNAC [ALC]

Prince de condé vsop	350
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CALVADOS [ALC]

Boulard	580
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WHISKY-BLENDED MALT [ALC]

J&B	420
Johnny Walker Red Label	460
Johnny Walker Black Label	485
Chivas Regal - 12 Yrs	485
Chivas Regal - 15 Yrs	800

SINGLE MALT [ALC]

Glenfiddish 12 Yrs	900
Dalmore 12 Yrs	900
The Macallan 12 Yrs	1000
The Macallan 15 Yrs	1500
The Macallan 18 Yrs	2500
Glenmorangie 18 Yrs	1600

IRISH WHISKEY [ALC]

Jameson	410
The Irishman	900

AMERICAN WHISKEY [ALC]

Jack Daniel's	480
Michter's Straight Rye	900
Michter's Sour Mash	940

LIQUEUR [ALC]

Cointreau	400
Grand Marnier	400
Anisette (Marie Brizard)	275
Amaretto Di Saronno	350
Malibu	300
Giffard Peach	300
Passoa	350
Frangelico	350
Benedictine	375
Sambuca	275
Solera 1847 oloroso dulce	275
Tiramisu [MLK, EGG]	320
Cappucino [MLK]	320
Isautier Gato Patate [MLK]	350
Isautier Cahouette [MLK]	350
Baileys [MLK]	350
Galliano	350
Saint Aubin Salted Caramel	300
Saint Aubin Banane Flambe	300
New Grove Vanilla	1500
New Grove Coffee	1500
Kahlua	350
Drambuie	400
Amarula	350
Tia Maria	350
Pimms	400

TEQUILA [ALC]

Olmecca Blanco	500
Don Julio Blanco	1000

SIGNATURE COCKTAIL [ALC] 410

Attitude Surprise [SUL]

Bacardi rum, blue curacao, pineapple juice, lychee juice, lemon juice

COFFEE COCKTAIL [ALC] 410

Irish coffee [MLK]

Jameson, coffee, sugar cane syrup, fresh cream [SOY]

CLASSIC COCKTAILS [ALC] 410

Long Island Iced Tea [SUL]

Vodka, gin, White Rum, Tequila, Triple sec, lemon juice and coke

Garibaldi

Campari and orange juice

VODKA COCKTAIL [ALC] 410

White Russian [MLK]

Vodka, coffee liqueur, fresh cream [SOY]

GIN COCKTAIL [ALC] 410

Summer G & T

Gin, fresh cucumber, fresh mint leaves, tonic water

WHISKY COCKTAIL [ALC] 420

Whisky Shake. [SUL]

Whyte and Mackay, Drambuie, grenadine syrup and lemon juice

CIGARETTE

650

Benson & Hedges

Dunhill Red

Marlboro red & Marlboro light

Camel & Camel light

Matinée

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Please notify the bar manager should you have any allergens.
All prices are inclusive of 15% government tax and exclusive of 10% discretionary
service tips.

Please notify the 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]