

Treat yourself with our
special menus





ROMANTIC DINNER

Rs 2550 per person

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
tomato 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]



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 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 4250 per person

STARTER

Poached Lobster Tail
Sweet melon-pineapple salsa,
star anise-infused orange
vinegar
[CRU, MLK]

Palm Heart Tartare &
Beetroot Mille-Feuille 
Avocado-tomato salsa, lime
zest, and basil oil
[MLK]
[VEG]

SOUP

Lobster Bisque
Truffle foam and country
bread croutons
[CRU, MLK, GLU]

Or
Creamy Smoked Pumpkin
Soup 
With pumpkin ravioli and
coconut cream foam
[MLK, GLU]
[VEG]

MAIN COURSE

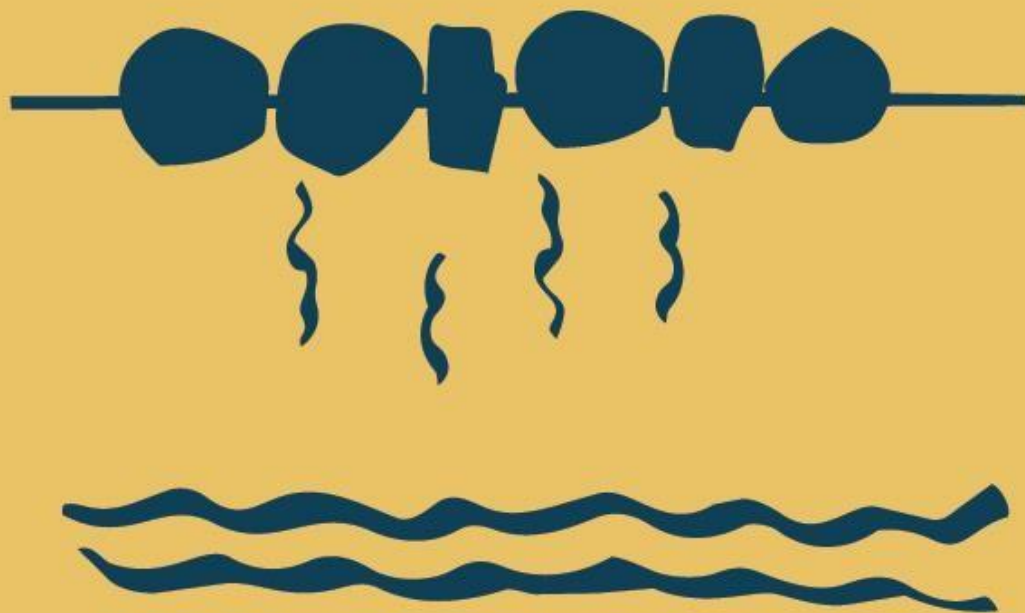
Grilled Lobster
Vegetable tian, pumpkin puree
with brown butter,
and lobster foam
[CRU, MLK]

Or
Grilled Australian Lamb Chops
Green pea puree, orange-
glazed baby carrots,
and peppermint juice
[MLK, GLU]

DESSERT

Chocolate Lava
Red fruit compote, vanilla ice
cream
[GLU, EGG, MLK]

Or
Coconut Panna Cotta 
Pineapple compote,
lemon sorbet
[PLANT-BASED, VEG]



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

Ferlabous 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

Coconutsorbet, 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 Chef*

BARESEF

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]