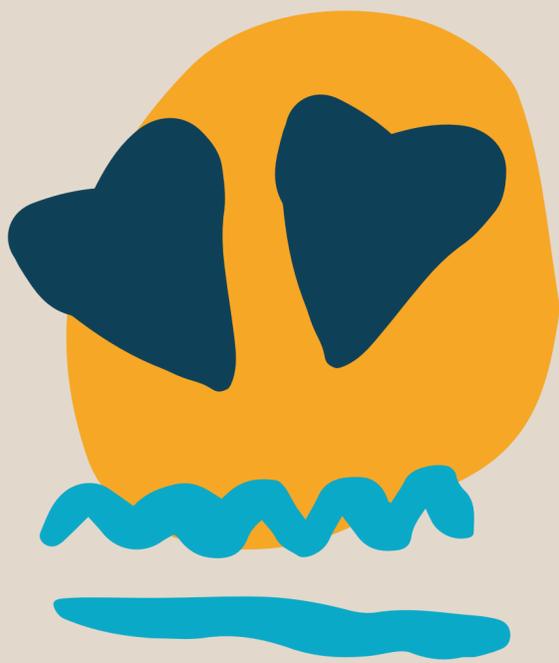


**treat yourself
with our special menus**



CANDLE LIGHT DINNER

Rs 1625 per person

APPETIZER

Chef's signature

STARTER

Quinoa salad with fresh watercress and grilled market vegetables, Tamarind dressing

[VEG,MST]

Or

Shrimp cocktail Mauritian's style

[CRU, EGG, MTD]

Or

Caramelized mustard Chicken salad Caesar-style

[MST,EGG]

SOUP

Soup with local vegetables of the day

[VEG, GLU]

MAIN COURSE

Grilled Fish and Calamari skewer, Creole sauce, Saffron flavoured rice timbale, Sauteed local greens & Pickled lemon

[FSH, MLS]

Or

Grilled Beef skewer, Black pepper sauce, Roasted potatoes, French beans

[BEF, MLK]

Or

Stuffed bell pepper with Chickpea and vegetable ratatouille, Lemon & Almond couscous with coriander

[MLK, GLU, NUT]

DESSERT

Chocolate fondant served with Vanilla ice cream and Caramelized papaya

[GLU,EGG,MLK]

Pineapple Flambe, Coconut ice cream

[ALC, MLK]

Seasonal fruit salad enhanced with mint, Sorbet of the day



SEAFOOD LOVERS

Rs 1725 per person

APPETIZER

Chef's signature

STARTER

Caesar salad with Smoked
Marlin

[FSH,EGG,MST]

SOUP

Seafood cream enhanced
with ginger and curry leaves

[CRU,FSH,MLS,ALC,MLK]

MAIN COURSE

Grilled Prawns, Garlic and
lemon butter sauce,
Sautéed garden vegetables,
Saffron rice

[CRU,MLK]

Or

Grilled Fish fillet, Beurre
blanc sauce, Sautéed garden
vegetables, Saffron rice

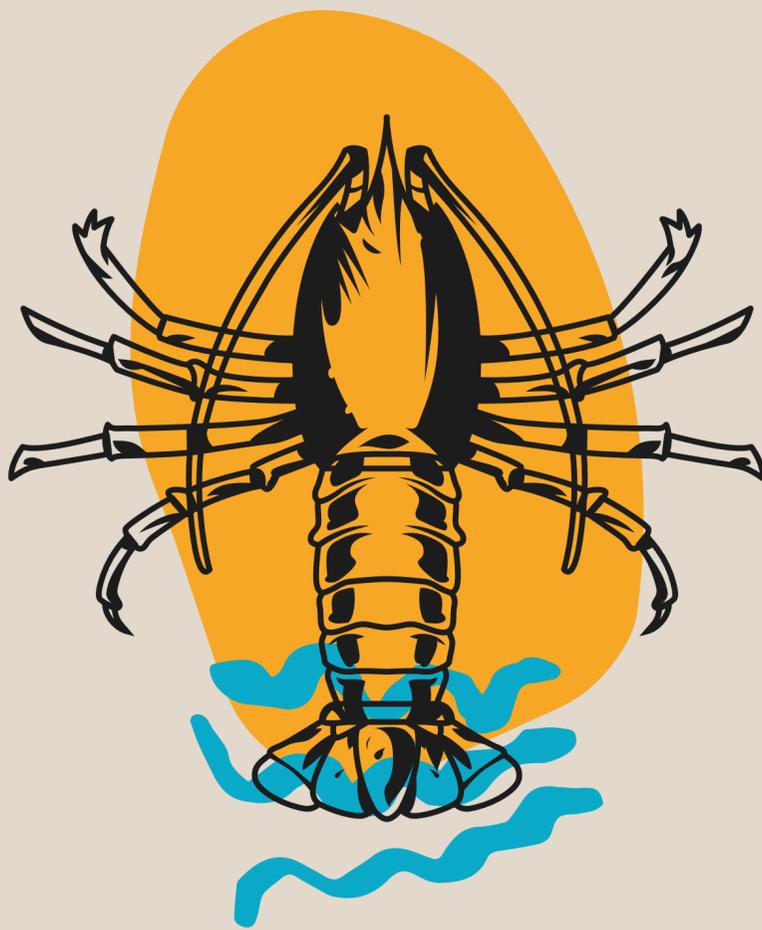
[FSH,MLK,ALC]

DESSERT

Rum banana Flambe, Vanilla
ice cream

[ALC,MLK,EGG]

Coffee or Infusion



LOBSTER LOVERS

Rs 2500 per person

APPETIZER

Chef's signature

Starter

Seafood salad with coconut and lemon dressing

[CRU,FSH,MLS]

SOUP

Bisque Cappuccino

[CRU,FSH,MLS,MLK,ALC]

MAIN COURSE

Grilled Lobster served with Sautéed garlic and ginger vegetables and Herb-scented rice

[CRU,MLK]

Assorted sauces: Lemon butter sauce or Tomato gravy Creole-style or Curry spiced emulsion

[MLK]

DESSERT

Rum banana Flambe, Vanilla ice cream

[ALC,MLK,EGG]

Coffee or Infusion



MEAT LOVERS

Rs 2300 per person

APPETIZER

Chef's signature

STARTER

Beef Carpaccio, Capers,
Parmesan shavings,
Extra virgin olive oil and
Balsamic vinegar

[BEF,MLK]

MAIN COURSE

Herb-crusted Lamb, Mint
sauce,

Roasted potatoes, Ratatouille
[GLU,MST]

Or

Beef fillet, Red wine jus,
Roasted potatoes, Ratatouille

[BEF,ALC,CEL,MLK]

DESSERT

Rum banana Flambe, Vanilla
ice cream

[ALC,MLK,EGG]

Coffee or Infusion



VEGETARIAN LOVERS

Rs 1265 per person

APPETIZER

Chef's signature

STARTER

Quinoa salad with fresh watercress and grilled market vegetables, Tamarind dressing

[VEGAN,MST]

Or

Braised pumpkin, Roasted peppers and Tomato tart, Crumbled marinated Feta, Wild rocket

[GLU, MLK]

SOUP

Signature soup with local vegetables of the day, Garlic croutons

[VEGAN,GLU]

MAIN COURSE

Chickpea and vegetable ratatouille stuffed bell pepper, Lemon & Almond couscous with Coriander

[VEGAN,GLU, NUT]

Or

Sauteed potato gnocchi, Wild mushrooms and spinach, Cheese sauce

[GLU,EGG,MLK]

Or

Fer labous kontan*
Indian cottage cheese, Baby marrow filled with a potato chutney, Breadfruit

[MLK]

DESSERT

Chocolate fondant served with Vanilla ice cream and Caramelized papaya

[GLU,EGG,MLK]

Pineapple Flambe, Coconut ice cream

[ALC,MLK]

Seasonal fruit salad enhanced with mint,
Sorbet of the day

[VEGAN]

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

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]