

**treat yourself  
with our special menus**



# CANDLE LIGHT DINNER

Rs 2550 per person

## APPETIZER

### 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 tomatoes  
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]



# CANDLELIGHT 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 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

## 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

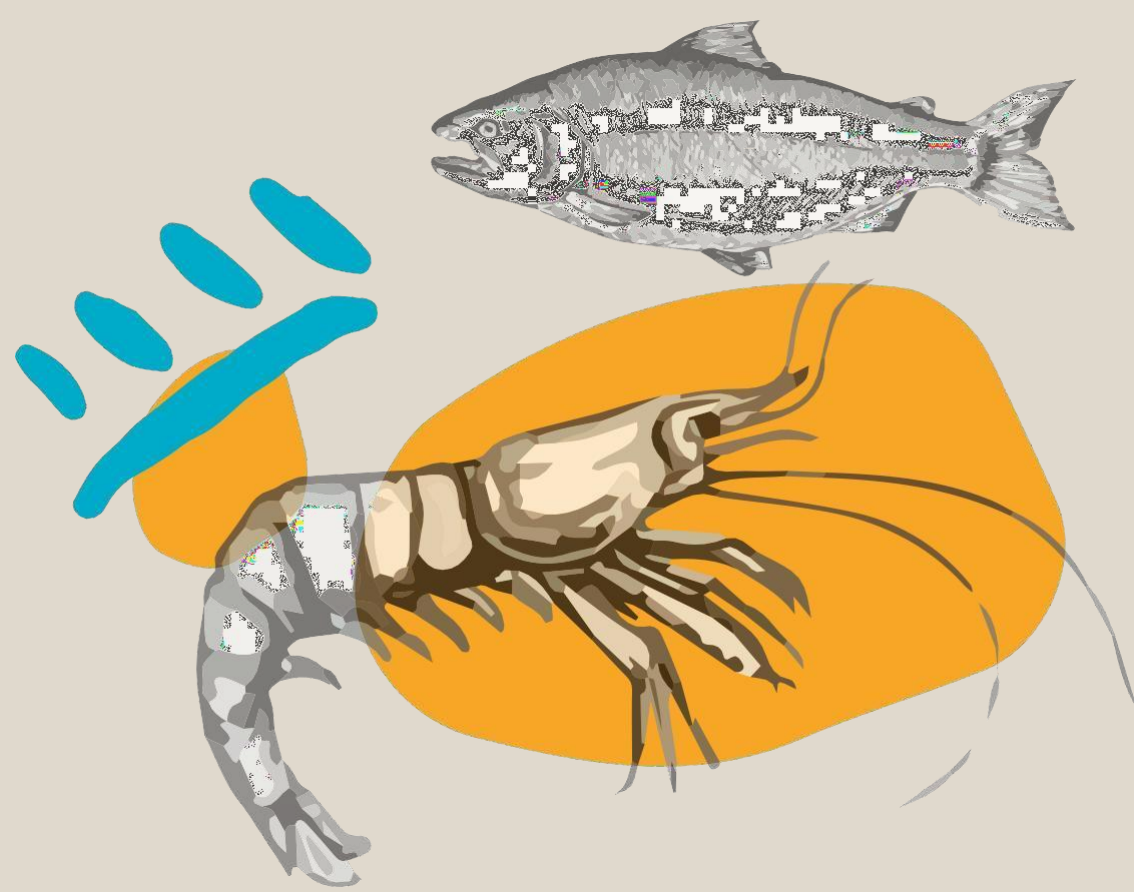
Pineapple Halwa, Coconut sorbet, Caramelized cashews

[NUT, GLU]

Or

Profiterole filled with banana compote, Chocolate soup, Vanilla icecream

[MLK, EGG, NUT, SOY, GLU]



# SEAFOOD LOVERS

Rs 2950 per person

## APPETIZER

Chef's signature

## STARTER

Seafood trilogy: Seared Tuna with garmmasala, Pan-fried curried Shrimp kebab and Crabmeat gratin with a fine shaved fennelsalad

[FSH,CRU,MTD, MLK,GLU]

## SOUP

IslandSeafoodbouillabaisse 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]

OR

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  
[GLU, MLK, CRU]

OR

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

## MAIN COURSE

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

OR

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

## DESSERT

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

OR

Coconut Pannacotta  
Pineapple compote, lemon  
sorbet   
[PLANT-BASED, VEG]



## 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 labouskontan

BARESEF

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

[MLK]

## DESSERT

Profiterole filled with banana compote, Chocolate soup, Vanilla icecream

[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]

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.