

CHILL!
YOU ARE ON
HOLIDAY

BEERS [GLU, SUL, ALC]	Rs
Phoenix draft	275
Blue Marlin	275
Guinness	275
Manawa craft beer (IPA)	275
Heineken 0%	250

APERITIFS [SUL, ALC]	
Porto	220
Vermouth	265

RUM [ALC]	
Local white rum	265

VODKA [GLU, ALC]	
Local Vodka	265

GIN [GLU, ALC]	
Local Gin	265

BRANDY [ALC]	
Local Brandy	265

WHISKY [GLU, ALC]	
Local Whisky	265

DIGESTIFS [ALC]	
Coffee cream	265

LIQUORS [ALC] 240

Mint
Coconut
Blackcurrant
Blue Curaçao

HOT BEVERAGES

Coffee 155
Espresso 155
Cappuccino [MLK] 165
Latte [MLK] 165
Chocolate [MLK, NUT] 165
Local Black or Green Tea 145
Detox green tea 145
Herbal Tea 145
(Mint, Chamomile, Verbena, Lemongrass)

ATTITUDE SIGNATURE TEA 145

Vanilla and cardamom
Vanilla, passion fruit and mango

COFFEE COCKTAILS 330

Creole Coffee [MLK, ALC]
Brandy coffee [MLK, ALC]
Scottish Coffee [MLK, ALC]
Iced coffee [MLK] 190



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

BARESEF SIGNATURE COCKTAILS [ALC] 330

Kotomili Creation (2016)* [SUL]

Vanilla Rum, pineapple juice, coriander, lime juice, sugar cane 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, fresh lemon juice, star anis, caramelised orange slice.

BARESEF SIGNATURE MOCKTAILS 310

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, fresh 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, fresh lime juice, fresh mint leaves, pineapple juice, topped up with carbonated water.

Passion fruit Mojito [SUL]

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

Dark and Spicy [SUL]

Spiced Rum, sugar cane syrup, fresh 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, fresh lemon juice, Passion fruit juice.

Ti-Punch [SUL]

White Rum, sugar cane syrup, fresh lime.

CLASSIC COCKTAILS [ALC]

330

Planteur's Punch [SUL]

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

Pina Colada [MLK]

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]

330

Screwdriver [GLU]

Vodka, orange juice

Caipiroska [GLU, SUL]

Vodka, sugar cane syrup, lime juice.

Blue Lagoon [GLU, SUL]

Vodka, lime juice, Blue Curacao, sparkling water

GIN COCKTAILS [ALC]

330

Gin Fizz [GLU, SUL]

Gin, sugar cane syrup, lime juice, sparkling water

Gimlet [GLU, SUL]

Gin, sugar cane syrup, lime juice

The Bramble [GLU, SUL]

Gin, sugar cane syrup, lime juice, pomegranate juice

WINE COCKTAILS [GLU, ALC]

355

Kir Royal

Sparkling wine, blackcurrant cream

Spritzer Sour

White wine, soda water

WHISKY COCKTAILS [GLU, SUL, ALC]

355

Brandy Highball

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

Whisky Sour

Whisky, lime juice, sugar cane syrup

ZILWA SPECIALITY

330

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

310

Zacoco Mocktail Creation (2017)* [SUL]

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

Virgin Mango Colada [MLK]

Mango juice, coconut milk, fresh cream

Virgin Mojito [SUL]

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

SOFT DRINKS

165

Coca Cola, Coca-Cola diet

Sprite

Fanta

Tonic

Ginger Ale

FRUIT JUICES

175

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

ON SUPPLEMENT

BEERS [GLU, SUL, ALC]

Heineken	300
Corona	330
Desperados	350
Jade Gluten FREE	370

APERITIFS [ALC]

Campari	385
Pastis	390
Ricard	390
Pernod	385
Martini Rosso, Dry, Bianco [SUL]	350
Aperol	390
Luxardo Aperativo	320
Lillet Red/ Rose	340
Pampelle Ruby Red	370

LOCAL RUM [ALC]

Chamarel White	300
Bougainville White	300
Bougainville VS	310
Bougainville Vsop	380
Chamarel Vsop	380
Chamarel XO	400
Bougainville XO	400
Penny Blue XO	500
Saint Aubin Amarone	500

FLAVORED LOCAL RUM [ALC]

Saint Aubin Vanilla	300
Saint Aubin Spiced	300
Pink Pigeon	330
Lazy Dodo Passion Fruit & Mango	330
Lazy Dodo Grapefruit & Litchi	330

IMPORTED RUM [ALC]

Captain Morgan	330
Bacardi	330

VODKA [GLU, ALC]

Absolute Blue	400
Absolute ELYX	600
Grey Goose	410
Belvedere Classic	420
Belvedere Smogory	470
Beluga	650

GIN [GLU, ALC]

Bombay Sapphire [NUT]	440
Tanqueray	385
Beefeater	385
Gordon	385
Saint Aubin Blue Gin	350
Bulldog	420
Tanqueray 10	530
Monkey 47	550
Hendricks	500
The Botanist 22 – Islay Dry GIN	600
Kinobi	700

COGNAC [ALC]

Remy Martin VSOP	900
Henessy VSOP	900
Remy Martin XO	2700
Martel XO	2200

ARMAGNAC [ALC]

Clés des Ducs Vsop	2000
Domaine Tariquet XO	2600

CALVADOS [ALC]

Boulard	550
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WHISKY- BLENDED MALT [ALC]

Whyte and Mackay [GLU]	420
J&B [GLU]	420
Johnny Walker Red Label [GLU]	420
Johnny Walker Black Label [GLU]	440
Chivas Regal - 12 Yrs [GLU]	440
Chivas Regal - 15 Yrs [GLU]	800

SINGLE MALT [GLU, ALC]

Glenfiddish 12 Yrs [GLU]	900
Dalmore 12 Yrs [GLU]	900
The Macallan 12 Yrs [GLU]	1200
The Macallan 15 Yrs [GLU]	1700
The Macallan 18 Yrs [GLU]	2500
Glenmorangie 18 Yrs [GLU]	1600

IRISH WHISKEY [GLU, ALC]

John Jameson [GLU]	430
The Irishman [GLU]	1600

AMERICAN WHISKEY [GLU, ALC]

Jack Daniel's [GLU]	470
Michter's Straight Rye [GLU]	900
Michter's American Whiskey [GLU]	910
Michter's Kenturky Bourbon [GLU]	930
Michter's Sour Mash [GLU]	940

LIQUEUR [ALC]

Cointreau	300
Grand Marnier	330
Anisette	275
Disarono	400
Malibu	300
Giffard Melon	300
Giffard Peach	300
Passoa	300
Luxardo Lemoncello	300
St Germain Elderflower Liqueur	350
Wild Strawberry	300
Benedictine	350
Frangelico	350
Benedictine	375
Romana Sambucca	300
Galliano	300
Tiramisu [MLK]	320
Cappucino [MLK]	320
Isautier Gato Patate [MLK]	330
Isautier Cahouette [MLK]	330
Baileys [MLK]	340
Galliano	340
Saint Aubin Salted Caramel	320
Saint Aubin Banane Flambe	320

TEQUILA [ALC]

Olmecca Blanco	500
Don Julio Blanco	1100

SIGNATURE COCKTAIL [ALC] 385

Attitude Surprise [SUL]

Bacardi rum, blue curacao, pineapple juice, lychee juice, fresh lime juice

COFFEE COCKTAIL [ALC] 385

Irish coffee [GLU, MLK]

Jameson, coffee, sugar cane syrup, fresh cream

CLASSIC COCKTAILS [ALC] 385

Long Island Iced Tea [GLU, SUL]

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

Garibaldi

Campari and orange juice

VODKA COCKTAIL [ALC] 385

White Russian [GLU, SUL, MLK]

Vodka, coffee liqueur, fresh cream

GIN COCKTAIL [ALC] 385

Summer G & T. [GLU]

Gin, fresh cucumber, fresh mint leaves, tonic water

WHISKY COCKTAIL [ALC] 420

Whisky Shake. [GLU, SUL]

Whyte and Mackay, Drambuie, grenadine syrup and fresh lemon juice

CIGARETTE

650

Benson & Hedges
Dunhill
Dunhill Switch
Marlboro red & Marlboro light
Camel & Camel light

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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 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]