

dinner menu

cayenne

Appetisers



Yellow Fin Tuna Tataki \$ 22
Flavoured with Mild Maldivian Spices, Herb Garden Salad, Seaweed,
Granny Smith Apple Gel and Masala Roshì

Seafood Chowder *chef's suggestion* \$ 27
Fish and Shellfish Lightly Poached in a Creamy Fish and Vegetable Soup with Garlic
Sourdough

Salt Baked Beets Salad *gluten free, vegetarian* \$ 21
Goats Milk Cheese, Mint, Shallots, Pepita Pesto and Burnt Orange Dressing

Harira Soup *contains nut, gluten free, vegetarian* \$ 21
Arabic Chickpea and Vegetable Soup, Lemon Yoghurt and Pita Chips

BBQ Duck Salad *gluten free* \$ 27
Smokey Baba Ganoush, Pomegranate Glaze, Orange and Frisée Salad

Cayenne Salad *contains nut, gluten free, vegetarian* \$ 21
Organic Hydro Leaves, Heirloom Tomatoes, Water Cress, Avocado,
Mangosteen and Hazelnut Dressing

Grilled Giant Scallops *contains pork* \$ 32
Sweet Corn Purée, Pancetta and Smoked Paprika

Porcini Arancini *vegetarian* \$ 21
Fried Balls of Mushroom Risotto with Mozzarella and Arrabbiata Sauce

Soft Shell Crab *contains nut, chef's suggestion* \$ 28
Pistachio Crusted Soft Shell Crab, Somen Noodle, Apple Chips and Kimchee Dressing

Caesar Rustica *contains pork* \$ 27
Mixed Organic Leaves, Crisp Pata Negra, Parmesan Crumbs, Soft Boiled Egg, Anchovies,
Baguette Croutons and Creamy Caesar Dressing

"Chef's" Seafood Creation *chef's suggestion* \$ 27
Day's Selection by our Culinary Team

Should you have any specific dietary requirements or food preferences, please explain these to a member of the Cayenne team and our brigade of chefs will be delighted to create and prepare dishes especially for you.

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Service Charge and 12% GST.

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The Butcher's Block

Selected Meats

Grass Fed, Black Angus Beef from Cape Grim, Tasmania, Australia

Tenderloin	200 gr	\$ 69
Rib Fillet	250 gr	\$ 76
Striploin	250 gr	\$ 79

Young Lamb from Maori Lakes, Canterbury, New Zealand

Back Strap	180 gr	\$ 63
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Wagyu Beef (marble score 7+) from Robbins Island, Australia

Striploin	200 gr	\$ 96
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Poulet De Bresse:

Free Farm Chicken from Rhône-Alpes: The Best chicken from the France

Mediterranean Style Corn Fed Baby Chicken	180 gr	\$ 45
Cayenne barbecue mixed with fresh Berry		

Traditional Tandoori Style Baby Chicken	180 gr	\$ 45
Chili pepper with yoghurt		

Sauces

Flambé Green Pepper Cream • Morel Mushroom Jus Lié • Béarnaise Sauce
Tomato Sticky Jam • BBQ Sauce • Chimichurri • Tracklement Set (Horse Radish, Seed Mustard and Roasted Tomato Relish)

Side Dishes

each \$ 8

Corn Hush Puppies • House Fries • Creamy Potato Purée • Roasted Baby Root Vegetables
Green Salad • Sautéed Spinach • Steamed Greens • Sautéed Mushrooms • Creamed Corn

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Grills of the World

Cayenne Platters for two



Maldivian Seafood Platter **spicy** \$ 149

Tuna Loin • Reef Fish • Job Fish in Banana Leaves • Calamari • Sand Lobster
Baby Octopus • Coconut Curry Cream • Traditional Maldivian Condiments • Coconut Rice

Mediterranean Seafood \$ 195

Tuna Steak • Rainbow Runner • Scallops • Jumbo Prawns • Calamari
Chimichurri Sauce • Creamy Potato Purée • Olive Beurre Blanc • Green Salad

Thai Lobster Seafood **spicy** \$ 285

Tuna Steak • Reef Fish • Scallops • Jumbo Prawns • Calamari
Maldivian Lobster • Thai Green Curry Sauce • Steamed Rice • Steamed Greens

Tandoori Chicken Platter \$ 149

Chicken Kabab • Kalimirch Murg • Mali Tikka • Mint Chutney
Burani Raita • Kachumbari Salad • Jira Rice • Naan Bread

Tandoori Vegetable Platter \$ 139

Broccoli Kabaab • Zafaraani Paneer Tikka • Seek Kabaab • Mint Chutney
Burani Raita • Kachumbari Salad • Jira Rice • Naan Bread

Tandoori Seafood Platter \$ 210

Lobster Tikka • Tandoori Prawn • Kandhari Fish • Mint Chutney
Burani Raita • Kachumbari Salad • Jira Rice • Naan Bread

Tandoori Meat Platter \$ 230

Sharabhi Lamb • Beef Tikka • Galoti Kebab • Mint Chutney
Burani Raita • Kachumbari Salad • Jira Rice • Naan Bread

Tandoori Mixed Platter **chef's suggestion** \$ 179

Malai Chicken Tikka • Lasani Beef Tikka • Reshmi Prawns Kebab • Lobster
Steamed Rice • Naan Bread • Mint Yoghurt • Cucumber Raita • Onion Tomato Salad

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Local Fish Fillets

Preparation \$ 39 each

Our Cayenne Team will advise on today's selection of sustainable line-caught fish fillets

Fish Preparation Suggestions:



Maldivian Style **spicy**
Fish Masala, Tomato, Maldivian Green Chili and Coconut

Tandoori Style
Yoghurt, Indian Spices, Lemon Juice, Fresh Coriander, Turmeric and Cardamom Seeds

Thai Style **spicy**
Spicy Lime, Chili, Lemongrass, Fresh Coriander, Ginger, Garlic and Fish Sauce

Malaysian Style
Coconut, Candlenut and Ginger Flower Rub; Baked In Banana Leaf

Mediterranean Style
North African Style with Braised Peppers Garlic and Ras El Hanout

Charcoal BBQ Shellfish

Giant Tiger Prawns 200 gr \$ 53



Whole Maldivian Lobster (Average 600 - 700 gr) \$ 125

Vegetarian Creations

Saffron Risotto **vegetarian** \$ 39
Spring Peas, Asparagus Tips, Edamame, Confit Tomatoes and Onion Jam

Jambalaya **vegetarian** \$ 39
Cajun Vegetable Casserole with Brown Rice, Lentils, Okra and Baby Vegetables
Served with Corn Hush Puppies and Cilantro

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Dessert



Kiru Bokiba Tart contains nut \$ 16
Screwpine Ice Cream, Maldivian Nuts, Caramelised Banana and Coconut

Warm Apple and Date Loaf pudding \$ 18
White Cacao Sorbet, Hokey Pokey, Butter Scotch Sauce and Apple Blossom

Mango Bowl contains nut \$ 21
Mango Mouse, Fresh Mango, Mango Sorbet, Mango Crumbs, Brazil Nuts Praline and
Mango Macaroons

Iced Tiramisu \$ 14
Hot Raspberries and Vanilla Foam

Fried Toffee Bananas contains nut \$ 17
Crispy Coconut Crème Batter, Toasted Sesame Toffee and Maldivian Nut Choc Chip

Exotic Sliced Tropical Fruits Platter \$ 15

Ice Crèmes and Sorbet Flavours scoop \$ 7
Served with Citrus Marshmallow and Double Espresso Biscuit

Ice Cream
Vanilla Bean • Dark Chocolate • Mixed Berry • Screwpine • Maldivian Nut Choc Chip

Sorbet
White Cacao • Lime • Orange Curd

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