



# CAYENNE

## GRILL

Welcome to the Cayenne Grill experience.

Cayenne Grill is an open kitchen concept, where the show-cased starter selection offers you a variety of the freshest salads, antipasti, mezze, sushi and sashimi.

Enjoy the finest produce, while the Chefs prepare your choice of main course on the Grill, Traditional Tandoori Oven, Satay Charcoal Grill, Wood Fired Oven or Tepanyaki Grill

We have carefully selected wines from our Cellar to enhance your evening's dining.

We hope you will enjoy your dining experience!

## CAYENNE SEAFOOD PLATTER FOR 2

**Chilled and Hot** \$148

### **Chilled**

King Prawns  
Fresh Pacific Rock Oyster  
Whole Mud Crab

### **Hot**

Herb and Garlic Grilled Lobster  
Thai Spiced BBQ Cuttlefish  
Creole Spiced Reef Fish Fillets

## TANDOORI PLATTER FOR 2

**Seafood** \$ 148

Mint Hariyali Giant Prawns  
Tandoori Spiced Lobster  
Rosmi Tikka Cuttlefish  
Garlic Tandoori Spiced Yellowfin Tuna  
Oven Baked Vegetables

**Mixed** \$ 138

Mint Hariyali Giant Prawns  
Rosmi Tikka Cuttlefish  
Garlic Tandoori Spiced Yellowfin Tuna  
Tandoori Spiced Chicken  
Mint and Yoghurt Hariyali Baby Lamb Rump  
Oven Baked Vegetables

## WHOLE FRESH CATCH OF THE DAY FOR TWO

Whole reef fish are freshly caught from the surrounding atoll and prepared to your liking and gently grilled.

Please allow 35 minutes.

### Creole

Hot spice mix of dried peppers, ground herbs and chili

### Thai

Fragrant sambal of lime, chilli, lemongrass, coriander, ginger, tamarind, sesame and galangal root

### Maldivian

Kaffir lime leaves, spicy fish masala, local hot green chilli and coconut

### Western

Fresh herbs, garlic and lemon juice

\$ 76

## SEAFOOD FROM THE GRILL

### Indian Ocean Lobster

From our local waters comes this delightful Crustacean

|               |          |
|---------------|----------|
| Whole Lobster | \$ 98.00 |
| Half Lobster  | \$ 50.00 |

### Giant Prawns

\$ 55.00

Simply 'butterflied' in their shells

### Arrow Squid

\$ 38.00

Also referred to as cuttlefish or calamari,  
prepared 'pineapple cut' and cooked  
over very high heat

### Yellowfin Tuna Steak

\$ 38.00

Line caught in local waters which achieves  
delicately tender flesh of this  
highly sought after pelagic inhabitant

### Your choice of Sauces

Lemon Butter, Light Curry, White Wine and Capers

## PRIME MEAT CUTS

From the Grill, Cooked to perfection

### Certified Wagyu Beef MB 5+

|                  |       |          |
|------------------|-------|----------|
| Sirloin Steak    | 200gr | \$ 75.00 |
| Tenderloin Steak | 180gr | \$ 90.00 |

### Certified Black Angus Beef 300 days Grain Fed

|                  |        |          |
|------------------|--------|----------|
| Sirloin Steak    | 250 gr | \$ 45.00 |
| Tenderloin Steak | 200gr  | \$ 55.00 |

### Grass Fed Beef T-Bone

Cooked on the bone to your liking \$ 55.00

### BBQ Prime Pork Spare Ribs

Marinated in traditional spicy barbeque sauce \$ 55.00

### Corn Fed Chicken Supreme

Lean cut of prime farmed chicken breast \$ 46.00

### Spatchcock

Partially de-boned baby chicken marinated with whole grain mustard \$ 42.00

### Double Cut Lamb Cutlets

Australian Lamb cooked to your liking \$ 42.00

### Your choice of Sauces

Green Pepper Sauce, BBQ Sauce, Mushroom Sauce,  
Horseradish Cream, Béarnaise Sauce

All prices are quoted in US Dollars and subject to a 10% Service Charge and 3.5% GST.

## SIDE DISHES

### Potatoes

|  |         |
|--|---------|
| Chunky Home-Style Fried Potato Wedges      | \$ 6.00 |
| Jacket Potatoes with Chives and Sour Cream | \$ 6.00 |
| Potato, Garlic Mash                        | \$ 6.00 |

### Vegetables

|  |         |
|--|---------|
| Broccolini with Sesame Seeds and Soy     | \$ 6.00 |
| Green Steamed Asparagus with Hollandaise | \$ 6.00 |
| Sautéed Shitake with Spring Onions       | \$ 5.00 |
| Sautéed Garlic Spinach                   | \$ 5.00 |
| Grilled Sweet Corn Cobs                  | \$ 4.00 |
| Indian Red Dhal                          | \$ 4.00 |

### Rice

|                      |         |
|----------------------|---------|
| Vegetable Fried Rice | \$ 6.00 |
| Steamed Basmati Rice | \$ 3.00 |
| Japanese Rice        | \$ 3.00 |

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## VEGETARIAN OPTIONS

|   |          |
|---|----------|
| <b>Tandoori Vegetable Platter</b><br>Spicy yogurt marinated and baked in our clay oven we present a compilation of varied vegetables and potatoes with traditional condiments | \$ 32.00 |
| <b>Grilled Mediterranean Vegetables</b><br>From our grill comes a colourful array of marinated vegetables accompanied by various condiments                                   | \$ 30.00 |
| <b>Italian Style Aubergine Parmigiana</b><br>Oven baked eggplant in fresh tomato sauce and herbs  | \$ 30.00 |
| <b>Risotto with Asparagus</b><br>With Brown Mushrooms and Parmigiano Cheese Shavings  | \$ 30.00 |

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