

a la carte

cayenne

Welcome to the Cayenne 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!

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cayenne seafood platter for 2

Chilled

USD 148

King Prawns
Fresh Pacific Rock Oyster
Smoked Salmon

Hot

USD 148

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

tandoori platter for 2

Seafood

USD 148

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

Mixed

USD 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

Above prices are quoted in US Dollars and subject to 10% Service Charge and 6% GST.

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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 chilli

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

USD 76

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seafood from the grill

Indian Ocean Lobster

From our local waters comes this delightful Crustacean

Whole lobster USD 98

Half lobster USD 50

Giant Prawn

Simply 'butterflied' in their shells

USD 55

Arrow Squid

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

USD 38

Yellow Fin Tuna Steak

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

USD 38

Your choice of Sauces

Lemon Butter, Light Curry, White Wine and Capers

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prime meat cuts from the grill cooked to perfection

Certified Wagyu Beef mb 5+

Sirloin Steak	200 gr	USD	75
Tenderloin Steak	180 gr	USD	90

Certified Black Angus Beef 300 days Grain fed

Sirloin Steak	250 gr	USD	45
Tenderloin Steak	200 gr	USD	55

Grass fed Beef T-Bone

Cooked on the bone to your liking		USD	55
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BBQ Prime Pork Spare Ribs

Marinated in traditional spicy barbeque sauce		USD	55
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Corn fed Chicken Supreme

Lean cut of prime farmed chicken breast		USD	46
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Spatchcock

Partially de-boned baby chicken marinated with whole grain mustard		USD	42
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Double Cut Lamb Cutlets

Australian Lamb cooked to your liking		USD	42
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Your choice of Sauces

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

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side dishes

Potatoes

Chunky Home-Style Fried Potato Wedges	USD	6
Jacket Potatoes with Chives and Sour Cream	USD	6
Potato, Garlic Mash	USD	6

Vegetables

Broccolini with Sesame Seeds and Soy	USD	6
Green Steamed Asparagus with Hollandaise	USD	6
Sautéed Shitake with Spring Onions	USD	5
Sautéed Garlic Spinach	USD	5
Grilled Sweet Corn Cobs	USD	4
Indian Red Dhal	USD	4

Rice

Vegetable Fried Rice	USD	6
Steamed Basmati Rice	USD	3
Japanese Rice	USD	3

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vegetarian options

Tandoori Vegetable Platter

Spicy yogurt marinated and baked in our clay oven USD 32
We present a compilation of varied vegetables and potatoes
with traditional condiments

Grilled Mediterranean Vegetables

From our grill comes a colourful array of marinated vegetables USD 30
accompanied by various condiments

Italian style Aubergine Parmigiana

Oven baked eggplant in fresh tomato sauce and herbs USD 30

Risotto with Asparagus

With Brown Mushrooms and Parmigiano Cheese Shavings USD 30