

Dinner menu

cayenne

Appetizers

 Yellow Fin Tuna Tataki Flavoured with Mild Maldivian Spices, Herb Garden Salad, Seaweed Granny Smith Apple Gel and Masala Roshi	\$ 26
Duck and Foie Gras Salad gluten free Oranges Pumpkin Puree, Frisee Lettuce, Strawberry and Date Compote	\$ 38
Cayenne Salad contains nut, gluten free, vegetarian Organic Hydro Leaves, Heirloom Tomatoes, Water Cress, Avocado, Mangosteen, Mango and Hazelnut Dressing	\$ 22
Seared Scallops Minted Green Peas Puree, Mango Chutney, Peppers Salsa	\$ 34
Buffalo Mozzarella Salad contains pork, can be vegetarian Marinated Medley Tomatoes, Baby Bocconcini, Wild Rocket and Prosciutto Ham	\$ 28
Octopus Carpaccio Mustard Cress, Avocado, Shaved Fennel, Pickle Onion, Medley Tomato, Octopus Vinaigrette	\$ 26

Soups

Seafood Chowder chef's suggestion Poached Prawn, Mussel, Octopus, Salmon and Squid in Rich Creamy Seafood Broth Lobster Butter and Garlic Sourdough	\$ 28
Puy Lentil and Vegetables Soup vegetarian Basil Oil and Crisp Focaccia	\$ 22

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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Grilled Prime Cuts

Certified Premium Australian Black Angus Beef

Tenderloin 220 gr \$ 76

Rib Fillet 240 gr \$ 72

Striploin 240 gr \$ 74

Young Lamb from Maori Lakes Canterbury New Zealand

Back Strap 300 gr \$ 68

Tajima Full Blood Wagyu Beef (marble score 8+)

Tenderloin 220 gr \$ 105

Striploin 240 gr \$ 98

Finest Selection of Poultry

Corn-fed Chicken Breast 180 gr \$ 52

Baby Cornish Hen 300 gr \$ 48

Signature Platters for two

Seafood \$ 285

Coral Lobster • Tuna Loin • Reef Fish • King Prawn • Calamari • Baby Octopus • Scallops

Meat \$ 235

Angus Tenderloin • Lamb Chop • Baby Cornish Hen • Short Ribs • Confit Duck Leg

Sauces

- Flambé Green Pepper Corn • Forest Mushroom Jus Lié • Béarnaise Sauce
- Chimichurri • Mustard • Lemon Butter

Side Dishes \$ 8

French Fries • Creamy Potato Purée • Steamed Vegetables

Broccoli with Toasted Almond

Sautéed Greens • Baked Potatoes • Sautéed Mushrooms • Green Salad

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Local Fish Fillets

\$ 41

Our Cayenne Team will advise on today Selection of Sustainable Fish Fillets



Maldivian Style *spicy*

Atoll Spices, Tomato, Maldivian Green Chili and Coconut

Tandoori Style

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

Thai Style *spicy*

Lime, Chili, Lemongrass, Fresh Coriander, Ginger, Garlic and Fish Sauce

Indonesian Style *spicy*

Chili Sambal, Turmeric, Coconut Milk, Kaffir Lime

Mediterranean Style

North African Style with Braised Peppers Garlic and Ras El Hanout

Sauces

- Thai Green Curry Sauce • Maldivian Curry Sauce • Chili Sambal
- Chimichurri • Garlic Butter • Lemon Butter

Side Dishes

\$8

Steam Rice • Garlic Rice • Coconut Rice • Steamed Vegetables • Green Salad
Broccoli with Toasted Almond • Baked Potatoes • Sautéed Mushrooms

Classic Tandoori Selection

Freshly Baked in Traditional Charcoal Clay Pot

Tandoori Lamb Chop	\$ 65
Chicken Tikka	\$ 48
Tandoori Tiger Prawn	\$ 69
Fish Tikka	\$ 43
Tandoori Paneer "Indian Cottage Cheese"	\$ 42
Tandoori Lobster	\$ 155
Tandoori Combination "for two"	\$ 165

Lamb Chop, Chicken Tikka, Tiger Prawn, Fish Tikka, Paneer

All Tandoori dishes will be served with Dhal Makhani, Lacha Salad, Garlic or Plain Naan Bread, Yoghurt Raitha, Mint Chutney, Mango Chutney and Papads

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Vegetarian Creations

Saffron Risotto \$ 42
Spring Peas, Asparagus Tips, Edamame, Confit Tomatoes and Onion Jam

Vegetable Malai Kofta \$ 39
Vegetables Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice, Naan Bread, Poppadum and Mango Chutney contains nut

Dessert

Kiru Bokiba Tart **contains nut** \$ 17
Screwpine Ice Cream, Maldivian Nuts, Caramelised Banana and Coconut



Warm Apple and Date Loaf Pudding **gluten free** \$ 18
White Cacao Sorbet, Hokey Pokey, Butter Scotch Sauce

Chocolate Marquise Mousse \$ 18
Pepper Meringue, Raspberry Sauce, Vanilla Ice Cream, Coco Sponge

Mango Bowl \$ 18
Mango Mouse, Fresh Mango, Mango Sorbet, Mango Crumbs and Mango Macaroons

Fried Toffee Bananas **contains nut** \$ 17
Crispy Coconut Crème Batter, Toasted Sesame Toffee and Nougat Ice Cream
Exotic Tropical Fruit Platter \$ 17

Ice Cream and Sorbet per scoop \$ 5
Ice Cream
Vanilla Bean • Dark Chocolate • Mixed Berry • Screw pine • Nougat Ice Cream
Sorbet
White Cacao • Lime • Orange Curd

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