

# dinner menu

## cayenne

### Appetisers



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

**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  
Smoky 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

**"Chefs" 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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### 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

Wagyu Beef (marble score 7+) from Robbins Island, Australia

**Striploin** 200 gr \$ 96

#### 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 • Tricklement 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*

Screwpine Ice Cream, Maldivian Nuts, Caramelised Banana and Coconut

\$ 16

**Warm Apple and Date Loaf pudding**

White Cacao Sorbet, Hokey Pokey, Butter Scotch Sauce and Apple Blossom

\$ 18

**Mango Bowl** *contains nut*

Mango Mouse, Fresh Mango, Mango Sorbet, Mango Crumbs, Brazil Nuts Praline and Mango Macaroons

\$ 21

**Iced Tiramisu**

Hot Raspberries and Vanilla Foam

\$ 14

**Fried Toffee Bananas** *contains nut*

Crispy Coconut Crème Batter, Toasted Sesame Toffee and Maldivian Nut Choc Chip

\$ 17

**Exotic Sliced Tropical Fruits Platter**

\$ 15

**Ice Crèmes and Sorbet Flavours**

Served with Citrus Marshmallow and Double Espresso Biscuit

scoop \$ 7

**Ice Cream**

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

**Sorbet**

White Cacao • Lime • Orange Curd

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