

cayenne

DINNER MENU



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APPETIZERS

Yellow Fin Tuna Tataki \$ 26

Flavoured with Mild Maldivian Spices, Herb Garden Salad, Seaweed
Granny Smith Apple Gel and Masala Roshi

Duck and Foie Gras Salad **gluten free** \$ 38

Oranges Pumpkin Puree, Frisee Lettuce, Strawberry and Date Compote

Cayenne Salad **contains nut, gluten free, vegetarian** \$ 22

Organic Hydro Leaves, Heirloom Tomatoes, Water Cress, Avocado,
Mangosteen, Mango and Hazelnut Dressing

Seared Scallops \$ 34

Minted Green Peas Puree, Mango Chutney, Peppers Salsa

Buffalo Mozzarella Salad **contains pork, can be vegetarian** \$ 28

Marinated Medley Tomatoes, Baby Bocconcini,
Wild Rocket and Prosciutto Ham

Octopus Carpaccio \$ 26

Mustard Cress, Avocado, Shaved Fennel, Pickle Onion, Medley Tomato, Octopus
Vinaigrette

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.

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SOUPS

Seafood Chowder **chef's suggestion** \$ 28

Poached Prawn, Mussel, Octopus, Salmon and Squid in Rich Creamy
Seafood Broth

Lobster Butter and Garlic Sourdough

Puy Lentil and Vegetables Soup **vegetarian** \$ 22

Basil Oil and Crisp Focaccia

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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

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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 \$ 7

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 Rub Baked In Banana Leaf

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 \$7

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

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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**

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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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BAROS

MALDIVES