

dinner menu

cayenne

Appetisers



Yellow Fin Tuna Tataki

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

\$ 22

Seafood Chowder *chef's suggestion*

Fish and Shellfish Lightly Poached in a Creamy Fish and Vegetable Soup with Garlic Sourdough

\$ 27

Salt Baked Beets Salad *gluten free, vegetarian*

Goats Milk Cheese, Mint, Shallots, Pepita Pesto and Burnt Orange Dressing

\$ 21

Harira Soup *contains nut, gluten free, vegetarian*

Arabic Chickpea and Vegetable Soup, Lemon Yoghurt and Pita Chips

\$ 21

BBQ Duck Salad *gluten free*

Smoky Baba Ganoush, Pomegranate Glaze, Orange and Frisée Salad

\$ 27

Cayenne Salad *contains nut, gluten free, vegetarian*

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

\$ 21

Grilled Giant Scallops *contains pork*

Sweet Corn Purée, Pancetta and Smoked Paprika

\$ 32

Porcini Arancini *vegetarian*

Fried Balls of Mushroom Risotto with Mozzarella and Arrabbiata Sauce

\$ 21

Soft Shell Crab *chef's suggestion*

Pistachio Crusted Soft Shell Crab, Somen Noodle, Apple Chips and Kimchee Dressing

\$ 28

Caesar Rustica *contains pork*

Mixed Organic Leaves, Crisp Pata Negra, Parmesan Crumbs, Soft Boiled Egg, Anchovies, Baguette Croutons and Creamy Caesar Dressing

\$ 27

“Chef's” Seafood Creation *chef's suggestion*

Day's Selection by our Culinary Team

\$ 27

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

Striploin	200 gr \$ 96
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Sauces

Flambé Green Pepper Cream • Morel Mushroom Jus Lié • Béarnaise Sauce
Tomato Sticky Jam • 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

\$ 149

Tuna Loin • Reef Fish • Job Fish in Banana Leaves • Calamari • Coconut Curry Cream
Baby Octopus • Traditional Maldivian Condiments • Coconut Rice

Indian Tandoori Platter

\$ 179

Malai Chicken Tikka • Lasani Beef Tikka • Reshmi Prawns Kebab • Lobster • Steamed Rice
Naan Bread • Mint Yoghurt • Cucumber Raita and Onion Tomato Salad

Mediterranean Seafood

\$ 195

Tuna Steak • Rainbow Runner • Scallops • Jumbo Prawns • Calamari
Chimichurri Sauce • Creamy Potato Purée • Olive Beurre Blanc • Green Salad

Asian Vegetable *vegetarian*

\$ 115

Vegetable Shish Tawook • Peri Peri Pumpkin Bake • Vegetable Tandoori
Paneer Kebab • Mint Yoghurt • Cucumber Raita and Onion Tomato Salad
Steamed Rice • Naan Bread

Thai Lobster Seafood

\$ 285

Tuna Steak • Reef Fish • Scallops • Jumbo Prawns • Calamari
Maldivian Lobster • Thai Green Curry Sauce • Steamed Rice • Steamed Greens

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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 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 – 800 gr)

per 100 gr \$ 23

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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