

CAYENNE GRILL MINDSET

Welcome to the Cayenne Grill experience.


We specialise in presenting prime quality meat and the finest fish freshly caught by local fishermen, cooked to perfection on our signature coconut husk grill.

Features of Cayenne Grill are our special butcher’s block menu of prime cuts of meat hand-selected from around the world, our freshest fish and shellfish dishes authentically prepared and artistically presented, our traditional Teppanyaki dining hut and our signature “Grills Of The World” platters for two. Vegetarian creations and side dishes are also available.

To complete the perfect meal we offer a tempting selection of desserts and to enhance the dining experience we have a range of Sommelier recommended fine wines.

Bon Appétit!

APPETIZERS

Tortellini (V,N,D)	\$18
Sweet potato, water chestnut, oven-dried tomatoes, baby spinach, mushroom velouté and parmesan cheese	
Pan Seared Scallops (SF)	\$32
Poached green apples, celery juice, cauliflower texture and salmon caviar	
Tuna Coconut Ceviche (SP,SF) 	\$25
In a zesty coconut Maldivian chilli vinaigrette topped with jicama, papaya, avocado and chia seeds	
Dry-Aged Fillet Carpaccio (D)	\$28
Grana padano, micro salad, olive oil and truffle salt	
Burrata (V,D,G)	\$25
Rocket, cherry, blood orange, melon coulis, radicchio, lemon zest, figs, virgin olive oil and spicy papadam	
Signature Cayenne Salad (N,V)	\$22
Organic hydro leaves, heirloom tomatoes, mixed cress, avocado, mangosteen and hazelnut dressing	

SOUP

Seafood Chowder (SF,D)	\$24
Poached prawn, mussel, octopus, salmon and squid in rich creamy seafood broth garlic sourdough	
Brown Onion Soup (D,G,A)	\$22
Caramelised onion, cheese croutons	
Bouillabaisse (SF,D,G)	\$24
Seafood provençal style soup with garlic rouille	
Mushroom Velouté (D,V,N,G)	\$22
Brie cheese and hazelnut truffle essence with sesame grissini	


FRUITS OF THE SEA

Sautéed Job fish "Meunière" (SF,D) 	\$38
Preserved lemon and parsley	
Grilled Yellowfin Tuna (SF) 	\$38
Charred bell peppers, caper salsa and fleur de del	
Grilled Jumbo Prawns (D,SF)	\$50
Lemon herb butter, cannellini, edamame cassoulet and truffle oil	
Maldivian Seabass (S) 	\$35
Grilled with fragrant atoll spices, Maldivian green chilli and coconut	
Cedar Wood Seared Salmon (A,SF)	\$40
Bourbon glazed salsify	
Maldivian Lobster Risotto (GF,D,SF)	\$55
Roasted artichoke, saffron, Parmesan and leeks	

THE ART OF ROASTING

Baby Chicken (SP,D)	\$48
Char grilled Maldivian spices, cayenne peppers served with cheese corn on the cob	
Kurobuta Pork Ribs (P)	\$42
Chinese five spices and North Carolina mop sauce	
Beef Short Ribs (A)	\$55
Oven braised in red wine paired with confit artichoke	

SIDE DISHES / EACH	\$12
Hand-cut Fries • Creamy Potato Purée • Steamed Vegetables • Broccoli with Toasted Almond • Sautéed Mushrooms • Tempura Onion Rings • Baked Potatoes • Green Salad • Sautéed Kale	

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts
(G) Gluten (SF) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free (A) Alcohol (SG) Baros Signature () Sustainable / Locally Sourced

Above prices are quoted in US Dollars and subject to 10 per cent Service Charge and 17 per cent GST

PRIME CUTS

Raised in Victoria in the Goulburn valley and Gippsland

Tenderloin	200g	\$80
Rib Fillet	200g	\$60
Striploin	200g	\$65
Lamb Rack	200g	\$60

TOP YOUR CUTS

- Caramelised Onions butter (D)
Bavaria Blue cheese butter (D)
Black Truffle butter (D)
Coral Lobster butter (D,SF)

SAUCES

- Green Pepper Corn • Mixed Mushroom Jus • Chimichurri
• Mustard • Bearnaise Sauce • Lemon Butter

VEGETARIAN CREATIONS

Grilled Radicchio (D,V) Seasonal mushrooms, miso pesto, smoked bell pepper, sweet potato pure and shaved black truffle	\$35
Linguine (V,D,G) Herb sauce, queso fresco, asparagus and basil foam	\$30
Beyond Steak (V,G) Braised tender spring vegetable with pickled mushrooms	\$40

*CAYENNE PREMIUM

Oysters	
Half a dozen (6pcs)	\$52
A dozen (12pcs)	\$104

*CAYENNE PREMIUM SEAFOOD SELECTION

Whole Grilled Lobster minimum 600g Black truffle sabayon	\$25/100gr
Seafood Platter for Two Coral Lobster • Tuna Loin • Reef Fish • King Prawn Calamari • Large Octopus • Scallops	\$220

*DRY AGED PRIME CUTS

Wagyu Beef Tenderloin 180g Experience impossibly flavourful meat like you have never had before with A5 Japanese Wagyu beef	\$85
Black Kuroge Wagyu Striploin 200g Carefully hand selected by our buyers on the market and Dry-aged inhouse has a remarkable depth of flavour	\$70
Angus Beef Striploin 230g Insanely delicious flavours, the muscle fibres are packed closer, lusher and tighter on the bite	\$65
Angus Rib Eye Steak 230g Insanely delicious flavours, with a hint of Shiitake aromas	\$65

*DRY AGED IN THE FINEST SPIRITS (DRUNKEN STEAKS)

Black Angus Rib Eye 230g (A) Pinot noir, coriander and black pepper	\$85
Black Angus Strip Loin 230g (A) Chenin blanc, cinnamon and thyme	\$90
Beef Tenderloin 180g (A) Jack Daniels whiskey, capers and cajun spices	\$90


*WAGYU STEAKS

Wagyu Tenderloin 180g (A) Infused with Jack Daniels whiskey, capers and cajun spices	\$110
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*These items are not included in Half Board and Half Board Dine Around

*CAYENNE PREMIUM SHARING CUTS "FOR THE TABLE"

Dry Aged Tomahawk Steak Rangers Valley 1.3kg This is the cream of the crop of tomahawk steaks, tender with a distinct roasted and nutty flavour	\$290
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