

dinner menu

cayenne

starter & salad buffet

A selection of marinated Salads, Antipasti, Tuna Sashimi and Cayenne daily specials \$9

starters à la carte

Spicy Seafood Wonton with Sweet and Sour Sauce	\$16
Spiced Grilled Vegetables with Crispy Goat Cheese and Mint Yoghurt	\$18
Prawns Skewers coated with Roasted Coconut with Cayenne Cocktail Sauce and Rocket Salad	\$22
Spicy Lobster and Beef Salad with Crispy Seaweed and Fresh Chilli	\$22
Tandoori Marinated Reef Fish Salad with Green Papaya	\$15
Duck Confit with Gherkins, Herb Butter and Warm Brioche	\$18
Tuna Carpaccio and Thai Marinated Prawns with Coriander-Hazelnut Dressing	\$20

soups

Spicy Local Rock Fish Soup with Lemongrass and Kaffir Lime	\$12
Sweet Corn Soup with Roasted Tortilla Chips	\$12
Thai Beef Consommé with Pak Choi and Egg Noodles	\$12

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tandoori platter for 2

Seafood

\$148

- Mint Hariyali Giant Prawns
- Garlic Tandoori Spiced Yellow Fin Tuna
- Oven Baked Vegetables
- Tandoori Spiced Lobster
- Rosmi Tikka Cuttlefish

Mixed

\$138

- Mint Hariyali Giant Prawns
- Garlic Tandoori Spiced Yellow Fin Tuna
- Oven Baked Vegetables
- Tandoori Spiced Chicken
- Rosmi Tikka Cuttlefish
- Mint and Yoghurt Hariyali Baby Lamb Rump

Served with Bread, Condiments and Garnishes

cayenne seafood platter for 2

Seafood Platter

\$148

- King Prawns
- Mussels
- Smoked Salmon
- Fresh Pacific Rock Oyster
- Scallops

Served with Bread, Condiments and Garnishes

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prime cuts

Fillet of Black Angus Beef (300 Days Grain Fed, 240g) with Potato Chips and Creole Spiced Garden Vegetables	\$62
Fillet of Grain Fed Beef (200g) with French Fries and Root Vegetables	\$56
Fillet of Wagyu Beef (MB 5+, 190g) with Truffled Potato Gratin and Sautéed Thai Asparagus	\$90
Wagyu Beef Sirloin (240g) with Mashed Potato and Fresh Garden Salad	\$70
“Surf and Turf” Grain Fed Sirloin Steak and Thai Giant Prawns with Wok Fried Vegetables and Fried Rice	\$55
Rib Eye Steak Entrecôte (320g) with Hand Cut Fat Chips and Maldivian Tomato Salad	\$52
Grass Fed T-Bone Steak with Potato Wedges and Grilled Vegetables	\$60
Corn Fed Chicken Supreme with Sautéed Mushrooms and Vegetable Rice	\$35
Crispy Lamb Cutlets with Creamy Polenta, Salsa and Garden Salad, Balsamic-Apple Dressing	\$48
Lamb Shank (A) Whisky Marinated and Braised Lamb Shank and Spicy Lamb Sausage with Roasted Tomatoes, Feta and Olive Jus	\$55
BBQ Prime Pork Spare Ribs (P) with Carrot Kimchi, Focaccia and Basil Dip	\$45
Spiced Lamb Kebab baked in the Tandoor, with Yoghurt-Mint Dip, Coriander Couscous and Braised Shallots	\$52

Served with your choice of Sauce: Teriyaki & Cranberry Sauce, Foie Gras Gravy, Green peppercorn Sauce or Blue Cheese Sauce

(A) – contains Alcohol, (P) – contains Pork

cayenne teppanyaki

An interesting culinary experience that encompasses varieties of Seafood and Meat with your choice of Japanese flavours. Available daily at our Teppanyaki table. Reservation essential.

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seafood

Whole Lobster “Indian Ocean” with Lemongrass Gnocchi and Garden Green Salad	per 100g \$12
Jumbo Shrimps “Butterfly” with Preserved Lemon, Wok Fried Vegetable Rice and Coconut Sauce	(6 pieces) \$96
Yellow Fin Tuna Steak with Thai Spiced Risotto and Broccolini with Sesame Seeds and Soy Sauce	\$36
Freshly Caught Tandoori Spiced Reef Fish Fillets with Herb Rice and Oven Baked Vegetables	\$35
Pan Seared Red Snapper with Seafood Étouffée, Saffron Risotto and Red Pepper Coulis	\$48
Open Flame Grilled Sea Bass Fillet with Corn and Potato Crème, Honey Carrot Sauce	\$35

Lobster, Reef Fish and Yellow Fin Tuna caught by local fishermen

whole fresh fish catch of the day for 2

per 100g \$12

*Whole Reef Fish, freshly caught in North Male' Atoll, seasoned to your taste and then gently grilled.
Please allow 35 minutes.*

Thai Style

Lime, Chilli, Lemongrass, Coriander, Ginger, Tamarind, Sesame Oil and Galangal

or

Maldivian Style

Spiced Kaffir Lime Leaves, Spicy Fish Masala, Maldivian Green Chilli and Coconut

Included: Garden Green Salad and one Dip or Sauce

traditional satay

From the Charcoal Grill

Gado Gado Chilled Vegetable Salad with Peanut Sauce	\$18
Indonesian-style Beef, Chicken, Prawns, Lobster and Tuna Satay with Wok Fried Vegetable Rice	\$30

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Table BBQ

Spices on the table: Baros Spice Blend, Za'atar & Garlic Oil, Rock Salt, Mixed Pepper

selection

Chicken Satays – Indonesian-style Marinated Skewered Chicken Breast

Mini Lamb Koftas – Minced Lamb with Arabic Spices and Herbs

Lamb Chop – South Australian Free Range Lamb

Beef Tenderloin – US Beef Tenderloin with Black Pepper

Beef, Lamb or Chicken Sausages – Australian Farmer-style Sausages

Vegetable Mix – Seasonal Vegetables with Lemon Oil

Scallops – Skewered Scallops with Lime and Soy Sauce

Salmon Fillet – Cubed Tasmanian Salmon Fillet

Sea Bass Fillet – Marinated Local Sea Bass with Lemon Zest and Sea Salt

Gulf Prawns – Local Gulf Prawns Marinated Persian-style

Haloumi Cheese & Cucumber – Cypriot Cheese with Dry Herbs

Sweet Corn – Lightly Salted Steamed Sweet Corn Cob

choose your dips & sauces

- Thai Peanut Sauce
- Soy & Yuzu Sauce
- Mango Chutney
- Garlic Tahini Dip
- Tzatsiki
- French Mustard
- Wasabi Mayonnaise
- Shiracha Chilli Sauce

Any three of the above for \$25

Any five of the above for \$35

Any seven of the above for \$50

Included: Garden Green Salad and one Dip or Sauce

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