


# dinner menu

## cayenne

### *Appetisers*

 Yellow Fin Tuna Tataki Flavoured with Mild Maldivian Spices, Herb Garden Salad, Seaweed, Granny Smith Apple Gel and Masala Roshi	\$ 27
Duck and Foie Gras <b>gluten free</b> Oranges Pumpkin Puree, Frisee Lettuce, Strawberry and Date Compote	\$ 40
Cayenne Salad <b>contains nut, gluten free, vegetarian</b> Organic Hydro Leaves, Heirloom Tomatoes, Mixed Cress, Avocado, Mangosteen, Mango and Hazelnut Dressing	\$ 29
Seared Scallops <b>contains pork</b> Minted Green Peas Puree, Mango Chutney, Peppers Salsa	\$ 36
Buffalo Mozzarella Salad <b>contains pork, can be vegetarian</b> Marinated Medley Tomatoes, Baby Bocconcini, Wild Rocket and Prosciutto Ham	\$ 29
Octopus Carpaccio Mustard Cress, Avocado, Shaved Fennel, Pickle Onion, Medley Tomato, Octopus Vinaigrette	\$ 27

### *Soups*

Seafood Chowder <b>chef's suggestion</b> Poached Prawn, Mussel, Octopus, Salmon and Squid in Rich Creamy Seafood Broth Garlic Sourdough	\$ 29
Puy Lentil and Vegetables Soup <b>vegetarian</b> Basil Oil and Crisp Focaccia	\$ 23

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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### **Grilled Prime Cuts**

Certified Premium Australian Black Angus Beef

Tenderloin	200 gr \$ 80
Rib Fillet	250 gr \$ 76
Striploin	250 gr \$ 78

Young Lamb from Maori Lakes, Canterbury, New Zealand

Back Strap	180 gr \$ 71
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Tajima Full Blood Wagyu Beef (marble score 7+)

Tenderloin	200gr \$ 115
Striploin	200 gr \$ 105

### **Signature Platter for two**

**Seafood** \$ 295  
Coral Lobster • Tuna Loin • Reef Fish • King Prawn • Calamari • Baby Octopus • Scallops

**Meat** \$ 295  
Angus Tenderloin • Lamb Chop • Baby Cornish Hen • Short Ribs • Confit Duck Leg

**Tandoori Combination** \$ 173  
Lamb Chop • Chicken Tikka • Tiger Prawns • Fish Tikka • Paneer  
*Tandoori Combination* served with Dhal Makhani, Lacha Salad  
Garlic or Plain Naan Bread, Yoghurt Raita, Mint Chutney, Mango Chutney and Papadum

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

**Side Dishes / Each** \$ 9  
French Fries • Creamy Potato Purée • Steamed Vegetables  
Broccoli with Toasted Almond • Sautéed Mushrooms  
Coconut Rice • Baked Potatoes • Green Salad • Basmati Rice • Creamed Corn


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### Charcoal BBQ Seafood

Grilled Tiger Prawns	300 gr \$ 78
 Whole Maldivian Lobster (Average 600 – 700 gr)	\$ 163
Grilled Yellowfin Tuna Steak	\$ 55

### Local Fish Fillets

\$ 44

Our Cayenne Team will advise on today Selection of Sustainable Fish Fillets



#### **Maldivian Style** *spicy*

Atoll Spices, Tomato, Maldivian Green Chilli 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

#### **Mediterranean Style**

North African Style with Braised Peppers Garlic and Ras El Hanout

#### **Sauces**

Thai Green Curry Sauce • Maldivian Curry Sauce  
Chimichurri • Garlic Butter • Lemon Butter

#### **Side Dishes / Each**

\$ 9

French Fries • Creamy Potato Purée • Steamed Vegetables  
Broccoli with Toasted Almond • Sautéed Mushrooms  
Coconut Rice • Baked Potatoes • Green Salad • Basmati Rice • Creamed Corn

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### ***Finest Poultry Selection***

Corn-fed Chicken Breast	300gr \$ 75
Baby Cornish Hen	300 gr \$ 75

### ***Classic Tandoori Selection***

Tandoori Lamb Chop	\$ 68
Chicken Tikka	\$ 50
Tandoori Tiger Prawn	\$ 72
Fish Tikka	\$ 45
Tandoori Paneer "Indian Cottage Cheese"	\$ 44

All Tandoori dishes will be served with Dhal Makhani, Lacha Salad  
Garlic or Plain Naan Bread, Yoghurt Raita, Mint Chutney, Mango Chutney and Papadum

### ***Vegetarian Creations***

Saffron Risotto	\$ 44
Green Peas, Asparagus Tips, Edamame, Confit Tomatoes and Onion Jam	
Vegetable Malai Kofta	\$ 41
Vegetables Dumpling with Tomato-Cashew Nut Gravy and Cumin Rice, Naan Bread Poppadum and Mango Chutney <b>contains nut.</b>	

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