

GRILLS OF THE WORLD

Seychellois Indian Ocean Creole Jackfish Fillets

\$ 36

Spiced Steamed Rice,
Coarse Tomato, Brinjal, Garlic and Green Chili Sauce

Tepanyaki "Surf and Turf"

\$ 76

Japanese iron grilled
yakniku sirloin steak, teriyaki giant prawns,
sutamina vegetables and fried rice

Punjabi Spicy Lamb Seekh Kabab

\$ 52

Traditionally seasoned minced lamb baked in our Tandoor,
"sag aloo" spinach potatoes, cucumber and mint raitta,
chilli, red onion and tomato salsa

Louisiana BBQ Prime Pork Spare Ribs

\$ 55

With grilled corn cob,
and jacket potato with sour cream

WHOLE FRESH CATCH OF THE DAY FOR TWO

Whole reef fish are freshly caught from the surrounding atoll and prepared to your liking and gently grilled.
Please allow 30 minutes.

TANDOORI

Yogurt, herbs and Indian spices baked in our authentic clay oven

CREOLE

Hot spice mix of dried peppers, ground herbs and spices

THAI

Fragrant sambal of lime, chilli, lemongrass, coriander, ginger, tamarind, sesame and galangal root

MEDITERRANEAN

Garlic, basil, sun dried tomato, kalamata olive and virgin olive oil pesto

MALDIVIAN

Spiced Kaffir lime leaves, spicy fish masala, local hot green chilli and coconut

WESTERN

Fresh herbs, garlic and lemon juice

\$ 76 per couple

CAYENNE SEAFOOD PLATTER FOR 2

CHILLED

King Prawns
Marinated Green Lip Mussels
Tasmanian Smoked Salmon

HOT

Herb and Garlic Grilled Lobster
Thai Spiced BBQ Cuttlefish
Creole Spiced Reef Fish Fillets

Accompanied By Fresh Lime, Garnishes and Condiments

\$ 148 per platter for two

INCLUSIVE OF SALAD AND ANTIPASTO BUFFET

TANDOORI PLATTERS FOR 2

SEAFOOD \$ 148

Mint Hariyali Giant Prawns
Tandoori Spiced Lobster
Rosmi Tikka Cuttlefish
Garlic Tandoori Spiced Yellowfin Tuna
Oven Baked Vegetables
Accompanied by Breads, Condiment and Garnishes

MIXED \$ 138

Mint Hariyali Giant Prawns
Rosmi Tikka Cuttlefish
Garlic Tandoori Spiced Yellowfin Tuna
Tandoori Spiced Chicken Breast
Mint Hariyali Baby Lamb Rump
Oven Baked Vegetables
Accompanied by Breads, Condiment and Garnishes

MEAT \$ 98

Rosmi Tikka Beef Sirloin
Tandoori Spiced Chicken Breast
Mint Hariyali Baby Lamb Rump
Oven Baked Vegetables
Accompanied by, Breads, Condiments and Garnishes

INCLUSIVE OF SALAD AND ANTIPASTO BUFFET

SEAFOOD

Indian Ocean Lobster

From our local waters comes this delightful crayfish which is a popularly savored signature of the Maldives

Whole Lobster \$ 80.00
Half Lobster \$ 52.00

Giant Prawns

Harvested from the Indian Ocean and presented simply 'butterflied' in their shells \$ 59.00

Arrow Squid

Also referred to as cuttlefish or calamari, prepared 'pineapple cut' and cooked over very high heat \$ 38.00

Fillets of Freshly Caught Reef Fish

Sourced from the surrounding atoll and daily featuring one of various savoured species. \$ 38.00

Yellowfin Tuna Steak

Line caught in local waters which achieves delicately tender flesh of this highly sought after pelagic inhabitant \$ 38.00

STYLES

Please choose your preferred style with plain grilled also being an option.
A variety of condiments will also be presented with your selection.

Tandoori

Yogurt, herbs and Indian spices baked in our authentic clay oven

Creole

Hot spice mix of dried peppers, ground herbs and spices

Thai

Fragrant sambal of lime, chilli, lemongrass, coriander, ginger, tamarind, sesame and galangal root

Mediterranean

Garlic, basil, sun dried tomato, kalamata olive and virgin olive oil pesto

Maldivian Spiced

Kaffir lime leaves, spicy fish masala, local hot green chilli and coconut

Western

Fresh herbs, garlic and lemon juice

MEAT & POULTRY

Grass Fed Beef T-Bone

Cooked on the bone to your liking is this union of two prime beef cuts

\$ 55

Fillet Mignon

Prime tenderloin of grass fed Australian beef is wrapped in pork bacon and cooked to your liking

\$ 53

'New York' Sirloin

Also referred to as 'Entrecote double', we present a very thick cut steak of this grass fed beef cooked to your liking

\$ 43

Spatchcock

De-boned baby chicken is gently cooked for your pleasure

\$ 42

Baby Lamb Rump

An interesting whole cut of very young Australian lamb is cooked to your liking and presented sliced

\$ 42

Pork Loin Chop

This tender, moist cut is presented to you on the bone

\$ 46

Free Range Chicken Breast

We present a lean cut of prime farmed chicken

\$ 42

STYLES

Please choose your preferred style with plain grilled also being an option.
A variety of condiments will also be presented with your selection.

Tandoori

Yogurt, herbs and Indian spices baked in our authentic clay oven

Creole

BBQ marinate and hot spice mix of dried peppers, ground herbs and spices

Thai

Fragrant sambal of lime, chili, lemongrass, coriander, ginger, tamarind, sesame and galangal root

Mediterranean

Garlic, basil, sun dried tomato, kalamata olive and virgin olive oil pesto

Maldivian Spiced

Hot cayenne meat masala and local hot green chilli

Western

Fresh herbs, garlic and crushed peppercorns

VEGETARIAN OPTIONS

Tandoori Vegetable Platter

Spicy yogurt marinated and baked in our authentic clay oven we present a compilation of varied vegetables and potatoes with traditional condiments

\$ 32

Grilled Mediterranean Vegetables

From our grill comes a colorful array of marinated vegetables accompanied by various condiments

\$ 32

Cantonese Mixed Vegetables

Chinese glazed stir fried vegetables with almonds, fried tofu and mushrooms.
Accompanied by steamed rice.

\$ 32

HOT SIDE ORDERS

Spicy Chorizo Sausages	\$ 9
Chunky Home-Style Fried Potato Chips	\$ 6
Jacket Potatoes with Chive Sour Cream	\$ 6
Steamed New Potatoes	\$ 6
French Fries	\$ 6
Tandoori Baked Sweet Potato	\$ 6
Garlic Potato Mash	\$ 6
Stir Fried Vegetables	\$ 6
Grilled Sweet Corn Cobs	\$ 4
Sautéed Mushrooms	\$ 5
Steamed Basmati Rice	\$ 3
Japanese Rice	\$ 3
Vegetable Fried Rice	\$ 6
Sautéed Garlic Spinach	\$ 4
Indian Spinach Potatoes (Sag Aloo)	\$ 6
Red Lentil Dhal	\$ 6

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

CAYENNE

GRILL

TEPPANYAKI

Teppanyaki which translates from Japanese to English as “iron grill” presents an interesting culinary experience which encompasses varieties of seafood and meat with your choice of Japanese flavors.

To have a complete experience we offer our
TEPPANYAKI SETS FOR YOUR DINING PLEASURE

Soup \$ 9

Miso with Spring Onions

Starter Plate \$ 19

Maki Rolls

Sushi Rolls

Sesame Wakame and Vegetable Salad

Yellowfin Tuna Sashimi

Yuuzuki Seafood Cake

Teppanyaki

Lobster (half tail) \$ 29

Giant Prawns (2 prawns) \$ 28

Yellowfin Tuna \$ 26

Cuttlefish \$ 26

Wahoo \$ 26

Grass Fed Australian Beef Sirloin \$18

Chicken and Leek Yakitori \$ 28

Grain fed Chicken Breast \$ 28

Pork Loin \$ 28

Vegetarian: Aubergine, Peppers, Onion and Tofu \$ 22

Choice of sauces:

Teriyaki – Sweet Sauce

Yakiniku – Hot Sauce

Tonkatsu – Vegetable and Fruit Sauce

Light Garlic Sauce

All accompanied by Sutamina Vegetables

Rice

Garlic Teppanyaki Fried Rice with Vegetables \$6

Steamed Japanese Rice \$3

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TEPPANYAKI SETS

Seafood \$ 75

Starter Plate

Cuttlefish, Light Garlic Sauce
Yellow Fin Tuna Teriyaki
Sutamina Vegetables
Miso Soup with Spring Onions
Lobster and Giant Prawns Yakiniiku
Garlic Teppanyaki Fried Rice with Vegetables

Fresh Melon Plate

Meat and Seafood \$ 75

Starter Plate

Chicken and Leek Yakitori, Light Garlic Sauce
Yellow Fin Tuna Teriyaki
Sutamina Vegetables
Miso Soup with Spring Onions
Grass Fed Australian Beef Sirloin and Giant Prawns Yakiniiku
Garlic Teppanyaki Fried Rice with Vegetables

Fresh Melon Plate

DESSERTS

Chocolate and Kahlua Mousse	\$ 11
Key Lime Pie	\$ 8
Homemade Ice Creams and Sorbets	\$ 9
Banana Split with Chocolate, Vanilla Bean And Strawberry Ice Cream, Chopped Roasted Nuts, Fresh Cream and Chocolate Sauce	\$ 11
White and Dark Chocolate Fondues with Fresh Fruits	\$ 14

LIQUEUR COFFEES

Cayenne Rattlesnake Chilli scented with Tequila and Grand Marnier	\$ 9
After Dinner Mint Khalua, Crème de Menthe and Bailey's Irish Cream	\$ 9
Amamocho de Cacao Dark chocolate, Amaretto and Crème de Cacao	\$ 9