

dinner menu

cayenne

starters

Baros Crunchy Baby Leaves *vegetarian, healthy choice* \$21

Goat Cheese, Fresh Raspberries and Walnuts

Caesar Salad \$22

Romaine Lettuce, Parmesan, Anchovy and Croutons

Add Corn Fed Chicken Breast \$18

Add Sautéed Beef Tenderloin \$22

Add Grilled Tiger Prawns \$23

 **Maldivian Style Marinated Tuna Tartar** *locally inspired, spicy* \$29

Curry Mayonnaise, Coconut and Passion Fruit



“PHLA”

Ceviche Style Marinated Salad of Salmon and Scallops *signature dish, medium spicy* \$34

Dragon Fruit, Shallots, Palm Sugar, Lime and Lemongrass

Beef Carpaccio “Cipriani” \$36

Truffle Emulsion, Aged Balsamic Vinegar, Rocket Leaves, Parmesan and Pine Nuts

Lobster Salad \$42

Charcoal Grilled Lobster Tail, Mango, Avocado, Mizuna Leaves and Vanilla Dressing

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.

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.

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main courses

from the char coal grill are served with a choice of one sauce and one accompaniment

Local Fish and Seafood

Calamari	\$ 29
✿ Tuna Pepper Steak <i>locally inspired</i>	\$ 34
✿ Rainbow Runner <i>locally inspired</i>	\$ 36
✿ Reef in Banana Leaf <i>locally inspired</i>	\$ 37
✿ Wahoo <i>locally inspired</i>	\$ 39
Jumbo Prawns U10	3 pieces \$42 6 pieces \$ 82
✿ Catch of the Day <i>locally inspired</i>	per 100 gr \$ 10
Lobster 700gr to 1000gr	per 100 gr \$ 16

Sauces

Herb Salsa with Capers and Olives • Chablis Sauce • Saffron sauce • Lemon Butter
Olive Beurre Blanc



Accompaniments

Vegetables

Green Asparagus • Sautéed Spinach • Wild Mushrooms • Glazed Cumin Carrots
Corn on the Cob • Sautéed Green Beans • Vegetable Casserole • Bok Choy and Tofu

Rice and Potatoes

Basmati Rice • Coconut Rice
Truffled Mashed Potatoes • Salt Crusted Sweet Potatoes • Farm Fries • Potato Wedges
Baked Potatoes with Sour Cream and Chives

✿ Maldivian Seafood Platter created for 2 guests <i>locally inspired</i>	\$ 165
Tuna Belly • Rainbow Runner • Job Fish in Banana Leaves • Reef Fish Curry Sand Lobster • Baby Octopus • Glazed Local Vegetable • Coconut Rice Curry Mayonnaise and Curry Leaf Kanamadu Dip	

Mediterranean Seafood Platter created for 2 guests <i>spicy</i>	\$ 195
Tuna Steak • Rainbow Runner • Scallops • Jumbo Prawns • Calamari Sand Lobster • Grilled Vegetable • Seafood Risotto • Tuscan Bread Salad Olive Beurre Blanc • Herb Salsa	

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Prime Cuts

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Mediterranean Style Corn Fed Baby Chicken		\$ 39
Welsh Organic Rack of Lamb		\$ 86
Indonesian Style Braised Beef Short Rib		\$ 55
Black Angus Beef Tenderloin "Petit Fillet Mignon"	180 gr	\$ 60
Black Angus Beef Tenderloin "Center Cut Mignon"	250 gr	\$ 75
Hereford Ribeye Steak	300 gr	\$ 80
US Wagyu Beef Striploin 7+	180 gr	\$ 89
US Wagyu Beef Striploin 7+	250 gr	\$ 135

Sauces

Herb Butter • Garlic Butter • Café de Paris Butter • Spicy Chili Dip • Sauce Béarnaise
Classic BBQ Sauce • Green Pepper Corn Sauce • Cabernet Sauvignon Jus • Truffle Jus

Accompaniments



Vegetables

Green Asparagus • Sautéed Spinach • Wild Mushrooms • Glazed Cumin Carrots
Corn on the Cob • Sautéed Green Beans • Vegetable Casserole • Bok Choy and Tofu

Potatoes

Truffled Mashed Potatoes • Salt Crusted Sweet Potatoes • Farm Fries • Potato Wedges
Baked Potatoes with Sour Cream and Chives

Baros Signature

Cayenne Mixed Grill Platter created for 2 guests \$ 265

Beef Fillet Mignon • Braised Beef Shoulder • Mini Baby Chicken • Escalope de Foie Gras
Lamb Kofta • Lamb Cutlet

with Café de Paris Butter, Cabernet Sauvignon Jus and Green Pepper Corn Sauce
Corn on the Cab, Green Asparagus, Wild Mushrooms, Truffled Mashed Potatoes and
Baked Potatoes with Sour Cream on the side

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passage through India

Appetizers

Poppadums \$ 12
Mango Chutney, Coconut Chutney, Garlic Pickle and Lime Pickle

Vegetable Samosa \$ 15
Mint Chutney, Tomato Chutney

South Indian Dosa

Served with Coconut Chutney, Mint Chutney, Tomato Chutney, Samba

Vegetable \$ 19

Chicken \$ 26

Seafood \$ 34

Tandoori

Served with Steamed Rice, Naan Bread, Mint Chutney, Cucumber Raita, and Onion Tomato Salsa

Malai Tikka  250 gr \$ 38

Laswni Beef Tikka 250 gr \$ 49

Reshmi Prawns Kebab **3 pieces \$ 36 6 pieces \$ 72 9 pieces \$ 108**

Baros Signature

Cayenne Tandoori Platter created for 2 guests \$ 195

Poppadums with Mango Chutney, Coconut Chutney, Garlic Pickle and Lime Pickle

Malai Tikka • Laswni Beef Tikka • Reshmi Prawns Kebab • Tandoori Lobster

“Nalli Nihani” – Lamb curry

with Steamed Rice, Naan Bread, Chapatti, Mint Chutney, Cucumber Raita and Onion Tomato Salsa

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