

CAYENNE GRILL

Welcome to the Cayenne Grill experience.

On offer is an array of salads, antipasti and light items which are inclusive with your choice of various seafood and meat items prepared and grilled in your preferred style.

Our traditional Tandoori oven also presents an alternative option. Vegetarian possibilities and accompanying side dishes are also available and to complete the evening please select from our dessert menu.

From our Sommelier comes a range of recommended Wines to enhance your evening's dining.

Enjoy!

SEAFOOD

Maldivian Lobster

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

66.00

 42.00

Giant Prawns

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

53.00

Arrow Squid

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

26.00

 22.00

Fresh Whole Reef Fish

Various species are presented for your own personal choice after being freshly caught from the surrounding atoll


32.00

Yellowfin Tuna Steak

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

32.00

 25.00

 Denotes a smaller portion

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

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, chili, lemongrass, coriander, ginger, tamarind, sesame and galangal root

Japanese

sweet ginger, soy and mirin teriyaki marinade

Mediterranean

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

Maldivian Spiced

kaffir lime leaves, spicy fish masala, local hot green chili 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

47.00

Filet Mignon

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

48.00

'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

43.00

 30.00

Spatchcock

De-boned baby chicken is gently cooked for your pleasure

37.00

 28.00

Free Range Chicken Breast

We present a lean cut of prime farmed chicken

37.00

 28.00

Baby Lamb Rump

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

42.00


 30.00

Pork Loin Chop

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

39.00

 29.00

 Denotes a smaller portion

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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

Japanese

sweet ginger, soy and mirin teriyaki marinade

Mediterranean

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

Maldivian Spiced

hot cayenne meat masala and local hot green chili

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

26.00

Grilled Mediterranean Vegetables

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

26.00

HOT SIDE ORDERS

Spicy Chorizo Sausages

9.00

Chunky Home-Style Fried Potato Chips

6.00

Jacket Potatoes with Chive Sour Cream

6.00

Steamed New Potatoes

6.00

Tandoori Baked Sweet Potato

6.00

Garlic Potato Mash

6.00

Stir Fried Vegetables

6.00

Grilled Sweet Corn Cobs

4.00

Sautéed Mushrooms

5.00

Steamed Basmati Rice

3.00

Japanese Rice

3.00

Vegetable Fried Rice

6.00

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DESSERTS

Chocolate and Kahlua Mousse	9.00
Key Lime Pie	8.00
Homemade Ice Creams and Sorbets	9.00
Banana Split with Chocolate, Vanilla Bean And Strawberry Ice Cream, Chopped Roasted Nuts, Fresh Cream and Chocolate Sauce	11.00
White and Dark Chocolate Fondues with Fresh Fruits	12.00

LIQUEUR COFFEES

Cayenne Rattlesnake Chili scented with Tequila and Grand Marnier	9.00
After Dinner Mint Khalua, Crème de Menthe and Baileys Irish Cream	9.00
Amamocha de Cacao Dark chocolate, Amaretto and Crème de Cacao	9.00

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