

desserts

cayenne

Treat yourself to something sweet

Red Wine and Cinnamon Poached Pear (A, N, D)	\$25
Mixed Berry Soup and Walnut Cream	
Coconut Crusted Apple (N, D)	\$22
Caramelised Plums and Mixed Berry Compote	
Messy Chocolate Delight (N, D, G)	\$22
Rosemary Ice Cream, Crispy Chocolate Meringue with Hazelnut Crust	
Vanilla Bean Mousse (D, G)	\$28
Caramelized Apple Ring, Sable, Vanilla Sauce	
Freshly Picked Seasonal Berries and Tropical Fruit	\$22
Mixed Berries and Soft Spicy Soup (VG)	\$22
Passion Fruit Sorbet	
Caramelized Pineapple (VG)	\$22
Coconut Lime Zest Sorbet and Lychee Gel	

(A) Alcohol (D) Dairy (VG) Vegan (N) Nuts (G) Gluten

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Ice Cream

Vanilla Bean Ice Cream (D)	\$ 8
Malibu Ice Cream (A, D)	\$ 8
Toasted Walnut and Chocolate Ice Cream (N, D)	\$ 8
Black Hawaii Ice Cream (VG)	\$ 8
Sugar Free Dark Chocolate (VG)	\$ 8
Vegan Vanilla (VG)	\$ 8

Sorbet

Coconut and Lemon Zest Sorbet	\$ 8
Mango and Coriander Sorbet	\$ 8
Lime and Basil Sorbet	\$ 8
Bell Pepper and Strawberry Sorbet	\$ 8
Hibiscus and Blood Orange Sorbet	\$ 8

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Seafood Market

APPETIZER AND SALADS

Couscous Salad with Chickpea, Orange Dressing and Squid (S)
Glass Noodle Salad with Seafood (S) Tuscan Style Bean Salad, Panzanella, Tabouleh,
Salad Niçoise
Mixed Green Salad Bowl
Salad Bar and Dressings

MEZZE

Hummus, Babaganoush, Tzatziki, Antipasto, Pita Bread, Stuff Peppers, Olives

SOUP

Creamy Red Lentils Soup, Seafood Bouillabaisse Breads

CONDIMENTS:

Toasted Garlic Baguettes, Toasted Bacon, Cheese, Chives, Corn Chips, Toasted Tortilla,
Chopped Chill

VEGETABLE FRESH LAB

Corn on Cob, Steamed Rice, Bok Choy, Carrots, Sugar Snap, Haricot Verte, Bell Peppers, Etc

VEGETABLE AS YOU LIKE:

Steamed
Chinese Style
Grilled Salt & Pepper
Sauté with Garlic

THE FISHERMAN HARVEST:

Sand Lobster, Tuna Steak, Coffin Bay Mussels, Baby Octopus, Sea Crab,
Tiger Prawns, Calamari, Reef Fish

AT THE GRILL

Cajun Marinade, Lemon and Herb Marinade, Indian Masala, Thai Marinade, Olive Oil Salt &
Pepper

Accompaniments:

Lemon Butter, Garlic Butter, Creole Sauce, Kachumber

DESSERTS

Berry Fangipane, Raspberry Pavlova, Pistachio Fudge, Blueberry Panna Cota, Mango Delight,
Lemon Meringue Tart, Passionfruit Panna Cota, Mix Fruit Tart, Lavender Mousse Cake, Crepes
Suzette (Flambe with Grand Marnier) Vanilla Ice Cream & Chocolate Chip Ice Cream

Thursday from 19.00hrs to 22.00hrs
US\$ 180++ per person for residents on bed and breakfast basis.



CAYENNE GRILL MINDSET

Welcome to the Cayenne Grill experience.

We specialise in presenting prime quality meat and the finest fish freshly caught by local fishermen, cooked to perfection on our signature coconut husk grill.

Features of Cayenne Grill are our special butcher's block menu of prime cuts of meat hand-selected from around the world, our freshest fish and shellfish dishes authentically prepared and artistically presented, our traditional Teppanyaki dining hut and our signature

"Grills Of The World" platters for two. Vegetarian creations and side dishes are also available.

To complete the perfect meal we offer a tempting selection of desserts and to enhance the dining experience we have a range of Sommelier recommended fine wines.

Bon Appétit!

APPETIZERS

Tortellini (V,N,D) \$18
Sweet potato, water chestnut, oven-dried tomatoes, baby spinach, mushroom velouté and parmesan cheese

Pan Seared Scallops (SF) \$22
Poached green apples, celery juice, cauliflower texture and salmon caviar

Tuna Coconut Ceviche (SP,SF) (VG) \$18
In a zesty coconut Maldivian chilli vinaigrette topped with jicama, papaya, avocado and chia seeds

Dry-Aged Fillet Carpaccio (D) \$28
Grana padano, micro salad, olive oil and truffle salt

Burrata (V,D,G) \$25
Rocket, cherry, blood orange, melon coulis, radicchio, lemon zest, figs, virgin olive oil and spicy papadam

Signature Cayenne Salad (N,V) \$22
Organic hydro leaves, heirloom tomatoes, mixed cress, avocado, mangosteen and hazelnut dressing

SOUP

Seafood Chowder (SF,D) \$24
Poached prawn, mussel, octopus, salmon and squid in rich creamy seafood broth garlic sourdough

Brown Onion Soup (D,G,A) \$22
Caramelised onion, cheese croutons

Bouillabaisse (SF,D,G) \$24
Seafood provençal style soup with garlic rouille

Mushroom Velouté (D,V,N,G) \$22
Brie cheese and hazelnut truffle essence with sesame grissini

FRUITS OF THE SEA

Sautéed Job fish "Meunière" (SF,D) (VG) \$34
Preserved lemon and parsley

Grilled Yellowfin Tuna (SF) (VG) \$34
Charred bell peppers, caper salsa and fleur de sel

Grilled Jumbo Prawns (D,SF) \$48
Lemon herb butter, cannellini, edamame cassoulet and truffle oil

Maldivian Seabass (S) (VG) \$28
Grilled with fragrant atoll spices, Maldivian green chilli and coconut

Cedar Wood Seared Salmon (A,SF) \$40
Bourbon glazed salsify

Maldivian Lobster Risotto (GF,D,SF) \$50
Roasted artichoke, saffron, Parmesan and leeks

THE ART OF ROASTING

Baby Chicken (SP,D) \$48
Char grilled Maldivian spices, cayenne peppers served with cheese corn on the cob

Kurobuta Pork Ribs (P) \$42
Chinese five spices and North Carolina mop sauce

Beef Short Ribs (A) \$55
Oven braised in red wine paired with confit artichoke

SIDE DISHES / EACH \$12

Hand-cut Fries • Creamy Potato Purée • Steamed Vegetables • Broccoli with Toasted Almond • Sautéed Mushrooms • Tempura Onion Rings • Baked Potatoes • Green Salad • Sautéed Kale

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts
(G) Gluten (SF) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free (A) Alcohol (SG) Baros Signature ((VG)) Sustainable / Locally Sourced

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PRIME CUTS

Raised in Victoria in the Goulburn valley and Gippsland

Tenderloin	200g	\$75
Rib Fillet	200g	\$66
Striploin	200g	\$60
Lamb Rack	200g	\$60

TOP YOUR CUTS

Caramelised Onions butter (D)
Bavaria Blue cheese butter (D)
Black Truffle butter (D)
Coral Lobster butter (D,SF)

SAUCES

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

VEGETARIAN CREATIONS

Grilled Radicchio (D,V) Seasonal mushrooms, miso pesto, smoked bell pepper, sweet potato pure and shaved black truffle	\$35
Linguine (V,D,G) Herb sauce, queso fresco, asparagus and basil foam	\$30
Beyond Steak (V,G) Braised tender spring vegetable with pickled mushrooms	\$40

*CAYENNE PREMIUM

Oysters Half a dozen (6pcs)	\$52
A dozen (12pcs)	\$104

*CAYENNE PREMIUM SEAFOOD SELECTION

Whole Grilled Lobster minimum 600g Black truffle sabayon	\$25/100gr
Seafood Platter for Two Coral Lobster • Tuna Loin • Reef Fish • King Prawn Calamari • Large Octopus • Scallops	\$220

*DRY AGED PRIME CUTS

Wagyu Beef Tenderloin 180g Experience impossibly flavourful meat like you have never had before with A5 Japanese Wagyu beef	\$78
Black Kuroge Wagyu Striploin 200g Carefully hand selected by our buyers on the market and Dry-aged inhouse has a remarkable depth of flavour	\$65
Angus Beef Striploin 230g Insanely delicious flavours, the muscle fibres are packed closer, lusher and tighter on the bite	\$60
Angus Rib Eye Steak 230g Insanely delicious flavours, with a hint of Shiitake aromas	\$60

*DRY AGED IN THE FINEST SPIRITS (DRUNKEN STEAKS)

Black Angus Rib Eye 230g (A) Pinot noir, coriander and black pepper	\$85
Black Angus Strip Loin 230g (A) Chenin blanc, cinnamon and thyme	\$90
Beef Tenderloin 180g (A) Jack Daniels whiskey, capers and cajun spices	\$90


*WAGYU STEAKS

Wagyu Tenderloin 180g (A) Infused with Jack Daniels whiskey, capers and cajun spices	\$110
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*These items are not included in Half Board and Half Board Dine Around

*CAYENNE PREMIUM SHARING CUTS "FOR THE TABLE"

Dry Aged Tomahawk Steak Rangers Valley 1.3kg This is the cream of the crop of tomahawk steaks, tender with a distinct roasted and nutty flavour	\$290
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à la carte

House Selection of Sushi and Sashimi	\$50
Sashimi grade tuna, salmon, nigiri and Baros roll with traditional condiments served with sake (40 ml)	\$65
Beef Tenderloin “Angus Black Onyx”, (200 gr 300 Days Grain Fed)	\$85
Onion sesame salsa, ponzu sauce or teriyaki sauce	
Beef Striploin “Angus Black Onyx”, (200 gr 300 days grain fed)	\$80
Shiitake mushroom caviar or Japanese BBQ sauce	
Wagyu Tenderloin 200gr Tajima full blood MB8+	\$130
Onion sesame salsa, ponzu sauce or teriyaki sauce	
Wagyu Striploin 200gr Tajima full blood MB8+	\$120
Shitake mushroom caviar, Japanese BBQ sauce	
Wagyu With Foie Gras 200gr	\$160
Beef, seared foie gras, plum reduction	
Magret Duck	\$80
Mango and wasabi salsa with ponzu	
Cornfed Chicken Breast	\$70
Wasabi salsa, black truffle paste and scallions	
Scallops 220gr	\$90
Togarashi, salmon caviar with yakiniku pepper sauce	
Blue Water Prawns 300gr	\$80
Prawns stir-fried with garlic and yuzu butter	
Salmon	\$85
Tempura baby spinach and ponzu butter sauce	
Black Cod Alaska	\$140
Sevruga caviar and yuzu miso sauce	
Maldivian Seabass or Yellow Fin Tuna 220gr	\$60
Wakame salad yuzu butter	
Tofu Steaks*	\$50
Grilled tofu eggplant, yakiniku glaze, broccoli and sesame sugar snap peas	

teppanyaki sets

(for two)

Seafood Set **\$300**

Chef's Creation

Sushi or sashimi, miso broth, Tasmanian salmon, day's catch fish, giant tiger prawns and Hokkaido scallops, served with teppanyaki vegetables, Japanese pickles, sauces and fried rice

Exotic spiced fruits and sesame seed ice

Meat Set **\$240**

Chef's Creation

Sushi or sashimi, miso broth, choice of Australian "cape grim" beef striploin or tenderloin, served with teppanyaki vegetables, Japanese pickles, sauces and fried rice,

exotic spiced fruits and sesame seed ice

Vegetable Set **\$180**

Chef's Creation

Herb salad, Japanese vegetable broth, teppanyaki mixed vegetables, Japanese pickles,

Sauces and fried rice, exotic spiced fruits and sesame seed ice

Lobster Set **\$320**

Chef's Creation

Sushi or sashimi, miso broth, Maldivian lobster, day's catch fish, giant tiger prawns and Hokkaido scallops, served with teppanyaki vegetables, Japanese pickles, sauces and fried rice, exotic spiced fruits and sesame seed ice

side dishes

Onion volcano **\$15**

Mushrooms stir-fried with soy sauce and lemon juice **\$20**

Stir fried rice with vegetables and garlic **\$20**

Steamed jasmine rice **\$15**

Egg fried udon noodles **\$25**

Garlic asparagus and sugar snap peas **\$25**

Sauteed bok choy with ponzu **\$20**

Fresh market vegetable with yakiniku **\$20**

Teppanyaki

Premium Set Menu

Amuse-bouche



Seared Japanese Scallops

Ponzu Sauce and Caviar



Wagyu Beef Gyoza

Wagyu Striploin, Garlic, Onion, Rayu Sauce



River Prawns

U5 Tiger Prawns, Carrots, Spring Onion, Spicy Mayo



Sorbet

Homemade Yuzu Sorbet



Beef Wagyu

Sher Wagyu Striploin MB9, Mixed Vegetables, Pepper Sauce Served With
Teppanyaki Garlic Fried Rice



Dessert

Chef's Selection of Exotic Dessert Sampler

Price; 260++ / Pax

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Teppanyaki ***Premium Set Menu***

Amuse-bouche



Miso Shiro Soup

Yellow Bean Paste, Dashi, Wakame and Assorted Pickles



Yakitori

Prime of Sirloin, Supreme of Chicken and Asparagus



Homemade sorbet

Homemade Yuzu Sorbet



Shiromi No Yaki Zakana

Black Cod with Garlic Soy, Wine and Beluga Caviar



Desserts

Chef's Selection of Exotic Dessert Sampler

Price; 250++ / Pax

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