

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, jujube plum & starfruit jam

Chicken Liver Pate | 13

garden rosemary ghee, local tomato chutney, grilled house made brioche

Crispy Fish Cakes | 16

garden greens, 'coco bluff' coconut & dill remoulade, local tomatoes, charred lemon

Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled seasoning peppers, radish, lemon, grilled house made multigrain bread

Captain Derron's Yellowfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps.

Captain Daniel's Conch Salad | 21

red onion, cucumber, local peppers, 'coco bluff' coconut, cilantro, spicy seville orange & passion fruit dressing, island crisps

SOUPS & SALADS

Roasted Local Tomato Bisque | 9

brasserie grilled cheese, black pepper cream, crispy basil, olive oil

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, jujube plum, seville orange, garlic chives, toasted pistachios, brasserie honey & dijon mustard dressing

Garden Green Papaya Salad | 15

green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passionfruit dressing

Cayman Tomato Salad | 15

farmer davy's arugula, burrata, shaved radish, puffed amaranth, basil vinaigrette, balsamic reduction

add to any salad: chicken 7, shrimp 10, steak 15 or 'brasserie catch' 15

LARGE PLATES

Fettuccelle Arrabbiata | 24

local tomato, broccoli, garden eggplant, purple kale, garden basil, parmesan

Captain Cody's Yellowfin Tuna Poke Bowl | 34

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, radish, edamame, spicy soy, wakame, toasted sesame seeds

Grilled Blue House Salmon | 35

roasted sweet potato & 'coco bluff' coconut succotash, garden bok choy, black garlic & balsamic vinaigrette

Captain Derron's Grilled Yellowfin Tuna | 36

white bean mash, roasted carrots, grilled kale, cayman tomato & garden cactus fresca

Chicken Schnitzel | 28

red bliss potato salad, spicy garden greens, cayman tomato vinaigrette, charred lemon

CAB Beef Burger | 29

brioche bun, mozzarella cheese, grilled red onion, local tomato, house made pickles, avocado aioli, hand cut fries

Crispy Duck Confit | 33

beluga lentils & cayman tomato ragout, braised red cabbage, lion's mane mushrooms, charred green onion gremolata

Steak Frites | 36

'chateau chooks' poached egg, local arugula, 'coco bluff' coconut chimichurri, house made pepper jelly, hand cut fries



MONDAY 12 FEBRUARY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

February Harvest Dinner

Friday 23 Feb 2024 | 6-10pm

Michelin Star accolades and Top Chef winning glory, crown Chicago chef, Joe Flamm's long list of achievements. Don't miss a unique opportunity to relish Italian cuisine inspired by the heritage of this Le Cordon Bleu-trained chef and his influential mentors. Expect exquisite seafood dishes and handmade pasta just as his Grandma Mary taught him. Enjoy a cocktail reception with canapés beginning at 6pm, followed by a three-course family-style dinner with exceptional Italian wine pairings by our Master Sommelier, Simone Ragusa. 6-10pm. C1\$ 175 per person (plus grats).

Valentine's Day Dinner

Wednesday 14 Feb 2024 | 5-10pm

Love is in the air, and Valentine's Day is just around the corner! Treat your special someone to a romantic farm-to-table dining experience to ignite the senses at The Brasserie. Enjoy our Chef's tasting menu featuring the finest locally sourced ingredients, with carefully curated wine pairings to complement each plate from our Master Sommelier, Simone Ragusa. C1\$ 85 per person (plus grats) or with wine pairings C1\$ 125 per person (plus grats). Limited à la carte is available.

Reserve now at

reservations@brasseriecayman.com
+1 345 945 1815



We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, **Brasserie Catch I & II**, and bringing it straight to our kitchen, to then serve at your table.

Our **Brasserie Bees** apiary has 50 hives producing honey, coconuts are harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provides us daily with organic eggs.