

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, cayman mango & starfruit jam

Chicken Liver Pate | 14

garden gooseberry chutney, balsamic pickled eggplant, garden arugula, grilled brioche, house made lavash

Crispy Fish Cakes | 16

purslane, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, pickled eggplant, charred lemon

Caboose Smoked Fish Dip | 16

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

Captain Cody's Yellowfin Tuna Crudo | 19

local cucumber, dragon fruit, red onion, shaved radish, garden chilies, dill, local mango & local turmeric dressing

SOUPS & SALADS

Thai Sweet & Sour Soup | 11

malabar spinach, shallots, green onions, cilantro, lime

Local Watermelon & Beet Salad | 15

local mixed greens, smoked goat cheese, jujube plum, garden mint, toasted pistachios, red wine-shallot dressing

Garden Green Papaya Salad | 15

green cabbage, local green beans, green mango, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy orchard tamarind dressing

Cayman Mango Salad | 15

local arugula, grilled red onion, shaved radish, sweet peppers, cured 'coco bluff' coconut, cilantro-lime vinaigrette

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

LARGE PLATES

Fettucelle ai Funghi | 24

local oyster & lion's mane mushrooms, shaved garlic, garden chilies, rosemary & thyme cream, parmesan

Captain Cody's Yellowfin Tuna Poke Bowl | 34

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

Captain Atlee's Roasted Red Snapper | 36

turmeric potato mash, charred okra, malabar spinach, Cayman mango chutney

Captain Jason's Grill Day Grouper | 38

cauliflower cous cous, roasted carrot & kohlrabi greens salad, dragon fruit chermoula

CAB Beef Burger | 28

sesame bun, pepper jack cheese, BBQ lion's mane mushrooms, grilled red onion, tomato, garden cabbage slaw, house made pickles, mutton pepper aioli, hand cut fries

Thai Red Chicken Curry | 27

jasmine rice, local peppers, zucchini, malabar spinach, toasted peanuts, green onions, lime

New York Steak Frites | 38

'chateau chooks' poached egg, garden mizuna, charred cactus chimichurri, house made pepper jelly, hand cut fries



TUESDAY 11 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

Dominus vs Opus One Wine Dinner

Wednesday 12 June 2024 | 6.30 pm-10pm

Join us for an unforgettable five-course wine dinner. They are called "cult" Napa Valley wines for a reason. Both wineries are famous for producing elegant, age-worthy Bordeaux-style blends. Dominus wines score among the highest in Napa year after year. Opus One is the grandfather of California wines, scoring an impressive 99 points by James Suckling, a true blend of tradition and innovation. Enjoy a welcome reception with canapés under the stars in our Garden, followed by a private dinner in the patio room.
CIS \$110 per person + grats.

Spring Wine Bundle

Friday 26 Apr 2024 - Sunday 30 Jun 2024
The Brasserie Purveyors

The hard work has been done for you! Our Master Sommelier Simone Ragusa has selected six exceptional smooth and elegant wines that pair with spring's blossoming harvest. Fondly named the "in-betweeners", rosé and spring are soulmates and that's why we've included two bottles of Italian Prosecco Rosé from Veneto. Enjoy Sancerre from the Loire Valley in France with your seasonal asparagus, leeks and radishes, as well as Tempranillo from Spain's Ribera del Duero region.

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, coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.