

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

Caboose Smoked Fish Dip | 16

garden greens, farmer's hamlin avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

Captain Morgans's Red Snapper Ceviche | 19

cucumber, red radish, seasoning peppers, local dragon fruit, cilantro, citrus-mango aguachile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, guava & mango jam

Chicken Liver Pate | 12

vanilla & garden sage ghee, garden gooseberry & custard apple chutney, grilled house-made brioche

Charcuterie Platter | 28

Serrano ham, 12-month aged manchego, farmer Willy's guava mostarda, brasserie honeycomb, spicy walnut candied, grilled seeded baguette

Grilled Achiote Marinated Wild Red Shrimp | 28

local peppers, garden bok choy, grilled pineapple salsa

Seared Maine Scallops | 37

local pumpkin puree, brussels sprouts & celery root salad, garden radish, truffle vinaigrette

Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu
Per Person | 90

Add wine pairings to each course, specifically selected by our
Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50
group participation required

SOUPS & SALADS

Roasted Turkey & Butternut Squash Soup | 9

grilled focaccia, malabar spinach, crispy garden sage

Maple Roasted Plantation Organic's Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, garden herb pesto

'Coco Bluff' Green Papaya Salad | 15

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

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Roasted Farmer Codi's Oyster Mushroom | 26

house-made gnocchi, red capital mustard greens, garden chilies, parmesan

Black Truffle Risotto | 38

cauliflower cream, parmesan cheese, garlic chive oil

House-made tagliatelle Carbonara | 32

crispy pancetta, 'chateau chooks' egg yolk, garden kale, garlic chives, parmesan

Grilled Blue House Salmon | 40

brussels sprouts & carrot succotash, garden kale, citrus emulsion

Grilled Captain Daniel's Yellowfin Tuna | 44

celery roots barigoule, globe carrots, oyster mushrooms, garden callaloo, burgundy truffle, garden basil oil

Herbed Roasted Chicken | 32

butternut squash, local oyster mushrooms, marinated garden kale, spicy apple cider vinaigrette

Grilled 10 oz. CAB NY Steak | 56

'chateau chooks' poached egg, garden arugula, garden kale chimichurri, house-made pepper jelly, cassava charcoal



TUESDAY 15 OCTOBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Thai Night

'Coco Bluff' Green Papaya Salad | 15
green cabbage, green beans, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy cayman mango dressing

Spicy Pork Rice Noodle Stir Fry | 20
ginger, garden chilies, thai basil, peanuts, 'chateau chooks' fried egg

Chicken & 'Coco Bluff' Coconut Curry | 22
jasmine rice, eggplant, garden greens, peanuts, cilantro, lime

Shrimp Pad Thai | 24
rice noodles, green beans, carrots, green onions, tamarind, toasted peanuts, lime

Upcoming Events

Seasonal Wine Bundle

Monday 02 Sep 2024 - Thursday 31 Oct 2024
we've bundled together
six spectacular wines for just C\$ 99

Restaurant Month

Tuesday 01 Oct 2024 - Thursday 31 Oct 2024
three-course lunch for C\$ 35
three-course dinner for C\$ 50

Wine & Dine:

Philippe Gonet Champagne Dinner
Wednesday 16 Oct 2024 | 6:30-9:30pm
C\$ 170 per person (inclusive of grats)

SWIRL: Best Champagne of La Maison Philippe Gonet

Thursday 17 Oct 2024 | 5:30-7pm
C\$ 65 (plus grats)

To reserve call +1 345 945 1815 or email
reservations@brasseriecayman

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.