

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 | 30

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

SALADS

Maple Roasted Plantation Organic's Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, pomegranate 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

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



THURSDAY 17 OCTOBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Chips & Salsa | 10

guacamole, fire roasted tomato salsa, island crisps

Carne Asada Taco | 5

mustard greens, pickled onions, seasoning pepper aioli

Chipotle Pork Taco | 5

garden radish salad, seasoning pepper aioli

Jerk Chicken Taco | 5

pickled onion, seasoning pepper aioli

Garden Eggplant Adobo Tacos | 5

fermented red onion, cilantro, crispy shallots

Margarita | 8 Corona | 5

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

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.