

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 Dorson's Red Snapper Ceviche | 19

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

Beet Cured Blue House Salmon | 19

shaved fennel salad, cranberry tartar, spicy mustard, house-made sourdough

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & guinep 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, garden gooseberry & custard apple chutney, brasserie honeycomb, spicy candied walnuts, grilled ciabatta

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 Organics' Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, pomegranate, 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 | 32

cauliflower cream, oyster mushrooms, parmesan cheese, garlic chives

House-made tagliatelle Carbonara | 32

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

Grilled Captain Dorson's Day Grouper | 40

toasted fregola, spicy eggplant, truffled carrots, purple kale, parmesan-lemon emulsion

Grilled Captain Dillan's Wahoo | 41

spaghetti squash, charred okra, mustard greens, seasoning pepper, fennel & celery relish

Nduja Marinated Chicken | 32

cassava mash, glazed brussels sprouts, garden greens, local chili sofrito, pomegranate

Grilled 10 oz. CAB NY Steak | 56

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



TUESDAY 22 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

Swirls

Bordeaux Left vs Right Bank
Thursday 07 Nov 2024 | 5:30-7pm |
C\$ 65 per person (plus grats).

Aperol Party at the Wicket

Friday 08 Nov 2024 | 5:30-9pm | Wicket Bar
listening to the sweet tunes of DJ Fuego.
From 5pm, Aperol Spritz is C\$ 5, mixed drinks are
C\$ 8, all local beers are C\$ 4,
and a glass of wine is C\$ 6

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.