

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 Dillan's Wahoo Ceviche | 19

cucumber, garden radish, fennel, clementine, cilantro, citrus-starfruit aguachile, island crisps

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

Seafood Pasta | 36

white shrimp, red snapper, cured tuna ham, cherry tomatoes, garden basil, parmesan

Roasted Captain Dorson's Red Snapper | 39

ackee & potato mash, blackened carrots, radish greens, cherry tomato & cactus escabeche

Grilled Captain Dillan's Wahoo | 41

organic farro, roasted beets, fennel, garden greens, pumpkin & 'coco bluff' coconut beurre blanc

Soy Glazed Chicken | 32

japanese rice, sweet & sour carrots, garden bok choy, crispy garlic shallots

Grilled Harissa Lamb Chops | 52

parsnip puree, roasted broccoflower, green beans, spicy greens, herbed yogurt

Grilled 10 oz. CAB NY Steak | 56

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



WEDNESDAY 30 OCTOBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Wednesday Specials

Captain Atlee's Red Snapper Fish & Chips | 35

crushed green peas, garden mint, 'coco bluff' coconut & garlic chive remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted carrots & broccoflower, garden greens, natural jus

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
No reservation required.

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.