

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden purslane, 'coco bluff' coconut & garlic chive remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

Caboose Smoked Fish Dip | 16

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

Captain Dorson's Red Snapper Ceviche | 19

cucumber, 'coco bluff' coconut, seasoning peppers, garden radish, longan-mango aguachile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, guava & mango jam

Coal Roasted Garden Eggplant | 22

house-cured tuna pastrami, labneh, marinated pak choy, shaved radishes, crispy shallots, salsa macha

Charcuterie Platter | 28

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

Wild Red Shrimp Tempura | 28

japanese eggplant, red meat radish, japanese rice, marinated bok choy, tamarind nouc cham, scallions, sesame seeds

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

Brasserie Catch Smoked Fish Chowder | 9

old bay croutons, green seasoning, parsley, lemon

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 gnocchii, golden mustard greens, garden chilies, purslane, parmesan

Yellowfin Tuna Ham Carbonara | 34

house made tagliatelle, 'chateau chooks' egg yolk, garden greens, garlic chives, parmesan

Grilled Captain Daniel's Yellowfin Tuna | 41

roasted yukon potato, balsamic pickled eggplant, red russian kale, garden chili & tomato reduction

Seared Maine Scallops | 48

brown butter carrot puree, charred brussels sprouts, pak choy, seasoning pepper-caper vinaigrette

Miso Marinated Chicken | 32

'coco bluff' coconut rice, celery root & shanghai cabbage slaw, grilled bok choy, sesame & scotch bonnet dressing

Grilled 10 oz. CAB NY Steak | 56

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



FRIDAY 11 OCTOBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19

black forest ham, salame milano, grilled onion, roasted peppers, garden arugula salad

Chef's Special Pizza | 19

crispy pancetta, muenster cheese, roasted tomatoes, callaloo, thai chilies

Pinot Special

Cooper Mountain Pinot Noir,
Willamette Valley OR | 65

Upcoming Events

Wine & Dine:

Philippe Gonet Champagne Dinner

Wednesday 16 Oct 2024 | 6:30-9:30pm
CIS \$170 per person (inclusive of grats)

Wine & Dine: Truffle, Barolo and Barbaresco

Friday 11 Oct 2024 | 6:30-9:30pm
CIS \$390 per person (plus grats)

Canadian Thanksgiving

Monday 14 Oct 2024 | 6:30-10pm.
Just CIS \$72 per person (plus grats)
with a CIS \$38 optional wine pairing

SWIRL: Best Champagne of La Maison Philippe Gonet

Thursday 17 Oct 2024 | 5:30-7pm
CIS \$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.