

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 Daniel's Wahoo Ceviche | 19

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

Brasserie Grilled Cheese | 12

soft brie, white truffle, guava & dragon fruit jam

Chicken Liver Pate | 12

vanilla & garden sage ghee, farmer Willi's guava mostarda, grilled house made brioche

Coal Roasted Garden Eggplant | 22

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

Grilled Red Wild Shrimp | 28

local arugula, 'nduja emulsion, pickled cucumber, lemon

Charcuterie Platter | 28

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

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

Thai 'Coco Bluff' Coconut & Local Pumpkin Soup | 9

oat-sesame tuille, pickled garden chilies, garlic oil

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, egyptian spinach, garden chilies, crispy leeks, parmesan

Yellowfin Tuna Ham Carbonara | 34

house made tagliatelle, 'chateau chooks' egg yolk, charred green beans, garlic chives, parmesan

Grilled Captain Daniel's Wahoo | 41

delicata squash, charred okra, garden purslane, curried seasoning pepper-sherry vinaigrette

Grilled Captain Daniel's Yellowfin Tuna | 41

stir fry farro, sweet & sour eggplant, pak choi, shaved radish, charred leek dashi

Local Turmeric Marinated Chicken | 32

herbed crushed potatoes, charred brussels sprouts, garden callaloo, green seasoning

Grilled 10 oz. CAB NY Steak | 56

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



TUESDAY 1 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

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 | 6:30-9:30pm

This is a time to give thanks for a bountiful harvest, and here at The Brasserie, we couldn't be more thankful for our thriving vegetable gardens and fruit trees. In celebration, we have prepared a three-course Canadian feast of roasted mushroom soup, butternut squash salad with apple cider-date dressing, your favourite all-natural turkey roulade with sage gravy, salmon with maple-orange, and pumpkin pie with maple candied coconut. Just CIS 72 per person (plus grats) with a CIS 38 optional wine pairing.

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.