

SMALL & SHARING 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, 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

SOUPS & SALADS

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

oat-sesame tulle, 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

Captain Daniel's Yellowfin Tuna Poke Bowl | 34

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

Roasted Farmer Codi's Oyster Mushroom | 26

house-made gnocchi, egyptian spinach, garden chilies, crispy leeks, parmesan

Grilled Captain Daniel's Wahoo | 38

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

Grilled Captain Daniel's Yellowfin Tuna | 38

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

CAB Beef Burger | 28

house-made 'coco bluff' coconut bun, pepper jack cheese, grilled red onion, marinated tomato, lettuce, house-made pickles, seasoning pepper aioli, hand-cut fries

Local Turmeric Marinated Chicken | 28

organic quinoa & black eye peas salad, garden callaloo, green seasoning

New York Steak Frites | 38

'chateau chooks' poached egg, arugula, cactus chimichurri, house made pepper jelly, hand cut fries



TUESDAY 1 OCTOBER

Chef Dean Max and Chef Artemio Lopez welcome you



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 with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.

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