

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

marinated kale, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

radish greens, avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

Captain Dorson's Blackfin Tuna Pastrami | 20

avocado puree, garden bok choy, shaved radish, clementine, pickled chanterelle mushrooms, thai chili, pumpkin ponzu, zev

First of the Season Cayman Conch Salad | 21

local cucumber, garden peppers, dill, radish, green papaya, chickpea puffs, passion fruit dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & soursop jam

Chicken Liver Pate | 12

vanilla & garden sage ghee, garden surinam cherry & strawberry chutney, grilled house-made brioche

Charcuterie Platter | 28

serrano ham, 12 month aged manchego, garden surinam cherry & strawberry 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

Harissa Roasted Eggplant | 26

rice & black chickpea pilaf, mizuna, pickled coconut, house-made herb labneh, toasted cashews

Lamb Ragout Pasta | 36

house-made tagliatelle, long beans, roasted cherry tomatoes, rosemary, parmesan

Captain Cody's Grilled Yellowfin Tuna | 41

parsnip puree, grilled long beans, garden greens, truffled jus

Captain Thom's Grilled Swordfish | 42

white bean mash, dumpling squash, garden cabbage, chanterelle mushroom pickle, turmeric beurre blanc

Italian Marinated Chicken | 30

wild arugula, green beans, brussels sprouts, nduja & tomato reduction

Chili Braised Lamb Shank | 45

cassava mash, roasted long beans, garden greens, pickled onions

Grilled 10 oz. CAB NY Steak | 56

'chateau chooks' poached egg, garden mizuna, coconut chimichurri, house-made pepper jelly, cassava charcoal



WEDNESDAY 20 NOVEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Wednesday Specials

Captain Cody's Wahoo Fish & Chips | 36

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

CAB Beef Wellington | 58

yukon potato mash, roasted vegetables, garden greens, natural jus

Upcoming Events

Wine & Dine:

Veuve Clicquot & Garden Gastronomy

Friday 22 Nov 2024 | 6:30-10pm |

Cl\$ 180 per person (including grats).

Limited tickets available.

American Thanksgiving

Thursday 28 Nov 2024 | 6-10pm |

Cl\$ 72 per person (plus grats). Add Cl\$ 38 for wine pairing. Takeaway is available for pre-orders.

Christmas Eve Dinner

Tuesday 24 Dec 2024 | 6-10pm | The Brasserie
Cl\$ 82 per person (plus grats). Enjoy an optional

wine pairing for Cl\$ 48

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 with organic eggs.

Blue House Salmon

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