

SMALL & SHARING 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

SOUPS & SALADS

Conchiglie & Red Bean Soup | 9

house-made sourdough, curly kale, parsley, lemon oil

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

Cayman Red Chanterelle Pasta | 25

cavatelli, black kale, garden chillies, shaved garlic, parmesan

Captain Morgan's Yellowfin Tuna Poke Bowl | 33

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

Captain Cody's Grilled Yellowfin Tuna | 37

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

Captain Thom's Grilled Swordfish | 38

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

CAB Beef Burger | 29

brioche bun, applewood smoked bacon, blue cheese, grilled onion, tomato, marinated kale, pickled jalapenos, callaloo ranch, hand-cut fries

Crispy Lemon Pepper Chicken Sandwich | 26

brioche bun, cucumber & pink radish salad, crisol mustard greens, basil ranch, sweet potato fries

New York Steak Frites | 38

'chateau chooks' poached egg, garden mizuna, coconut chimichurri, house-made pepper jelly, hand-cut fries



WEDNESDAY 20 NOVEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 30

Choice of 3 courses | 35

Appetizers

Conchiglie & Red Bean Soup

house-made sourdough, curly kale, parsley, lemon oil

OR

Captain Dorson's Blackfin Tuna Pastrami

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

Entrees

Captain Morgan's Yellowfin Tuna Poke Bowl

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

OR

Crispy Lemon Pepper Chicken Sandwich

brioche bun, cucumber & pink radish salad, crisol mustard greens, basil ranch, sweet potato fries

Dessert

Brasserie Ice Cream Sundae

rum raisin ice cream, warm chocolate fudge, candied cashews, vanilla cream

Upcoming Events

Wine & Dine:

Veuve Clicquot & Garden Gastronomy

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

CI\$ 180 per person (including grats).

Limited tickets available.

American Thanksgiving

Thursday 28 Nov 2024 | 6-10pm |

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

Christmas Eve Dinner

Tuesday 24 Dec 2024 | 6-10pm | The Brasserie

CI\$ 82 per person (plus grats). Enjoy an optional wine pairing for CI\$ 48

To reserve call +1 345 945 1815 or email
reservations@brasseriecayman