

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

mustard greens, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

Caboose Smoked Fish Dip | 16

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

Captain Dorson's Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & guinep jam

Chicken Liver Pate | 12

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

SOUPS & SALADS

Vietnamese Chicken Pho Soup | 9

rice noodles, tofu, thai chilies, green onions, lime

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 Chanterelle Mushroom Pasta | 27

linguini, mustard greens, garden chilies, cauliflower cream, parmesan

Captain Dorson's Blackfin Tuna Poke Bowl | 32

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

Roasted Captain Dorson's Red Snapper | 35

organic farro & zucchini tabouleh, fennel, spicy greens, clementine relish

CAB Beef Burger | 28

house-made 'coco bluff' coconut bun, muenster cheese, red onion marmalade, tomato, spicy greens, garden herb aioli, hand-cut fries

Paprika Marinated Chicken | 30

bomba rice, nduja, local peppers, malabar spinach, tomato sofrito

New York Steak Frites | 38

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



WEDNESDAY 6 NOVEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 25

Choice of 3 courses | 30

Appetizers

Vietnamese Chicken Pho Soup

rice noodles, tofu, thai chilies, green onions, lime

OR

Brasserie Grilled Cheese

soft brie, white truffle, Cayman mango & guinep jam

Entrees

Captain Dorson's Blackfin Tuna Poke Bowl

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

OR

Paprika Marinated Chicken

bomba rice, nduja, local peppers, malabar spinach, tomato sofrito

Dessert

Farmer Willy's Guava Pavlova

'chateau chooks' meringue, 'coco bluff' coconut cream, black mint, coconut chip

Upcoming Events

Swirls

Bordeaux Left vs Right Bank
Thursday 07 Nov 2024 | 5:30-7pm |
CIS 65 per person (plus grats).

Aperol Party at the Wicket

Friday 08 Nov 2024 | 5:30-9pm | Wicket Bar
listening to the sweet tunes of DJ Fuego.

From 5pm, Aperol Spritz is CIS 5,
mixed drinks are CIS 8,
all local beers are CIS 4,
and a glass of wine is CIS 6
No reservation required.

Wine & Dine:

Veve Clicquot & Garden Gastronomy

Friday 22 Nov 2024 | 6:30-10pm |
CIS 180 per person (including grats).
Limited tickets available.

American Thanksgiving

Thursday 28 Nov 2024 | 6-10pm |
CIS 72 per person (plus grats). Add CIS 38 for wine
pairing. Takeaway is available for pre-orders.

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