

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

spicy greens, pickled turkey berries remoulade, cherry tomato, balsamic pickled okra, charred lemon

### Caboose Smoked Fish Dip | 16

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

### Captain Dorson's Blackfin Tuna Pastrami | 20

avocado puree, garden choi sum, shaved radish, clementine, pickled sorrel, pumpkin ponzu, zev

### Captain Daniel's Conch Salad | 21

local cucumber, fennel, green papaya, seasoning peppers, turmeric pickled pear, red basil, passion fruit & scotch bonnet dressing

### Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman sorrel jam

### Chicken Liver Pate | 12

vanilla & garden sage ghee, Cayman sorrel & cranberry chutney, grilled house-made brioche

### Charcuterie Platter | 28

Serrano ham, fontal cheese, Cayman sorrel & cranberry 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

### Roasted Local Pumpkin Salad | 15

field greens, pickled pear, charred 'coco bluff' coconut, spicy candied walnuts, pomegranate, gran bavarese blue cheese, spiced balsamic-honey dressing

### '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 Carbonara | 32

house-made tagliatelle, 'chateau chooks' egg yolk, long beans, parmesan

### Grilled Cayman Lobster | MP

roasted carrots, long beans, parsnip, broccoli, garden bok choy, truffle, turmeric beurre blanc

### Captain Jason's Roasted Red Snapper | 41

organic farro pilaf, roasted beets, choi sum, blood orange emulsion

### Captain Dillan's Grilled Yellowfin Tuna | 41

nduja rice, piquillo peppers, carrots, callaloo, turmeric & fennel soffrito

### Pimento Marinated Grilled Chicken | 30

BBQ carrot & parsnip puree, charred okra, spicy greens, garden herb aioli

### Grilled 10 oz. CAB NY Steak | 56

'chateau chooks' egg, arugula, fermented callaloo chimichurri, house-made pepper jelly, steak fries



FRIDAY 6 DECEMBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Pizza & Pinot

### Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

### brasserie pizza | 19

black forest ham, salame milano, grilled onion, roasted peppers, garden arugula salad

### Chef's Special Pizza | 19

crispy pork belly, cheddar cheese, cherry tomato, roasted okra, black kale

## Pinot Specials

Cooper Mountain Pinot Noir,  
Willamette Valley OR | 45

## Upcoming Events

### December Harvest Dinner

Friday 06 Dec 2024 | 6:30-10pm | The Brasserie  
three-course menu  
Each course will be paired with white wine from Sicily and Tuscan reds.  
CIS 145 per person (plus gratuity).

### SWIRL: Oysters & Champagne

Thursday 19 Dec 2024 | 5:30-7pm | The Brasserie  
Freshly shucked North American cold-water oysters and Champagne  
CIS 99 per person (plus grats).

### Christmas Eve Dinner

Tuesday 24 Dec 2024 | 6-10pm | The Brasserie  
three-course menu CIS 82 per person (plus grats).  
Enjoy an optional wine pairing for CIS 48

### New Year's Eve Tasting Menu

Tuesday 31 Dec 2024 | 5-10pm | The Brasserie  
Join us to farewell 2024 in style. five-courses menu CIS 145 per person (plus grats).  
Wine pairing for CIS 75,

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman](mailto: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.