

SMALL & SHARING 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 choy 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

SOUPS & SALADS

Caribbean Brasserie Catch Fish & Coconut Soup | 9

callaloo, green seasoning, lemon

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 Chantarelle Pasta | 27

conchiglie, black kale, garden chilies, shaved garlic, parmesan

Captain Dillon's Yellowfin Tuna Poke Bowl | 33

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

Captain Jason's Roasted Red Snapper | 37

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

Captain Dillon's Grilled Yellowfin Tuna | 37

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

Cayman Style Beef Sandwich | 28

hoagie bun, mozzarella cheese, sauteed peppers & onions, spicy greens, scotch bonnet aioli, hand-cut fries

Chicken Schnitzel | 26

pumpkin and potato salad, garden arugula, green papaya slaw, brasserie hot sauce, charred lemon

New York Steak Frites | 38

'chateau chooks' poached egg, arugula, fermented callaloo chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 6 DECEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 40

Appetizers

Caribbean Brasserie Catch Fish & Coconut Soup

callaloo, green seasoning, lemon

OR

Brasserie Grilled Cheese

soft brie, white truffle, cayman sorrel jam

Entrees

Captain Dillon's Yellowfin Tuna Poke Bowl

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

OR

Chicken Schnitzel

pumpkin and potato salad, garden arugula, green papaya slaw, brasserie hot sauce, charred lemon

Dessert

Cayman Citrus Pavlova

'chateau chooks' meringue, garden basil, coconut chip

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.

CI\$ 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
CI\$ 99 per person (plus grats).

Christmas Eve Dinner

Tuesday 24 Dec 2024 | 6-10pm | The Brasserie
three-course menu CI\$ 82 per person (plus grats).

Enjoy an optional wine pairing for CI\$ 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

CI\$ 145 per person (plus grats).

Wine pairing for CI\$ 75,

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