

## SMALL & SHARING PLATES

### Crispy Fish Cakes | 16

arugula, garden chili & green onion, remoulade, cherry tomato, pickled 'coco bluff' coconut, charred lemon

### Caboose Smoked Fish Dip | 16

arugula, avocado, pickled pumpkin, charred pomelo, garden radish, lemon, grilled flatbread

### Cayman Lobster Toast | 24

grilled sourdough, avocado, local cucumber, cherry tomato, shaved radish, garden chilies, dill aioli

### Captain Daniel's Conch Salad | 21

local cucumber, jicama, green papaya, seasoning peppers, garden pomelo, dill, 'coco bluff' coconut & longan leche de tigre, crispy breadfruit

### Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman sorrel & starfruit jam

### Chicken Liver Pate | 13

vanilla & garden sage ghee, Cayman sorrel & cranberry chutney, pain d'epice

## SOUPS & SALADS

### Roasted Mushroom Soup | 9

black olive crumble, garlic chive crema, pickled shiitake mushrooms

### Roasted Local Pumpkin Salad | 15

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

### 'Coco Bluff' Green Papaya Salad | 15

green cabbage, pomelo, green bean, 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

### Thai Green Curry Jackfruit Curry | 26

jasmine rice, local peppers, pumpkin, garden bok choy, toasted peanuts, lime

### Captain Derron's Yellowfin Tuna Poke Bowl | 33

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

### Captain Derron's Grilled Wahoo | 38

parsnip & bone marrow agnolotti, brown butter carrot puree, arugula, sea urchin beurre blanc

### Captain Derron's Grilled Yellowfin Tuna | 38

roasted breadfruit succotash, green onion, garden chilies, charred okra, mustard greens, piquillo pepper chimichurri

### Local Pork Cuban Sandwich | 24

hoagie bun, black forest ham, swiss cheese, sauteed onions, yellow mustard, garlic mayo, house-made pickles, hand-cut fries

### Spicy 'Coco Bluff' Coconut & Turmeric Chicken | 30

rice & heirloom beans, pickled okra, garden callaloo, herb-cucumber salad

### New York Steak Frites | 38

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



MONDAY 23 DECEMBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 40

### Appetizers

#### Roasted Mushroom Soup

black olive crumble, garlic chive crema, pickled shiitake mushrooms  
OR

#### Caboose Smoked Fish Dip

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

### Entrees

#### Captain Derron's Yellowfin Tuna Poke Bowl

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

#### Spicy 'Coco Bluff' Coconut & Turmeric Chicken

rice & heirloom beans, pickled okra, garden callaloo, herb-cucumber salad

### Dessert

#### Caribbean Christmas Cake

'coco bluff' coconut eggnog ice cream, garden sorrel jam

## Upcoming Events

### Christmas Eve Dinner

Tuesday 24 Dec 2024 | 6-10pm | The Brasserie  
three-course menu C\$ 82 per person (plus grats).  
Enjoy an optional wine pairing for C\$ 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  
C\$ 145 per person (plus grats).  
Wine pairing for C\$ 75,

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