

SMALL & SHARE PLATES

Cayman Lobster Bisque | 16

lobster & pomelo sofrito, arugula, garlic chive crema, crispy breadfruit

Crispy Fish Cakes | 16

garden greens, local chili remoulade, cherry tomato, pickled 'coco bluff' coconut, charred lemon

Caboose Smoked Fish Dip | 16

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

Chicken Liver Pate | 13

vanilla & garden sage ghee, Cayman sorrel & guinep chutney, grilled ciabatta

Captain Daniel's Conch Salad | 21

local cucumber, jujube plum, green papaya, seasoning peppers, garden pomelo, dill, passion fruit & longan aguachile, crispy breadfruit

Brasserie Grilled Cheese | 12

soft brie, white truffle, local mango & guava jam

Charcuterie Platter | 28

spanish lomo, taleggio cheese, cayman sorrel & guinep chutney, Brasserie honeycomb, spicy candied pecans, 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

Cayman Tomato Salad | 16

field greens, burrata, garden pomelo, shaved radish, cured shallots, basil, white balsamic vinaigrette

'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

Grilled Cayman Lobster | MP

roasted breadfruit, carrots, cauliflower, garden greens, tangerine and scotch bonnet beurre blanc

House-made Tagliatelle Carbonara | 29

pancetta, 'chateau chooks' egg yolk, long beans, garden greens, parmesan cheese

Captain Cody's Grilled Yellowfin Tuna | 42

crushed potatoes, charred cayman tomatoes, okra, garden greens, chili & turmeric gribiche

Captain Jason's Grilled Day Grouper | 42

forbidden black rice, orchard papaya & pomelo salad, garden greens, cilantro & mint relish

Chicken Roulade | 30

mushroom & chestnut duxelles, cider braised carrots, garden greens, natural jus

Grilled 8 oz. Beef Tenderloin | 60

cassava, braised beef cheek ravioli, roasted carrots, garden greens, cabernet jus



FRIDAY 10 JANUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Pizza Night

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

braised beef cheeks, cayman tomato, garden kale, pickled mushrooms, parmesan

Upcoming Events

Cayman Cookout Harvest Dinner

Friday 17 Jan 2025 | 6:30-10 pm

This five-course Harvest Dinner is all part of Hutson's signature "Cuisine of the Sun".
CIS \$210 per person (including grats).

To reserve call +1 345 945 1815 or email
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.