

## SMALL & SHARE PLATES

### 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 Dillan's Wahoo Ceviche | 19

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

### Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman sorrel & starfruit 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

## SOUP & SALADS

### Roasted Cauliflower Soup | 16

butter-poached lobster, lemon oil, garlic chives, caviar

### Cayman Tomato Salad | 16

field greens, burrata, garden pomelo, shaved radish, cured shallots, basil, 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

### Seafood Pasta | 32

house-made squid ink tagliatelle, snapper, wild red shrimp, cherry tomatoes, garden basil, parmesan

### Captain Dorson's Roasted Red Snapper | 40

rice & peas, garden greens, local pumpkin and mushroom escabeche

### Captain Cody's Grilled Yellowfin Tuna | 42

white bean & eggplant baba ghanoush, roasted local carrots, garden greens, turmeric & local chili zhoug

### Captain Dillan's Grilled Wahoo | 42

gungo pea & local tomato stew, okra, garden greens, starfruit & jujube plum relish

### Roasted Chicken Breast | 36

crispy polenta, pickled local mushrooms, raisins, garden greens, natural jus

### Grilled CAB NY Steak | 54

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



TUESDAY 21 JANUARY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Thai Night

### Spicy Yellowfin Tuna Maki Roll | 16

avocado, cucumber, charred tangerine, salmon roe, sesame seeds

### Thai Style Pork Fried Rice | 22

local cucumber, garden chilies, cilantro, green onions, lime

### Thai Yellow Curry Chicken | 24

jasmine rice, eggplant, cilantro, crispy shallots, lime

### Shrimp Pad Thai | 26

rice noodles, green beans, carrots, green onions, tamarind, toasted peanuts, lime

## Upcoming Events

### SWIRL: Journey Around New World Vineyards

Thursday 23 Jan 2025 | 5:30-7pm | The Brasserie Join our Master Sommelier, Simone Ragusa, to enjoy white wines from Marlborough and the Napa Valley, and reds from Mendoza, Stellenbosch and Aconcagua Valley in Chile, all paired with delicious canapés. C\$ 65 per person (plus grats).

### Happy Hour Aperol Spritz Party

Friday 24 Jan 2025 | 5-9pm | The Wicket Bar you can never stop at one. Both the party and the Spritz! At just C\$ 5. With free entry and dancing tunes from DJ Fuego, our Spritz parties are becoming well known for their flavoursome fun. Enjoy alongside our regular Happy Hour food offerings to make your Friday night a memorable one.

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.