

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 okra, jujube plum, garden radish,
lemon, grilled flatbread

Chicken Liver Pate | 13

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

Captain Daniel's Conch Ceviche | 21

local cucumber, jujube plum, green papaya, seasoning peppers, dill,
Seville orange & scotch bonnet agua chile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden jujube plum & local tomato jam

Charcuterie Platter | 28

chorizo iberico, maxorata cheese, Cayman sorrel & cranberry 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, rose apple, shaved radish, cured shallots, basil,
white balsamic vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, jujube plum, 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

Cayman Tomato Risotto | 26

fermented mustard greens, charred cherry tomatoes, basil pesto,
toasted sunflower seeds, parmesan

Beef Ragout Pasta | 30

house-made tagliatelle, charred Cayman tomato, spicy garden greens, baked ricotta

Captain Robert's Roasted Red Snapper | 41

organic quinoa tabouleh, garden greens, seville orange & garden chili vinaigrette

Herbed Roasted Chicken Breast | 36

nduja & potato hash, cherry tomatoes, garden greens, jujube plum salmoriglio

Grilled Lamb Chops | 46

cauliflower & parsnip puree, roasted carrots, garden greens, scotch bonnet gremolata

Grilled New York Steak | 54

charred eggplant puree, pickled okra, garden greens,
fermented mustard greens chimichurri



WEDNESDAY 12 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Wednesday Specials

Captain Robert's Red Snapper Fish & Chips | 36

crushed green peas, garden mint,
local chili remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted vegetables,
garden greens, natural jus

Upcoming Events

Valentine's Day Dinner

Friday 14 Feb 2025 | 5-10pm | The Brasserie
five-course menu with locally sourced ingredients and
a welcome glass of champagne.
Limited à la carte is also available.
C\$ 175 per person plus grats.
Optional wine pairing C\$ 65 per person (plus grats).

SWIRL: Best French Vineyards

Thursday 27 Feb 2025 | 5:30-7pm | The Brasserie
ravelling to all the most famous wine regions in France
would take days, even weeks.
bring you five impeccable tastings from five of the most
influential wine areas including whites from the Loire
Valley, Alsace and Burgundy and reds from Bordeaux and
Rhône Valley. Each paired with delicious canapes
C\$ 65 per person (plus 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.