

SMALL & SHARING 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

SOUPS & SALADS

Thai Yellow Curry Chicken Soup | 9

steamed rice, garden bok choy, peanuts, green onions, lime

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

Captain Robert's Red Snapper Fish & Chips | 36

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

Captain Robert's Roasted Red Snapper | 37

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

CAB Beef Burger | 29

brioche bun, pepper jack cheese, cured onion, tomato, lettuce, jalapenos, avocado salsa verde, hand-cut fries

Chicken Enchiladas | 27

avocado crema, queso fresco, pickled onions, cilantro

New York Steak Frites | 38

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



WEDNESDAY 12 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 40

Appetizers

Thai Yellow Curry Chicken Soup

steamed rice, garden bok choy, peanuts, green onions, lime

OR

'Coco Bluff' Green Papaya Salad

green cabbage, jujube plum, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

Entrees

Captain Robert's Red Snapper Fish & Chips

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

OR

Chicken Enchiladas

avocado crema, queso fresco, pickled onions, cilantro

Dessert

Brasserie Ice Cream Sundae

ironwood forest honey & garden pimento ice cream, warm chocolate fudge, candied pistachios, orange-vanilla cream

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.

CI\$ 175 per person plus grats.

Optional wine pairing CI\$ 65 per person (plus grats).

SWIRL: Best French Vineyards

Thursday 27 Feb 2025 | 5:30-7pm | The Brasserie travelling 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 Rhone Valley. Each paired with delicious canapes

CI\$ 65 per person (plus grats).

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