

SMALL & SHARE PLATES

Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled ju plum, garden radish, lemon, grilled flatbread

Captain Hubbert's Wahoo Ceviche | 19

red onion, heirloom tomato, 'coco bluff' coconut, seasoning pepper, cilantro, bilimbi & cucumber aguachile, island crisps

Chicken Liver Pate | 13

vanilla & garden sage ghee, local tomato & jujube plum chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & guava jam

Captain Daniel's Conch Fritters | 19

garden arugula, charred lemon, scotch bonnet & yuzu aioli

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, 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

Local Mushroom Risotto | 26

chili toasted pine nuts, crispy broccoli, garden herb salsa verde, parmesan

House-made Tagliatelle All' Amatriciana | 30

crispy guanciale, garden heirloom tomato, local chillies, parmesan

Captain Barreck's Red Snapper in Papillote | 40

'coco bluff' coconut rice, local peppers, Cayman tomato, garden bok choy, turmeric, green onions, lime

Captain Hubbert's Grilled Wahoo | 42

summer squash & fingerling potato succotash, fennel, garden greens, heirloom tomato soffrito

Roasted Chicken Roulade | 32

fingerling potato & house-made chorizo, garden herb corn cake, callaloo, local tomato salsa

Grilled New York Steak | 56

lobster mac & cheese, garden arugula, pickled green beans, cabernet jus



TUESDAY 18 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Thai Night

Spicy Wahoo Maki Roll | 12

avocado, cucumber, sesame seeds

Shrimp Tempura | 18

seasoning pepper aioli, garlic chives, lemon

Thai Pork & Basil Stir Fry | 20

'chateau chooks' fried egg, jasmine rice, garden chillies, green onions

Chicken Khao Soi | 24

egg noodles, shaved shallots, pickled bok choy, 'coco bluff' coconut & turmeric broth, green onions, lime

March Harvest Dinner

Friday 21 Mar 2025 | 6:30-10pm | The Brasserie

From the heart of Portland, Maine, to the shores of Grand Cayman, award-winning Chef Jordan Rubin is bringing his innovative take on Japanese-inspired cuisine to The Brasserie for a one-night-only Harvest Dinner. As the chef and owner of Mr. Tuna and co-owner of Bar Futo and Crispy Gai, Jordan has made a name for himself with his bold flavours, expert use of live fire cooking, and commitment to sustainable seafood. C\$ 175 per person (plus grats).

To book, email us on
reservations@brasseriecayman.com
or call +1 345 945 1815.



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 daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.