

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 jujube plum, garden radish, lemon, grilled flatbread

Captain Dillan's Wahoo Ceviche | 19

red onion, cucumber, local tomato, seasoning pepper, cilantro, bilimbi & aji amarillo aguachile, island crisps

Buffalo Style Cauliflower Wings | 12

pickled okra, garden arugula, fennel ranch dressing

Chicken Liver Pate | 13

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

Brasserie Grilled Cheese | 12

soft brie, white truffle, local mango & sweet sop jam

SOUPS & SALADS

Caribbean Garden Vegetable Soup | 9

'coco bluff' coconut dumplings, callaloo, scotch bonnet relish

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 broccolini, garden herb salsa verde, parmesan

Captain Derron's Yellowfin Tuna Poke Bowl | 35

japanese rice, 'coco bluff' coconut kimchi, avocado, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

Captain Dillan's Grilled Yellowfin Tuna | 38

garden gungo pea passatina, roasted carrots, arugula, seville orange & local chili vinaigrette

Captain Malcolm's Grilled Wahoo | 38

summer squash & fennel succotash, charred radish greens, heirloom tomato vinaigrette

CAB Beef Burger | 28

brioche bun, monterey jack cheese, smoked onions, heirloom tomato, garden lettuce, seasoning pepper aioli, hand-cut fries

Roasted Chicken Chilaquiles | 27

fried 'chateau chooks' egg, charred local tomato salsa, queso fresco, avocado crema, cilantro

New York Steak Frites | 38

'chateau chooks' poached egg, garden arugula, tomato & fermented green bean chimichurri, house-made pepper jelly, hand-cut fries



THURSDAY 13 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Caribbean Garden Vegetable Soup

'coco bluff' coconut dumplings, callaloo, scotch bonnet relish

OR

Buffalo Style Cauliflower Wings

pickled okra, garden arugula, fennel ranch dressing

Entrees

CAB Beef Burger

brioche bun, monterey jack cheese, smoked onions, heirloom tomato, garden lettuce, seasoning pepper aioli, hand-cut fries

OR

Roasted Chicken Chilaquiles

fried 'chateau chooks' egg, charred local tomato salsa, queso fresco, avocado crema, cilantro

Dessert

Chocolate Fudge Brownie

salted caramel, rum raisin ice cream

Upcoming Events

Harvest Dinner: Jordan Rubin

Friday 21 March | 6:30-10.00pm

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.

Enjoy a garden cocktail reception followed by a multi-course feast paired with exquisite wines for C\$ 175 per person (plus grats).

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