

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden tat soi, local chili & 'Coco Bluff' coconut remoulade, cherry tomato, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

garden tat soi, avocado, pickled ju plum, java apple, radish, seasoning pepper, lemon, grilled flatbread

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & jujube plum jam

Captain Dorson's Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled garden radish, scallions, spicy soy, island crisps

Chicken Liver Pate | 13

vanilla & garden sage ghee, local papaya & turmeric chutney, 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, java apple, shaved radish, seasoned pepper, cured shallots, basil, sherry vinaigrette

'Coco Bluff' Green Papaya Salad | 15

garden chinese & green cabbage, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, java apple, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Saffron Risotto | 28

charred green onions, garden fennel, pickled cayman chanterelles, local tomato soffrito, smoked baked ricotta

Braised Beef Cheek Ragout Pasta | 32

house-made tagliatelle, local oyster mushrooms, confit tomatoes, rosemary, parmesan

Captain Morgan's Roasted Red Snapper | 42

eggplant tahina, local tomato & cucumber salad, garden callaloo, sea urchin & orange aioli

Grilled Blue House Salmon | 42

garden gungo peas, green beans, seasoning pepper, bok choy, pumpkin velouté

Nduja Marinated Roasted Chicken Breast | 30

herbed potatoes, saffron-roasted okra, garden callaloo, eggplant & local pepper soffrito

CAB Grilled 6 oz. Beef Tenderloin | 57

confit fingerling potatoes, charred okra, green onions, garden cabbage, local tomato & cactus chimichurri



THURSDAY 1 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco night

Beef Birria Taco | 6

cured onions, cilantro

Baja Style Fish Taco | 6.50

bok choy slaw, smoked chili aioli

Chicken Barbacoa Taco | 6

pickled onions, cilantro

Cauliflower Tikin Xic Taco | 5

pickled onions, smoked chili aioli, cilantro

Chips & Salsa | 12

guacamole, fire-roasted tomato salsa, island crisps

Margarita | 8 Corona | 5

Coming Up

SWIRL: Best of Californian Vineyards
Thursday 22 May 2025 | 5:30-7pm

From the sun-drenched slopes of Napa Valley to the cool coastal fog of Russian River, California's vineyards are as diverse as they are iconic such as Sonoma, Central Coast, and Alexander Valley.

CIS 65 per person (plus grats).

To reserve, email us at
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.

A 5% eco-packaging fee supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers. Let's protect our planet together!