

SMALL & SHARE PLATES

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 & java apple jam

Captain Daniel's Yellowfin Tuna Ceviche | 19

red onion, 'Coco Bluff' coconut, papaya, jujube plum, seasoning pepper, cilantro, mango & java apple aguachile, island crisps

Captain Daniel's Yellowfin Tuna Maki Roll | 14

avocado, local cucumber, scallions, garden purple shiso leaves, spicy aioli, sesame seeds

Chicken Liver Pate | 13

vanilla & garden sage ghee, local papaya & java apple 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 soffritto, smoked baked ricotta

Braised Beef Cheek Ragout Pasta | 32

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

Captain Richard's Mahi Mahi Fish & Chips | 36

crushed green peas, garden mint, local chili & 'Coco Bluff' coconut remoulade, lemon, hand-cut fries

Captain Daniel's Seared Yellowfin Tuna | 42

white bean mash, eggplant & local peppers escalivada, garden bok choy, sea salt breadcrumbs, charred lemon

Captain Douglas' Grilled Wahoo | 42

nduja roasted fingerling potatoes, garden long beans, malabar spinach, sauce vierge

Apple Cider Marinated Roasted Chicken Breast | 30

local pumpkin puree, garden cabbage, java apple & radish salad, garden sage gravy

CAB Grilled 6 oz. Beef Tenderloin | 57

confit fingerling potatoes, Dave Rockett's charred okra, green onions, garden cabbage, local tomato & cactus chimichurri



FRIDAY 9 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Pizza night

Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19

black forest ham, salame milano, grilled onion, roasted peppers, garden arugula salad

Chef's Special Pizza | 19

mortadella, confit cherry tomato, roasted peppers, purslane, chestnut pesto, parmesan

Pinot Noir 2022, Cooper Mountain, Oregon, US

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.

Cl\$ 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!