

## SMALL & SHARE PLATES

### Caboose Smoked Fish Dip | 16

garden purslane, avocado, pickled ju plum, starfruit, radish, seasoning pepper, lemon, grilled flatbread

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & rose apple jam

### Cayman Mango & Starfruit Ceviche | 12

red onion, 'Coco Bluff' coconut, papaya, seasoning pepper, cilantro, lime, crispy green papaya

### Captain Morgan's Red Snapper Ceviche | 19

red onion, local cucumbers, chillies, dragon fruit, garden basil, 'Coco Bluff' coconut aguachile, island crisps

### Duck 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 Mango Salad | 16

field greens, feta cheese, dragon fruit, grilled red onion, rose apple, shaved radish, seasoned pepper, spicy green onion dressing

### 'Coco Bluff' Green Papaya Salad | 15

garden green & chinese cabbage, green bean, cucumber, carrots, 'Coco Bluff' coconut, cherry tomato, 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

### Local Butternut Squash Risotto | 28

garden chillies, local oyster mushrooms, orchard cactus salsa verde, purslane, parmesan

### House-Made Tagliatelle Carbonara | 30

crispy guanciale, 'Chateau Chooks' egg yolk, green beans, parmesan

### Captain Barreck's Grilled Day Grouper | 42

roasted local butternut squash mash, long beans, malabar spinach, garden cactus & seasoning pepper salmoriglio

### Captain Morgan's Roasted Red Snapper | 41

creamed garden yellow corn, grilled bok choy, Dave Rockett's pickled okra, 'Coco Bluff' green papaya & zucchini salsa

### Roasted Duck Breast | 42

cauliflower puree, garden cabbage, pickled java apple, seasoning pepper, surinam cherry bordelaise

### CAB Grilled Tenderloin Steak | 56

garden breadfruit gratin, roasted carrots, Dave Rockett's pickled okra, garden purslane, rosemary jus



FRIDAY 6 JUNE

*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

bbq smoked brisket, monterey jack, roasted cherry tomato, jalapeno, garden purslane

## Coming Up

**Chefs' Jam: Four Local Chefs -  
One Extraordinary Feast  
Friday 27 Jun 2025 6:30-10pm**

Enjoy a four-course dinner with each course crafted by a different chef: Chef Thomas Tennant (Chef on Call & Cayman Peppa Sauce), Chef Sara Mair (Smokies BBQ Smoked House), Chef Maureen Cubbon (Nourish at Vida, Bestlife Culinary & Zest), and Brasserie's very own Chef Arte & Chef Paco.

C\$ 180 per person (included grats).

To book, email us  
on [reservations@brasseriecayman.com](mailto: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

**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!