

## SMALL & SHARE PLATES

### Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled shallots, starfruit, radish, seasoning pepper, lemon, grilled flatbread

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & mango jam

### Cayman Mango & Starfruit Ceviche | 12

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

### Captain Cody's Red Snapper Aguachile | 19

red onion, seasoning pepper, cucumber, garden dragonfruit, cilantro, local mango aguachile, island crisps

### Chicken Liver Pate | 13

vanilla & garden sage ghee, local mango, 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, grilled red onion, dragon fruit, jujube plum, shaved radish, seasoned pepper, spicy green onion dressing

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

garden green cabbage, green bean, cucumber, carrots, 'Coco Bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

### Yellow Heart Roasted Breadfruit Salad | 13

field greens, slow-roasted beets, starfruit, garden fennel, orange, charred 'Coco Bluff' coconut, citrus-scotch bonnet vinaigrette

add to any salad:

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

## LARGE PLATES

### Summer Corn Risotto | 26

long beans, seasoning peppers, local mushrooms, arugula, tomato soffrito, parmesan cheese

### House-Made Tagliatelle Carbonara | 30

pancetta, 'Chateau Chooks' egg yolk, local long beans, parmesan

### Captain Cody's Roasted Red Snapper | 40

organic quinoa tabbouleh, local eggplant, garden greens, garden beets tahini, charred okra

### Cajun Butter Chicken Breast | 29

sweet potato pure, confit local mushrooms, garden purslane, seasoning peppers & mango salsa

### CAB Tenderloin Steak | 56

'Chateau Chooks' poached egg, garden arugula, fermented callaloo chimichurri, house-made pepper jelly, confit potatoes



WEDNESDAY 30 JULY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Wellington Night

### Captain Elena's Triggerfish & Chips | 36

crushed green peas, garden mint, local chili & 'coco bluff' coconut remoulade, lemon, hand cut fries

### CAB Beef Wellington | 58

yukon potato mash, roasted vegetables, garden greens, natural jus

## Coming Up

**SWIRL: Bold Bottles from the Cape**  
Thursday 25 Sep 2025 | 5:30-7pm

Style blends of Stellenbosch to the Burgundian-styled Pinot Noir in Walker Bay, enjoy five tastings spanning the Cape's most iconic terroirs, paired with canapés.

CI\$ 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.

**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!