

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

garden greens, local avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

Captain Dillan's Wahoo Ceviche | 19

red onion, jalapeno, cayman tomato, garden radish, cilantro, 'Coco Bluff' coconut aguachile

Seasonal Local Conch Salad | 21

local peppers, cucumber, garden starfruit, 'Coco Bluff' coconut, red onion, passion fruit – scotch bonnet dressing

Captain Lewis' Yellowfin Tuna Tostadas | 19

avocado, jujube plum, tomato, red onion, pickled seasoning peppers, cilantro, starfruit salsa macha

Crispy Niman Ranch Pork Belly | 15

black sapote bbq, jujube plum & komatsuna slaw, charred shishito pepper

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & starfruit jam

Duck Liver Pate | 13

'Coco Bluff' coconut ghee, jujube plum & starfruit 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

Local Tomato Salad | 16

garden mixed greens, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, jujube plum, pickled 'Coco Bluff' coconut, apple cider & brasserie honey vinaigrette

add to any salad:

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

LARGE PLATES

Cayman Tomato Risotto | 28

gungo peas, pickled jujube plum, garden bok choy, crispy oyster mushrooms, basil, parmesan

House-made Tagliatelle Carbonara | 36

guanciale, 'Chateau Chooks' egg yolk, garden pole beans, local oyster mushrooms, parmesan

Harissa Marinated Australian Rack of Lamb | 54

green pea puree, radish greens, pickled seasoning pepper, charred scallion yogurt

Captain Lewis' Grilled Yellowfin Tuna | 41

cauliflower puree, roasted carrots, mustard greens, bone marrow bordelaise

Captain Dillan's Grilled Wahoo | 41

lemon grass scented rice, jujube plum, garden radish, bok choy, dill & thai chili relish

Grilled CAB Beef Tenderloin | 57

yukon potato puree, local oyster mushrooms, garden carrots, arugula, bone marrow bordelaise



MONDAY 9 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Local Tomato Soup

goat cheese crema, basil pesto, garlic chives, olive oil

OR

Captain Lewis' Yellowfin Tuna Tostadas
avocado, jujube plum, tomato, red onion, pickled seasoning peppers, cilantro, starfruit salsa macha

ENTREES

Captain Dillan's Grilled Wahoo

lemon grass scented rice, jujube plum, garden radish, bok choy, dill & thai chili relish

OR

Steak Frites

'Chateau Chooks' poached egg, mizuna, 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries

DESSERTS

Brasserie Honey Ice Cream Sundae

Ironwood Forest honey ice cream, warm chocolate fudge, roasted walnuts, vanilla cream

WINE SELECTION

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand

OR

Malbec Aruma 2022, Bodegas Caro, Mendoza, Argentina



Valentine's Day Dinner

Saturday 14 Feb 2026 | 5:30 - 10 pm

It's a rare treat when The Brasserie opens on a Saturday night. This Valentine's Day, indulge in a five-course tasting menu with a complimentary glass of champagne, CI\$ 150 per person (plus grats), with an optional CI\$ 65 wine pairing. A limited à la carte menu is also available

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