

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
garden greens, avocado, rum pickled 'Coco Bluff' coconut, garden radish,
lemon, grilled ciabatta

Captain Dillan's Wahoo Ceviche | 19
red onion, seasoning pepper, garden radish, 'Coco Bluff' coconut,
bilimbi leche de tigre

Captain Dillan's Yellowfin Tuna Tartar | 19
avocado, local cucumber, shallots, garlic chives, pickled radish,
spicy soy, island crisps

Seasonal Local Conch Fritters | 21
smoked banana pepper & garden herb aioli, purslane, lime

Brasserie Grilled Cheese | 12
soft brie, white truffle, black sapote & apple jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, local guava & ginger 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 arugula, burrata, cured red onion, garden radish, basil,
spicy watermelon dressing, balsamic reduction

Roasted Beet Salad | 16
field greens, goat cheese, shaved fennel, citrus, garden rose apple,
apple cider & brasserie honey vinaigrette

Garden Green Papaya Salad | 15
green cabbage, local tomato, green beans, carrots, local cucumber, crispy shallots,
'Coco Bluff' coconut, roasted peanuts, garden lime, spicy tamarind dressing, garden lime

add to any salad:
chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Local Tomato Risotto | 28
zucchini, enoki mushrooms, smoked brussels sprouts, pickled seasoning peppers,
garden kale pesto, parmesan

Roasted Local Oyster Mushroom Pasta | 34
house-made tagliatelle, guanciale, 'Chateau Chooks' cured egg yolk, pole beans,
garden purple kale, shishito peppers, parmesan

Herbed Grilled Australian Rack of Lamb | 54
local taro mousseline, charred green beans, garden greens, banana pepper salsa verde

Captain Dillan's Grilled Yellowfin Tuna | 41
local yellow yam knish, farmer Codi's enoki mushrooms, arugula, truffle beurre blanc

Captain Dillan's Grilled Wahoo | 41
local white sweet potato puree, celery root & green papaya slaw, garden bok choy,
lavender & tamarind relish

Australian Wagyu Striploin | 64
crushed fingerling potatoes, local cherry tomato & radish salad, grilled okra,
garden greens, red wine jus



TUESDAY 24 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Industry Night

30% off à la carte menu items* for
all hospitality professionals.
Kindly present proof of employment
to redeem this offer.

Harvest Dinner with Guest Chef Lenny Messina

Friday 27 Mar 2026 | 6:30-10pm

The "Crown Prince of Foie Gras" and
Executive Chef at the acclaimed Restaurant
LOLA, Lenny Messina, headlines our March
Harvest Dinner. The Culinary Director at
Hudson Valley Farms will offer rare insight
into growing both exceptional food and a
thriving farm to elevate American
gastronomy through innovation and
sustainability. Enjoy a garden cocktail
reception and a three-course family-style
feast under the stars with exceptional wine
pairings. C1\$ 175 per person (plus grats).

email 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,
Ask your server for
8 oz jar | 20
4 oz jar | 10

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!