

## SMALL & SHARE PLATES

### Caboose Smoked Brasserie Catch Fish Dip | 16

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

### Captain Douglas' Wahoo Ceviche | 19

red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, cilantro, bilimbi leche de tigre, island crisps

### Captain Douglas' Yellowfin Tuna Tartar | 19

avocado, local cucumber, shallots, garlic chives, pickled radish, spicy soy, island crisps

### Brasserie Grilled Cheese | 12

soft brie, white truffle, black sapote & apple jam

### Duck 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

### Roasted Tomato Risotto | 28

zucchini, local mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden kale pesto, parmesan

### Farmer Codi's Roasted Mushroom Pasta | 34

house-made tagliatelle, pancetta, 'Chateau Chooks' cured egg yolk, pole beans, garden purple kale, shishito peppers, parmesan

### Herbed Grilled Australian Rack of Lamb | 54

yellow yam mousseline, charred green beans, garden callaloo, banana pepper salsa verde

### Captain Douglas' Grilled Wahoo | 40

turmeric carrot puree, grilled carrots, mustard greens, local pineapple salsa

### Captain Sherry's Grilled Day Grouper | 40

gungo pea hummus, harissa eggplant, callaloo, pickled dates, garden herb chermoula

### Captain Douglas' Seared yellowfin Tuna | 40

artichoke & Local mushroom succotash, garden arugula, spicy tomato reduction

### CAB Striploin Steak | 54

potato confit, local tomato & radish salad, garden greens, red wine jus



TUESDAY 31 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.

\*The five-course tasting menu is excluded from this offer

## Easter Cocktail

### Chocolate Mudslide | 10

Absolut Vanilla Vodka, Kahlua, Bailey's  
Valrhona Chocolate

## A Vegan Feast for the Senses

Friday 17 Apr 2026 | 6:30-10pm

Vibrant flavours, colours, and textures define this immersive celebration of plant-based cuisine.

Guided by Chef Dean Max in collaboration with The Club, relish a seasonal harvest prepared with thoughtful craftsmanship. Begin with a garden cocktail reception, welcome drink and canapés among the greenery, followed by a five-course vegan feast. C\$ 90 per person (plus grats).

Optional kombucha and house-made infusion pairing C\$ 25 or wine pairing C\$ 45.

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