

## 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

### 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

spaghetti, pancetta, 'Chateau Chooks' cured egg yolk, cherry tomatoes, garden radish leaves, local chillies, rosemary, parmesan

### Herbed Grilled Australian Rack of Lamb | 54

garden gungo pea passatina, braised purple cabbage, zucchini relish

### Captain Douglas' Grilled Wahoo | 40

celery root mash, roasted carrots, local mustard greens, fennel salmoriglio

### Captain James' Soy Glazed Triggerfish | 40

ginger rice, garden baby bok choy, papaya emulsion

### CAB Striploin Steak | 54

crispy potato confit, grilled local mushrooms, pickled okra, radish greens, red wine jus



FRIDAY 10 APRIL

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Pizza & Pinot

### Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

### Brasserie Pizza | 19

brill forest ham, salami milano, grilled onion, roasted peppers, spinach salad

### Chef's Special Pizza | 19

roasted duck, caramelized onions, roasted poblano peppers, cauliflower cream, garden purslane

Pinot Noir 2023, Cooper Mountain, Oregon, US | 40

## 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