

## SMALL & SHARE PLATES

### **Caboose Smoked Brasserie Catch Fish Dip | 16**

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

### **Captain Shelene's Triggerfish Tostadas | 19**

avocado, red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, lime leche de tigre, cilantro

### **Brasserie Grilled Cheese | 12**

soft brie, white truffle, local papaya & ginger jam

### **Chicken Liver Pate | 13**

'Coco Bluff' coconut ghee, papaya & rose apple 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, pickled seasoning peppers, crispy leeks, garden kale pesto, parmesan

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

house-made tagliatelle, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes, garden radish leaves, local chillies, rosemary, parmesan

### **Herbed Grilled Australian Rack of Lamb | 54**

white bean ragout, roasted parsnips, spicy garden greens, natural jus

### **Captain Morgan's Roasted Red Snapper | 40**

white bean mash, grilled zucchini, malabar spinach, tomato & seasoning pepper vinaigrette

### **Captain Shelene's Grilled Triggerfish | 40**

garden gungo pea & preserved lemon succotash, kale, yellow corn gazpacho

### **CAB Striploin Steak | 54**

celeriac & potato gratin, grilled local mushrooms, charred okra, garden callaloo, red wine jus



TUESDAY 21 APRIL

*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

## SWIRL: Our Favourite Spanish Wines

Thursday 30 Apr 2026 | 5:30-7pm

Discover the artistry of Spain's most celebrated wine regions, from the rolling hills of Rioja and Ribera del Duero to the sun-drenched vineyards of Andalusia. Led by Simone Ragusa, this tasting showcases exceptional bright, elegant whites to powerful, expressive reds. Each pour is thoughtfully complemented by canapés crafted by Chef de Cuisine Artemio Lopez. C\$ 65 per person (plus grats).

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

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!**