

SMALL & SHARE PLATES

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

Captain Dorson's Crispy Sprats | 21
flowering brassica, 'Coco Bluff' coconut ranch, green mango escovitch, lemon

Captain Sherry's Red Snapper Ceviche | 19
red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro,
mango leche de tigre, island crisps

Captain James' Blackfin Tuna Tartare | 19
avocado puree, local cucumber, shallots, green onions, pickled radish, spicy soy,
island crisps

Brasserie Grilled Cheese | 12
soft brie, white truffle, local papaya & soursop jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, mixed berry 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

Cayman Mango Salad | 16
arugula, burrata, grilled red onion, local peppers, cucumbers,
garden radish, spicy lime vinaigrette

Compressed Local Watermelon Salad | 16
field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa,
garden mint, aleppo pepper & fennel vinaigrette

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

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

LARGE PLATES

Summer Yellow Corn Risotto | 28
braised local oyster mushrooms, roasted red peppers, garden oregano,
black garlic vinaigrette, parmesan

House-made Bacon Carbonara | 32
house-made tagliatelle, 'Chateau Chooks' egg yolk,
garden green onions, parmesan

Captain Sherry's Roasted Red Snapper | 41
herbed jasmine rice pilaf, flowering brassica, starfruit & peach salsa

Captain Sherry's Grilled Day Grouper | 42
local pumpkin & 'coco bluff' coconut mash, malabar spinach, grilled zucchini, charred
tomatillo & avocado crema

Grilled Herb Marinated Lamb Chops | 54
yellow summer corn tahina, arugula, radish and cucumber salad, date adobo

CAB Beef Tenderloin Steak | 57
charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts,
garden herb chimichurri



TUESDAY 23 JUNE

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

*Industry Night
30% off*

5-10 pm
30% off à la carte menu items
for all hospitality professionals.

Kindly present proof of employment to
redeem this offer.

SWIRL: Best of Australia & New Zealand

Thursday 25 Jun 2026 | 5:30-7pm

Hop Down Under for a taste of some of the world's most popular wines built on experimentation and winemaking innovation. Savour Australia's iconic Barossa shiraz and the elegant chardonnays of Margaret River before "crossing the ditch" to New Zealand for Marlborough's vibrant sauvignon blancs. Coastal vineyards and long ripening seasons create wines of remarkable depth, freshness and complexity. Enjoy expertly paired canapés by Chef Arte with each pour. C1\$ 65 per person (plus grats).

To reserve, 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.