

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, local tomato, cucumber, pickled radish,
'Coco Bluff' coconut & preserved lemon tartar sauce, charred lemon

Captain James' Red Snapper Ceviche | 19

red onion, june plum, seasoning pepper, cucumber, cilantro,
mango-lime aguachile, island crisps

Captain James's Blackfin Tuna Crudo | 19

garden green onions, dragon fruit, blood orange, shaved radish, radish greens,
seasoning pepper, citrus miso dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, peach 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

Garden Green Papaya Salad | 15

green cabbage, local tomato, green mango, green beans, carrots, local cucumber, crispy
shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Flowers Farm Yellow Corn Risotto | 28

braised local oyster mushrooms, roasted red peppers, garden oregano,
black garlic vinaigrette, parmesan

Braised Lamb Ragu Pasta | 34

House-made tagliatelle, garden flowering brassica, rosemary,
parmesan

Captain Atlee's Roasted Red Snapper | 41

caramelized onion puree, garden greens, balsamic pickled eggplant,
garden celery salsa verde

Grilled 12oz Niman Ranch Rib Eye Steak | 58

charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts,
garden celery & June plum chimichurri



TUESDAY 14 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Industry Night

Every Tuesday | 5-10pm

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: Taste the Andes

Thursday 16 July | 5:30 to 7

South America is home to some of the
highest-altitude vineyards in the world,
creating a rare combination of power,
freshness and precision. From
Patagonia's rugged landscapes to the
celebrated vineyards of Mendoza and
Maipo, discover bold Chilean and
Argentinian wines like the crisp
Torrontés, velvety Carménère, and a new
wave of Malbecs redefining tradition.
Enjoy five expertly paired tastings with
seasonal canapés crafted by our chefs.
C\$ 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.