

Menu

Address: Westin Grand Cayman Seven Mile Beach Resort & Spa

Phone: (345) 945 3800

Cuisine: Coastal Cuisine

STARTERS

Cayman Farmer's Market Greens <input type="checkbox"/>	CI\$16
Shaved vegetables, herbs, tomato, goat cheese, sherry vinaigrette	
Burrata Paste & Fried Eggplant Salad <input type="checkbox"/>	CI\$18
Burrata cheese spread, cherry tomatoes, radish, micro greens and fried eggplant	
Fresh Grouper Ceviche Trio	CI\$20
Aji amarillo, spiced organic tomato juice, leche de tigre, lemon and fresh herbs	
Maine Lobster Salad	CI\$28
Maine lobster meat, celery, onions, mayonnaise, salmon roe, Granny Smith apple	
Beach House Seafood Platter	CI\$56
Iced Caribbean spiny lobster, shrimp, oysters, crab legs, lemons, hot and housemade cocktail sauce	
Jumbo Lump Crab Cake	CI\$24
Local greens, radish, capers, mango curry sauce	
Sea Scallops Benedict	CI\$22
Sunny side up quail eggs, prosciutto, truffle pumpkin purée, sherry mushroom cappuccino	
Lobster and Miso Shrimp Dumplings	CI\$18
Truffle dashi broth, shiitake mushrooms, scallions	
Octopus a la Plancha	CI\$20
Pickled chorizo, piperade, white bean ragu	
Local Salted Cod Fritters	CI\$16
Fried salt cod, golden Yukon, fine herbs	
Bone & Beef	CI\$38
Oven roasted bone marrow, wagyu beef tartare, quail egg	

ENTRÉES

Seared Yellowfin Tuna	CI\$38
Furikake crust, green beans, edamame and avocado salad, wasabi aioli, soy marinated egg	
Tandoori Caribbean Snapper	CI\$34
housemade paneer bhurji, mint chutney, kachumber salad, Goan curry sauce	
Jerk Spiced Island Grouper	CI\$38
Sweet potato gnocchi, spinach, tomatoes, local greens, coconut broth	
Fried Cod & Chips	CI\$32
IPA beer batter cod fillets, handmade steak fries, pea purée, herbs and spices, tartar sauce	
Smoked Butternut Squash Steak v Vegan GF	CI\$24
Smoked butternut squash, sweet potatoes, kale and yellow curried cream	
Seafood Risotto & Baby Octopus	CI\$40
Saffron seasoned arborio rice, local white fish, lobster, shrimp, chargrilled baby octopus, clams, organic micro greens salad	
Butter Poached Lobster and Wild Shrimp	CI\$48
Fresh tagliatelle pasta, cherry tomatoes, chilli flakes, lobster cream	
Herb Crusted Rack of Lamb	CI\$42
Ratatouille, potato, goat's cheese and olive brûlée, oven roasted tomato, lamb jus	
12 Hour Braised Short Ribs	CI\$42
Braised bone-in short ribs, saffron fondant potato, jumbo asparagus, red wine jus	
Certified Angus Beef Tenderloin	CI\$52
Truffled potato purée, wild mushroom, wilted kale pearl onions, cabernet jus. Add Caribbean lobster tail CI\$20 / foie gras CI\$14	

SIDES/ VEGETABLES

Steamed asparagus, miso butter	CI\$8
Callaloo with seasoning peppers	CI\$6
Fresh tagliatelle pasta, truffle butter, parmesan	CI\$16
Local pumpkin purée	CI\$6
Buttered green beans, shaved parmesan	CI\$6

Truffled potato purée	CI\$8
White bean ragu, piperade	CI\$8
Ratatouille	CI\$6

Last updated: Mon 10 Feb, 2025