



BEACH HOUSE

Menu

Address: Westin Grand Cayman Seven Mile Beach Resort & Spa

Phone: (345) 945 3800

Cuisine: Coastal Cuisine

STARTERS

Cayman Farmer's Market Greens	CI\$16
Shaved vegetables, herbs, tomato, goat cheese, sherry vinaigrette	
East End Kale Salad	CI\$16
Soft cooked egg, parmesan, garlic breadcrumbs, lemon truffle dressing	
Blistered Shishito Peppers	CI\$14
Sumac, cayman sea salt, soy tahini dip	
Island Ceviche	CI\$18
Coconut, shallots, ginger, cucumber and kiwi carpaccio	
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 puree, sherry mushroom cappuccino	
Oyster and Lobster Pan Roast	CI\$20
Coconut milk, chili sauce, bacon, corn, shrimp butter crostini	
Lobster and Miso Shrimp Dumplings	CI\$18
Truffle dashi broth, shiitake mushrooms, scallions	
Avocado and Crab Roulade	CI\$20
Hearts of palm, apple, celery, crème fraiche, salmon roe, herb vinaigrette	
Octopus a la Plancha	CI\$20
Pickled chorizo, piperade, white bean ragu	
Pork Belly and Grilled Shrimp	CI\$18
Kimchee, purslane, daikon, tamarind broth	

ENTREES

Seared Yellow Fin Tuna	CI\$38
Furikake crust, green beans, edamame and avocado salad, wasabi aioli, soy marinated egg	
Tandoori Caribbean Snapper	CI\$34
House made paneer bhurji, mint chutney, kachumber salad, goan curry sauce	
Jerk Spiced Island Wahoo	CI\$36
Sweet potato gnocchi, pineapple salsa, local greens, coconut broth	
Salt Crusted Whole Roasted Fish	CI\$42
Chimichurri, callaloo, seasoning peppers, island pumpkin puree	
Beet Risotto	CI\$28
Stilton cheese, pistachio, crisp kale, apple	
Cauliflower Steak	CI\$24
Quinoa salad, carrot and pumpkin foam, caper and raisin dressing, toasted seeds	
Porterhouse Lamb Chops	CI\$36
Ratatouille, potato, goat cheese and olive brulee, anchovy butter	
Smoked Beef Short Rib Pastrami	CI\$38
Smoked gouda mashed potato, caraway slaw, pickled vegetables, mustard jus	
Butter Poached Lobster and Wild Shrimp	CI\$46
Fresh tagliatelle pasta, cherry tomatoes, chili flakes, lobster cream	
Certified Angus Beef Tenderloin	CI\$44
Truffled potato puree, asparagus, pearl onions, cabernet jus. Add Caribbean lobster tail CI\$25	

SIDES/ VEGETABLES

Steamed asparagus, miso butter	CI\$8
Callaloo with seasoning peppers	CI\$6
Fresh tagliatelle pasta, truffle butter, parmesan	CI\$16
Local pumpkin puree	CI\$6
Buttered green beans, shaved parmesan	CI\$6
Truffled potato puree	CI\$8
White bean ragu, piperade	CI\$8

Last updated: Thu 21 Jul, 2022