BY?
Dinner Menu

Address: ONE | GT Hotel
Phone: (345) 848 2300

Cuisine: Asian-Caribbean

SMALL PLATES - COLD

Chefs' Selection Of Oysters

Please ask your server for today's options (CI$36 1/2 dozen / CI$68 dozen)

BY? Signature Maki Roll GF — CI$22

Lemongrass & coconut-poached lobster tail, charred pineapple julienne, pickled shishito peppers, monkfish sashimi, ají amarillo, crispy wonton ribbons

Conch Salad — CI$18

Local vegetable chips

Kuroshiro Maki Roll GF — CI$20

Squid ink, white rice, ikura, daikon, avocado

Grouper Nigiri GF — CI$19

Mango ponzu dressing, crispy fried shallots

Duck Summer Roll — CI$20

Seared duck breast, vegetables, edamame purée, teriyaki glaze

Jerk Dry Rub Tuna Tataki GF — CI$21

Escovitch vegetables, yuzu & Scotch Bonnet shoyu

Gazpacho Shots GF — CI$20

Freshly shucked oysters, celery sticks

Snapper Crudo GF — CI$19

Passion fruit reduction, jalapeño tempura

CAB Beef Tataki GF — CI$22

Spiced rum yuzu, garlic chip crunch

SMALL PLATES - HOT

CAB Beef Tenderloin — **CI$22**

Skewers, crispy wonton, spiced rum hoisin

Saltfish Bakes — **CI$19**

Shredded cucumber salad, sesame soy dressing

Water Chestnut Dumpling V — **CI$18**

Shiitake, tofu and miso dashi

Glazed Pork Belly Tostones — **CI$19**

Rum glaze, pumpkin slaw

Jerk Chicken Wonton — **CI$19**

Jerked and slow-roasted, stir-fried vegetables, Scotch bonnet kewpie mayo

Spiny Lobster Tempura — **CI$20**

Wasabi aioli, yuzu kosho

Allspice Duck Bao — **CI$20**

Hoisin jerk glaze, cucumber pikliz

Hot Pepper Shrimp Skewers GF — **CI$18**

Roasted garlic & ginger aioli

Truffle Edamame V GF — **CI$12**

Sautéed in white truffle oil, Caymanian sea salt and pepper flakes

PLATTERS TO SHARE - EAST AND INDIES

Please note all dishes are served together for CI$54.

Glazed Pork Belly Tostones GF

Hoisin rum glaze, green onion slaw

Jerk Dry-Rub Tuna Tataki GF

Escovitch vegetables, yuzu & Scotch bonnet shoyu

Duck Summer Roll GF

Seared duck breast, vegetables, edamame purée, teriyaki glaze

PLATTERS TO SHARE - OCEAN EYES

Please note all dishes are served together for CI$50.

Conch Salad

Local vegetable chips

Grouper Nigiri GF

Mango ponzu dressing, crispy fried shallots

Hot Pepper Shrimp Skewers GF

Roasted garlic & ginger aioli

PLATTERS TO SHARE - LOTUS GARDEN

Please note all dishes are served together for CI$36.

Gazpacho Shots GF

Freshly shucked oysters, celery sticks

Water Chestnut Dumpling V

Shiitake, tofu and miso dashi

Truffle Edamame V GF

Sautéed in white truffle oil, Caymanian sea salt and pepper flakes

SWEET BITES

Daifuku **CI$10**

Tamarind and ginger filling, mango salsa

Panna Cotta GF **CI$10**

Star anise-scented, guava pâte de fruit, hibiscus syrup

Sticky Rice GF **CI$10**

Pandan coconut foam, charred pineapple, peanut tuile

Mille-Feuille **CI$10**

Black sesame cream, passion fruit salted caramel, sesame brittle

Gelato **CI$10**

Please ask your server for today’s selection

SIGNATURE COCKTAILS

Lotus Blossom **CI$17**

Tanqueray gin, açaí berry, raspberry, calamansi, egg whites, citrus, soda

Drift Of Dawn **CI$18**

Toki Japanese whisky, strawberry, rhubarb, Chambéryzette, soda

By? Martini **CI$18**

Tanqueray gin, Mancino Sakura vermouth, jasmine, saffron

Sakura Negroni **CI$17**

Roku gin, bitter bianco, Mancino Sakura, cherry bitters

Eternal Serpent **CI$19**

Ocho tequila, green apple liqueur, green apple cordial

Amber Horizon **CI$18**

Havana 7 rum, banana, caramelized hazelnut, coffee, Bellini cold brew

Caribbean Kintsugi **CI$17**

Planteray coconut rum, pandan liqueur, vanilla yogurt, citrus

Umi **CI$19**

Nikka From The Barrel, umeshu, cognac, Mancino Kopi

Kinako Margarita **CI$17**

Kinako Los Arcos agave, kumquat, lime, perle dust

Sunset Spritz **CI$18**

Siete Misterios mezcal, hibiscus, lychee, yuzu, prosecco

SAKE

Hakutsuru Sho-Une Junmai Daiginjo Sake

Ultra-premium, fragrant, delicate, perfect for sipping (CI$30 glass / CI$90 bottle)

Hakutsuru Superior Junmai Ginjo Sake

Elegant, lightly fruity, balanced, a classic Ginjo style (CI$20 glass / CI$65 bottle)

Kasumi Tsuru Kimoto Extra Dry Sake

Rich, umami-forward, traditional Kimoto brewing method (CI$24 glass / CI$70 bottle)

Momokawa Diamond Sake

Modern, smooth, slightly sweet, approachable premium style (CI$14 glass / CI$45 bottle)

Hakutsuru Awayuki Sparkling 300ml

Sparkling style, fun and celebratory, great for apéritif or cocktails (CI$11 glass / CI$25 bottle)

PURE & CRAFTED NON-ALCOHOLIC

Poiré **CI$11**

Pear cordial, non-alcoholic prosecco

Sunset Mirage **CI$11**

Raspberry, calamansi, lime, pineapple

Rhubarb Drift **CI$10**

Rhubarb strawberry, lemon & lime soda

Fuji Fizz **CI$10**

Green apple cordial, soda, egg whites

All prices are quoted in Cayman Island Dollars (CI) & a 16% service charge will be added to all checks

Last updated: Thu 07 May, 2026