BY?
Lunch Menu

Address: ONE | GT Hotel

Phone: (345) 848 2300

Cuisine: Asian-Caribbean

LUNCH MENU - LIGHT BITES

Today's Soup V — **CI$10**

Bread & butter

Spiced Fries V — **CI$8**

Tossed in shichimi togarashi hot pepper

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

Skewers, garlic & ginger aioli

CAB Beef Tenderloin — **CI$22**

Skewers, crispy wonton, spiced rum hoisin

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

Rum glaze, pumpkin slaw

Conch Salad — **CI$18**

Local vegetable chips, jerk dry-rub

Jerk Dry-Rub Tuna Tataki GF — **CI$21**

Escovitch vegetables, yuzu & Scotch bonnet shoyu

Chips And Dips V GF — **CI$12**

Local vegetable chips with tomato chutney and jerk-spiced mayonnaise

Truffle Edamame V GF — **CI$12**

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

BUILD YOUR OWN RAMEN BOWL

Included: Mixed seasonal vegetables and soy sauce-marinated egg

White, Red Or Yellow Miso With Wakame And Tofu Vegan **CI$7**

Broth option

Soba Noodles, Rice Noodles Or Yakisoba Noodles V **CI$6**

Noodle option

Grilled Lobster Tail **CI$14**

Protein add-on

Garlic-Ginger Shrimp **CI$11**

Protein add-on

Grilled CAB Tenderloin Steak **CI$14**

Protein add-on

Crispy Niman Ranch Pork Belly **CI$10**

Protein add-on

Jerk Tamarind-Glazed Chicken Breast **CI$9**

Protein add-on

BY? BOWLS

All bowls are available with salad and vegetables instead of rice

Kani Bowl GF **CI$24**

Snow crab, pickled cucumber, baby corn, edamame, beets, pickled carrots, sesame seeds, sushi rice, sriracha-mayo

B?fu Bowl **CI$26**

Soba noodles, mixed vegetables, sliced CAB tenderloin, gochujang paste

Koko Bowl Vegan GF **CI$22**

Wild rice, dried pineapple, silken tofu, edamame, sweet potato, roasted corn, toasted coconut

Niji Bowl GF **CI$26**

Seared yellowfin tuna, sushi rice, edamame, sesame, avocado, mango, shaved radish, sliced bell peppers, ponzu dressing

BIGGER BITES

Gluten-free bread available on request

ONE | GT Club Sandwich **CI$20**

Grilled tandoori chicken, Boston lettuce, maple-smoked bacon, tomato & mango relish, toasted sourdough bread

Seasonal Catch Of The Day GF **CI$28**

Blackened, jerk or Cajun, fries, salad or rice

Curry Chicken GF **CI$20**

Chickpeas, sweet potato, white rice, mango chutney

Caribbean Lobster Roll **CI$26**

Butter-poached, sriracha Kewpie mayo, sweet & sour cucumber, toasted brioche bun, fries or salad

8oz Wagyu Burger **CI$24**

Lettuce, tomato, pickles, toasted brioche bun, cheddar, Swiss or provolone, fries or salad

Crispy Jerk Chicken Sandwich **CI$20**

Lettuce, tomato & mango chutney, oven-dried tomato bun, fries or salad

Blackened Fish Sandwich **CI$20**

Lettuce, tomato & pumpkin slaw, squid ink bun, fries or salad

Roasted Portobello Mushroom V **CI$18**

Smoked vegan provolone, Boston lettuce, sliced tomato, garlic aioli, toasted brioche bun, fries or salad

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

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

Glass / Bottle pricing format included in descriptions

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 aperitif or cocktails (CI$11 Glass / CI$25 Bottle)

PURE & CRAFTED NON-ALCOHOLIC

Poiré — CI$11

Pear cordial, non-alcoholic prosecco

Sunset Mirage — CI$10

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