PERLE

Dinner Menu

Address: ONE | GT Hotel
Phone: (345) 848 2302

Cuisine: French-Mediterranean

PREMIER

Oysters GF

Sourced chef's daily options. (CI$8 each / CI$42 1/2 dozen / CI$88 dozen)

Bisque GF — CI$14

Perle’s signature lobster bisque, pernod flambé.

Mackerel GF — CI$17

Soused mackerel, pickled vegetables, pea and mint purée.

Salmon Gravlax — CI$26

Beetroot, sumac and pedro ximénez sherry, crème fraîche, keta caviar, blinis.

Foie Gras — CI$24

Grade-A seared, cayman mango gel and gastrique, pain d’épices.

Heritage Tomato Tian V GF — CI$18

Goat cheese, black olive tapenade, black garlic aioli.

INTERMÈDES

Available as a starter or main course

Niçoise GF

Yellowfin tuna, fingerlings, pickled fennel, castelvetrano olives, quail eggs, anchovies, cayenne oil. (CI$20 starter / CI$26 main)

Risotto GF

Razor clam, chorizo, confit tomato, tarragon, saffron foam. (CI$20 starter / CI$26 main)

Gnocchi V

Purple and sweet potato, pecorino, moutarde violette, sage gremolata, pine nut tuile. (CI$17 starter / CI$24 main)

Baked Camembert To Share **CI$22**

Truffle-scented caymanian honey, thyme and roasted garlic fougasse.

PRINCIPAUX

Moussaka V Vegan GF **CI$30**

Grilled eggplant, tomato confit, black bean purée, charred radicchio.

Chilean Seabass GF **CI$42**

White bean-truffle ‘hummus’, morels, rainbow chard, walnut pesto.

Le Canard Mullard GF **CI$40**

Breast, confit leg, lentils du puy, squash, asparagus, grand marnier jus.

Bouillabaisse **CI$40**

Selection of seafood, shaved fennel, saffron emulsion, rouille crostini.

Canon D’Agneau GF **CI$50**

Za’atar rolled lamb loin, piperade, pearl couscous, pomegranate reduction.

Tournedos De Bœuf À La Perle GF **CI$54**

6oz wagyu beef tender, pink peppercorn-crusted foie gras, pommes aligot, collard greens, aged rum jus.

CONNOISSEUR’S SELECTION

An eclectic compilation of fine cuts of proteins, simply prepared to showcase their quality and taste. Choose a sauce to accompany your selection.

Half Lobster Tail **MP**

10 Oz Wild Alaskan King Salmon Filet **CI$42**

8 Oz CAB Prime Tenderloin Steak **CI$62**

12 Oz CAB Prime New York Striploin Steak **CI$58**

12 Oz CAB Prime Ribeye Steak **CI$60**

Sauces

Charon, béarnaise, hollandaise, trio of peppercorn, vierge, lemon, garlic butter.

Sides **CI$9**

Herb roasted fingerlings, duck fat pont neuf, garlic broccolini, black pearl rice pilaf, petit pois à la française, mesclun salad, harissa roasted pumpkin.

THE CHEESE COLLECTION

A curated selection of artisan cheeses, served with thoughtfully paired accompaniments designed to complement and elevate the distinct character of each cheese. The sommelier will expertly guide you through the selection and pairings.

One Cheese **CI$9**

Two Cheeses **CI$16**

Three Cheeses **CI$22**

DESSERTS

Parfait **CI$11**

Honey crème, almond dacquoise, orange blossom.

Baklava **CI$12**

Pistachio, za’atar, preserved lemon, mint tea gelée.

Paris-Brest **CI$11**

Tarte Tatin **CI$12**

Pear, star anise salted caramel, cinnamon mascarpone gelato.

Fondant **CI$13**

Hot valrhona chocolate fondant, clotted cream ice cream, aged rum syrup.

Chef’s Selection Of Sorbet Or Gelato **CI$9**

All prices are quoted in Cayman Islands Dollars (CI). A 16% gratuity will be added to all dine-in checks.

Last updated: Tue 26 May, 2026