



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

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

CI\$40

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-cruste 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 Honey crème, almond dacquoise, orange blossom.	CI\$11
Baklava Pistachio, za'atar, preserved lemon, mint tea gelée.	CI\$12
Paris-Brest	CI\$11
Tarte Tatin Pear, star anise salted caramel, cinnamon mascarpone gelato.	CI\$12
Fondant Hot valrhona chocolate fondant, clotted cream ice cream, aged rum syrup.	CI\$13
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