



THE BRASSERIE

Dinner Menu

Address: Cricket Square

Phone: (345) 945 1815

Cuisine: Gourmet

The Brasserie is dedicated to hauling in the freshest fish, on their own local, deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to their kitchen, to then serve at your table.

SMALL PLATES

Crispy Fish Cakes **CI\$16**

Garden purslane, 'coco bluff' coconut and turmeric yoghurt, pickled okra, chilli-cured tomato, charred lemon

Caboose Smoked Fish Dip **CI\$16**

Local spicy greens, avocado, garden vegetable giardiniera, lemon, grilled sourdough

Captain Cody's Yellowfin Tuna Tartar **CI\$19**

Avocado purée, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

LARGE PLATES

Cayman Chanterelle Carbonara **CI\$25**

Housemade tagliatelle, 'chateau chooks, egg yolk, long beans, parmesan

Cider Marinated All-Natural Chicken Breast **CI\$34**

Brasserie honey roasted acorn squash, local kale, nunes's bacon vinaigrette

Grilled Rib Eye Steak **CI\$46**

Yukon potato mash, local chanterelle mushrooms, kale, cactus chimichurri

Captain Derron's Grilled Wahoo **CI\$41**

Smoked pumpkin purée, chilli roasted okra, callaloo, starfruit vinaigrette

Captain Cody's Black Pepper Crusted Yellowfin Tuna **CI\$41**

Breadfruit mash, roasted king oyster mushrooms, mustard greens, poblano pepper salsa verde

SHARE PLATES

Brasserie Grilled Cheese v**CI\$11**

Soft brie, white truffle, local guava jam

Chicken Liver Pâté**CI\$13**

Garden rosemary and thyme ghee, red beet mostarda, grilled sourdough

SOUPS & SALADS

Mexican Seafood Soup**CI\$9**

Chickpeas, tomato relish, cilantro, lime

Spiced Honey Roasted Pumpkin Salad v**CI\$15**

Local mixed greens, pickled 'coco bluff' coconut, candied walnuts, pomegranate, shaved parmesan, garden herb pesto

Garden Green Papaya Salad v**CI\$15**

Green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passionfruit and mango dressing

Cayman Avocado Salad v**CI\$16**

Farmer Davy's arugula, cherry tomatoes, local cucumber, shaved radish, pomelo, cured red onion, lime-scotch bonnet vinaigrette

CHEF'S FIVE-COURSE TASTING MENU

CI\$90

The Brasserie's Chef will prepare your unique supper using ingredients fresh from their organic garden, the Brasserie Catch fishing boats and the ever changing à la carte menu. With wine pairings CI\$140.

Last updated: Mon 08 Jan, 2024