



## 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, nueske'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