

SHARE PLATES



Cedar Plank Baked Brie \$12

*caramelized onion, sweet pepper, kalamata olives,
warm apricot marmalade, grilled crostini*

White Truffle & Parmesan "Fries" \$6

red curry aioli

Chick Pea Hummus \$6

extra virgin olive oil, grilled pita bread

"Grilled Cheese" \$6

melting brie, white truffle, mango marmalade

Devils On Horseback \$4

*blue cheese stuffed dates wrapped
in smoked bacon, sweet & sour balsamic*

Mini Argentinian BBQ \$8

grilled steak, sausage, chimichuri, ciabatta toast

Crispy Calamari \$6

lemon aioli, spicy Cayman sea salt

Chili Glazed Chicken Wings \$7

maple dipping sauce

Chicken Liver Pate \$6

onion marmalade, crostini

Local Yellow Fin Tuna Tartar \$12

pickled daikon, avocado puree, island crisps

See your server for today's vegetarian option \$10

The Brasserie supports Cayman artisan purveyors by purchasing as much local/organic products as possible for use in our menus.

Cayman sea salt for finishing.

A 15% gratuity will be added to your bill.

*In respect of dining patrons, cigar, cigarette
and pipe smoking is permitted in bar and patio room only.*

LUNCH MENU

SOUPS & SALADS



Caribbean Chicken Pepper Pot Soup

*red beans, Cayman callaloo, freshly grated coconut milk
bowl \$8, cup \$4*

Soup Of The Moment

*see your server for daily preparation
bowl \$8, cup \$4*

Brasserie Caesar Salad

*kalamata olive tapenade, toast points, shaved reggiano,
caesar dressing
\$8, half serving \$4*

Feta Bibb Salad

*bibb lettuce, feta cheese, grape tomatoes, cucumber,
kalamata olives, yoghurt dressing
\$8, half serving \$4*

Cobb Salad

*iceberg lettuce, crumbled blue cheese, smoked bacon, eggs,
tomatoes, haas avocado, crisp onion, sherry vinaigrette
\$10.00, half serving \$5.00*

All Salads, add grilled chicken, shrimp or steak, fresh catch \$8.00

LARGE PLATES



Penne Pasta \$9

*Joel's basil pesto, grilled vegetables, "shower" of parmesan,
alfredo or tomato sauce
add grilled chicken, shrimp or steak, fresh catch \$8.00*

Grilled Certified Angus Skirt Steak \$15

*Cayman pepper jelly glaze, house made pickle relish,
mixed baby field greens, white truffle fries*

Quiche & Salad \$12

*mixed greens, balsamic vinaigrette,
see your server for daily quiche preparation*

Fresh Catch Of The Day \$15

*from The Brasserie's own fishing boat,
see your server for preparation*

Grilled Free Range Chicken Sandwich \$10

*bibb lettuce, goat cheese aioli,
tomatoes, pepper jack cheese,
"Brasserie sides tasting"*

Open Face Kobe Burger \$12

*caramelized onions, Gruyere cheese,
brasserie style fries, red curry aioli*

SHARE PLATES



White Truffle & Parmesan "Fries"

red curry aioli
\$6.00

Chick Pea Hummus

extra virgin olive oil, grilled pita bread
\$6.00

Traditional Cheese Fondue

warm cayman sea salted pretzels, whole grain mustard
\$14.00

"Grilled Cheese"

melting brie, white truffle, mango marmalade
\$6.00

Devils On Horseback

blue cheese stuffed dates wrapped
in smoked bacon, sweet & sour balsamic
\$4.00

Mini Argentinian BBQ

grilled steak, sausage, chimichuri, ciabatta toast
\$8.00

Crispy Calamari

lemon aioli, spicy Cayman sea salt
\$6.00

Chili Glazed Chicken Wings

maple dipping sauce
\$7.00

Chicken Liver Pate

onion marmalade, crostinis
\$6.00

Local Yellow Fin Tuna Tartar

pickled daikon, avocado puree, island crisps
\$14.00

Artisan Cheese Plate \$9

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DINNER MENU

SOUPS & SALADS



Caribbean Chicken Pepper Pot Soup

red beans, Cayman callaloo, freshly grated coconut milk
bowl \$8.00, cup \$4.00

Soup Of The Moment

see your server for daily preparation
bowl \$8.00, cup \$4.00

Brasserie Catch Ceviche

fresh coconut milk, ginger, cilantro, lime,
season pepper, island crisps
\$10.00

Feta Bibb Salad

bibb lettuce, feta cheese, grape tomatoes, cucumber,
kalamata olives, yoghurt dressing
\$8.00

Mixed Baby Field Greens

baby carrots, red onion, celery, haas avocado,
radishes, yuzu vinaigrette
\$8.00

LARGE PLATES



Fresh Catch Of The Day

from The Brasserie's own fishing boat,
see your server for daily preparation
\$24.00

Grilled Certified Angus Skirt Steak

Cayman pepper jelly glaze, parsley risotto,
Joel's pickled eggplant
\$18.00

Port Braised Lamb Shank

zucchini planks, garlic mashed potatoes,
grilled red bell peppers, port jus
\$20.00

Beef Duet

fillet mignon, short ribs, pearl onions,
truffle potato gratin, bordelaise sauce
\$38.00

Sauteed Shrimp with Pappardelle Pasta

zucchini, portabella confit, local eggplant, tomato basil sauce
\$19.00

Open Face Kobe Burger

caramelized onions, Gruyere cheese,
brasserie style fries, red curry aioli
\$12.00

"Taste for Today"

see your server for today's special
\$14.00

See your server for today's vegetarian option

\$12.00

Cayman sea salt for finishing.

DESSERTS



Valrhona Chocolate Fondant

salted pecan caramel, crème fraiche ice cream

Vanilla Crème Brulée

*roasted pineapple salad, freshly whipped cream,
macadamia chocolate chip cookies*

White Chocolate & Sour Cherry Bread Pudding

walnut caramel brittle, crème anglaise

Cayman Key Lime Tart

malibu coconut rum & lime sorbet

Local Pumpkin Cheesecake

graham cracker & Cayman honey crust

Create Your Own Tasting Menu

*choose three of our daily house made
ice creams & sorbets*

*Ice Creams - nutella, crème fraiche, coconut,
Cayman honey & vanilla, dulce de leche, mamey sapote,
white peach, port*

*Sorbets - fresh local mango, soursop, pineapple, papaya lime,
malibu coconut rum & lime, guava*

All Desserts \$7.00

Tiered Dessert Tray

*selection of our desserts,
perfect for parties
\$21.00*

Artisan Cheese Plate

\$9.00

LIQUID DESSERTS



Chocolate Raspberry Bon-Bon

*godiva dark chocolate liqueur, chambord,
vodka and heavy cream*

White Chocolate Martini

*absolut kurant, godiva white chocolate liqueur,
white crème de cacao*

Espresso Martini

*smirnoff vanilla, tia maria, kahlua
and lavazza espresso*

Pumpkintini

local pumpkin, bourbon

Dulche de Leche Float

*dulce de leche ice cream, vanilla vodka,
bailey's, coca cola*

Liquid Desserts \$8.50

SPECIAL COFFEES



Spanish Coffee - tia maria

Irish Coffee - tullamore dew

Café L'amour - cognac, amaretto

Café Au Cognac - cognac, lemon

Mexican Coffee - tequila, kahlua

Le Café De La Brasserie - rum, cinnamon

Sinnacino - cognac, godiva chocolate

All Coffees \$9.50