

FIRST COURSE



Caribbean Chicken Pepper Pot Soup

*red beans, Cayman callaloo, cilantro oil,
freshly grated coconut milk*

\$8.00

Soup Of The Moment

see your server for daily preparation

\$8.00

Brasserie Caesar Salad

*kalamata olive tapenade, toast points, shaved reggiano,
caesar dressing*

\$8.00

Feta Bibb Salad

*bibb lettuce, feta cheese, grape tomatoes, cucumber,
kalamata olives, yoghurt dressing*

\$8.00

Jumbo Lump Potato Crab Cake

tomato carpaccio, haricot vert, mustard aioli, basil oil

\$14.00

Barely Cooked Yellow Fin Tuna

*herb salad, pickled mango, daikon, peanuts,
wasabi ginger emulsion*

\$14.00

Cedar Plank Baked Brie

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

\$12.00

Cobb Salad

*iceberg lettuce, crumbled blue cheese, smoked bacon, eggs,
tomatoes, haas avocado, crisp onion, sherry vinaigrette*

\$10.00

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

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

A 15% gratuity will be added to your bill.

LUNCH MENU

MAIN COURSE



Penne Pasta

*arugula pesto, grilled vegetables, "shower" of parmesan
alfredo or tomato sauce*

\$9.00

add shrimp or chicken \$8.00

Shrimp Ramen Noodle Bowl

grilled shrimp, julienne vegetables, miso dashi broth

\$14.00

Grilled Certified Angus Rib Eye

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

\$25.00

Pan Seared Wild Atlantic Salmon

*coconut thai black rice, sauteed seabans,
scallions, roasted corn salsa*

\$16.00

Quiche Lorraine

*leeks, smoked bacon, mixed greens,
balsamic vinaigrette*

\$12.00

Fresh Catch Of The Day

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

\$15.00

"Foie Whopper"

*kobe burger, hudson valley foie gras,
cave aged gouda, "fries", red curry aioli*

\$20.00

Roasted Free Range Chicken Breast

warm potato salad, spinach, mushrooms jus

\$16.00

Spinach Gnocchi

*seasonal vegetables, smoked ricotta sauce,
parma reggiano froth*

\$14.00

Cayman sea salt for finishing.

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Trio Of Local Snapper Ceviche

coconut, yuzu, tomato

\$10.00

Warm White Asparagus

prosciutto, lemon veloute, 20 minute egg,

manchego snow

\$14.00

Yellow Fin Tuna Tartar

sambal oelek, sour daikon,
avocado puree, breadfruit chips

\$14.00

Mixed Baby Field Greens

baby carrots, red onion, celery, haas avocado,

radishes, yuzu vinaigrette

\$10.00

Slab Of Hudson Valley Foie Gras

sliced roasted rum soaked pineapple,
brioche french toast, pineapple reduction

\$23.00

Spice Rubbed Grilled Shrimp

tomato yoghurt, julienne salad, cilantro oil

\$13.00

DINNER MENU

MAIN COURSE



Pan Roasted Duck Breast

ginger soy noodles, baby bok choy,

orange pepper sauce

\$34.00

Fresh Catch Of The Day

from The Brasserie's own fishing boat,

see your server for daily preparation

\$24.00

Beef Duet

fillet mignon, short ribs, pearl onions,

truffle potato gratin, bordelaise sauce

\$40.00

Pan Seared Wild Atlantic Salmon

coconut Thai black rice, sauteed sea beans,

scallions, roasted corn salsa

\$27.00

Port Braised Lamb Shank

zucchini planks, garlic mashed potatoes,

grilled red bell peppers, port jus

\$27.00

Grilled Certified Angus Rib Eye

Cayman pepper jelly glaze, house made pickle relish,

summer vegetable casserole, cassava fries

\$30.00

Sauteed Shrimp With Pappardelle Pasta

zucchini portabella confit, local eggplant,

tomato basil sauce

\$25.00

Spinach Gnocchi

seasonal vegetables, smoked ricotta sauce,

parma reggiano froth

\$20.00

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DESSERTS



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

Mango, Mango, Mango

(a celebration of mango season)

*whipped mango cheesecake, house made mango sorbet,
sliced fresh ripe mango*

Tiered Dessert Tray

*sampling of all four desserts to share,
perfect for parties
\$21.00*

A Cow, A Sheep & A Goat

artisan cheese plate

Create Your Own Tasting Menu

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

*Ice Creams - nutella, crème fraiche, coconut,
Cayman honey & vanilla, mamey sapote*

Sorbets - fresh local mango, soursop, pineapple, papaya lime

All Desserts \$7.00

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*

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

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