



DINNER SET MENU

Select 2 appetizers / 2 entrees / 2 desserts - CI\$35.00 per person

Select 3 appetizers / 3 entrees / 3 desserts - CI\$45.00 per person

FIRST COURSE

(choose two or three appetizers)



Soup Of The Moment

prepared fresh daily

Caribbean Chicken Pepper Pot Soup

red beans, Cayman callaloo, freshly grated coconut milk

Brasserie Caesar Salad

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

Feta Bibb Salad

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

Mixed Baby Field Greens

baby carrots, red onion, celery, haas avocado, radishes, yuzu vinaigrette

Chili Glazed Chicken Wings

maple dipping sauce

Local Yellow Fin Tuna Tartar

pickled daikon, avocado puree, island chips (add \$5 per person)

Brasserie Catch Ceviche

fresh coconut milk, ginger, cilantro, lime, season pepper, island crisps (add \$3 per person)

Crispy Calamari

lemon aioli, spicy Cayman sea salt

"Grilled Cheese"

melting brie, white truffle, mango marmalade

Margarita Style Flatbread

San Marzano puree, mozzarella, basil

Joel's Local Eggplant & Goat Cheese Flatbread

parsley & carrot salad

MAIN COURSE

(choose two or three entrees)



Fresh Catch Of The Day

from The Brasserie's own fishing boat, chef's daily preparation

Grilled Certified Angus Skirt Steak

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

Open Face Kobe Burger

caramelized onions, Gruyere cheese, Brasserie style fries, red curry aioli

Port Braised Lamb Shank

julienne zucchini, garlic whipped potato, grilled red bell peppers, port jus

House Made Pappardelle Pasta

*zucchini, portabella confit, local eggplant, tomato basil sauce
(add shrimp \$3 per person)*

Beef Duet

filet mignon, short ribs, pearl onions, truffle potato gratin, bordelaise sauce (add \$15 per person)

DESSERTS

(choose two or three desserts)



Valrhona Chocolate Fondant

salted pecan caramel, crème fraiche vanilla ice cream

Roasted Banana & Tortuga Rum Bread Pudding

white chocolate, walnut caramel brittle, caramelized banana

Plantation House Papaya Trifle

papaya jelly, lemon vanilla bean custard, coconut mousse

Poached Java Rose Apple

sweet crème fraiche, pimento-cinnamon syrup, sesame cookie

Joel's Guava Cheesecake

graham cracker & Cayman honey crust

...or let us create a custom menu for you.