



THE BRASSERIE

Dinner A La Carte Menu

Address: Cricket Square

Phone: (345) 945 1815

Cuisine: Gourmet

Delivery terms: Minimum \$50 order for free deliveries to South Sound and George Town.

Delivery times: Monday 11.30am-5pm, Tuesday-Friday 11.30am-10pm

SMALL PLATES

- Cayman Conch Salad** **CI\$16**
Seasoning pepper, shaved fennel, jujube plum, garden radish, local citrus vinaigrette, island crisps
- 'Brasserie' Grilled Cheese** **CI\$9**
Soft brie, white truffle, jujube plum & strawberry jam

SOUPS & SALADS

- Coco Bluff' Coconut & Sweet Potato Salad** **CI\$12**
Mixed greens, scallions, seasoning pepper, puffed amaranth, coconut bacon, fermented jalapeño vinaigrette
- Local Beet Salad** **CI\$12**
Mixed greens, goat ricotta, garden starfruit, shaved fennel, grilled red onion, citrus, sumac, brasserie honey ginger vinaigrette
- Smoked Potato & Leek Soup** **CI\$9**
Mushroom vinaigrette, housemade crème fraîche, garden chives
- Brasserie Honey Glazed Local Pumpkin Salad** **CI\$12**
Local arugula, parmesan, hemp seeds, pomegranate, candied macadamia nuts, pumpkin seed pistou

LARGE PLATES

- Saffron Risotto** **CI\$22**
Garden pumpkin, local squash, fennel, garden chives, shaved garlic, hazelnuts, parmesan, gremolata

Turmeric Marinated Chicken**CI\$28**

Forbidden black rice, local bok choy, garden grapefruit salad, cayman starfruit nuoc cham

Ribeye Steak**CI\$38**

Local sweet potato gratin, smoked okra, pickled mushroom, mustard greens, charred zucchini vinaigrette

Seafood Pasta**CI\$28**

Housemade tagliatelle, red snapper, black tiger shrimp, pei mussels, tomatoes, garden kale, garlic, basil, parmesan

CHEF'S FIVE-COURSE TASTING MENU

CI\$70

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 \$110.

Last updated: Thu 19 Nov, 2020