



# 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