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• Website Menu •

Canapés

Stuffed Mushroom Caps

Truffle Tuna Tartare, with Seaweed Salad and spicy Aioli

Fresh Local Fish Ceviche "Cayman Style"

Crispy new potato with Sour Cream and Smoked Salmon

Crab Cake and local Aioli

Bruschetta, Garlic Crostini with Tomato Basil Topping

Truffle Parmesan Mousse with red Grapes

Conch Fritters and jerk Aioli

Seared Beef Carpaccio with Horseradish Sauce, Toast Points

Beef Tartar with Pickled Carrots and Parmesan Cheese

Shrimp Salad on Cocktail Sauce

Mushroom Cup with Bacon and Goat Cheese

Brie Cheese Wrapped in Prosciutto, Fig Marmalade on Toast

Bacon Wrapped Beef Tenderloin with Horseradish Sauce



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Soups

Creamy Lobster Bisque | Cream of pumpkin | Minestrone
Tomato and basil | Carrot and ginger
Coconut and dark rum local fish chowder

Cold Appetizers and Salads

Baby Spinach Salad with Raspberry Vinaigrette, fresh
Strawberry, toasted Almonds and creamy Goat Cheese

Classic Caesar Salad, homemade Croutons, shaved
Parmesan and boiled Eggs

Arugula Beet Salad with Goat Cheese and Raspberry
Dressing

Caprese Salad, Local Tomatoes and fresh Burrata, Drizzled
with Homemade Pesto and Balsamic Reduction

Beef Carpaccio and Tuna cream sauce, Arugula and
Parmesan Salad with Horseradish Dressing

Beetroot and Gin marinated Salmon, Cream Cheese,
Asparagus Salad and Citrus Foam.

Truffle Beef Tartare, Horseradish Aioli, fresh Burrata and
toasted Pan Brioche



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Tuna Tartare and Foie Grass Mouse with Avocado, crispy Potato and Garden Herbs Salad

Local Fish Carpaccio, Guacamole & pickled Vegetable with Citrus Gel and Wasabi Aioli

Caribbean Lobster Salad, Mustard Mayonnaise and Vegetable cous cous

Hot Appetizers

Parmesan and Basil stuffed Jumbo Prawns wrapped in Bacon with celeriac Salad and Remoulade Sauce

Asian Dumpling stuffed with local Fish and Veggie with Thai Lobster Sauce

Local Fish stuffed Tortellini with Lobster Bisque and Coconut Cream

Local Pumpkin Risotto and fresh Fish Tartar with raw Salmon

Cracked Conch (a local Traditional food), lightly Breaded and Pan Fried Served with Curried Tartar Sauce

Baked Brie in a Panko herb Crust, Roasted Garlic, Cranberry Chutney, Red Grapes and Fresh Bread

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Thai Spring Rolls, Shrimp and Pork Filling, Crispy Fried
Served with a Sweet Chili Dipping Sauce

Shrimp and Pork Pot Stickers, Ponzu Dipping Sauce

Crispy Crab Cakes with Roasted Pepper Chive Aioli

Crispy Coconut Shrimp, Mango Scotch Bonnet Dipping
Sauce

Entrees

Surf and Turf" NY Striploin and Lobster Tail, roasted Garlic
Mash Potato, Asparagus and Honey Glace Carrots with
Truffle Beef Juice

"Beef Tagliata", sliced NY Striploin, Arugula & Parmesan
Salad with Balsamic Dressing

Saffron Risotto and Braised Beef with Vegetables

Salmon and Spinach on croute, with Mash Potato and
Saffron Sauce

Mushroom Risotto with Scallops and Tiger Shrimps

Local Pumpkin Risotto, pan seared Mahi Mahi and
Ratatouille



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Lobster and Shrimp Fettucine with Garlic Chili Tomato Sauce

oBacon wrapped Pork Tenderloin with Jerk Mash Potato and local Callaloo

oSun Dried Tomato and Mozzarella stuffed Chicken with Potato and Vegetables

"Surf and Turf" 5oz Tenderloin and Colossal Prawns, roasted Garlic Mash Potato, Asparagus and Honey Glace Carrots with Truffle Beef Juice

Herb crusted Rack of Lamb with Truffle Parsnip Purée, Ratatouille and Port Wine Sauce

Mediterranean Seabass with Mussels and Clams, Italian fregola

Local Snapper and Lobster Roulade with roasted New Potato and fresh Vegetables

Black Grouper with Garlic Mash Potato Mediterranean style

Fresh Local Snapper Cayman Style, with Fresh Peppers, Scotch Bonnet, Fresh Thyme & Tomato, Rice & Beans, Callaloo

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Local Mahi-Mahi with Scotch bonnet Mango Salsa, Sweet Potato Croquettes, Callaloo

Angus Beef Tenderloin Marinated and Grilled, Red Wine Tarragon Demi-Glace, Sautéed Wild Mushrooms, Garlic Mash

Grilled Caribbean Lobster Tail, Garlic Mash and Vegetables

Slowly braised beef cheeks in natural jus, chorizo mash potato, Crispy onion rings, roasted green beans

Vegetarian

Three Cheese Ravioli, Tomato, Grilled Eggplant, Pesto, Fresh Mozzarella

Grilled Vegetable Risotto, White Wine Garlic Topped with Portobello Mushroom, Asparagus, Red Pepper, Zucchini

Soft Polenta Infused with Goat's Cheese topped with Grilled Vegetable Finished with Aged Balsamic drizzle

Impossible meatball penne marinara, vegan parmesan



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Desserts

Mixed Berry Cobbler Served Warm with Vanilla Bean Ice Cream | Apple Crisp with Vanilla Ice Cream | Warm Fudgy Chocolate Brownie with Toasted Walnuts | Banana Toffee Pie | Chocolate Lava Cake Vanilla Ice Cream | Sticky Toffee Pudding | Key Lime Pie | Tiramisu