

CHEF

On Call

CAYMAN ISLANDS

SAMPLE MENUS

These menus are the most commonly ordered items paired together. Substitutions are welcomed.
Dietary restrictions can be accommodated.



M E N U 1

local fish ceviche, coconut aguachile, citrus, peppers, red onion, cilantro, avocado

pan roasted local fish, coconut black rice, local bok choy, tomato bilbaina, cilantro lime butter

flan de queso, guava compote, puff pastry, roasted white chocolate



M E N U 2

local tomato & burrata, garlic croutons, tomato puree, balsamic pesto

slow roasted beef shortrib, potato domino, baby carrots, greens, trumpet mushroom, mushroom jus

flourless chocolate torte, strawberry, creme fraiche, cacao nib praline



M E N U 3

roasted local pumpkin, onion & daal soubise, corn, chili crunch, herbs

confit of chicken leg & roasted breast, charred cabbage, green seasoning, local sweet potato puree

mango & coconut tiramisu, marscarpone, lady fingers, limoncello

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ALL ITEMS

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if you would like the chef to choose, just tell us know all
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FIRST & SECOND COURSE

TUNA TARTARE, Poke Style, Island Chips

TUNA CRUDO truffle dressing, foie gras, blood orange, preserved fennel

TUNA TATAKI grapefruit, fennel, avocado, tamari, citrus-pepper dressing

LOCAL FISH CEVICHE citrus, shaved red onion, avocado, cilantro

CONCH SALAD, Coconut Aguachile, Island Chips (Seasonal - Nov - April)

CHARRED OCTOPUS crispy potatoes, blistered tomatoes, herb salad,
smoked chile aioli, lemon

BUTTERED CRAB CAKE carrot-cumin puree, herb salad

SPINY LOBSTER BISQUE butter poached lobster tail, chives, cream, puff pastry

PAN CON TOMATE SALAD house sourdough, fresh garlic, serrano ham,
truffled manchego

ROASTED EGGPLANT SPREAD plantain croutons, arugula, pickled onions

ROASTED BABY CARROTS arugula, grains & seeds, tahini sauce, cilantro

BEEF TARTARE roasted onion, watercress, garlic chips, truffle dressing

CRISPY DUCK CONFIT, whipped cauliflower, mango chutney, arugula

CRISPY LOCAL GOAT RILLETTES greek yogurt, preserved meyer lemon, mint

WEST INDIAN FISH CHOWDER seasoning peppers, breadkind, callaloo

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BUFFALO MOZZARELLA baby heirloom tomatoes, snap peas, pickled pearl onions, shaved carrots, aged balsamic, radish, flowers

BURRATA & TOMATO local tomatoes, balsamic pesto, garlic croutons

KALE & ROMAINE CAESAR SALAD sourdough croutons & shaved parmesan

LOCAL MIXED GREEN SALAD seasonal vegetables, curried pumpkin seeds, local mango vinaigrette

LOCAL TOMATO & AVOCADO SALAD French Feta, Citrus Vinaigrette

BUTTER LETTUCE SALAD avocado, crushed hazelnuts, orange, shallot-hazelnut vinaigrette

BEEF & TOMATO SALAD green beans, shaved beets, blue cheese, walnut vinaigrette

CITRUS SALAD avocado, shallot, mustard greens, pistachio, sherry vinaigrette

CHEF SALAD OF THE MOMENT aka market salad, just chef being creative

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MAIN COURSE

MASALA CURRY GRILLED PORTOBELLO porcini cream, spinach, cilantro

PAN ROASTED SNAPPER, tomato, eggplant, olives, potato

PAN ROASTED LOCAL FISH coconut rice, callaloo, charred avocado salsa

SEARED WAHOO orange, orzo pasta, grilled red onion, green olive tapenade

LOCAL FISH mussels, corn, saffron, orange, charred scallions, boniato potato

ROASTED WILD SALMON, fennel confit, local tatsoi, dijon cream

JERK ROASTED CHICKEN THIGHS jerk jus

PAN ROASTED CHICKEN pan jus

ROASTED CURRIED CHICKEN green sofrito, crispy onions, arugula, jus

DUCK BREAST & CONFIT local spicy greens, mango chutney

PORK RIBEYE, smoked eggplant polenta, cumin carrots, sauteed greens

CRISPY PORK house kimchi, cucumber salad, mango sriracha glaze, peanuts

ROASTED PORK LOIN grain mustard cream

SLOW ROASTED & GRILLED SHORT RIB romesco sauce

BRAISED LAMB SHANK saffron risotto, scallion butterbeans, anchovy crumb

CHEF'S MAIN OF THE MOMENT trust the chef

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SIDE DISHES

“LEAVE IT TO CHEF” TO CHOOSE SIDES THAT PAIR WITH YOUR MEAL

ROASTED FENNEL orange, local chiles

ROASTED POTATOES romesco, green onions

ROASTED CAULIFLOWER garlic chimichurri, pickled red onion

POTATO & SCALLION GRATIN, POTATO PAVE, POTATO DOMINO

RICE: COCONUT RICE, HERBED BUTTER RICE, FORBIDDEN RICE,

RICE AND BEANS, CRISPY BASMATI RICE

FAROTTO: FARRO RISOTTO or TRADITIONAL RISOTTO

CHICKPEA STEW

FONDANT POTATOES

ADDITIONAL VEGETABLES - roasted, braised, grilled, sauteed, etc

CASsAVA, ESCAROLE, TURNIPS, POTATOES, PUMPKIN, ASPARAGUS,

MUSHROOMS, BROCCOLI, BRUSSELS SPROUTS, CARROTS, CABBAGE,

CAULIFLOWER, CORN, GREEN BEANS, GREENS, PEAS, BUTTERNUT

SQUASH, SWEET POTATO, ZUCHINNI, LET US KNOW....

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D E S S E R T S

OLIVE OIL CAKE guava compote, toasted seed brittle

SOURSOP CUATRO LECHEs CAKE, almond biscotti, pickled mango mint salad,
toasted coconut meringue

SPICED MANGO UPSIDE DOWN CAKE, mango compote, candied pistachios

SEVILLE ORANGE MERINGUE TART, toasted coconut meringue

MOLTEN RUM CAKE toasted almond brittle, rum raisins

STICKY TOFFEE DATE CAKE, rum toffee sauce, crema, candied ginger

WHITE CHOCOLATE CREMEAUX coconut cake, roasted strawberries, candied
lime

CHOCOLATE CREMEAUX, sea salt, olive oil, crostini, espresso semifredo

CHOCOLATE-ALMOND FINANCIER, candied orange, orange segments, brown
butter streusel, almond crema

MILK CHOCOLATE BUDINO, salted caramel, shortbread cookies, brandied
cherry jam, vanilla crema

CHOCOLATE TORTE toasted pecans, malted coconut meringue

VARIETY OF CHEESE, gooseberry jam, tomato chutney, local honey