Cuisine: Inventive Caribbean

TASTING MENU

Sample Six Course Chef's Tasting Menu CI\$115
Wine, rum and cocktail pairing CI\$85

Duck Rissole

Spiced pear, guava

Octopus Ballotine

Tonnata cream, clementine dressing, shaved fennel, mussel beignet

Burrata

Local tomato vinaigrette, black olive crouton, pine nuts, purple basil

Pan Au Levain Crusted Cod

Steamed broccolini, mussels, organic egg, dill, sea urchin butter

Niman Ranch Fillet Steak

Local oyster mushrooms, grilled scallion, truffled potato, truffle butter

Cayman Sea Salt Caramel Tart

Coconut cream, grue de cacao, coffee ice cream

A discretionary 16% service charge will be added to your bill

The tasting menu changes each month. Visit Upstairs at Kaibo for the most up-to-date tasting menu.

Last updated: Wed 29 Jan, 2025