

**Cuisine:** Inventive Caribbean

Cayman's revered and refined seasonally changing tasting menu and beverage experience. Menus are prepared fresh daily with alternatives for common dietary requirements. Please advise in advance if you require special preparations or have serious allergies.

# **TASTING MENU**

Sample Six Course Chef's Tasting Menu - \$95

Optional fine wine and rare rum beverage pairing - CI\$85

#### **Duck Rissole**

With cranberry, red grape and sourdough toast. (Duckhorn, Decoy Brut)

# **Scallop Crudo**

With local pepper gazpacho and Pedro Ximenez vinegar. (Pascal Jolivet Sancerre, Sauvignon Blanc)

# **Whipped Goat's Cheese**

With local tomatoes, basil and black olives. (Pazo Senorans, Albarino)

### **Roast Cod**

With crushed fingerlings, broccolini, crab, local scallion and chilli butter. (Duckhorn, Sauvignon Blanc)

## **Wood Roasted Striploin**

With local mushrooms, baked pumpkin, red wine. (Salentein Reserve, Malbec)

# **Dark Chocolate Mousse**

With salted caramel, coffee ice cream and caramelized pastry. (Zacapa 23)

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

Last updated: Thu 15 Feb, 2024