



LE SOLEIL D'OR

Cayman Brac

Appetizers

MOZZARELLA WITH BASIL AND TOMATO | 14

A recently harvested tomato layered with homemade mozzarella cheese

CALLALOO FEUILLETÉ | 14

Sautéed Callaloo leaves with a baked puff pastry and calamondin hollandaise

GRILLED EGGPLANT | 13

Eggplant, tomatoes and herbs with feta cheese

PUMPKIN SOUP | 12

Pumpkin from our Farm, with coconut milk, onions and carrots

GAZPACHO | 12

Spanish style cold soup made of tomatoes, cucumbers, bell peppers and jalapeño with sherry vinegar

SWEET PEPPER POPPERS | 14

Stuffed peppers with parmesan and mozzarella

CUCUMBER CUPS | 12

Cucumbers, red onions, bell peppers, tomatoes, olives, parsley, and dried oregano

WATERMELON SALAD | 12

Watermelon, onions, mint, lemon, with olives and feta cheese

Salads

GARDEN SALAD | 12

Romaine lettuce, tomatoes, cucumbers, carrots, and sweet peppers served with house dressing

QUINOA TABBOULEH SALAD | 16

Quinoa mixed with cherry tomatoes, cucumbers, parsley, bell peppers, mint, scallions and fresh lemon juice

BLACK BEAN SALAD | 15

Corn, green onions, tomatoes, and jalapeño pepper with black beans and fresh cilantro from our Farm

GREEK SALAD | 14

Cucumbers, tomatoes, onions, black olives and sweet peppers. Topped with feta cheese

ADD Chicken + \$10.00

Sandwiches

VEGETABLE WRAP | 18

Sweet peppers, squash, zucchini, and eggplant with hummus in our homemade wrap served soft buns or tortilla wraps

GRILLED STEAK SANDWICH | 22

Tender sirloin steak and sliced fresh tomatoes

HONEY MUSTARD CHICKEN SANDWICH | 22

Baked chicken breast with garden lettuce, tomato and mustard served on our homemade brioche bread

(All served with side of chips and salad)

Mains

PORK CHOP | 33

Grilled pork chops seasoned with our own special rub served wild cherry chutney and a side of rice, or mashed potato, or pommes paille and grilled vegetables

SEARED PEPPER STEAK | 36

Seared pepper steak with port wine reduction served with a side of rice, mashed potato, pommes paille and grilled vegetables

FISH PAPILOTE | 36

Local fish with homemade tomato fondue, vegetable julienne. Served with white rice

FISH SAUCE VIERGE | 34

Local fish with sweet peppers, herbs, capers and tomatoes served with white rice

PASTA PRIMAVERA | 22

Homemade pasta with zucchini, sweet peppers, eggplant, and onion on a béchamel sauce

SPINACH RAVIOLI | 24

Homemade pasta with spinach, parsley, ricotta and parmesan

FISH STEAK | 35

Pan seared local fish with black bean salsa

SPICY FISH BROTH | 35

Local fish in spicy tomato broth

JERK CHICKEN | 24

Marinated with homemade jerk seasoning topped with rice & beans and grilled vegetables

FISH AND CHIPS | 22

Battered fresh fish, fried and served with homemade potato chips and salad

Desserts

CREME CARAMEL | 12

CHOCOLATE LAVA CAKE | 12

GARDEN SOLEIL KEY LIME PIE | 12

Lemon pie depends upon availability

CHOCOLATE MOUSSE | 12

LEMON CHEESECAKE | 12

"This menu is inspired by the bounty of our farm with the highest quality ingredients not only of the season, but of the day. Gentle shifts in weather can affect which fruits and vegetables are available; please allow our team to make recommendations on today's finest."

All prices in US\$

An 18% service charge will be added to your bill

Please inform your server of any allergies or special dietary requirements



LE SOLEIL D'OR

Cayman Brac

To go picnic bag

\$26.00 per person

Includes a fresh juice from the farm and a bottle of water.

Selection of one salad:

GARDEN SALAD

Romaine lettuce, tomatoes, cucumbers, carrots and sweet peppers served with house dressing

or

QUINOA TABBOULEH SALAD

Quinoa mixed with cherry tomatoes, cucumbers, parsley, bell peppers, mint, scallions and fresh lemon juice

Selection of one sandwich or wrap:

VEGETABLE WRAP

Sweet peppers, squash, zucchini and eggplant with hummus in our homemade wrap, soft buns or tortilla wraps

or

GRILLED STEAK SANDWICH

Tender sirloin steak, fresh tomatoes

or

HONEY MUSTARD CHICKEN SANDWICH

Baked chicken breast with garden lettuce, tomato and mustard served on homemade brioche bread

Dessert

GARDEN SOLEIL KEY LIME PIE

or

CHEESECAKE

Assortment of cookies

Fruit platter selection from the farm

\$15 per person

(Selection of fruits depends on seasonality)

Farm fruits kissed by the Cayman Brac sun, served with whole milk yogurt and homemade bread toasts.

A selection of veggie tapas from the farm

\$30 per person

(Selection of vegetables depends on seasonality)

Veggie crudités served with hummus.

Grilled vegetables served with pesto and mozzarella cheese.

Callaloo Feuillète – Sautéed callaloo with a Bakery Soleil puff pastry.

Sweet Pepper poppers - Stuffed with parmesan.

(Served with homemade bread toasts)