







**Festive Season 2025** 

Christmas parties at Kaibo



# Festive Canapé Menu

Selection of 4 - \$24.00 per person

Selection of 6 - \$34.00 per person

Selection of 8 - \$44.00 per person

Truffled brie with cranberry and walnut (v)

Market ceviche with coconut and sweet pepper (Gf)

Conch fritter with lemon aioli

Ahi poke spoon with sesame, soy and peanuts (Gf)

Smoked pepper hummus cracker with chickpeas and cilantro ( $\sqrt{/Gf}$ )

Cayman style beef fritter with scotch bonnet aioli

House smoked wahoo pâté with pickled cucumber and dill

Duck croquette with pickled pineapple

Jerk pork croquettes with jerk mayonnaise

Callaloo and pumpkin fritter with mango and chili chutney ( $\sqrt{/Gf}$ )

Minimum 10 people

Menu subject to seasonal availability and local produce

Prices are in KYD. 18% gratuities will be added to the final bill











# Christmas barefoot BBQ \$64

## From the grill

Cayman style braised beef with local peppers and callaloo

BBQ rubbed whole wood roast chicken
Blackened red snapper with market salsa
Sweet potato, cauliflower and chickpea curry
Buttered corn on the cob

#### **Sides**

Local coconut bread
Rice n beans
Local pumpkin, cranberry, kale and pecan couscous
Pasta salad with pumpkin seed pesto
Local market leaf salad

# Homemade dressings

Lemon and herb vinaigrette
Kaibo home made honey mustard
BBQ chicken sauce

#### Dessert

Pineapple carpaccio with white rum and local sorrel
White chocolate mousse with dark chocolate
brownie



# Christmas Caribbean feast BBQ \$82

### From the Grill

Cayman style braised beef with local peppers and callaloo

Blackened grilled shrimps with lemon aioli
BBQ rubbed whole chicken
Roasted red snapper with seasonal market salsa
Sweet potato, cauliflower and chickpea curry
Buttered corn

# **Homemade Dressings and Sauces**

Lemon and herb vinaigrette
Honey mustard dressing
BBQ chicken sauce

#### Salads and Sides

Rice and beans

Local pumpkin, cranberry, kale and pecan couscous

Romaine and local market leaf salad

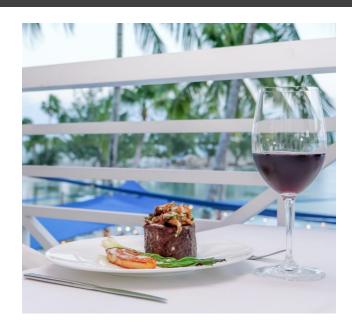
Local coconut bread

Pasta salad with pumpkin seed pesto

#### **Desserts**

Homemade ginger cake with rum cream
Pineapple carpaccio with local sorrel









# Three-course lunch menu

# **Appetizer**

Truffled brie with local honey, cranberry puree, walnut and home made lavoche
House smoked wahoo pate with pickled cucumber, dill and pain de champagne
Scallop crudo with clementine, calamondin pearls, juniper and fennel

### Main

Roast Niman Ranch tenderloin with truffled celery root puree, winter greens, roasted pearl onions and red wine sauce
Roast cod with vadouvan spiced couscous, curried cauliflower, golden raisin, pomegranate vinaigrette and local curry leaf
Local pumpkin ravioli with winter greens, golden raisin puree, pine nut and shaved black truffle

### <u>Dessert</u>

Milk chocolate delice with salted caramel, hazelnut praline and Valrhona Caramelia ice cream

Warm eggnog custard tart with spiced rum, pecan nut brittle and gingerbread ice cream

Pineapple and local sorrel sorbet with white rum

Menus subject to seasonal availability and local produce

Selection of 1 Appetizers, 1 Main, 1 Dessert - 72 hours pre-order required

Prices are in KYD. 18% gratuities will be added to the final bill



# Six-course tasting menu

\$130

- Wine and rum pairing – add \$110

Smoked wahoo pate with pickled cucumber, dill and pain de champagne

Scallop crudo with clementine, calamondin pearls, juniper and fennel

Duck terrine with shaved foie gras, pickled pineapple and pain d'épices

Roast cod with vadouvan spiced couscous, curried cauliflower, golden raisin, pomegranate vinaigrette and local curry leaf

Roast Niman Ranch tenderloin with truffled celery root, winter greens, roast pearl onion and red wine sauce

Baked Eggnog custard tart with spiced rum, pecan nut brittle and gingerbread ice cream

Menus subject to seasonal availability and local produce