



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 (√/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 (√/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

Minimum 25 people

Menu subject to seasonal availability and local produce

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



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

Minimum 25 people

Menu subject to seasonal availability and local produce

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





Three-course lunch menu

\$95

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

Dessert

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

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