

LLOYD BROWN



PERSONAL CHEF



LLOYD BROWN is an accomplished chef in the Cayman Islands and has been working as a Personal Chef for the past 3 years. His background includes a degree from the California Culinary Academy and 11 years working in some of San Francisco's and Seattle's finest restaurants.

Lloyd has held Executive Chef jobs for the past 14 years in a few of Cayman's best restaurants

– Edoardo's, Deckers, Azzurro & Prime. Lloyd's knowledge covers a vast range of cuisines including American, Italian and Pacific Rim.

This makes Lloyd a perfect choice for a fine dining experience or a casual barbecue on the beach.

Leave the stress of shopping and cooking your own dinner with Lloyd and enjoy the time watching the sunset and sipping champagne.

· INTIMATE DINNERS

· SPECIAL OCCASIONS

· DINNER PARTIES

· DINE IN THE COMFORT OF YOUR OWN HOME

· CASUAL TO FINE DINING

· COOKING CLASSES

For rates, custom menu design or any other enquires please contact Lloyd on:

(345) 525 6602

LLOYD@CAYMANCHEF.COM

WWW.CAYMANCHEF.COM



SAMPLE MENU 1

Smoked Salmon Mousse on Pumpernickel Bread

Fresh Local Snapper Ceviche

Coconut, Tomato, Scotch Bonnet Cilantro & Key Lime, Crispy Crackers

Baby Greens

Tossed in a Pommello Grapefruit Dressing Candied Pecans & Oregon Blue Cheese

Local Tuna Filet

Pan Seared Rare with My Own Cajun Spice Blend, Roasted Caribbean Corn Relish & Soya Wasabi Buerre-Blanc

Stuffed Pork Tenderloin

Roasted Pepper, Ham, Swiss Cheese, Dried Cherry Demi-Glace, Baby Red Potato & Seasonal Vegetables

Mixed Berry Cobbler served warm with Vanilla Bean Ice Cream

Warm Fudgy Chocolate Brownie Sundae with Toasted Walnuts

SAMPLE MENU 2

Tomato Coriander Ginger Soup with Yogurt Cilantro Drizzle

Cayman Bocconcini Salad

Local Grown Plum Tomatoes, Bocconcini Mozzarella, Drizzled with Homemade Pesto & Reduced Balsamic

Marinated Conch

With Local Key Limes, Bermuda Onions Sweet Peppers and Cilantro

New Zealand Rack of Lamb

Herbed Dijon Crust, Port Wine Jus with Sundried Figs Fingerling Potatoes & French Green Beans

Grilled Caribbean Lobster Tail

With My Own Secret Seasoning Butter, Garlic Mash & Seasonal Vegetables

Pan Seared Chilean Sea-Bass

Coconut-Chile Sauce, Jasmine Rice & Baby Bok Choy

Sticky Toffee Pudding

(345) 525 6602

LLOYD@CAYMANCHEF.COM

WWW.CAYMANCHEF.COM

