



Set Lunch Menu

Winter-Spring 2020

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Select three items from each course for C\$45 per person.

First course

'Soup of The Moment'
prepared fresh daily

Crispy Fish Cakes
local purslane salad, smoked lemon, seasonal remoulade

Cayman Tomato Salad
local arugula, burrata cheese, garden basil, black garlic & sherry vinaigrette

'Brasserie Catch' Poke Bowl
jasmine rice, cucumber, radish, avocado, 'coco bluff' coconut kimchi,
wakame, sesame seeds

Brasserie Grilled Cheese
soft brie, white truffle, seasonal jam

Main course

Strozzapreti Pasta
smoked brisket, cauliflower, local peppers, scallions, parmesan

'Brasserie Catch'
from the brasserie's own fishing boats, chef's daily preparation

Steak Frites
fermented callaloo chimichurri, housemade pepper jelly, hand cut fries

Chicken Kebabs
organic quinoa tabbouleh, cucumber-mint yogurt, grilled flat bread

Garden Vegetable Curry
cumin rice, garden callaloo, 'coco bluff' coconut chutney, cashews

Dessert

Sticky Toffee Black Sapote & Date Pudding
mamey sapote ice cream, salted hazelnuts

Chocolate Local Banana Mousse Cake
dulce de leche ice cream, chocolate crumble, cacao nibs

Cayman Lime Pie
'chateau chooks' meringue, 'brasserie' honeycomb, bee pollen

'Coco Bluff' Coconut Pavlova
caboose roasted pineapple, kaffir lime, lemongrass cream

Crème Brûlée of the Day
chef's daily preparation