



Today's 'Brasserie Catch' Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

SMALL PLATES

Crispy Fish Cakes | 13

local greens, smoked lemon, cayman green mango remoulade

Smoked Fish Dip | 13

avocado, cherry tomato & garden radish salad, charred lemon, grilled country baguette

Captain Atlee's Brac Red Snapper Ceviche | 16

seville orange aguachile, local longan, cucumber, red onion, radish, cilantro, island crisps

LARGE PLATES

Captain Atlee's Brac Yellowfin Tuna Poke Bowl | 23

jasmine rice, avocado, 'coco bluff' coconut kimchi, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

'Braserie Catch' Roasted Snapper | 25

local yam gnocchi, roasted carrots, mustard greens, pickled garden grape beurre blanc



Friday, 16 October



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you

SHARE PLATES

Chicken Liver Paté | 10

garden rosemary and cayman sea salt ghee, cayman mango chutney, grilled country baguette

Brasserie Grilled Cheese | 9

soft brie, white truffle, pear & garden pimento jam

Margherita Pizza | 16

local tomato, fresh mozzarella, garden basil

Brasserie Pizza | 18

black forest ham, genoa salami, roasted peppers, grilled red onion, spinach salad

Charcuterie Platter | 25

prosciutto renzini, salchichon iberico, chorizo iberico, gran bavarese, nero di pienza, raclette cheese, castelvetrano olives, brasserie honey, spicy walnuts, grilled sourdough

SOUPS & SALADS

Brasserie Catch Fish Tea | CUP 6

local callaloo, scotch bonnet vinaigrette, charred lemon

Garden Green Papaya Salad | 12

green cabbage, tuna flakes, carrots, long beans, green mango, cucumber, garden herbs, crispy shallots, tamarind dressing

Caboose Roasted Local Pumpkin Salad | 12

local mixed greens, housemade herbed labneh, smoked millet, charred garden grapes, walnuts, spicy brasserie honey vinaigrette

add to any salad: chicken 7, shrimp 9, steak 12 or 'brasserie catch' 12

LARGE PLATES

Certified Angus Beef Sirloin Burger | 20

brioche bun, cheddar cheese, beer braised onion, tomato, lettuce, housemade pickles, avocado aioli, hand cut fries

'Coco Bluff' Coconut Chicken Curry | 19

lemongrass scented rice, water spinach, local chilies, scallions, smoked cashews, lime

Orecchiette Pasta | 19

lamb ragout, local peppers, cherry tomatoes, kale, toasted hazelnuts, parmesan

Steak Frites | 24

local arugula, fermented callaloo chimichurri, housemade pepper jelly, hand cut fries

Roasted Cauliflower | 17

mung bean salad, local peppers, crispy brussels sprouts, curry aioli

*'Chateau Chooks' - home of our very own laying hens

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives