



Set Lunch Menu

Winter-Spring 2021

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Select three items from each course for C\$50 per person.

First course

'Soup of The Moment'
prepared fresh daily

Crispy Fish Cakes
mixed green salad, smoked lemon, seasonal remoulade

Roasted Local Beet Salad
local mixed greens, housemade ricotta, green beans, garden radish,
shaved fennel, bee pollen, cayman citrus vinaigrette

'Brasserie Catch' Crudo
radish, cucumber, red onion, tomato, cilantro, citrus vinaigrette, crispy breadfruit

Brasserie Grilled Cheese
soft brie, white truffle, seasonal jam

Main course

Orecchiette Pasta
charred broccoli, cayman tomato, kale, chili, shaved garlic, parmesan

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

Certified Angus Beef Sirloin Burger
brioche bun, provolone cheese, smoked onion, cured tomato, lettuce,
housemade pickles, scotch bonnet aioli, hand cut fries

Steak Frites
local arugula, fermented green bean chimichurri, housemade pepper jelly, hand cut fries

'Coco Bluff' Coconut Chicken Curry
lemongrass scented rice, garden bok choy, local chili, scallions, toasted peanuts, lime

Dessert

Sticky Toffee Date Pudding
local banana & spiced rum ice cream, caramelised hazelnuts

Cayman Key Lime Tart
'chateau chooks' meringue, brasserie honeycomb, bee pollen

Vanilla & Garden Pimento Crème Brûlée
local passionfruit whoopie pie

'Coco Bluff' Coconut Cake Trifle
orange cream, spiced rum macerated garden starfruit, almond crumble

Valrhona Chocolate Fondant
tahini ice cream, local gooseberry paint, caramelised peanuts