



# 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**

mixed greens, smoked lemon, garden banana pepper remoulade

**Smoked Fish Dip | 13**

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

**'Brasserie Catch' Wahoo Ceviche | 16**

citrus aguachile, garden jicama, local cucumber, red onion, toasted pumpkin seeds, cilantro, island crisps

**Cayman Conch Salad | 16**

cayman tomato gazpacho, cucumbers, local peppers, radish, garden basil, island crisps

## LARGE PLATES

**'Brasserie Catch' Yellowfin Tuna Poke Bowl | 23**

jasmine rice, avocado, garden green papaya kimchi, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

**Grilled ½ Cayman Lobster | 31**

roasted potatoes, broccoli, green peas, garden greens, basil, spicy local tomato vinaigrette

## SHARE PLATES

**Chicken Liver Paté | 10**

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

**Brasserie Grilled Cheese | 9**

soft brie, white truffle, cayman sea grape & garden jujube plum jam

**Charcuterie Platter | 29**

prosciutto renzini, chorizo iberico, brianza salami, gorgonzola, aged manchego, taleggio, chicken liver pâté, greek olives, brasserie honey, spicy walnuts, grilled sourdough

## SOUPS & SALADS

**Szechuan Style Chicken Noodle Soup | CUP 6**

rice noodles, green onion, fried garlic, lime

**Garden Green Papaya Salad | 12**

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

**Roasted Local Beet Salad | 12**

local mixed greens, avocado, garden radish, jujube plum, organic quinoa, mint, toasted pumpkin seeds, tangerine-tahini dressing

**Cayman Tomato Salad | 12**

local arugula, burrata, grilled red onion, garden basil, toasted hemp seeds, spicy balsamic vinaigrette

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

## LARGE PLATES

**'Brasserie Catch' Grilled Yellowfin Tuna | 26**

lentil passatina, pickled eggplant, garden greens, roasted red pepper relish

**'Brasserie Catch' Grilled Wahoo | 26**

garden lemongrass rice, jicama & radish salad, grilled bok choy, banana pepper sambal

**Certified Angus Beef Sirloin Burger | 21**

pretzel bun, muenster cheese, grilled red onion, cayman tomato, local lettuce, housemade pickles, fermented green bean remoulade, hand cut fries

**Korean BBQ Chicken | 19**

brown rice, shiitake mushrooms, red cabbage, garden bok choy, celery kimchi, toasted sesame seeds

**Bucatini Pasta | 26**

cayman lobster, local tomatoes, arugula, garden chilis, shaved garlic, basil, parmesan

**Steak Frites | 24**

garden mizuna, fermented green bean chimichurri, housemade pepper jelly, hand cut fries

**Green Bean & Cayman Tomato Bowl | 17**

edamame & avocado dip, radish, grilled brazilian cheese, garden greens, toasted sunflower seeds, ajillo

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

\*'Coco Bluff' - our Savannah coconut plantation

\*Brasserie Honey - harvested from our very own hives



Wednesday, 13 January



Executive Chef  
Dean Max  
and Chef  
Artemio Lopez  
welcome you