



## 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, 'coco bluff' charred coconut & bilimbi remoulade

#### **Smoked Fish Dip | 13**

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

#### **Cayman Conch Salad | 16**

cayman tomato, local peppers, red onion, cilantro, local cucumber vinaigrette, island crisps

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

acerola cherry aguachile, 'coco bluff' coconut, local cucumber, garden radish, seasoning peppers, mint, island crisps

### LARGE PLATES

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

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

#### **Captain Dorson's Grand Cayman Grilled Wahoo | 26**

rice & lentils, carrot escabeche, local swiss chard, garden herb aioli

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

charred eggplant puree, pickled okra, garden kale, crispy chickpeas, tomato vinaigrette

### SHARE PLATES

#### **Pork Mojo Steam Buns | 15**

house made bao buns, sweet & sour slaw, cucumber, green onion, sambal aioli

#### **Brasserie Grilled Cheese | 9**

soft brie, white truffle, garden papaya & peach jam

#### **'Chateau Chooks' Poached Egg | 10**

green pea puree, carrot escabeche, garden arugula, scotch bonnet vinaigrette

#### **Charcuterie Platter | 26**

serrano ham, chorizo iberico, brianza salami, gran bavarese, aged manchego, mottarone, taggiasca olives, brasserie honey, spicy walnuts, grilled sourdough

### SOUPS & SALADS

#### **Smoked Local Pumpkin Soup | CUP 6**

herb crumble, creme fraiche, paprika oil

#### **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, smoked goat cheese, garden jujube plum, cured red onion, toasted pistachios, bilimbi & brasserie honey vinaigrette

#### **Cayman Tomato Salad | 12**

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

**add to any salad: chicken 7, shrimp 10, steak 13 or 'brasserie catch' 13**

### LARGE PLATES

#### **Certified Angus Beef Sirloin Burger | 21**

brioche bun, monterey jack cheese, grilled onion, smoked cayman tomato, lettuce, housemade pickles, seasoning pepper aioli, hand cut fries

#### **Almond Crusted Chicken | 19**

garden sweet potato salad, kale & charred 'coco bluff' coconut slaw, pickled brussel sprouts, house made hot sauce

#### **Orecchiette Pasta | 28**

cayman lobster, garden arugula, local tomatoes, peppers, shaved garlic, parmesan

#### **Steak Frites | 27**

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

#### **Garden Vegetable Bibimbap | 18**

japanese rice, 'chateau chooks' poached egg, carrots, edamame, local cucumbers, green onion, garden radish, spicy arugula, 'coco bluff' coconut kimchi, local chanterelle soy

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

**\*'Coco Bluff' - our Savannah coconut plantation**

**\*Brasserie Honey - harvested from our very own hives**



Tuesday, 23 February



**Executive Chef  
Dean Max  
and Chef  
Artemio Lopez  
welcome you**