



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

garden purslane, 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

red onion, local cucumber, cilantro, garden radish, seasoning pepper, cayman tomato vinaigrette, island crisps

'Brasserie Catch' Wahoo Ceviche | 16

cayman longan aguachile, garden jicama, 'coco bluff' coconut, sweet potato, local 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 Atlee's Brac Grilled Day Grouper | 26

yellow lentil dahl, zucchini pickle, local swiss chard, rose apple & seasoning pepper relish

'Brasserie Catch' Grilled Yellowfin Tuna | 26

organic spelt, cayman tomato, okra, local kale, garden herb salsa verde



Thursday, 4 March



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

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, spicy garden sorrel jam

'Chateau Chooks' Poached Egg | 10

crispy cassava, slow roasted cayman tomato, garden greens, seasoning pepper mojo, manchego

Charcuterie Platter | 26

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

SOUPS & SALADS

Roasted Cayman Tomato Soup | CUP 6

goat cheese crema, hemp seeds, crispy basil

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, feta cheese, pickled garden grapes, jujube plum, rose apple, toasted pistachios, citrus tahini dressing

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

Crispy Duck Confit | 23

garden gungo peas, shitake mushrooms, roasted carrots, local mizuna, citrus emulsion

Certified Angus Beef Sirloin Burger | 21

brioche bun, cheddar cheese, crispy onion, marinated tomato, lettuce, pickled zucchini, seasoning pepper aioli, hand cut fries

Garden Pimento Marinated Chicken | 19

local plantain dumplings, roasted ackee, garden swiss chard, cayman tomato stew

Bucatini Pasta | 28

caribo's chicken sausage, zucchini, cayman tomato, garden basil, chili flakes, parmesan

Steak Frites | 27

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

Garden Vegetable Curry | 18

japanese rice, sweet potato, pumpkin, local eggplant, zucchini, peppers, garden mizuna, garden guava & starfruit sambal

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

**Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives