



## 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 mixed greens, smoked lemon, local mango remoulade

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

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

#### **Local Yellowfin Tuna Tartar | 16**

spicy soy vinaigrette, avocado puree, local cucumber, pickled garden radish, island crisps

### LARGE PLATES

#### **Captain Barnett Yellowfin Tuna Poke Bowl | 23**

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

#### **Grilled Local Swordfish | 29**

heirloom civil war bean & turmeric mash, roasted cauliflower, charred bok choy, garden rose apple & cucumber yogurt



Tuesday, 4 May



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

### SHARE PLATES

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

soft brie, white truffle, cayman tomato & garden pimento jam

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

serrano ham, chorizo iberico, lomo iberico, gran bavarese, aged manchego, port salut, greek olives, brasserie honey, spicy walnuts, grilled sourdough

### SOUPS & SALADS

#### **Hot & Sour Chicken Soup | 6**

garden radish, cilantro, 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, feta cheese, dragon fruit, 'coco bluff' coconut, rose apple, toasted cashews, citrus tahini dressing

#### **Grilled Local Watermelon Salad | 12**

local arugula, burrata cheese, cured red onion, chilli roasted sunflower seeds, garden mint, gooseberry chamoy

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

### LARGE PLATES

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

brioche bun, blue cheese, crispy onion, tomato, lettuce, house made pickles, spicy aioli, hand cut fries

#### **Steak Frites | 29**

'chateau chooks' poached egg, garden arugula, fermented green bean chimichurri, house made pepper jelly, hand cut fries

#### **Organic Miso Marinated Chicken | 19**

roasted breadfruit & local tomato stew, pickled okra, spicy greens, local pepper & turmeric sofrito

#### **House Made Tagliatelle Pasta | 25**

braised beef ragout, broccoli, cherry tomatoes, local peppers, spinach, rosemary, parmesan

#### **Tofu Schnitzel | 18**

local pepper & tomato ragout, pickled potatoes, arugula, broccoli and pumpkin slaw

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

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

\*Brasserie Honey - harvested from our very own hives