



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 purslane, smoked lemon, cayman mango remoulade

Smoked Fish Dip | 13

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

Captain Atlee Red Snapper Ceviche | 16

watermelon bilimbi gazpacho, dragon fruit, cucumber, red onion, seasoning pepper, mint, island crisps

LARGE PLATES

Captain Darley's Yellowfin Tuna Poke Bowl | 23

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

Captain Dorson's Red Snapper Fish & Chips | 27

seasoning pepper tartar, crushed peas, garden mint, charred lemon, breadfruit fries

Captain Darley's Grilled Yellowfin Tuna | 28

organic quinoa, local watermelon, marinated garden mizuna, scotch bonnet & yuzu aioli

SHARE PLATES

Brasserie Grilled Cheese | 9

soft brie, white truffle, cayman mango & bilimbi jam

Steamed PEI Mussels | 20

thai red curry, lemongrass, ginger, 'coco bluff' coconut milk, cilantro, garden kaffir lime

Charcuterie Platter | 26

serrano ham, chorizo iberico, lomo iberico, gran bavarese, aged manchego, maccagno, dolci di sicilia olives, brasserie honey, spicy walnuts, grilled sourdough

SOUPS & SALADS

Green Lentil & Kale Soup | 6

grilled sourdough, sour cream, garlic chives

Garden Green Papaya Salad | 12

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

Roasted Local Beet Salad | 12

local mixed greens, feta cheese, dragon fruit, 'coco bluff' coconut, garden starfruit, toasted cashews, citrus tahini dressing

Cayman Mango Salad | 12

local arugula, burrata, grilled red onion, cucumber, seasoning pepper, avocado, spirulina, toasted almonds, tajin vinaigrette

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

LARGE PLATES

Certified Angus Beef Sirloin Burger | 22

brioche bun, provolone cheese, english bacon, red onion, charred tomato, lettuce, house made pickles, herb aioli, hand cut fries

Steak Frites | 29

'chateau chooks' poached egg, local arugula, garden herb chimichurri, house made pepper jelly, hand cut fries

Cajun Spiced Chicken | 19

yellow heart breadfruit salad, broccoli slaw, local grapefruit & long bean salsa

Carbonara Pasta | 23

house made tagliatelle, 'chateau chooks' egg yolk, smoked bacon, local kale, parmesan

Honey Roasted Local Pumpkin Risotto | 18

long beans, local chilies, black garlic, garden arugula, marcona almonds, parmesan

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

*Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Wednesday, 16 June



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