



Set Lunch Menu

Summer 2021

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Select three items from each course for C\$50 per person.

First course

'Soup of The Moment'
prepared fresh daily

Crispy Fish Cakes
mixed green salad, smoked lemon, seasonal remoulade

Roasted Local Beet Salad
local mixed greens, housemade ricotta, green beans, garden radish,
shaved fennel, bee pollen, cayman citrus vinaigrette

'Brasserie Catch' Crudo
cayman watermelon aguachile, garden radish, local cucumber, red onion,
tomato, cilantro, island crisps

Brasserie Grilled Cheese
soft brie, white truffle, seasonal jam

Main course

Orecchiette Pasta
charred broccoli, cayman tomato, kale, chilies, shaved garlic, parmesan

Certified Angus Beef Sirloin Burger
brioche bun, provolone cheese, smoked onion, cured tomato, lettuce,
housemade pickles, scotch bonnet aioli, hand cut fries

'Brasserie Catch'
from the brasserie's own fishing boats, chef's daily preparation

Steak Frites
local arugula, garden herb chimichurri, housemade pepper jelly, hand cut fries

'Coco Bluff' Coconut Chicken Curry
lemon grass scented rice, garden bok choy, local chilis, scallions, toasted peanuts, lime

Dessert

Sticky Toffee Date Pudding
local banana & spiced rum ice cream, caramelised hazelnut

Cayman Passionfruit Pavlova
'chateau chooks' meringue, vanilla cream, orange, garden mint

Vanilla & Garden Pimento Crème Brûlée
local passionfruit whoopie pie

'Coco Bluff' Coconut Cake Trifle
orange cream, spiced rum macerated garden starfruit, almond crumble

Valrhona Chocolate Fondant
tahina ice cream, garden surinam cherry paint, caramelised peanuts