



## 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 mizuna salad, lemon, long neck avocado remoulade

**Captain Lindo's Rainbow Runner Ceviche | 16**

bilimbi & garden paterna fruit aguachile, red onion, jicama, dragon fruit, seasoning pepper, cilantro, island crisps.

### LARGE PLATES

**Local Blackfin Tuna Poke Bowl | 24**

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

**Captain Dorson's Roasted Red Snapper | 28**

white bean passatina, cherry tomato, mizuna, garden pomelo vinaigrette

**Captain James' Triggerfish Curry | 27**

local yellow yam, local peppers, tomato, callaloo, red beet achar



Tuesday, 14 September



Executive Chef  
Dean Max  
and Chef  
Artemio Lopez  
welcome you

### SHARE PLATES

**Brasserie Grilled Cheese | 9**

soft brie, white truffle, local guava & garden banana pepper jam

**Chicken Liver Pate | 10**

garden rosemary & cayman sea salt ghee, local pumpkin chutney, grilled country baguette

**Smoked Fish Dip | 13**

local avocado, radish, cured red onion, pickled mustard seeds, grilled country baguette

**Charcuterie Platter | 26**

serrano ham, chorizo iberico, lomo iberico, gran bavarese, maxorata, fontal, greek olives, brasserie honey, spicy walnuts, grilled sourdough

### SOUPS & SALADS

**Curried Local Pumpkin & Red Lentil Soup | 6**

'coco bluff' coconut & green papaya salad, lemon yogurt, cilantro

**Roasted Local Pumpkin Salad | 12**

local mixed greens, pecorino, roasted millet, pickled cranberries, caramelised walnuts, rosemary & miso vinaigrette

**Charred Local Avocado Salad | 12**

local arugula, shaved radish, cured red onion, cherry tomato, puffed amaranth, fermented chili vinaigrette

**Garden Green Papaya Salad | 12**

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

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

### LARGE PLATES

**Certified Angus Beef Sirloin Burger | 22**

brioche bun, muenster cheese, smoked onion, tomato, lettuce, roasted garlic aioli, hand cut fries

**Steak Frites | 29**

'chateau chooks' poached egg, garden mizuna, charred green onion chimichurri, housemade pepper jelly, hand cut fries

**Roasted Lamb Meatballs | 29**

chickpea mash, callaloo, garden oregano, feta cheese, tomato & piquillo pepper reduction

**Thai Curry Marinated Chicken | 22**

garlic rice, roasted pumpkin, garden greens, 'coco bluff' coconut relish, lime

**House Cured Swordfish Carbonara | 26**

house made tagliatelle, 'chateau chooks' egg yolk, long beans, kale, parmesan

**Local Pumpkin Risotto | 18**

zucchini, mustard greens, toasted hazelnuts, rosemary salsa verde

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

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

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