



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

Smoked Fish Dip | 13

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

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

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

Moules Frites | 14

pei mussels, had cut fries, dijon mustard & shallot broth

SOUPS & SALADS

Caribbean Seafood Soup | 6

lemon rice, garden greens, seasoning pepper, smoked lemon

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

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

green beans, 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**



Friday, 17 September



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you