



# Set Lunch Menu

Fall 2021

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Select three items from each course for CI\$55 per person.

## First course

### 'Soup of The Moment'

prepared fresh daily

### Crispy Fish Cakes

garden green salad, cured lemon, seasonal remoulade

### Roasted Local Pumpkin Salad

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

### 'Brasserie Catch' Ceviche

'coco bluff' coconut aguachile, red onion, cucumber, avocado, cilantro, island crisps

### Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

## Main course

### Orecchiette Pasta

roasted local pumpkin, oyster mushrooms, kale, chilies, parmesan

### Certified Angus Beef Sirloin Burger

brioche bun, cheddar cheese, smoked onion, cured tomato, mixed greens, avocado aioli,  
charred green 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

steamed jasmine rice, garden callaloo, mango & green papaya chutney, peanuts

## Dessert

### Sticky Toffee Black Sapote & Date Pudding

mamey sapote ice cream, salted hazelnuts

### Valrhona Chocolate Fondant

tahina ice cream, garden surinam cherry paint, caramelised peanuts

### Local Passionfruit Crème Brûlée

amaretti cookies

### Brasserie Honey Lemon Tart

'chateau chooks' meringue, honey comb, bee pollen

### Local Guava Pavlova

'chateau chooks' meringue, 'coco bluff' coconut & pandan cream, mint, coconut chip