



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 green salad, lemon, local beet remoulade

Cayman Conch Salad | 17
local peppers, red onion, cucumber, cilantro, tangerine bilimbi dressing, island crisps

Crispy Local Sprats | 18
garden endive, 'coco bluff' coconut escabeche, orchard lime aioli

LARGE PLATES

Captain Morgan's Yellowfin Tuna Poke Bowl | 24
japanese rice, local avocado, 'coco bluff' coconut kimchi, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

Captain's Dorson Red Snapper | 28
garden sweet potato puree, shaved radish & fennel salad, charred kale, garden ackee sofrito

Local Grilled Waho | 29
bulgur wheat, local cucumber, garden endive, starfruit & pomegranate relish



Thursday, 25 November



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you

SHARE PLATES

Brasserie Grilled Cheese | 9
soft brie, white truffle, spiced local guava jam

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

Caboose Roasted Local Pumpkin Soup | 6
thyme crumble, garden pimento cream, garlic chives

Roasted Local Pumpkin Salad | 12
local mixed greens, pecorino, roasted millet, pomegranate, caramelised walnuts, rosemary & miso 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, pepper jack cheese, pickled red onion, tomato, roasted mushrooms, lettuce, banana peppers, garden herb aioli, hand cut fries

Steak Frites | 29
'chateau chooks' poached egg, garden endive, charred green onion chimichurri, house made pepper jelly, hand cut fries

Tandoori Chicken | 20
rice pulao, 'coco bluff' coconut achar, garden malabar spinach, pomegranate raita

Cayman Chanterelle Carbonara | 24
orecchiette pasta, 'chateau chooks' egg yolk, garden pumpkin blossom, green peas, parmesan

*'Chateau Chooks' - home of our very own laying hens
* 'Coco Bluff' - our Savannah coconut plantation
* Brasserie Honey - harvested from our very own hives