



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 Wahoo 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

Grilled Local Day Grouper | 29

bulgur wheat, local cucumber, garden endive, starfruit & pomegranate relish



Monday, 29 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

Garden Vegetable, Lentil & Chickpea Soup | 6

grilled flat bread, spinach, lemon, olive oil

Roasted Local Pumpkin Salad | 12

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

Citrus Cured Local Beet Salad | 12

arugula, danish blue cheese, orange, green beans, pickled garden grapes, candied pecans, black garlic & balsamic 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, cheddar cheese, caramelized onion, cured tomato, lettuce, jalapeno, horse radish aioli, hand cut fries

Steak Frites | 29

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

Garden Herb Roasted Chicken | 20

black garlic gnocchi, cayman chanterelles, charred green beans, garden greens, rosemary gravy

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