



## 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**

pickled local watermelon, red onion, cilantro, garden jicama, seasoning peppers, cucumber aguachile, island crisps

### LARGE PLATES

#### **Local Yellowfin Tuna Poke Bowl | 24**

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

#### **Captain Morgan's Grilled Yellowfin Tuna | 29**

organic bulgur, yellow squash, cucumber, roasted carrots, malabar spinach, cayman sorrel chermoula

#### **Captain Darley's Grilled Wahoo | 28**

forbidden black rice, chili roasted okra, local choy sum, garden starfruit sambal

#### **Grilled North Sound Lobster | MP**

garden breadfruit, broccoflower, local long beans, grilled bok choy, scotch bonnet beurre blanc

### SHARE PLATES

#### **Brasserie Grilled Cheese | 9**

soft brie, white truffle, spicy cayman sorrel 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, sweet sicilian olives, brasserie honey, spicy walnuts, grilled sourdough

### SOUPS & SALADS

#### **Local Pumpkin and 'coco bluff' Coconut Soup | 6**

garden banana pepper crema, crispy plantain, cilantro

#### **Roasted Local Pumpkin Salad | 12**

local mixed greens, pecorino, organic red quinoa, pomegranate, caramelized walnuts, rosemary & miso vinaigrette

#### **Orchard Pomelo Salad | 12**

arugula, burrata, shaved fennel, 'coco bluff' coconut, local radish, toasted pistachios, mint, chili-lime 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, provolone cheese, piquillo peppers, roasted mushroom, grilled onion, tomato, banana peppers, garden lettuce, scotch bonnet aioli, hand cut fries

#### **Steak Frites | 29**

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

#### **Mojo Marinated Chicken | 20**

garden civil war beans, long beans, local peppers, spicy greens, 'coco bluff' coconut & pomegranate salsa

#### **House Made Tagliatelle Pasta | 22**

caboose smoked bacon, long beans, yellow squash, swiss chard, local chilies, parmesan

#### **Tandoori Tofu | 18**

rice pulao, curried garden eggplant, malabar spinach, pomegranate raita

### EVENING SPECIAL

#### **Certified Angus Beef Wellington | 36**

yukon potato mash, roasted vegetables, garden greens, cabernet jus

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

\*'Coco Bluff' - our Savannah coconut plantation

\*Brasserie Honey - harvested from our very own hives



Wednesday, 15 December



**Executive Chef  
Dean Max  
and Chef  
Artemio Lopez  
welcome you**