



# 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 | 14

Farmer Hamlin's field greens salad, lemon, local dragon fruit tartar

### Captain Robert's Snapper Ceviche | 18

local peppers, cucumber, radish, java apple, green onion, local cilantro, mango-bilimbi aguachile, island crisps

### Brasserie Catch II Yellowfin Tuna Crudo | 18

red onion, garden radish, jicama, cucumber, green mango, garden dill, spicy tamarind soy dressing

## LARGE PLATES

### Captain Atlee's Yellowfin Tuna Poke Bowl | 26

japanese rice, avocado, garden java apple kimchi, cucumber, radish, edamame, spicy soy, wakame, toasted sesame seeds

### Captain Robert's Roasted Red Snapper | 30

garden gungo peas & rice, roasted carrots, grilled swiss chard, apricot relish

### Captain Dorson's Triggerfish Schnitzel | 30

local yam & turmeric salad, green papaya & mango slaw, garden radish, farmer Davie's beet remoulade

## SHARE PLATES

### Brasserie Grilled Cheese | 10

soft brie, white truffle, spicy farmer Edna's mango jam

### Smoked Fish Dip | 13

avocado, garden radish, cured red onion, pickled seasoning pepper, grilled country baguette

### Chicken Liver Pate | 12

garden rosemary & cayman sea salt ghee, Julie mango chutney, grilled country baguette

### Charcuterie Platter | 29

serrano ham, chorizo iberico, lomo iberico, danish blue, nero di pienza, fontal, sweet sicilian olives, brasserie honey, spicy walnuts, grilled sourdough

## SOUPS & SALADS

### Caribbean Red Bean Soup | 7

'coco bluff' coconut dumplings, callaloo, seasoning pepper relish

### Garden Green Papaya Salad | 12

local green cabbage, carrots, cucumber, green mango, green beans, basil, cilantro, garden mint, yellowfin tuna flakes, crispy shallots, spicy tamarind dressing

### Plantation Organic's Mango Salad | 14

garden arugula, charred 'coco bluff' coconut, dragon fruit, seasoning pepper, green onion, cilantro lime dressing

### Farmer Errol's Grilled Watermelon Salad | 14

farmer Hamlin's field greens, ciliegine mozzarella, farmer Patrick's cherry tomatoes, cured red onion, watermelon radish, garden mint, scotch-bonnet sherry vinaigrette

add to any salad: chicken 7, shrimp 10, steak 13 or 'brasserie catch' 13

## LARGE PLATES

### Certified Angus Beef Sirloin Burger | 23

brioche bun, cheddar cheese, grilled onion, tomato, local greens, house made pickles, seasoning pepper ranch, hand cut fries

### Steak Frites | 34

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

### Paprika Marinated Chicken | 22

garden civil war bean pasatina, farmer's Patrick slow roasted cherry tomatoes, grilled choi sum, 'coco bluff' coconut gremolata

### House Cured Bacon Carbonara | 27

house made tagliatelle pasta, 'chateau chooks' egg yolk, green beans, garden collard greens, parmesan

### Fermented Chili Marinated Tofu Tempura | 20

sticky rice, sweet & sour carrots, malabar spinach, garden radish, farmer Joel's tamarind teriyaki

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



Thursday, 23 June



Executive Chef  
Dean Max  
and Chef  
Artemio Lopez  
welcome you