



Set Dinner Menu

Fall 2022

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Select three items from each course for C\$70 per person.

First course

'Soup of The Moment'

prepared fresh daily

'Brasserie Catch' Crudo

garden arugula, local avocado, seasoning pepper, green onion, spicy mango dressing

Caboose Grilled Local Pumpkin Salad

local mixed greens, feta cheese, harissa chickpeas, pickled sorrel, garden herbs,
'coco bluff' coconut tahini, pumpkin seed za'atar

'Brasserie Catch' Ceviche

cucumber, radish, red onion, 'coco bluff' coconut, cilantro, guava-yuzu, island crisps

Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

Main course

Grilled CAB Rib Eye Steak

crispy breadfruit, marinated garden greens, cured tomato & grilled okra salad,
fermented callaloo chimichurri

'Brasserie Catch'

from the brasserie's own fishing boats, chef's daily preparation

Housemade Tagliatelle Pasta

housemade nduja, local tomato cherry, piquillo peppers, malabar spinach, parmesan

Mojo Roasted Chicken

local sweet potato, charred coconut, cucumber, arugula, mamey sapote glaze

Caboose Roasted Local Pumpkin Risotto

charred long beans, local kale, honey roasted pumpkin seeds,
rosemary gremolata, parmesan

Dessert

Sticky Toffee Date Pudding

naseberry ice cream, caboose smoked shaved 'coco bluff' coconut, caramelised cashews

Valrhona Chocolate Fondant

roasted banana almond ice cream, surinam cherry jam, cocoa nibs

Mamey Sapote Cheesecake

spiced starfruit & pineapple, roasted hazelnuts, vanilla cream

Local Guava Pavlova

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

Plantation Organic's Longan Panna Cotta

cayman mango jelly, candied ginger, lime