



Set Lunch Menu

Fall 2022

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Select three items from each course for CI\$58 per person.

First course

'Soup of The Moment'

prepared fresh daily

Crispy Brasserie Catch Fish Cakes

garden greens, local avocado purée, housemade crème fraîche, pickled shallots, lemon

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, garden guava-yuzu, crisps

Brasserie Grilled Cheese

soft brie, white truffle, seasonal jam

Main course

Caboose Smoked Cauliflower Carbonara

spaghetti, 'chateau chook' egg yolk, garden greens, parmesan

'Brasserie Catch'

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

Steak Frites

local arugula, fermented long bean chimichurri, housemade pepper jelly, hand cut fries

Certified Angus Beef Sirloin Burger

brioche bun, aged cheddar, smoked red onion marmalade, marinated tomato,
local greens, kimchi aioli, hand cut fries

Thai Green Curry Chicken

jasmine rice, garden greens, 'coco bluff' coconut, local chilies, herbs, lime, peanuts

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