



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 | 16

garden purslane, 'coco bluff' coconut & turmeric yogurt, pickled okra, chili cured tomato, charred lemon

Caboose Smoked Fish Dip | 16

local spicy greens, avocado, garden vegetable giardiniera, lemon, grilled sourdough

Captain Atlee's Red Snapper Ceviche | 19

cucumber, jicama, dragon fruit, red onion, dill, jalapeno, key lime dressing, island crisps

LARGE PLATES

Captain Dorson's Roasted Red Snapper | 39

cauliflower cous cous, charred okra, garden callaloo, dragon fruit relish, key lime



SHARE PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local guava jam

Chicken Liver Pate | 13

garden rosemary & Cayman sea salt ghee, red beet mostarda, grilled sourdough

SOUPS & SALADS

Roasted Mushroom Soup | 9

garden chive crema, crispy mushrooms, rosemary oil

Spiced Honey Roasted Pumpkin Salad | 15

local mixed greens, pickled 'coco bluff' coconut, candied walnuts, shaved parmesan, garden herb pesto

Garden Green Papaya Salad | 15

green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passion fruit & mango dressing

Cayman Avocado Salad | 16

farmer Davy's arugula, cherry tomatoes, local cucumber, shaved radish, cured red onion, lime-scotch bonnet vinaigrette

LARGE PLATES

Braised Mushroom Pasta | 23

house made tagliatelle, long beans, 'chateau chooks' egg yolk, malabar spinach, toasted almonds, parmesan

Soy Marinated All-Natural Chicken | 34

miso garden eggplant, purslane, spicy cucumber & dragon fruit relish, yuzu aioli

Grilled CAB NY Steak | 44

herbed crushed potatoes, brussels sprouts & tomato salad, bok choy, cactus chimichurri

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

*Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



THE BRASSERIE

Monday, 18 September



Executive Chef
Dean Max and Chef
Artemio Lopez
welcome you

Chef's Five-Course Tasting Menu

Our Chef will prepare you a unique supper using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

Per Person | 90

with wine pairings (3oz pours) | 140

group participation required

Build Your own Charcuterie Board

LAND

serrano ham 10
lomo iberico 9
iberico chorizo 9

SEA

smoked fish dip 7

CHEESE

danish blue 9
aged manchego 9
fontal 9

ACCOMPANIMENTS

'brasserie' honey 3
gaeta olives 4
red beet mostarda 3
housemade pepper jelly 4
brasserie hummus 4
Valencia almonds 3

Monday Dinner Special

APPETIZER

Roasted Mushroom Soup

garden chive crema, crispy mushrooms, rosemary oil

OR

Brasserie Grilled Cheese

soft brie, white truffle, local guava jam

MAIN COURSE

Captain Atlee's Roasted Red Snapper

cauliflower cous cous, charred okra, garden callaloo, dragon fruit relish, key lime

OR

Apple Cider Marinated Chicken

pumpkin mash, charred brussels sprouts, bok choy, rosemary & garden banana pepper vinaigrette

DESSERT

Valrhona Chocolate Fondant

pistachio ice cream, orange paint, graham cracker crumble

OR

Trio of House Made Sorbets

garden soursop, 'coco bluff' coconut, local guava