



Set Dinner Menu

Fall 2023

.....

Select three items from each course for CI\$78 per person

FIRST COURSE

'Soup of The Moment'

prepared fresh daily

'Brasserie' Grilled Cheese

soft brie, white truffle, seasonal jam

Spiced Honey Roasted Pumpkin Salad

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

Chicken Liver Pate

garden rosemary & thyme ghee, red beet mostarda, grilled sourdough

'Brasserie Catch' Ceviche

red onion, seasoning pepper, 'coco bluff' coconut, cilantro, cucumber aguachile, island crisps

MAIN COURSE

Fermented Chili Marinated Chicken Roulade

sweet potato & ginger puree, local pumpkin kimchi, garden greens, garden lime, green onions

'Brasserie Catch'

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

Braised Lamb Shank

chickpea & garden turmeric stew, charred 'coco bluff' coconut, cherry tomatoes, kale

Grilled CAB Rib Eye Steak

confit potatoes, balsamic pickled eggplant, arugula, house made pepper jelly, garden cactus chimichurri

Braised Mushroom Pasta

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

DESSERTS

Sticky Toffee Date Pudding

garden pimento ice cream, shaved 'coco bluff' coconut, candied walnuts

Valrhona Chocolate Fondant

pistachio ice cream, house made marshmallow, orange, graham cracker crumble.

Naseberry & Apple Tart

smoked brasserie honey ice cream, toasted pecan crumble

Local Guava Pavlova

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

Longan & Brasserie Honey Panna Cotta

compress cantaloupe, toasted cashews, yuzu paint, basil oil