



# Set Lunch Menu

Fall 2023

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Select three items from each course for CI\$65 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

### Crispy Brasserie Catch Fish Cakes

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

### 'Brasserie Catch' Ceviche

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

## MAIN COURSE

### Caboose Smoked Broccoli Pasta

fettucelle, roasted tomatoes, local peppers, oyster mushrooms, broccoli & kale pesto, parmesan

### 'Brasserie Catch'

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

### Steak Frites

local arugula, garden cactus chimichurri, house made pepper jelly, hand cut fries

### Fermented Chili Braised Leg of Lamb

cauliflower cous cous, local cucumber, tomato, garden greens, 'coco bluff' coconut yogurt

### Chicken Schnitzel

smoked local pumpkin & chickpea salad, arugula, fennel & fermented mustard seed slaw

## 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