

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, Jujube plum & starfruit jam

Chicken Liver Pate | 13

garden rosemary ghee, local tomato chutney, grilled house made brioche

Crispy Fish Cakes | 16

garden mizuna, 'coco bluff' coconut & dill remoulade, local tomatoes, charred lemon

Caboose Smoked Fish Dip | 16

garden mizuna, avocado, pickled seasoning peppers, radish, lemon, grilled house made multigrain bread

Captain Cody's Wahoo Ceviche | 19

red onion, cucumber, garden jicama, 'coco bluff' coconut, cilantro, seville orange aguachile, island crisps

Chef's Five-Course Tasting Menu and Wine Pairings

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

Add wine pairings to each course, specifically selected by our Master Sommelier, Simone Ragusa (3oz pours)

Per Person | 50

group participation required

SOUPS & SALADS

Mexican Black Bean Soup | 9

crispy tortilla, queso fresco, avocados, cilantro

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, jujube plum, pomelo, garlic chives, toasted pistachios, brasserie honey & Dijon mustard dressing

Cayman Tomato Salad | 15

farmer Davy's arugula, burrata, shaved radish, garden jicama, puffed amaranth, basil vinaigrette, balsamic reduction

Garden Green Papaya Salad | 15

green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passionfruit dressing

add to any salad: chicken 7, shrimp 10, steak 15 or 'brasserie catch' 15

LARGE PLATES

Local Oyster Mushroom Risotto | 27

long beans, roasted fennel, mustard greens, charred green onion gremolata, parmesan

Seafood Pasta | 37

house-made tagliatelle, Cayman lobster, red shrimp, red snapper, cherry tomato, garden basil, lobster cream, parmesan

Captain Atlee's Roasted Red Snapper | 39

cauliflower & arugula puree, roasted local carrots, choy sum, jujube plum & passionfruit vinaigrette

Captain Cruz's Grilled Yellowfin Tuna | 41

turmeric braised turnip, chili roasted okra, garden mizuna, watermelon radish, seville orange chermoula

Farmer Patrick's Harissa Roasted Half Chicken | 39

roasted yellow yam, carrots, marinated mizuna, garden jicama & local cucumber slaw, starfruit yogurt

Grilled 8 oz. Rib Eye Steak | 54

local sweet potato gratin, 'chateau chooks' poached eggs, grilled mustard greens, marinated tomato & cucumber salad, 'coco bluff' coconut chimichurri



THURSDAY 25 JANUARY

Chef Dean Max
and Chef Artemio Lopez
welcome you

Taco Night

Chips & Salsa | 10

guacamole, fire roasted tomato salsa, island crisps

Carne Asada Taco | 5

jujube plum slaw, jalapeno, avocado aioli

Pulled Pork Taco | 5

pickled green bean relish, green onions, avocado aioli

Achiote Chicken | 5

cured starfruit, cilantro, refried black beans

Chili Roasted Cauliflower | 4

brussels sprouts & cucumber slaw, avocado aioli

Margaritas | 8

Corona | 5

Build Your Own
Charcuterie Board

LAND

serrano ham 10
lomo iberico 9
iberico chorizo 9
housemade biltong 10

SEA

smoked fish dip 7

CHEESE

danish blue 9
mahon 9
aged manchego 8

ACCOMPANIMENTS

'brasserie' honey 3
castelvatrano olives 4
Cayman sorrel jam 3
housemade pepper jelly 4
brasserie hummus 4
Valencia almonds 3



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.

Our Brasserie Bees apiary has 50 hives producing honey, coconuts are harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provides us daily with organic eggs.