

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, jujube plum & mango jam

Chicken Liver Pate | 13

garden rosemary ghee, cayman sorrel chutney, grilled house made brioche

Crispy Fish Cakes | 16

mizuna, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, charred lemon

Caboose Smoked Fish Dip | 16

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

Captain Daniel's Conch Salad | 21

red onion, cucumber, local peppers, 'coco bluff' coconut, cilantro,
spicy bilimbi & passion fruit dressing, 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

Caribbean Red Bean Soup | 9

'coco bluff' coconut dumplings, garden callaloo, scotch bonnet relish

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, shaved fennel, citrus, garlic chives,
toasted pistachios, brasserie honey & dijon mustard dressing

Cayman Tomato Salad | 15

garden greens, burrata, shaved radish, fennel pollen, basil, nasturtium,
black garlic and aged balsamic vinaigrette

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

Smoked Salmon Salad | 28

garden greens, smoked bacon, 'chateau chooks' hard-boiled egg, local tomato,
kalamata olives, avocado green goddess dressing

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

LARGE PLATES

Cayman Tomato Risotto | 27

asparagus, pickled seasoning peppers, spicy greens, purple neck radish, oregano pesto, parmesan

Seafood Pasta | 37

house made tagliatelle, red snapper, wild red shrimp, local tomato, basil, lobster cream, pecorino

Captain Dorson's Roasted Red Snapper | 40

'coco bluff' coconut & parsnip puree, cured java apple & purple neck radish,
radish greens, chili & peanut salsa

Captain Jason's Grilled Day Grouper | 42

fregola sarda, garden cauliflower, tat soi, herbs, lobster & tomato emulsion

Brasserie Honey Soy Glazed All-Natural Chicken Breast | 36

forbidden black rice, sweet chili zucchini, mustard
greens, purple neck radish & callaloo slaw, sesame seeds

Grilled Cajun Spiced Niman Ranch Pork Chop | 38

local sweet potato puree, grilled asparagus, callaloo, citrus & cucumber salsa

CAB Beef Wellington | 56

yukon potato mash, roasted garden vegetables, callaloo, natural jus

Grilled 14 oz. New York Steak | 58

truffle potato, roasted mushrooms, asparagus, radish greens,
garden cactus & green onion salsa verde



THURSDAY 28 MARCH

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

mustard greens, cured onion,
seasoning pepper aioli

Crispy Pork Belly Taco | 5

grilled green onions & cucumber salad,
seasoning pepper aioli

Chicken Achiote Taco | 5

spicy greens & carrot slaw,
seasoning pepper aioli

Grilled Cauliflower Tikin Xic Tacos | 5

garden radish & pineapple salsa, avocado

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 8

CHEESE

danish blue 9
mahon 9
aged manchego 9

ACCOMPANIMENTS

'brasserie' honey 4
brasserie honeycomb 3
Sicilian olives 4
Cayman sorrell chutney 4
housemade pepper jelly 4
brasserie hummus 4
marcona almonds 4



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, coconut harvested at
our Coco Bluff Plantation, whilst our
chicken coop Chateau Chooks, provide
us daily with organic eggs.

Blue House Salmon free of antibiotics
and hormones. Raised with pure
aquifer water free of microplastics.