

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
mustard greens, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16
mustard greens, avocado, pickled seasoning peppers, garden radish, lemon, grilled house made multigrain bread

Captain Derron's Yellowfin Tuna Tartar | 19
avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Captain Daniel's Conch Salad | 21
red onion, local tomato purple neck radish, seasoning pepper, dill, passion fruit 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

Caribbean Pumpkin Beef Soup | 9
'coco bluff' coconut dumplings, garden callaloo, scotch bonnet relish

Slow Roasted Beet Salad | 15
local mixed greens, house made ricotta, roasted grapes, garden rose apple, 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, green mango, 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

Local Mushroom Risotto | 27
garden chilies, grilled green onions, garden herb pesto, cured egg yolk, smoked parmesan

Seafood Pasta | 39
house made tagliatelle, little neck clams, pei mussels, white shrimp, blue house salmon, local tomato, garden basil, parmesan

Pistachio Curry Crusted Blue House Salmon | 40
pumpkin puree, fennel & rose apple salad, garden callaloo, cumin vinaigrette

Captain Derron's Grilled Yellowfin Tuna | 41
charred eggplant puree, garden carrot & jicama escabeche, arugula, green seasoning

Thai Red Curry Marinated Chicken | 36
jasmine rice, local tomato & celery salad, garden mizuna, thai chili & cilantro relish

Organic Farro Stir Fry | 34
duck confit, carrots, zucchini, 'chateau chooks' egg, thai chilies, garden bok choy, green onions

Grilled 8 oz. CAB Beef Tenderloin | 58
local parsnip puree, braised oyster mushrooms, garden mizuna, carrot top salsa verde

Spanish Seafood Rice (served 2-4) | 65
blue house salmon, little neck clams, pei mussels, white shrimp, piquillo peppers, local tomato, saffron, mustard greens



WEDNESDAY 1 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*

Pasta Night

Cayman Tomato Salad | 15
farmer hamlin's arugula, burrata, shaved radish, fennel pollen, basil, black garlic, and aged balsamic vinaigrette

Fettucelle Carbonara | 22
'chateau chook' egg yolk, guanciale, pecorino

Chicken Alfredo | 23
spaghetti, grilled zucchini, green peas, garlic breadcrumbs, parmesan

Shrimp & Broccoli Pasta | 24
orecchiette, shaved garlic, chili flakes, pecorino

CAB Beef Wellington | 58
yukon potato mash, roasted garden vegetables, collard greens, natural jus

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 sorrel 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.