

## SMALL PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, cayman mango & starfruit jam

### Chicken Liver Pate | 14

garden gooseberry chutney, balsamic pickled eggplant, garden arugula, grilled brioche, house made lavash

### Crispy Fish Cakes | 16

purslane, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, pickled eggplant, charred lemon

### Caboose Smoked Fish Dip | 16

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

### Captain Cody's Yellowfin Tuna Crudo | 19

local cucumber, dragon fruit, red onion, shaved radish, garden chilies, dill, local mango & local turmeric dressing

## 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

### Thai Sweet & Sour Soup | 11

malabar spinach, shallots, green onions, cilantro, lime

### Local Watermelon & Beet Salad | 15

local mixed greens, smoked goat cheese, jujube plum, garden mint, toasted pistachios, red wine-shallot dressing

### Cayman Mango Salad | 15

local arugula, grilled red onion, shaved radish, sweet peppers, cured 'coco bluff' coconut, cilantro-lime 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 orchard tamarind dressing

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

## LARGE PLATES

### Risotto ai Funghi | 27

local oyster & lion's mane mushrooms, rosemary, garden chili relish, purslane, parmesan

### Seafood Pasta | 36

house made tagliatelle, red snapper, white shrimp, PEI mussels, little neck clams, cherry tomato, garden basil, parmesan

### Captain Jason's Grill Day Grouper | 41

cauliflower cous cous, roasted carrot & kohlrabi greens salad, dragon fruit chermoula

### Captain Atlee's Roasted Red Snapper | 39

turmeric potato mash, charred okra, malabar spinach, Cayman mango chutney

### Thai Red Curry Marinated All-Natural Chicken Breast | 36

jasmine rice, charred zucchini, garden pok choi, toasted peanut and thai chili relish, lime

### Grilled 12 oz. CAB NY steak | 55

smoked roasted potato & charred cactus warm salad, purple mizuna, garden oregano salsa verde



TUESDAY 11 JUNE

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*

## Thai Night

### 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 orchard tamarind dressing

### Spicy Pork Rice Noodle Stir Fry | 20

ginger, garden chilies, thai basil, peanuts, 'chateau chooks' fried egg

### Chicken & 'Coco Bluff' Coconut Curry | 22

jasmine rice, okra, garden greens, peanuts, cilantro, lime

### Shrimp Pad Thai | 24

rice noodles, green beans, carrots, zucchini, green onions, tamarind, toasted peanuts, lime

## Charcuterie Board

### Charcuterie Platter | 28

serrano ham, lomo, 12-month aged manchego, garden gooseberry chutney, brasserie honeycomb, marcona almonds, grilled seeded baguette.



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.