

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, Cayman mango & papaya jam

Crispy Fish Cakes | 16

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

Caboose Smoked Fish Dip | 16

local mixed greens, avocado, pickled seasoning peppers, garden radish, lemon, grilled house made multigrain bread

Captain Morgan's Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Charcuterie Platter | 28

serrano ham, lomo, 12-month aged manchego, local mango chutney, brasserie honeycomb, marcona almonds, grilled seeded baguette

Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu 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

Roasted Tomato and Fennel Soup | 10

sourdough crostini, rosemary oil, parmesan cheese

Local Watermelon & Beet Salad | 15

local mixed greens, burrata, jujube plum, garden mint, toasted pistachios, red wine-shallot dressing

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

Cayman Mango Salad | 15

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

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

LARGE PLATES

Risotto ai Funghi | 27

roasted local mushrooms, green beans, broccoli pesto, arugula, parmesan

Yellowfin Tuna Bacon Carbonara | 34

house made tagliatelle, 'chateau chooks' egg yolk, charred asparagus, garlic chives, parmesan

Grilled Blue House Salmon | 40

breadfruit mash, balsamic pickled eggplant, garden greens, tomato – oregano vinaigrette

Captain Morgan's Grilled Wahoo | 41

garden beet puree, roasted carrots, frisse lettuce, farmer Hamlin's dragon fruit sofrito

Harissa Marinated Chicken Breast | 30

breadfruit curry, zucchini, local peppers, garden greens, Cayman mango raita

Grilled 12 oz. CAB NY Steak | 55

'chateau chooks' poached egg, garden arugula, dragon fruit chimichurri, house made pepper jelly, hand cut fries



WEDNESDAY 10 JULY

*Chef Dean Max and
Chef Artemio Lopez
welcome you*

Wednesday Night Special

CAB Beef Wellington | 55

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

Summer Secret Pleasure

APPETISERS

Roasted Tomato and Fennel Soup

sourdough crostini, rosemary oil, parmesan cheese
OR

Cayman Mango Salad

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

ENTREES

Yellowfin Tuna Bacon Carbonara

house made tagliatelle, 'chateau chooks' egg yolk, charred asparagus, garlic chives, parmesan
OR

Harissa Marinated Chicken Breast

breadfruit curry, zucchini, local peppers, garden greens, Cayman mango raita

DESSERTS

Olive Oil Cake

mascarpone-lavender ice cream, caramelized walnuts, lemon chip

Wine

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand
OR

Malbec "Aruma" 2020, Bodega Caro, Mendoza, Argentina

For Two | 120

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 with organic eggs.

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