

SMALL PLATES

Brasserie Grilled Cheese | 11
soft brie, white truffle, Cayman mango & jack fruit jam

Chicken Liver Pate | 14
local mango chutney, balsamic pickled eggplant, garden arugula,
grilled brioche, house made lavash

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 Dorson'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

Italian Style Brasserie Catch Fish Soup | 10
grilled sourdough, spinach, garden basil, lemon

Local Watermelon & Beet Salad | 15
local mixed greens, fresh mozzarella, 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

Brasserie Catch Mahi Mahi Fish & Chips | 36
crushed green peas, garden mint, local chilies remoulade, lemon, hand cut fries

Capitan Cody's Roasted Red Snapper | 40
civil war beans passatina, charred green beans, roasted cherry tomato,
pickled local mushroom, garden greens, cactus salsa verde

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, charred green onion chimichurri,
house made pepper jelly, hand cut fries



FRIDAY 26 JULY

*Chef Dean Max and
Chef Artemio Lopez
welcome you*

Pizza & Pinot

Margherita Pizza | 17
fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19
black forest ham, salame milano, grilled onion, roasted
peppers, garden arugula salad

Chef's Special Pizza | 19
caboose smoked brisket, caramelized onion,
roasted peppers, tomato, garden mix greens

Pinot Specials
Barda Pinot Noir 2018, Bodega Chacra
Patagonia, Argentina (Pinot Noir) | 45

Summer Secret Pleasure

APPETISERS

Italian Style Brasserie Catch Fish Soup
grilled sourdough, spinach, garden basil, lemon
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,
caramelised walnuts, lemon chip

Wine Pairings
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.