

SMALL & SHARE PLATES

Cayman Lobster Bisque | 16

lobster & pomelo sofrito, arugula, garlic chive crema, crispy breadfruit

Crispy Fish Cakes | 16

arugula, garden chili & green onion, remoulade, cherry tomato, pickled 'coco bluff' coconut, charred lemon

Caboose Smoked Fish Dip | 16

arugula, avocado, pickled pumpkin, charred pomelo, garden radish, lemon, grilled flatbread

Captain Daniel's Conch Salad | 21

local cucumber, jicama, green papaya, seasoning peppers, garden pomelo, dill, 'coco bluff' coconut & longan leche de tigre, crispy breadfruit

Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman sorrel & starfruit jam

Chicken Liver Pate | 13

vanilla & garden sage ghee, Cayman sorrel & cranberry chutney, pain d'epice

Charcuterie Platter | 28

serrano ham, fontal cheese, Cayman sorrel & cranberry chutney, brasserie honeycomb, spicy candied walnuts, grilled ciabatta

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

SALADS

Roasted Local Pumpkin Salad | 15

field greens, charred 'coco bluff' coconut, spicy candied walnuts, pomegranate, gran bavarese blue cheese, spiced balsamic-honey dressing

'Coco Bluff' Green Papaya Salad | 15

green cabbage, pomelo, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Grilled Cayman Lobster | MP

breadfruit, roasted carrots, parsnip, broccolini, garden pak choi, garden chiles and green onion beurre blanc

House-made Tagliatelle Cacio e Pepe | 24

toasted black pepper, pecorino

Captain Derron's Grilled Wahoo | 42

parsnip & bone marrow agnolotti, brown butter carrot puree, arugula, sea urchin beurre blanc

Captain Derron's Grilled Yellowfin Tuna | 42

roasted breadfruit succotash, green onion, garden chilies, charred okra, mustard greens, piquillo pepper chimichurri

Spicy 'Coco Bluff' Coconut & Turmeric Chicken | 30

rice & heirloom beans, pickled okra, garden callaloo, herb-cucumber salad

Grilled 10 oz. CAB NY Steak | 56

'chateau chooks' egg, arugula, garden cactus chimichurri, house-made pepper jelly, steak fries



MONDAY 23 DECEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasures

For Two | 120

APPETISERS

Cayman Lobster Bisque

lobster & pomelo sofrito, arugula, garlic chive crema, crispy breadfruit
OR

Roasted Local Pumpkin Salad

field greens, pickled pear, charred 'coco bluff' coconut, spicy candied walnuts, pomegranate, gran bavarese blue cheese, spiced balsamic-honey dressing

ENTREES

Captain Cody's Grilled Yellowfin Tuna

roasted breadfruit succotash, green onion, garden chilies, charred okra, mustard greens, piquillo pepper chimichurri
OR

Spicy 'Coco Bluff' Coconut & Turmeric Chicken

rice & heirloom beans, pickled okra, garden callaloo, herb-cucumber salad

DESSERTS

Warm Valrhona Chocolate Bread Pudding

amarena cherry & 'coco bluff' coconut ice cream, cashew crunch, bourbon salted caramel sauce

WINE SELECTION

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand
OR

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



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.