

SMALL & SHARE PLATES

Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled okra, jujube plum, garden radish, lemon, grilled flatbread

Chicken Liver Pate | 13

vanilla & garden sage ghee, local tomato & jujube plum chutney, grilled ciabatta

Captain Daniel's Conch Fritters | 20

wild arugula, scotch bonnet aioli, lemon

Captain Roydel's Wahoo Ceviche | 19

local cucumber, grapefruit, 'coco bluff' coconut, seasoning pepper, cilantro, seville orange leche de tigre

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden jujube plum & local tomato jam

Shaved Mortadella Platter | 18

spicy greens, maxorata cheese, garden basil pesto, grilled house-made sourdough

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

Cayman Tomato Salad | 16

field greens, burrata, jujube plum, shaved radish, cured shallots, basil, white balsamic vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, jujube plum, 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

Local Mushroom Risotto | 26

garden rosemary, scotch bonnet gremolata, crispy leeks, parmesan

Grilled Whole Cayman Lobster | MP

roasted local pumpkin and zucchini hash, garden pak choy, mutton pepper and dill beurre blanc, charred lemon

Braised Beef Cheek Ragout Pasta | 30

house-made tagliatelle, charred cayman tomato, spicy garden greens, baked ricotta

Captain Sherry's Roasted Red Snapper | 40

cayman tomato & garden pickled eggplant succotash, garden greens, bok choy & leek emulsion

Captain Cody's Grilled Yellowfin Tuna | 42

breadfruit mash, local mushrooms, garden greens, papaya salmoriglio

Harissa Marinated Chicken | 36

toasted millet, turmeric roasted carrots, garden greens, 'coco bluff' coconut zhug

Grilled Lamb Chops | 46

crushed fingerling potatoes, roasted carrots, garden greens, scotch bonnet gremolata

Grilled New York Steak | 54

'chateau chooks' poached egg, garden greens, cactus & tomato chimichurri, house-made pepper jelly, hand-cut fries



MONDAY 24 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasures

For Two | 120

APPETISERS

Captain Roydel's Wahoo Ceviche

local cucumber, grapefruit, 'coco bluff' coconut, seasoning pepper, cilantro, seville orange leche de tigre
OR

'Coco Bluff' Green Papaya Salad

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

ENTREES

Braised Beef Cheek Ragout Pasta

house-made tagliatelle, charred cayman tomato, spicy garden greens, baked ricotta
OR

Captain Sherry's Roasted Red Snapper

cayman tomato & garden pickled eggplant succotash, garden greens, bok choy & leek emulsion

DESSERTS

Valrhona Chocolate Bread pudding

'coco bluff' coconut & caramelized banana ice cream, cashew crunch, bourbon salted toffee 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.