

SMALL & SHARE PLATES

Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled ju plum, garden radish, lemon, grilled flatbread

Chicken Liver Pate | 13

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

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & guava jam

Captain's Malcolm's Rainbow Runner Crudo | 19

marinated peppers, cucumbers, green mango, 'coco bluff' coconut, green onions, ponzu sauce

Captain Daniel's Conch Fritters | 19

garden purslane, charred lemon, scotch bonnet & yuzu aioli

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, rose apple, shaved radish, fennel cured shallots, basil, and white balsamic vinaigrette

'Coco Bluff' Green Papaya Salad | 15

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

add to any salad:

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

LARGE PLATES

Roasted Summer Squash Risotto | 26

chili toasted pine nuts, garden fennel, charred okra, tomato vinaigrette, parmesan

House-Made Tagliatelle All' Amatriciana | 30

crispy guanciale, garden heirloom tomato, local chillies, parmesan

Captain Malcolm's Triggerfish Katsu | 37

japanese rice, callaloo, garden cabbage & green papaya slaw, sweet & sour sauce, lemon

Captain Thom's Grilled Swordfish | 44

yellow yam, grilled bok choy, local tomato & okra stew, garden herb chermoula

Garden Chili Harissa Marinated Chicken | 32

pumpkin hummus, summer squash, radish greens, grapefruit yogurt

Grilled New York Steak | 54

roasted sweet potato puree, charred okra, poblano peppers, callaloo, tomato & fermented green bean chimichurri



TUESDAY 25 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Thai Night

Spicy Yellowfin Tuna Maki Roll | 12
avocado, cucumber, sesame seeds

Shrimp Tempura | 18
seasoning pepper aioli, garlic chives, lemon

Thai Pork & Basil Stir Fry | 20
'chateau chooks' fried egg, jasmine rice, garden chillies, green onions

Chicken Khao Soi | 24
egg noodles, shaved shallots, pickled bok choy, 'coco bluff' coconut & turmeric broth, green onions, lime

Upcoming Events

Aperol Spritz Happy Hour Party Friday 28 Mar 2025 5-9pm

Friday fun like an ice-cold Aperol Spritz at just C\$5! Together with Jacques Scott, we're bringing you a night of refreshing sips, island beats from DJ Fuego. Plus, we now offer tasty and refreshing mocktails during Happy Hour, so everyone can join in the fun. No entry fee - just good drinks, great vibes, and even better company. Gather your friends, and let's start the weekend right together!



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.