

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

purslane, local chili remoulade, cherry tomato, pickled 'coco bluff' coconut, charred lemon

Caboose Smoked Fish Dip | 16

purslane, avocado, pickled ju plum, java apple, garden radish, lemon, grilled flatbread

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & jujube plum jam

Captain Derron's Yellowfin Tuna Crudo | 19

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

Duck Liver Pate | 13

vanilla & garden sage ghee, local papaya & turmeric chutney, 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

Cayman Tomato Salad | 16

field greens, burrata, rose apple, shaved radish, pomelo, cured shallots, basil, sherry vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, java apple, 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 Local Oyster Mushroom Risotto | 28

toasted pine nuts, local chilis, rosemary, garden wild arugula, aged balsamic, parmesan

Seafood Pasta | 32

house-made tagliatelle, shrimp, swordfish, local tomato, garden basil, lobster cream, parmesan

Captain Dillan's Grilled Yellowfin Tuna | 43

roasted fingerling potatoes, confit cherry tomatoes, garden greens, java apple salsa verde

Crispy Duck Confit | 32

cauliflower puree, garden garden radish and java apple salad, red wine gastrique

CAB Grilled 6 oz. Beef Tenderloin | 57

yukon potato puree, melted scallions, garden callaloo, green peppercorn sauce



WEDNESDAY 16 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Wednesday Specials

Brasserie Catch Mahi Mahi Fish & Chips | 35

crushed green peas, garden mint, local chili remoulade, lemon, hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, garden vegetables, radish greens, natural jus

Special Spring Wine Bundle

Purveyors Spring Wine Bundle
Tuesday 01 Apr 2025 - Wednesday 30 Apr 2025 |
The Brasserie

Celebrate the season with a handpicked selection of six exceptional wines, perfect for springtime sipping. From crisp and refreshing whites to elegant reds and a classic Provence rosé, this curated bundle brings together some of the world's most renowned wine regions. Available now at The Brasserie & The Market. While stocks last!

CI\$ 119 per Bundle (no grats).



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.

A 5% eco-packaging fee supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers. Let's protect our planet together!