

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden tat soi, local chili & 'Coco Bluff' coconut remoulade, cherry tomato, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

garden tat soi, avocado, pickled ju plum, java apple, radish, seasoning pepper, lemon, grilled flatbread

Brasserie Grilled Cheese | 12

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

Captain Dorson's Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled garden radish, scallions, spicy soy, island crisps

Chicken 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, java apple, shaved radish, seasoning pepper, cured shallots, basil, sherry vinaigrette

'Coco Bluff' Green Papaya Salad | 15

garden chinese & green cabbage, green bean, cucumber, carrots, 'Coco Bluff' coconut, cherry tomato, java apple, garden herbs, toasted peanuts, crispy shallots, spicy garden papaya & ginger dressing

add to any salad:  
chicken | 8   shrimp | 11   steak | 16   'brasserie catch' | 16

LARGE PLATES

Roasted Local Oyster Mushroom Risotto | 28

roasted pine nuts, charred green onions, garden tat soi, local chilies, rosemary, aged balsamic, parmesan

Seafood Pasta | 32

house-made tagliatelle, shrimp, mahi mahi, cherry tomato, garden basil, lobster cream, parmesan

Brasserie Catch Grilled Mahi Mahi | 41

rice and peas, blackened 'Coco Bluff' coconut, grilled okra, garden radish greens, Java apple escovitch

Captain Morgan's Roasted Red Snapper | 42

roasted fingerling potato succotash, seasoning pepper, chinese cabbage, scallions, carrot-turmeric emulsion

Mediterranean Grilled Chicken Breast | 30

gungo pea passatina, chili-roasted okra, garden bok choy, green olives, apple & beet glaze

CAB Grilled 6 oz. Beef Tenderloin | 57

yukon potato puree, pickled okra, charred scallions, garden callaloo, green peppercorn sauce



FRIDAY 25 APRIL

Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you

Pizza Night

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

garlic shrimp, smoked chinese cabbage, garden oregano, nduja and tomato reduction

Pinot Noir 2022,  
Cooper Mountain,  
Oregon, US | 45

Special Spring Wine Bundle

Purveyors Spring Wine Bundle  
Tuesday 01 Apr 2025 - Wednesday 30 Apr 2025

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!

€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!