

SMALL & SHARE PLATES

Caboose Smoked Fish Dip | 16

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

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & java apple jam

Garden Java Apple & Mango Ceviche | 12

red onion, "Coco Bluff" coconut, papaya, seasoning pepper, cilantro, lime, crispy tortilla

Captain Cody's Yellowfin Tuna Crudo | 19

local cucumber, garden radish, jamaican apple, cherry tomato, basil, sugar cane & lime ponzu

Chicken Liver Pate | 13

vanilla & garden sage ghee, local papaya & java apple 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 Mango Salad | 16

field greens, feta cheese, jujube plum, grilled red onion, java apple, shaved radish, seasoned pepper, spicy green onion dressing

'Coco Bluff' Green Papaya Salad | 15

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

add to any salad:

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

LARGE PLATES

Garden Callaloo Risotto | 28

local oyster mushrooms, seasoning peppers, tomato sofrito, parmesan

Braised Beef Cheek Ragout Pasta | 32

house-made tagliatelle, local oyster mushrooms, confit tomatoes, seasoning pepper, rosemary, parmesan

Captain Malcom's Triggerfish Schnitzel | 36

breadfruit & garden beet salad, charred okra, java & rose apple slaw, charred lemon, hot sauce

Grilled Blue House Salmon | 41

beet hummus, jujube plum & cucumber salad, arugula, 'Coco Bluff' papaya amba

Captain Cody's Seared Yellowfin Tuna | 37

breadfruit mash, charred okra, grilled garden bok choy, java apple glaze

Roasted Duck Breast | 38

cauliflower puree, java apple & radish salad, garden cabbage, surinam cherry-foie gras bordelaise

CAB Grilled 6 oz. Beef Tenderloin | 57

yukon potato mousseline, Dave Rockett's charred okra, malabar spinach, natural jus



TUESDAY 20 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Thai night

Spicy Yellowfin Tuna Maki Roll | 12

avocado, cucumber, sesame seeds

Shrimp Tempura | 18

local chili & green onion aioli, furikake, lemon

Thai Pork & Basil Stir Fry | 20

'Chateau Chooks' fried egg, jasmine rice, garden chilies, cilantro

Malaysian Chicken Noodle Bowl | 24

egg noodles, garden bok choy, local mushrooms, crispy eggplant, curry & 'Coco Bluff' coconut sauce, green onions, peanuts, lime

Up Coming

SWIRL: Best of Californian Vineyards

Thursday 22 May 2025 | 5:30-7pm

From the sun-drenched slopes of Napa Valley to the cool coastal fog of Russian River, California's vineyards are as diverse as they are iconic. Join Master Sommelier Simone Ragusa for a guided tasting through five of the Golden State's

CL\$ 65 per person (plus grats)

To reserve, email us or call +1 345 945 1815



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!