

## SMALL & SHARE PLATES

### Caboose Smoked Fish Dip | 16

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

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local javapple & surinamcherry

### Cayman Mango & Starfruit Ceviche | 12

red onion, 'Coco Bluff' coconut, papaya, seasoning pepper, cilantro, lime, crispy green papaya

### Captain James' Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

### Chicken Liver Pate | 13

vanilla & garden sage ghee, local coco plum & ginger 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, grilled red onion, jujube plum, 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

### Yellow Heart Roasted Breadfruit Salad | 13

field greens, slow-roasted beets, starfruit, garden fennel, orange, charred 'coco bluff' coconut, citrus-scotch bonnet vinaigrette

add to any salad:

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

## LARGE PLATES

### Local Butternut Squash Risotto | 28

local oyster mushrooms, toasted pumpkin seeds, salsa macha, garden purslane, parmesan

### House-Made Tagliatelle Carbonara | 30

crispy guanciale, 'chateau chooks' egg yolk, long beans, parmesan

### Grilled Blue House Salmon | 40

crushed yellow yam, scallions, charred okra, spicy greens, starfruit & seasoning pepper salmoriglio

### Captain Helena's Triggerfish Schnitzel | 37

roasted yellow heart breadfruit salad, garden purslane, green papaya & starfruit slaw, brasserie hot sauce, charred lemon

### Roasted Duck Breast | 40

carrot puree, garden cabbage, pickled Java apple & radish salad, smoked scotch bonnet & sugar cane bordelaise

### CAB Tenderloin Steak Frites | 56

'Chateau Chooks' poached egg, local purslane, fermented callaloo chimichurri, house-made pepper jelly, hand-cut fries



TUESDAY 24 JUNE

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Thai Night

### Spicy Blackfin Tuna Maki Roll | 12

avocado, cucumber, sesame seeds

### Shrimp Tempura | 18

chipotle aioli, furikake, lemon

### Thai Pork & Basil Stir Fry | 20

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

### Malaysian Chicken Noodle Bowl | 24

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

**Chefs' Jam: Four Local Chefs -  
One Extraordinary Feast  
Friday 27 Jun 2025 | 6:30-10pm**

We're turning up the heat this June with Chef's Jam—a unique dining experience where four local chefs come together to create one unforgettable evening. Enjoy a four-course dinner with each course crafted by a different chef: **Chef Thomas Tennant** (Chef on Call & Cayman Peppa Sauce), **Chef Sara Mair** (Smokies BBQ Smoked House), **Chef Maureen Cubbon** (Nourish at Vida, Bestlife Culinary & Zest), and Brasserie's very own **Chef Arte & Chef Paco**.  
C\$ 150 per person (plus 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.

**Blue House Salmon** free of antibiotics and hormones. Raised with pure aquifer water free of microplastics

**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!