



Set Lunch Menu

Spring-Summer 2025



Select three items from each course for C\$70 per person

SET LUNCH MENU SPRING-SUMMER 2025

FIRST COURSE

(Choose three appetizers)

'Soup of The Moment'

prepared fresh daily.

'Brasserie' Grilled Cheese (NF)

soft brie, white truffle, seasonal jam

Cayman Mango Salad (V, GF, NF)

filed greens, feta cheese, 'Coco Bluff' coconut, grilled red onion, shaved radish, seasoning pepper, java apple, spicy green onion dressing

Crispy Brasserie Catch Fish Cakes (NF)

garden greens, local chili & 'coco bluff' coconut remoulade, cherry tomato, pickled okra, charred lemon

'Brasserie Catch' Ceviche (GF, DF, NF)

red onion, 'coco bluff' coconut, papaya, seasoning peppers, cilantro, mango-java apple aguachile, island crisps

MAIN COURSE

(choose three entrees)

Summer Corn Risotto (V, GF, NF)

garden chilies, charred green onions, tat soi, local tomato sofrito, parmesan

Duck Confit (GF, NF)

cauliflower puree, Java apple & radish salad, garden cabbage, Surinam cherry gastrique

'Brasserie Catch'

from the brasserie's own fishing boats, the chef's daily preparation

Steak Frites (DF, GF, NF)

garden greens, orchard cactus chimichurri, house-made pepper jelly, hand-cut fries

Chicken Parmesan (NF)

field greens, fingerling potatoes, marinated fresh mozzarella, local cherry tomatoes, shaved radish, 'Coco Bluff' coconut pesto

DESSERT

(Choose three desserts)

Caramelized Apple Banana Custard Tart

dark chocolate, walnuts, salted 'coco bluff' coconut caramel

Basque Cheesecake

Organic plantation's mamey sapote, orange, dulce de leche, candied pecans

Brasserie Ice Cream Sundae

Ironwood Forest honey & Lavender ice cream, warm chocolate fudge, sesame cashew crunch, vanilla cream

'Coco Bluff' Papaya & Mango Pavlova

'Chateau Chooks' meringue, garden mint, coconut chip

Valrhona Chocolate & Black Sapote Pudding Pie

graham cracker, 'Coco Bluff' coconut cream, cocoa nibs, burnt meringue.

