

SMALL & SHARE PLATES

Caboose Smoked Fish Dip | 16

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

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden surinam cherry & java apple jam

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

Local Fried Duck Egg | 18

house-made goat merguez sausage, garden greens, avocado, arugula salsa verde

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, dragon fruit, 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

pancetta, 'Chateau Chooks' egg yolk, local long beans, parmesan

Captain Dorson's Roasted Red Snapper | 40

roasted pumpkin, charred okra, local peppers, garden greens, dill, garden yellow corn emulsion

Captain Helena's 'Coco Bluff' Coconut Crusted Triggerfish | 37

roasted yellow heart breadfruit & jujube plum salad, garden greens, dragon fruit & star fruit salsa

Garden Herbed Grilled Lamb Rack | 52

roasted cauliflower puree, cumin carrots, swiss chard, 'Coco Bluff' green papaya salsa verde

CAB Tenderloin Steak Frites | 56

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



THURSDAY 2 JULY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Taco Night

Beef birria | 6

cured onions, cilantro

Pork Pastor | 6

charred pineapple, cilantro, avocado

Chicken Barbacoa | 6

pickled onions, cilantro

Fish Tinga | 6

cabbage slaw, pickled peppers

Charred zucchini & Corn | 5

cured onions, pickled peppers, cilantro

Chips & Salsa | 12

guacamole, fire-roasted tomato salsa, island crisps

Margarita | 8

Corona | 5

**SWIRL: Journey around Best Vineyards of
Argentina & Chile
Thursday 17 Jul 2025 | 5:30-7 pm**

From the windswept peaks of Patagonia to the sun-soaked valleys of Mendoza and Maipo, South America's most dynamic wine regions are producing bold, expressive vintages that are winning acclaim around the world. Join us as we uncover the diversity and depth of Chilean and Argentinian wines—think high-altitude Torrontés, elegant Carménère, and a new wave of Malbecs redefining the classic grape. Enjoy five tastings perfectly paired with seasonal canapés from our chefs.
CIS \$65 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.

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!