

SMALL & SHARE PLATES

Caboose Smoked Fish Dip | 16

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

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & jujube plum 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

'Chateau Chooks' Fried Egg | 18

house-made goat merguez meatballs, 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 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

Garden Jackfruit Curry | 26

saffron rice pulao, local peppers, long beans, swiss chard, scotch bonnet raita, house made flat bread

House-Made Tagliatelle Carbonara | 30

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

Grilled Blue House Salmon | 37

gungo peas succotash, summer yellow corn, cherry tomato, garden greens, chives, roasted okra, green papaya & mango escabeche

Captain Elena's Triggerfish & Chips | 36

crushed green peas, garden mint, local chili & 'Coco Bluff' coconut remoulade, lemon, hand cut fries

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



MONDAY 14 JULY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasures

For Two | 120

APPETISERS

Roasted Corn Soup

spicy cream, hemp seeds, garden basil

Or

'Chateau Chooks' Fried Egg

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

ENTREES

Captain Helena's Thai Green Curry Triggerfish

jasmine rice, garden bok choy, radish, 'Coco Bluff' charred coconut, herbs salad, toasted peanuts, lime

Or

Roasted Duck Breast

cauliflower puree, garden greens, pickled java apple salad, surinam cherry gastrique

DESSERTS

'Coco Bluff' Papaya & Mango Pavlova
'Chateau Chooks' meringue, garden mint, coconut chip

WINE SELECTION

Sauvignon Blanc 2022, Matua,
Marlborough, New Zealand
OR

Malbec 2019, Remolinos Vineyards,
Decero, Mendoza, Argentina

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!