

## 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-scorch 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

### Cajun Butter Chicken Breast | 29

sweet potato puree, confit local mushrooms, garden purslane, seasoning peppers & mango salsa

### Garden Herbed Grilled Lamb Rack | 52

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

### CAB Tenderloin Steak | 56

'Chateau Chooks' poached egg, garden arugula, fermented callaloo chimichurri, house-made pepper jelly, confit potatoes



FRIDAY 18 JULY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Pizza Night

### Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

### Brasserie Pizza | 19

black forest ham, salame milano, grilled onion, roasted peppers, garden arugula salad

### Chef's Special Pizza | 19

prime ribs, banana peppers, local mushroom, burrata cheese, grilled zucchini, swiss chard

**SWIRL: Bold Bottles from the Cape**  
Thursday 25 September | 5:30-7pm

Constantia Valley, on the Cape Peninsula, is the oldest wine producing region in the southern hemisphere; since 1685. Crisp Sauvignon Blanc predominates, but this is also home to the most popular South African wine in the world; Vin de Constance by Klein Constantia. Franschhoek is arguably the world's most beautiful wine valley with 300 years of French heritage. From the robust Bordeaux-style blends of Stellenbosch to the Burgundian-styled Pinot Noir in Walker Bay and Hemel-en-Aarde Valley, enjoy five tastings paired with canapés. C\$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.

**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!