

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 & mango jam

Cayman Mango & Starfruit Ceviche | 12

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

Captain Cody's Red Snapper Aguachile | 19

red onion, seasoning pepper, cucumber, garden dragonfruit, cilantro, local mango aguachile, island crisps

Chicken Liver Pate | 13

vanilla & garden sage ghee, local mango & 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, dragon fruit, 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

Summer Corn Risotto | 26

long beans, seasoning peppers, local mushrooms, arugula, tomato soffrito, parmesan cheese

House-Made Tagliatelle Carbonara | 30

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

Capitan Lindo's Grilled Wahoo | 40

organic quinoa tabbouleh, local eggplant, mustard greens, garden beets tahini, charred okra

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 pure, confit local mushrooms, garden arugula, seasoning peppers & mango salsa

CAB Tenderloin Steak | 56

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



FRIDAY 1 AUGUST

*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

goat Merguez, banana pepper, tomatoes, roasted mushrooms, basil pesto

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!

*Thank you for coming
tonight!
We will see you back on
Monday, 1st September,
for a fresh season*