

SMALL & SHARE PLATES

Caboose Smoked Brasserie Smoked Fish Dip | 16

purslane, local avocado, rum pickled 'Coco Bluff' coconut, garden radish, lemon, grilled ciabatta

Captain Cody's Rainbow Runner Tostadas | 19

red onion, cucumber, local avocado, garden papaya macha, cilantro

Brasserie Grilled Cheese | 12

soft brie, white truffle, local guava & mango jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, blueberry & strawberry compote, 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

Brasserie Honey Roasted Local Pumpkin Salad | 16

field greens, harissa cured 'Coco Bluff' coconut, candied pumpkin seeds, feta cheese, garden herb- lemon vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

Local Avocado Salad | 16

garden greens, cherry tomatoes, charred red onions, shaved radish, edamame, pickled seasoning peppers, crispy green papaya, 'Coco Bluff' coconut green goddess dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Roasted Pumpkin Risotto | 28

braised local oyster mushrooms, 'Coco Bluff' coconut salmoriglio, toasted pistachios, parmesan

House-Made Tagliatelle Carbonara | 30

pancetta, 'chateau chooks' egg yolk, local long beans, parmesan

Roasted Duck Breast | 38

local sweet potato puree, roasted carrots, mustard greens, spiced honey glaze

Captain Atlee's Roasted Red Snapper | 40

roasted pumpkin-miso puree, garden chinese cabbage, starfruit-chili oil

Captain Cody's Grilled Yellowfin Tuna | 41

garden eggplant caponata, purslane, malabar spinach & basil emulsion, charred lemon

Braised Lamb Shank | 48

pumpkin mash, garden greens, pickled shallots, red wine & rosemary jus

Grilled CAB Beef Tenderloin | 57

charred eggplant puree, pickled okra, garden arugula, 'Coco Bluff' coconut chimichurri



MONDAY 15 SEPTEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

Appetizers

Sweet Potato & Garden Turmeric Soup

mustard seed granola, lime yogurt, 'Coco Bluff' coconut sofrito

Or

Local Avocado Salad

garden greens, cherry tomatoes, charred red onions, shaved radish, edamame, pickled seasoning peppers, crispy green papaya, 'Coco Bluff' coconut green goddess dressing

Entrees

Captain Cody's Grilled Yellowfin Tuna

garden eggplant caponata, purslane, malabar spinach & basil emulsion, charred lemon

Or

Braised Lamb Shank

pumpkin mash, garden greens, pickled shallots, red wine & rosemary jus

Dessert

Local Guava Pavlova

'Chateau Chooks' meringue, 'Coco Bluff' coconut cream, garden mint, coconut chip

Wine

Sauvignon Blanc 2023, Matua,
Marlborough, New Zealand

Or

Modus 2019, Ruffino

Cabernet, Sangiovese Tuscany, Italy

CIS 120 per 2 people



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.