

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Nayron's Yellowfin Tuna Tostadas | 19

red onion, avocado, cucumber, garden radish, papaya salsa macha, cilantro, lime

Captain Nayron's Wahoo Ceviche | 19

garden pomelo, seasoning pepper, radish, charred 'Coco Bluff' coconut, mango leche de tigre, island crisps

Cayman Lobster Bisque Soup | 16

yellow corn sofrito, vanilla cream, garden mustard greens

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden papaya & jujube plum jam

Duck Liver Pate | 13

'Coco Bluff' coconut ghee, garden dragon fruit & strawberry chutney, grilled ciabatta

Captain Daniel's Conch Salad | 21

local peppers, cucumber, garden longan, 'Coco Bluff' coconut, red onion, passion fruit – scotch bonnet dressing

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, danish blue cheese, roasted pears, charred 'Coco Bluff' coconut, pomegranate, roasted walnuts, cayman sorrel salmoriglio, parmesan

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, pickled 'Coco Bluff' coconut, apple cider & brasserie honey vinaigrette

add to any salad:

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

LARGE PLATES

Roasted Local Mushroom Risotto | 28

local pumpkin, crispy brussels sprouts, cayman sorrel salmoriglio, parmesan

Cayman Lobster Carbonara | 38

house-made tagliatelle, crispy pancetta, local pole beans, parmesan

Captain Derron's Grilled Lobster - MP

roasted potatoes, carrots, charred okra, garden greens, local turmeric beurre blanc

Captain Nayron' Grilled Yellowfin Tuna | 42

garden eggplant & miso succotash, garden greens, starfruit-gochujang relish

Captain Nayron's Grilled Wahoo | 42

roasted carrot mousseline, garden mustard greens, seville orange & apple cider vinaigrette

Grilled CAB Beef Tenderloin | 57

charred eggplant puree, roasted local mushrooms, charred okra, garden greens, bone marrow bordelaise



MONDAY 15 DECEMBER

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Tomato & Red Pepper Soup

focaccia croutons, garden mustard greens, basil oil
OR

Duck Liver Pate

'Coco Bluff' coconut ghee, garden dragon fruit & strawberry chutney, grilled ciabatta

ENTREES

Captain Nayron's Grilled Yellowfin Tuna

garden eggplant & miso succotash, garden greens, starfruit-gochujang relish
OR

Duck Confit

local pumpkin & apple puree, garden greens, mulled cider & honey jus

DESSERTS

Brasserie Ice Cream Sundae

sticky toffee pudding & naseberry ice cream, hot chocolate fudge, salted peanuts, vanilla cream

WINE SELECTION

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand
OR

Malbec Aruma 2022, Bodegas Caro, 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,

Ask your server for 8 oz jar | 20

coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.