



Set Lunch Menu

Holiday 2025

Select three items from each course for C\$70 per person

FIRST COURSE

'Soup of the Moment'
prepared fresh daily

'Brasserie Grilled Cheese' (V, NF)
soft brie, white truffle, seasonal jam

Roasted Pear & Fennel Salad (VG, GF)
garden arugula, danish blue cheese, candied sorrel, roasted walnuts, brasserie honey-orange vinaigrette

Duck Liver Pate Brulé (NF)
surinam cherry & red wine chutney, garden purslane, grilled ciabatta

'Brasserie Catch' Crudo (GF, DF, NF)
'Coco Bluff' coconut, garden radish, seasoning peppers, dill, citrus vinaigrette, chili oil

MAIN COURSE

'Brasserie Catch'
from the Brasserie's own fishing boats, chef's daily preparation

Steak Frites (DF, NF, GF)
local arugula, 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries

All-Natural Turkey Roulade (NF)
yukon potato mash, chestnut & rosemary stuffing, roasted brussels sprouts, callaloo, garden sorrel tartar, pimento gravy

Duck Confit (NF)
local pumpkin & apple puree, garden greens, mulled cider & honey jus

Broccoli & Chestnut Pesto Pasta (V)
spaghetti, balsamic braised mushrooms, calabrian chilies, parmesan

DESSERTS

Spiced Brasserie Honey Cheesecake (V, NF)
gingerbread, lemon cream, honeycomb, bee pollen

Caribbean Christmas Cake (V)
'Coco Bluff' coconut eggnog ice cream, garden sorrel jam

Cayman Citrus Pavlova (V, GF, NF)
'Chateau Chooks' meringue, garden basil, coconut chip

Ice Cream Sundae (V)
sticky toffee pudding & naseberry ice cream, hot chocolate fudge, candied peanuts, vanilla cream

Valrhona Chocolate Bread Pudding (V)
candy cane ice cream, cashew crunch, spiced rum anglaise sauce