

SMALL & SHARE PLATES

Captain Cody's Yellowfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Browne Trading's Traditional Smoked Salmon Salad | 20

garden arugula, cayman sorrel, crème fraîche, crispy capers, charred lemon

Seasonal Local Conch Salad | 21

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

Grilled Blue Point Oysters | 26

gochujang butter, green onions, charred lemon

Grilled Spanish Octopus | 24

pickled garden vegetables, shaved brussels sprouts, purple perilla, buzzara sauce

Cayman Lobster Bisque Soup | 16

lobster & 'Coco Bluff' coconut salad, garden basil crema, roasted tomato oil

Brasserie Grilled Cheese | 12

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

Duck Liver Pate | 13

'Coco Bluff' coconut ghee, roasted strawberry & red wine 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

Brasserie Honey Roasted Local Pumpkin Salad | 16

field greens, danish blue cheese, roasted pears, charred 'Coco Bluff' coconut, pomegranate, roasted walnuts, cayman sorrel pesto

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

Local Oyster Mushroom & Saffron Risotto | 28

roasted red pepper, eggplant salmoriglio, garden purslane, parmesan

House-made Seafood Pasta | 35

house-made tagliatelle, cayman lobster, wild red shrimp, blue house salmon, cherry tomatoes, garden basil, parmesan

Seared Maine Scallop | 52

roasted sweet potato puree, citrus & cucumber salad, garden komatsuna, cilantro & yuzu vinaigrette

Garden Herbed Rack of Lamb | 54

celeriac puree, roasted carrots, garden greens, natural jus

Captain Cody's Grilled Yellowfin Tuna | 42

charred eggplant puree, pickled okra, garden komatsuna, tomato & charred shishito pepper vierge

Grilled Blue House Salmon | 41

gungo pea & garden cabbage stew, roasted carrots, lemon – truffle emulsion

Grilled CAB Beef Tenderloin | 57

parsnip puree, roasted local oyster mushrooms, roasted brussels sprouts, arugula, bone marrow bordelaise



MONDAY 5 JANUARY

Chef Dean Max

and

Chef Artemio Lopez
welcome you

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Local Pumpkin Soup
sesame crumble, ginger cream,
green onions, mustard oil

OR

Caboose Smoked Brasserie Catch

Fish Dip

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

ENTREES

Captain Charles' Grilled Yellowfin Tuna
charred eggplant puree, pickled okra,
garden komatsuna,
tomato & charred shishito pepper vierge
OR

Garden Herbed Rack of Lamb
celeriac puree, roasted carrots,
garden greens, natural jus

DESSERTS

Local Citrus Pavlova

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

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 apriary 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.