

## 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 | 32

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 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.