



# Set Dinner Menu

Winter 2026

Select three items from each course for CI\$ 87 per person

## FIRST COURSE (choose three appetizers)

**'Soup of The Moment'**  
prepared fresh daily

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

**Local Tomato Salad (V, GF, NF)**  
Field greens, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction.

**Caboose Smoked Fish Dip (NF)**  
Field greens, local avocado, rum pickled 'coco bluff' coconut, garden radish, lemon, grilled ciabatta

**'Brasserie Catch' Tartar (DF, NF)**  
Avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

## MAIN COURSE (choose three entrees)

**Butternut Squash Risotto (V)**  
braised local oyster mushrooms, chestnut saffron, crispy brussels sprouts, parmesan

**Roasted Duck Breast (GF, DF, NF)**  
Roasted pumpkin & apple cider puree, garden greens, starfruit & brussels sprouts salad, Surinam cherry jus

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

**Garden Herbed Rack of Lamb (GF, NF)**  
Parsnip puree, charred okra, garden greens, natural jus

**Grilled CAB Beef Tenderloin (DF)**  
Celeriac & potato gratin, grilled carrots, garden greens, chestnut jus

## DESSERTS (choose three desserts)

**Valrhona Chocolate Fondant (V)**  
'Coco Bluff' coconut & crème fraiche ice cream, pecan crumble, black sapote & milk chocolate ganache.

**Cayman Sorrel & White Chocolate Cheesecake (V)**  
Graham cracker, toasted pistachios, vanilla Chantilly

**Brasserie Honey Ice Cream Sundae (V, GF)**  
Ironwood Forest honey ice cream, warm chocolate fudge, roasted walnuts, vanilla cream

**Local Citrus Pavlova (V, GF, NF)**  
'chateau chooks' meringue, 'coco bluff' coconut cream, garden basil, coconut chip

**Sticky Toffee Pudding (V)**  
Mamey sapote ice cream, salted cashews, 'Coco Bluff' coconut crumble

(V)-vegetarian, (VG)-vegan, (DF)-dairy free, (GF)-gluten free, (NF)-nut free.