



# Set Lunch Menu

Winter 2026

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

**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.

**Crispy Brasserie Catch Fish Cakes (NF)**  
Garden greens, rum-pickled 'Coco Bluff' coconut, tomato, cucumber, chipotle remoulade, charred lemon

**'Brasserie Catch' Ceviche (DF, GF, NF)**  
'Coco Bluff' coconut, radish, cucumber, red onion, passion fruit aguachile, island crisps

**MAIN COURSE**  
(choose three entrees)

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

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

**Steak Frites (DF, GF, NF)**  
Local arugula, 'Coco Bluff' coconut chimichurri, house-made pepper jelly, and cut fries.

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

**Chicken Teriyaki Bowl (DF, NF)**  
Japanese rice, edamame, garden radish, cucumber, wakame salad, toasted sesame seeds

**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