



Set Lunch Menu

Winter 2026

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Select three items from each course for CI\$ 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 fraîche 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