

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Shelene's Wahoo Ceviche | 19

red onion, jalapeno, cayman tomato, garden radish, cilantro, 'Coco Bluff' coconut aguachile

Seasonal Local Conch Salad | 21

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

Cayman Lobster Bisque Soup | 16

corn & local pepper sofrito, garden bok choy, 'Coco Bluff' coconut crème fraîche, garlic chives

Crispy Niman Ranch Pork Belly | 15

black sapote bbq, jujube plum & bok choy slaw, charred shishito pepper

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & starfruit jam

Duck Liver Pate | 13

'Coco Bluff' coconut ghee, jujube plum & starfruit 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

Local Tomato Salad | 16

garden mixed greens, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, jujube plum, pickled 'Coco Bluff' coconut, apple cider & brasserie honey vinaigrette

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Cayman Tomato Risotto | 28

gungo peas, pickled jujube plum, garden bok choy, crispy oyster mushrooms, basil, parmesan

House-made Tagliatelle Carbonara | 36

guanciale, 'Chateau Chooks' egg yolk, garden pole beans, local oyster mushrooms, parmesan

Grilled Cayman Lobster | MP

roasted cauliflower, local tomato, bok choy, garden herb butter, lemon

Harissa Marinated Australian Rack of Lamb | 54

green pea puree, radish greens, pickled seasoning pepper, charred scallion yogurt

Captain Shelene's Grilled Wahoo | 41

lemon grass scented rice, jujube plum, garden radish, bok choy, dill & thai chili relish

Grilled CAB Beef Tenderloin | 57

yukon potato puree, local oyster mushrooms, garden carrots, arugula, bone marrow bordelaise



FRIDAY 13 FEBRUARY

Chef Dean Max

and

Chef Artemio Lopez
welcome you

Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato, garden basil

Brasserie Pizza | 19

black forest ham, salami milano, grilled onion, roasted peppers, spinach salad

Chef's Special Pizza | 19

house-made pancetta, oyster mushrooms, arugula, chili flakes, parmesan

Annual Farmer's Market

Tuesday 17 Feb 2020 | 11:30am - 1:30pm

Uncover unique handmade local treasures crafted by our talented team from local ingredients sourced from the organic garden, coconut plantation and beehives. Savour golden Brasserie honey, fragrant beeswax candles, soothing herbal teas, natural mosquito repellent, and nourishing coconut lip balm - each a testament to sustainability, quality and island charm. Join us from 11:30am to 1:30pm for two hours of artisanal indulgence, fresh island flavours, and community spirit - we can't wait to welcome you!



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

4 oz jar | 10

coconut harvested at our Coco Bluff Plantation, whilst our chicken coop Chateau Chooks, provide us daily with organic eggs.