

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 Dillan's Wahoo Ceviche | 19

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

Captain Dorson's Crispy Sprats | 19

jujube plum & radish salad, arugula, spicy miso aioli, lemon

Seasonal Local Conch Salad | 21

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

Cayman Lobster Bisque Soup | 16

corn & local pepper sofrito, garden bok choy, lemon crème fraîche, garlic chives

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & mango 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 seasoning peppers, garden radish greens, grilled oyster mushrooms, basil pesto, parmesan

Cayman Lobster Carbonara | 38

house-made tagliatelle, guanciale, 'Chateau Chooks' egg yolk, garden gungo peas, parmesan

Harissa Marinated Australian Rack of Lamb | 54

celery root puree, roasted carrots, radish greens, eggplant chermoula, mint yogurt

Captain Shelene's Grilled Wahoo | 41

toasted millet, local beets, garden carrots, mustard greens, citrus beurre blanc

Grilled CAB Beef Tenderloin | 57

yukon potato puree, local oyster mushrooms, roasted brussels sprouts, arugula, bone marrow bordelaise



MONDAY 16 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Brasserie Grilled Cheese

soft brie, white truffle, jujube plum & mango jam

OR

Captain Dorson's Crispy Sprats

jujube plum & radish salad, arugula, spicy miso aioli, lemon

ENTREES

Cayman Lobster Carbonara

spaghetti, guanciale, 'Chateau Chooks' egg yolk, garden gungo peas, parmesan

OR

Harissa Marinated

Australian Rack of Lamb

celery root puree, roasted carrots, radish greens, eggplant chermoula, mint yogurt

DESSERTS

Valrhona Chocolate Fondant

'Coco Bluff' coconut & crème fraîche ice cream, pecan crumble, black sapote & milk chocolate ganache

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

4 oz jar | 10

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