

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 Tempura Sprats | 19

papaya & 'Coco Bluff' coconut slaw, garden shishito peppers, 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 fraiche, garlic chives

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & mango jam

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

House-made Tagliatelle Carbonara | 36

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

Grilled Cayman Lobster | MP

roasted butternut squash, broccoli, garden greens, garlic herb butter, lemon

Harissa Marinated Australian Rack of Lamb | 54

crushed fingerling potatoes, purple kohlrabi, eggplant chermoula, mint yogurt

Brasserie Catch Grilled Mahi Mahi | 41

poblano pepper rice, cucumber & radish slaw, garden callaloo, local tomato & basil fresca

Captain Charles' Grilled Yellowfin Tuna | 41

parsnip & carrot puree, grilled green onions, mustard greens, foie gras bordelaise

Captain Dillan's Grilled Wahoo | 41

black-eyed pea mash, blackened okra, collard greens, local cucumber & cantaloupe relish

Australian Wagyu Striploin | 64

celery root & potato gratin, roasted garden carrots, garden brassica, natural jus



MONDAY 23 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Caboose Smoked

Brasserie Catch Fish Dip

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

OR

Local Tomato Salad

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

ENTREES

Captain Charles' Grilled Yellowfin Tuna

parsnip & carrot puree, grilled green onions, mustard greens, foie gras bordelaise

OR

Spaghetti Carbonara

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

DESSERTS

Brasserie Honey Ice Cream Sundae

Ironwood Forest honey ice cream, warm chocolate fudge, roasted walnuts, vanilla cream

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.