

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Douglas' Wahoo Ceviche | 19

red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, cilantro, bilimbi leche de tigre, island crisps

Captain Dillan's Yellowfin Tuna Tartar | 19

avocado, local cucumber, shallots, garlic chives, pickled radish, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, black sapote & apple jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, local guava & ginger 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 arugula, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, garden rose apple, apple cider & brasserie honey vinaigrette

Garden Green Papaya Salad | 15

green cabbage, local tomato, green beans, carrots, local cucumber, crispy shallots, 'Coco Bluff' coconut, roasted peanuts, garden lime, spicy tamarind dressing, garden lime

add to any salad:

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

LARGE PLATES

Roasted Tomato Risotto | 28

zucchini, local mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden kale pesto, parmesan

Farmer Codi's Roasted Mushroom Pasta | 34

house-made tagliatelle, pancetta, 'Chateau Chooks' cured egg yolk, pole beans, garden purple kale, shishito peppers, parmesan

Herbed Grilled Australian Rack of Lamb | 54

yellow yam mousseline, charred green beans, garden callaloo, banana pepper salsa verde

Captain Atlee's Grilled Yellowfin Tuna | 41

garden cabbage puree, roasted cherry tomato, spicy greens, local cucumber & celery relish

Captain Robert's Roasted Red Snapper | 40

gungo pea hummus, harissa eggplant, callaloo, pickled dates, garden herb chermoula

CAB Striploin Steak | 54

potato confit, local tomato & radish salad, garden greens, red wine jus



MONDAY 30 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Mushroom Soup

truffle crema, salt & pepper breadcrumbs, green onions, rosemary oil

OR

Captain Dillan's Yellowfin Tuna Tartar

avocado, local cucumber, shallots, garlic chives, pickled radish, spicy soy, island crisps

ENTREES

Captain Robert's Roasted Red Snapper

gungo pea hummus, harissa eggplant, callaloo, pickled dates, garden herb chermoula

OR

Steak Frites

'Chateau Chooks' poached egg, arugula, garden banana pepper & cactus chimichurri, house-made pepper jelly, hand-cut fries

DESSERTS

Cayman Sorrel & White Chocolate Cheesecake

graham cracker, toasted pistachios, vanilla Chantilly

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