

SMALL & SHARE PLATES

Captain Shelene's Wahoo Ceviche | 19
red onion, cayman tomato, seasoning pepper, garden radish,
cilantro, lime leche de tigre

Captain Charles' Yellowfin Tuna Tartar | 19
avocado, local cucumber, shallots, garlic chives, pickled radish, spicy soy, island crisps

Seasonal Local Conch Fritters | 21
lime aioli, garden collard greens, charred lemon

Cayman Lobster Bisque Soup | 16
corn & local pepper sofrito, garden mustard greens,
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 arugula, burrata, cured red onion, garden radish, basil,
spicy watermelon dressing, balsamic reduction

Roasted Beet Salad | 16
field greens, goat cheese, shaved fennel, citrus,
pickled 'Coco Bluff' coconut, apple cider & brasserie honey vinaigrette

add to any salad:
chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Local Tomato Risotto | 28
gungo peas, pickled seasoning peppers, grilled oyster mushrooms, garden nasturtium,
basil pesto, parmesan

Cayman Lobster Carbonara | 39
house-made tagliatelle, guanciale, 'Chateau chooks' egg yolk,
garden gungo peas, parmesan

Herb & Chili Marinated Australian Rack of Lamb | 54
crushed fingerling potatoes, balsamic pickled eggplant, garden bok choy, natural jus

Seared Maine Scallops | 48
sweet potato puree, garden greens, citrus vinaigrette

Captain Charles' Grilled Yellowfin Tuna | 41
carrot & parsnip puree, grilled pole beans, garden greens,
nasturtium gremolata

Captain Dillan's Grilled Wahoo | 41
local eggplant tahina, garden greens, local tomato & seasoning pepper vinaigrette

Australian Wagyu Striploin | 64
celeriac puree, roasted local cauliflower, garden swiss chard, foie gras bordelaise



MONDAY 2 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Potato & Leek Soup
truffle crema, parmesan crumble,
garlic chives, rosemary oil

OR

Captain Shelene's Wahoo Ceviche
red onion, cayman tomato,
seasoning pepper, garden radish, cilantro,
lime leche de tigre

ENTREES

Seared Maine Scallops
sweet potato puree, garden greens,
citrus vinaigrette

OR

**Herb & Chili Marinated
Australian Rack of Lamb**
crushed fingerling potatoes, balsamic
pickled eggplant, garden bok choy,
natural jus

DESSERTS

Sticky Toffee Pudding
mamey sapote ice cream,
salted cashews,
'Coco Bluff' coconut crumble

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.