

SMALL & SHARE PLATES

Captain Jack'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

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & mango jam

Duck Liver Pate | 13

'Coco Bluff' coconut ghee, jujube plum & mango 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, collard greens, basil pesto, parmesan

Seafood Pasta | 42

house-made tagliatelle, red snapper, cayman lobster, maine scallops, red shrimp, local tomato, garden basil, parmesan

Herb & Chili Marinated Australian Rack of Lamb | 54

crushed fingerling potatoes, balsamic pickled eggplant, garden bok choy, natural jus

Captain Charles' Grilled Yellowfin Tuna | 41

gungo pea & local tomato stew, roasted artichoke, garden greens, bananapepper salsa verde

Captain Jack's Grilled Wahoo | 41

crushed dutch potatoes, marinated callaloo, cured rose apple, tomato & celery relish

Australian Wagyu Striploin | 64

crispy fingerling potatoes a la huancaína, garden swiss chard, celery root slaw, banana pepper chimichurri



MONDAY 9 MARCH

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Cayman Lobster Bisque

corn & local pepper sofrito, 'Coco Bluff' coconut crème fraiche, garlic chives

OR

Captain Charles' Yellowfin Tuna Tartar

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

ENTREES

Captain Jack's Grilled Wahoo

crushed dutch potatoes, marinated callaloo, cured rose apple, tomato & celery relish

OR

Herb & Chili Marinated

Australian Rack of Lamb

crushed fingerling potatoes, balsamic pickled eggplant, garden bok choy, natural jus

DESSERTS

Local Citrus Pavlova

'Chateau Chooks' meringue, 'Coco Bluff' coconut cream, garden basil, coconut chip

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.