

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Elena's Triggerfish Tostadas | 19

avocado, red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, lime leche de tigre, cilantro

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & ginger jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, local papaya & rose apple 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 Cayman Tomato Risotto | 28

crispy brussels sprouts, local mushrooms, pickled seasoning peppers, garden herb salsa verde, parmesan

Farmer Codi's Roasted Mushroom Pasta | 34

house-made tagliatelle, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes, garden radish leaves, local chilies, rosemary, parmesan

Duck Leg Confit | 48

carrot & brown butter puree, garden fennel & rose apple slaw, pak choi, sweet & sour glaze

Captain Dillan's Grilled Wahoo | 40

white bean & green onion puree, balsamic pickled eggplant, swiss chard, shishito pepper & garden celery vinaigrette

Captain Morgan's Roasted Red Snapper | 40

celery root & cauliflower mash, cured Java apple, bok choy, garden pomelo & dill relish

Captain Elena's Blackened Triggerfish | 40

roasted yellow corn succotash, mustard greens, garden papaya gazpacho

CAB Striploin Steak | 54

celeriac & potato gratin, grilled local mushrooms, charred okra, garden callaloo, red wine jus



MONDAY 27 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Pumpkin & Sweet Potato Soup

garden plantain croutons, barrington coffee crema, green onions, olive oil

OR

Roasted Beet Salad

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

ENTREES

Captain Elena's Blackened Triggerfish

roasted yellow corn succotash, mustard greens, garden papaya gazpacho

OR

Duck Leg Confit

carrot & brown butter puree, garden fennel & rose apple slaw, pak choi, sweet & sour glaze

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