

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Derron's Yellowfin Tuna Ceviche | 19

red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro, mango leche de tigre, island crisps

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

Cayman Mango Salad | 16

arugula, burrata, grilled red onion, local peppers, cucumbers, garden radish, spicy lime vinaigrette

Compress Local Watermelon Salad | 16

field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa, garden mint, aleppo pepper & fennel vinaigrette

Garden Green Papaya Salad | 15

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

add to any salad:

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

LARGE PLATES

Summer Yellow Corn Risotto | 28

braised local oyster mushrooms, piquillo peppers, garden oregano, black garlic vinaigrette, parmesan

Seafood Pasta | 36

house-made tagliatelle, red shrimp, swordfish, long beans, local tomato, garden basil, lobster cream, parmesan

Grilled Sumac Marinated Lamb Chops | 55

cauliflower cous cous, garden bok choy, java apple chermoula, pomegranate gastrique

Captain Diego's Grilled Mahi Mahi | 40

roasted pumpkin mash, radish greens, 'Coco Bluff' coconut sofrito

Captain Derron's Grilled Yellowfin Tuna | 40

garden leek & fennel puree, roasted garden carrots, callaloo, bone marrow bordelaise

Captain Thom's Grilled Swordfish | 42

carrot & ginger puree, sweet & sour carrots, garden bok choy, miso-tamarind glaze

CAB Beef Tenderloin Steak | 57

breadfruit mash, braised local oyster mushrooms, roasted carrots, garden greens, red wine jus



MONDAY 25 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Garden Fennel &

Green Pea Soup
black pepper breadcrumbs,
malabar spinach, lemon crema
OR

Compress Local Watermelon Salad

field greens, grilled halloumi cheese,
local cherry tomatoes, organic quinoa,
garden mint, aleppo pepper &
fennel vinaigrette

ENTREES

Captain Diego's Grilled Mahi Mahi

roasted pumpkin mash, radish greens,
'Coco Bluff' coconut sofrito
OR

Steak Frites

'Chateau Chooks' poached egg, tat soi,
garden chillies & 'Coco Bluff' coconut
chimichurri, house-made pepper jelly,
hand-cut fries

DESSERTS

'Coco Bluff' Sugar Cane Granita

lime whipped cream, rose apple salad,
almond crumble, 'Coco Bluff' coconut
caramel, olive oil, sea salt

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