

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16
garden greens, avocado, charred 'Coco Bluff' coconut, pickled radish,
lemon, grilled ciabatta

Captain James' Blackfin Tuna Ceviche | 19
red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro,
mango leche de tigre, island crips

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

Pork Belly Carbonara | 32
house-made tagliatelle, 'Chateau Chooks' egg yolk, garden green onions,
parmesan

Roasted Duck Breast | 52
brown butter carrot puree, garden tatsoi,
surinam cherry bordelaise

Captain Robert's Roasted Red Snapper | 40
white bean passatina, braised garden radish, spicy greens,
fennel salmoriglio

Captain Sherry's Grilled Day Grouper | 40
cauliflower cous cous, cucumber, cherry tomatoes, parsley, garden greens,
pomegranate yogurt

CAB Beef Tenderloin Steak | 57
breadfruit mash, braised local oyster mushrooms, roasted carrots,
garden greens, red wine jus



MONDAY 1 JUNE

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Local Tomato Soup
mushroom arancini,
garden rosemary crema, parmesan
OR

**Caboose Smoked
Brasserie Catch Fish Dip**
garden greens, avocado, charred
'Coco Bluff' coconut, pickled radish, lemon,
grilled ciabatta

ENTREES

Captain Robert's Roasted Red Snapper
white bean passatina,
braised garden radish, spicy greens,
fennel salmoriglio
OR

Pork Belly Carbonara
house-made tagliatelle,
'Chateau Chooks' egg yolk,
garden green onions, parmesan

DESSERTS

Medjool Date Sticky Toffee Pudding
naseberry ice cream, salted cashews, oat
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.