

## 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 crisps

**Brasserie Grilled Cheese | 12**  
soft brie, white truffle, local papaya & ginger jam

**Chicken Liver Pate | 13**  
'Coco Bluff' coconut ghee, mixed berry 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

**Compressed 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, roasted red peppers, garden oregano,  
black garlic vinaigrette, parmesan

**House-made Bacon Carbonara | 32**  
house-made tagliatelle, 'Chateau Chooks' egg yolk,  
garden green onions, parmesan

**Roasted Duck Breast | 48**  
brown butter carrot puree, garden tatsoi, surinam cherry bordelaise

**Captain James' Roasted Red Snapper | 41**  
'Coco Bluff' coconut rice, chili garlic eggplant, callaloo, rose apple slaw,  
tamarind relish

**Brasserie Catch Grilled Mahi Mahi | 42**  
sweet potato & corn puree, blackened zucchini, flowering brassica,  
local mango salsa

**CAB Beef Tenderloin Steak | 57**  
yukon potato parmentier, braised local oyster mushrooms, roasted carrots,  
malabar spinach, red wine jus



MONDAY 8 JUNE

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Monday Secret Pleasure

For Two | 120

### APPETISERS

**Roasted Carrot & Turmeric Soup**  
za'atar chickpeas, lemon yogurt, cilantro,  
olive oil

OR

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

### ENTREES

**Captain James' Roasted Red Snapper**  
'Coco Bluff' coconut rice, chili garlic  
eggplant, callaloo, rose apple slaw,  
tamarind relish

OR

**House-made Bacon Carbonara**  
spaghetti, 'Chateau Chooks' egg yolk,  
garden green onions, parmesan

### DESSERTS

**'Coco Bluff' Sugar Cane Granita**  
lime whipped cream, starfruit 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

at our **Coco Bluff Plantation**,  
whilst our chicken  
coop **Chateau Chooks**, provide us  
daily with organic eggs.