

SMALL & SHARE PLATES

Captain James' Black Snapper Ceviche | 19

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

Captain James's Tuna Tartare | 19

avocado puree, local cucumber, shallots, green onions, pickled radish, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop 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 Tagliatelle Carbonara | 32

crispy pancetta, 'Chateau Chooks' egg yolk, garden green onions, parmesan

Captain James' Blackfin Tuna Poke Bowl | 35

Japanese rice, avocado, garden rose apple kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Brasserie Catch Grilled Wahoo | 41

Roasted pumpkin & garden corn puree, malabar spinach, peach & starfruit salsa

Grilled Herb Marinated Lamb Chops | 54

yellow summer corn tahina, arugula, radish and cucumber salad, date adobo

CAB Beef Tenderloin Steak | 57

charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts, garden herb chimichurri



TUESDAY 30 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



*Industry Night
30% Off*

5-10 pm

à la carte menu items* for all hospitality professionals. Kindly present proof of employment to redeem this offer.

*The five-course tasting menu is excluded from this offer.

SWIRL: Best of Argentina & Chile

Thursday 16 July 2026 | 5:30-7pm

South America is home to some of the highest-altitude vineyards in the world, creating a rare combination of power, freshness and precision. From Patagonia's rugged landscapes to the celebrated vineyards of Mendoza and Maipo, discover bold Chilean and Argentinian wines like the crisp Torrontés, velvety Carménère, and a new wave of Malbecs redefining tradition. Enjoy five expertly paired tastings with seasonal canapés crafted by our chefs. C\$ 65 per person (plus grats).

To reserve, email us or call +1 345 945 1815.



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.