

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, local tomato, cucumber, pickled radish,
'Coco Bluff' coconut & preserved lemon tartar sauce, charred lemon

Captain James' Wahoo Ceviche | 19

red onion, june plum, seasoning pepper, cucumber, cilantro,
mango-lime aguachile, island crisps

Captain James's Blackfin Tuna Crudo | 19

garden green onions, dragon fruit, blood orange, shaved radish, radish greens,
seasoning pepper, citrus miso dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden Surinam cherry 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, crispy
shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

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

LARGE PLATES

Flowers Farm 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 leeks,
parmesan

Captain Atlee's Roasted Red Snapper | 41

caramelized onion puree, malabar spinach, balsamic pickled eggplant,
garden celery salsa verde

Grilled 12oz Niman Ranch Rib Eye Steak | 58

charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts,
garden celery & June plum chimichurri



FRIDAY 10 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato,
garden basil

Brasserie Pizza | 19

black forest ham, salami Milano, grilled
onion, roasted peppers, spinach salad

Chef's Special Pizza | 19

BBQ pork belly, cheddar cheese, red onion,
Fresno pepper, pickled jujube plum,
arugula

**Pinot Noir Razorback 2016, Fogarty
Santa Cruz Mountain, California | 45**

SWIRL: Best of Argentina & Chile

Thursday 16 July 2026 | 5:30-7pm

Ci\$ 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.