

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' Red Snapper 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

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 green onions,
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



MONDAY 13 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Secret Pleasures Menu

For Two | 120

Appetizers

Roasted Sweet Potato & Ginger Soup
sesame & black pepper granola, turmeric
crema, cilantro, mustard oil

OR

Captain James's Blackfin Tuna Crudo
garden green onions, dragon fruit, blood
orange, shaved radish, radish greens,
seasoning pepper, citrus miso dressing

Entrees

Captain Atlee's Roasted Red Snapper
Flowers Farm summer corn succotash,
marinated kale, grilled nectarine relish

OR

Steak Frites

'Chateau Chooks' poached egg, garden
greens, garden celery & June plum
chimichurri, house-made pepper jelly,
hand-cut fries

Dessert

Mango Season Pavlova

'Chateau chooks' meringue, 'Coco bluff'
coconut cream, garden mint, coconut chip

Sauvignon Blanc, Matua - New Zealand
Malbec Aruma, Bodega Caro - 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.