

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’s Blackfin Tuna Tartar | 19
Avocado puree, cucumber, shallots, pickled garden 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, garden peach 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

Braised Lamb Ragu Pasta | 34
House-made tagliatelle, garden mustard greens, rosemary,
parmesan

Captain James’ Blackfin Tuna Poke Bowl | 35
Japanese rice, avocado, Brasserie jackfruit kimchi, radish, edamame, cucumber,
marinated wakame, spicy soy, sesame seeds

Grilled Blue House Salmon | 41
garden celery & potato puree, balsamic pickled eggplant, local greens,
tomato-garlic vinaigrette

Grilled 12oz Niman Ranch Rib Eye Steak | 58
charred garden eggplant puree, braised oyster mushrooms,
pickled onion & tomato salad, arugula, garden celery & June plum chimichurri



MONDAY 20 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Secret Pleasures Menu

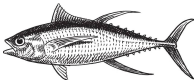
Two People | 120

Appetizers
Garden Celery & Potato Soup
crispy apple-wood smoked bacon, black
pepper crema, olive oil
OR
Captain James’s Blackfin Tuna Tartar
avocado puree, cucumber, shallots, pickled
garden radish, spicy soy, island crisps

Entrees
Grilled Blue House Salmon
garden celery & potato puree, balsamic
pickled eggplant, local greens, tomato-
garlic vinaigrette
OR
Braised Lamb Ragu Pasta
house-made tagliatelle, garden mustard
greens, rosemary, parmesan

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

Sauvignon 2025 Matua, New Zealand
OR
Aruma 2023 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.