

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

Brasserie Catch Grilled Mahi Mahi | 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



WEDNESDAY 22 JULY

Chef Dean Max
and Chef Artemio Lopez
welcome you



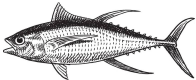
Gastro Pub Specials

Brasserie Catch Mahi Mahi Fish & Chips | 35

crushed green peas, garden mint, ‘Coco Bluff’ coconut remoulade, lemon,
hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted garden
vegetables, garden bok choy,
natural jus



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.

Blue House Salmon free of antibiotics
and hormones. Raised with pure aquifer
water free of microplastics.

A 5% eco-packaging fee
supports sustainable
materials for take-away, and
a \$1.50 fee ensures
eco-friendly packaging
for leftovers.

Let’s protect our planet together!