

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

Captain Morgan’s Roasted Red Snapper | 41

garden celery & potato puree, balsamic pickled eggplant, local greens,
tomato-garlic vinaigrette

Grilled 12oz Niman Ranch Rib Eye Steak | 58

crispy cassava, braised oyster mushrooms,
pickled onion & tomato salad, arugula, garden celery & June plum chimichurri



THURSDAY 23 JULY

Chef Dean Max
and Chef Artemio Lopez
welcome you



Tacos & Margaritas

Chips & Salsa | 10

guacamole, fire-roasted tomato salsa,
island crisps

Carne Asada | 6

garden chili aioli, pickled onions,
tomato salsa

Pork Mojo | 6

avocado crema, cured onion, cilantro

Baja Style Snapper | 6.50

chipotle aioli, mango & papaya salsa

Chicken Fajitas | 5.50

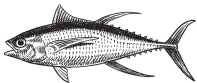
lemon aioli, cheddar cheese, cilantro

Blackened Cauliflower | 5

chili aioli, peach salsa, cilantro

Corona | 5

Margarita | 8



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.