

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

Captain Dorson's Triggerfish Tostadas | 19

seasoning peppers, blood orange, starfruit, avocado, chipotle aioli,
Cayman mango aguachile, cilantro

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop jam

Chicken Liver Pate | 13

‘Coco Bluff’ coconut ghee, garden mix berries 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, cherry tomato, garden starfruit, 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, local oyster mushrooms,
green onions, parmesan

Captain James’ Blackfin Tuna Poke Bowl | 35

Japanese rice, avocado, Brasserie ‘Coco Bluff’ coconut kimchi, radish, edamame,
cucumber, marinated wakame, spicy soy, sesame seeds

Captain Sherry's Grilled Wahoo | 40

roasted lemon potatoes, fresno peppers, cherry tomatoes, pak choy,
garden celery pesto

Grilled 8oz CIB Rib Eye Steak | 54

crispy cassava, braised oyster mushrooms, radish & tomato salad, arugula,
garden celery & fresno pepper chimichurri



FRIDAY 31 JULY

Chef Dean Max
and Chef Artemio Lopez
welcome you



Pizza & Pinot

Margherita Pizza | 17

fresh mozzarella, local tomato,
garden basil

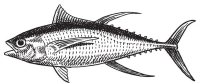
Brasserie Pizza |19

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

Chef's Special Pizza | 19

crispy guanciale, roasted cherry tomatoes,
local mushrooms, garden cabbage,
cauliflower cream

Pinot Noir “Razorback” 2016, Fogarty
Santa Cruz Mountains, California, US | 45



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!