

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

field greens, avocado, pickled starfruit, cherry tomato, garden radish, lemon, grilled ciabatta

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, Flowers Farm papaya & mango jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, seasonal guava & starfruit relish, 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

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 16

field greens, spicy pumpkin seed granola, pickled cranberries, black garlic pesto, parmesan cheese

Charred Cayman Avocado Salad | 16

arugula, cherry tomatoes, grilled red onion, pickled breadfruit, cucumbers, puffed quinoa, green goddess dressing

Flowers Farm 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

Roasted Butternut Squash Risotto | 28

farmer Codi's oyster mushrooms, celery salmoriglio, thyme crumble, parmesan

House-made Tagliatelle Carbonara | 32

crispy guanciale, cured 'Chateau Chooks' egg yolk, long beans, green onions, parmesan

Cider-Marinated All-Natural Chicken Breast | 37

roasted pumpkin, marinated kale, guanciale & thyme vinaigrette

Brasserie Catch Triggerfish Schnitzel | 39

yellow heart breadfruit salad, garden lettuce, fermented scotch bonnet hot sauce, charred lemon

Brasserie Catch Yellowfin Tuna | 42

white bean passatina, slow-roasted cherry tomato, charred okra, garden greens, nduja-caper emulsion

Roasted Duck Breast | 39

grilled sweet potato, roasted apples, garden greens, sugar cane & bourbon jus

Grilled CAB Beef Tenderloin | 58

confit yukon potatoes, garden greens, roasted carrots, rosemary & black garlic jus



MONDAY 31 AUGUST

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Carrot &

'Coco Bluff' Coconut Soup

sesame seed crumble, sugar cane crema, pickled ginger

OR

Caboose Smoked

Brasserie Catch Fish Dip

field greens, avocado, pickled starfruit, cherry tomato, garden radish, lemon, grilled ciabatta

ENTREES

Brasserie Catch Yellowfin Tuna

white bean passatina, slow-roasted cherry tomato, charred okra, garden greens, nduja-caper emulsion

OR

Cider-Marinated

All-Natural Chicken Breast

roasted pumpkin, marinated kale, guanciale & thyme vinaigrette

DESSERTS

'Coco Bluff' Coconut Rice Pudding

rum raisins, almond crumble, sugar cane caramel, lime

WINE SELECTION

Sauvignon Blanc 2022, Matua,

Marlborough, New Zealand

OR

Malbec Aruma 2022, Bodegas Caro,

Mendoza, 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