

## SMALL & SHARE PLATES

**Caboose Smoked Brasserie Catch Fish Dip | 16**  
field greens, avocado, pickled guava, cherry tomato, garden radish,  
lemon, grilled ciabatta

**Captain Clayton's Yellowfin Tuna Crudo | 19**  
local guava, fresno peppers, 'Coco Bluff' coconut, green onions,  
crispy shallots, garden tamarind dressing

**Captain James' Black Snapper Ceviche | 19**  
red onion, green papaya, cucumber, fresno pepper, cilantro,  
local mango aguachile, island crisps

**Brasserie Grilled Cheese | 12**  
soft brie, white truffle, Flowers Farm papaya & guinep jam

**Chicken Liver Pate | 13**  
'Coco Bluff' coconut ghee, Flowers Farm papaya 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

**'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 15**  
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

**Local Watermelon Salad | 14**  
garden lettuce, stracciatella, toasted pistachios, charred 'Coco Bluff' coconut,  
crispy green papaya, balsamic vinaigrette

add to any salad:  
chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

**Roasted Flowers Farm Pumpkin Risotto | 28**  
farmer codi's oyster mushrooms, spicy sunflower seeds, kale pesto, parmesan

**House-made Tagliatelle Pasta | 32**  
house-cured beef pastrami, 'Chateau Chooks' egg yolk, long beans,  
local chillies, parmesan

**Harissa Marinated All-Natural Chicken Breast | 37**  
Flowers Farm pumpkin tahini, garden bok choy, charred okra, date & starfruit relish

**Captain James' Roasted Red Snapper | 41**  
saffron rice, local peppers, callaloo, pickled okra, charred tomato romesco

**Captain Clayton's Grilled Yellowfin Tuna | 42**  
celery root purée, roasted shiitake mushrooms,  
garden bok choy, bourbon jus

**Roasted Five Spiced Duck Breast | 39**  
Flowers Farm pumpkin & brown butter purée, bok choy,  
rum & sugar cane jus

**Grilled CAB Beef Tenderloin | 58**  
herbed roasted potatoes, 'Chateau Chooks' poached egg, blackened carrots,  
garden callaloo, garden rosemary bordelaise



TUESDAY 29 SEPTEMBER

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Industry Night

30% off à la carte menu items\* for  
all hospitality professionals.

Kindly present proof of employment  
to redeem this offer.

\*The five-course tasting menu is  
excluded from this offer.



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.

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!**