

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain James' Blackfin Tuna Tartar | 19

avocado puree, cucumber, shallots, pickled garden radish, spicy soy, island crisps

Captain Atlee's Wahoo Ceviche | 19

red onion, green papaya, 'Coco Bluff' coconut, seasoning pepper, cilantro, local guava aguachile, 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, long 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, crispy Brussels sprouts, kale pesto, pickled pumpkin seeds, parmesan

House-made Tagliatelle Pasta | 32

house-cured duck pastrami, leeks, garden kale, thyme, parmesan cream

Saffron Marinated All-Natural Chicken Breast | 37

roasted local pepper rice, charred okra, local mixed greens, charred tomato romesco

Captain Elena's Roasted Triggerfish | 40

Flowers Farm roasted pumpkin & long bean succotash, spicy greens, dragon fruit & papaya relish

Captain Shelene's Grilled Day Grouper | 42

roasted breadfruit, local cucumber, garden bok choy, shiitake mushroom & soy broth

Roasted Duck Breast | 39

brown butter carrot purée, charred okra, local greens, sugar cane & bourbon jus

Grilled CAB Beef Tenderloin | 58

roasted cauliflower purée, crispy local oyster mushrooms, braised carrots, garden rosemary jus



TUESDAY 15 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!