

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

field greens, avocado, pickled guava, cucumber, grapefruit, garden radish, lemon, grilled ciabatta

Captain Wesley's Wahoo Ceviche | 19

red onion, green papaya, cucumber, grapefruit, fresno pepper, cilantro, local mango aguachile, island crisps

Captain Atlee's Yellowfin Tuna Crudo | 19

Flowers Farm pomelo, starfruit, 'Coco Bluff' coconut, green onions, crispy green shallots, garden tamarind dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, Flowers Farm papaya & guinea 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 chilies, parmesan

Herbed Marinated All-Natural Chicken Breast | 37

roasted butternut squash mash, smoked local mushrooms, tat soi, garden chili vinaigrette

Captain Wesley's Grilled Wahoo | 42

local beet tahini, cumin roasted carrots, mustard greens, Flowers Farm pomelo vinaigrette

Captain Atlee's Grilled Yellowfin Tuna | 42

japanese rice, sweet & sour turnips, baby bok choy, garden tamarind ponzu

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



MONDAY 05 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Monday Secret Pleasure

For Two | 120

APPETISERS

Roasted Mushroom Soup

black pepper crema, parmesan crumble, garlic chives, olive oil

OR

Captain Wesley's Wahoo Ceviche

red onion, green papaya, cucumber, grapefruit, fresno pepper, cilantro, local mango aguachile, island crisps

ENTREES

Captain Atlee's Grilled Yellowfin Tuna

japanese rice, sweet & sour turnips, baby bok choy, garden tamarind ponzu

OR

Herbed Marinated

All-Natural Chicken Breast

roasted butternut squash mash, smoked local mushrooms, tat soi, garden chili vinaigrette

DESSERTS

Valrhona Chocolate Fondant

peanut butter gelato, caramelized banana, chocolate ganache

WINE SELECTION

Sauvignon Blanc 2022, Matua,

Marlborough, New Zealand

OR

Malbec 2023, Bodega Catena,

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