

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain James' Triggerfish Tostadas | 19

local avocado, red onion, cucumber, grapefruit, Flower Farm papaya, chilies, cilantro, lime

Captain Cody's Yellowfin Tuna Crudo | 19

Flower 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, crispy brussels sprouts, spicy walnuts, rosemary gremolata, 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 | 36

roasted butternut squash mash, marinated kale, garden chili vinaigrette

All-Natural Turkey Roulade | 36

yukon potato mash, apple-walnut stuffing, roasted green beans, cayman sorrel tartar, garden sage gravy

Captain Cody's Grilled Mahi Mahi | 42

roasted Flowers Farm pumpkin, garden greens, wadayo park pomelo & brown butter emulsion

Captain Cody's Grilled Yellowfin Tuna | 42

curried lentils, tandoori cauliflower, green papaya & carrot slaw, garden starfruit & tomato vinaigrette

Roasted Duck Breast | 39

crispy japanese rice, boy choy, turnip & fennel slaw, tamarind-soy ponzu

Grilled CAB Beef Tenderloin | 58

celery root purée, truffled carrots, garden greens, cabernet jus



TUESDAY 13 OCTOBER

*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!**