

SMALL & SHARE PLATES

Caboose Smoked Brasserie Catch Fish Dip | 16

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

Captain Dorson's Triggerfish Ceviche | 19

red onion, garden starfruit, grapefruit, clementines, seasoning pepper, cilantro, mango aguachile, island crisps

Captain Shadiac's Yellowfin Tuna Tartar | 19

local avocado, Flowers Farm cucumber, shallots, garlic chives, pickled garden radish, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, Flowers Farm papaya & apple banana 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

Flowers Farm Green Papaya Salad | 15

green cabbage, carrots, 'Coco Bluff' coconut, cucumber, grapefruit, toasted peanuts, crispy yellowfin tuna, spicy mango dressing

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

Local Oyster Mushroom Carbonara | 32

house-made tagliatelle, guanciale, 'Chateau Chooks' egg yolk, green beans, parmesan

All-Natural Roasted Chicken Breast | 36

white bean passatina, garden pak choi, vegetable giardiniera, garden herb salsa verde

Captain Dorson's Crispy Triggerfish | 41

butternut squash & 'Coco Bluff' coconut mash, mustard greens, Flowers Farm green papaya slaw, charred lemon, brasserie hot sauce

Captain Shadiac's Seared Sesame Yellowfin Tuna | 42

japanese rice, garden bok choy, cucumber salad, local mushroom-soy broth

Roasted Duck Breast | 39

brown butter-carrot purée, braised local oyster mushrooms, garden callaloo, foie gras bordelaise

Grilled CAB 12oz. NY Steak | 56

local sweet potato gratin, charred okra, garden purslane, rosemary jus



MONDAY 26 OCTOBER

Chef Dean Max
and Chef Artemio Lopez
welcome you



Monday Secret Pleasure

For Two | 120

APPETISERS

Curried Sweet Potato Soup

lemon yoghurt, chili-roasted cashews, charred clementine & mint salad

OR

Flowers Farm Green Papaya Salad

green cabbage, carrots, 'Coco Bluff' coconut, cucumber, grapefruit, toasted peanuts, crispy yellowfin tuna, spicy mango dressing

ENTREES

Captain Shadiac's

Seared Sesame Yellowfin Tuna

japanese rice, garden bok choy, cucumber salad, local mushroom-soy broth

OR

Roasted Duck Breast

brown butter-carrot purée, braised local oyster mushrooms, garden callaloo, foie gras bordelaise

DESSERTS

Local Guava Pavlova

'Chateau Chooks' meringue, 'Coco Bluff' coconut cream, garden mint, coconut chip

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