SMALL & SHARE PLATES

Captain Diego's Conch Fritters | 20
Flowers Farm scotch bonnet aioli, garden arugula,
charred lemon

Captain Douglas' Wahoo Ceviche | 19
longan, garden radish, seasoning pepper, wadayo park pomelo, cilantro,
'Coco Bluff' coconut leche de tigre, island crisps

Captain Lewis' Rainbow Runner Crudo | 19
avocado, Flowers Farm cucumber, grapefruit, garden culantro,
crispy shallots, tamarind-soy dressng

Captain Diego's Conch Salad | 21
local peppers, red onion, Flowers Farm cucumber, cayman sorrel,
starfruit, passion fruit dressing, island crisps

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

Chicken Liver Pâté | 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, pomegranate,
black garlic pesto, parmesan cheese

Charred Cayman Avocado Salad | 16
mixed greens, 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

Farmer Codi's Oyster Mushroom Risotto | 28
fire-roasted poblano peppers, grilled leeks, thyme,
pickled mushrooms, parmesan

House-made Tagliatelle Carbonara | 32
guanciale, 'Chateau Chooks' egg yolk, long beans, parmesan

Captain Dillan's Seared Yellowfin Tuna | 44
cauliflower-miso puree, okra sambal, garden greens,
ginger-kaffir lime beurre blanc

Captain Douglas' Grilled Wahoo | 44
breadfruit & west indian pumpkin succotash, braised collard greens,
creole sauce

10 oz. Grilled Pork Chop | 37
west indian pumpkin & apple mash, smoked brussels sprouts,
garden red russian kale, Flowers Farm sorrel glaze

Grilled CAB 12oz. NY Steak | 56
'Chateau Chooks' poached egg, mustard greens, scotch bonnet chimichurri,
house-made pepper jelly, hand-cut fries

THE BRASSERIE

WEDNESDAY 25 NOVEMBER

Chef Dean Max
and Chef Artemio Lopez
welcome you



Gastro Pub Specials

Captain Dillan's
Mahi Mahi Fish & Chips | 35
crushed green peas, garden mint,
scotch bonnet remoulade, lemon,
hand-cut fries

CAB Beef Wellington | 58
yukon potato mash,
roasted garden vegetables,
red russian kale, natural jus



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!**