

## SMALL & SHARING PLATES

### Crispy Fish Cakes | 16

mustard greens, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

### Caboose Smoked Fish Dip | 16

mizuna, farmer's hamlin avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

### Captain Dorson's Blackfin Tuna Pastrami | 20

avocado puree, garden bok choy, shaved radish, clementine, pickled chanterelle mushrooms, thai chili, pumpkin ponzu, zev

### First of the Season Cayman Conch Salad | 21

Local cucumber, garden peppers, fennel, radish, green papaya, chickpea puffs, mango-starfruit dressing

### Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & guinepe jam

### Chicken Liver Pate | 12

vanilla & garden sage ghee, garden surinam cherry & strawberry chutney, grilled house-made brioche

## SOUPS & SALADS

### Corn, 'Coco Bluff' Coconut & Lentil Chowder | 9

'coco bluff' coconut yogurt, cilantro, chickpea puffs

### Maple Roasted Plantation Organics' Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, pomegranate, garden herb pesto

### 'Coco Bluff' Green Papaya Salad | 15

green cabbage, green beans, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

### Cayman Red Chanterelle Pasta | 25

linguini, black kale, garden chilies, shaved garlic, parmesan

### Captain Dorson's Blackfin Tuna Poke Bowl | 32

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds

### Roasted Captain Jason's Red Snapper | 35

white bean baba ghanoush, roasted okra, carrots pickle, bok choy, zucchini zhug

### CAB Beef Burger | 28

house-made 'coco bluff' coconut bun, muenster cheese, red onion marmalade, tomato, spicy greens, garden herb aioli, hand-cut fries

### Paprika Marinated Chicken | 30

bomba rice, nduja, local peppers, long beans, malabar spinach, tomato sofrito

### New York Steak Frites | 38

'chateau chooks' poached egg, garden mizuna, cactus chimichurri, house-made pepper jelly, hand-cut fries



THURSDAY 7 NOVEMBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Business Lunch Menu

Choice of 2 courses | 25

Choice of 3 courses | 30

### Appetizers

#### Corn, 'Coco Bluff' Coconut & Lentil Chowder

'coco bluff' coconut yogurt, cilantro, chickpea puffs  
OR

#### Captain Dorson's Blackfin Tuna Pastrami

avocado puree, garden bok choy, shaved radish, clementine, pickled chanterelle mushrooms, thai chili, pumpkin ponzu, zev

### Entrees

#### Captain Dorson's Blackfin Tuna Poke Bowl

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, garden radish, edamame, spicy soy, wakame, toasted sesame seeds  
OR

#### Paprika Marinated Chicken

bomba rice, nduja, local peppers, long beans, malabar spinach, tomato sofrito

### Dessert

#### Brasserie Ice Cream Sundae

rum raisin ice cream, warm chocolate fudge, candied cashews, vanilla cream

## Upcoming Events

### Swirls

Bordeaux Left vs Right Bank  
Thursday 07 Nov 2024 | 5:30-7pm |  
CIS 65 per person (plus grats).

### Aperol Party at the Wicket

Friday 08 Nov 2024 | 5:30-9pm | Wicket Bar  
listening to the sweet tunes of DJ Fuego.  
From 5pm, Aperol Spritz is CIS 5,  
mixed drinks are CIS 8,  
all local beers are CIS 4,  
and a glass of wine is CIS 6  
No reservation required.

### Wine & Dine:

#### Veve Clicquot & Garden Gastronomy

Friday 22 Nov 2024 | 6:30-10pm |  
CIS 180 per person (including grats).  
Limited tickets available.

### American Thanksgiving

Thursday 28 Nov 2024 | 6-10pm |  
CIS 72 per person (plus grats). Add CIS 38 for wine  
pairing. Takeaway is available for pre-orders.

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman](mailto:reservations@brasseriecayman)