

## SMALL & SHARING PLATES

### **Crispy Fish Cakes | 16**

garden greens, local chili remoulade, cherry tomato, pickled 'coco bluff' coconut, charred lemon

### **Caboose Smoked Fish Dip | 16**

garden greens, avocado, pickled okra, charred pomelo, garden radish, lemon, grilled flatbread

### **Chicken Liver Pate | 13**

vanilla & garden sage ghee, Cayman sorrel & cranberry chutney, grilled ciabatta

### **Captain Daniel's Conch Ceviche | 21**

local cucumber, jujube plum, green papaya, seasoning peppers, dill, passion fruit & starfruit aguachile, crispy plantain

### **Brasserie Grilled Cheese | 12**

soft brie, white truffle, Cayman sorrel & jujube plum jam

## SOUPS & SALADS

### **Lentil & Roasted Vegetable Soup | 9**

grilled ciabatta, garden greens, parsley

### **Cayman Tomato Salad | 16**

field greens, burrata, rose apple, shaved radish, cured shallots, basil, white balsamic vinaigrette

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

green cabbage, jujube plum, green bean, 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

### **Roasted Local Pumpkin | 26**

charred okra, long beans, garden greens, tomatillo & avocado salsa verde, crispy tortilla

### **Captain Dillan's Wahoo Poke Bowl | 35**

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

### **Captain Julius' Grilled Swordfish | 42**

white bean and tomato ragout, pickled okra, garden greens, jujube plum salmoriglio

### **Captain Dillan's Grilled Wahoo | 38**

local turmeric & carrot puree, garden greens, papaya & mango salsa

### **CAB Beef Burger | 29**

brioche bun, pepper jack cheese, cured onion, tomato, lettuce, jalapenos, avocado salsa verde, hand-cut fries

### **Chicken Satay | 28**

'coco bluff' coconut black forbidden rice, marinated cucumbers, pickled okra, peanut sauce, lime

### **New York Steak Frites | 38**

'chateau chooks' poached egg, garden greens, fermented callaloo chimichurri, house-made pepper jelly, hand-cut fries



WEDNESDAY 5 FEBRUARY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Business Lunch Menu*

Choice of 2 courses | 35

Choice of 3 courses | 40

### Appetizers

#### **Lentil & Roasted Vegetable Soup**

grilled ciabatta, garden greens, parsley  
OR

#### **'Coco Bluff' Green Papaya Salad**

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

### Entrees

#### **Captain Dillan's Wahoo Poke Bowl**

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

#### **Chicken Satay**

'coco bluff' coconut black forbidden rice, marinated cucumbers, pickled okra, peanut sauce, lime

### Dessert

#### **Passion Fruit Pavlova**

'chateau chooks' meringue, garden basil, coconut chip

## *Upcoming Events*

### **Valentine's Day Dinner**

Friday 14 Feb 2025 | 5-10pm | The Brasserie  
five-course menu with locally sourced ingredients and a welcome glass of champagne.  
Limited à la carte is also available.  
CIS 175 per person plus grats.  
Optional wine pairing CIS 65 per person (plus grats).

### **SWIRL: Best French Vineyards**

Thursday 27 Feb 2025 | 5:30-7pm | The Brasserie  
ravelling to all the most famous wine regions in France would take days, even weeks.  
bring you five impeccable tastings from five of the most influential wine areas including whites from the Loire Valley, Alsace and Burgundy and reds from Bordeaux and Rhone Valley. Each paired with delicious canapes  
CIS 65 per person (plus grats).

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