

SMALL & SHARING PLATES

Caboose Smoked Fish Dip | 16

purslane, avocado, pickled ju plum, java apple, garden radish, lemon, grilled flatbread

Crispy Fish Cakes | 16

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

Captain Derron's Yellowfin Tuna Crudo | 19

marinated peppers, cucumbers, green mango, 'coco bluff' coconut, green onions, wild arugula, ponzu sauce

Duck Liver Pate | 13

vanilla & garden sage ghee, local papaya & turmeric chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & jujube plum jam

SOUPS & SALADS

Southern Style Vegetable & Black Eye Pea Soup | 9

steamed rice, crispy ham, garden radish greens, local chili relish, green onions

Cayman Tomato Salad | 16

field greens, burrata, rose apple, shaved radish, pomelo, cured shallots, basil, sherry vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, java apple, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango & ginger dressing

add to any salad:

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

LARGE PLATES

Roasted Local Oyster Mushroom Risotto | 28

toasted pine nuts, local chilis, rosemary, garden wild arugula, aged balsamic, parmesan

Captain Derron's Yellowfin Tuna Poke Bowl | 35

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

Captain Barreck's Grilled Day Grouper | 38

black eye peas mash, pickled eggplant, mustard greens, rose apple sofrito

Captain Dillan's Grilled Yellowfin Tuna | 38

roasted fingerling potatoes, confit cherry tomatoes, garden greens, java apple salsa verde

CAB Beef Burger | 28

brioche bun, american cheese, smoked onions, local tomato, garden chinese cabbage, local pepper aioli, hand-cut fries

Turmeric Grilled Chicken | 30

'Coco bluff' coconut rice, Chinese cabbage, java apple & green papaya salad, yellow curry-coconut broth, lime

Steak Frites | 37

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



WEDNESDAY 16 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Southern Style Vegetable & Black Eye Pea Soup
steamed rice, crispy ham, garden radish greens, local chili relish, green onions

OR

Crispy Fish Cakes

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

Entrees

Captain Dillan's Yellowfin Tuna Poke Bowl

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

OR

Turmeric Grilled Chicken

'Coco bluff' coconut rice, Chinese cabbage, java apple & green papaya salad, yellow curry-coconut broth, lime

Dessert

Passion Fruit Pavlova

'chateau chooks' meringue, garden basil, coconut chip

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, 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!