

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

garden tat soi, local chili & 'Coco Bluff' coconut remoulade,
cherry tomato, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

garden tat soi, avocado, pickled ju plum, java apple, radish,
seasoning pepper, lemon, grilled flatbread

Chicken 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

Captain Dorson's Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled garden radish, scallions,
spicy soy, island crisps

SOUPS & SALADS

Mediterranean Brasserie Catch Fish Soup | 9

sourdough croutons, radish greens, green onions, lemon

Cayman Tomato Salad | 16

field greens, burrata, java apple, shaved radish, seasoning pepper,
cured shallots, basil, sherry vinaigrette

'Coco Bluff' Green Papaya Salad | 15

garden chinese & green cabbage, green bean, cucumber, carrots,
'Coco Bluff' coconut, cherry tomato, java apple, garden herbs,
toasted peanuts, crispy shallots, spicy garden papaya & ginger dressing

add to any salad:

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

LARGE PLATES

Roasted Local Oyster Mushroom Risotto | 28

roasted pine nuts, charred green onions, garden tat soi, local chilies,
rosemary, aged balsamic, parmesan

Captain Dorson's Blackfin Tuna Poke Bowl | 35

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

Brasserie Catch Grilled Mahi Mahi | 36

rice and peas, blackened 'coco bluff' coconut, grilled okra, garden radish
greens, Java apple escovitch

Captain Morgan's Roasted Red Snapper | 36

local pumpkin & miso puree, smoked chinese cabbage, garden herb salad,
pickled java apple relish, pumpkin seed gomasio

CAB Beef Burger | 28

brioche bun, smoked pancetta, provolone cheese, caramelized onions,
local tomatoes, marinated callaloo, smoked local chili aioli, hand-cut fries

Mediterranean Grilled Chicken Breast | 30

gungo pea passatina, chili-roasted okra, garden bok choy, green olives,
apple & beet glaze

Steak Frites | 37

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



FRIDAY 25 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Mediterranean Brasserie Catch Fish Soup

sourdough croutons, radish greens,
green onions, lemon

OR

'Coco Bluff' Green Papaya Salad

garden chinese & green cabbage, green bean,
cucumber, carrots, 'Coco Bluff' coconut, cherry tomato,
java apple, garden herbs, toasted peanuts, crispy
shallots, spicy garden papaya & ginger dressing

Entrees

Captain Dorson's Blackfin Tuna Poke Bowl

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

OR

Mediterranean Grilled Chicken

gungo pea passatina, chili-roasted okra,
garden bok choy, green olives, apple & beet glaze

Dessert

Brasserie Ice Cream Sundae

Ironwood Forest honey & garden pimento ice cream,
warm chocolate fudge, candied pistachios, orange-
vanilla cream

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!