

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

Roasted Chicken Gumbo | 9

steamed rice, garden cabbage, garden scallions

Cayman Tomato Salad | 16

field greens, burrata, java apple, shaved radish, seasoned 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 local mango & ginger dressing

add to any salad:

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

LARGE PLATES

Saffron Risotto | 28

charred green onions, garden fennel, pickled cayman chanterelles,
local tomato sofrito, smoked baked ricotta

Captain Dorson's Blackfin Tuna Poke Bowl | 35

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

Captain Morgan's Roasted Red Snapper | 36

eggplant tahina, local tomato & cucumber salad, garden callaloo,
sea urchin & orange aioli

Grilled Blue House Salmon | 36

garden gungo peas, green beans, seasoned pepper, bok choy,
pumpkin velouté

CAB Beef Burger | 28

brioche bun, cheddar cheese, whiskey braised onions, local tomato,
smoked jalapenos, garden cabbage, bacon aioli, hand-cut fries

Nduja Marinated Roasted Chicken Breast | 30

herbed potatoes, saffron-roasted okra, garden callaloo,
eggplant & local pepper sofrito

Steak Frites | 37

'Chateau Chooks' poached egg, garden tat soi,
tomato & cactus chimichurri, house-made pepper jelly, hand-cut fries



THURSDAY 1 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Roasted Chicken Gumbo

steamed rice, garden cabbage, garden scallions
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 local mango & 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

Nduja Marinated Roasted Chicken Breast

herbed potatoes, saffron-roasted okra,
garden callaloo, eggplant & local pepper sofrito

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!