

## SMALL & SHARING PLATES

### Crispy Fish Cakes | 16

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

### Summer Rolls | 14

garden bok choy, summer squash, carrots, cucumber, rice noodles, garden herbs, local chili nouc cham

### Captain Derron's Yellowfin Tuna Crudo | 19

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

### Captain Daniel's Conch Ceviche | 21

red onion, java apple, seasoning peppers, toasted cashews, 'coco bluff' coconut leche de tigre, cilantro, island crisps

### Chicken Liver Pate | 13

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

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & sweet sop jam

## SOUPS & SALADS

### Garden Vegetable Minestrone Soup | 9

fregola pasta, garden greens, chestnut pesto, parmesan

### Cayman Tomato Salad | 16

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

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

green cabbage, green bean, cucumber, carrots, 'coco bluff' coconut, cherry tomato, 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 Mushroom Risotto | 28

charred scallions, callaloo, garden chilies, chestnut pesto, parmesan, truffle oil

### Captain Derron's Yellowfin Tuna Poke Bowl | 35

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

### Captain Jason's Roasted Red Snapper | 37

lemon grass-scented rice, charred bok choy, java & rose apple slaw, turmeric & peanut relish, lime

### Captain Thom's Grilled Swordfish | 39

herbed gnocchi, balsamic pickled eggplant, garden callaloo, Cayman tomato & green olive vinaigrette

### CAB Beef Burger | 28

brioche bun, cheddar cheese, tobacco onion, cabbage & green papaya slaw, heirloom tomato, house-made pickles, special sauce, shoestring fries

### Korean Chicken Wraps | 27

garden chicken cabbage, marinated cucumbers, gochujang mayo, garden herbs, pickled chilis, toasted sesame seeds

### New York Steak Frites | 38

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



WEDNESDAY 2 APRIL

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### Appetizers

#### Garden Vegetable Minestrone Soup

fregola pasta, garden greens, chestnut pesto, parmesan  
OR

#### Summer Rolls

garden bok choy, summer squash, carrots, cucumber, rice noodles, local chili nouc cham

### Entrees

#### Captain Derron's Yellowfin Tuna Poke Bowl

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

#### Korean Chicken Wraps

garden chicken cabbage, marinated cucumbers, gochujang mayo, garden herbs, pickled chilis, toasted sesame seeds

### Dessert

#### Chocolate Fudge Brownie

Salted caramel, raspberry ice 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!