

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

garden greens, 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, purslane, ponzu sauce

Captain Daniel's Conch Ceviche | 21

red onion, java apple, seasoning peppers, '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

Cuban Black Bean Soup | 9

charred 'coco bluff' coconut, callaloo, garden chili sofrito, oregano

Cayman Tomato Salad | 16

field greens, burrata, rose apple, shaved radish, grapefruit, 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, 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 chinese cabbage, steamed rice, 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



THURSDAY 3 APRIL

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Cuban Black Bean Soup

charred 'coco bluff' coconut, callaloo, garden chili sofrito, oregano

OR

Captain Derron's Yellowfin Tuna Crudo

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

Entrees

Captain Thom's Grilled Swordfish

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

OR

Korean Chicken Wraps

Garden chicken cabbage, steamed rice, 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!