

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

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

Caboose Smoked Fish Dip | 16

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

Chicken Liver Pate | 13

vanilla & garden sage ghee, local papaya & java apple chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & java apple jam

Captain Daniel's Yellowfin Tuna Ceviche | 19

red onion, 'Coco Bluff' coconut, papaya, jujube plum, seasoning pepper, cilantro, mango & java apple aguachile, island crisps

Captain Daniel's Yellowfin Tuna Maki Roll | 14

avocado, local cucumber, scallions, garden purple shiso leaves, spicy aioli, sesame seeds

SOUPS & SALADS

Spanish Style Brasserie Catch Fish Soup | 9

house-made sourdough, seasoned pepper aioli, radish greens, charred lemon

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 Daniel's Yellowfin Tuna Poke Bowl | 35

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

Captain Douglas' Grilled Wahoo | 37

nduja roasted fingerling potatoes, garden long beans, malabar spinach, sauce vierge

Captain Daniel's Seared Yellowfin Tuna | 37

garden eggplant-scallion puree, grilled bok choy, Dave Rockett's pickled okra, shaved radish, yuzu-sea urchin aioli

CAB Beef Burger | 28

brioche bun, pepper jack cheese, beer-braised onions, tomato, marinated garden cabbage, seasoning pepper aioli, hand-cut fries

Apple Cider Marinated Roasted Chicken Breast | 30

local pumpkin puree, garden cabbage, java apple & radish salad, garden sage gravy

Steak Frites | 37

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



FRIDAY 9 MAY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

Appetizers

Brasserie Grilled Cheese

soft brie, white truffle, local papaya & java apple jam

OR

Captain Daniel's Yellowfin Tuna Ceviche

red onion, 'Coco Bluff' coconut, papaya, jujube plum, seasoning pepper, cilantro, mango & java apple aguachile, island crisps

Entrees

Captain Richard's Mahi Mahi Fish & Chips

crushed green peas, garden mint, local chili & 'Coco Bluff' coconut remoulade, lemon, hand-cut fries

OR

Apple Cider Marinated Roasted Chicken Breast

local pumpkin puree, garden cabbage, java apple & radish salad, garden sage gravy

Dessert

House-made Ice Cream Trio

strawberry-lavender, ironwood forest honey-pimento, 'Coco Bluff' coconut & caramelized banana

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!