

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

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

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

Garden Java Apple & Mango Ceviche | 12

red onion, 'Coco Bluff' coconut, papaya, seasoning pepper, cilantro, lime, crispy tortilla

Captain Cody's Yellowfin Tuna Crudo | 19

local cucumber, garden radish, jamaican apple, cherry tomato, basil, sugar cane & lime ponzu

SOUPS & SALADS

Roasted Potato & Cheddar Soup | 9

sourdough croutons, seasoning pepper cream, crispy callaloo, prosciutto soffrito

Cayman Mango Salad | 16

field greens, feta cheese, jujube plum, grilled red onion, java apple, shaved radish, seasoned pepper, spicy green onion dressing

'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

Garden Callaloo Risotto | 28

local oyster mushrooms, seasoning peppers, tomato soffrito, parmesan

Captain Cody's Yellowfin Tuna Poke Bowl | 35

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

Captain Malcom's Triggerfish Schnitzel | 36

breadfruit & garden beet salad, charred okra, java & rose apple slaw, charred lemon, hot sauce

Grilled Blue House Salmon | 36

beet hummus, jujube plum & cucumber salad, arugula, 'Coco Bluff' papaya amba

Captain Daniel's Seared Yellowfin Tuna | 37

white bean mash, eggplant & local peppers escalivada, garden bok choy, sea salt breadcrumbs, charred lemon

Caboose BBQ Beef Cheek Sandwich | 28

brioche bun, cheddar cheese, tobacco onions, tomato, 'Coco Bluff' papaya slaw, seasoning pepper aioli, hand-cut fries

Chicken Parmesan | 30

garden field greens, fingerling potatoes, marinated fresh mozzarella, local cherry tomatoes, shaved radish, 'Coco Bluff' coconut pesto

Steak Frites | 38

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



TUESDAY 20 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 Potato & Cheddar Soup

sourdough croutons, seasoning pepper cream, crispy callaloo, prosciutto soffrito

OR

Captain Cody's Yellowfin Tuna Crudo

local cucumber, garden radish, jamaican apple, cherry tomato, basil, sugar cane & lime ponzu

Entrees

Captain Daniel's Yellowfin Tuna Poke Bowl

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

OR

Chicken Parmesan

garden field greens, fingerling potatoes, marinated fresh mozzarella, local cherry tomatoes, shaved radish, 'Coco Bluff' coconut pesto

Dessert

House-made Ice Cream Trio

strawberry-lavender, ironwood forest honey-pimento, dulce de leche

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!