

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 coco plum & ginger chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden surinam cherry & java apple jam

Cayman Mango & Starfruit Ceviche | 12

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

Captain James' Blackfin Tuna Tartar | 19

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Local Fried Duck Egg | 18

house-made goat merguez sausage, garden greens, avocado, arugula salsa verde

SOUPS & SALADS

Shrimp Bisque | 9

garlic seasoning peppers croutons, lemon crema, garlic chives

Cayman Mango Salad | 16

field greens, feta cheese, grilled red onion, dragon fruit, jujube plum, 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, garden herbs, toasted peanuts, crispy shallots, spicy local mango & ginger dressing

Yellow Heart Roasted Breadfruit Salad | 13

field greens, slow-roasted beets, starfruit, garden fennel, orange, charred 'Coco Bluff' coconut, citrus-scotch bonnet vinaigrette

add to any salad:

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

LARGE PLATES

Local Butternut Squash Risotto | 28

local oyster mushrooms, toasted pumpkin seeds, salsa macha, garden purslane, parmesan

Captain James' Blackfin Tuna Poke Bowl | 35

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

Captain Helena's 'Coco Bluff' Coconut Crusted Triggerfish | 37

roasted yellow heart breadfruit & jujube plum salad, garden greens, dragon fruit & star fruit salsa

Captain Dorson's Roasted Red Snapper | 37

roasted pumpkin, charred okra, local peppers, garden greens, dill, summer yellow corn emulsion

Goat Merguez Sandwich | 27

ciabatta bread, monterey jack cheese, caramelized onion, pickled green mango & green papaya slaw, cilantro, harissa aioli, curly fries

Steak Frites | 38

'Chateau Chooks' poached egg, arugula, fermented callaloo chimichurri, house-made pepper jelly, hand-cut fries



THURSDAY 2 JULY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 30

Choice of 3 courses | 40

Appetisers

Shrimp Bisque

garlic seasoning peppers croutons, lemon crema, garlic chives

OR

Cayman Mango & Starfruit Ceviche

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

Entrees

Shrimp Pasta

fettuccelle, shrimp, cherry tomatoes, basil, parmesan

OR

Local Butternut Squash Risotto

local oyster mushrooms, toasted pumpkin seeds, salsa macha, garden purslane, parmesan

Dessert

'Coco Bluff' Papaya & Mango Pavlova

'Chateau Chooks' meringue, garden mint, 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.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics

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!