

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

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

Chicken Liver Pate | 13

vanilla & garden sage ghee, local mango chutney, grilled ciabatta

Brasserie Grilled Cheese | 12

soft brie, white truffle, loca papaya & mango jam

Cayman Mango & Starfruit Ceviche | 12

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

Captain Cody's Red Snapper Aguachile | 19

red onion, seasoning pepper, cucumber, garden dragonfruit, cilantro, local mango aguachile, island crisps

Goat Momos | 18

tomato chutney, garden greens, spicy green papaya slaw, crispy shallots

SOUPS & SALADS

Roasted Mushroom Soup | 9

garden rosemary cream, crispy kale, parmesan cheese

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

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

Summer Corn Risotto | 26

long beans, seasoning peppers, local mushrooms, garden greens, tomato sofrito, parmesan cheese

Captain James' Blackfin Tuna Poke Bowl | 35

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

Captain Cody's Roasted Red Snapper | 37

organic quinoa tabbouleh, local eggplant, mustard greens, garden beets tahini, charred okra

Captain Elena's Crispy Katsu Triggerfish | 36

garlic rice, garden cabbage salad, sesame seeds, charred lemon, seasoning peppers, 'coco bluff' coconut mayo

Cajun Butter Chicken Breast | 29

sweet potato puree, confit local mushrooms, garden purslane, seasoning peppers & mango salsa

CAB Beef Burger | 28

brioche bun, blue cheese, bacon, cabernet onion marmalade, tomato, lettuce, house-made pickles, seasoning pepper aioli, hand-cut fries

Steak Frites | 38

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



WEDNESDAY 30 JULY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 30

Choice of 3 courses | 40

Appetisers

Roasted Mushroom Soup

garden rosemary cream, crispy kale, parmesan cheese

OR

Cayman Mango & Starfruit Ceviche

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

Entrees

Captain Cody's Roasted Red Snapper

organic quinoa tabbouleh, local eggplant, mustard greens, garden beets tahini, charred okra

OR

Summer Corn Risotto

long beans, seasoning peppers, local mushroom, arugula, tomato sofrito, parmesan cheese

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!