

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

garden greens, 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, local papaya & jujube plum 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

'Chateau Chooks' Fried Egg | 18

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

SOUPS & SALADS

Roasted Broccoli & Cheddar Cheese Soup | 9

applewood smoke bacon, local peppers sofrito, garden parsley

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

Local Butternut Squash Risotto | 28

local oyster mushrooms, toasted pumpkin seeds, salsa macha,
garden greens, 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 Thai Green Curry Triggerfish | 37

jasmine rice, garden bok choy, radish, 'Coco Bluff' charred coconut,
herbs salad, toasted peanuts, lime

Captain Dorson's Grilled Day Grouper | 37

gungo peas succotash, summer yellow corn, cherry tomato,
garden greens, chives, roasted okra, green papaya & mango escabeche

Goat Merguez Sandwich | 27

ciabatta bread, pepper 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 10 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 Broccoli & Cheddar Cheese Soup

applewood smoke bacon, local peppers sofrito,
garden parsley

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

Goat Merguez Sandwich

ciabatta bread, pepper jack cheese, caramelized
onion, cilantro, harissa aioli, curly fries

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!