

## 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 Corn Soup | 9

spicy cream, hemp seeds, garden basil

### 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

### Grilled Blue House Salmon | 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, hand-cut fries

### Steak Frites | 38

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



MONDAY 14 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 Corn Soup

spicy cream, hemp seeds, garden basil  
OR

#### Cayman Mango & Starfruit Ceviche

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

### Entrees

#### Captain James' Blackfin Tuna Poke Bowl

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

#### Goat Merguez Sandwich

ciabatta bread, pepper jack cheese, caramelized  
onion, cilantro, harissa aioli, hand-cut 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!