

## 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

### Caribbean Seafood Soup | 9

'Coco Bluff' coconut dumpling, garden greens, charred lemon

### 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

### Garden Jackfruit Curry | 26

saffron rice pulao, local peppers, long beans, swiss chard, scotch bonnet raita, house made flat bread

### 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 Crispy Triggerfish | 37

roasted breadfruit, mizuna, tomatoes, 'Coco Bluff' coconut & starfruit sofrito, hot sauce, charred lemon

### Grilled Blue House Salmon | 37

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

### Cajun Butter Chicken Breast | 29

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

### Goat Merguez Sandwich | 27

ciabatta bread, pepper jack cheese, caramelized onion, pickled green mango & green papaya slaw, cilantro, harissa aioli, sweet potato fries

### Steak Frites | 38

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



FRIDAY 18 JULY

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Business Lunch Menu

Choice of 2 courses | 30

Choice of 3 courses | 40

### Appetisers

#### Caribbean Seafood Soup

'Coco Bluff' coconut dumpling, garden greens, charred lemon  
OR

#### Cayman Mango & Starfruit Ceviche

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

### Entrees

#### Grilled Blue House Salmon

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

#### Garden Jackfruit Curry

saffron rice pulao, local peppers, long beans, swiss chard, scotch bonnet raita, house made flat bread

### 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!