

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

purslane, rum pickled 'coco bluff' coconut, tomato, cucumber, old bay crème fraiche, charred lemon

Captain Cody's Rainbow Runner Tostadas | 19

red onion, cucumber, local avocado, garden papaya macha, cilantro

Brasserie Grilled Cheese |12

soft brie, white truffle, local guava & papaya jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, blueberry & strawberry compote, grilled ciabatta

SOUP & SALADS

Roasted Sweet Potato & Garden Turmeric Soup | 9

mustard seed granola, lime yogurt, 'Coco Bluff' coconut sofrito

Brasserie Honey Roasted Local Pumpkin Salad |16

field greens, harissa cured 'Coco Bluff' coconut, candied pumpkin seeds, feta cheese, garden herb- lemon vinaigrette

'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

Local Avocado Salad | 16

garden greens, cherry tomatoes, charred red onions, shaved radish, edamame, pickled seasoning peppers, crispy green papaya, 'Coco Bluff' coconut green goddess dressing

add to any salad:

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

LARGE PLATES

Cauliflower Alfredo Pasta | 27

spaghetti, charred cauliflower, garlic chives, parmesan

Captain Cody's Yellowfin Tuna Poke Bowl | 35

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

Captain Atlee's Roasted Red Snapper | 37

roasted pumpkin-miso puree, garden chinese cabbage, starfruit-chili oil

Captain Cody's Grilled Yellowfin Tuna | 38

garden eggplant caponata, purslane, malabar spinach & basil emulsion, charred lemon

Garden Herb & 'Coco Bluff' Coconut Marinated Chicken | 28

rice pilaf, blackened okra, 'Coco Bluff' coconut slaw, hot brasserie honey

CAB Beef Burger | 28

brioche bun, american cheese, apple-wood bacon, grilled red onion, tomato, jalapeno, guacamole, hand-cut fries

Steak Frites | 38

'Chateau Chooks' poached egg, garden arugula, 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



MONDAY 15 SEPTEMBER

Chef Dean Max
and Chef Artemio Lopez
welcome you



Wine & Dine

The Ultimate Syrah Experience
Friday| 10 October | 6:30pm - 10pm
The Brasserie

An unforgettable night awaits! Taste two legendary Syrahs side by side: Guigal from Côte Rôtie, the pinnacle of Rhône elegance, and Penfolds Grange, Australia's bold, world-renowned icon with unmatched aging power. Kick off with Champagne and canapés in the garden, then indulge in a five-course feast starring Australian Wagyu beef.

A rare chance to savor greatness in one evening.

C1\$350 per person (plus grats).
Tickets are limited—secure yours now!

To reserve, email us or call +1 345 945 1815.



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.

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!