

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum pickled 'Coco Bluff' coconut, tomato, cucumber,
old bay crème fraîche, charred lemon

Captain Dorson's Grilled Sprats | 20

pickled garden vegetables, komatsuna, buzzara sauce, charred lemon

Captain Dillan's Wahoo Ceviche | 19

'Coco Bluff' coconut, garden radish, star fruit, seasoning pepper, cilantro,
mango-starfruit aguachile, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden papaya & java apple jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden papaya & mango chutney, grilled ciabatta

SOUP & SALADS

Roasted Chicken Gumbo | 9

basmati rice, malabar spinach, green onion, brasserie hot sauce

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

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, tangerine, pickled 'Coco Bluff' coconut,
apple cider & brasserie honey vinaigrette

add to any salad:

chicken | 8 shrimp | 11 steak | 16 wagyu steak | 36 'brasserie catch' | 16

LARGE PLATES

Spaghetti alla Norma | 26

garden eggplant, chili flakes, tomato reduction, basil, parmesan

Captain Dillan'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 Dillan's Grilled Wahoo | 38

chickpea passatina, balsamic roasted eggplant, bok choy, cherry tomato fresca

Captain Derron's Grilled Mahi Mahi | 38

cauliflower cous cous, garden komatsuna, pickled okra,
butternut squash & 'Coco Bluff' coconut relish

BBQ Chicken | 27

poblano pepper & local corn rice, garden kale & radish slaw, mixed berries bbq

CAB Beef Burger | 28

brioche bun, cheddar cheese, smoked onions, tomato, marinated kale,
avocado aioli, hand-cut fries

Wagyu Steak Frites | 55

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



WEDNESDAY 29 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Wine & Dine

Moët Chandon Grand Vintage
Friday 07 Nov 2025 | 6:30-10pm
The Brasserie

Experience the ultimate indulgence with a five-course tasting menu by Chef Dean Max, paired with the prestigious Maison Moët & Chandon Grand Vintage Champagnes 2015 and 2016. Each dish and sip has been designed to delight your senses, balancing exquisite flavours with the elegance of these exceptional vintages. Immerse yourself in an evening of fine dining, sparkling luxury, and unforgettable culinary moments. Treat yourself—or someone special—to this exclusive experience.

For C\$ 150 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.

Ask your server for 8 oz jar | 20

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!**