



## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

### Captain Shelene's Wahoo Ceviche | 19

red onion, jalapeno, cayman tomato, garden radish, cilantro, 'Coco Bluff' coconut aguachile

### Seasonal Local Conch Salad | 21

local peppers, cucumber, garden mango, 'Coco Bluff' coconut, red onion, passion fruit – scotch bonnet dressing

### Crispy Niman Ranch Pork Belly | 15

black sapote bbq, jujube plum & bok choy slaw, pickled seasoning peppers

### Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & starfruit jam

### Duck Liver Pate | 13

'Coco Bluff' coconut ghee, jujube plum & starfruit chutney, grilled ciabatta

## SOUP & SALADS

### Roasted Potato & Cheddar Soup | 9

snapper confit, local chili crema, garden kale, dill

### Local Tomato Salad | 16

garden mixed greens, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

### Roasted Beet Salad | 16

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

add to any salad:

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

## LARGE PLATES

### Cayman Tomato Risotto | 28

gungo peas, pickled jujube plum, garden bok choy, crispy oyster mushrooms, basil, parmesan

### Spaghetti Carbonara | 30

guanciale, 'Chateau Chooks' egg yolk, garden pole beans, local oyster mushrooms, parmesan

### Captain Shelene's Grilled Wahoo | 38

lemon grass scented rice, jujube plum, garden radish, bok choy, dill & thai chili relish

### House-made Pastrami Sandwich | 28

brioche bun, swiss cheese, 'Coco Bluff' coconut slaw, house-made pickles, russian dressing, hand-cut fries

### Steak Frites | 39

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

FRIDAY 13 FEBRUARY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Annual Farmer's Market

Tuesday 17 Feb 2026 | 11:30am - 1:30pm

Uncover unique handmade local treasures crafted by our talented team from local ingredients sourced from the organic garden, coconut plantation and beehives. Savour golden Brasserie honey, fragrant beeswax candles, soothing herbal teas, natural mosquito repellent, and nourishing coconut lip balm - each a testament to sustainability, quality and island charm. Join us from 11:30am to 1:30pm for two hours of artisanal indulgence, fresh island flavours, and community spirit - we can't wait to welcome you!



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  
4 oz jar | 10

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!