

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Dillian's Wahoo Ceviche | 19

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

Seasonal Local Conch Salad | 21

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

Captain Dorson's Crispy Sprats | 19

jujube plum & radish salad, arugula, spicy miso aioli, lemon

Brasserie Grilled Cheese | 12

soft brie, white truffle, jujube plum & mango jam

Duck Liver Pate | 13

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

SOUP & SALADS

Roasted Mushroom Soup | 9

truffle crema, parmesan crumble, rosemary oil

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 seasoning peppers, garden radish greens, grilled oyster mushrooms, basil pesto, parmesan

Spaghetti Carbonara | 30

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

Captain Shelene's Grilled Wahoo | 38

toasted millet, local beets, garden carrots, mustard greens, citrus beurre blanc

CAB Beef Burger | 29

brioche bun, cheddar cheese, house-made bacon, smoked onions, local tomato, bok choy, hand-cut fries

Steak Frites | 39

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



MONDAY 16 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!