

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

### Captain Derron's Yellowfin Tuna Ceviche | 19

red onion, 'Coco Bluff' coconut, seasoning pepper, cucumber, cilantro, mango leche de tigre, island crisps

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & ginger jam

### Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, local papaya & rose apple chutney, grilled ciabatta

## SOUP & SALADS

### Roasted Garden Fennel & Green Pea Soup | 9

black pepper breadcrumbs, malabar spinach, lemon crema

### Cayman Mango Salad | 16

mixed greens, burrata, grilled red onion, local peppers, cucumbers, garden radish, spicy lime vinaigrette

### Compress Local Watermelon Salad | 16

field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa, garden mint, aleppo pepper & fennel vinaigrette

### Garden Green Papaya Salad | 15

green cabbage, local tomato, green mango, green beans, carrots, local cucumber, 'Coco Bluff' coconut, crispy shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

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

## LARGE PLATES

### Summer Yellow Corn Risotto | 28

braised local oyster mushrooms, piquillo peppers, garden oregano, black garlic vinaigrette, parmesan

### Seafood Pasta | 32

spaghetti, red shrimp, swordfish, long beans, local tomato, garden basil, lobster cream, parmesan

### Captain Derron's Yellowfin Tuna Poke Bowl | 35

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

### Captain Diego's Grilled Mahi Mahi | 38

roasted pumpkin mash, radish greens, 'Coco Bluff' coconut sofrito

### Captain Derron's Grilled Yellowfin Tuna | 38

eggplant tahina, grilled broccoflower, malabar spinach, local tomato relish

### Captain Thom's Grilled Swordfish | 40

carrot & ginger puree, sweet & sour carrots, garden bok choy, miso-tamarind glaze

### CAB Beef Burger | 28

brioche bun, provolone cheese, grilled red onion, local tomato, wild arugula, spicy avocado-basil aioli, hand-cut fries

### Steak Frites | 39

'Chateau Chooks' poached egg, tai soi, garden chilies & 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



MONDAY 25 MAY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### APPETISERS

#### Roasted Garden Fennel & Green Pea Soup

black pepper breadcrumbs, malabar spinach, lemon crema  
OR

#### Crispy Fish Cakes

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

### ENTREES

#### Seafood Pasta

spaghetti, red shrimp, swordfish, local tomato, garden basil, lobster cream, parmesan  
OR

#### CAB Beef Burger

brioche bun, provolone cheese, grilled red onion, local tomato, wild arugula, spicy avocado-basil aioli, hand-cut fries

### DESSERTS

#### House-made Sorbet Trio

'Coco Bluff' coconut, local papaya, garden tamarind Cayman sea salt



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.