

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, local tomato, cucumber, pickled radish, 'Coco Bluff' coconut & preserved lemon tartar sauce, 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

Lobster & Shrimp Bisque | 9

shrimp sofrito, 'Coco Bluff' coconut crema, spicy greens

Cayman Mango Salad | 16

arugula, 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, green 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 Robert's Roasted Red Snapper | 38

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

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, tat soi, garden chillies & 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



WEDNESDAY 27 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Lobster & Shrimp Bisque

shrimp sofrito, 'Coco Bluff' coconut crema, spicy greens

OR

Compress Local Watermelon Salad

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

ENTREES

Captain Derron's

Yellowfin Tuna Poke Bowl

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

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.