

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Dillan's Yellowfin Tuna Tartar | 19

avocado puree, cucumber, green onions, pickled garden radish, spicy soy, 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 house-made sourdough

SOUP & SALADS

Portuguese Potato & Kale Soup | 9

grilled ciabatta, sour cream, green onions

Cayman Mango Salad | 16

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

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, garden rose apple, apple cider & brasserie honey vinaigrette

Garden Green Papaya Salad | 15

green cabbage, local tomato, green beans, carrots, local cucumber, crispy shallots
'Coco Bluff' coconut, 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

Farmer Codi's Roasted Mushroom Pasta | 30

spaghetti, pancetta, 'Chateau Chooks' egg yolk, cherry tomatoes, garden radish leaves, local chillies, rosemary, parmesan

Captain Dillan's Yellowfin Tuna Poke Bowl | 35

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

Captain Darleys' Grilled Wahoo | 38

truffled broccoflower puree, pickled honshimiji mushrooms, garden greens, bordelaise sauce

Captain Dillan's Grilled Yellowfin Tuna | 38

jasmine rice, sweet & sour eggplant, radish greens, key lime, ginger & 'coco bluff' coconut curry

CAB Beef Burger | 29

brioche bun, cheddar cheese, house-made bacon, onion rings, garden vegetable kimchi, radish greens, gochujang aioli, hand-cut fries

Steak Frites | 39

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

CAB Beef Wellington | 58

yukon potato mash, roasted garden vegetables, garden bok choy, natural jus



FRIDAY 8 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Portuguese Potato & Kale Soup

grilled ciabatta, sour cream, green onions

OR

Brasserie Grilled Cheese

soft brie, white truffle, local papaya & ginger jam

ENTREES

Captain Dillan's Yellowfin Tuna Poke Bowl

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

OR

Farmer Codi's Roasted Mushroom Pasta

spaghetti, pancetta, 'chateau chooks' egg yolk, cherry tomatoes, garden radish leaves, local chillies, rosemary, parmesan

DESSERTS

House-made Ice Cream Trio

Tahitian vanilla, chocolate Cayman sea salt, 'Coco Bluff' coconut



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.