

## 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

### Thai Roasted Chicken & 'Coco Bluff' Coconut Soup | 9

garden bok choy, honshimiji mushrooms, local chilies, cilantro, lime

### Cayman Mango Salad | 16

arugula, 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 chilies, 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 Lewis' Grilled Wahoo | 38

celeriac & potato gratin, 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 chilies & 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



WEDNESDAY 6 MAY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### APPETISERS

#### Thai Roasted Chicken & 'Coco Bluff' Coconut Soup

garden bok choy, honshimiji mushrooms, local chilies, cilantro, lime

OR

#### Crispy Fish Cakes

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

### 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 chilies, 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.