

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 ciabatta

SOUP & SALADS

Curried Lamb & Split Chickpea Soup | 9

grilled flat bread, spinach, garden herb yogurt, lemon

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 kale, 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 Darleys' Grilled Wahoo | 38

celery root & leek puree, garden beets, pak choy, green onion & citrus salmoriglio

Captain Dillan's Grilled Yellowfin Tuna | 38

black beluga lentils, curried brussels sprouts, mustard greens, garden fennel & zucchini yogurt

Captain Thom's Grilled Swordfish | 40

'Coco Bluff' coconut rice, garden callaloo, local mango & papaya salsa

CAB Beef Burger | 29

brioche bun, house-made pastrami, swiss cheese, whiskey onions, tomato, garden mustard greens, red russian dressing, 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 13 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Curried Lamb & Split Chickpea Soup

grilled flat bread, spinach,
garden herb yogurt, lemon

OR

Garden Green Papaya Salad

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

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.