

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Darley's Wahoo 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

Garden Breadfruit Chowder | 9

garlic croutons, cured snapper salad, garlic chives, lemon oil

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 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

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 garden carrots, 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



FRIDAY 15 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Garden Breadfruit Chowder

garlic croutons, cured snapper salad, garlic chives, lemon oil

OR

Crispy Fish Cakes

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

ENTREES

Captain Dillan's Grilled Yellowfin Tuna

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

OR

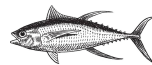
CAB Beef Burger

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