

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Roasted Chicken Gumbo Soup | 9

steamed rice, scallions, crispy parsley

Cayman Mango Salad | 16

mixed greens, 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, white quinoa, garden mint, aleppo pepper 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, wahoo, long 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 Diego's Grilled Mahi Mahi | 38

wild rice pilaf, roasted garden radish, radish greens, local tomato relish

Captain Derron's Black Pepper Crusted Yellowfin Tuna | 38

garden leek & fennel puree, roasted garden carrots, callaloo, bone marrow bordelaise

Captain Thom's Grilled Swordfish | 40

garden eggplant tahina, charred okra, arugula, cucumber & zucchini vinaigrette

CAB Beef Burger | 28

brioche bun, pepper jack cheese, grilled red onion, local tomato, mustard greens, pimento bbq 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



THURSDAY 21 MAY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Roasted Chicken Gumbo Soup

steamed rice, scallions, crispy parsley
OR

Compress Local Watermelon Salad

field greens, grilled halloumi cheese, local cherry tomatoes, white quinoa, garden mint, aleppo pepper vinaigrette

ENTREES

Seafood Pasta

spaghetti, red shrimp, wahoo, local tomato, garden basil, lobster cream, parmesan
OR

CAB Beef Burger

brioche bun, pepper jack cheese, grilled red onion, local tomato, mustard greens, pimento bbq 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.