

## SMALL & SHARE PLATES

### Captain James' Blackfin Tuna Tartar | 19

Avocado puree, local cucumber, shallots, green onions, pickled radish, spicy soy, island crisps

### Captain James' Black Snapper 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 & soursop jam

### Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, mixed berry chutney, grilled ciabatta

## SOUP & SALADS

### Roasted Broccoli & Cheddar Soup | 9

garlic croutons, blackened crème fraiche, garden green onions, lemon oil

### Cayman Mango Salad | 16

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

### Compressed Local Watermelon Salad | 16

field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa, garden mint, aleppo pepper & fennel 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, roasted red peppers, garden oregano, black garlic vinaigrette, parmesan

### Spaghetti Carbonara | 29

crispy pancetta, 'Chateau Chooks' egg yolk, garden green onions, parmesan

### Captain James' Blackfin Tuna Poke Bowl | 35

Japanese rice, avocado, garden rose apple kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

### Captain James' Roasted Triggerfish | 38

herbed jasmine rice pilaf, flowering brassica, starfruit & peach salsa

### Captain Sherry's Grilled Day Grouper | 39

local pumpkin & 'coco bluff' coconut mash, malabar spinach, grilled zucchini, charred tomatillo & avocado crema

### CAB Beef Burger | 28

brioche bun, pepper jack cheese, caramelized garden onions, tomato, lettuce, pickled zucchini, avocado aioli, hand-cut fries

### Steak Frites | 39

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



MONDAY 29 JUNE

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### APPETISERS

#### Roasted Broccoli & Cheddar Soup

garlic croutons, blackened crème fraiche, garden green onions, lemon oil

OR

#### Garden Green Papaya Salad

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

### ENTREES

#### Captain James' Blackfin Tuna Poke Bowl

Japanese rice, avocado, garden rose apple kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

OR

#### Spaghetti Carbonara

crispy pancetta, 'Chateau Chooks' egg yolk, garden green onions, parmesan

### DESSERTS

#### 'Coco Bluff' Sugar Cane Granita

Lime whipped cream, Cayman mango salad, almond crumble, 'Coco Bluff' coconut caramel, olive oil, 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.