

SMALL & SHARE PLATES

Captain James's 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

Hot & Sour Chicken Soup | 9

spring roll, tofu, garden bok choy, crispy onions

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

roasted pumpkin & garden corn puree, malabar spinach, peach & starfruit salsa

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 chillies & 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



TUESDAY 30 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Hot & Sour Chicken Soup

spring roll, tofu, garden bok choy, crispy onions

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.