

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, local tomato, cucumber, pickled radish, 'Coco Bluff' coconut & preserved lemon tartar sauce, charred lemon

Captain James' Blackfin 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 guava & ginger chutney, grilled ciabatta

SOUP & SALADS

Garden Vegetable Minestrone Soup | 9

potato gnocchi, spinach, oregano pesto, olive 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, piquillo peppers, garden oregano, black garlic vinaigrette, parmesan

House-made Bacon Carbonara | 29

spaghetti, 'Chateau Chooks' egg yolk, garden green onions, parmesan

Captain James' Blackfin Tuna Poke Bowl | 35

japanese rice, avocado, 'Coco Bluff' coconut kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

Captain Sherry's Roasted Red Snapper | 38

white bean passatina, braised garden radish, spicy greens, fennel salmoriglio

Brasserie Catch Grilled Mahi Mahi | 38

cauliflower cous cous, cucumber, cherry tomatoes, parsley, garden greens, pomegranate yogurt

CAB Beef Burger | 29

brioche bun, cheddar cheese, applewood smoked bacon, tobacco onions, local tomato, lettuce, house-made pickles, blackened 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



WEDNESDAY 3 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Garden Vegetable Minestrone Soup

potato gnocchi, spinach, oregano pesto, olive oil

OR

Compress Local Watermelon Salad

field greens, grilled halloumi cheese, local cherry tomatoes, organic quinoa, garden mint, aleppo pepper & fennel vinaigrette

ENTREES

Captain James'

Blackfin Tuna Poke Bowl

japanese rice, avocado, 'Coco Bluff' coconut kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

OR

House-made Bacon Carbonara

spaghetti, 'Chateau Chooks' egg yolk, garden green onions, parmesan

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.