

## 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

### Thai Curry Brasserie Catch Fish Soup | 9

steamed rice, garden greens, green papaya & cucumber salad, lime

### 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

### 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



FRIDAY 5 JUNE

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### APPETISERS

#### Thai Curry Brasserie Catch Fish Soup

steamed rice, garden greens, green papaya & cucumber salad, lime

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.