

## SMALL & SHARE PLATES

### Captain Dorson's Crispy Sprats | 21

citrus & jujube plum slaw, avocado 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, mixed berry chutney,  
grilled ciabatta

## SOUP & SALADS

### Yellow Lentil & Ham Soup | 9

grilled focaccia, malabar spinach, parsley, chili 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

### 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 James' Roasted Red Snapper | 38

'Coco Bluff' coconut rice, chili garlic eggplant, callaloo,  
rose apple slaw, tamarind relish

### Brasserie Catch Grilled Mahi Mahi | 38

sweet potato & corn puree, blackened zucchini, flowering brassica,  
local mango salsa

### CAB Beef Burger | 28

brioche bun, blue cheese, red onion marmalade, local tomato, garden lettuce, house-  
made pickles, herb 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 10 JUNE

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### APPETISERS

#### Yellow Lentil & Ham Soup

grilled focaccia, malabar spinach,  
parsley, chili oil

OR

#### Compressed 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 Ice cream & Sorbet Trio

mixed berries, local citrus,  
garden papaya



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.