

SMALL & SHARE PLATES

Captain Dorson's Crispy Sprats | 21

citrus & jujube plum slaw, garden lettuce, 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

Summer Corn Chowder | 9

coconut shrimp, curly kale, local chili soffrito

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



FRIDAY 12 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Summer Corn Chowder

coconut shrimp, curly kale, local chili soffrito

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.