

SMALL & SHARE PLATES

Captain Dorson's Crispy Sprats | 21

citrus & mango 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 soursup & papaya jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, mixed berry chutney,
grilled ciabatta

SOUP & SALADS

Mexican Black Bean Soup | 9

crispy tortilla, queso fresco, avocado, cilantro

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, garden rose apple kimchi, radish, edamame, cucumber,
marinated wakame, spicy soy, sesame seeds

Captain Lewis Grilled Yellowfin Tuna | 40

roasted potatoes, braised carrots, garden onions, malabar spinach,
seasoning pepper, lobster & shrimp emulsion

CAB Beef Burger | 29

brioche bun, american cheese, house-made bacon, grilled garden onions, tomato,
house-made pickles, banana pepper 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



THURSDAY 18 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Mexican Black Bean Soup | 9

crispy tortilla, queso fresco, avocado,
cilantro

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, garden rose apple
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.