

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 papaya & soursop jam

Chicken Liver Pate | 13

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

SOUP & SALADS

Roasted Seafood Chowder | 9

grilled ciabatta, malabar spinach, seasoning pepper relish, lemon

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 Sherry's Grilled Day Grouper | 40

roasted potatoes, braised carrots, garden onions, malabar spinach,
seasoning pepper, 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



FRIDAY 19 JUNE

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Roasted Seafood Chowder

grilled ciabatta, malabar spinach,
seasoning pepper relish, lemon

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.