

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' Wahoo Ceviche | 19

red onion, june plum, seasoning pepper, cucumber, cilantro,
mango-lime aguachile, island crisps

Captain James's Blackfin Tuna Crudo | 19

garden green onions, dragon fruit, blood orange, shaved radish, radish greens,
seasoning pepper, citrus miso dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden Surinam cherry chutney,
grilled ciabatta

Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden,
our Brasserie Catch fishing boats and our ever-changing à la carte menu
Per Person | 90

Add wine pairings to each course, specifically selected by our
Master Sommelier, Simone Ragusa (3oz pours)
Per Person | 50
group participation required

SALADS

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

Flowers Farm Yellow Corn Risotto | 28

braised local oyster mushrooms, roasted red peppers, garden oregano,
black garlic vinaigrette, parmesan

House-made Tagliatelle Carbonara | 32

crispy pancetta, 'Chateau Chooks' egg yolk, garden leeks,
parmesan

Captain James' Grilled Wahoo | 42

caramelized onion puree, malabar spinach, balsamic pickled eggplant,
garden celery salsa verde

Grilled Blue House Salmon | 41

Flowers Farm summer corn succotash, marinated kale, grilled nectarine relish

Grilled 12oz Niman Ranch Rib Eye Steak | 58

charred garden eggplant puree, braised oyster mushrooms, pickled Brussels sprouts,
garden celery & June plum chimichurri



WEDNESDAY 8 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Gastro Pub Specials

Captain Atlee's Snapper Fish & Chips | 35

crushed green peas, garden mint,
'Coco Bluff' coconut remoulade, lemon,
hand-cut fries

CAB Beef Wellington | 58

yukon potato mash, roasted garden
vegetables, garden bok choy, natural jus

SWIRL: Best of Argentina & Chile

Thursday 16 July 2026 | 5:30-7pm

South America is home to some of the
highest-altitude vineyards in the world,
creating a rare combination of power,
freshness and precision. From Patagonia's
rugged landscapes to the celebrated
vineyards of Mendoza and Maipo, discover
bold Chilean and Argentinian wines.
Enjoy five expertly paired tastings with
seasonal canapés crafted by our chefs.
CIS 65 per person (plus grats).

To reserve, email us or call +1 345 945 1815.



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.