

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' 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

SOUP & SALADS

Summer Yellow Corn Chowder | 9

herbed croutons, local chili crema, green onions, lemon 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,
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 Summer Corn Risotto | 28

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

Spaghetti Carbonara | 29

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

Captain James' Blackfin Tuna Poke Bowl | 35

Japanese rice, avocado, Brasserie jackfruit kimchi, radish, edamame, cucumber,
marinated wakame, spicy soy, sesame seeds

Captain Atlee's Roasted Red Snapper | 38

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

CAB Beef Burger | 28

briccho bun, cheddar cheese, smoked garden onions, tomato, marinated kale,
local chili aioli, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, garden greens, garden celery & June plum
chimichurri, house-made pepper jelly, hand-cut fries



FRIDAY 10 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Summer Yellow Corn Chowder

herbed croutons, local chili crema,
green onions, lemon 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, Brasserie jackfruit
kimchi, radish, edamame, cucumber,
marinated wakame, spicy
soy, sesame seeds

OR

Spaghetti Carbonara

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

DESSERTS

Cayman Mango Eton Mess

lime cream, 'chateau chooks' meringue,
local passion fruit



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.