

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’s Blackfin Tuna Tartar | 19
avocado puree, cucumber, shallots, pickled garden radish, spicy soy,
island crisps

Brasserie Grilled Cheese | 12
soft brie, white truffle, local papaya & soursop jam

Chicken Liver Pate | 13
‘Coco Bluff’ coconut ghee, garden peach chutney, grilled ciabatta

SOUP & SALADS

Roasted Vegetables & Lentil Soup | 9
mustard crème fraiche, pickled June plum,
garden green onions

Cayman Mango Salad | 16
arugula, burrata, grilled red onion, local peppers, cucumbers,
garden radish, spicy lime vinaigrette

Garden Green Papaya Salad | 15
green cabbage, local tomato, starfruit, 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

Brasserie Jackfruit Curry | 26
jasmine rice, garden greens, starfruit chutney, roasted cashews,
cilantro, lime

Spaghetti Carbonara | 28
crispy pancetta, ‘Chateau Chooks’
egg yolk, garden green onions, parmesan

Captain James’ Blackfin Tuna Poke Bowl | 35
Japanese rice, avocado, Brasserie jackfruit kimchi, radish, edamame, cucumber,
marinated wakame, spicy soy, sesame seeds

Grilled Blue House Salmon | 38
garden celery & potato puree, balsamic pickled eggplant, local greens,
tomato-garlic vinaigrette

CAB Beef Burger | 28
brioche bun, Swiss cheese, grilled red onion, tomato, lettuce, banana peppers,
garden herb ranch, hand-cut fries

Steak Frites | 39
‘Chateau Chooks’ poached egg, garden greens, garden celery & June plum
chimichurri, house-made pepper jelly, hand-cut fries



WEDNESDAY 22 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35
Choice of 3 courses | 45

APPETISERS

Roasted Vegetables & Lentil Soup
mustard crème fraiche, pickled June plum,
garden green onions

OR
Garden Green Papaya Salad
green cabbage, local tomato, starfruit,
green beans, carrots, local cucumber,
crispy shallots, roasted peanuts,
spicy tamarind dressing, garden lime

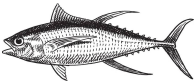
ENTREES

Brasserie Jackfruit Curry
jasmine rice, garden greens,
starfruit chutney, roasted cashews,
cilantro, lime

OR
Spaghetti Carbonara
crispy pancetta, ‘Chateau Chooks’
egg yolk, garden green onions, parmesan

DESSERTS

Trio of House-Made Sorbets
garden tamarind & Cayman Sea salt, black
sapote & chocolate, citrus



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.