

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

Garden Vegetable Minestrone Soup | 9
spaghetti, garden kale, celery pesto,
parmesan

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

Garden Green Papaya Salad | 15
green cabbage, cherry tomato, garden 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

Captain James’ Roasted Triggerfish | 38
roasted lemon potatoes, fresno peppers, cherry tomatoes, pak choy,
garden celery pesto

CAB Beef Burger | 28
brioche bun, provolone cheese, smoked caramelized onions, tomato, garden mizuna,
house made pickles, fresno pepper aioli,
hand-cut fries

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



WEDNESDAY 29 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

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

APPETISERS

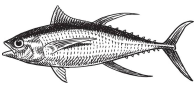
Garden Vegetable Minestrone Soup | 9
spaghetti, garden kale, celery pesto,
parmesan
OR
Brasserie Grilled Cheese
soft brie, white truffle, local papaya &
soursop jam

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.