

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, mixberries chutney, grilled ciabatta



SOUP & SALADS

**Peruvian Roasted Chicken Soup | 9**  
organic quinoa, cilantro, green onions,  
lime

**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, ‘Coco Bluff’ coconut  
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 swiss  
chard, 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



THURSDAY 30 JULY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



Business Lunch Menu

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

APPETISERS

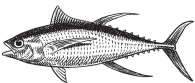
**Peruvian Roasted Chicken Soup**  
organic quinoa, cilantro,  
green onions, lime  
**OR**  
**Brasserie Grilled Cheese**  
soft brie, white truffle, local papaya &  
soursop jam

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.