

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

Captain Dorson’s Triggerfish Tostadas | 19
seasoning peppers, blood orange, starfruit, avocado, chipotle aioli,
Cayman mango aguachile, cilantro

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

Roasted Potato & Cheddar Soup | 9
blackened croutons, sour cream, green onions,
parsley oil

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 Atlee’s Roasted Red Snapper | 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



FRIDAY 31 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 Potato & Cheddar Soup
blackened croutons, sour cream,
green onions, parsley oil
OR
Captain Dorson’s Triggerfish Tostada
seasoning peppers, blood orange, starfruit,
avocado, chipotle aioli,
Cayman mango aguachile, cilantro

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.