

## SMALL & SHARE PLATES

### Captain James's Blackfin Tuna Tartar | 19

Avocado puree, local cucumber, shallots, green onions, pickled radish, spicy soy, island crisps

### Captain James' Black Snapper Ceviche | 19

red onion, june plum, seasoning pepper, cucumber, cilantro, mango-lime aguachile, island crisps

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop jam

### Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, surinam cherry chutney, grilled ciabatta

## SOUP & SALADS

### Split Pea & Ham Soup | 9

blackened focaccia croutons, crème fraiche, parsley, olive 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, 'Coco Bluff' coconut, crispy shallots, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

## LARGE PLATES

### Summer Yellow 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 green onions, parmesan

### Captain James' Blackfin Tuna Poke Bowl | 35

Japanese rice, avocado, garden rose apple kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

### Brasserie Catch Grilled Wahoo | 38

roasted pumpkin & garden corn puree, malabar spinach, peach & starfruit salsa

### CAB Beef Burger | 28

brioche bun, pepper jack cheese, caramelized garden onions, tomato, lettuce, pickled zucchini, avocado aioli, hand-cut fries

### Steak Frites | 39

'Chateau Chooks' poached egg, garden greens, garden chilies & 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



WEDNESDAY 1 JULY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### APPETISERS

#### Split Pea & Ham Soup

blackened focaccia croutons, crème fraiche, parsley, olive 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, garden rose apple kimchi, radish, edamame, cucumber, marinated wakame, spicy soy, sesame seeds

OR

#### Spaghetti Carbonara

crispy pancetta, 'Chateau Chooks' egg yolk, garden green onions, parmesan

### DESSERTS

#### Trio of house-made sorbets

black sapote & chocolate, garden tamarind Cayman sea salt, local papaya



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.