

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

Mexican Black Bean Soup | 9

Crispy tortilla, queso fresco, avocado, cilantro

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 chillies & 'Coco Bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries



THURSDAY 2 JULY

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Mexican Black Bean Soup

crispy tortilla, queso fresco, avocado, cilantro

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.