

## 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' Wahoo Ceviche | 19

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

### Captain James' Blackfin Tuna Crudo | 19

garden green onions, dragon fruit, blood orange, shaved radish, radish greens,  
seasoning pepper, citrus miso dressing

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & soursop jam

### Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, garden Surinam cherry chutney,  
grilled ciabatta

## SOUP & SALADS

### French Onion Soup | 9

gruyere cheese crouton, thyme, parsley

### 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

### Flowers Farm Summer 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 leeks,  
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' Grilled Wahoo | 38

caramelized onion puree, malabar spinach, balsamic pickled eggplant,  
garden celery salsa verde

### Grilled Blue House Salmon | 38

Flowers Farm summer corn succotash, marinated kale, grilled nectarine relish

### CAB Beef Burger | 28

brioche bun, cheddar cheese, smoked garden onions, tomato, marinated kale,  
local chili aioli, hand-cut fries

### Steak Frites | 39

'Chateau Chooks' poached egg, garden greens, garden celery & June plum  
chimichurri, house-made pepper jelly, hand-cut fries



WEDNESDAY 8 JULY

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

### APPETISERS

#### French Onion Soup

gruyere cheese crouton, thyme, parsley

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, Brasserie jackfruit  
kimchi, radish, edamame, cucumber,  
marinated wakame, spicy  
soy, sesame seeds

OR

#### Spaghetti Carbonara

crispy pancetta, 'Chateau Chooks'  
egg yolk, garden leeks, parmesan

### DESSERTS

#### Cayman Mango Eton Mess

lime cream, 'chateau chooks' meringue,  
local passion fruit



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.