

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

arugula, garden radish, cherry tomato, cayman seasoning pepper, pickled starfruit, callaloo tartare, 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, Flowers Farm papaya & mango jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, seasonal guava & starfruit relish, grilled ciabatta

SOUP & SALADS

Roasted Carrot & 'Coco Bluff' Coconut Soup | 9

sesame seed crumble, sugar cane crema, pickled ginger

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 16

field greens, spicy pumpkin seed granola, pickled cranberries, black garlic pesto, parmesan cheese

Charred Cayman Avocado Salad | 16

arugula, cherry tomatoes, grilled red onion, pickled breadfruit, cucumbers, puffed quinoa, green goddess dressing

Flowers Farm Green Papaya Salad | 15

green cabbage, cherry tomato, green beans, carrots, 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

Farmer Codi's Oyster Mushroom Pasta | 26

spaghetti, charred leeks, malabar spinach, calabrian chilies, parmesan

Brasserie Honey Garlic Chicken Breast | 30

jasmine rice, farmer Alex jackfruit kimchi, cucumber & wakame salad, green onions

Slow-Cooked Pork Belly | 32

sweet potato & apple purée, 'Coco Bluff' coconut & papaya slaw, dark rum & sugar cane jus

Captain James' Blackfin Tuna Poke Bowl | 35

japanese rice, local avocado, jackfruit kimchi, radish, edamame, cucumber, marinated wakame, spicysoy, sesame seeds

Brasserie Catch Triggerfish Schnitzel | 39

yellow heart breadfruit salad, garden lettuce, pickled okra, fermented scotch bonnet hot sauce, charred lemon

CAB Beef Burger | 28

brioche bun, american cheese, beer-braised onions, tomato, lettuce, house-made pickles, roasted garlic aioli, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, arugula, garden herb chimichurri, house-made pepper jelly, hand-cut fries



MONDAY 31 AUGUST

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



*SWOGL: Discover The Cape
Winelands*

10 Sept | 5:30-7pm | The Brasserie

Journey through South Africa's celebrated wine regions with Master Sommelier Simone Ragusa. Discover five exceptional wines that showcase the diversity and character of the Cape's most iconic terroirs, from crisp, cool-climate whites to elegant, full-bodied reds. Each wine is expertly paired with seasonal canapés crafted by award-winning Chef Dean Max, inspired by his recent journey through South Africa's renowned

Cape Winelands.

Ci\$ 65 per person (plus grats)

To reserve, email us or call +1 345 945 1815.



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.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.

A 5% eco-packaging fee supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers.

Let's protect our planet together!