

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

arugula, garden radish, cherry tomato, cayman seasoning pepper,
pickled starfruit, callaloo tartare, charred lemon

Captain Atlee's Wahoo Ceviche | 19

red onion, green papaya, 'Coco Bluff' coconut, seasoning pepper, cilantro,
local guava aguachile, island crisps

Captain James' 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

Curried Chickpea & Lamb Soup | 9

callaloo, lemon yogurt, pickled cauliflower

'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, long 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, roasted peppers, local chilies, callaloo, parmesan

Tamarind Date BBQ Chicken Breast | 30

roasted beet hummus, Flowers Farm green papaya & bok choy slaw,
pickled grapes

Captain James' Blackfin Tuna Poke Bowl | 35

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

Captain Elena's Roasted Triggerfish | 37

Flower Farm roasted pumpkin & long bean succotash, spicy greens,
dragon fruit & papaya relish

Captain Shadiac's Grilled Yellowfin Tuna | 39

roasted breadfruit, local cucumber, garden bok choy,
shiitake mushroom & soy broth

CAB Beef Burger | 28

brioche bun, halloumi cheese, blackened onions, tomato, local lettuce,
fresno pepper aioli, hand-cut fries

Steak Frites | 39

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



WEDNESDAY 16 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Curried Chickpea & Lamb Soup

callaloo, lemon yogurt,
pickled cauliflower

OR

Brasserie Grilled Cheese

soft brie, white truffle,
Flowers Farm papaya & mango jam

ENTREES

Tamarind Date BBQ Chicken Breast

roasted beet hummus, Flowers Farm
green papaya & bok choy slaw,
pickled grapes

OR

Captain Elena's Roasted Triggerfish

Flowers Farm roasted pumpkin &
long bean succotash, spicy greens,
dragon fruit & papaya relish

DESSERTS

Local Guava Pavlova

'Chateau Chooks' meringue,
'Coco Bluff' coconut cream, garden mint,
coconut chips



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.