

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain James' Black Snapper Ceviche | 19

red onion, green papaya, 'Coco Bluff' coconut, freso 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 & soursop jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, Flowers Farm papaya chutney,
grilled ciabatta

SOUP & SALADS

Brazilian Style Brasserie Catch Fish Soup | 9

crispy cassava, kale, green onions, shaved radish, lemon

'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

Flowers Farm Roasted Pumpkin Pasta | 26

spaghetti, farmer codi's oyster mushrooms, garden chilis, rosemary, parmesan

Tamarind Glazed Chicken Breast | 30

roasted local pumpkin tahina, charred okra, garden greens, date & starfruit relish

Crispy Pork Belly | 28

local avocado salad, pickled garden vegetables, brasserie hot sauce, flour tortilla

Captain James' Blackfin Tuna Poke Bowl | 35

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

Captain James' 'Coco Bluff' Coconut Steamed Red Snapper | 38

jasmine rice, grilled broccoli, stir-fried bok choy, hot soy-sesame oil

Captain Dorson's Roasted Rainbow Runner | 38

roasted potatoes, poblano peppers, cherry tomatoes, long beans,
callaloo, local avocado gribiche

CAB Beef Burger | 28

brioche bun, halloumi cheese, red onion marmalade, tomato, garden lettuce,
garden herb aioli, hand-cut fries

Steak Frites | 39

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



FRIDAY 25 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Brazilian Style Brasserie Catch Fish Soup

crispy cassava, kale, green onions,
shaved radish, lemon

OR

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad

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

ENTREES

Tamarind Glazed Chicken Breast

roasted local pumpkin tahina,
charred okra, garden greens,
date & starfruit relish

OR

Captain James' 'Coco Bluff' Coconut Steamed Red Snapper

jasmine rice, grilled broccoli,
stir-fried bok choy, hot soy-sesame oil

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.