

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, cucumber, fresno pepper, cilantro,
local mango aguachile, island crisps

Captain Clayton's Yellowfin Tuna Crudo | 19

local guava, fresno peppers, 'Coco Bluff' coconut, green onions, crispy shallots,
garden tamarind dressing

Brasserie Grilled Cheese | 12

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

Chicken Liver Pate | 13

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

SOUP & SALADS

Roasted Pumpkin & Lentil Soup | 9

grilled sourdough, crème fraiche, rosemary & mushroom soffrito

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 15

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

Local Watermelon Salad | 14

garden lettuce, stracciatella, toasted pistachios, charred 'Coco Bluff' coconut,
crispy green papaya, balsamic vinaigrette

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

wakame rice, garden papaya kimchi, kale & pickled vegetable salad, teriyaki glaze

Captain Clayton's Yellowfin Tuna Poke Bowl | 35

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

Captain James' Roasted Red Snapper | 38

saffron rice, local peppers, callaloo, pickled okra, charred tomato romesco

Captain Clayton's Grilled Yellowfin Tuna | 39

celery root puree, roasted shiitake mushrooms,
garden bok choy, bourbon jus

CAB Beef Burger | 28

brioche bun, cheddar cheese, grilled red onion, tomato, garden lettuce,
house-made pickles, thousand island dressing, hand-cut fries

Steak Frites | 39

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



TUESDAY 29 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Roasted Pumpkin & Lentil Soup

grilled sourdough, crème fraiche,
rosemary & mushroom soffrito

OR

Local Watermelon Salad

garden lettuce, stracciatella,
toasted pistachios,

charred 'Coco Bluff' coconut,

crispy green papaya, balsamic vinaigrette

ENTREES

Tamarind Glazed Chicken Breast

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

OR

Captain James'

Roasted Red Snapper

saffron rice, local peppers, callaloo,
pickled okra, charred tomato romesco

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.