

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

Captain Dorson's Black Snapper Ceviche | 19

local dragon fruit, green papaya, 'Coco Bluff' coconut, seasoning pepper, cilantro, mango aguachile, 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

Basque Style Brasserie Catch Tuna & Potato Soup | 9

grilled ciabatta, garlic aioli, parsley, 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

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

Captain Dorson's Roasted Blue Runner Jack | 37

herbed breadfruit, garden greens, pickled okra, cayman mango salsa

Captain Dorson's Roasted Red Snapper | 39

lemongrass-scented rice, long beans, Flowers Farm papaya salad, garden tamarind dressing, lime

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



FRIDAY 04 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Basque Style Brasserie Catch Tuna & Potato Soup

grilled ciabatta, garlic aioli, parsley, lemon

OR

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad

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

ENTREES

Farmer Codi's Oyster Mushroom Pasta

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

OR

Captain Dorson's

Roasted Blue Runner Jack

herbed breadfruit, garden greens, pickled okra, cayman mango salsa

DESSERTS

'Coco Bluff' Coconut Rice Pudding

rum raisins, almond crumble, sugar cane caramel, lime



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.