

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Dorson's Black Snapper Ceviche | 19

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

Roasted Broccoli & Parmesan Soup | 9

'Coco Bluff' coconut crema, smoked fish salad, thyme crumble, scotch bonnet relish

'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, 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, Flower Farm bok choy, calabrian chilies, 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 Shelene's Grilled Day Grouper | 39

roasted breadfruit, local cucumber, garden bok choy, shitake 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



MONDAY 14 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 Broccoli & Parmesan Soup

'Coco Bluff' coconut crema, smoked fish salad, thyme crumble, scotch bonnet relish

OR

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad

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

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.