

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

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

Brasserie Catch Hot & Sour Soup | 9

pickled bok choy, seasoning pepper, green onions, sesame tofu

'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

Tamarind Date BBQ Chicken Breast | 30

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

Slow-Cooked Pork Belly | 32

sweet potato & apple purée, 'Coco Bluff' coconut & papaya slaw,
dark rum & sugar cane jus

Captain Elena's Roasted Triggerfish | 37

shaved Brussels sprouts, garden beets & citrus salad, leek emulsion,
spicy almonds

Captain Dorson's Roasted Red Snapper | 39

cauliflower couscous, long beans, garden greens,
Flowers Farm papaya & cucumber relish

CAB Beef Burger | 28

brioche bun, halloumi cheese, roasted peppers, grilled red onion, tomato, lettuce,
spicy avocado aioli, hand-cut fries

Steak Frites | 39

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



FRIDAY 11 SEPTEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 45

APPETISERS

Brasserie Catch Hot & Sour Soup

pickled bok choy, seasoning pepper, green
onions, sesame tofu

OR

Flowers Farm Green Papaya Salad

green cabbage, cherry tomato,
long beans, carrots, cucumber,
crispy shallots, roasted peanuts,
spicy tamarind dressing, lime

ENTREES

Farmer Codi's Oyster Mushroom Pasta

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

OR

Captain Elena's Roasted Triggerfish

shaved Brussels sprouts, garden beets &
citrus salad, leek emulsion,
spicy almonds

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 apary 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.