

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

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

Captain Dillan's Wahoo 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

Cuban Black Bean Soup | 9

crispy pork, sour cream, callaloo, 'Coco Bluff' coconut & tomato sofrito

'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 Dillan's Grilled Wahoo | 39

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



THURSDAY 01 OCTOBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



*SWOOL: Best Vineyards of
Europe*

22 Oct | 5:30-7pm | The Brasserie

Europe's winemaking heritage spans thousands of years, shaped by some of the world's oldest and most celebrated vineyards. Journey through its renowned wine regions with Italian-born Master Sommelier Simone Ragusa, whose deep-rooted European wine knowledge and global tasting experience will guide you through an exceptional selection at The Brasserie. C\$65 per person (plus gratuity).

To reserve, email us or call +1 345 945 1815



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.

A 5% **eco-packaging fee**
supports sustainable
materials for take-away, and
a \$1.50 fee ensures
eco-friendly packaging
for leftovers.

Let's **protect our planet together!**