

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

purslane, garden radish, grapefruit, cucumber, pickled guava,
callaloo tartare, charred lemon

Captain Wesley's Wahoo Ceviche | 19

red onion, green papaya, cucumber, grapefruit, fresno pepper, cilantro,
local mango aguachile, island crisps

Captain Atlee's Yellowfin Tuna Crudo | 19

Flowers Farm pomelo, starfruit, 'Coco Bluff' coconut, green onions,
crispy green 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 Mushroom Soup | 9

black pepper crema, parmesan crumble, garlic chives, olive oil

'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

Spaghetti alla Norma | 26

Flowers Farm eggplant, garden chilis, tomato reduction, garden thai basil, parmesan

Flowers Farm Papaya BBQ Chicken Breast | 30

potato salad, 'Coco Bluff' coconut & bok choy slaw,
house-made jalapeño cornbread

Captain Atlee's Yellowfin Tuna Poke Bowl | 35

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

Captain Wesley's Grilled Wahoo | 39

local beet tahini, cumin roasted carrots, mustard greens,
Flowers Farm pomelo vinaigrette

Captain Atlee's Grilled Yellowfin Tuna | 39

japanese rice, sweet & sour turnips, baby bok choy, garden tamarind ponzu

CAB Beef Burger | 28

brioche bun, swiss cheese, smoked red onion, tomato, marinated callaloo,
house-made pickles, jerk aioli, hand-cut fries

Steak Frites | 39

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



MONDAY 05 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!**