

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

### Captain James' Triggerfish Tostadas | 19

local avocado, red onion, cucumber, grapefruit, Flower Farm papaya,  
chilies, cilantro, lime

### Captain Cody's Yellowfin Tuna Crudo | 19

Flowers Farm pomelo, starfruit, '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

### Hot & Sour Beef Soup | 9

cellophane noodles, bok choy, shitake mushrooms, green onions, lime

### '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

### Flowers Farm Green Papaya Salad | 15

shaved Brussels sprouts, 'Coco Bluff' coconut, cucumber, grapefruit,  
toasted peanuts, crispy yellowfin tuna, spicy mango dressing

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

### Roasted Hot Turkey Knife & Fork Sandwich | 26

pullman bread, swiss cheese, apple stuffing, sorrel tartar, dijon mustard,  
sage gravy, hand-cut fries

### Captain Atlee's Yellowfin Tuna Poke Bowl | 35

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

### Captain Cody's Grilled Mahi Mahi | 39

roasted Flowers Farm pumpkin, garden greens,  
wadayo park pomelo & brown butter emulsion

### Captain Cody's Grilled Yellowfin Tuna | 39

curried lentils, tandoori cauliflower, green papaya & carrot slaw,  
garden starfruit & tomato vinaigrette

### CAB Beef Burger | 28

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

### Steak Frites | 39

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



WEDNESDAY 14 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!