SMALL & SHARE PLATES

Crispy Brasserie Catch Fish Cakes | 16
garden greens, garden radish, grapefruit, cucumber, pickled guava,
callaloo tartare, charred lemon

Captain James' Triggerfish Ceviche | 19
red onion, garden starfruit, grapefruit, clementines, seasoning pepper, cilantro,
citrus aguachile, island crisps

Captain James' Yellowfin Tuna Tartar | 19
local avocado, Flowers Farm cucumber, shallots, garlic chives,
pickled garden radish, spicy soy, island crisps

Brasserie Grilled Cheese | 12
soft brie, white truffle, Flowers Farm papaya & custard apple jam

Chicken Liver Pate | 13
'Coco Bluff' coconut ghee, Flowers Farm papaya chutney,
grilled ciabatta

SOUP & SALADS

Garden Tamarind & Lentil Soup | 9
cilantro, garden chilies, toasted coconut, lemon

'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

Roasted Cauliflower Cacio e Pepe | 24
spaghetti, cauliflower cream, black pepper,
pecorino romano

Papaya BBQ Chicken Sandwich | 26
brioche bun, swiss cheese, 'Coco Bluff' coconut & kale slaw,
jalapeño, dijon mustard, hand-cut fries

Captain James' Yellowfin Tuna Poke Bowl | 36
japanese rice, local avocado, garden papaya kimchi, radish, edamame, cucumber,
marinated wakame, spicysoy, sesame seeds

Captain James' Roasted Triggerfish | 38
'Coco Bluff' coconut rice, roasted okra, garden greens, Flowers Farm cucumber salad,
Flowers Farm papaya curry

Captain James' Grilled Yellowfin Tuna | 39
fingerling potatoes, local pepper & tomato stew, garden greens,
balsamic-olive oil dressing

CAB Beef Burger | 28
brioche bun, cheddar cheese, guanciale, beer-braised onions, tomato, lettuce,
house-made pickles, fresno pepper aioli, hand-cut fries

Steak Frites | 39
'Chateau Chooks' poached egg, arugula, garden herb chimichurri,
house-made pepper jelly, hand-cut fries

THE BRASSERIE

WEDNESDAY 21 OCTOBER

Chef Dean Max and Chef Artemio Lopez welcome you

SWORL: 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. CI$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!**