

SMALL & SHARE PLATES

Crispy Brasserie Catch Fish Cakes | 16

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

Captain Dorson's Black Snapper Ceviche | 19

red onion, garden starfruit, grapefruit, clementines, seasoning pepper, cilantro,
mango aguachile, island crisps

Captain Nicholas' 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 & apple-banana jam

Chicken Liver Pate | 13

'Coco Bluff' coconut ghee, Flowers Farm papaya chutney,
grilled ciabatta

SOUP & SALADS

Roasted Cauliflower & Leek Soup | 9

smoked scallops, crème fraîche, garden mustard green salsa verde, crispy capers

'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

green cabbage, carrots, '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

Brown Butter Butternut Squash Pasta | 24

spaghetti, shaved garlic, chili flakes, spicy breadcrumbs,
garden sage, parmesan

Flowers Farm Papaya BBQ Chicken Sandwich | 26

brioche bun, swiss cheese, 'Coco Bluff' coconut & kale slaw, jalapeño,
dijon mustard, hand-cut fries

Captain Nicholas' Yellowfin Tuna Poke Bowl | 36

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

Captain Atlee's Roasted Red Snapper | 38

white bean passatina, garden vegetable giardiniera,
mustard greens, herb salsa verde

Captain Nicholas' Seared Sesame Yellowfin Tuna | 39

japanese rice, garden bok choy, cucumber salad,
local mushroom-soy broth

CAB Beef Burger | 28

brioche bun, provolone cheese, red onion marmalade, tomato, lettuce,
house-made pickles, rosemary-seasoning pepper aioli, hand-cut fries

Steak Frites | 39

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



MONDAY 02 NOVEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



*Wine & Dine:
COAST AND COAST*

Friday 13 November | 6:30-10 pm |
The Brasserie

Two renowned wine regions. Two legendary wineries. One unforgettable evening. Join us for a multi-course dinner featuring the acclaimed wines of Cloudy Bay and Joseph Phelps Vineyards, each paired to highlight the distinct character and craftsmanship of these celebrated estates. Four-course tasting Menu carefully created by Chef Dean Max, with a canapés reception in the Garden. C\$ 150 per person (plus grats).

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!