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 fraiche, 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 pak choi, 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

THE BRASSERIE

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 .
CI$ 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!**