## 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 Chicken & Noodle Soup | 9**
egg noodles, garden kale, thyme, lemon 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

**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 James' Roasted Red Snapper | 38**
cauliflower couscous, chili roasted eggplant, mustard greens,
papaya & starfruit salsa, charred lime

**Captain Nicholas' Grilled Yellowfin Tuna | 39**
heirloom civil war butter bean & tomato stew, garden greens,
flowers farm cucumber pickle

**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

**TUESDAY 03 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!**