SMALL & SHARE PLATES

Captain Diego's Conch Fritters | 20
Flowers Farm scotch bonnet aioli, garden arugula, charred lemon

Captain Douglas' Wahoo Ceviche | 19
longan, garden radish, seasoning pepper, wadayo park pomelo, cilantro, 'Coco Bluff' coconut leche de tigre, island crisps

Captain Lewis' Rainbow Runner Crudo | 19
avocado, Flowers Farm cucumber, grapefruit, garden culantro, crispy shallots, tamarind-soy dressng

Captain Diego's Conch Salad | 21
local peppers, red onion, cayman sorrel, starfruit, mint, passion fruit dressing, island crisps

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

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

SOUP & SALADS

Tuscan Style Black Lentil Soup | 9
house-made sourdough, spinach, scotch bonnet-thyme relish, parmesan

'Coco Bluff' Sugar Cane Glazed Local Pumpkin Salad | 15
field greens, spicy pumpkin seed granola, pickled cranberries, pomegranate, black garlic pesto, parmesan cheese

Charred Cayman Avocado Salad | 16
mixed greens, 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

Spaghetti Arrabbiata | 24
garden kale, shaved garlic, Flowers Farm scotch bonnet, tomato reduction, basil, parmesan

Crispy Duck Confit | 32
roasted pumpkin puree, herbed mushrooms & brussels sprouts warm salad, Flowers Farm sorrel & apple gastrique

Captain Dillan's Yellowfin Tuna Poke Bowl | 37
japanese rice, local avocado, garden papaya kimchi, radish, edamame, cucumber, marinated wakame, spicysoy, sesame seeds

Captain Douglas' Grilled Wahoo | 40
breadfruit & west indian pumpkin succotash, braised collard greens, creole sauce

Captain Dillan's Seared Yellowfin Tuna | 40
cauliflower-miso puree, sesame okra, garden greens, ginger-kaffir lime beurre blanc

CAB Beef Burger | 28
brioche bun, cheddar cheese, beer-braised onions, tomato, lettuce, pickled zucchini, garden banana pepper aioli, hand-cut fries

Steak Frites | 39
'Chateau Chooks' poached egg, mustard greens, scotch bonnet chimichurri, house-made pepper jelly, hand-cut fries

THE BRASSERIE

WEDNESDAY 25 NOVEMBER

Chef Dean Max and Chef Artemio Lopez welcome you



Harvest Dinner: Lobster & Champagne

Friday 04 Dec 2026 | 6:30-10pm | The Brasserie

Celebrate the opening of Cayman's lobster season with an extraordinary five-course, family-style dining experience honouring the island's first catch. Savour the fresh, delicate flavours of locally caught lobster, expertly prepared alongside the finest seasonal ingredients and complemented by a curated selection of exceptional French Champagnes. Join us for an unforgettable evening of exquisite food, fine Champagne and warm Cayman hospitality at The Brasserie's signature Harvest Dinner.
CI$ 210 per person (plus gratuities).

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!**