THE BRASSERIE
Lunch Menu

Address: Cricket Square
Phone: (345) 945 1815
Cuisine: Gourmet Fusion

SMALL & SHARING PLATES

Crispy Fish Cakes **CI$16**

Marinated kale, ‘coco bluff’ coconut and seasoning pepper remoulade, cherry tomato, balsamic pickled okra, charred lemon

Captain Atlee’s Yellowfin Tuna Tartar **CI$19**

Avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Captain Daniel’s Conch Salad **CI$21**

Local peppers, cucumber, garden longan, ‘coco bluff’ coconut, red onion, passion fruit–scotch bonnet dressing

Brasserie Grilled Cheese **CI$12**

Soft brie, white truffle, garden papaya & jujube plum jam

SOUPS & SALADS

Add to any salad:

Chicken $8
Shrimp $11
Steak $16
Brasserie Catch $16

Roasted Butternut Squash Soup **CI$9**

Spiced crumble, ginger cream, garden sorrel relish

Brasserie Honey Roasted Local Pumpkin Salad **CI$16**

Field greens, danish blue cheese, roasted pears, charred ‘coco bluff’ coconut, pomegranate, roasted walnuts, cayman sorrel pesto

Roasted Beet Salad **CI$16**

Field greens, goat cheese, shaved fennel, citrus, pickled ‘coco bluff’ coconut, apple cider & brasserie honey vinaigrette

LARGE PLATES

Roasted Pepper & Saffron Risotto **CI$28**

Crispy oyster mushrooms, eggplant salmoriglio, garden purslane, parmesan

Cayman Lobster Pasta **CI$34**

Spaghetti, cherry tomatoes, garden Chinese cabbage, garden basil, parmesan

Captain Atlee's Grilled Yellowfin Tuna **CI$38**

Roasted fingerling potatoes, okra, kalamata olives, garden kale, tomato & starfruit fresca

Captain Atlee's Grilled Wahoo **CI$38**

Cauliflower & beet puree, roasted carrots, garden beet greens, seville orange & charred shishito pepper vinaigrette

Crispy Duck Confit **CI$34**

Pumpkin & apple puree, garden mustard greens, clementine & starfruit salad, hot brasserie honey

CAB Beef Burger **CI$29**

Brioche bun, provolone cheese, whiskey braised onions, tomato, banana peppers, arugula, charred leek aioli, hand-cut fries

Steak Frites **CI$39**

'Chateau chooks' poached egg, garden greens, 'coco bluff' coconut chimichurri, house-made pepper jelly, hand-cut fries

The Brasserie frequently changes their menu based on availability of local ingredients. Dishes and prices maybe differ.

Last updated: Mon 22 Dec, 2025