

STARTERS

- STONE HEARTH LOAF 手作酸种面包佐青葱黄油  \$12
artisan sourdough, spring onion salted butter
- PULLED PORK TACO 手撕猪肉塔  \$16 (3 PCS)
pulled pork, avocado, smoked paprika aioli
- BEEF BONE MARROW 烤牛骨髓配酸面包 \$15
bone marrow, sourdough toast, chives, fried onion
- PRAWN COCKTAIL 鲜虾鸡尾酒  \$16 (3 PCS)
sriracha mayo, pomelo, lettuce, crispy cucumber
- MUSHROOM SOUP 蘑菇浓汤  \$12
roasted button mushroom, cream, chives
- ONION SOUP 法式洋葱汤 \$12
comté toast, thyme, beef jus, chives



ONLY THE FRESHEST INGREDIENTS ARE USED IN OUR FOOD PREPARATION, INCLUDING SASHIMI. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES. THE MANAGEMENT CANNOT BE HELD RESPONSIBLE FOR ANY ALLERGIES THAT MAY ARISE FROM THE CONSUMPTION OF ALL RAW FOOD.

ALL PRICES INDICATED ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAX.

SALADS / SIDES

- REFRESHING ROMAINE 清爽罗马生菜 🌿 \$14
romaine lettuce, caesar salad dressing, radish
- BEET & BURRATA SALAD 甜菜布拉塔沙拉 🌿🥜 \$22
heirloom beetroot salad, burrata, truffle honey, walnut
- X.O. BURRATA HEIRLOOM TOMATO 🌶️ \$22
X.O. 酱布拉塔沙拉
tomato, x.o. sauce, daikon cress, burrata, crispy, chilli oil
- SPICY WING 香辣鸡翅佐蓝纹芝士酱 🌶️ \$16 (4 PCS)
chicken wing, hot sauce, celery, blue cheese dip
- TRUFFLE MUSHROOM PÂTÉ 松露蘑菇泥 🌿 \$17
assorted fresh vegetables, truffle, mushroom, crispy
- BRUSSEL SPROUT 抱子甘蓝 🌿 \$12
brown butter soy, fried shallots



spicy



vegetarian



contains nuts

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SALADS / SIDES

- TRUFFLE FRIES 松露薯条  \$15
truffle mayo, shio kombu, parmesan cheese, chives
- CAVERN FRIES 隐石招牌薯条  \$10
coated straight-cut fries
- FOREST MUSHROOM 森林野菇 \$12
assorted mushroom, chives, thyme, beef jus
- BUTTERY MASHED POTATO 土豆泥配细香葱  \$8
mashed potato, chives

 vegetarian

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MAINS

- CAVEMAN'S MEAT SKEWER 原始人肉串 \$38
200g beef tenderloin, button mushroom, shallot,
pepper, chimichurri sauce, cherry tomato
- MUSHROOM RAGOUT FETTUCINI 蘑菇宽面 \$22
assorted mushroom, cream, butter, beef jus, parmesan cheese
(contains dairy and gluten)
- CARBONARA 卡邦尼意式通心粉 \$22
sous vide egg, smoked bacon, chives, rigatoni pasta
(contains dairy and gluten)
- CLAM VONGOLE 蛤蜊白酒塔利亚泰面 (110G)  \$24
tagliatelle, asari clams, chilli padi, parsley, chives,
garlic, white wine
(contains dairy and gluten)
- TOOTHFISH WITH PEA VELOUTÉ (200G) \$35
翡翠豌豆鲈鱼
toothfish, pea velouté, herb oil, fresh pea, herring roe
(contains shellfish)
- CAVE SMOKED RIB 烟熏排骨 \$32
500g pork rib, bbq sauce, pickles, burnt lemon, chives



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MAINS

- SANCHOKU F1 WAGYU BEEF TOMAHAWK STEAK \$17 (PER 100G)
和牛战斧牛排
bone-in F1 wagyu tomahawk steak (min. 1.3kg),
chimichurri sauce, au jus, cherry tomato
- BEEF SHORT RIB BOSSAM 韩式牛小排包肉 \$12 (PER 100G)
beef short rib (min 1.2kg), kimchi, ssamjang sauce, lettuce cup
- HUNTER'S BOARD 猎人拼盘 (3-4 PAXS) \$88
pork rib, beef tenderloin, half chicken with peri-peri sauce,
jumbo tiger prawn (4 pcs), cherry tomato
(sauces: bbq, black pepper sauce, chimchurri)
- CHARCOAL-GRILLED SPRING CHICKEN 炭烤春鸡  \$32
whole spring chicken, peri-peri sauce, burnt lemon
- CHARCOAL-GRILLED LAMB RACK 炭烤羊排  \$40 (3 PCS)
Australian grass-fed lamb rack, mash, green curry, endive yellow
- CHARRED CABBAGE 焦香卷心菜  \$18
cabbage, black garlic purée, smoked mayo,
herb salad, mashed potato



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MAINS

- SMOKED PORK RACK 烟熏猪排  \$30
pork loin, strawberry chilli, mashed potato, herb salad
- GRILLED LEMON SOLE 烤柠檬多宝鱼 \$40
whole lemon sole, sake beurre blanc, herb oil, fried kale
- CHARCOAL-GRILLED JUMBO PRAWN 碳烤大明虾 \$32 (4 PCS)
black pepper sauce, burnt lime, curry leaf
- WAGYU BEEF BURGER 和牛汉堡 \$20
wagyu beef patty, cheddar cheese, caramelized onion,
yakimiku sauce, pickled cucumber, fries
*default doneness - medium
- CAVERN SIGNATURE CHICKEN BURGER  \$20
隐石招牌鸡肉汉堡
fried chicken thigh, shredded cabbage, yuzu kosho mayo

 spicy

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DESSERTS

- BRÛLÉE OOLONG CHEESECAKE 焦香乌龙芝士蛋糕  \$12
oolong tea leaves, biscuit crust
- ROCHER 榛香金脆   \$16
dark chocolate ice-cream, hazelnut cream, hazelnut
- “SOLERO” SUNDAE “索乐罗” 青柠香草冰淇淋   \$10
vanilla soft-serve ice-cream, lime zest, candied walnut, olive oil
- DURIAN WITH SOFT-SERVE ICE-CREAM  \$12
榴莲冰淇淋
durian purée, freeze-dried durian, vanilla soft-serve ice-cream
- VANILLA SOFT-SERVE ICE-CREAM 香草冰淇淋  \$6
- CHOCOLATE SOFT-SERVE ICE-CREAM  \$6
巧克力冰淇淋



contains nuts



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KIDS' MENU

- LITTLE MINER'S PASTA 小矿工意面 \$12
tomato sauce pasta, cherry tomato, cheese
- LITTLE MINER'S KARAAGE 小矿工炸鸡块 \$12
chicken karaage, coated straight-cut fries
- LITTLE MINER'S BANGERS 小矿工香肠土豆泥 \$12
chicken sausage, mashed potato
- LITTLE MINER'S CATCH 小矿工炸鱼薯条 \$12
fried fish, coated straight-cut fries, lemon



all kids' meals come with fruits

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