



CAVERN RESTAURANT IS SINGAPORE'S
FIRST AND ONLY RESTAURANT
IN A CAVE SETTING, THAT IS INSPIRED
BY THE MULU CAVES IN SARAWAK,
ONE OF THE LARGEST AND MOST INTRICATE
CAVE SYSTEMS IN SOUTHEAST ASIA AND
A UNESCO WORLD HERITAGE SITE.
THE CHARMING AMBIENCE OF THE RESTAURANT
MAKES IT THE PERFECT BACKDROP FOR FAMILIES,
DATE NIGHTS, OR AN ADVENTUROUS
CULINARY OUTING WITH FRIENDS.

- STONE HEARTH LOAF  \$12
 手作酸种面包佐青葱黄油
 artisan sourdough,
 spring onion salted butter
 (extra: chilli crab butter +\$4)
- PRAWN COCKTAIL  (3 PCS) \$16
 鲜虾鸡尾酒
 sriracha mayo, pomelo, lettuce,
 crispy cucumber
- FRIED FISH TACO  (4 PCS) \$18
 芒果炸鱼塔
 fried fish, mango strawberry salsa,
 lime mayo
- CHICKEN LIVER PARFAIT \$13
 炭香鸡肝慕斯
 chicken liver parfait, caramelised onion,
 black vinegar, sourdough
- SICHUAN SOY WING  \$18
 四川鸡翅
 sze chuan pepper, soy sauce,
 sesame seed, clove
- SALT & PEPPER SQUID \$18
 酥炸鱿鱼
 deep-fried squid, salt, pepper,
 kecap manis mayo, curry leaf, lemon
- MUSHROOM SOUP  \$12
 蘑菇浓汤
 roasted button mushroom, cream, chives
- ONION SOUP \$12
 法式洋葱汤
 comté toast, thyme, beef jus, chives



spicy



vegetarian

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.

- REFRESHING ROMAINE 🌿 \$14
清爽罗马生菜
romaine lettuce, caesar salad dressing, radish
- BEET & BURRATA SALAD 🌿🥔 \$22
甜菜布拉塔沙拉
heirloom beetroot salad, burrata,
truffle honey, walnut
- X.O. BURRATA HEIRLOOM 🌶️ \$22
TOMATO
X.O. 酱布拉塔沙拉
tomato, x.o. sauce, daikon cress,
burrata, crispy, chilli oil (contains shellfish)
- THAI SALAD WITH 🌶️ \$20
SOFT SHELL CRAB
泰式软壳蟹沙拉
soft shell crab, thai coconut dressing,
assorted fresh vegetables, coriander
- BRUSSEL SPROUT 🌿 \$12
抱子甘蓝
brown butter soy, fried shallots,
pickled chilli



spicy



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contains nuts

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

 vegetarian

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ASSORTED MUSHROOM SKEWER 	\$22
香烤什锦蘑菇串	
250g assorted mushroom, smoked mayo, pickled shallot, herb salad, naan bread	
CAVEMAN'S MEAT SKEWER	\$38
原始人肉串	
200g beef tenderloin, button mushroom, shallot, pepper, chimichurri sauce, cherry tomato	
MUSHROOM RAGOUT TAGLIATELLE	\$22
蘑菇宽面	
assorted mushroom, cream, butter, beef jus, parmesan cheese (contains dairy and gluten)	
CARBONARA	\$22
卡邦尼意式通心粉	
sous vide egg, smoked bacon, chives, rigatoni pasta (contains dairy and gluten)	
BEEF RAGOUT RIGATONI	\$26
牛肉炖酱通心粉	
braised brisket, beef jus, carrot, onion, celery, garlic, thyme (contains dairy and gluten)	
CAVERN SPICED CHICKEN 	\$32
五香碳烤春鸡	
whole spring chicken, house blend cavern spice, burnt lemon, curry leaf	

 spicy  vegetarian

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TOOTHFISH WITH PEA VELOUTÉ \$35
翡翠豌豆鲈鱼
200g toothfish, pea velouté, herb oil, fresh pea,
herring roe (contains shellfish)

CAVE SMOKED RIB \$32
烟熏排骨
500g pork rib, bbq sauce, pickles,
burnt lemon, chives

CONFIT PORK BELLY \$30
油封慢煮五花肉
200g pork belly, yuzu chicken jus, fennel salad, parsley

PARDOO WAGYU BEEF (PER 100G) \$17
TOMAHAWK STEAK MB 4/5
和牛战斧牛排
1.4kg bone-in pardoo wagyu beef tomahawk,
chimichurri sauce, au jus, cherry tomato

BEEF SHORT RIB BOSSAM (PER 100G) \$12
韩式牛小排包肉
beef short rib (min 1.2kg), kimchi, ssamjang sauce,
lettuce cup

HUNTER'S BOARD (3-4 PAX) \$88
猎人拼盘
pork rib, beef tenderloin, half cavern spice chicken,
jumbo prawn (4 pcs), cherry tomato
(sauces: bbq, chilli crab butter, chimchurri)

 spicy  vegetarian

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CHARRED CABBAGE  \$18
 焦香卷心菜
 cabbage, black garlic purée, smoked mayo,
 herb salad, mashed potato

JERK-SPICED LAMB CHOP PANE  (250G) \$40
 香料羊排
 Australian grass-fed lamb rack, spiced pineapple,
 jamaican rum, passionfruit glaze
 (inspired by Chef Susur Lee)
 *default doneness - medium

SMOKED ALASKAN KING CRAB (PER 100G) \$18
 烟熏阿拉斯加帝王蟹
 Alaskan king crab (min 1kg), smoked jalapeno butter,
 coriander, lemon

GRILLED LEMON SOLE \$40
 烤柠檬多宝鱼
 whole lemon sole, sake beurre blanc,
 herb oil, fried kale

CHARCOAL-GRILLED  (4 PCS) \$32
 JUMBO PRAWN
 碳烤大明虾
 chilli crab butter, burnt lime, curry leaf

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WAGYU BEEF BURGER \$20
 和牛汉堡
 wagyu beef patty, cheddar cheese, caramelized onion,
 yakiniku 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

LITTLE MINER'S PASTA  \$12
 小矿工意面
 tomato sauce pasta, cherry tomato, cheese

LITTLE MINER'S KARAAGE  \$12
 小矿工炸鸡块
 chicken karaage, coated straight-cut fries

LITTLE MINER'S BANGERS  \$12
 小矿工香肠土豆泥
 chicken sausage, mashed potato

LITTLE MINER'S CATCH  \$12
 小矿工炸鱼薯条
 fried fish, coated straight-cut fries, lemon

 spicy  all kids' meals come with fruits

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BRÛLÉE OOLONG CHEESECAKE 	\$12
焦香乌龙芝士蛋糕	
oolong tea leaves, biscuit crust	
CITRUS BOMB 	\$8
柑橘爆香	
lemon garnita, yuzu Chantilly cream, orange jelly, pomelo	
ROCHER  	\$16
榛香金脆	
dark chocolate ice-cream, hazelnut cream, hazelnut	
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 	\$6
香草冰淇淋	
CHOCOLATE SOFT-SERVE ICE-CREAM 	\$6
巧克力冰淇淋	



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	hot / 热	cold / 冷
COFFEE 咖啡		
SINGLE SHOT ESPRESSO 单份浓缩咖啡	\$4	
DOUBLE SHOT ESPRESSO 双份浓缩咖啡	\$6	
COFFEE WHITE 白咖啡	\$6	\$8
COFFEE BLACK 黑咖啡	\$5	\$7
ROSE LATTE 玫瑰拿铁	\$7	\$9
ICED ORANGE AMERICANO 冰香橙美式		\$8
ICED COCONUT AMERICANO 冰椰子美式		\$8
ICED OREO LATTE 冰奥利奥拿铁		\$8
ARTISAN TEA BY POT 精选壶泡茶		
EARL GREY LAVENDER 伯爵薰衣草茶	\$7	
OSMANTHUS SENCHA 桂花煎茶	\$7	
CHAMOMILE (CAFFEINE-FREE) 洋甘菊茶（无咖啡因）	\$7	
PEPPERMINT (CAFFEINE-FREE) 薄荷茶（无咖啡因）	\$7	

OTHERS 其他饮品

PEARL OF THE ORIENT WITH LYCHEE 东方荔枝 (BTL) \$9
jasmine green tea with Moroccan rose and lychee

RASPBERRY LEMONADE KOMBUCHA 覆盆子康普茶 (BTL) \$10
bright, berry-fresh, and lightly tart.

MANGO PASSION KOMBUCHA 芒果百香康普茶 (BTL) \$10
tropical, tangy, and refreshingly crisp.

CAVERN-MADE ICED LEMON TEA 特制冰柠檬茶 \$12
freshly brewed black tea with a squeeze of lemon. light, crisp, and refreshing – just the way it should be.

MIXED BERRIES MATCHA LATTE 莓语抹茶拿铁 \$14
a creamy fusion of earthy Japanese matcha and velvety milk, swirled with the sweetness of mixed berries. A perfect balance of rich, smooth, and refreshing fruity notes.

MANGO PEACH MATCHA LATTE 芒果蜜桃抹茶拿铁 \$14
a tropical daydream of golden mango sweetness and floral peach notes, blended into a smooth and refreshing matcha latte. Light, vibrant, and perfect for sunny days.

FRESH COOLERS 清爽特饮

CITRUS WAVE COOLER 柑橘浪潮清饮 \$12
a bright blue citrus mix of curaçao and orange, finished with sparkling bubbles for a refreshing and playful escape.

BLOSSOM BREEZE 花漾清风 \$12
a delicate blend of tangy lemon juice and sweet grenadine, creating a rosy, refreshing drink with a light citrus lift.

GARDEN ZEST 青瓜姜清饮 \$12
crisp cucumber meets zesty ginger with a sparkling finish. a cool, vibrant, and ultra refreshing.

BERRY GOOD TIME 浆果缤纷时光 \$14
a refreshing blend of mixed berries, mint, lime juice, and fizzy soda, creating a perfect balance of tangy, sweet, and bubbly flavours.

JUICE 果汁

FRESHLY SQUEEZED ORANGE 鲜榨橙汁	\$12
FRESH COCONUT 鲜椰子	\$12

SOFT DRINK 汽水

COKE ZERO 无糖可乐	\$6
SPRITE 雪碧	\$6
GINGER ALE 姜汁汽水	\$6
NORDAQ FILTERED WATER (750ML)	\$5
挪达克过滤水 (750毫升)	
(choice of still or sparkling 可选有气或无气)	

BEER 啤酒

TIGER 虎牌啤酒 (325ML)	(BTL)	\$12
ERDINGER WEISSBIER (500ML)	(DRAFT)	\$15
埃丁格小麦啤酒		
HEINEKEN 喜力啤酒 (600ML)	(DRAFT)	\$15
GUINNESS 健力士黑啤酒 (560ML)	(DRAFT)	\$16

COCKTAIL 招牌鸡尾酒

'SNG BUEY' LIME MARGARITA 酸梅青柠玛格丽塔 12% ABV	\$19
a zesty twist on the classic margarita featuring the agave spirit, fresh lime juice, and lime liqueur.	
LYCHEE MOJITO 荔枝莫吉托 13% ABV	\$20
a fresh twist on the classic — mint, lime, and rum muddled with sweet lychee. light, juicy, and seriously easy to sip.	
WHISKY PLUM SOUR 梅语醇香 12% ABV	\$20
a refined twist on the classic – rich plum sweetness meets citrus brightness, layered with smooth whisky depth for a perfectly balanced, elegant sour.	
HUGO SPRITZ 雨果气泡酒 11% ABV	\$20
a refreshing floral spritz with crisp prosecco, fragrant elderflower and gin, uplifted with fresh mint and a zesty lime finish.	
MIDNIGHT MOCHA MARTINI 长岛冰茶 20% ABV	\$22
rich espresso and smooth vodka blended with chocolate liquor for a bold, velvety martini.	
TEQUILA BERRY MOONLIGHT 莓映月色 18% ABV	\$23
tequila infused with mixed berries and Aperol — a luscious, fruit-forward cocktail glowing with bittersweet notes under the moonlight.	
SINGAPORE SLING 新加坡司令 13% ABV	\$20
a delicious dose of "Style 3" gin, blended with orange, cherry, and honey-spiced liqueurs. fragrant pineapple juice, zesty lime juice, and a touch of bitters complete the mix.	
APEROL SPRITZ 阿佩罗气泡酒 11% ABV	\$19
a refreshing Italian classic made with Aperol, Prosecco, and soda water. light, bubbly, and citrusy — perfect for any sunny moment.	
GREEN LANTERN 青灯清露 18% ABV	\$22
sweet lychee and crisp cucumber come together in a refreshing cocktail, delivering a cool, fruity sip with a smooth finish.	
SUMMER SANGRIA 夏日桑格利亚 18% ABV	\$20
a vibrant blend of red wine, orange juice, and cranberry juice, offering a refreshing balance of citrus brightness and light berry sweetness. Served with sliced apple, orange, and a hint of cinnamon.	
PASSION FRUIT ROYALE 金色热浪 17% ABV	\$20
passion fruit and vanilla liquor, complemented by vibrant passionfruit juice. finished with a dash of fresh lime juice for a tropical twist.	

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	Glass / 杯 (150ml)	Bottle / 瓶 (750ml)
HARD LIQUOR 烈酒		
WHISKEY PLUM WINE 威士忌梅酒	\$15	\$128
CHAMPAGNE 香槟		
PIERRE GIMONNET & FILS OGER GRAND CRU BLANC DE BLANCS 皮埃尔·吉莫内父子酒庄特级白中白香槟 (chardonnay 霞多丽) France, Champagne 法国·香槟区	-	\$168
SPARKLING 起泡酒		
VILLA MARCELLO PROSECCO DOC TREVISO 马切罗酒庄普罗赛克起泡酒 (glera & pinot bianco 格雷拉与白皮诺) Italy, Veneto 意大利·威尼托	\$17	\$80
PIO CESARE MOSCATO D'ASTI DOCG 皮欧·切萨雷阿斯蒂麝香起泡酒 (moscato 麝香葡萄) Italy, Piedmont 意大利·皮埃蒙特		\$80

WHITE WINE 白葡萄酒	Glass / 杯 (150ml)	Bottle / 瓶 (750ml)
KONRAD HOLE IN THE WATER 康拉德“水中之洞”长相思 (sauvignon blanc 长相思) New Zealand, Marlborough 新西兰, 马尔堡	\$18	\$85
ELENA WALCH 埃琳娜·沃尔奇灰皮诺 (pinot grigio 灰皮诺) Italy, Alto Adige 意大利, 上阿迪杰	\$20	\$95
ROBERT WEIL TROCKEN 罗伯特·威尔干型雷司令 (riesling 雷司令) Germany, Rheingau 德国, 莱茵高		\$98
RED WINE 红葡萄酒		
E. GUIGAL CÔTES-DU-RHÔNE 纪哈谷罗纳河谷 (syrah, grenache & mourvèdre 西拉, 歌海娜, 慕合怀特) France, Rhône Valley 法国, 罗纳河谷	\$18	\$85
SAN FELICE IL GRIGIO 圣菲利切“灰骑士”经典基安帝珍藏 (chianti classico riserva 经典基安帝珍藏) Italy, Tuscany 意大利, 托斯卡纳	\$20	\$95
MOLLYDOOKER MAITRE D' 莫莉杜克“侍酒师”赤霞珠 (cabernet sauvignon 赤霞珠) Australia, South Australia 澳大利亚, 南澳		\$98