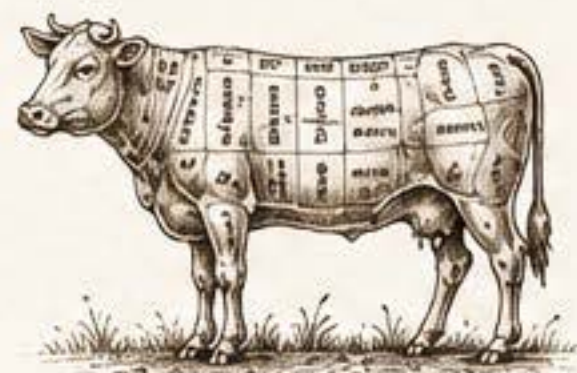




CAVEMEN™

Social



MENU À LA CARTE

APPETISERS

Hokkaido Bafun Uni & Ikura on Brioche **\$38**

Bafun Uni · Ikura · Light Soy Glaze · Toasted Brioche

Wagyu Tartare **\$42**

Hand-Cut Wagyu · Smoked Egg Yolk · Capers ·
Cornichons · Toasted Sourdough

Garden Consommé **\$28**

Arugula · Ice Plant · Pea Mash · Pine Nuts ·
Freeze-Dried Mushrooms & Vegetables · Ikura · Sesame Dressing
Finished tableside with warm Chicken Consommé

Roasted Cauliflower **\$22**

Mentaiko Aioli · Chive Oil · Crushed Peanuts ·
Bonito Flakes · Shichimi

Smoked Mala Soy Topshell & Pacific Clam Skewers **\$32**

Toasted Lemongrass · Soy Rice Puff · Shallot ·
Lime-Honey Chimichurri

Wagyu alla Romana **\$38**

Pecorino Romano · Frienza Tomatoes · Pancetta ·
Braised Wagyu Cubes & Tendon
*Slow-braised Wagyu and tendon in a rich
Roman-inspired preparation*

Grilled Octopus **\$42**

Spanish Octopus · Marinated Vegetables · Romesco Sauce

Roasted Castaing Foie Gras **\$56**

Apple & Pear Chutney · Pickled Daikon · Toasted Brioche



MAIN COURSES

½ Roasted Free-Range Poulet **\$38**

Herb Jus · Confit Garlic · Roasted Baby Potatoes · Garden Herbs

Roasted French Monkfish Fillet **\$56**

Marinated Vegetables · Red Pepper Sauce

Pot of Bouchot Mussels (500g) **\$42**

Mushroom · Spinach · White Wine Sauce ·
Toasted Homemade Bread

Uni & Crab Roe Pasta **\$56**

Creamy Uni Sauce · Crab Roe · White Onions ·
Ikura · Bafun Uni · Parmigiano-Reggiano
*Rich and intensely savoury, bringing together
Uni and sweet Crab Roe*

Hokkaido Scallop Mandala Pasta **\$56**

Seared L-Size Hokkaido Scallops · Mandala Pasta ·
Parmigiano-Reggiano Cream · Lemon Zest · Chives
*Silky Parmigiano cream balanced with
fresh lemon zest*

CHEF OMAKASE 4-COURSE TASTING MENU — \$88/PAX —

A menu guided by the kitchen,
season and the best produce available.

Appetiser · Starter · Main · Dessert

Wagyu Steak Upgrade — +\$25/Pax

OUR BUTCHERY CUTS

LARGER CUTS

Sanchoku Wagyu Porterhouse \$21.50/100g

Australian Wagyu · Approx. 1kg

Tenderloin and striploin in one substantial sharing cut

Veire Wagyu Côte de Boeuf MB6 \$23.50/100g

Irish Wagyu · Approx. 850g-1kg

Richly marbled bone-in rib with deep beef flavour

L'grow Rump Cap MB8/9 \$21.50/100g

Australian Wagyu · Hanwoo Feeding Program · Approx. 1.5-1.8kg

Highly marbled with pronounced richness and beef character

INDIVIDUAL CUTS

L'grow Wagyu Ribeye MB4/5 \$21.50/100g

Balanced marbling · Juicy · Full-bodied

Miyazaki Gyu A5 Ribeye \$32/100g

Exceptional marbling · Buttery · Rich

Kagoshima Wagyu A3 Striploin \$24/100g

Balanced marbling · Tender · Clean finish

Red Boy Striploin MB4/5 \$21.50/100g

Robust beef character · Balanced marbling

Veire Denver Steak MB7 \$19.80/100g

Highly marbled · Tender · Intensely beefy

Mangalica Pork Collar \$14.80/100g

Rich marbling · Juicy · Deep, nutty flavour

Taylor Preston Lamb Racks \$11.90/100g

Tender · Mildly gamey · Succulent

STEAK ROSSINI — +\$40

Foie Gras · Accompaniments

Seasonal Vegetable — \$15 per pax

All cuts subject to availability.



DELICATESSEN

Cheese Selection \$38 | \$48

Sausage Selection \$38 | \$48

Charcuterie Selection \$38 | \$48

QUINELLA \$58

Choice of 2 · Charcuterie · Sausage · Cheese

TRIFECTA SELECTION \$68

All 3 · Charcuterie · Sausage · Cheese



DESSERT



Homemade Tiramisu — \$18

Espresso-Soaked Sponge ·

Mascarpone Cream ·

Cocoa Finish

FEATURED WINERIES



CORTE FIGARETTO · VERONA

Acini Ameni Ripasso Superiore \$128

Le More Merlot \$148

Sentoarte Cabernet Sauvignon \$148

Sei Mani Syrah \$178

Alte Quare Valpolicella Superiore \$188

Brolo del Figaretto Amarone \$198

TENUTA MONTEMAGNO · PIEMONTE

Violae Monferrato Rosso \$108

Nobilis Ruchè \$128

Nymphae \$128

Solis Vis Timorasso \$138

Invictus Ruchè \$148

Soranus Barolo DOCG \$168



ALL PRICES IN SGD. 10% SERVICE CHARGE APPLIES.