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C U E V A

OUR STORY

Step through the stone textured entrance, along the curved pathway
& into a space shaped like a modern cave—raw,
grounding, and intentionally designed to make you feel held.

Natural textures, soft lighting, & organic forms create a calm retreat from the outside world.

Our food is an extension of the space: thoughtful, comforting, & rooted in nature.

Crafted with seasonal ingredients and global inspiration,
every dish is meant to nourish and connect—something familiar, yet entirely new.

This is more than a place to eat. It's a space to feel, to share, & to slow down.

Welcome to the renaissance of contemporary dining.

FOOD MENU

SALADS

Beetroot Carpaccio

Arugula, Goat cheese, Caramelized walnuts
with Orange vinaigrette.
400

Smoked Salmon & Crab

Smoked salmon, shredded Crab, Avocado, Caper, Dill,
Lettuce, Heart of palm & Lemon Dijon dressing.
600

Burrata

Roasted bell pepper, Sun dried tomatoes, topped
with toasted Almond, fresh Basil, Mint & Pesto.
530

Chili Beef Salad

Beef tenderloin, Glass noodles, Carrots, Tomatoes,
Chinese cabbage & Thai lime dressing.
650

Crispy Duck Salad

Crispy duck, Baby spinach, Daikon cress, Thai dressing,
toasted Almonds & Grape fruit.
475

Tropical Seafood

Marinated Octopus and Shrimp, Green apple, Orange,
Bell pepper, Lettuce, Coconut flakes & Lemon
Coriander infused oil.
530

Tomato Tartare

Fresh tomato, balsamic vinegar, chives,
capers with pistachio basil cream.
220

RAW & MARINATED

Beef Carpaccio

Delicately sliced beef with our signature lime soy sauce,
japanese truffle mayo, crisp leeks & pickled peppers.
860

Sea Bass Ceviche

In Tiger milk, Caviar, Orange wedges,
Dried orange flakes & Chili.
465

Salmon Tataki

Seared salmon, Guacamole, Wasabi,
Ponzu sauce, Togarashi.
550

Zesty Shrimp Aguachile

Marinated shrimp, Avocado, pickled Cucumbers,
pickled Onion, Green pepper and Cilantro salsa.
420

STARTERS

Grilled Baby Calamari

With Taro Garlic mousse, Bottarga bits, Charcoal tapioca
& Lemongrass caviar.
600

Calamari Fritti

Fried Squid with zucchini noodles & Tartar sauce.
520

Grilled Octopus

Grilled capsicum, Lemon butter sauce.
650

Shrimp Tempura

Crispy fried spicy shrimps, Bang Bang sauce.
475

Brown Butter Truffle Steak

Fillet with Brown butter truffle sauce served with
fried Wild chestnut mushrooms.
950

Shrimp Andalouse

Glazed with Garlic Oyster sauce,
Asparagus, and Sesame.
450

Chilean Tiger Shrimps

Jumbo Shrimps with Chilean lime sauce.
850

Scallops & Caviar

pan seared scallops topped with Caviar
served with Buerre Blanc Sauce.
800

Honey Sriracha Salmon

Glazed with Honey Sriracha sauce & Nori crisps.
695

Korean Chicken

Fried chicken bites, Gochujang chili sauce,
pickled Cucumbers.
400

Beef Yakitori

Grilled beef skewers with a soy glaze & sesame
900

Truffle Fries

With Truffle paste & Parmesan.
250

Edamame

Edamame beans with Truffle oil.
300

Cheese Platter

Five artisanal kinds of Cheese, Red grapes,
Walnuts, Salted crackers.
940

TACOS

Tuna

Marinated tuna & Avocado in a crispy taco shell.
430

Salmon Nori

Fresh Salmon, Pineapple, Avocado, Sushi rice,
Spicy mayo, Crispy fried Nori taco.
375

Crispy Fish

Mojo Verde, Pickled onions, Sour cream
dressing in a soft tortilla.
345

SUSHI

Ebi Tempura – 8 pcs

Fried shrimp, Avocado, Crispy rice, topped with Cream cheese, Teriyaki sauce.
385

Sunset Roll – 8 pcs

Shrimp tempura, Smoked salmon, Avocado, Cream cheese topped with seared salmon, Hot sauce.
520

Salmon Dozo

Salmon, Fried shrimp, Crab tempura topped with avocado, seared salmon, Black caviar & spicy Dozo sauce.
595

Philadelphia Roll – 8 pcs

Fresh Salmon, Cream cheese, Avocado, topped with Smoked salmon, Teriyaki sauce.
495

California Roll – 8 pcs

Salmon, Crab, Avocado topped with Masago caviar.
450

Lemon Roll – 6 pcs

Fresh Salmon, Crab, Cream cheese topped with Spicy mayo and chives.
385

Shrimp Crunchy Roll – 4 pcs

Fried shrimp, Avocado, Cream cheese, covered in Teriyaki sauce.
355

Kryptonite Roll

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.
575

Tobiko Shrimp Roll

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce, Caviar, Spring onion.
355

Chilli Parmigiano

Parmesan Cheese, Smoked Salmon, Shrimp, Salmon, Spicy mayo, Togarashi.
565

NIGIRI

Salmon – 355

Shrimp – 305

SASHIMI

Salmon – 475

Tuna – 440

MAINS

Fillet Mignon

Premium imported Beef Fillet
Served with your choice of a side and sauce.
1450

Miso & sorrel Sea Bass

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.
900

Salmon Fillet

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.
OR, Grilled Salmon: Vierge Sauce.
Served with your choice of a side.
1000

Tuscan Chicken

Pan seared chicken breast, sundried tomato,
Cream sauce. Served with your choice of a side.
560

Ribeye Steak

American Angus, five marble scores.
Served with your choice of a side & sauce.
2050

Veal Schnitzel

Fried veal cutlet, sides of potato and sweet potato wedges,
Hot Berry sauce, Cheese sauce.
860

Truffle Pappardelle

Fresh Pappardelle pasta, smoked Cheese,
Black truffle, Parmesan.
660

Pistachio Trofie Pasta

Pistachio pesto, Cream,
Parmesan cheese, roasted pistachio.
660

Lime seafood Spaghetti

Shrimp, Octopus, Calamari,
Lime cream, grated Parmesan.
850

Bloody Mary shrimp pasta

Jumbo shrimp glazed with lemon
garlic butter & spaghetti with
our signature Beetroot Tabasco sauce.
725

Truffle Rigatoni & Cheese

Pasta Rigatoni, smoked cheese,
Truffle cream, Parmesan.
520

Duck Confit Gnocchi

Asparagus, sundried tomatoes,
Parmesan cheese & home made Gnocchi.
485

Mushroom Risotto

Shiitake, Portobello,
White mushroom, Parmesan.
600

Shrimp Risotto

Shrimp biscue, Jumbo shrimp &
Parmesan cheese.
700

TO SHARE

T - bone

1kg T-Bone Angus steak,
served with your choice of 3 sides & 3 sauces.
4200

Chateaubriand

600g Premium Imported Beef tenderloin topped with herb butter,
served with your choice of 3 sides & 3 sauce
3350

SIDES

Herbed Potato Wedges - 175

Steamed Jasmine Rice - 175

Mashed Potato - 175

House Salad - 175

Creamy Black Rice - 250

Asparagus - 250

SAUCES

Smoked Peppercorn

Black Pepper

Mushroom

Creamy Gorgonzola

Argentinian Chimichurri

DESSERTS

Mont Blanc

A delicate tart filled with vanilla bean Chestnut custard
& chestnut cream.
350

Snickers bar

Chocolate sponge cake with nougat caramel,
Peanuts covered in chocolate ganache.
330

Chocolate Fondant

Belgian chocolate served on chocolate butter crumble
& vanilla ice cream.
330

Tiramisu

Made with rich creamy Mascarpone cheese,
savoirdi biscuits dipped in Coffee, Cocoa powder.
330

Tropical Mango Coconut Cake

Moist coconut sponge, fresh mango compote & coconut cream.
300

Honeycomb Cheesecake

Honey biscuit base, topped with crushed Honeycomb.
290

Please inform our staff if you have any allergies or dietary restriction,
as some dishes may contain any of the below allergens:
Nuts - Peanuts - Dairy - Seafood - Soy - Eggs

