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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.

450

Smoked Salmon & Crab

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

800

Burrata

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

600

Chili Beef Salad

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

850

Crispy Duck Salad

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

650

Tropical Seafood Salad

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

700

Tomato Tartare

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

300

RAW & MARINATED

Beef Carpaccio

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

1100

Sea Bass Ceviche

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

600

Salmon Tataki

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

750

Zesty Shrimp Aguachile

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

550

STARTERS

Grilled Baby Calamari

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

800

Calamari Fritti

Fried Squid with zucchini noodles & Tartar sauce.

700

Grilled Octopus

Grilled capsicum, Lemon butter sauce.

750

Shrimp Tempura

Crispy fried spicy shrimps, Bang Bang sauce.

650

Brown Butter Truffle Steak

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

1350

Shrimp Andalouse

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.

600

Chilean Tiger Shrimps

Jumbo Shrimps with Chilean lime sauce.

1000

Scallops & Caviar

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

950

Honey Sriracha Salmon

Glazed with Honey Sriracha sauce & Nori crisps.

900

Korean Chicken Bites

Fried chicken bites, Gochujang chili sauce, pickled Cucumbers.

550

Beef Yakitori Skewers

Grilled beef skewers with a soy glaze & sesame

1150

Truffle Fries

With Truffle paste & Parmesan.

400

Edamame

Edamame beans with Truffle oil.

400

Cheese Platter

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

1300

TACOS

Tuna

Marinated tuna & Avocado in a crispy taco shell.
550

Salmon Nori

Fresh Salmon, Pineapple, Avocado, Sushi rice,
Spicy mayo, Crispy fried Nori taco.
500

Crispy Fish

Mojo Verde, Pickled onions, Sour cream
dressing in a soft tortilla.
500

SUSHI

Ebi Tempura – 8 pcs

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

500

Sunset Roll – 8 pcs

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

700

Salmon Dozo

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

750

Philadelphia Roll – 8 pcs

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

600

California Roll – 8 pcs

Salmon, Crab, Avocado topped with Masago caviar.

550

Spicy Lemon Roll – 6 pcs

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

500

Shrimp Crunchy Roll – 4 pcs

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

450

Kryptonite Roll

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

750

Tobiko Shrimp Roll

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

400

Chilli Parmigiano

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

650

NIGIRI

Salmon – 400

Shrimp – 350

SASHIMI

Salmon – 600

Tuna – 550

MAINS

South African Fillet Mignon

Premium imported Beef Fillet
Served with your choice of a side and sauce.
1900

Miso & sorrel Sea Bass

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.
1300

Salmon Fillet

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.
OR, Grilled Salmon: Vierge Sauce.
Served with your choice of a side.
1200

Tuscan Chicken

Pan seared chicken breast, sundried tomato,
Cream sauce. Served with your choice of a side.
650

Ribeye Steak

American Angus, five marble scores.
Served with your choice of a side & sauce.
3000

Veal Schnitzel

Fried veal cutlet, sides of potato and sweet potato wedges,
Hot Berry sauce, Cheese sauce.
950

Truffle Pappardelle

Fresh Pappardelle pasta, smoked Cheese,
Black truffle, Parmesan.
850

Pistachio Trofie Pasta

Pistachio pesto, Cream,
Parmesan cheese, roasted pistachio.
800

Lime seafood Spaghetti

Shrimp, Octopus, Calamari,
Lime cream, grated Parmesan.
1150

Bloody Mary shrimp pasta

Jumbo shrimp glazed with lemon
garlic butter & spaghetti with
our signature Beetroot Tabasco sauce.
900

Truffle Rigatoni & Cheese

Pasta Rigatoni, smoked cheese,
Truffle cream, Parmesan.
690

Duck Confit Gnocchi

Asparagus, sundried tomatoes,
Parmesan cheese & home made Gnocchi.
650

Mushroom Risotto

Shiitake, Portobello,
White mushroom, Parmesan.
800

Shrimp Risotto

Shrimp biscue, Jumbo shrimp &
Parmesan cheese.
950

TO SHARE

T - bone

1kg T-Bone Angus steak,
served with your choice of 3 sides & 3 sauces.
5200

Chateaubriand

600g Premium Imported Beef tenderloin topped with herb butter,
served with your choice of 3 sides & 3 sauce
4900

SAUCES

Smoked Peppercorn
Black Pepper
Mushroom
Creamy Gorgonzola
Argentinian Chimichurri
Compound Butter
Smoked Peppercorn

SIDES

Herbed Potato Wedges - 200
Steamed Jasmine Rice - 200
Mashed Potato - 200
House Salad - 200
Creamy Black Rice - 300
Asparagus - 300

DESSERTS

Mont Blanc

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

350

Snicker bar

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

400

Chocolate Fondant

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

400

Tiramisu

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

400

Tropical Mango Coconut Cake

Moist coconut sponge, fresh mango compote & coconut cream.

350

Honeycomb Cheesecake

Honey biscuit base, topped with crushed Honeycomb.

350

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

