



# Menu

## Light Bites

## Appetizers

### **Agaricus Wontons** (Mushroom Wontons)

*Lentils, herb, lemon and mushroom stuffed dumplings served with pak choi and sesame chicken broth.*

**IDR**

70 K

### **Allium Pierogi** (Onion Ricotta Pierogi)

*Homemade pierogi stuffed with caramelized onions and ricotta cheese. Served with a lemon, caper, brown butter sauce.*

70 K

### **Nightshade Flower** (Aubergine Flower)

*Oven baked rolled aubergine with tomato and zucchini drizzled with olive oil, herbs and balsamic vinegar. Served with tomato chutney and mixed leaves.*

65 K

### **Thunnini Tartare** (Tuna Tartare)

*Maguro tuna tartare and avocado, stacked and served with cilantro, tomato, shallots and our Ponzu style citrus and soy sauce.*

70 K

# Menu

## Small Meals

Salads

### **Beetroot Threefold** (Beetroot Salad)

*Soused and roasted beetroot tossed with sherry vinaigrette, raspberry, Malang green apple, arugula lettuce and feta cheese.*

IDR

80 K

### **Caryopses Threefold** (Cereal Grains & Seeds Salad)

*Barley, lentil and quinoa with avocado, basil, beetroot, cashews, pomegranate, spiced carrots and mascarpone tossed in our citrus dressing, orange with pomelo.*

80 K

### **Gallus Chilli Caesar** (Chilli Chicken Caesar Salad)

*Balinese chilli chicken strips mixed with baby gems, cherry tomatoes, croutons and parmesan flakes in Caesar dressing.*

75K

### **Maguro Niçoise** (Maguro Tuna Niçoise Salad)

*Lemon infused tuna confit on a spring mix leaves tossed in french vinaigrette with cherry tomatoes, green beans, olives, potato and quail eggs.*

85 K

### **Solanum Feta** (Tomato and Feta Cheese Salad)

*Heirloom tomatoes tossed in lemon herb vinaigrette with feta, onion, basil, spring mixed leave and balsamic reduction.*

75K



# Menu

## Small Meals

Pasta

### **Agaricus Anethum** (Mushroom & Sweet Dill Tortellini)

*Homemade tortellini stuffed with mushrooms and sweet dill. Served with caramelized tomato cherries, artichokes and balsamic reduction.*

IDR

70 K

### **Agaricus Pinaceae** (Mushroom & Pine Nut Lasagna)

*Oven baked lasagna of mushroom, pine nuts, tomato sauce and mozzarella.*

80 K

### **Agaricus Risotto** (Mushroom Risotto)

*A risotto of mixed mushrooms, dried tomatoes, arugula and truffle oil.*

70K

### **Decapod Bisque** (Prawn Bisque)

*Selection of pasta tossed with prawn, bellpepper, corn and bisque. Served with shaved parmesan and arugula.*

85 K

### **Rigatoni Bovinae** (Baked Beef Rigatoni)

*Baked beef ragout, béchamel and parmesan with rigatoni.*

95K

### **Parmigiana**

*Selection of pasta, parmesan cream sauce, black olive, dried tomato topped with parma ham, shaved parmesan and arugula.*

85K

\* Selection of Pasta : Angel Hair, Spaghetti, Tagliatalle, Rigatoni.

\* Additional prawn,, chicken, mushroom, beef or pork bacon ; 25 K



# Menu

## Small Meals

## Bar Snacks

<b>Agaricus Oryza</b> (Mushroom & Quinoa Spring Rolls)	<b>IDR</b>
<i>Deep fried rolls of mushroom and quinoa with lemon zest, shallots and cilantro. Served with a curry dip.</i>	55 K
<b>Bilateral Wings</b> (Chicken Wings)	
<i>Grilled chicken wings, marinated in your choice of barbecue or Asian chilli caramel sauce. Or both.</i>	75 K
<b>Capsicum Oryza</b> (Risotto Stuffed Peppers)	
<i>Oven baked bell peppers stuffed with risotto, in tomato sauce and topped with mozzarella cheese.</i>	65 K
<b>Carota Coriandrum</b> (Summer Rolls)	
<i>Finely grated carrot, beetroot, bell peppers, basil and coriander wrapped in rice paper and served with sweet chilli dip.</i>	50 K
<b>Cicer Dip</b> (Chickpea Dip)	
<i>Chickpeas blended with cumin, coriander, lemon juice. Served with homemade spiced flat bread.</i>	50 K
<b>Glycine Sechium</b> (Gado Gado Rolls)	
<i>Bean curd and chayotes, water spinach, long beans and peanut sauce wrapped in rice paper.</i>	45 K
<b>Mare Fritter</b> (Seafood Fritter)	
<i>Eastern style calamari with Kusamba sea salt coating, lime salt rubbed battered prawns and baramundi fritter served with triple cooked potato, lemon aioli and Sriracha.</i>	90 K
<b>Salmonidae Cakes</b> (Salmon Cakes)	
<i>Pan fried salmon cakes with shallots, lime juice, cilantro, garlic and served with lemon-garlic aioli.</i>	70 K

# Menu

## Small Meals

Burgers & Sandwich

### **Anatidae** (Pulled Duck Burger)

*Fried pulled duck confit tossed in Asian chilli sauce, shallots, coriander and served with pineapple salsa, gherkin and arugula in a homemade bun.*

**IDR**

85 K

### **Bovinae Avocado** (Beef & Avocado Burger)

*150g beef patty served with American cheddar cheese, baby gems, onion, avocado, dried tomato, Ranchero sauce, pork or beef bacon in a homemade bun.*

110 K

### **Bovinae Nightshade** (Sambal Hijau Sandwich)

*Slices of marinated beef, sambal hijau cream sauce, kecombrang relish, onion, bellpepper and mozzarella cheese in ciabatta roll.*

95 K

### **Feta Mentha** (Feta & Mint Chimichurri Sandwich)

*Feta cheese and mint chimichurri with roasted bellpepper, dried tomato, kyuri, drizzled of balsamic reduction, caramelized onion and rocket leaves in baquette.*

75 K

### **Gallus Katsu** (Chicken Katsu Burger)

*Free range chicken katsu, pickled gerkin, tomato, coleslaw and iceberg lettuce with goma dressing and Sriracha spread in a homemade bun.*

85 K

### **Lens Allium** (Lentil Onion Wrap)

*Homemade spiced flat bread stuffed with lentils, onions, cilantro, redslaw, cummin spread and jalapeños.*

75 K

### **Ovis Aries** (Lamb Burger)

*Spiced lamb patty, semi dried tomato, onion, arugula, minted yoghurt and chili mayo in a homemade bun.*

95 K

### **Sus Pulled** (Pulled Pork Burger)

*Pulled pork rubbed with cayenne, cilantro, dry mustard, oregano, crushed onion and brushed with our signature barbecue sauce. Served in a homemade bun with jalapeños, tomato, American cheddar cheese, ranchero sauce and redslaw.*

85 K

*\*All burgers, sandwiches and wraps come with your choice of onion rings or curly fries.*



# Menu

## Big Eats

## Mains

### **Gallus Basa Gede** (Chicken Basa Gede)

IDR

*Free range chicken marinated in a Balinese spicy paste of candlenut, chilli, coriander, ginger, lemongrass, lime leaves, bay leaves, shallots, turmeric and coconut milk. Char-grilled and served with steamed red rice in banana leaves, tofu and tempeh.*

110 K

### **Gallus Ocarina** (Green Chilli Curry Chicken)

*Free range chicken stewed in green chilli curry with baby potatoes, capsicum, eggplant, basil, coriander and served with sweet potato purée.*

85 K

### **Lates Calcarifer** (Barramundi)

*Barramundi seared one side, served with sweet potato pureé and mixed mushroom emulsion.*

155 K

### **Salmonidae Citratus** (Lemongrass Salmon)

*Lemongrass infused salmon fillet baked in shallot marinade with avocado, red onion and cherry tomatoes.*

125 K

# Menu

## Big Eats

Mains

### **Bovinae Rare** (Beef Wellington)

*Oven baked prime beef rolled in mushroom duxelles, wrapped with puff pastry, served with blue cheese sauce and a mixed salad.*

250 K

### **Ovis Aries** (Moroccan Lamb)

*Lamb shank braised with cardamom, cinnamon, cumin, ginger, turmeric, and ladled on to a tossed bed of quinoa, cashews, cilantro, cherry tomatoes, pomegranate, raisins, and spiced carrots. Paired with harissa and our signature citrus dressing.*

200 K

### **185 g Bovinae** (185g Grilled Beef)

*185gr Prime Beef Tenderloin, grilled with roasted garlic, mixed salad and served with your choice of sauce ; Blue Cheese, Lemon Butter, Black Pepper, or/ Mushroom.*

250 K

## Sides

*Caramelized Spiced Carrots  
Sautéed Mushrooms  
Sweet Potato Purée  
Triple Cooked Potato  
Curly Truffle Fries*

ea. 30 K

## Lights Bites

Dessert

### **Crème Brûlée**

IDR

55 K

### **Fruit Platter**

*Assorted fruit with lime and yoghurt.*

45 K

### **Malus Malang** (Salted Caramel Apple Pie)

*Salted caramel apple pie, made with Malang apples and Kusamba salted caramel sauce.*

55 K

### **Rubus Cacao** (Chocolate Berry Cake)

*Raspberry chocolate lava cake with strawberry coulis and raspberry compote.*

55 K

## theSAFEHOUSE

Menara Anugrah Lobby  
Kantor Taman E3.3  
Jl. DR Ide Anak Agung Gde Agung  
Mega Kuningan, Jakarta 12950.



# Menu

## Beverages

### Coffee

	IDR
Americano	30 K
Cappuccino	35 K
Espresso	25 K
“ Double	35 K
Latte	35 K
“ Caramel	40 K
“ Hazelnut	40 K
Macchiato	25 K
“ Double	35 K
Mochaccino	40 K
Hot Chocolate	35 K

### Single Origine

Aceh Gayo	30 K
Bali Kintamani	30 K
Toraja	30 K
Papua Wamena	30 K

### Tea

	IDR
Chamomile	35 K
Ceylon	35 K
Earl Grey	35 K
English Breakfast	35 K
Jasmine	35 K
Lemon	35 K
Oolong	35 K
Iced Tea	25 K
“ Lemon	30 K
“ Lychee	30 K
“ Passionfruit	30 K
“ Peach	30 K
“ Strawberry	30 K

### Fresh Juice

Carrot	45 K
Green Apple	45 K
Honeydew	45 K
Kiwifruit	60 K
Lemon	45 K
Lime	45 K
Mango	45 K
Orange	45 K
Pineapple	45 K
Strawberry	60 K
Watermelon	45 K

### Water & Soda

Aqua Reflections Natural	30 K
“ Sparkling	35 K
Soda Water	30 K
Tonic Water	30 K
Coca Cola	30 K
“ Diet	30 K
“ Zero	30 K
Ginger Ale	30 K
Pokka Green Tea	30 K
Sprite	30 K
Red Bull	50 K

### Beer & Cider

Albens Cider	70 K
Bintang	40 K
Carlsberg Draught Small	40 K
“ Draught Double	75 K
Corona	80 K
Erdinger	150 K
Guinness	55 K
Heineken	45 K
Hoegaarden	100 K
Kilkenny Draught	100 K
San Miguel Light	45 K
Guinness Keg Draught	50 K

# Menu

## Beverages

## Smoothies

### Antioxidant Punch

*Blueberries, Mango, Strawberries.*

IDR  
60 K

### Detox Swirl

*Apple, Beetroot, Carrot, Ginger.*

60 K

### Energy Upper

*Coconut Water, Lychee, Peach.*

60 K

### Health Kick

*Lemon, Lychee, Watermelon.*

60 K

### Immune Booster

*Grapefruit, Kiwi, Orange.*

60 K

## Shakes

### Ambrosia

*Mango, Yoghurt, Honey and Lime Juice.*

40 K

### Blue Blooded

*Blueberries, Mint Leaf, Lemon and Cranberry Juice.*

40 K

### Botanical Bay

*Guava, Strawberry, Lime, Pineapple, Orange Juice and Iced Tea.*

40 K

### Marmaduke

*Passionfruit and Orange Juice.*

40 K

### Melonette

*Kiwifruit, Lime and Mint Leaf with Soda.*

40 K

### Velvet Morning

*Espresso, Fresh Milk, Red Velvet and Homemade Whipped Cream.*

40 K

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Menara Anugrah Lobby  
Kantor Taman E3.3  
Jl. DR Ide Anak Agung Gde Agung  
Mega Kuningan, Jakarta 12950.

# Menu

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## Cocktails

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## Classics

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### Cosmopolitan

*Vodka, Triple Sec, Cranberry Juice, Lime Juice.*

IDR  
100 K

### Espresso Martini

*Vodka, Coffee Liqueur, Espresso.*

100 K

### Lychee Martini

*Vodka, Lychee Liqueur, Lychees.*

100 K

### Long Island

*Vodka, Gin, Rum, Tequila, Triple Sec, Lime Juice and Cola.*

120 K

### Mai Tai

*Rum, Curaçao Liqueur, Orgeat Syrup and Lime Juice.*

100 K

### Margarita

*Tequila, Triple Sec, Lime Juice.*

100 K

### Moscow Mule

*Vodka, Spiced Ginger Beer and Lime Juice.*

120 K

### Negroni

*Gin, Campari, Sweet Vermouth Rosso.*

100 K

### Old Fashioned

*Whiskey, Bitters and Citrus.*

100 K

### Singapore Sling

*Dry Gin, Lemon Juice, Cherry Brandy, Pineapple Juice.*

120 K

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# Menu

Cocktails

Signatures

## Cacao

*Chocolate, Mascarpone, Vanilla Cream, Vodka.*

**IDR**  
110 K

## Citrus Shots (6 shots)

*Lemon, Galliano, Vodka.*

250 K

## Ocimum

*Lemon Basil, Lemon Juice, Gin, DOM.*

110 K

## P. Gratanum

*Pomegranate, Lime Juice, Light Rum, Creme De Cacao, Grenadine, Sweet Vermouth.*

110 K

## Saccharum

*Sugar Cane, Pineapple Juice, Light Rum, Mint Leaves, Lime Juice.*

120 K

## S. Aqueum

*Water Rose Apple, Brandy, Dark Rum, Sour Mix.*

110 K

## S. Ornata

*Sarsaparilla, Beer, Coffee Liqueur, Galliano, Vanilla Vodka.*

120 K

