

# theSAFEHOUSE

for (most) species

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[thesafehousejkt.com](http://thesafehousejkt.com)

## SAFE BITES

### Parmesan Fries

Straight Cut Fries dusted in Parmesan.

### Poutine

Potato Wedges drenched in Gravy and Minced Beef with House Made Cheese Curds and Mornay Sauce.

### Chicken Pop

Diced Chicken toasted with Cajun Powder.

### Chicken Wings

Toasted Louisiana rubbed Chicken Wings stuffed with Kaffir Leaf, Lemongrass and Cashew Nuts.

### Mini Burgers

A selection of three Mini Burgers: Tuna Tataki, Beef Patty and Mushroom Ragout.

### Seafood Platter

Whole Soft Shell Crab, Pan Seared Dory, Deep Fried Calamari, Grilled Prawns with House Made Tartare Sauce.

### Vegetable Tempura

Zucchini, Red Pepper, Carrot & Brown Tofu that have been battered and deep-fried, served with House Made Tartare Sauce.

## IDR SOUP AND SALAD

### 50 Blue Cheese Tomato Soup

House Made Tomato Soup with Parmesan and Mozzarella Gratin.

### 80 Mushroom & Parm Soup

A Hearty Bowl of Roasted Mushrooms, Garlic and Parmesan Cheese.

### 50 theSALAD

Our take on the classic Caesar Salad served with Diced Balinese Chili Chicken, Baby Romaine Lettuce, Cherry Tomatoes, Croutons and Parmesan Flakes.

### 65 Tuna Tataki Niçoise

Rare pan seared Tuna, Kalamata Olives, Onion, Semi dried Tomatoes, String Beans and Soft Boiled Quail Eggs, drizzled with Red Wine Vinaigrette dressing.

### 75 Parma Ham Salad

Sliced Parma Ham, Honey Dew, Aragula, Tomato Garlic Bread and Parmesan Flakes with Balsamic Vinaigrette dressing.

## 100 PLANETARIAN

### Mushroom Caps

Champignon Mushrooms stuffed with Creamed Spinach and Parmesan.

### Summer Rolls **VEGAN**

Fresh Avocado, Beetroot, Carrots and Coriander stuffed in light Rice Paper Rolls with Thai Chili Sauce on the side.

### theBuddha Bowl **VEGAN**

House Made Barley Tempeh with Avocado and Tofu topped with Tahini Dressing.

### Jack in a Bowl **VEGAN**

Bootleg "Pulled Pork" made from Jackfruit served with Red Rice and Red Cabbage.

## IDR HOUSE SPECIALS

### 65 Chicken Ballotine 100

Sous Vide Mushroom and Cheese flatted and Rolled Chicken Breast Served with Potato "Perkedel" and Sautéed Purple Cabbage.

### 60 Moroccan Lamb 180

North African Spiced Lamb Cutlet served with Turmeric Rice Tabbouleh and Ginger Infused Lamb Sauce.

### 70 Rib Eye 200

200g US Rib Eye seared with Garlic and Rosemary, served with Potato Pureé, Onion Soubise, grilled Spiced Baby Carrot, Beans and Beef Sauce.

### 80 Lemon Grass Salmon 180

Pan seared Lemon Grass infused Salmon served with Home Made Pasta, Cherry Tomatoes, Onion and Avocado drizzled with Lime Dressing.

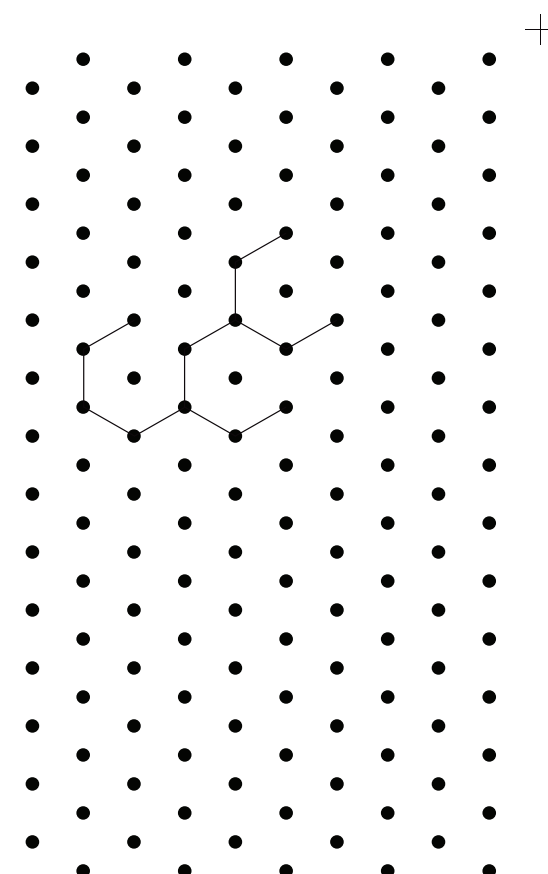
## IDR

65

60

85

85



## HANDFULS

### Hand-Cut Avocado Beef Burger

125g hand-cut Beef Patty with thick Avocado Slices, Baby Romaine Lettuce, Dried Tomato, Melted Cheddar, Ranchero Sauce and a choice of Pork/Beef Bacon on House Made bun.

### Hand-Cut Black Angus Beef Burger

125g Beef Patty with a choice Pork/Beef Bacon, Caramelized Onions, Melted Cheddar, Baby Romaine Lettuce and Tomatoes on House Made bun.

### Salmon Teriyaki Wrap

Salmon Fillet marinated in Teriyaki Sauce, Grilled and wrapped in House Made Flat Bread with Coleslaw, Pineapple and Red Peppers.

### Sub-Meat

Sous-Vide Beef Accompanied with Sun-Dried Tomato Mayo with Arugula, Sliced Gerkins, Pickled Jalapeño & House Made Baguette.

### Smoked Salmon Bagel

House Made Bagel & Cream Cheese with Smoked Salmon, Capers & Arugula.

### The Gourmand

Sliced Parma Ham, Brie Cheese and Creamy Pesto on Rye Bread.

IDR

110

95

85

90

125

110

## PASTA

### Rigatoni Al Forno

Baked Beef Ragout, Mornay and Parmesan with Rigatoni.

### Tagliatelle ai Funghi

Tagliatelle cooked in Truffle infused Mushroom Sauce, topped with Enoki Hay, Arugula, semi-dried Tomato and shaved Parmesan.

### Spaghetti Aglio Olio

Classic Garlic & Olive Oil pasta cooked with Sundried Tomato, Chili Flakes and Basil, topped with shaved Parmesan.  
*Prawns / Smoked Salmon*

### Seafood Arrabiata

Spaghetti with Dried Basil Leaves and Drenched Tomatoes Arrabiata Base and fresh Sea Food.

### Mac n' Quattro Formaggio

Macaroni & Cheese with Melted Cheddar, Mozzarella, Bleu Cheese, Beef Bacon and Parmesan. Stringy and the way it should be.

IDR

100

95

100 / 125

100

80

## MAINS

### Balinese Pork Belly

Low and slow Roasted Pork Belly in Basa Gede served with steamed Red Rice, a stir fried salad of freshly grated Coconut, Green Beans, Kaffir Lime Leaves and Coconut Oil.

### Chicken Burrito Bowl

Cubes of Grilled Chicken Breast served with Red Rice and Guacamole topped with Tahini Dressing.

### Duck Red Curry

Slow Cooked Duck in Red Curry broth with Baby Potatoes, Eggplants & Green Pepper served with steamed Pilaf Rice.

### Garlic Chilli Prawn

White Wine glazed Prawn with Garlic, Chilli and Basil served with Crispy Tofu, Pak Choi and Buttered Pilaf Rice.

### Nasi Goreng Kampoeng

Indonesian traditional Fried Rice served with Medan Anchovy, Dry chilli, Bean Sprout, Green Peas, Prawn and Shrimp Crackers.

### Sop Buntut

Traditional Indonesian Oxtail Soup served with Jasmine Rice, Sambal & Prawn Crackers.

### Nasi Campur Bali

Jasmine Rice served with Satay Lilit, Sambal Ati, Balinese style Chicken Stew and Telur Pindang.

IDR

95

85

90

100

80

120

95



# MENI



## DESSERT

### Chocolate Lava Cake

Chocolate Cake with Melted Peanut Butter  
Centre served with broken Biscotti  
and Chocolate Ganache.

### Gateau Au Chocolat

Traditional French chocolate cake topped  
with Passion Fruit infused Ganache and  
bedded in House Made Biscotti.

### Apple Tarte Tatin

Pastry Crust Baked on a Skillet Topped with Cinnamon  
and Star Anise Caramelized Apples with a Scoop of  
Vanilla Ice Cream.

## WATER AND SODA

### Aqua Reflections Natural

### Soda Water

### Tonic Water

### Coca Cola

### Diet Coke

### Zero Coke

### Ginger Ale

### Pokka Green Tea

### Sprite

### Aqua Sparkling

### Red Bull

## LEMONADE

### Kiwi Lemonade

### Lychee Lemonade

## SQUASH

### Orange Squash

### Lemon Squash

IDR

55

50

55

45

30

30

30

30

30

30

30

30

30

50

55

60

60

45

45

## COFFEE

### Espresso

### Macchiato

### Americano

### Hot Chocolate

### Double Espresso

### Latte

### Caramel Latte

### Hazelnut Latte

### Mochaccino

## SINGLE ORIGIN

### Aceh Gayo

Medium body, low acidity, floral & spices after taste

### Bali Kintamani

Medium body, low acidity, citrus after taste

### Papua Wamena

Full body, medium acidity, floral & caramel after taste

### Toraja

Full body, low acidity, dark chocolate after taste

## SIGNATURE

### Red Velvet Latte

### Avocado Coffee Latte

### Coffee Mint Latte

### Coffee Jelly Palm Sugar Latte

## BLENDED

*Frappe*

### Vanilla

### Caramel

### Matcha

### Free Selected Topping

*(Choco Grated, Marsmellow & Jelly's)*

IDR

25

25

30

35

35

35

35

40

40

30

30

30

30

30

30

35

40

45

45

45

## MOCKTAILS

*Non-Alcoholic & Refreshing*

### Atomic Orange

Passionfruit & Orange Juice

### Botanical Bay

Guava, Pineapple, Orange Juice & Iced Tea

### Crimson Flame

Dragon Fruit, Banana, & Yogurt

### Electric Sunrise

Pineapple & Kale

### Nectar of Eden

Papaya, Lime, & Coconut Water

### Ambrosia

Mango, Yogurt, Honey, & Lime

### Amrita

Mango, Blueberries, & Strawberries

## FRESH JUICE

*Without Added Sugars*

### Carrot

### Green Apple

### Honeydew

### Kiwi

### Lemon

### Lime

### Mango

### Orange

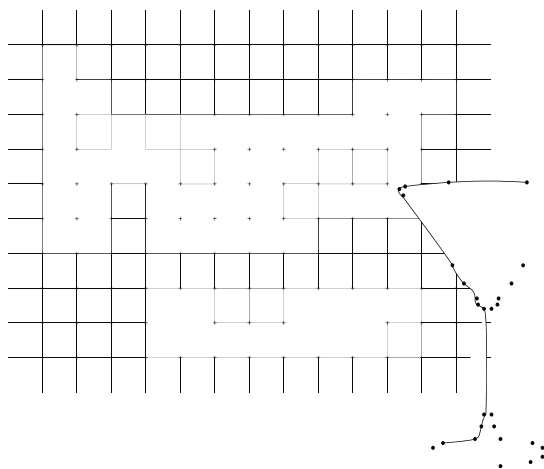
### Pineapple

### Strawberry

### Watermelon

### Mixed Juice

*(A choice of 2 fruits from the above.)*



*\*All items are excluded to 21% tax & service.*

# MENU