

 **SUN - THU**
09.00 - 24.00

FRI - SAT
09.00 - 02.00

HAUSE
ROOFTOP KITCHEN & BAR

Call Us
TEL +62 21 2952 9852

Food Menu

STARTERS

- Warm Edamame Beans** 45
Sprinkled with kaffir lime leaves salt.
- French Fries** 55
Seasoned with truffle oil and grated parmesan served with wasabi mayo or bbq mayo sauce.
- Sweet Potato Fries** 55
Sprinkled with grated parmesan served with sriracha mayo or bbq sauce.
- Wild Bruschetta** 55
Topped with fresh tomatoes, basil, olive oil and rocket leaves.
- Mediterranean Hummus** 75
Drizzled with olive oil and a pinch of red pepper served with pita bread.
- Crispy crunchy Fish and Chips** 75
(French Fries or Sweet Potato Fries) Served with sweet miso dip, tartar sauce and lemon wedge.
- Deep Fried Crispy Calamarings** 75
Served with Housemade tartar sauce and lemon wedge.
- Spicy Buffalo Wings** 100
With Housemade blue cheese dip served with carrot and celery stick. 🌶️
- Cheesy beef or chicken Quesadillas** 100
Grilled to perfection cooked in mexican spices, mixed vegetables & mushroom served with Housemade avocado dip, sour cream and tomato salsa.
- Spicy Garlic Buttery Jumbo Prawns** 115
Cooked in dried herbs and lemon zest served with rustic garlic bread.

RUSTIC OVEN BAKED PIZZA

- Make Your Pizza Spicy! + 10*
- Classic Margarita** 100
Housemade marinara sauce, cheese, basil.
- Barbeque Chicken** 115
Chicken grilled with herbs, onions, funghi, cheese, rocket leaves and Housemade bbq sauce.
- Veggie Mania** 115
Housemade marinara sauce, olives, onions, funghi with mixed peppers.
- Creamy Salmon** 130
White cream sauce, salmon, cheese and dill.
- Nice to Meat You** 130
Housemade marinara sauce, pepperoni, bacon and sausage. 🍷🚫

SOUPS / 65

- Housemade Creamy Soup of**
Mushroom
Corn
Potato Leek
- 
- Hot and sour Tom Yum Soup** 90
Packed with jumbo prawns, mushrooms and squids served with slice of fresh lime.






SALADS

- Quinoa Buddha Bowl** 90
Served with mixed green, carrots, cucumber, edamame, purple cabbage, sweet potato, cherry tomatoes, beetroot tossed in housemade sesame dressing.
- Mixed Greens** 85
With walnuts, red onions, crumbled feta cheese and raspberries in limeherbs dressing.
- Classic Caesar Salad** 65
Topped with basil pesto croutons, hard boiled egg and shaved parmesan cheese.
Add Grilled chicken +30
Add Pan seared salmon +85

HOUSEMADE PASTA / 100

- Ravioli** filled with spinach & ricotta cheese prepared in a light cream sauce.
Add truffle essence + 20
- Fusilli** in housemade italian rose herb sauce cooked with crispy pork bacon and shaved parmesan cheese. 🍷🚫
- Choice of Angel Hair or Spaghetti aglio olio**
Served with funghi and choice of jumbo prawns, crispy bacon or diced chicken. 🍷🚫
- Spaghetti all'Arrabbiata** cooked in hearty Italian herbs, funghi, served with choice of juicy grilled chicken breast or seafood, rustic garlic bread and grated parmesan. 🌶️
- Linguine carbonara** cooked with salmon, diced red onion in light cream sauce and egg yolk served with orange zest.



 Spicy  Burning  Hot Level 1,2,3  Contains Pork  No Pork Option Available

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HAUSEMADE RECIPES

- Crispy Duck Con** served with hot hoisin sauce, mushroom sauté and mashed potato. 🍴 140
- Hause style Lamb Curry** cooked in slow heat with Ayurvedic spices, paired with pita bread or fragrant rice. 🍴 135
- Healthy Quinoa Fried Rice** served with shredded chicken, scrambled egg topped with sunny sideup, fresh pickle, sambal and shrimp crackers. 130
- 24 hours slow cooked Japanese Curry** with root vegetables drizzled on deep fried katsu chicken breast served with steamed rice. 125
- Spicy Thai Basil Chicken** served with white/red rice topped with sunny side up egg. 🍴 100

HAUSEMADE GRILLS



- 200gr Wagyu Sirloin or Tenderloin steak** with choice of creamy mushroom, black pepper, barbeque, or bernaise sauce served with baked or mashed potatoes and local mixed greens. 265
- Norwegian Pan Seared Salmon** served with Housemade tandoori reduction Fresh mint infused quinoa and mixed local greens. 195
- Marinated grilled Chicken Breast** with choice of creamy mushroom, barbeque or black pepper sauce served with baked or mashed potato and mixed local greens. 125

Extras



- | | |
|--|-----|
| White Rice | +15 |
| Brown Rice | +20 |
| Pita Bread | +20 |
| Whole Wheat Garlic Bread | +30 |
| Free Range Egg | +15 |
| Mashed Potato | +25 |
| Bacon pork 🐷 | +30 |
| Sausage Pork 🐷 | +30 |
| Shrimp Cracker | +10 |
| Grilled / Fried Chicken Indonesian style | +30 |

FROM THE LOCAL MARKET

- Slow cooked Oxtail Soup** with spring vegetables served with steam rice, crackers and sambel ijo. 145
- Krakatau Oxtail Fried Rice** cooked in local spices with boneless oxtail meat, fresh spring onions topped with sunny side up, fresh pickle, sambal and crackers on the side. 🔥 125
- "Bebek / Ayam Sambal Ijo"** served with raw vegetables, spicy tofu, tempeh and fragrant white rice topped with fried shallots. 🔥 125/85
- Organic Red Fried Rice (A)** prepared with shredded chicken and egg, served with grilled chicken, fresh pickle, sambal and crackers on the side. 100
- Organic Red Fried Rice (B)** prepared with mushroom, edamame and fresh spring onions, served with spicy tofu, fresh pickle, sambal and crackers on the side. 95
- Traditional Bumbu Kampoeng "Nasi Goreng"** served with shredded chicken, spicy shrimp paste, topped with sunny side up, fried chicken, fresh pickle, sambal and shrimp crackers. 🍴 95

HAUSEMADE BURGERS & SANDWICHES

- Triple Grilled Cheese Sandwich** Red Cheddar, Camembert & Gouda. 100
- Roast Beef Grilled Cheese Sandwich** Roast beef, red cheddar cheese, caramelized onions with fresh orange slices. 100
- Sriracha Shrimp Rolls** Shrimp rolls in sriracha sauce served in a hotdog bun served with a side of potato chips. 65
- Merdeka Burger** Housemade beef patty, bacon, lettuce, fresh tomato, goat cheese, onion, pickle, smoked bbq sauce, sriracha mayo, housemade bun served with french fries or sweet potato fries and mixed garden salad. 🐷🚫 125
- Curry Katsu Burger** Fried chicken breast, curry mayo, purple cabbage slaw, housemade bun served with french fries or sweet potato fries and mixed garden salad. 115

Add Sunny side up + 10

🍴 Spicy 🔥 Burning 🍴 Hot Level 1,2,3 🐷 Contains Pork 🚫 No Pork Option Available

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BRUNCH MENU (TILL 3:00 PM)

Superfood Bowls 65	Hause Breakfast 110
Seasonal fruit mixed fruits, crunchy Hausemade granola and raw honey <i>add chia seeds pudding +15</i>	2 choice of eggs, beef sausage, crispy bacon, hashbrown, rosemary sautéed mushroom & cherry tomatoes, served   rustic bread and fresh garden salad.
Mango Smoothie Bowl 75	Classic Eggs Benedict 100
Blended mango, chia seeds, crunchy Hausemade granola, desiccated coco, mixed nuts and fruits.	On rustic bread with choice of pork bacon or smoked salmon served with Hausemade hollandaise sauce and fresh garden salad.  
Tropical Smoothie Bowl 75	Eggs Benedict Florentine 90
Blended dragon fruit, pineapple, banana, served with crunchy Hausemade granola, desiccated coco, chia seeds, mixed nuts and fruits.	On rustic bread with sauteed baby spinach served with Hausemade hollandaise sauce and fresh garden salad.
PB & B Smoothie Bowl 75	Pancake Stack 85
Blended banana and peanut butter cocoa powder served with crunchy Hausemade granola.	A stack of pancakes served with seasonal fruits, vanilla ice-cream, topped with Hausemade crumble with a side of butterscotch gula melaka sauce.
	French Toast 110
	Classic french toast served with caramelized bananas, strawberries, topped with granola with a side of espresso butterscotch gula melaka sauce.
	Tofu Scramble (Vegan) 85
	Chunky tofu sauteed in scrumptious spices, cooked with paprika, mushrooms, baby spinach and served with rustic bread.



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VEGETARIAN MENU

French Fries	55
Seasoned with truffle oil and grated parmesan served with wasabi mayo or bbq mayo sauce.	
Sweet Potato Fries	55
Sprinkled with grated parmesan served with sriracha mayo or bbq sauce.	
Wild Bruschetta	55
Topped with fresh tomatoes, basil, olive oil and rocket leaves.	
Mediterranean Hummus	75
Drizzled with olive oil and a pinch of red pepper served with pita bread.	
Cheesy Quesadillas	100
Grilled to perfection cooked in mexican spices served with housemade avocado dip, sour cream and tomato salsa.	
Tempe & Tofu Sambal Ijo	85
Served with raw vegetables and fragrant white rice topped with fried shallots. (FIRE)	
Organic Red Fried Rice	95
Prepared with mushroom, edamame and fresh spring onions served with spicy tofu fresh pickle, sambal and crackers on the side.	
Spicy Thai Basil Vegetables Stir Fry	100
Served with white/red rice. 🌶️	



SUPERFOOD BOWLS - 65

Seasonal Fruit, Mixed fruits, crunchy Housemade granola and raw honey.
Add chia seeds pudding +15

MANGO SMOOTHIE BOWL - 75

Blended mango, chia seeds, crunchy Housemade granola, desiccated coco, mixed nuts and fruits.

TROPICAL SMOOTHIE BOWL - 75

Blended dragon fruit, pineapple, banana, served with crunchy Housemade granola, desiccated coco, chia seeds, mixed nuts and fruits.

PB & B SMOOTHIE BOWL - 75

Blended banana and peanut butter cocoa powder served with crunchy Housemade granola.

ORGANIC BURGER by BURGREENS

Mini Trio	85
Consisting of mighty mushroom, battle beans, spinach chickpeas patty served with sweet potato chips and fresh garden salad.	
Mighty Mushroom	75
Mushroom patty in a whole wheat bun served with sweet potato chips and fresh garden salad.	
Vegan Hot Dog	85
Protein-packed vegan sausage made of seitan, served on wholewheat bun, homemade relish, BBQ mustard and vegan mayo sauce with sweet potato chips fresh garden salad.	



HOUSEMADE PASTA / 100

Ravioli filled with spinach & ricotta cheese prepared in a light cream sauce
Add truffle essence + 20

Fusilli in housemade italian rose herb sauce cooked with mixed vegetables and shaved parmesan cheese

Choice of Angel Hair or Spaghetti aglio olio served with funghi.

Spaghetti all'Arrabbiata cooked in hearty Italian herbs, mixed vegetables, rustic garlic bread and grated parmesan

Linguine carbonara cooked in diced red onion in light cream sauce.



Spicy



Burning



Hot Level 1,2,3



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DESSERTS

OVOMALTINE COOKIE SKILLET	125
Served with choice of vanilla or chocolate ice cream. (takes about 25mins to prepare - share 2-4 pax)	
HERSHEYS WARM LAVA CAKE	65
Served with housemade vanilla ice cream.	
RED VELVET CAKE	60
With crushed nougat.	
DECONSTRUCTED CHOCOLATE WALNUT BROWNIES	60
Served with vanilla ice cream.	
FLUFFY NUTELLA SPONGECAKE	55
with roasted almonds.	
COFFEE PARFAIT	55
Served with chocolate brownies, vanilla ice cream, honeycomb and a shot of espresso.	
BELGIAN CHOCO SALTED CARAMEL PIE	45
CHAI BREAD	45
HOUSEMADE ICE CREAM (2 scoops)	35
Vanilla or Chocolate	



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Drink Menu

8 SIGNATURE COCKTAILS



VICTORY LUNCH
160K
Gin, Lavender,
Honje, Citrus,
Albumin & Plum.



FREE YOUR BUTTERFLY
180k
Gin, Bubblegum,
Masuya Citrus,
Cherry & Albumin.

SUNDOWN DELIGHT
155K
Plantation Rum,
Lychee, Coco, Pina
& Citrus.



LAZY MOOD
140K
Basil Gin,
Strawberry,
Peanut, White Wine
& Citrus.



WHERE WE MEETING
140k
Cardamon Vodka,
Lavender, Lychee,
Citrus & Albumin.



LET'S GET LAID
180K
Plantation,
Ginger, Citrus,
Angostura &
Bubbles.



MORNING GLORY
155k
Bourbon, Orange,
Ginger, Cinammon,
Citrus &
Angostura.



TAKE ME HOME
140k
Cumin Gin, Mango,
Citrus, Peach &
Cumin Leave.



*All price in IDR - add total amount to 18% tax & service

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Drink Menu

THE ART OF GIN TONIC

BLACK BEANS G & T: 140k
Bold, Rich, Lively

COCONUT G & T: 140k
Delicate, Tangy and Elegance

GRANNY SPICE G & T: 185k
Complex, Aromatic, Playful

SAKURA G & T: 150K
Romantic, Delicate, Floral

EDEN G & T: 140K
Bitter Sweet Symphony

BEER

BINTANG ----- 50K

HEINEKEN ----- 55K

CORONA ----- 85K

HAUSEMADE SANGRIA

By glass 135K
Option of Red/White

By pitcher 500k
Option of Red/White



THE CLASSIC COCKTAILS

KWINI CLOVER CLUB ----- 135k
(Gin)

RISTRETTO NEGRONI ----- 165k
(Gin)

LAST WORD ----- 150k
(Gin)

BUMI OLD FASHIONED ----- 140k
(Whiskey)

MIDNIGHT ROB ROY ----- 150k
(Whiskey)

MARQUISA JITO ----- 135k
(Rum)

HEMINGWAY DAIQUIRI ----- 135k
(Rum)

GARDEN MULE ----- 135k
(Vodka)

ESPRESSO MARTINI ----- 135k
(Vodka)

RUJAK RITA ----- 135k
(Tequila)



SOFT DRINKS - 45k

Coke, Diet Coke, Coke Zero, Sprite, Tonic Water, Soda Water, Ginger Ale, Kartingdaeng, Pokka Green Tea and RedBull.

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☕ COFFEE By Housemade Artisanal Beans ☕

Espresso	38k	Iced Americano	45k
Macchiato	43k	Iced Cappucino	47k
Americano	43k	Iced Latte	47k
Piccolo	43k	Iced Magic	47k
Cappucino	43k	Love at Milk Sigh	45k
Latte	45k	Black, Bold & Brew	45k
Flat White	45k		
Baby Cino	45k	Add Dama Milk: +20k	
Affogato	52k	Add Soy Milk: +15k	

MILK - 45k



IT'S TEA TIME



BLOOMING TEA 65K

These rare leaves of art slowly blossom into a bouquet of breath-taking flower & exquisite avors of jasmine scent.

HAUSE TEA: (+45)

CHAI LATTE (Hot/Cold)

Cinnamon flavored milk tea served with palm sugar

MATCHA LATTE (Hot/Cold)

add Dama almond milk +20

ICED THAI LATTE

SPECIAL FLAVORED ICED TEA Lemon, Peach, Lychee, Passion Fruit, Strawberry, Kiwi, Green Apple, Mint, Mango

Specialty Kaya Organic Teas - 45k

RISE & SHINE

Rise and shine tea will give you energy, with refreshing lemon and lovely spearmint nish.

HONEY BERRY SWEET

Sweet and tangy burst of berries. This tea is good hot or iced

SLIM & SLENDER

Yerba mate, pu-erh and oolong creates a tea that boost immune system and burns fat.

SERENITEA

Refreshing and serene, fruit and spearmint notes.

GENMAICHA

Sencha green tea, coupled with toasted rice and topped o with matcha powder.

COLD BE GONE

Comfort yourself with the sweet brightness of brewed together lemon and winter fruits with a pinch of cinnamon aroma.

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VITAMINES - 65k

FRESH GARDEN

Fresh cucumber, fresh honeydew, melon syrup and lemonade. (earthy & fruity)

SUMMER HAUSE

Mango puree, lemon, orange and cranberry juice with strawberry syrup. (sweet & sour)

KIWI TOASTED

Kiwi, raspberry puree, orange juice with pink grapefruit, lychee and lime syrup. (sweet & fruity)

TROPICAL DREAM

Fresh lychee, fresh pineapple juice, lychee syrup, passion fruit puree, fresh lime juice. (sweet & sour)

KISS ME HONEY

Organic honey berry tea muddled with fresh strawberries and basil topped with squeezed lime juice served over crushed ice garnished with fresh basil and lemongrass. (fresh & fruity)

KOMBUCHA SANGRIA - 75k

Gut Cha is 100% unpasteurized kombucha, made with love using natural and premium ingredients with no additives or preservatives.

I AM LOVE - Honeylemon

I AM JOY - Strawberry

JUICE - 65k

**FRESHLY SQUEEZED
JUICES 300ML**

HONEYDEW /
ORANGE /
WATERMELON /
APPLE /
CARROT /
MANGO /
DRAGONFRUIT /
PINEAPPLE



MINERAL WATER

AQUA Natural 380 ML	35k
AQUA Sparking 380 ML	35k
AQUA Natural 760 ML	65k
AQUA Sparking 760 ML	65k

DETOX INFUSED WATER 55k

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SPIRITS

VODKA

Stolichnaya	95k/1,450k
Greygoose Original	125k/2,450k
Finlandia Vodka	120k

GIN

Greenals	110k/1600k
Mom Dry Gin	175k/2600k
Tanqueray	100k/1500k
Tanquery No 10	175k/2500k
Hendricks	175k/2,600k
Opin	175k/2000k
Bombay Sapphire	125k/2200k
Monkey 47	150k/2600k
Monkey 47 Sloe	150k-2200k
The Botanist	150k/2000k
London No 1	150k/2200k
Beefeter	100k/1850k
Sip Smith	110k
Gin Mare	175k
Roku Gin	175k
Martin Miller's	175k
Ransom Dry Gin	150k
Old Tom Gin	150k
Ford's Gin	135k
Koskue Gin	250k
Napue Gin	140k
Farmers Gin	220k
Brooklyn Gin	140k

RUM

Captain Morgan	
Spiced	100k/1300k
Myers Dark Rum	100k/1600k
Plantation White	100k/1800k
Kraken Spiced	140k/1900k

BLANDED SCOTCH WHISKEY

Jw Black Lable	120k/1900k
Jw Gold Lable	130k/2200k
Jw Blue Lable	9000k
Jw Xr 21	2500k
Chivas 12	110k/1800k
Chivas 18	165k/3000k

SINGLE MALT

Maccalan Double Cask	3400k
Glenfiddich 12	145k/2950k

AMERICAN WHISKEY

Jim Beam White	100k/1500k
Jack Daniels No 7	120k/1200k
Bulliet Bourbon	110k/1800k
Bulliet Rye	110k/1800k
Jhon Jameson	100k/1800k

TEQUILA

Jose Cuervo Gold	95k/1800k
Don Julio Blanco	120k/1900k
Don Julio Reposado	120k/1900k
Ptaron Xo Cafe	120k/1900k

**APPERTIFS, AROMATIC WINE
& PORTIFIED WINE**

Amaro Montenegro	120k/1500k
Fernet Branca	85k/1450k
Antica Formula	110k/1500k
Manchino Bianco	85k/1200k
Manchino Secco	85k/1200k
Campari	85k/1200k

LIQUERS

Malibu Coconut	85k/1450
Kahlua	95k/1450
Southern Comfort	95k/1200k
Cointreau	95k/1450
Luxarrdo Marashchino	95k/1450k
Midori Melon	95k/1450k
Amareto Disarono	95k/1450k
Bailey's Original	95k/1450k
Dom Benedictine	110k/1450k
Jagermaister	95k/1450k
Vacari Sambuca	95k/1200k
Maseenez Litchi	95k/1200k
Maseenez Triple Sec	95k/1200k