

BREAKFAST MENU

Begin your morning at SE•MA•RA with a refined breakfast experience. Enjoy a refreshing drink, a delightful starter, and your choice of one main course from our curated selection.

Optional extras are available to elevate your dining experience.

IDR 190,000++/PERSON

COFFEE CREATIONS (HOT / ICED)

Mochaccino
Cappuccino
Caffè Latte
Flat White
Espresso
Americano
Bali Coffee

FINE TEAS (HOT / ICED)

English Breakfast
Chamomile
Jasmine Green
Oriental Green
Mint Breeze
Royal Earl Grey

FRESHLY SQUEEZED JUICES

Watermelon
Pineapple
Cantaloupe
Papaya
Coconut Water





STARTER

Croissant with butter and jam, served with fresh fruit slices.

MAIN COURSE

SALMON & ASPARAGUS

Smoked salmon with asparagus, baby potatoes, spinach, and eggs your style, finished with hollandaise.

CINNAMON WAFFLE

Crispy waffle with cream cheese ganache, strawberries, and bananas.

MORNING TOAST

Sourdough with pumpkin purée, tomato spread, feta, pesto oil, herbs, and eggs your style.

HEALTHY SUPER GREEN

Pesto rice with sautéed vegetables, tofu, and eggs your style.

CHILI SEAFOOD SCRAMBLE

Soft scrambled eggs with seafood, chili oil, and sourdough.

FRENCH TOAST

Cinnamon brioche with caramelized bananas, fruit salad, and vanilla custard.

EGGS BENNY

Poached eggs with ham and hollandaise.

GLORIOUS BREKKY

A full breakfast with sourdough, spinach, tomato, bacon, chicken sausage, baked beans, hash browns, eggs your style, jam & butter.

BANANA COCONUT SMOOTHIE BOWL

Banana-coconut smoothie topped with granola and fresh fruit.

BIRCHER MUESLI

Overnight oats with apple, tropical fruit, milk, and honey.

MUSHROOM & SPINACH OMELETTE

Omelette with mushrooms, spinach, and grated cheese.

FRUITS & GRANOLA

Fresh fruit with granola, yogurt, and honey.

VEGAN AVOCADO TOAST

Sourdough with avocado, salad mix, chickpeas, cherry tomatoes, pesto, and ricotta tofu.

VEGAN TABBOULEH

Kale, quinoa, cherry tomatoes, pan-fried tempeh, and cashew.

VEGAN BANANA CAKE

Banana cake with banana cream.



Vegetarian



Vegan



Gluten Free



Spicy



Chef Recommendation

EXTRAS

KOMBUCHA

ORIGINAL 85K

PASSION FRUIT 85K

Mango jam, passion fruit purée, kombucha.

ROSE 85K

Magnolia, blue pea, frangipani, rosella, lemongrass, kombucha.

MORNING COCKTAILS

MIMOSA 145K

Orange juice, sparkling wine.

BLOODY MARY 135K

Vodka, tomato juice, Worcestershire sauce, salt, and celery.

HEALTHY DRINKS

GREEN JUICE 75K

Green apple, kale, cucumber, ginger, lime juice.

Benefits : Rich in vitamin C, great for cleansing and boosting metabolism.

BEET HEALER 75K

Beetroot, carrot, green apple, turmeric, ginger, orange juice, honey.

Benefits : High in antioxidants and supports healthy circulation.

CARROT CLEANSER 75K

Green apple, carrot, ginger.

Benefits : Packed with fiber and vitamin C to detox and balance energy.

YELLOW BOOST 75K

Turmeric, ginger, orange juice, and honey.

Benefits : Anti-inflammatory and naturally refreshing from within.



The above prices are in Indonesian Rupiah and subject to 21% government tax and service charges



SE·MA·RA

THE ART OF THE FLAMING FEAST

Where the art of barbecue is celebrated in every bite. Our journey began with a passion for the smoky, savory flavors that only true barbecue can deliver. Here, we believe that great barbecue isn't just about grilling meat—it's about creating a memorable experience that brings people together.



Gluten Free



Vegan



Vegetarian



Chef Recommendation



Contains Pork



KIDS MENU

CREAMY GARLIC PASTA

Creamy garlic white sauce, parmesan, sundried tomatoes, marinated capsicum.

68K

MINI WAGYU BURGER

Wagyu beef patty, cheddar cheese, pickle cucumber, salad, French fries, BBQ sauce.

95K

SALMON GLAZED

Grilled salmon with miso glaze, creamy mashed potatoes, and asparagus.

145K

MINI WAFFLE

Plain cinnamon waffle, Nutella, cashew caramel, and banana.

65K

MINI BREAKY

Bacon, chicken sausage, hash browns, fried egg, baked beans, sautéed spinach.

80K

CHEESE TOAST

Brioche bread, bacon, mozzarella, cheddar cheese, cream cheese

72K

SMALL BITES TO SHARE

HUMMUS DIP

Hummus with pita bread and herbs

80K

COCONUT PRAWNS

Coconut-crusted prawns with tartar sauce

110K

MEDITERRANEAN OCTOPUS

Sous-vide grilled octopus, hummus, jalapeño salsa

130K

CEVICHE

Tuna, octopus, rice cracker with house vinaigrette and salsa

125K



All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

BIG BITES TO SHARE

WAGYU BURGER 🍔

Wagyu beef patty, sliced cheese, egg, salad, French fries, BBQ sauce

185K

AUBERGINE SANDWICH 🍆

Toasted sourdough, wood-grilled eggplant, cashew cream, avocado, pickled cucumber, red radish

95K

TUNA SANDWICH

Toasted sourdough, tuna, baby romaine, yogurt tartar, avocado

110K

CHEESE & BACON PIZZA 🍕

Three types of cheese, warm potato salad, crispy bacon

155K

MEAT LOVER PIZZA 🍕🍕

Bacon, beef ragu, sausage, cheese

170K

VEGETARIAN PIZZA 🍆

Warm potato salad, basil pesto, marinated capsicum, mushrooms, arugula

130K



All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

SALADS

DUCK À L'ORANGE 🌿 120K
Smoked sous-vide duck breast, mixed greens, tomato, balsamic orange vinaigrette

CAESAR SALAD 115K
Tomato, sous-vide chicken breast, croutons, baby romaine, classic Caesar dressing

MIXED BOWL 🌿 🥑 🍷 95K
Mixed greens, avocado, homemade kimchi, sauerkraut, tempeh, sweet potato, spiced mixed nuts

SOUPS

PUMPKIN GINGER SOUP 🌿 75K
Butternut pumpkin, dukkah, marinated capsicum, feta cheese

COCONUT CHOWDER 🌿 🌿 70K
Mixed vegetables with coconut cream and white miso

PASTA

CARBONARA 🍷 135K
Spaghetti, bacon, cream, parmesan

BEEF RAGU FETTUCCINE 145K
Fettuccine, beef ragu, parmesan, basil

CHICKEN PEPPERONI PASTA 120K
Chicken fillet in capsicum-tomato sauce, served with fettuccine



All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge



FROM THE GRILL OF
SE·MA·RA

SEAFOOD

WOOD-GRILLED SALMON WITH GARLIC BUTTER 🌿 **245K**
200g salmon, sautéed baby potatoes, garlic butter sauce, salsa

WOOD-GRILLED BARRAMUNDI 🌿 **195K**
200g barramundi, beurre blanc sauce, cauliflower purée, spinach

SEAFOOD & VEGETABLE KEBAB 🌿 **180K**
Prawns, squid, barramundi, tuna, mushrooms, basil pesto

WOOD-GRILLED TUNA 🌿 **210K**
200g tuna, white & purple cabbage, romesco sauce

KING PRAWNS 🌿 **215K**
King prawns, sweet potato gnocchi, coconut pesto



MEAT & POULTRY

CHOICE OF SAUCE: Red wine sauce | Mushroom truffle | Chimichu

RIB EYE

200g Wagyu ribeye, mashed potatoes, broccoli purée, asparagus, herb butter, choice of sauce

520K

WAGYU SIRLOIN

200g Wagyu sirloin, French fries, herb butter, choice of sauce

420K

AUSTRALIAN BEEF TENDERLOIN

180g grass-fed Australian tenderloin, black garlic paste, broccoli purée, sautéed baby potatoes, choice of sauce

330K

WOOD-ROASTED DUCK BREAST

Imported duck breast, mashed potatoes, balsamic orange, asparagus, choice of sauce

225K

WOOD-ROASTED PORK RIBS

Slow-cooked pork ribs, potato purée, long beans, pork gravy

245K

WOOD-ROASTED LAMB SHANK

Slow-cooked lamb shank, potato purée, sautéed broccoli, lamb gravy

315K

SIDES & EXTRA

SAUTÉED BABY POTATOES | 35K

MASHED POTATOES | 35K

ROASTED SWEET POTATOES | 35K

FRENCH FRIES | 40K

GREEN SALAD WITH HOUSE
VINAIGRETTE | 45K



All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

DESSERTS

TIRAMISU NOIR 🍷

An Italian dream, layers of coffee dipped biscuits, velvet mascarpone cheese & dark cocoa

89K

BALI CHOCOLATE

No baked-chocolate log, chocolate soil, crispy tuile, chocolate sauce & moringa ice cream

79K

CARROT CAKE

Creamy, dreamy carrot cake loaded with spices and nuts, swirled with a generous hug of tangy cream cheese frosting.

79K

TRIA DEL CIELO

Three scoops of ice cream, chocolate sauce, mix choco crunch & cone

79K

SELECTION OF ICE CREAM

Per scoop pleasure : vanilla, moringa, chocolate & Balinese caramel

29K



All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge



SE·MA·RA

THE ART OF THE FLAMING FEAST

LIMONCELLO LOVERS

Limoncello is a beloved Italian liqueur made from bright, sunny lemons. It all started in Italy, where families used fresh lemon zest, steeped it in alcohol, and added some sugar. Served chilled, Limoncello is a sweet, refreshing treat enjoyed after meals. It's like a taste of Italy's warm, sunny days in every sip.

MOJITO

120K

Limoncello, mint leaves, lime, sugar, club soda.

LEMONADE

120K

Homemade limoncello liqueur, orange liqueur, lemon, sprite.

MULE

120K

Limoncello, lemon juice, honey, homemade ginger beer.

SANGRIA SELECTION

	GLASS/PITCHER	
ROJA	120K	360K
<i>Red wine, orange liqueur, oleo saccharum, sweet spices, soda.</i>		
BLANCO	120K	360K
<i>White wine, rum, tepache, apple, lemon, sprite.</i>		
ROSADO	120K	360K
<i>Rosé wine, umeshu plum, strawberry, peach, spiced honey syrup.</i>		

SE•MA•RA SIGNATURE

In Bali, Semara, the god of love, and Ratih, the goddess of beauty, were a divine couple whose love brought harmony to the heavens. Their story symbolizes the perfect balance between love and beauty, celebrated in Bali's culture. To honor their legacy, we've created a special collection of signature cocktails, each inspired by their timeless love and beauty.

THE PROLOGUE

155K

The story begins when the heavenly realms are attacked by the Great Giant Nilarudraka, who seeks to conquer the heavens. A great battle ensues between the gods and the giants, and the outcome cannot be undone. After a long battle, the gods are ultimately defeated by the Great Giant Nilarudraka.

Jose Cuervo, Orange Liqueur, Oleo Saccharum, Lemon, Aromatic Bitters.

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

SE•MA•RA SIGNATURE

THE PROPHECY

155K

After the defeat, the god sought Bhagawan Wrespati to foresee the one who could defeat the giant. The prophecy revealed that the one destined to vanquish the giant was the son of Lord Shiva, who had an elephant head.

Scotch Whisky, Shifuku No Kaori, Herb Syrup, Passion Fruit, Pineapple, Orange Bitters.

THE INTRUDER

155K

It turns out that Lord Shiva is still meditating on Mount Kailasa, and no god or mortal dares to interrupt him. So, the gods send Lord Semara to provoke Lord Shiva. Lord Semara shoots Lord Shiva with the "Panah Asmara" (Arrow of Love), and the arrow strikes Lord Shiva's chest. Angered, Lord Shiva awakens, kills Lord Semara, and turns him into ashes, unaware of the truth.

Fat-Washed Whisky, Cinzano Extra Dry, Campari, Honey Spice Syrup, Lemon.

THE SACRIFICE

145K

The death of Lord Semara causes his wife, Lady Ratih, to mourn in sorrow. As a sign of her love and loyalty, Lady Ratih begs Lord Shiva to burn her as well, so she can share the same fate as her husband. Lord Shiva grants her wish.

London Dry Gin, Matcha, Vanilla Syrup, Lemon, Egg Foam, Orange Bitters.

THE TRUTH

135K

As the arrow shot was the "Panah Asmara," Lord Shiva couldn't help but feel a longing for his wife, Lady Uma. They finally reunited to share their love. A few days later, while walking on Mount Kailasa, Lady Uma noticed a pile of ashes. She asked Lord Shiva about it, and after Lord Shiva explained, Lady Uma begged him to bring Lord Semara and Lady Ratih back to life.

Smirnoff Vodka, Mangosteen Liqueur, Elderflower, Cucumber, Mint Leaves, Tonic.

THE FAITH

125K

Finally, Lord Shiva granted his wife's wish on one condition: Lord Semara and Lady Ratih could not live in the heavenly realms. Instead, Lord Shiva spread their ashes into the "Mayapada Realms" (Mortal Realms), with the intention that all living souls would feel the sense of love within their souls, "Purusa & Predana."

London Dry Gin, Herb Syrup, Pineapple, Orange, Passion Fruit, Aromatic Bitters.

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

SE·MA·RA SIGNATURE

SE•MA•RA CLASSIC

These classic cocktails not only offer a taste of history but also reflect the evolution of social and drinking customs over time. Each drink tells a story of its own, intertwined with the culture of its era.

TEPACHE DE PINA

155K

Inspired by the classic Piña Colada cocktail, this drink's popularity skyrocketed after it was featured in the 1979 hit song "Escape (The Piña Colada Song)" by Rupert Holmes, which immortalized the drink in popular culture. It has since evolved into the drink we know and love today.

Jose Cuervo, Tepache, Coconut Liqueur, Pineapple Juice.

ROSSO FRESCO

155K

The name Rosso Fresco translates from Italian as "fresh red," which is a fitting name for a refreshing and vibrant drink. This cocktail is part of the growing trend of wine cocktails, where wine serves as the primary ingredient rather than spirits like vodka or rum.

Captain Morgan White, Aperol, Watermelon, Strawberry, Mint Syrup, White Wine.

SUNSET SIPPER

145K

A classic twist on the Screwdriver, which was invented by American oil workers in the Middle East during the 1940s. According to the story, American workers in the region had access to vodka but were unsure how to mix it into a cocktail. They would often drink vodka with orange juice, a combination they found refreshing. The workers reportedly used a screwdriver to stir their drinks, giving birth to the name "Screwdriver."

Smirnoff Vodka, Orange Liqueur, Orange Juice, Oleo Saccharum, Strawberry.

NORA SOUR

145K

*The first known mention of the Whiskey Sour appears in Jerry Thomas' *Bartender's Guide* (1887), one of the first cocktail recipe books ever published. The drink's popularity grew throughout the 19th and 20th centuries, becoming a staple in American bars. The simplicity of the ingredients—whiskey, lemon juice, and sugar—and the ease with which it can be prepared contributed to its widespread success.*

Whiskey, Aperol, Herb Syrup, Passion Fruit, Lemon, Vanilla Syrup, Egg Foam.

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge.

SE•MA•RA CLASSIC

FLORA DORA

140K

*Inspired by the classic Gimlet cocktail, it began appearing in cocktail recipe books in the early 20th century. The first known mention of the drink in cocktail literature came in 1928 when it appeared in *The Savoy Cocktail Book* by Harry Craddock, one of the most famous bartenders of the time. His recipe called for a mix of gin and lime juice, which became the foundation for the modern Gimlet.*

London Dry Gin, Cinzano Rosso, Açaí Rosé, Dragon Fruit Foam.

PEGU CLUB

135K

Also known as the Citrus Martini, this cocktail is a more modern adaptation, created as bartenders began experimenting with fruit-infused cocktails. The martini's popularity in the mid-20th century, paired with the rise of citrus liqueurs and fresh fruit-based cocktails, gave birth to the Citrus Martini.

Gin Infused with Citrus, Orange Liqueur, Elderflower Syrup, Oleo Saccharum, Orange Bitters.

THE GOLDEN HOURS

135K

A twist on the classic Gin Sour cocktail, this drink combines the tartness of lemon juice with the smooth, botanical flavors of gin, balanced with a touch of sweetness. Like other "sour" cocktails, it's part of the broader tradition of mixing alcohol, citrus juice, and sugar—a practice that began in the 18th century and continues to influence modern cocktail culture. Let's dive into the story of the Gin Sour, its origins, and its evolution.

London Dry Gin, Campari, Oleo Saccharum, Pineapple.

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

SE·MA·RA CLASSIC

MOCKTAILS

CUMBER MINT	70K
<i>Cucumber, apple, lemon, lychee, sprite.</i>	
SPRING"GO!	65K
<i>Mango, kiwi, strawberry, mint, lemon, soda.</i>	
GINGER FIZZ	65K
<i>Ginger beers, pineapple, falernum, lemon, tonic.</i>	
PASSION & SPICE	60K
<i>Passion fruit, pineapple, lime, watermelon, honey spice.</i>	

SOFT DRINK

TONIC	40K
DIET COKE	40K
COKE	40K
SPRITE	40K
SODA	40K

HEALTHY SMOOTHIES

ALOHA BLEND	75K
<i>Mango, pineapple, banana, honey, milk, yogurt.</i>	
DRAGON BERRY	75K
<i>Dragon fruit, strawberry, mango.</i>	
CITRUS YELLOW	75K
<i>Tangerine, pineapple, carrot, turmeric, honey.</i>	
FRUITOPIA	75K
<i>Strawberry, banana, mango, pineapple, honey, lemon.</i>	
GLOW DETOX	75K
<i>Carrot, apple, pineapple, cucumber, ginger, honey.</i>	

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

MOCKTAILS • SOFT DRINK • HEALTHY SMOOTHIES

HEALTHY COCONUT BOOST

COCO MINT	80K
<i>Coconut water, passion fruit, mint.</i>	
WILD BUNNY	80K
<i>Coconut water, carrot, ginger, turmeric, raw honey.</i>	
COOL MINT	80K
<i>Coconut water, cucumber, ginger, lemon, mint, honey.</i>	
COCO LYCHEE	80K
<i>Coconut water, lychee, lemon, lemongrass, lemon.</i>	
YOUNG COCONUT	55K

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

HEALTHY COCONUT BOOST

SE•MA•RA SPIRIT & LIQUEUR COLLECTIONS

	BY SHOT 45ML	BY BOTTLE
VODKA		
<i>Beluga</i>	200K	2.600K
<i>Grey Goose</i>	190K	2.500K
<i>Cîroc</i>	190K	2.500K
<i>Ketel One</i>	150K	2.100K
<i>SKYY</i>	130K	1.200K
<i>Prime Vodka</i>	130K	1.200K
GIN		
<i>Hendrick's</i>	180K	2.600K
<i>Roku</i>	180K	2.600K
<i>Bombay Shapphire</i>	170K	2.500K
<i>East Indies Archipelago</i>	160K	2.300K
<i>Tanqueray</i>	150K	2.100K
<i>Matsui Gin The Hakuto</i>	150K	2.100K
<i>New Amsterdam</i>	140K	2.000K
<i>Old Tom Gin</i>	140K	2.000K
<i>Gordon's London Dry Gin</i>	130K	1.200K
RUM		
<i>Bacardi Light</i>	130K	1.200K
<i>Bacardi Spiced</i>	130K	1.200K
<i>Captain Morgan Spiced</i>	130K	1.200K
<i>Captain Morgan White</i>	130K	1.200K
TEQUILA		
<i>1800 Silver</i>	190K	2.500K
<i>1800 Reposado</i>	190K	2.500K
<i>Don Julio Blanco</i>	180K	2.400K
<i>Don Julio Reposado</i>	180K	2.400K
<i>Maestro Dobel Reposado</i>	180K	2.400K
<i>Patrón Reposado</i>	170K	2.300K
<i>José Cuervo Especial</i>	140K	2.000K

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

SE•MA•RA SPIRIT & LIQUEUR

SE•MA•RA SPIRIT & LIQUEUR COLLECTIONS

	BY SHOT 45ML	BY BOTTLE
WHISKEY		
<i>The Singleton 12 Y.O</i>	180K	3.000K
<i>Glendfidich 12 Y.O</i>	180K	3.000K
<i>Monkey Shoulder</i>	180K	3.000K
<i>Cardhu 12 Y.O</i>	180K	3.000K
<i>Jack Daniel's Old No. 7</i>	160K	2.600K
<i>Bullet Bourbon</i>	150K	2.500K
<i>Jim Beam</i>	140K	2.000K
<i>Johnnie Walker Red Label</i>	140K	2.000K
<i>Keris</i>	140K	2.000K
<i>Matsui San-in</i>	140K	2.000K
<i>Bushmills</i>	140K	2.000K
BRANDY & COGNAC		
<i>Hennessy VSOP</i>	200K	3.000K
<i>Beehive XO</i>	150K	2.100K
<i>Vecchia Romagna</i>	150K	2.100K
LIQUEUR		
<i>Grand Marnier</i>	160K	2.300K
<i>Campari</i>	140K	2.000K
<i>Martini Extra Dry</i>	140K	2.000K
<i>Martini Rosso</i>	140K	2.000K
<i>Aperol</i>	130K	1.200K
<i>Jägermeister</i>	130K	1.200K

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge.

SE•MA•RA SPIRIT & LIQUEUR

SE•MA•RA WINE COLLECTIONS

WINE BY GLASS

<i>El Rosal Cabernet Sauvignon</i>	<i>Chile</i>	130K
<i>Maset Sauvignon Blanc</i>	<i>Spain</i>	130K
<i>Maset Rosé</i>	<i>Spain</i>	130K
<i>Tunjung Sparkling Brut</i>	<i>Bali, Indonesia</i>	130K
<i>Two Island Cabernet Merlot</i>	<i>Bali, Indonesia</i>	125K
<i>Two Island Chardonnay</i>	<i>Bali, Indonesia</i>	125K

CHAMPAGNE & SPARKLING WINE

<i>Taittinger Nocturne Sec</i>	<i>France</i>	3.000K
<i>Duval-Leroy Brut</i>	<i>France</i>	2.500K
<i>Fantinel Prosecco Extra Dry</i>	<i>Italy</i>	1.200K
<i>Tunjung Sparkling Brut</i>	<i>Bali, Indonesia</i>	600K

WHITE WINE

<i>J.J. McWilliam's Chardonnay</i>	<i>Australia</i>	950K
<i>Two Rivers "Convergence" Sauvignon Blanc</i>	<i>New Zealand</i>	950K
<i>Tall Horse Moscato</i>	<i>South Africa</i>	800K
<i>Santa Julia Torrontés</i>	<i>Argentina</i>	750K
<i>Ponte Pinot Grigio DOC delle Venezie</i>	<i>Italy</i>	750K
<i>Casillero del Diablo Sauvignon Blanc</i>	<i>Chile</i>	650K
<i>Castillo de Liria Viura Sauvignon Blanc</i>	<i>Spain</i>	650K
<i>Montado White Wine (Verdejo-Chardonnay)</i>	<i>Portugal</i>	650K
<i>Maset Sauvignon Blanc</i>	<i>Spain</i>	650K
<i>Two Islands Chardonnay</i>	<i>Bali, Indonesia</i>	600K
<i>Two Islands Sauvignon Blanc</i>	<i>Bali, Indonesia</i>	600K

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

SE•MA•RA WINE COLLECTIONS

RED WINE

<i>Founders Estate Pinot Noir</i>	<i>California, USA</i>	950K
<i>J.J. McWilliam's Shiraz</i>	<i>Australia</i>	950K
<i>Obikwa Pinotage</i>	<i>South Africa</i>	800K
<i>Tall Horse Pinotage</i>	<i>South Africa</i>	800K
<i>Santa Julia Malbec</i>	<i>Argentina</i>	750K
<i>Ponte Merlot IGT Veneto</i>	<i>Italy</i>	750K
<i>Black Cottage Merlot</i>	<i>New Zealand</i>	700K
<i>Castillo de Liria Monastrell Shiraz</i>	<i>Spain</i>	650K
<i>El Rosal Cabernet Sauvignon</i>	<i>Chile</i>	650K
<i>Two Islands Pinot Noir</i>	<i>Bali, Indonesia</i>	650K
<i>Two Islands Shiraz</i>	<i>Bali, Indonesia</i>	600K
<i>Two Islands Cabernet Merlot</i>	<i>Bali, Indonesia</i>	600K

ROSE WINE

<i>Château Los Boldos Tradition Reserva Dry Rosé</i>	<i>Chile</i>	900K
<i>Black Cottage Rosé</i>	<i>New Zealand</i>	800K
<i>Beringer White Zinfandel Rosé</i>	<i>California, USA</i>	800K
<i>Cosecha Rosé</i>	<i>Spain</i>	600K

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

SE•MA•RA WINE COLLECTIONS

FINE BLEND LOOSE TEA

<i>English Breakfast Tea</i>	40K
<i>Earl Grey Tea</i>	40K
<i>Jasmine Green Tea</i>	40K
<i>Chamomile Tea</i>	40K
<i>Mint Breeze</i>	40K

COFFEE SELECTION

<i>Mochaccino</i>	50K
<i>Matchaccino</i>	50K
<i>Matcha Latte</i>	50K
<i>Cappuccino</i>	50K
<i>Caffe Latte</i>	45K
<i>Espresso</i>	40K
<i>Americano</i>	40K
<i>Bali Coffee</i>	35K

FRESH TROPICAL JUICES

<i>Tropical Sunset</i>	50K
<i>Mix juice of pineapple, watermelon, banana.</i>	
<i>Flamingo</i>	50K
<i>Mix juice of pineapple, watermelon, passion fruit.</i>	
<i>Watermelon</i>	40K
<i>Orange</i>	40K
<i>Dragon Fruit</i>	40K
<i>Pineapple</i>	40K

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge

TEA • COFFEE • JUICE

ICE COFFEE & TEA

<i>Ice Matcha Latte</i>	50K
<i>Ice Cappuccino</i>	50K
<i>Ice Americano</i>	40K
<i>Ice Lychee Tea</i>	40K
<i>Ice Peach Tea</i>	40K
<i>Ice Lemon Tea</i>	40K

WATER

<i>Aqua Sparkling</i>	40K
<i>Aqua Reflection Still</i>	38K

BEER

<i>Heineken</i>	80K
<i>Bintang Crystal</i>	60K
<i>Bintang</i>	60K

All prices are in thousands of Indonesian Rupiah and subject to 21% government tax and service charge.

ICE COFFEE & TEA • WATER • BEER