



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.

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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.

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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, Aga 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.

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SE·MA·RA CLASSIC

MOCKTAILS

CUMBER MINT

70K

Cucumber, apple, lemon, lychee, sprite.

SPRING"GO!

65K

Mango, kiwi, strawberry, mint, lemon, soda.

GINGER FIZZ

65K

Ginger beers, pineapple, falernum, lemon, tonic.

PASSION & SPICE

60K

Passion fruit, pineapple, lime, watermelon, honey spice.

SOFT DRINK

TONIC

40K

DIET COKE

40K

COKE

40K

SPRITE

40K

SODA

40K

HEALTHY SMOOTHIES

ALOHA BLEND

75K

Mango, pineapple, banana, honey, milk, yogurt.

DRAGON BERRY

75K

Dragon fruit, strawberry, mango.

CITRUS YELLOW

75K

Tangerine, pineapple, carrot, turmeric, honey.

FRUITOPIA

75K

Strawberry, banana, mango, pineapple, honey, lemon.

GLOW DETOX

75K

Carrot, apple, pineapple, cucumber, ginger, honey.

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MOCKTAILS • SOFT DRINK • HEALTHY SMOOTHIES

HEALTHY COCONUT BOOST

COCO MINT

80K

Coconut water, passion fruit, mint.

WILD BUNNY

80K

Coconut water, carrot, ginger, turmeric, raw honey.

COOL MINT

80K

Coconut water, cucumber, ginger, lemon, mint, honey.

COCO LYCHEE

80K

Coconut water, lychee, lemon, lemongrass, lemon.

YOUNG COCONUT

55K

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HEALTHY COCONUT BOOST

SE•MA•RA SPIRIT & LIQUEUR COLLECTIONS

	BY SHOT 45ML	BY BOTTLE
VODKA		
<i>Beluga</i>	180K	3.000K
<i>Grey Goose</i>	150K	2.500K
<i>Cîroc</i>	150K	2.500K
<i>Ketel One</i>	125K	2.000K
<i>Skyy</i>	110K	1.200K
<i>Smirnoff</i>	95K	800K
GIN		
<i>Hendrick's</i>	150K	2.500K
<i>Tanqueray</i>	150K	2.500K
<i>Matsui Gin The Hakuto</i>	125K	2.000K
<i>Stratusphere Gin</i>	125K	2.000K
<i>London Dry Gin</i>	110K	800K
RUM		
<i>Kraken Spice Rum</i>	125K	1.500K
<i>Angostura 3 Y.O</i>	125K	2.000K
<i>Bacardi Carta Blanca</i>	110K	1.100K
<i>Bacardi Spiced</i>	110K	1.100K
<i>Captain Morgan White</i>	95K	800K
<i>Captain Morgan Spiced</i>	95K	800K
TEQUILA		
<i>Maestro Double Reposado</i>	180K	4.500K
<i>Don Julio Blanco</i>	150K	3.500K
<i>Tequila 1800 Silver</i>	125K	2.500K
<i>Jose Cuervo Reposado</i>	125K	2.000K
WHISKEY		
<i>Bulleit Bourbon</i>	125K	2.500K
<i>Bushmills Original</i>	125K	2.500K
<i>Matsui Blended San-In</i>	125K	2.500K
<i>Bell's</i>	125K	1.200K

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SE•MA•RA SPIRIT & LIQUEUR

SE•MA•RA SPIRIT & LIQUEUR COLLECTIONS

	BY SHOT 45ML	BY BOTTLE
SINGLE MALT		
<i>Singleton 12 Y.O</i>	150K	3.000K
<i>Chardu 12 Y.O</i>	150K	3.000K
<i>Black Velvet Reserve</i>	110K	2.000K
BRANDY & COGNAC		
<i>Hennessy VSOP</i>	150K	3.500K
<i>Beehive XO</i>	125K	2.500K
<i>Vecchia Romagna Classica</i>	125K	2.500K
LIQUEUR		
<i>Grand Marnier</i>	150K	2.000K
<i>Jagermeister</i>	125K	1.500K
<i>Shifuku No Kaori</i>	125K	1.500K

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SE•MA•RA SPIRIT & LIQUEUR

SE•MA•RA WINE COLLECTIONS

WINE BY GLASS

<i>Tunjung Sparkling Brut</i>	<i>Bali, Indonesia</i>	130K
<i>Two Island Cabernet Merlot</i>	<i>Bali, Indonesia</i>	120K
<i>Two Island Sauvignon Blanc</i>	<i>Bali, Indonesia</i>	120K
<i>Isola Bianco</i>	<i>Bali, Indonesia</i>	120K
<i>Isola Rosso</i>	<i>Bali, Indonesia</i>	120K
<i>Cosecha Rosé Wine</i>	<i>Spain</i>	120K

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>Two Rivers 'Convergence' Sauvignon Blanc</i>	<i>New Zealand</i>	850K
<i>Tall Horse Moscato</i>	<i>South Africa</i>	800K
<i>Dr. Zenzen Yellow Label Riesling</i>	<i>Germany</i>	750K
<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>Chile</i>	650K
<i>Two Islands Chardonnay</i>	<i>Bali, Indonesia</i>	600K
<i>Two Islands Sauvignon Blanc</i>	<i>Bali, Indonesia</i>	600K
<i>Isola Bianco</i>	<i>Bali, Indonesia</i>	600K

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RED WINE

<i>Founders Estate Pinot Noir</i>	<i>California</i>	950K
<i>J.J. McWilliam 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 del Veneto</i>	<i>Italy</i>	750K
<i>Black Cottage Merlot</i>	<i>New Zealand</i>	700K
<i>Castillo de Liria Monastrell Shiraz</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
<i>Isola Rosso</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>	750K
<i>Beringer White Zinfandel Rosé</i>	<i>California</i>	750K
<i>Cosecha Rosé Wine</i>	<i>Spain</i>	600K

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

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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

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ICE COFFEE & TEA • WATER • BEER