

# 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*