



P A D M A
SEMARANG



IN-ROOM DINING

Rise and Shine

6AM – 11AM









BREAKFAST

- Full Irish Breakfast**  **78**
Two eggs any way or omelette, beef bacon, chicken sausage, grilled tomato, hash browns, sautéed mushroom
- Scrambled Eggs**   **78**
Smoked salmon, chives, cream cheese, toasted bagel
- Bakery Basket**  **68**
Fresh baked croissant, danish, muffin, toast, butter, fruit compote
- Bircher Muesli**   **80**
Rolled oats, yoghurt, honey, lemon, grated apple, toasted almonds, dried fruits, berries
- Cereals**  **78**
Choice of cereals and selection of milks
- Cinnamon French Toast**  **45**
Brioche, cinnamon, star anise, fruit compote
- Belgian Waffle or Pancake**   **48**
Maple syrup, whipped cream, nuts, fruit compote
- Local Farmhouse Cheese Board**  **98**
European breads, crackers, dried fruits
- Seasonal Local Fresh Fruits**  **35**
Market fresh fruits, honey yoghurt dipping

ASIAN MORNING INSPIRATION

- Nasi Gudeg Komplit** **88**
Sweet Jackfruit, spicy Rendang beef skin, spicy beef skin with coconut, sweet egg sweet tofu and bean crud, crackers and sambal.
- Wonton Noodle Soup**  **58**
Fresh hongkong noodles, shrimp dumpling, supreme stock
- Mie Goreng**  **60**
Yellow egg noodle, chicken, egg, prawns, beansprout, prawn crackers, housemade pickles
- Nasi Goreng Ayam**  **68**
Indonesian style fried rice, sunny side up, chicken satay, chicken drumstick, prawn crackers, housemade pickles
- Chicken Porridge**  **78**
Rice porridge, shredded chicken, cakwe, crackers soya bean, fried shallot, fragrant turmeric chicken broth

*prices are in thousands of rupiah and subject to 21% government tax and service charge

-  signature dish  contains pork  contains nut  spicy
 contains alcohol  contains dairy  contains seafood  vegetarian

Served All Day

11AM – 11PM

SALADS AND STARTER

- Pepes Cakalang Croquette** 🍷 🍷 75
Smoked cakalang croquette, sambal matah, parmesan, balinese spices
- Balado Chicken Wings** 🍷 75
Chicken drum stick with Indonesian spiced
- Tempe Orek Salad Prawn Tempura** 90
Mesclun, tempe orek, kewpie sriracha dressing
- Classic Caesar Salad** 140
Caesar salad with grilled chicken, soft boiled egg, beef brisket, croutons, parmesan cheese

INDONESIAN DELIGHT

- Wagyu Picanha MB4+ Steak Maranggi** 500
Steak Maranggi with Potato Fondant, Baby Carrot and Maranggi Sauce
- Udang Bakar Gulai Padang** 🍷 🍷 215
King prawn with charred long bean, jasmine rice with gulai padang gravy
- Salmon Mangut** 🍷 220
Norwegian salmon with baby cabbage, baby carrot, jasmine rice, tofu, kemangi oil and mangut gravy
- Arsik Barramundi** 🍷 160
Barramundi fillet, sauteed long bean, arsik sauce, black tapioca cracker, red onion pickled, fried cabbage, jasmine rice
- Ayam Tinoransak** 125
Kemangi mashed potato, sriracha aioli, chicken skin, fried cabbage, pineapple relish
- Iga Bakar Madu** 🍷 185
Urap sayur Bali, sambal made, jasmine rice and fried peanut
- Soup Buntut** 240
Braised oxtail, jasmine rice, sweet soya, sambal soto, emping cracker, lime
- Soto Ayam Kampoeng** 115
Spiced chicken broth, egg, glass noodle, shredded chicken kampoeng, lime, jasmine rice
- Sate Kambing Muda** 158
Grilled AUS lamb, chili, shallots, tomato, sweet soya and jasmine rice
- Stuffed Baby Squid** 🍷 145
Prawn stuffing with black tapioca cracker, curry sauce and jasmine rice
- Sate Ayam Bumbu Bali** 110
Rice cake, Balinese sauce, sambal matah
- Sate Ayam Madura** 🍷 🍷 120
Rice cake, Cashew Peanut Sauce, Chilli, Shallot, Tomato, Sweet Soya
- Bebek Goreng** 🍷 135
Jasmine Rice, Urap Sayur Bali, Sambal Embe, Sambal Matah
- Nasi Goreng Kampoeng Seafood** 🍷 145
Basmati Rice, Sunny Side Up, Mesclun, Prawn, Calamari, Chicken Satay with Balinese Sauce, Prawn Crackers, Pineapple Relish
- Nasi Goreng Bumbu Rempah with Smoked Beef** 190
Basmati rice, prawn crackers, sunny side up, pineapple relish and smoked beef brisket
- Nasi Goreng Buntut Sambal Hijau** 🍷 255
Oxtail fried rice with sunny side up, emping cracker and oxtail soup
- Brisket Rendang** 150
Jasmine rice, urap sayur Bali, tempe orek, mustofa potato

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🔥 signature dish

🍷 contains pork

🥜 contains nut

🍷 spicy

🍷 contains alcohol

🍷 contains dairy

🍷 contains seafood

🌿 vegetarian

INTERNATIONAL SIGNATURE

Sous Vide Beef Brisket and Egg 🍷	145
Sourdough, roasted baby potato, BBQ sauce, mushroom champignon and sous vide beef brisket	
Riviera Barramundi 🍷🍴🍷	160
Baby potato, tomato cherry, baby beans, black olive, red onion, green oil and wine cream sauce	
Spring Roasted Chicken Honey Mustard 🍷	125
Potato gratin, parmesan cream sauce and mesclun salad	
Fish and Chips 🍷🍴	125
Cod fish fillet with tempura batter, mesclun salad, coleslaw, french fries and tartar sauce	
Black Angus Beef Burger 🍷	125
Egg, BBQ relish, coleslaw, brioche bun, parmesan truffle cheese	
Asian Style Chili Prawn 🍷🍴	215
Egg white, ginger, capsicum, Asian chilli sauce, king prawn, mantou buns	

PASTA

Spaghetti Aglio Olio Seafood 🍷🍴	135
Prawn, calamari, clam, garlic molica	
Cream Truffle Pasta 🍷	145
Minced chicken ball, shimeji mushroom, truffle cream and truffle oil	
Spaghetti Tuscan Salmon 🍷🍴	180
Salmon tataki, basil, black olives, sun dried tomatoes, parmesan cheese	
Baked Truffle Macaroni 🍷	145
Chicken ham, mushroom tapenade, truffle cream sauce, mozzarella and garlic molica	
Bolognese Pappardelle 🍷	125
Bolognese sauce with parmesan cheese	

PIZZA

Ultimate Truffle Cheese 🍷	190
Parmesan, mozzarella, ricotta cheese, truffle oil	
Beef Alfredo Cheese 🍷	195
Cream truffle sauce, champignon mushroom, Beef pepperoni, smoked beef, mozzarella cheese	
Smoked Salmon Pizza 🍷🍴	165
Tomato concasse, black olives, sun dried tomatoes, red onion, pesto, mozzarella cheese	
Margarita Pizza 🍷	125
Tomato concassè, basil, buffalo mozzarella, sun dried tomato, pesto	
Meat Lover 🍷	188
Tomato concasse, beef pepperoni, beef bolognese, capsicum, beef bacon, black olives, mozzarella	

ON THE SIDE

Mashed Potato Whip	28
Local sourced mountain potatoes	
Crispy Onion Rings	28
Fried crumbed onion, tartar sauce	

LOCAL SNACK

Tahu Bakso	60
White tofu filled with minced beef, sweet soy sauce with chopped chilli, Thai chilli	
Tempe Kemul	60
Bean cake, leeks, sweet soy sauce with chopped chilli, Thai chilli	
Tape Goreng	60
Fermented cassava, sweet batter, icing sugar	
Pisang Goreng	60
Fried banana tanduk, sweet batter, icing sugar	
Bakwan Sayuran	60
Salty batter, carrot, white cabbage, leek, sweet soy sauce with chopped chilli, Thai chilli	

Kids Menu

Crunchy Taiwanese Chicken Schnitzel	50
Panko coated chicken breast, barbeque sauce	
Beef Sliders	58
Minced beef, brioche bun, hand cut fries	
Mac & Cheese Balls 🍷	48
Cream, cheddar, Edam cheese, grana padano	
Spaghetti Bolognese	55
Braised beef, tomatoes, oregano, shaved grana	
Fudge Brownie 🍷	40
A fudgy deep chocolate brownie, a scoop of vanilla gelato, served with honeycomb, caramel sauce	

UNITED STATES PREMIUM BEEF

US Choice Tenderloin	588
250 gr	
US Choice Striploin	518
250 gr	
Us Choice Rib Eye	475
250 gr	

Served with confit sweet cherry tomatoes, watercress, confit mushrooms, hand cut french fries, black pepper sauce and béarnaise sauce

DESSERT

Sacher Torte 🍷	55
Raspberry preserve, rich chocolate cake, 70% dark chocolate ganache	
Hummingbird Cake 🍷🍴	55
Pecan nut praline, lemon cream cheese frosting	
Nusantara Fruits	48
Exotic sliced fruits with mango gel lime	

Through the Night

11PM – 6AM

OVERNIGHT MENU

Classic Caesar Salad 🍷	140
Caesar salad with grilled chicken, soft boiled egg, beef brisket, croutons, parmesan cheese	
Nasi Goreng Kampoeng Seafood 🍷🍴	145
Basmati rice, sunny side up, mesculun, chicken satay with Balinese sauce, prawn, calamari, prawn crackers, pineapple relish	
Soup Buntut	225
Braised oxtail, jasmine rice, sweet soya, sambal soto, emping cracker, lime	
Soto Ayam Kampoeng	115
Spiced chicken broth, egg, glass noodle, shredded chicken kampoeng, lime, jasmine rice	
Cream Truffle Pasta 🍷	145
Minced chicken ball, shimeji mushroom, truffle cream and truffle oil	
Fish and Chips 2.0 🍷🍴🍴	125
Crispy fried cod fish with tempura batter, tartare sauce, mesclun salad, coleslaw, served with sweet potato fries	
Black Angus Beef Burger 🍷	125
Egg, coleslaw, brioche bun, parmesan truffle cheese	

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Beverage List

TEA BLENDS

Chamomile Longan Tea	38
Chamomile infused with longan fruit and lemon citrus	
Yuzu-Lemon Iced Tea	38
Shaken Black tea with Yuzu-lemon and Elderflower syrup	
Lychee Iced Tea	38
Fresh lychee fruit muddling in a shaker with our signature black tea	
Semawis Iced Tea	38
Our Signature Black tea based served cold	

FRUIT MIX JUICE

Java Green	45
Healthy juice with a perfect combination of pineapple, Javanese spinach, bok choy and green apple	
Glowing Skin	45
Orange and pineapple paired with local cucumber	
Beet Honey Pineapple	45
Rich and earthy flavor beetroot blend with pineapple and natural honey	
Tropical Sunday	45
Fresh watermelon, apple, orange and a dash of citrus	

SMOOTHIES

Blueberry Magic Smoothies	48
Frozen blueberries, banana, milk, vanilla yoghurt and lemon	
Vanilla Pea-Orange	48
Vanilla yoghurt, vanilla ice cream, fresh orange, coconut pea foam, milk and lemon juice	
Red Banana Smoothies	48
Banana, fresh strawberry, milk and plain yoghurt	

REFRESHER MOCKTAIL

Semawis Cincau	48
Grassjelly, nata de coco, basil seed and grenadine-passion cordial	
Kuwut Fizz	48
Dragon eye fruit, cucumber, nata de coco and basil seed top up with kiwi soda	
Coco Spritz	45
Carbonated coconut water, with shot of osmanthus cordial and citrus	
Watermelon Carbonated	45
Carbonated watermelon juice, with shots of with jasmine cordial and citrus	
Lychee Sour	45
A mixture of coconut water, lychee and mint cordial with citrus	

SOFT DRINK

Coca-Cola	35
Diet Coke	35
Sprite	35
Tonic	35
Green Tea	35

WATER

Still	
Equil Natural 380ml	35
Equil Natural 760ml	55
Sparkling	
Equil Sparkling 380ml	35

JUICE

Orange	68
Strawberry	58
Avocado	68
Watermelon	58
Tomato	48
Apple	58
Carrot	48
Kiwi	58

HOT COFFEE

Espresso Single / Double	35 / 50
Coffee brewed by forcing a small amount of nearly boiling water through finely ground coffee beans	
Cappuccino	35
Traditional Italian coffee prepared with a mix of espresso and steamed-milk foam	
Café Latte	35
A coffee drink made with espresso and steamed milk	
Americano	35
Shots of espresso with added water	
Flavoured Latte	45
Caramel, hazelnut, irish, palm sugar, vanilla	

BLENDED COFFEE

Vanilla Pea-Coffee	48
Espresso, home-made vanilla Padma ice cream, fresh milk, butterfly pea foam	
Banana Thai Tea Frappe	48
Basic Thai tea, vanilla ice cream, banana, fresh milk, gomme	

PADMA TEA

TWG SELECTION

English Breakfast Tea	38
Earl Grey Tea	38
Chamomile Tea	38
Moroccan Mint Tea	38
Jasmine	38

Beer List

BOTTLED BEER

Bintang	50
Corona	98
Heineken	78
Guinness	78
Prost	50
Konig Ludwig Weissbier	78

Cocktail List

CLASSIC AND SIGNATURE

Served Up

Cosmopolitan Vodka shaken with triple sec, cranberry juice and citrus	125
Margarita Tequila reposado shaken with triple sec and fresh lime juice	180
Floral Gimlet △ Vodka shaken with orange liqueur and fresh lime juice	150

Served Tall

Mojito Muddled mint leaves, shaken with light rum, fresh lime juice, sugar and fill up carbonated water	125
Long Island Iced Tea Quadruple based spirit shaken with triple sec, lemon juice and fill up coke	180
Tequila Sunrise Tequila, fresh orange juice, grenadine	150
Rayuan Pulau Kelapa △ Rum infused pandan leaf shaken with lychee, citrus and a splash of coconut water	150
Gin and Tonic London dry gin, botanical carbonated, citrus	125

Served Over Ice

Boulevardier American bourbon stirred with vermouth rosso and Italian bitter liqueur	150
Negroni London dry gin stirred with vermouth rosso and Italian bitter liqueur	150
Rosita Tequila stirred with vermouth rosso, vermouth secco, Italian bitter liqueur and dashes of aromatic bitter	180
Whiskey Sour American bourbon shaken with fresh lemon juice, albumen, sugar and dashes of aromatic bitter	150
White Russian Vodka, coffee liqueur, Irish cream	125
Tommy's Margarita Tequila, Agave, fresh lime juice, salt and pepper	180

Liquor List

CLASSIC AND SIGNATURE

Whisky glass / bottle

Jim Beam White American Bourbon	95 / 1,350
Jack Daniel's no.7 American Tennessee	1,700
Maker's Mark American Bourbon	2,100
Johnnie Walker Red Label Scotch blend	1,600
Johnnie Walker Gold Label Scotch blend	3,188
Chivas Regal 12 YO Scotch blend	2,250
Chivas Regal 18 YO Scotch blend	3,900
John Jameson Irish whisky	120 / 1,600

Rum glass / bottle

Bacardi Carta Blanca	785
Myer's Dark Rum	2,350

Gin glass / bottle

Bombay Sapphire	2,100
Hendrick's	180 / 2,685
London no.1	1,850
Roku	2,150
Tanqueray Imported	1,600

Cognac glass / bottle

Hennessy XO	13,250
Martell VSOP	2,350
Hennessy VSOP	4,350

Vodka glass / bottle

Absolut Blue	1,750
Cîroc	3,950
Grey Goose	2,300
Smirnoff	750
Skyy	750

Tequila glass / bottle

1800 Reposado	2,250
Jose Cuervo Especial Reposado	1,725

Liqueur glass / bottle

Bailey's Irish cream	95 / 1,300
Cointreau	2,000
Jägermeister	1,450
Malibu	1,750

Aperitif glass / bottle

Vermouth (rosso/bianco/seco)	95
Pastis	100

Wine List

PREMIUM SELECTION

Concha Y Toro Don Melchor Cabernet Sauvignon Puerto Alto, Chile	6,500
No.3 d'Angelus Merlot and Cabernet Franc Bordeaux, France	5,500
Vidal Flury, Chateaneuf Du Pape Shiraz Grenache, France	3,000
Barbaresco Pio Cesare,DOCG Nebbiolo Piemonte, Italy	4,000
Barolo Pio Cesare Nebbiolo Piedmont, Italy	4,000
Edizione Cinque Autoctoni Sangiovesse Farnese, Italy	2,500
Penfolds Bin 407 Sangiovesse Australia	4,000
Penfolds Bin 389 Cabernet Sauvignon Australia	3,900
John's Blend Margerete's Cabernet Sauvignon Australia	2,900
Wolf Blass Gold Label Coonawara Cabernet Sauvignon Australia	2,200
Villa Maria Reserve Cabernet Sauvignon and Merlot New Zealand	2,800

RED WINE

Pinot Noir

Cono Sur 20 Barrels Casablanca Valley, Chile	2,000
Mud House New Zealand	2,000
Villa Maria Private Bin Malborough, New Zealand	1,400
Concha Y Toro, Casillero Del Diablo Central Valley, Chile	950

Merlot

Marques Casa Concha Central Valley, Chile	1,700
Wolf Blass Yellow Label South Austalia	1,100
Concha Y Toro, Casillero Del Diablo Rapel Valley, Chile	900
De Bortoli New South Wales, Australia	850
De La Chapelle Languedoc, France	850
Rawson Retreat South Eastern, Australia	800
Concha Y Toro, Frontera Central Valley, Chile	750
The 7th Generation, G7 Chile	600

Carmenere

Marques Casa Concha Central Valley, Chile	1,700
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RED WINE

Shiraz

Johnny Q South Australia	900
d'Arenberg Stump Jump Australia	850
30 Mile South Australia	700

Malbec

Trivento Golden Reserve Mendoza, Argentina	1,500
Trivento Tribu Mendoza, Argentina	800

Blend and other

Bordeaux Chateau De Francs Merlot and Cabernet Sauvignon Bordeaux, France	1,650
Penfolds Max's Shiraz and Cabernet Sauvignon South Australia	2,400
Chateau Cissac Cabernet Sauvignon, Merlot and Petit Verdot Haut-Médoc, France	1,500
Tenute Rosseti Chianti, DOCG Canaiole Nero and Sangiovesse Tuscany, Italy	1,000
Casa Silva Cabernet Sauvignon and Rose Colchagua Valley, Chile	1,000

WHITE WINE

Sauvignon Blanc

Villa Maria Private Bin Malborough, New Zealand	1,250
Beringer Founders' Estate New Zealand	1,000
Pascal Jolivet Beujolais Village, France	1,000
Concha Y Toro, Casillero Del Diablo Chile	900
The 7th Generation, G7 Chile	900

Pinot Grigio

Villa Maria Private Bin Malborough, New Zealand	1,250
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Chardonnay

Concha Y Toro, Casillero Del Diablo Central Valley, Chile	950
Wolf Blass Eagle hawk South Eastern Australia	900
Viognier Deakin Estate South Eastern Australia	850
Morgan Bay California, USA	750
30 Mile South Eastern Australia	750
The 7th Generation, G7 Chile	600

Riesling

Dr Zenzen Sonnenhofberger Kabinett Mosel, Germany	900
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Moscato

Batasiolo Spumante Piemonte, Italy	1,000
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ROSÉ & SWEET WINE

Dessert

Brachetto d'Acqui Batasiolo, Italy	1,250
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Rosé

Vigneti Del Vulture Pipoli Rosato Basilicata, Italy	1,000
Babich New Zealand	1,000
Mateus Aragones Douro, Portugal	900

Sweet

Pecha Kucha Amadio, South Australia	850
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PORT WINE

Sandeman Fine Ruby Porto, Portugal	1,300
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Cockburn Fine Ruby Porto, Portugal	1,100
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HOUSEPOUR WINE

White Wine

30 Mile Chardonnay South Australia	158
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30 Mile Sauvignon Blanc South Australia	158
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Red Wine

30 Mile Shiraz South Australia	158
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Two Island Reserve Cabernet Sauvignon Merlot Bali, Indonesia	158
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CHAMPAGNE & SPARKLING WINE

Demi Sec Champagne

Nicolas Feuillatte Reserve France	3,100
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Veuve Du Vernay Ice white France	900
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Brut

Taittinger Reims Reserve France	3,000
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Prosecco Accademia,DOCG Italy	800
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De Bortoli South Australia	850
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Emilia Romagna

Lambrusco Terre Italy	1,000
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Roccaforte Lambrusco Rosso Italy	1,000
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