

SENSO EXECUTIVE SET LUNCH

15th May – 19th May 2017

Zuppa di Pastinaca

Creamy Parsnip soup, crispy Parma Ham

Or

Riso Venere con Gamberi

Black Risotto, grilled Sicilian Prawns, Dill dressing

Or

Fegato d'Anatra e Brioche

Homemade Duck Liver Terrine, Mango Chutney, oven-baked Brioche Bread (add \$8)

Or

Carpaccio di Barbabietola

Beetroot Carpaccio, Goat Cheese mousse, Walnuts Tuiles

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Trofie con sugo d'Anatra

Trofie pasta with Duck Ragout, Lemon zest, Italian herbs

Or

Filletto di Salmone

Salmon fillet with grilled Zucchini, Sweet Pea puree, Ratte potatoes, Salsa Verde

Or

Filletto di Manzo con Salsa al Barolo

Australian grain-fed Beef Tenderloin, Barolo Red Wine sauce, young Vegetables, Senso purée (add \$14)

Or

Maiale Iberico

Iberico Pork Pluma, Polenta, Artichoke Mousse, Marsala sauce, Garlic cream

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Pasticcino alle Fragole

Strawberry Short Cake, Vanilla Sauce, Red Berries

Or

Cioccolato e Caramelo

72% dark Chocolate Ganache, Chocolate crumble, Caramel Ice Cream

Or

Formaggi Affinati

Selection of Italian Cheeses, homemade Chutney (add \$8)

Or

Tortino al Cioccolato Fondente

Hot Dark Chocolate eruption, Passion Fruit, Vanilla Ice Cream (add \$8)

(10-15 min preparation)

\$34⁺⁺ (2-course)

\$40⁺⁺ (3-course)