

# SENSO EXECUTIVE SET LUNCH

*2<sup>nd</sup> January – 5<sup>th</sup> January 2018*

## **Zuppa di Patate**

Potato Soup, black Truffle Cream, Bread Croutons

*Or*

## **Carpaccio di Tonno**

Tuna Carpaccio, Avocado Mousse, crunchy Vegetables, green Apple Dressing

*Or*

## **Fegato d'Anatra, Brioche**

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

*Or*

## **Bruschetta di Pomodori**

Heirloom Tomato Bruschetta, Mozzarella, Basil Pesto, yellow Frisee Salad

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## **Trofie all'Amaticiana**

Trofie Pasta, Tomato Sauce, Bacon, Pecorino Cheese

*Or*

## **Gamberetti & Capesante**

Prawns & Scallops Skewer, Crustacean reduction, Sicilian Couscous, Broccoli

*Or*

## **Filetto di Manzo, Salsa al Barolo**

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

*Or*

## **Pluma Iberica**

Iberico Pork Pluma, "Mustarda di Frutta" Sauce, Carrot Puree, green Asparagus

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## **Pudding**

Custard Bread Pudding, Vanilla Ice Cream

*Or*

## **Profiteroles al Cioccolato**

Chocolate Profiteroles, Chantilly, red Berries

*Or*

## **Formaggi Affinati**

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

*Or*

## **Tortino al Cioccolato Fondente**

Hot Dark Chocolate eruption, Passionfruit, Vanilla Ice-cream (add \$8)

(10-15 min preparation)

**\$34**++ (2-course)

**\$40**++ (3-course)

*Served with Coffee or Tea and Mignardises*