

SENSO EXECUTIVE SET LUNCH

5th & 7th November - 9th November 2018

Zuppa di Carciofi

Artichoke Soup, Purple Cauliflower "Powder"

Or

Ceviche di Tonno

Tuna Ceviche, Chilli & Lime dressing, Radish

Or

Fegato d'Anatra, Brioche

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

Or

Come un Cannelloni

Cold "Cannelloni", Sicilian Couscous, Mango

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Liguine alle Vongole

Linguine, Clams, Calamari Essence, Cabbage cream

Or

Filletto di Dentice

Red Snapper, Pumpkin mousse, Broccoli, Lemon Butter sauce

Or

Filletto di Manzo, Salsa al Barolo

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

Or

Costata d'Agnello

Lamb Rack, Ratte Potatoes, Brussels sprouts, Lamb Jus

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Zabaglione

Marsala Sabayon, Red Berries

Or

Cheesecake

Amaretto Cheese Cake

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