

SENSO EXECUTIVE SET LUNCH

7th August – 11th August 2017

Brodo di Manzo

Beef Consommé, Purple Potato Gnocchi

Or

Carpaccio di Tonno

Tuna Carpaccio, Gremolata sauce, Frisée salad

Or

Fegato d'Anatra, Brioche

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

Or

Caponata e Burratina

Sicilian Eggplant Caponata, Burratina mousse, crunchy Vegetables

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Gemelli al Anatra

Gemelli pasta, Duck ragout, Taggiasca Olives, Thyme, Lemon zest

Or

Filetto di Salmone

Salmon fillet, Salsa Verde, Parsnip purée, Green Asparagus

Or

Filetto di Manzo con Salsa al Barolo

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

Or

Pollo alla Diavola

Chicken Diavola, Arrabbiata sauce, Pumpkin mousse, grilled Artichoke

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Mango e Cocco

Mango & Coconut jelly, Mango sorbet

Or

Millefoglie al Cioccolato

Dark Chocolate cream Millefeuille, Strawberry

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 freshly brewed Coffee or Tea and Mignardises