

# SENSO EXECUTIVE SET LUNCH

7<sup>th</sup> January - 11<sup>th</sup> January 2019

## **Zuppa di Castagne**

Chestnuts Soup, Bread Croutons

*Or*

## **Mozzarella & Parma**

Pan-fried Mozzarella wrapped in Parma Ham, Black Olives Tapenade

*Or*

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

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

*Or*

## **Carpaccio di Barbabietola**

Beetroot Carpaccio, Goat Cheese Mousse, Salad

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## **Penne al Gorgonzola**

Penne, Gorgonzola sauce, Spinach, Walnuts

*Or*

## **Filletto di Branzino**

Sea Bass Fillet, Garlic Butter sauce, Polenta, Spinach & Sundried Tomatoes

*Or*

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

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

*Or*

## **Petto di Pollo**

Yellow Chicken Breast, Tomato & Oregano Cream, roasted Potatoes, Rucola, Parmesan Cheese

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## **Crème Brulee al Te**

Earl Grey Crème Brulee

*Or*

## **Millefoglie**

Sweet Puff Pastry, Vanilla Cream, Raspberries

*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**<sup>++</sup> (2-course)

**\$40**<sup>++</sup> (3-course)

*Served with Coffee or Tea and Mignardises*