

SENSO EXECUTIVE SET LUNCH

8th October - 12th October 2018

Zuppa di Carrote

Carrot Soup, Coconut Milk, Pistachio Pesto

Or

Capesante & Carciofi

Scallops, Artichoke mousse, Avruga Caviar, Crustacean dressing

Or

Fegato d'Anatra, Brioche

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

Or

Barbabietola

Beetroot, Goat Cheese, Frisée Salad

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Linguine alle Vongole

Linguine, Clams, White Wine sauce

Or

Filetto di Eglefino

Haddock Fillet, Green Asparagus, Comfit Tomato, Garlic Cream

Or

Filetto di Manzo, Salsa al Barolo

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

Or

Petto d'Anatra

Duck Breast, Pumpkin purée, grilled Zucchini, Orange sauce

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Semifreddo al Caffè

Expresso Parfait, Cherry Compote

Or

Torta di Frutti

Fruits Tart, Mango Sorbet

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