

# SENSO EXECUTIVE SET LUNCH

9<sup>th</sup> October – 13<sup>th</sup> October 2017

## **Crema di Spinaci e Piselli**

Spinach & Green Pea Soup, smoked Salmon, Bread Croutons

*Or*

## **Tartare di Trota**

Sea Trout Tartare, Lemon Vinaigrette, Capsicum, Olive Oil Caviar

*Or*

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

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

*Or*

## **Zucchini & Finocchio**

Grilled Zucchini, poached Fennel, Tomato Cream, Shiso Cress

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## **Gemelli al Agnello**

Gemelli Pasta, Lamb Ragout, fresh Italian Herbs

*Or*

## **Cacciucco alla Livornese**

Fish and Seafood Stew, Prawns, baby Scallops, Sea Bass, Garlic Focaccia

*Or*

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

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

*Or*

## **Pollo all Cacciatore**

Corn-fed Chicken "Cacciatore Style", Olives, Mushrooms, Saffron Polenta

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## **Mousse di Mascarpone**

Mascarpone Mousse, Blueberries, Almond Crumble

*Or*

## **Cioccolato e Nocciole**

Piedmont Hazelnut & Chocolate Cake, 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**<sup>++</sup> (2-course)

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

*Served with Coffee or Tea and Mignardises*