

SENSO EXECUTIVE SET LUNCH

12th February – 15th February 2018

Zuppa di Cipolle

Onion Soup, Parmesan Cheese Focaccia

Or

Tonno Rosso

Grilled Pesto Tuna, Mozzarella mousse, Frisée salad, crunchy Vegetables

Or

Fegato d'Anatra, Brioche

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

Or

Bruschetta di Funghi

Forest Mushrooms Bruschetta, Truffle cream, Rucola

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Garganelli alla Puttanesca

Garganelli Pasta, Tomato sauce, Anchovies, Capers, Olives

Or

Salmone

Salmon fillet, Avruga Caviar sauce, Riso Venere, grilled Zucchini

Or

Filetto di Manzo, Salsa al Barolo

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

Or

Pluma Iberica

Iberico Pluma, Creamy Polenta, green Asparagus, confit Tomato, Chianti reduction

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Torta al Ananas

Pineapple Tart, Mandarin Sorbet

Or

Panna Cotta

Almond Panna Cotta, Citrus Fruits, Honey

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