

SENSO EXECUTIVE SET LUNCH

12th March – 16th March 2018

Crema di Asparagi

Green Asparagus Soup, smoked Salmon

Or

Vitello Tonnato

Cold sliced Veal, Tuna sauce, Capers, sun-dried Tomatoes

Or

Fegato d'Anatra, Brioche

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

Or

Carciofi & Zucchini

Marinated Artichoke, Black Truffle dressing, cold Zucchini Veloute

◇ ◇ ◇

Rigatoni al Ragù

Rigatoni, Beef Ragout, shredded Pecorino Cheese

Or

Filetto di Salmone

Salmon fillet, Dill Cream sauce, steamed Potato, 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

Petto di Anatra

Pan-seared Duck Breast, Balsamic sauce, Carrot purée, Brussels Sprouts

◇ ◇ ◇

Torta di Mele

Apple Tartlet, Vanilla Ice-cream

Or

Panna Cotta

Espresso Panna Cotta, Red Berries, Chocolate Crumble

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