

SENSO EXECUTIVE SET LUNCH

13th August – 17th August 2018

Zuppa di Funghi

Forest Mushrooms Soup, Focaccia Croutons

Or

Insalata di Polpo

Marinated Octopus, Fennel, Olives, Capers, Frisée Salad, Lemon dressing

Or

Fegato d'Anatra, Brioche

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

Or

Mozzarella

Mozzarella Mousse, Tomatoes, Rucola, crunchy Vegetables, Basil Pesto

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Penne, Ragù di Vitello

Penne, Veal Ragout, Parmesan Flakes

Or

Filetto di Eglefino

Haddock Fillet, Parsnip Puree, Green Asparagus, Gremolata sauce

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

Corn fed Chicken Breast, Carrot Mousse, sautéed Artichoke, Capsicum sauce

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Fragole, Rabarbaro

Strawberry & Rhubarb Tartlet, Yogurt Sorbet

Or

Tè Verde

Green Tea Cake, White Chocolate & Passion Fruit, 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⁺⁺ (2-course)

\$40⁺⁺ (3-course)

Served with Coffee or Tea and Mignardises