

SENSO EXECUTIVE SET LUNCH

13th November – 17th November 2017

Zuppa di Finocchio

Fennel Soup, crispy Coppa

Or

Polpa di Granchio

Spicy Crab Rilette, Salmon Roe, Avocado

Or

Fegato d'Anatra, Brioche

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

Or

Insalata di Carciofi

Artichoke Mousse, crispy young Vegetables, frisee Salad

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Spaghetti al Nero di Seppia

Spaghetti alla Chitarra, Squid Ink Sauce, Prawns, Italian Parsley

Or

Filetto di Eglefino

Haddock Fillet, Prosecco Sauce, steam Potato, Spinach

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 Cream, green Asparagus, Balsamico Sauce

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Panna Cotta

Vanilla Panna Cotta, Strawberry Coulis, red Berries

Or

Minestrone di Frutti

Fruits "Minestrone", Lemon Sorbet, sweet Grissini

Or

Formaggi Affinati

Selection of Italian Cheeses, homemade chutney (add \$8)

Or

Tortino al Cioccolato Fondente

Hot Dark Chocolate eruption, Passion fruit, Vanilla Ice-cream (add \$8)

(10-15 min preparation)

\$34⁺⁺ (2-course)

\$40⁺⁺ (3-course)

Served with Coffee or Tea and Mignardises