

# SENSO EXECUTIVE SET LUNCH

16<sup>th</sup> April – 20<sup>th</sup> April 2018

## Zuppa di Piselli

Green Pea Soup, Mascarpone cream, Scallop

*Or*

## Filetto di Manzo

Italian Beef Tartare, shaved Parmesan, Rucola, Pomegranate, Hazelnuts Oil

*Or*

## Fegato d'Anatra, Brioche

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

*Or*

## Bruschetta al Pomodoro

Focaccia, Heirloom Tomato, Burrata, Zucchini

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## Garganelli

Garganelli Pasta, Smoked Salmon, Fennel

*Or*

## Tonno al Limone

Tuna, Lemon & Dill sauce, sautéed Spring Vegetables

*Or*

## Filetto di Manzo, Salsa al Barolo

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

*Or*

## Pollo

Corn-fed Chicken, Bulgur, Rosemary & Garlic sauce, Eggplant purée

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## Semifreddo

Almond Nougat Parfait, caramelized Pineapple

*Or*

## Crostata al Cioccolato

Dark Chocolate Tart, Raspberry Sorbet

*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*