

4-COURSE SET MENU 1

Thinly-sliced Carpaccio of Mediterranean Tuna with
Italian condiments and marinade: Pine Nuts, Capers, Lemon, Chives,
Taggiasca Olives and San Marzano Tomatoes

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Homemade Tricolore Potato Gnocchi
with Gorgonzola Dolce D.O.P. Cheese and Baby Spinach

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Pan-seared Seabass Tranche on grilled Zucchini, oven Tomato
Mashed potatoes

Or

Gently pan-seared Veal Medallion with Wild mushroom sauce served
with Brussels Sprouts, glazed Chestnut, Bacon and small Dauphine Potatoes

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Traditional Vanilla Crème Brulee with
Fresh Strawberries and Strawberry Sherbet

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Freshly brewed Coffee or Tea with Chocolates

\$88++ per person

Service charge and GST apply

Senso Team Wishes You Buon Appetito



4-COURSE SET MENU 2

Pan-fried Buffalo Mozzarella wrapped in Parma Ham,
Served with Black Olives Tapenade

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Bisque of Shellfish Italian-style, served with homemade Grissini 'all'Aglio'

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Duo of Risotti

Risotto Carnaroli with 'Ca' del Bosco' Franciacorta Sparkling Wine &
Risotto Carnaroli with Baby Squid 'a la plancha', fresh Italian Herbs

Or

Grilled Welsh Lamb Rack with Crispy Ratté Potatoes, Herb crumble,
Glazed Baby Carrots and Lamb Jus

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Chocolate Hot dark Chocolate eruption
served with Passion Fruit and Vanilla Ice Cream

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Freshly brewed Coffee or Tea with Chocolates

\$108++ per person

Service charge and GST apply

Senso Team Wishes You Buon Appetito



4-COURSE SET MENU 3

Homemade Goose Liver Terrine with Mango Chutney
and homemade Brioche Bread

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Sautéed King Tiger Prawn served on Black 'Venere' Rice Timbale
with Avocado and Sicilian Orange

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Roasted Cod Fillet served on Sweet potato puree and sautéed Wild Mushroom
with Parmesan Chips and Micro Herbs

Or

Australian grain-fed Beef Tenderloin with Black Truffle sauce,
young Vegetables and Senso puree

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Sicilian Lemon Tartlet stuffed with Red Berries topped with Meringue

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Freshly brewed Coffee or Tea with Chocolates

\$128++ per person

Service charge and GST apply

Senso Team Wishes You Buon Appetito



4-COURSE VEGETARIAN SET MENU

Baby Spinach Salad with Honey Mustard dressing,
Avocado Puree, Pine Nuts and Datterini Tomatoes

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Delicate Green Asparagus Soup with morels mushroom

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Carnaroli Risotto with Organic Green Vegetables
from the Ortofrutticola Lombarda in Varese

Or

Linguine pasta with Wild Mushrooms and Vegetables in Spicy Tomato sauce

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Traditional Tiramisu 'Senso'

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Freshly brewed Coffee or Tea with Chocolates

\$88++ per person

Service charge and GST apply

Senso Team Wishes You Buon Appetito

