

MEDIA ALERT



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For high-res images or further information please contact:

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Senso Ristorante & Bar

21 Club Street, Singapore 069410

Operating hours:

Lunch: 12.00pm – 2.30pm (Mon-Fri)

Dinner: 6.00pm – 10.30pm (Mon-Sun)

Sunday Prosecco Brunch: 11.30am – 3.00pm (Sun)

For reservations, please call +65 6224 3534, email: reservations@senso.com.sg or book online at www.senso.sg

Valet Parking service is available from Mon – Sat, during operating hours



Wine and Dine Your Special Someone at Senso

Senso Ristorante & Bar's Director of Kitchen and Operations, Yves Schmid, and his culinary team have specially created a menu for an indulgent and lavish night out this Valentine's Day. Lovebirds can look forward to enjoying a 6-course Italian meal using only the finest ingredients that is set to impress any date. Starting off the dinner is an amuse bouche of **Fine de Claire Oysters**. These fresh aphrodisiacs from Brittany in Normandy are paired with *refreshing Yuzu Granite and Radish Pickles*, for an appetizing start to the meal.

The next course of velvety smooth **Cream of Jerusalem Artichoke**, on the other hand, is given a decadent twist with *shavings of Italian black winter truffles*. Taste the freshness of the sea in the **Homemade Taglierini with roasted scampi and sweet bell pepper coulis**. *The pasta dish is topped with sweet Baeri Caviar from Italy and garnished with fragrant fresh basil.*

Another highlight on the menu is the **Cod Fish Medallion 'A la Plancha'**. The succulent cod is served alongside *seasonal roots with a smoked bacon sauce and sautéed girolles mushrooms*, offering a medley of textures to be enjoyed.

Last but not least, the **Australian full-blood Wagyu Beef Tenderloin Mayura** rounds up the savoury courses with a punch from its rich *black peppercorn sauce*. Served with *Senso's signature potato puree*, the flavourful dish satiates the palate with the combination of juicy tender meat and smooth puree.

Closing the evening on a romantic note is **St. Valentine's Strawberry Sweetness**. This pretty dessert features a *Strawberry Shortcake with Vanilla Chantilly Cream, mini Strawberry Macaron and a Raspberry Sherbet* to add some refreshing tartness to the sweet flavours.

Valentine's Day 6-course Love Menu

Fine de Claire Oysters (Brittany)

Yuzu Granite and Radish Pickles



Cream of Jerusalem Artichoke Soup

with Italian Black Winter Truffle, Italy (Piedmont)



Baeri Caviar from Italy

Homemade Taglierini with roasted Scampi, sweet Bell Pepper coulis and fresh Basil



Cod Fish Medallion 'A la Plancha'

Seasonal Roots with smoked Bacon sauce and sautéed Girolles Mushrooms



Australian full-blood Wagyu Beef Tenderloin Mayura

with Black Peppercorn sauce & Senso Potato Puree



St. Valentine's Strawberry Sweetness

\$148++

(Per person)

Served with a flute of Prosecco & gourmet Coffee or Tea

Only available on the evening of 14th February
(ala carte menu will not be available)

For the ultimate romance, enjoy Senso's Cocktail 'Cherry Love' at \$24
Senso marinated liquer cherries topped off with Franciacorta Sparkling Wine