

Dine



## Antipasti

**Pera e Pecorino**  55  
*Pear, Rocket and Pecorino Salad with Hazelnut Oil and Raspberry Vinegar*

**Caprese di Bufala**  55  
*Buffalo Mozzarella Cheese, Roma Tomato, Fresh Basil and EVO Oil*

**Zucchini Frite con Scuma al Pinot**  55  
*Olive Oil Crisped Baby Zucchini and Blossoms with Pinot Lemon Foam*

**Carpaccio di Pesce Grasso al Limone e Olio Vergine** 83  
*Fine sliced Blue Fin Tuna, Loch Duart Salmon and Artic Cod with a Virgin Olive Oil Ceviche*

**Fegato Di Anatra, Spinaci e Capesante Saltati al Vincotto** 132  
*Pan-fried Duck Liver and Hokkaido Scallops with Baby Spinach and Vincotto*

**Carpaccio di Manzo "Senja"** 72  
*Prime Angus Beef rolled in Fresh Herbs topped with Crisp Rocket, Himalayan Black Truffle, Shaved Grana and Aged Balsamic*

**Gambaretti al Burro Nero, Aglio, Limone e Prezzemolo** 61  
*Flamed Tiger Prawns with Black Butter, Crispy Garlic, Lemon Italian Parsley and Focaccia*

**Antipasto del Capo** 108  
*Chairman's Favorite "Antipasti", A fine selection of our Chef's specially prepared-to-order Appetisers for your epicurean pleasure (sharing for 2)*

## Zuppe

**Zuppa D' Funghi Selvaggi e Erba fresca Tartufato**  64  
*Cream of Wild Mountain Mushrooms with Truffled Herbs and Crème Fraiche*

**Zuppa di Pesce "Grimaldi"** 61  
*Our Signature "Senja" Fish Soup from the Historic Grimaldi Region, known today as Monaco served with Tumeric and Garlic Aioli, Asiago and Gruyere Cheese Croutons*

**Minestra di Verdura "non" casalinga**  51  
*Our Kitchen Brigade presents a Contemporary rendition of Italy's famous Vegetable Soup...Senja's Own "NON" Minestrone*



# Wood Fired Brick Oven Pizza



*Our pizzas are especially handmade from traditional Neapolitan-style dough which is naturally left to rise (proofed) for 24 hours and baked in a traditional wood brick oven to give that unique authentic italian experience .....*

*Pizza is only available during Dinner*

<b>Pizza Bianca</b> 	42	<b>Pizza Vegetariana</b> 	61
<i>Extra Virgin Olive Oil, Home Smoked Garlic and Sea Salt</i>		<i>San Marzano Tomatoes, Mozzarella di Campania, Grilled Mediterranean Vegetables, Black Kalamata Olive</i>	
<b>Pizza Napolitana</b>	59	<b>Pizza Al Arragosta</b>	85
<i>San Marzano Tomato Sauce, Buffalo Mozzarella, Anchovies, Capers, Black Kalamata Olives</i>		<i>San Marzano Tomato, Slipper Lobster, Buffalo Mozzarella, Fresh Tarragon Chilli Flakes and Heart of Palm</i>	
<b>Pizza Margherita</b> 	52	<b>Pizza Quatro Stagioni</b>	70
<i>San Marzano Tomato, Mozzarella from Campania and Fresh Sweet Basil</i>		<i>San Marzano Tomato, Mozzarella, Turkey Ham, Artichokes, Mushrooms and Kalamata Olives</i>	
<b>Pizza Val 'Daosta</b>	68	<b>Pizza Senja</b>	78
<i>San Marzano Tomato, Buffalo and Fontina Cheese, and finely sliced Mountain Cured Val' Daosta Beef and Winter Greens</i>		<i>San Marzano Tomato, Mozzarella, Beef Salami, Pepperoni, Black Kalamata Olives and Chilli Flakes</i>	
<b>Pizza Diavolo</b>	77		
<i>San Marzano Tomato, Buffalo Cheese, Chicken Pepperoni, Chicken Sausage, Piemontos, Shaved Onions and Birds Eye Chilli</i>			

# Pasta & Risotto



*Our Pasta and Risottos are cooked 'al dente' or 'firm to the bite', an Italian culinary term, Indicating texture after cooking. If you wish to have it more malleable or gluten free alternative, please inform our service team upon ordering.*

## Risotto al Piacere - Zafferano / Funghi / Mare

*Your Risotto Preparation*

- Milanese Style with Saffron, Beef Marrow and Grana Padano

78

- Prawns, Mussels, Clams and Squid in a Garlic, Basil Chilli Tomato Sauce

81

- Wild Woodland Mushrooms and Fresh Herbs 

77

## Gnocchi di Patate con Spinaci alla

### Vostra Piacere

*Homemade Potato and Spinach Gnocchi prepared either:*

- Rich Beef Ragy Ju's

- Dolce Latte Cream Sauce

- Toscan Style with Tomato Mozzarella and Basil

66

## Spaghetti alla Carbonara

*Spaghetti tossed in an Egg Emulsion of cream, Bacon and Grana Padano with Hint of Nutmeg*

69

## Linguine alle Vongole

*Linguine Pasta with Cloudy Bay Clams in Fresh Herb, Garlic and Chilli Olive Oil Emulsion*

66

## Spaghetti Allo Scoglio

*"Riviera" Style Spaghetti with Prawns, Mussels, Clams and Squid in a Garlic, Basil, Chilli Tomato Sauce*

77

## Tagliolini al Pesto Genovese

*Homemade Thin Egg Noodles in an Emulsion of Extra Virgin Olive Oil, Fresh Basil, Garlic, Pine Nuts, Walnut, Pecorino and Grana Cheese*

68

## Tagliatelle Alfredo

*Homemade Broad Egg Noodles in Mascarpone and Grana Cheese Cream Sauce with Nutmeg*

62

## Lasagne alla Toscana

*Homemade Egg Pasta sheets Lightly tossed with Beef Ragy and Bechamel Gratinated with Grana Padano*

66

## Tordelli al Massese

*Homemade Chicken and Spinach Herbed Ravioli in a Porcini Mushroom and Nipitella Sauce*

72

## Secondi

### **Salmon Loch Duart con Aneto e Barbabietola** 135

*Seared Loch Duart Salmon with Crème Fraiche and Fresh Dill on Bed of Beetroot Risotto*

### **Baccala Livornese \*** 175

*A Ligurian Specialty of Cod Fish in a Fresh Tomato, Garlic, Parsley and White Wine Stew with Olive Oil Poached Potatoes*

### **Dentice con Rosmarino Aglio e Limone "Amalfitana" \*** 124

*Pan-fried Red Snapper Fillet with Rosemary, Garlic, Lemon, White Wine and Butter Sabayon*

### **Filetto di Manzo con Crecsione, Porcini e Dolce Latte \*** 187

*Aged Black Angus Fillet of Beef with Porcini Mushrooms, Red Wine Jus and Dolce Latte infused Watercress Puree (180gm)*

### **Petto di Pollo "Sicilliana" Pomodoro, Melanzane e Asagio** 75

*Breaded Supreme of Chicken topped with Fried Eggplant, Asagio Cheese and Marjoram Tomato Ragù*

### **Noccini di Angnello con Funghi Selvaggi** 176

*Char Grilled Lamb Medallions with Wild Mushrooms and Apple Mint Ju's*

## From the Grill

*Our Premium Grilled meats are served with your choice of choice of Mushroom Sauce, Black Pepper Sauce, Hollandaise, Beef Ju's, or Red Wine Sauce*

### **Filetto di Manzo** 198

*Aged Black Angus Tenderloin (200gm)*

### **Lombatina di Vitella Affogato** 185

*Grilled Veal Chop with a Braised Tomato, Mushrooms and Beef Bacon Beer Sauce*

### **Bistecca alla Fiorentina** per 100g 36

*Australian Grass Fed T-Bone  
(Our T-Bone range from +/- 1kg, please ask Our Service Team for Weights available)*

### **Costata di Manzo** 231

*Aged Black Angus Rib-Eye (300gm)*

## Side Dishes

### **Insalata Mista** 30

*Mixed Leaves Salad*

### **Finnocchio Brasato** 30

*Braised Fennel*

### **Spinaci Saltati** 30

*Sautéed Spinach*

### **Peperonata** 30

*Sautéed Bell Peppers*

### **Patate Fritte** 30

*French Fries*

### **Pure di Patate al Tartufo** 30

*Truffle Mashed Potatoes*

\* Contain Alcohol

• All prices are in Ringgit Malaysia and subject to 10% Service Charge and the prevailing Government Taxes

# Desserts



## Dolci e Budini

<b>Panna Cotta con Frutti di Bosco</b> <i>Slowed Cooked Double Cream Chilled and Infused with Forest Berries</i>	46
<b>Zucotto con Uva e Mandarini Disidratati</b> <i>Chocolate and Vanilla Semi-fredo with Sultanas and Dehydrated Mandarins</i>	42
<b>Tiramisu</b> <i>Classic Tiramisu</i>	42
<b>Monte Lava di Cioccolato Vesuviano</b> <i>Warm Chocolate Lava Cake with Vanilla Ice Cream and Fresh Berries</i>	50
<b>Formaggi Misti</b> <i>Selections of Cheeses and Condiments</i>	58
<b>Frutta Mista</b> <i>Assorted Fruit Platter</i>	40

## Illy Coffee

Coffee	23
Cappuccino	23
Cafe Latte	23
Espresso	23
Macchiato	23
Hot Chocolate	23

## Jing Tea Selection

English Breakfast	20
Jasmine	20
Earl Grey	20
Darjeeling	20
Peppermint	20
Lemongrass & Ginger	20
Chamomile	20
Green Tea	20

## Juices

<b>Juices</b> <i>Orange, Mango, Guava, Pineapple, Starfruit, Lime &amp; Lemon</i>	23
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# Drinks





## Soft Drinks

Coke	15
Coke Light	15
Sprite	15
Ginger Ale	15
Ginger Ade	15
Soda Water	15

## Mineral Water

San Pellegrino 500ML	18
San Pellegrino 1 Ltr	36
Acqua Panna 500ML	18
Acqua Panna 750ML	28

## Aperitif

Campari	28
Cinzano Bianco	28
Cinzano Rosso	28
Cinzano Dry	28

## Beer

Carlsberg	33
Tiger	33
Heineken	33
Guinness Stout	33
Budweiser	33
Somersby Apple Cider	33
Asahi	33
Hoegaarden	33
Kronenbourg 1664 Blanc	36
Peroni	36
Corona	42

## Whisky

Jack Daniel's	28
Black Label 12 Years	28
Chivas Regal 12 Years	29
Canadian Club	33
Jameson	33
Swing	33
Blue Label	42

## Cocktails

Singapore Sling 28  
*Gin, Cherry Brandy, Dom Benedictine, Grenadine Syrup, Pineapple Juice*

Tequila Sunrise 28  
*Tequila, Grenadine Syrup, Orange Juice*

Bloody Mary 28  
*Vodka, Tomato Juice, Tabasco Sauce*

Sex on the Beach 28  
*Vodka, Midori Melon, Triple Sec, Orange Juice, Pineapple Juice*

Mai Tai 28  
*Rum, Apricot Brandy, Cherry Brandy, Grenadine Syrup, Pineapple Juice*

Mojito 28  
*Rum, Mint Leave, Brown Sugar, Soda Water*

Classic Margarita 28  
*Tequila, Triple Sec, Lime Juice, Sugar Syrup*

Caipirinha 28  
*Cachaca, Brown Sugar, Fresh Lime*

Long Island Iced Tea 35  
*Vodka, Rum, Gin, Tequila, Triple Sec, Coke*

## Rum

Bacardi 28  
Cachaca 28  
Matusalem Clasico 28  
Matusalem Platino 28  
Matusalem Gran Reserve 33

## Gin

Gordon's 28  
Bombay Sapphire 28  
Tanqueray 10 33

## Vodka

Smirnoff 28  
Imperia Standard 28  
Belvedere 31  
Grey Goose 31

## Tequila

Jose Cuervo Especial 28  
Don Julio 33

## Bourbon

Jim Beam 28  
Wild Turkey 81 28  
Wild Turkey 101 33

## Single Malt

Glengrant TMR	26
Glengrant 10 Years	33
Highland Park 12 Years	33
Auchentoshan 12 Years	33
Bowmore 12 Years	33
Laphroig 10 Years	33
Glenfiddich 12 Years	33
Glenmorangie Original	33
Singleton 12 Years	33
Ardmore	34
Old Pulteney 12 Years	40
Glenfiddich 15 Years	40
Macallan 12 Years	47
Glenmorangie Lasanta	42
Auchentoshan 3 Wood	51
Glenmorangie Quinta Ruban	45
Macallan 15 Years	51
Bowmore 12 Years	51
Auchentoshan 18 Years	51
Jura 16 Years	51
Singleton 18 Years	56

## Cognac

Hennessy V.S.O.P	33
Hennessy X.O	70
Martel V.S.O.P	33
Martel Cordon Blue	70
Remy Martin V.S.O.P	33
Remy Martin X.O	70
Camus V.S.O.P	33
Camus X.O	70
Otard V.S.O.P	31
76 Selection X.O Tesseract	60
70 Selection X.O Tesseract	61

## Liqueur

Frangelico	26
Southern Comfort	26
Kahlua	26
Malibu	26
Drambuie	26
Galliano	26
Bailey's Irish Cream	26
Sambuca	26
Grand Marnier	26
Sourz Apple Pomme	37
Agwa Coca	37
Midori Melon	37
Pernod	37
Pimms	37
Tia Maria	37

## Port

Late Bottle Vintage	28
Taylor's 10 Years	33
Taylor's 20 Years	50
Dow's 30 Years	36
Tio Pepe Sherry	27

## Grappa

Kirsch	28
Grappa di Brunello	33
Grappa di Amarone	40
Poire Williams	46