



*Dine*





# Antipasti

## Antipasti – una raffinata selezione di piatti preparati su ordinazione dal nostro Chef da condividere

*An exquisite array of handcrafted starters, thoughtfully curated by our chef and designed to be shared — a gastronomic journey that begins with generosity.*

110



## Fettine sottili di lombo di vitello con salsa al tonno

*Paper-thin veal loin draped in a silky, umami-rich tuna and caper sauce — a sophisticated twist on the classic Vitello Tonnato, balancing finesse and flavour.*

70

## Gamberoni flambati con burro nero, prezzemolo italiano, aglio croccante, limone e focaccia

*Juicy tiger prawns flambéed in nutty black butter, garnished with crisp garlic and bright lemon zest, served with warm artisan focaccia — a fiery and indulgent opener.*

58

## Salame di pollo affettato, salame di manzo, anatra affumicata, cipolla sottaceto, cetriolino sottaceto

*A medley of delicately sliced chicken and beef salami, artisan smoked duck, paired with tangy pickled onions and crisp gherkins — a harmonious ensemble of bold, savoury notes and zesty crunch.*

60

## Selezione di antipasti per una persona – petto di pollo alla griglia, verdure miste, capesante scottate in padella

*A curated tasting for the discerning palate — succulent grilled chicken breast, tender seared scallop, and vibrant garden greens, elegantly plated to awaken the appetite.*

60



## Calamari fritti serviti con aioli al limone e aglio

*Golden-fried calamari, crisp on the outside and tender within, served alongside a luscious lemon-garlic aioli that dances across the palate.*

60

## Mozzarella di bufala, pomodori Roma, basilico fresco e olio EVO

*Creamy buffalo mozzarella paired with juicy Roma tomatoes, fresh basil leaves, and a drizzle of extra virgin olive oil — a symphony of texture and purity in every bite.*

57



## Insalata mista con pomodorini, cetrioli, anelli di cipolla e aceto balsamico

*A refreshing garden bouquet of cherry tomatoes, crisp cucumbers, and sweet onion rings, kissed with a drizzle of aged balsamic vinegar — simple, clean, and delightfully crisp.*

48



## Scelta di bruschette al pomodoro o ai funghi con formaggio Parmigiano e foglie di rucola

*Rustic toasted bruschetta topped with your choice of vine-ripened tomato concassé or earthy sautéed mushrooms, finished with shaved Parmesan and peppery rocket leaves — a timeless Italian favourite.*

40



**Chef's recommendations**



**Vegetarian**

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# Zuppe

## Zuppa di pesce con gamberi, calamari, salmone, spigola, pomodori, erbe aromatiche tritate e crostini

*A soul-warming medley from the sea — tender prawn, velvety squid, luscious salmon and flaky seabass simmered in a rich tomato broth, infused with aromatic herbs and served alongside a rustic grilled baguette. A true oceanic indulgence.*

56



## Crema di aglio servita con crostini alle erbe

*Roasted garlic whipped into a silken cream, crowned with golden herb croutons — a warm, aromatic embrace that comforts and awakens the palate.*

42



## Crema di funghi selvatici servita su pane all'origano

*Earthy wild mushrooms handpicked from mountain forests, gently simmered into a creamy, velvety bisque and poured over toasted oregano bread — a heartening woodland escape in every spoonful.*

52



## Zuppa di Minestrone con Uova di Quaglia

*A rustic yet refined Italian garden vegetable broth, enriched with tender quail eggs delicately poached to perfection. This hearty minestrone is a harmonious medley of seasonal vegetables, simmered slowly to release their full flavour, offering both comfort and sophistication in every spoonful. A soul-warming classic, elevated with a gourmet twist.*

40



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# 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*

## **Pizza Calzone con vitello macinato, peperoncino bird's eye, pomodoro San Marzano e mozzarella**

78

*A folded masterpiece from the wood-fired oven — savoury ground veal laced with fiery bird's eye chilli, nestled in a rich San Marzano tomato sauce and molten mozzarella, all sealed in golden, blistered dough.*

## **Pizza Senja con salsa di pomodoro, mozzarella, salame di manzo, peperoni, olive Kalamata e peperoncino**

75

*The house signature — a robust blend of beef salami, pepperoni, spicy chilli and Kalamata olives, all resting atop bubbling mozzarella and luscious tomato purée — a fiery indulgence inspired by bold Mediterranean flair.*



## **Pizza ai frutti di mare con gamberi, calamari, cozze, salsa di pomodoro e mozzarella**

72

*A taste of the sea — succulent prawns, tender squid and plump mussels scattered over a tomato-kissed base, crowned with golden mozzarella and crisped to perfection in our wood-fired oven.*

## **Pizza al formaggio Fontina, Grana Padano e Pecorino**

70

*An opulent trio of cheeses — creamy Fontina, nutty Grana Padano, and molten mozzarella unite on a crackling crust to deliver rich, velvety decadence in every bite.*

## **Pizza Quattro Stagioni con salsa di pomodoro, mozzarella, pollo e olive Kalamata**

67

*Representing the four seasons on one plate — tender chicken and briny Kalamata olives brought together on a canvas of mozzarella and velvety tomato purée, baked to golden perfection.*

## **Pizza con ragù di manzo piccante e formaggio mozzarella**

62

*A bold, flavour-packed creation featuring slow-cooked spicy beef ragù, generously layered with gooey mozzarella atop a thin, fire-kissed crust — a fiery ode to Italian comfort.*

## **Pizza vegetariana con salsa di pomodoro, mozzarella e verdure mediterranee grigliate**

55

*A vibrant, garden-fresh delight — chargrilled Mediterranean vegetables layered over a base of rich tomato purée and melted mozzarella, offering a harmonious balance of smoky, sweet, and savoury.*



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# Pasta e Risotto

Our Pasta and Risotto 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 con gamberi, cozze, vongole e calamari, aglio, basilico, peperoncino, salsa di pomodoro 80

*An oceanic symphony of tender prawns, briny mussels, sweet clams and velvety squid, swirled into creamy Arborio rice with fragrant garlic, fresh basil, a hint of chilli and a luscious tomato purée.*

## Risotto con capesante e asparagi 80

*Plump, seared scallops and tender asparagus spears nestled in a creamy risotto — a refined dish that sings of spring and coastal luxury.*

## Risotto ai funghi selvatici ed erbe fresche 75

*Earthy wild mushrooms folded through silky risotto, delicately perfumed with freshly torn herbs — a forest-inspired indulgence that lingers on the palate.*

## Spaghetti con gamberi, cozze, vongole e calamari, aglio, basilico, peperoncino e salsa di pomodoro 79

*A seafarer’s feast of spaghetti entangled with juicy prawns, mussels, clams and squid, simmered in a vibrant tomato purée spiked with garlic, basil and a touch of chilli heat.*

## Lasagna di manzo fatta in casa 70

*Layer upon layer of rich beef ragù, béchamel, and golden pasta sheets, baked to bubbling perfection — a heart-warming Italian classic crafted with love.*

## Tagliolini all’uovo fatti in casa al pesto con olio extravergine d’oliva 70

*Fine ribbons of golden tagliolini, freshly made with free-range eggs, lavishly coated in vibrant basil pesto and drizzled with cold-pressed extra virgin olive oil — a celebration of simplicity and depth.*

## Gnocchi di patate e spinaci fatti in casa con salsa di panna, salsa di pomodoro e ragù di manzo 68

*Pillowy handmade gnocchi of potato and spinach, gently cloaked in a trio of sauces — silken cream, bright tomato purée and hearty beef ragù — a rich, textural journey in every forkful.*

## Linguine alle vongole con zucchine, erbe fresche, aglio, peperoncino ed emulsione all’olio d’oliva 62

*A coastal classic reimaged — al dente linguine gently coated in a light olive oil emulsion, adorned with sweet clams, ribbons of zucchini, a whisper of chilli, and garden-fresh herbs.*

## Pasta agli spinaci fatta in casa con petto di pollo a fette, servita con salsa di panna 62

*Herbed spinach pasta delicately tossed in a silky cream sauce, topped with tender slices of grilled chicken breast — green, glorious, and comforting in every bite.*

## Spaghetti con salsa di panna, uovo morbido, pancetta di manzo e formaggio 60

*Spaghetti elegantly tossed in a velvety cream sauce, crowned with a molten soft-boiled egg, crispy beef pancetta and a generous snowfall of aged cheese — indulgent, comforting and utterly irresistible.*

## Ravioli di pollo con funghi shiitake e salsa ai funghi champignon 60

*Handcrafted parcels of chicken-filled ravioli, bathed in a luxurious duo-mushroom sauce of earthy shiitake and creamy champignon — a dish of artisanal finesse.*



Homemade



Chef’s recommendations



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# Piatti Principali - Pesce e Pollame

## Sogliola al forno con zucchine grigliate e risotto allo zafferano 175

*Delicate Dover sole baked to golden tenderness, accompanied by smoky grilled courgettes and a fragrant saffron risotto jus — a refined harmony of land and sea.*

## Merluzzo scottato in padella con fagioli cannellini, pomodori, scorza d'arancia e limone 175

*Succulent cod, perfectly seared and perched atop a rustic medley of cannellini beans, slow-cooked tomatoes, and a bright touch of orange and lemon zest — a Mediterranean masterpiece on a plate.*

## Tonno pinna blu fritto in padella con fagiolini del Kenya, aceto balsamico e vino dolce 160

*Rare-seared bluefin tuna layered with tender Kenyan beans, artfully glazed with aged balsamic and finished with a delicate drizzle of sweet wine reduction — bold, complex, and deeply satisfying.*

## Gamberi tigre alla griglia con burro all'aglio e funghi Portobello a strati 135

*Majestic tiger prawns grilled in aromatic garlic butter, served atop a tower of earthy, grilled Portobello mushrooms — a luxurious ode to fire and flavour.*

## Salmone fritto in padella con peperoni al forno ripieni di purè di patate e salsa cremosa all'aneto 130

*Crisp-skinned salmon fillet seared to perfection, paired with sweet roasted capsicum stuffed with buttery mashed potato, all elegantly finished with a silky dill-infused cream sauce — a dish that balances richness and freshness.*

## Petto d'anatra scottato in padella con crema di carote, cipolla al vino rosso e aceto balsamico 95

*Crisp-edged duck breast, rosé at the centre, nestled over a silky carrot purée and crowned with red wine-braised onion, touched with a wisp of balsamic steam — decadently rich with refined balance.*

## Pollo primavera marinato e arrosto al forno, servito con verdure grigliate 75

*Herbed spring chicken, marinated and oven-roasted to juicy perfection, served alongside a garden array of flame-kissed seasonal vegetables — rustic, wholesome and deeply aromatic.*

## Parmigiana di pollo con pomodoro fresco e formaggio fuso 75

*Breaded chicken breast, golden and tender, layered with bright tomato compôte and blanketed in molten cheese — a classic comfort dish elevated to indulgent heights.*



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# Portate Principali - Agnello e Manzo

## Costata di Black Angus alla griglia con spicchi di patate e asparagi

*Expertly grilled ribeye of Black Angus, marbled for maximum succulence, served with golden potato wedges and tender asparagus spears — a carnivore's dream elevated to perfection.*

200

## Filetto di manzo Black Angus alla griglia servito con purè di patate al tartufo e carotine

*Prime Black Angus tenderloin, flame-grilled to your liking, elegantly paired with truffle-perfumed mashed potatoes and sweet baby carrots — a dish of refined elegance and bold character.*

198

## Carré di agnello alla griglia con funghi selvatici misti, patate schiacciate e jus di agnello

*Char-grilled lamb rack, succulent and herb-crusted, served with forest-picked wild mushrooms, rustic crushed potatoes and a glossy lamb jus — a bold dish for the refined carnivore.*

170

## Medaglione di agnello con funghi Portobello e purè di patate

*Tender lamb medallions pan-seared to a blushing centre, paired with juicy Portobello mushrooms and a cloud of velvety mashed potatoes — a timeless classic with hearty allure.*

160

## Osso buco di vitello brasato lentamente con risotto allo zafferano

*Melt-in-your-mouth veal shank, lovingly slow-braised in a rich reduction, perched atop a luxurious saffron-infused risotto — a regal Milanese dish that sings with depth and finesse.*

150



## Trancio di agnello affumicato con patate al rosmarino e funghi

*Slow-smoked lamb shoulder carved into a generous slab, infused with aromatic rosemary and served with herb-roasted potatoes and a silky mushroom jus — earthy, indulgent, and soul-satisfying.*

130



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# Contorni

## Patatine fritte

*Crispy golden fries, perfectly seasoned and irresistibly satisfying.*

36

## Asparagi alla griglia

*Char-grilled asparagus finished with sea salt and a drizzle of olive oil — the epitome of understated elegance.*

33

## Purè di patate al tartufo

*Creamy mashed potatoes enriched with decadent truffle essence — indulgent, aromatic, unforgettable.*

32

## Carotine saltate

*Tender baby carrots quickly stir-fried to preserve their natural sweetness and vibrant crunch.*

32

## Spinaci saltati

*Fresh spinach gently sautéed with a hint of garlic — a simple yet nutrient-rich side.*

31

## Patate al rosmarino

*Golden potatoes roasted to perfection, delicately infused with fragrant rosemary — a rustic yet elegant accompaniment.*

31

## Funghi misti saltati

*A medley of wild mushrooms sautéed in olive oil and herbs, bursting with earthy umami richness.*

30



### Chef's recommendations



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# Desserts

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# Dolce

## Selezione di formaggi misti con condimenti

*A curated selection of fine cheeses served with artisanal condiments — the perfect ending for the refined palate.*

60

## Panna cotta al cioccolato, cotta lentamente, servita fredda con composta di frutti di bosco misti

*An indulgently silky chocolate panna cotta, slow-cooked and chilled, served with a jewel-like compote of summer berries.*

43

## Tiramisù classico italiano

*Layers of espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa — Italy's most iconic dessert, reimagined with finesse.*

42



## Cheesecake servita con frutti di bosco misti

*Smooth and creamy cheesecake served with a vibrant compote of mixed forest berries — sweet, tart, and beautifully balanced.*

42

## Torta calda al cioccolato fondente con gelato alla vaniglia e frutti di bosco freschi

*Decadent dark chocolate cake with a molten centre, paired with velvety vanilla gelato and plump, fresh berries — a showstopping finale.*

42



## Plum cake con croccante di nocciole e miele

*Light and fragrant plum cake, crowned with crunchy hazelnut brittle and a delicate drizzle of golden honey.*

35

## Crostata di pesche bianche

*Buttery pastry filled with tender white peaches, baked to golden perfection — a tribute to Italian summers.*

35

## Semifreddo alle mandorle con mele caramellate

*A frozen almond mousse with a delicate crunch, served with warm, caramelised apples for a divine contrast in textures and temperature.*

35

## Piatto di frutta assortita

*A colourful medley of the season's freshest fruits — light, refreshing, and beautifully presented.*

31



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# Drinks



## Jing Tea Selection

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

## Chilled Juices

|                                                          |    |
|----------------------------------------------------------|----|
| Juices                                                   | 23 |
| <i>Orange, Mango, Guava, Pineapple, Lime &amp; Lemon</i> |    |

## My Coffee

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

## Mineral Water

|                        |    |
|------------------------|----|
| San Pellegrino 500ML   | 18 |
| San Pellegrino 1 Litre | 36 |
| Acqua Panna 500ML      | 18 |
| Acqua Panna 750ML      | 28 |

## Beer

|                      |    |
|----------------------|----|
| Carlsberg            | 33 |
| Somersby Apple Cider | 33 |

## Whisky

|                       |    |
|-----------------------|----|
| Jack Daniel's         | 28 |
| Black Label 12 Years  | 28 |
| Chivas Regal 12 Years | 29 |
| Jameson               | 33 |
| Blue Label            | 42 |

## Aperitif

|                |    |
|----------------|----|
| Campari        | 28 |
| Cinzano Bianco | 28 |
| Cinzano Rosso  | 28 |
| Cinzano Dry    | 28 |

## Gin

|                 |    |
|-----------------|----|
| Gordon's        | 28 |
| Bombay Sapphire | 28 |
| Tanqueray 10    | 33 |

## Vodka

|            |    |
|------------|----|
| Smirnoff   | 28 |
| Belvedere  | 31 |
| Grey Goose | 31 |



## 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

## Tequila

Sauza Extra Gold 24  
Jose Cuervo Especial 28  
Don Julio 33

## Bourbon

Jim Beam 28  
Wild Turkey 81 28  
Wild Turkey 101 33

## Liqueur

Frangelico 26  
Southern Comfort 26  
Kahlua 26  
Malibu 26  
Drambuie 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

## Single Malt

|                           |    |
|---------------------------|----|
| Glengrant 10 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 |
| Macallan 12 Years         | 47 |
| Glenmorangie Lasanta      | 42 |
| Auchentoshan 3 Wood       | 51 |
| Glenmorangie Quinta Ruban | 45 |
| Macallan 15 Years         | 51 |
| Auchentoshan 18 Years     | 51 |
| Jura 16 Years             | 51 |
| Singleton 18 Years        | 56 |

## Port

|                   |    |
|-------------------|----|
| Dow's 30 Years    | 36 |
| Taylor's 10 Years | 33 |
| Taylor's 20 Years | 50 |
| Tio Pepe Sherry   | 27 |

## 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 |

## Grappa

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