

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

Pizza Bianca 42

Extra Virgin Olive Oil, Home Smoked Garlic and Sea Salt

Pizza Napolitana 59

San. Marzano Tomato Sauce, Buffalo Mozzarella, Anchovies, Capers, Black Kalamata Olives

Pizza Margherita 52

San Marzano Tomato, Mozzarella from Campania and Fresh Sweet Basil

Pizza Val 'Daosta 68

San Marzano Tomato, Buffalo and Fontina Cheese, and finely sliced Mountain Cured Val' Daosta Beef and Winter Greens

Pizza Diavolo 77

San Marzano Tomato, Buffalo Cheese, Chicken Pepperoni, Chicken Sausage, Piemontos, Shaved Onions and Birds Eye Chilli

Pizza Vegetariana 61

San Marzano Tomatoes, Mozzarella di Campania, Grilled Mediterranean Vegetables, Black Kalamata Olive

Pizza Al Arragosta 85

San Marzano Tomato, Slipper Lobster, Buffalo Mozzarella, Fresh Tarragon Chilli Flakes and Heart of Palm

Pizza Quatro Stagioni 70

San Marzano Tomato, Mozzarella, Turkey Ham, Artichokes, Mushrooms and Kalamata Olives

Pizza Senja 78

San Marzano Tomato, Mozzarella, Beef Salami, Pepperoni, lack Kalamata Olives and Chilli Flakes

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

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

- Wild Woodland Mushrooms and Fresh Herbs 

78

81

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 Ragù 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



Salmone 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 Crezione, 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 Ragu

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

Sauteed 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

Panna Cotta con Frutti di Bosco 46
Slowed Cooked Double Cream Chilled and Infused with Forest Berries

Zucotto con Uva e Mandarini Disidratati 42
Chocolate and Vanilla Semi-fredo with Sultanas and Dehydrated Mandarins

Tiramisu 42
Classic Tiramisu

Monte Lava di Cioccolato Vesuviano 50
Warm Chocolate Lava Cake with Vanilla Ice Cream and Fresh Berries

Formaggi Misti 58
Selections of Cheeses and Condiments

Frutta Mista 40
Assorted Fruit Platter

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

Juices 23
Orange, Mango, Guava, Pineapple, Starfruit, Lime & Lemon



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 Tesson	60
70 Selection X.O Tesson	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