



SENSAI

ASIAN FUSION RESTAURANT

aperitivos
apéritifs

champagne

MUMM CORDON ROUGE BRUT

Copo Glass EUR 16

Garrafa Bottle EUR 80

PERRIER JOUËT GRAND BRUT

Copo Glass EUR 25

Garrafa Bottle EUR 100

MUMM ROSE BRUT

Copo Glass EUR 23

Garrafa Bottle EUR 95



cocktails

SPICY SENSAI

Havana Club Anejo 7 anos, Cointreau, Perrier Jouët,
sumo de ananas, malagueta vermelha, gengibre, manjeriço

*Havana Club Anjeo 7 anos, Cointreau, Perrier Jouët,
pineapple juice, red pepper, ginger, basil*

EUR17

ORIENTE

Beefeater 24, Cointreau,
sumo de ananas, wasabi, gengibre, manjeriçã

*Beefeater 24, Cointreau, pineapple juice,
Wasabi, basil*

EUR 16

RISING APPLE

Perrier Jouët, Sommersby Cidre, Angostura bitter

Perrier Jouët, Sommersby Cider, Angostura bitters

EUR 18



sobremesas desserts

ANANTARA 5 SENSES

Maçã, Yuzu, Caramelo e Chocolate Gold
Apple, Yuzu, Salted Caramel, Gold Chocolate

EUR14

MATCHA & LYCHEE

Sponge e crocante de Matcha, gelado de
líchias e lima caviar
*Matcha Sponge and crunchy, lychee
ice cream and caviar lime*

EUR14

COCONUT PEARLS

Sagu e mousse de coco, manga fresca e
telha de sésamo negro

*Sagu and coconut mousse, fresh mango
and black sesame tile*

EUR 12

LEMONGRASS VS PRICKLY PEAR

Panna cotta de chá de erva limeira, gelatina de
basílico, chocolate negro, sorbet de figo da Índia
e crumble de basílico.

*Lemongrass tea panna cotta, basil gelatin, dark
chocolate, prickly pear sorbet and basil crumble.*

EUR 13



vinhos de sobremesa
dessert wines

porto

BRANCO

Quinta Seara D'Ordens

Fine White

EUR 8

TAWNY

Symington Family Estates

Graham's 10y

EUR 10

Symington Family Estates

Graham's 20y

EUR 18

LBV

The Fladgate Partnership

Taylor's

EUR 9



moscatel

Jose Maria de Fonseca

Alambre 20y

EUR 12

madeira

Madeira Wine Company

Blandy's, Boal

EUR 9

colheitas tardias late harvest

Casa do Santar, Dão
Outono do Santar
Encruzado, Furmint

EUR12

Douro 4you, Douro
Aneto S, Semillon

EUR17