

FOOD MENU

TASTE BY THE ESTUARY



GENTING CASINO

WESTCLIFF

EVENT MENU

STARTERS

TODAY'S SEASONAL SOUP (V) (VE)

Served with warm artisan bread

PRESSED HAM HOCK TERRINE

Honey-glazed ham hock, sourdough croutons, herb salad with lemon dressing and quince jelly 360 kcal

GARLIC PARMESAN CHICKEN

Crispy chicken, garlic aioli, Parmesan and chives 681 kcal

SALMON & DILL FISHCAKE

Crispy salmon and dill fishcake, salsa verde, lemon mayonnaise and charred lemon 564 kcal

MAINS

PARMA-WRAPPED CHICKEN

Garlic and herb cheese-stuffed corn-fed chicken wrapped in Parma ham, Tenderstem® broccoli, pommes Anna potatoes and a white wine herb cream sauce 665 kcal

SCOTTISH SALMON FILLET

Seared salmon fillet, Parmesan mash, green beans, slow-dried vine tomatoes, basil pesto and charred lemon 1077 kcal

OYSTER MUSHROOM & ORZO PASTA (VE)

Creamy white wine, shallot and garlic orzo with pan-seared oyster mushrooms, charred roasted peppers and rocket 1027 kcal

BEER-BRAISED PORK BELLY

Tender slow-cooked pork belly, apple mash, Savoy cabbage, crisp pancetta and a rich red wine sauce 1134 kcal

DESSERTS

DULCE DE LECHE CHEESECAKE (V)

White chocolate cheesecake with swirls of dulce de leche caramel, finished with Devon cream sauce 564 kcal

ESPRESSO MARTINI TIRAMISU (V)

Coffee and espresso-soaked sponge, mascarpone cream, cocoa and dark chocolate, finished with fresh raspberries and chocolate flake 460 kcal

APPLE CRUMBLE (VE)

Warm apple compote with an oat crumble topping, served with vegan custard 583 kcal

ICE CREAM SELECTION (V)

Four scoops of your choice of ice cream, served with berries and a Belgian waffle.

Ask your server for today's flavours

Vegan option available

Adults need around 2000 calories a day
(VE) Vegan, (V) Vegetarian

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added. All gratuities go to the team that provided your meals and drinks. Subject to availability.



For allergen and calorie information, please scan the QR code or ask a member of the team for our dish allergen guide.