

# FOOD MENU

TASTE BY THE ESTUARY



GENTING CASINO

WESTCLIFF

# À LA CARTE

## FOR THE TABLE

**WARM ARTISAN BREAD (V) 4.95**  
Roasted garlic, balsamic vinegar and  
extra virgin olive oil 839 kcal

**NOCELLARA GREEN OLIVES (VE) 4.25**  
Marinated Sicilian olives 213 kcal

**CHORIZO BITES 4.95**  
Sweet chilli-glazed chorizo with  
spring onion and red chilli 405 kcal

**HOUMOUS (VE) 4.75**  
Grilled flatbread, extra virgin olive oil  
and smoked paprika 410 kcal

## STARTERS

**PRESSED HAM HOCK TERRINE 8.75**  
Honey-glazed ham hock, sourdough croutons,  
herb salad with lemon dressing and  
quince jelly 360 kcal

**GARLIC MUSHROOMS (VE) 7.95**  
Chestnut and button mushrooms in a  
vegan creamy garlic sauce, served over  
toasted sourdough 738 kcal

**CRISPY PORK BELLY 7.95**  
Slow-cooked pork belly with crisp skin,  
black pudding, celeriac remoulade and  
apple purée 468 kcal

**SHELLFISH TASTING PLATE 12.5**  
Crayfish, king prawns and potted crab with a  
selection of fresh and classic accompaniments,  
served with crisp crostini 852 kcal

**SALMON & DILL FISHCAKE 7.5**  
Crispy salmon and dill fishcake,  
salsa verde, lemon mayonnaise  
and charred lemon 564 kcal

**BAKED CAMEMBERT (V) 10.5**  
Whole Camembert baked with garlic and  
rosemary in artisan Italian pinsa bread, served  
with caramelised onion chutney 795 kcal

**SEARED SCALLOPS 13.95**  
Crushed fennel seed crust, mint pea purée,  
crisp pancetta and balsamic glaze 271 kcal

**TODAY'S SEASONAL SOUP (V) 6.95**  
Served with warm artisan bread

**GARLIC PARMESAN CHICKEN 8.25**  
Crispy chicken, garlic aioli, Parmesan  
and chives 681 kcal

## STRAIGHT FROM THE GRILL

All of our steaks are cut from 28-day matured, dry-aged, grass-fed British beef, ethically reared for flavour and tenderness. Cooked just the way you like it and garnished with grilled mushroom, roast tomatoes, shallot purée and watercress. All items from the grill are served with a choice of:

Triple-cooked Chips 469 kcal | Creamy Mashed Potato 362 kcal | Fries 434 kcal | Side Salad 85 kcal

Surf up your turf with pan-seared garlic king prawns for 7 145 kcal

**16OZ RIBEYE 39.75**  
A tender and succulent ribeye cut,  
left on the bone for a richer flavour,  
*recommended: medium* 1164 kcal

**7OZ FILLET 33.5**  
Considered the most premium of  
steaks; tender and flavoursome,  
*recommended: rare* 522 kcal

**10OZ SIRLOIN 29.5**  
A delicate flavour balanced  
with a firmer texture,  
*recommended: medium-rare* 506 kcal

**8OZ RUMP 20.95**  
Taken from the heart of the rump to  
combine great tenderness with full flavour,  
*recommended medium-rare* 806 kcal

**BRITISH WAGYU BEEF BURGER 17.95**  
With Taleggio cheese, crispy pancetta, rocket, tomato, lettuce, gherkins,  
burger relish and mayonnaise in a toasted brioche bun 1091 kcal

**CHICKEN & CHORIZO BURGER 16.95**  
Paprika and garlic-marinated chicken, crisp chorizo, melted mozzarella, fresh  
salsa, sticky chilli jam and lettuce in a toasted brioche bun 946 kcal

### SAUCES

Béarnaise Sauce 3.5 371 kcal | Peppercorn Sauce 3.5 133 kcal | Blue Cheese Sauce 3.5 403 kcal | Red Wine Sauce 3.5 26 kcal | Diane Sauce 3.5 207 kcal

## MAINS

**HAND BEER-BATTERED HAKE 18.75**  
Served with triple-cooked chips, homemade  
tartare sauce and minted  
pea purée 1523 kcal

**OYSTER MUSHROOM & ORZO PASTA (VE) 15.95**  
Creamy white wine, shallot and garlic orzo  
with pan-seared oyster mushrooms, charred  
roasted peppers and rocket 1027 kcal  
Add: Pan-seared garlic king prawns 7 145 kcal  
Grilled corn-fed chicken 6.5 344 kcal

**SCOTTISH SALMON FILLET 24.95**  
Seared salmon fillet, Parmesan mash, green beans,  
slow-dried vine tomatoes, basil pesto and  
charred lemon 1077 kcal

**CHEF'S VEGAN BURGER (VE) 16.95**  
A premium plant-based patty with homemade  
burger sauce, smoked vegan bacon, Applewood®  
Vegan cheese, gherkin, tomato, lettuce and  
beer-battered onion rings served with fries 1326 kcal

**BEEF STROGANOFF 20.95**  
Rump steak and sautéed wild and oyster  
mushrooms in a creamy brandy and paprika  
stroganoff sauce, served with wild rice,  
artisan bread and gherkins 1175 kcal

**ROASTED MONKFISH, KING PRAWN & BUTTERNUT SQUASH CURRY 22.95**  
Aromatic Thai red coconut curry with roasted  
butternut squash, red peppers and  
pak choi, served with fragrant  
jasmine rice 1282 kcal

**PARMA-WRAPPED CHICKEN 18.95**  
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

Also available without steak as a  
vegan option 17.95 823 kcal

**BEER-BRAISED PORK BELLY 18.95**  
Tender slow-cooked pork belly, apple mash,  
Savoy cabbage, crisp pancetta and a rich red  
wine sauce 1134 kcal

## EXTRAS

**TRIPLE-COOKED CHIPS (VE) 4.25** 469 kcal

**CREAMY MASHED POTATO (V) 4.25** 362 kcal

**BEER-BATTERED ONION RINGS (VE) 4.25** 428 kcal

**SOURDOUGH GARLIC BREAD (V) 4.25** 641 kcal

**FRIES (VE) 4.25** 434 kcal

**SIDE SALAD (VE) 4.25** 85 kcal

**BUTTERED SPINACH & GREEN BEANS (V) 4.25** 61 kcal

Add cheese (V) for 1 166 kcal

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.