

FOOD MENU

TASTE BY THE ESTUARY



GENTING CASINO

WESTCLIFF

EVENT MENU

STARTERS

TODAY'S SEASONAL SOUP (V)

With warm artisan bread

SATAY CHICKEN SKEWERS

With oriental vegetable salad

KING PRAWN COCKTAIL

Baby gem lettuce, cucumber, cherry tomatoes,
cocktail sauce and warm artisan bread

MAINS

BRITISH FARM-ASSURED CHICKEN BREAST

Melted goat's cheese, crisp pancetta, crushed new potatoes,
red wine jus, slow-dried tomato and rocket

GRILLED SEA BASS

Served with king prawn linguine, roasted cherry
tomatoes, fresh tomato salsa, garlic,
lemon and herbs

CHAMPAGNE & PEACH SALAD (VE)

Grilled peaches, rocket, spinach, watercress, heritage tomatoes,
walnuts and Champagne vinaigrette

Add: mozzarella and Parma ham

DESSERTS

APPLE & RHUBARB CRUMBLE (VE)

Served with vanilla custard

ICE CREAM SELECTION (V)

Four scoops of your choice of ice cream,
served with berries and Belgian waffle.
Ask your server for today's flavours

WARM CHOCOLATE BROWNIE (V)

With walnut and cherries, served with clotted cream
and orange syrup

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.