





GALA NIG

Experience a night of glamour, fine dining, and live entertainment, honouring two decades of world-class leisure and hospitality.

CANAPES & CHAMPAGNE

- GOAT'S CHEESE TARTLETS 🔰 🍪
- PROSCIUTTO & HAZELNUT
- SMOKED SALMON & HORSERADISH BLINIS

PAN SEARED SCALLOPS 🔮

Served on a silky pea purée, paired with crispy fried lentils and refreshing mint chutney

HOMEMADE RICOTTA RAVIOLI 🚺



Pasta parcels filled with creamy ricotta and spinach, served in a fragrant tomato and basil sauce

ÉLÉGANCE DE BOEUF 🍪

Medium-well steak accompanied by pomme mille-feuille, finished with a refined mushroom beurre blanc and quince purée

DESSERT

CHOCOLAT NOIR W

A rich dark chocolate tart with a delicate shortcrust base

Please advise of any allergies upon purchasing a ticket and at least 7 days before the event.











Gluten Free GF Available