

ROOM SERVICE MENU



For orders please call on extension 2050

Dishes labelled with these icons are suitable for the relative dietary requirement.



VEGAN



VEGETARIAN



Please note that traces of other allergens may still be present, since our kitchens handle ingredients which may contain any of these.

Please inform your server if you have special dietary requirements or allergies.



CELERY



EGG



FISH



GLUTEN



LACTOSE



LUPINS



MOLLUSCS



MUSTARD



NUTS



PEANUTS



SESAME



SHELLFISH



SOY



SULPHITES



SALADS

Chicken Caesar's Salad

Grilled chicken breast, lettuce, crispy pancetta, grated Parmigiano Reggiano, croutons & Caesar's dressing











Panzanella Style Salad
Rustic bread croutons, heirloom tomatoes,
cucumbers, pickled sweet red peppers,
Lilliput capers & vinaigrette









Italian Salad

Buffalo mozzarella, tomatoes fresh basil & herb oil





€14.00

Waldorf Salad

Mixed salad leaves, apples, celery, grapes, walnuts & crème fraiche







SOUPS

Soup of the Day

Please ask your server about the day's fresh soup €10.50

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SANDWICHES

Salmon Bagel

Scottish smoked salmon, cottage cheese, cucumber & roquette







€16.50

Local Pork Ciabatta

Pan fried pork belly, whole grain mustard mayonnaise, apple sauce & butter lettuce







€17.50

Club Sandwich

Grilled chicken breast, bacon rashers, fried egg, mayonnaise, lettuce and tomatoes









£18.50

Mediterranean Multiseed Sandwich

Sundried tomato pesto, grilled halloumi cheese, grilled courgettes & roquette









All the above sandwiches are served with fries & salad

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GRILL & FRY

Excelsior Burger

Home-made Black Angus double beef patty, tomato, bacon & caramelised onion relish, melted cheddar, in-house made burger sauce, served with coleslaw, beer battered onion rings & fries











(All burgers are cooked Well-Done in compliance with our food safety program)

Vegan Burger

Vegetable patty based on quinoa, lentils, chickpeas & sweet potato, tomatoes, lettuce & home-made BBQ sauce served with fries





€12.50

Hot Dog

Pork sausage, bacon & caramelised onion relish, cheddar, French's ® mustard, honey & jalapeno mayonnaise, served with fries and coleslaw









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PLATTERS

Charcuterie and Cheese

Selection of international cured meats, salamis & cheeses accompanied by chutney & chicken liver pate' served with grissini, water biscuits, walnuts & grapes



Oriental Platter

A selection of four types of Asian bites served with curry mayonnaise & sweet chilli sauce



Nachos Platter

Topped with chilli con carne, applewood cheese, jalapeno peppers and sour cream accompanied by guacamole & cheese sauce



All the above platters serve 2 persons

Nachos Platter

(Serves 1 person)
Topped with chilli con carne, applewood cheese,
jalapeno peppers & sour cream
accompanied by guacamole & cheese sauce



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PASTA

Garganelle alla Norma

Garlic, onion, aubergine, basil, ricotta salata & olive oil







€12.50

Acquerello Risotto

Sautéed prawns, chorizo, courgettes & Parmigiano Reggiano



All the above pasta sauces may be served with Non Gluten containing ingredients

Ravioli

Filled with ricotta cep mushrooms & herbs, in a butter & herb sauce







All the above pasta dishes are served as a Main Course

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MAIN COURSES

Beef

Pan seared Rib-Eye, braised onion, cognac and port onion puree, wilted greens, jus



Chicken

Free range chicken breast, pepper sauce, sautéed mushrooms and broccoli



Fish

Baked salmon, beurre blanc, prawn and asparagus



€28.00

Vegan

Mung bean cassoulet, sweet potatoes, courgette, pumpkin and sunflower seeds



All the above dishes are served with roast potatoes or fries and grilled vegetables or fresh salad

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DESSERTS

Vanilla Coco Passion

Vanilla mousse, passion fruit, cream exotic coulis, gluten free almond biscuit, coconut crunch



€7.00

Peach Champagne

Orange blossom financier, toasted almond crunch, yellow peach & champagne confit, mascarpone cream



C1 .00

Orient

Matcha tea sable, mango compote, milk chocolate tea mousse, dulce cream



The Pebble

(Gluten Free)

Flourless almond chocolate biscuit, hazelnut crunch, dry fruit praline, chocolate caramel cream



Rose Berry

(Lactose and Gluten Free)
Roasted nib cake, raspberry & rose compote,
nut citrus confit, berry mousse





€6.50

Fruit Salad €6.50

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Served from 11.00hrs till 23.00hrs

Omelette

Plain or ham & cheese



€7.50

Mini Home-Made Beef Burger

Plain or with cheese







€10.50

Fish Fingers

Served with sautéed peas and tartar sauce









ER 50

Chicken Nuggets

Served with BBQ & mayonnaise sauce







All the above are served with a small side salad and fries

Garganelle Pasta

With plain tomato sauce or white cheese sauce







£9 50

The above pasta sauce may be served with Non Gluten containing ingredients

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BREAKFAST MENU

Served from 06:30hrs till 11:00hrs

Continental Breakfast

Fruit iuice Selection of tea. coffee or hot chocolate Cereal with milk Selection of cold-cut meats and cheeses Bakery basket and toast Butter, selection of jams and sauces €18.50

Healthy Breakfast

Fruit juice Selection of tea or coffee Bircher muesli with milk Light yoghurt (fruit or plain) Seasonal fruit platter Bakery basket and brown toast Butter, selection of jams and sauces €18.50

English breakfast

Fruit juice Selection of tea. coffee or hot chocolate Eggs cooked to your liking Grilled pork sausages and bacon rashers Sautéed mushrooms and grilled tomatoes Bakery basket and toast Butter, selection of jams and sauces €20.00

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NIGHT SNACK MENU

Served from 23.00hrs to 07.00hrs

Ham & Cheese

Traditional white bread and butter, with lettuce, sliced cucumbers and tomatoes



€7.00

Smoked Salmon

Sliced brown bread and lemon mayonnaise, with sliced cucumbers and lettuce









€8.50

Foot Long Baguette

Goat cheese & tomato, herb mayonnaise, mixed salad leaves









€7.50

Roast Beef

Fresh iceberg lettuce, English mustard and mayonnaise, with pickled aherkins







The above menu items are all served with potato crisps and side salad

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BEVERAGE LIST MENU

Served all hours

MINERALS

Soft Drinks	€3.00
Diet Soft Drinks	€3.00
Soft Drinks Large	€5.00
Diet Soft Drinks Large	€5.00
Juices	€3.00
Fresh Orange Juice	€4.50
Local Water Large	€3.55
Imported Water Small	€3.30
Imported Water Large	€5.75
Ice Tea (Peach or Lemon)	€3.00

HOT BEVERAGES

Pot of Tea (1 person)	€3.00
Pot of Coffee (1 person)	€3.00
Americano	€3.00
Cappuccino	€3.00
Espresso	€2.75
Double Espresso	€3.75
Espresso Macchiato	€2.80
Espresso Lungo	€2.80
Latte Macchiato	€3.00
Hot Chocolate	€3.00

BEERS

Cisk Lager 25cl	€3.50
Cisk Excel Lager (Low Carb) 25cl	€3.50
Hopleaf Pale Ale 25cl	€3.50
Blue Label Ale 33cl	€5.00
Shandy 25cl	€3.50
Budweiser 25cl	€4.50
Corona 35.5cl	€5.00
Guinness 44cl	€6.50
Strongbow 33cl	€5.50
Non-Alcoholic Beer 33cl	€3.50

SPIRITS

Smirnoff Red Vodka 5cl	€8.50
Bacardi White Rum 5cl	€7.00
Bombay Sapphire Gin 5cl	€8.50
Johnnie Walker Red Label Whisky 5cl	€10.50
Hennessy Cognac 5cl	€12.00

WINES BY THE GLASS

Donato Chardonnay - Malta	€5.50
Carissimi Cabernet Sauvignon - Malta	€5.50

CHAMPAGNE	Half	Full
Bollinger Special Cuvee NV		€90.00
Moet & Chandon Brut Imperial		€94.00
CDADWANG WANT		
SPARKLING WINE		
Gellewza Frizzante Rose - Malta		€19.00
Girgentina Frizzante – Malta		€17.50
Prosecco Vinironia - Italy		€25.00
WHITE WINE		
Palatino Sauvignon Blanc - Malta		€24.00
Medina Chardonnay, Girgentina - Malta	€15.00	€22.00
Gran Vin De Hauteville Viognier - Malta	€22.00	€36.00
Gavi Di Gavi DOCG Batasiolo - Italy		€36.00
Pascal Jolivet Sancerre - France	€28.00	€45.00
Leopard's Leap Chenin Blanc - South Africa		€32.00
Maori Bay Sauvignon Blanc - New Zealand		€40.00
RED WINE		
Palatino Syrah - Malta		€24.00
Medina Syrah, Carignan, Mourvedre - Malta	<i>€</i> 15.00	€22.00
Gran Vin De Hauteville Cabernet Sauvignon – Malta		€36.00
Bolla Bardolino Classico - Italy	CZZ.00	€30.00
Chianti Ruffino - Italy		€34.00
Jean Lefort Beaujolais Villages - France		€38.00
Santa Rita 120 Merlot - Chile		€30.00
Villa Maria Pinot Noir - New Zealand		€34.50
The maner horses from Educate		00 1100
ROSÉ WINES		
Medina Grenache Cabernet Sauvignon - Malta	€14.00	€22.00
Odyssey Grenache Rosé - Malta	€22.00	€36.00
Les Gardelles Rose D'Anjou - France		€24.00
DESSERT WINE		
Gran Vin De Hauteville Moscato – Malta		€30.00
Gran vin bo riadicvino moscato mara		200.00