



ROOM SERVICE

MENU

L.V.X.

Preferred

HOTELS & RESORTS

Room Service at The Grand Hotel Excelsior is a dining experience within the comfort and convenience of your guest room or suite.

Choose from an extensive menu - day and night which is ideal for timezone-hopping travellers, impromptu meetings or for quiet, private dining. We hope you enjoy your meal and we welcome comments to help us improve your experience.

In-Room Dining is available 24 hours a day.

**A Service Charge of €5.00 is applicable for food orders.
For further information contact Room Service on 2050.**

(V) Vegetarian Dishes (VG) Vegan Dishes

Kindly inform your server of any food allergies.
Patrons with special dietary requirements or allergies are welcome to request further assistance from the Outlet Manager on duty.

STARTERS

Chicken Caesar's Salad

grilled chicken breast, lettuce,
crispy bacon, grated Parmesan,
croutons and Caesar's dressing
(egg, mustard, fish, lactose, gluten)

€17.50

Insalata Pugliese V

burratina, heirloom tomatoes, red pesto
(lactose, nuts)

€17.50

Sweet Potato Salad V

feta, roquette, pecan, lemon and honey dressing
(lactose, nuts)

€17.00

SANDWICHES

Wrap

smoked salmon, guacamole, lettuce, cucumber
(fish, gluten)

€18.50

Club Sandwich

grilled chicken breast, bacon rashers,
tomatoes, fried egg, lettuce, mayonnaise
(egg, mustard, gluten, lactose)

€18.50

Focaccia V

basil & sundried tomato pesto, stracciatella
(gluten, lactose, nuts)

€14.50

Add Mortadella to further exalt the focaccia

€3.50

Turkey on Wholemeal Baguette

sliced turkey, pickled onions, gouda, lettuce, sriracha mayonnaise.
(gluten, sesame, egg, mustard, lactose)

€17.50

All the above sandwiches are served with fries.

GRILL AND FRY IN HOUSE MADE BURGERS

The HV Burger

black angus double patty, bacon, cheddar, caramelised onions,
pickled gherkins, butter lettuce, tomatoes, HV sauce.
(lactose, gluten, egg, mustard)

€19.50

Loaded Burger

black angus double patty, cheddar, smashed Maltese sausage,
caramelised onions, butter lettuce, tomatoes, HP sauce mayonnaise.
(gluten, lactose, egg, mustard)

€19.50

**All beef burgers are cooked well-done in compliance with
our food safety program.**

Fried Chicken Burger

brioche bun, butter milk chicken, bacon,
gherkin pickle mayonnaise
(gluten, lactose, egg, mustard)

€18.50

Steak Sandwich

sirloin minute steak, sautéed mushrooms, caramelised onions, cheddar,
pepper mayonnaise
(gluten, lactose, egg, fish, mustard)

€19.50

Vegan Burger (VG)

lentils, chickpea, quinoa and sweet potato patty,
butter lettuce, tomatoes, home-made BBQ sauce
(gluten)

€17.50

All the above sandwiches are served with fries and dip sauce.

Portion Side Salad (VG)

€3.00

Portion Fries (VG)

€3.50

BAR BITES

Calamari Tempura

pickled churri mayonnaise
(*molluscs, egg, mustard, gluten*)

€15.50

Bao Buns

pulled chicken, red cabbage slaw
(*gluten, soy*)

€15.50

Gozitan Cheese V

deep fried goat's cheese, olive tapenade
(*lactose, gluten, egg*)

€13.50

PLATTERS

Cheese Platter V

European cheese, artisanal biscuits
chutney, fig and almond panforte
(*lactose, nuts, gluten, mustard*)

€28.50

Charcuterie

Continental dried and cured meats
lingue di suocera, olive oil grissini
(*gluten*)

€28.50

Maltese Platter

local sausage, Gozitan cheese, bigilla, sundried tomatoes,
stuffed olives, water biscuits
(*lactose, gluten, fish*)

€28.50

PASTA & RISOTTO

SERVED AS MAIN COURSE

Garganelle Amatriciana

guanciale lardons, tomatoes, Pecorino Romano
(*gluten, lactose*)

€18.00

The above pasta sauce may be served with No Gluten containing ingredients

“Acquerello” Mushroom Risotto V

wild mushrooms, Parmigiano Reggiano
(*lactose, sulphites*)

€19.50

Ravioli Ricotta di Pecora & Pistachio V

lemon and Parmigiano Reggiano velouté
(*lactose, gluten, nuts*)

€19.50

MAIN COURSES

Beef

rib eye, broccolini, wilted greens, mustard jus
(*lactose, mustard, celery, sulphites*)

€34.00

Chicken

charred pumpkin, seeds, greens, jus
(*lactose, sulphites, celery*)

€28.00

Fish of the Day

herb velouté, leeks, courgettes
(*fish, lactose, sulphites, celery*)

€30.00

Aubergine VG

peanut and coconut sauce, garlic and onion crumb, greens
(*gluten, peanut, nut*)

€24.00

DESSERT INDIVIDUAL PASTRIES

Le Mandarin

mandarin chiboust, Sicilian pistachio financier, mandarin chutney
(lactose, nuts, peanuts, gluten, egg)

€8.50

Java

roasted coffee mousse, amaretto origin cremeux, chocolate genoise
(lactose, nuts, peanuts, gluten, egg)

€8.50

Blossom

orange blossom mousse, citrus sponge, macerated strawberry insert
(lactose, nuts, peanuts, gluten, egg)

€8.50

Black Forest VG

(Does not contain lactose and gluten)

chocolate vegan cake, sour cherry insert, vanilla bean cream
(soya, nut, peanuts)

€8.50

KIDS MENU

Fish Fingers

served with tartar sauce
(*gluten, lactose*)

€8.80

Chicken Nuggets

(*gluten, lactose*)

€10.50

Home-made Beef Burger

plain or with cheese
(*gluten, lactose*)

€10.50

Plain Omelette

plain or with cheese **V**
or
ham & cheese
(*egg, lactose*)

€7.00

All the above are served with fries

Garganelle Pasta

with plain tomato sauce or white cheese sauce
(*lactose, gluten, egg*)

€9.50

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BREAKFAST MENU

Served from 06:30hrs till 11:00hrs

Continental Breakfast

Fruit juice

Selection of tea, coffee, or hot chocolate

Cereal with milk

Selection of cold-cut meats and cheeses

Bakery basket and toast

Butter, jam, and honey

(lactose, gluten)

€17.50

Healthy Breakfast

Fruit juice

Selection of tea or coffee

Bircher muesli with milk

Light yoghurt (fruit or plain)

Fresh Salad

Seasonal fruit platter

Brown toast

(lactose, gluten)

€17.50

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

Honey, mustard, ketchup, and mayonnaise

(lactose, gluten, egg, mustard)

€20.00

ROOM SERVICE NIGHT SNACK MENU

This menu is served daily from 23.00hrs to 06.00hrs

Ham & Cheese

traditional white bread and butter,
with lettuce, sliced cucumbers, and tomatoes
(lactose, gluten)

€10.50

Smoked Salmon

sliced brown bread and lemon mayonnaise,
with sliced cucumbers, and lettuce
(lactose, gluten, fish)

€12.00

Foot Long Baguette V

goat cheese & tomato,
herb mayonnaise, mixed salad leaves
(lactose, gluten)

€10.50

Roast Beef Baguette

fresh iceberg lettuce, English mustard and mayonnaise,
with pickled gherkins
(lactose, gluten, mustard)

€12.00

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

MINIBAR PACKAGES

“Feed the Fridge Concept”

No two guests are the same, so why should minibars be similar? The Grand Hotel Excelsior's “Feed the Fridge” allows hotel guests to request specific minibar packages according to their own preferences and plans for the evening. The concept banks on convenience and personalisation, providing exactly what guests need in an easy-to-order method through the in-room minibar order form.

The family-friendly **“Kiddies Corner”** package includes concession-stand classics like soft drinks, juices and sweet treats.

The **“Kiddies Corner”** is composed of 4 bottles of soft drinks, 4 bottles of still water, 4 bottles of juices, 1 Kit Kat, 1 Lion, 1 Pringles at a charge of €38.00 per package.

Alternatively go for the **“Micro Brewery”** package, which includes four types of beers and nibbles to enjoy whilst sipping your fresh golden pint.

The **“Micro Brewery”** package includes 2 bottles of Corona, 2 bottles of Cisk Lager, 2 bottles of Carlsberg and 2 bottles of Heineken, served with Pringles crisps and nuts at €32.00 per package.

All of the above are on a non-refundable basis

BEVERAGE LIST MENU

served all day

Soft Drinks	<i>Small</i>	<i>Large</i>
Soft Drinks	€3.50	
Thomas Henry (Tonic Water, Bitter Lemon, Soda Water, Ginger Ale, Ginger Beer)	€3.50	
Juices	€3.00	
Fresh Orange Juice	€5.00	
Local Still Water	€2.00	€4.00
Local Sparkling Water	€2.00	€4.00
Imported Still Water	€4.00	€5.90
Imported Sparkling Water	€4.00	€5.90
Ice-Tea	€3.50	
 Hot Beverages		
Pot of Coffee (1 Person)	€3.50	
Americano	€3.00	
Cappuccino	€3.50	
Espresso	€2.50	
Double Espresso	€3.50	
Espresso Macchiato	€3.50	
Espresso Lungo	€3.50	
Latte Macchiato	€4.00	
Pot of Tea (1 Person)	€3.00	
Hot Chocolate	€4.00	

Beers

Cisk Lager	€4.00
Cisk Excel Lager (Low Carb)	€4.00
Shandy	€4.00
Heineken	€4.50
Budweiser	€4.50
Corona 35.5cl	€6.00
Guinness 44cl	€8.00
Non-Alcoholic Beer	€4.00

Spirits

Smirnoff Red Vodka 5cl	€6.50
Bacardi White Rum 5cl	€6.50
Bombay Sapphire Gin 5cl	€6.50
Johnnie Walker Red Label Whisky 5cl	€9.50
Hennessy Cognac 5cl	€10.50

Champagne

Moët & Chandon NV	€110.00
Bollinger Special Cuvee NV	€100.00
Veuve Clicquot NV	€110.00
Dom Perignon	
€250.00	

Sparkling Wine

Gellewza Frizzante Rose - Malta	€23.00
Girgentina Frizzante - Malta	€20.00
Prosecco Extra Dry Organic - Vinironia - Italy	€26.00

White Wine

Palatino Sauvignon Blanc - Malta	€26.00
Medina Chardonnay, Girgentina - Malta	€25.00
Isis Chardonnay - Malta	€34.00
J. Moreau & Fils - Chablis - France	€41.00
Santa Margherita - Pinot Grigio - Italy	€34.00
Leopard's Leap - Chenin Blanc - South Africa	€32.00

Red Wine

Palatino - Cabernet Sauvignon - Malta	€26.00
Delicata - Medina Syrah, Carignan - Malta	€25.00
Chateauneuf du Pape - France	€50.00
Jacob's Creek, Shiraz Cabernet Sauvignon - Australia	€28.00
Torre Rrancina - Nero D'Avola - Italy	€28.00
Alamos - Malbec - Argentina	€32.00

Rosé Wines

Medina Grenache Cabernet Sauvignon - Malta	€22.00
Les Gardelles Rose D'Anjou - France	€24.00

Dessert Wine

Gran Vin De Hauteville Moscato - Malta	€27.00
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Half Bottles

White Wine

Medina Chardonnay, Girgentina - Malta	€15.00
J. Moreau & Fils - Chablis - France	€21.50
Santa Margherita - Pinot Grigio - Italy	€20.00

Red Wine

Delicata - Medina Syrah, Carignan - Malta	€15.00
Delicata - Grand Vin de Hauteville - Malta	€20.00

Rosé Wines

Medina Grenache Cabernet Sauvignon - Malta	€14.00
Odyssey Grenache-Syrah, Marsovin Estates, Malta	€20.00

Wines by the Glass

Donato Chardonnay - Malta	€7.00
Carissimi Cabernet Sauvignon - Malta	€7.00



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