



# 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 quite, 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.

## SALADS

### **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**

**(V) Vegetarian Dishes (VG) Vegan Dishes**

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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

<b>Soft Drinks</b>	<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	
 <b>Hot Beverages</b>		
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

