



ROOM SERVICE

MENU

L.V.X.SM

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.**

COLD STARTERS

Cured Salmon

Cream cheese, cucumber, pickled shallots,
salmon roe, herb mayonnaise, Nordic bread
(gluten, lactose, fish, egg, mustard)

€15.00

Focaccia Caprese (V)

Heritage tomatoes, buffalo mozzarella, roquette, olive oil, basil
(lactose, gluten)

€15.00

HOT STARTERS

Pulled Pork Bao Buns

BBQ sauce, pickled onions
(gluten)

€15.50

Baked Camembert (V)

Honey, walnuts, grissini, lingue di suocera
(gluten, lactose, nuts)

€13.50

Kindly inform your server of any food allergies. Patrons with special dietary requirements or allergies who wish to know the ingredients of any item are welcome to request such information from our Restaurant Supervisor.

(Please note that our kitchens are not gluten and nut free)

(V) Vegetarian Dishes

SALADS

Caesar's

Lettuce, Parmigiano Reggiano, bacon, croutons, Caesar's dressing
(*egg, mustard, gluten, fish*)

€14.00

Waldorf Astoria (V)

Granny Smith apples, celery, grapes, walnuts, mixed leaves,
crème fraiche
(*celery, lactose, nuts*)

€14.00

Add the following to the above salad

Chicken Breast

€4.00

Smoked Salmon

€5.50

Lemon and Garlic Prawns

€5.50

Beef Teriyaki Salad

Striploin, spring onions, cherry tomatoes,
mixed leaves, broccoli, teriyaki dressing
(*gluten, soya*)

€19.00

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PASTA

Rigatoni

Slow-cooked lamb ragù, ricotta salata
(lactose, gluten, celery)

Starter €16.00/Main Course €20.00

Prawn ravioli

Prawn bisque, tomatoes, preserved lemon
(egg, crustaceans, lactose, gluten, celery)

Starter €18.00/Main Course €22.00

“Acquerello” Mushroom Risotto (V)

Wild mushrooms, Parmigiano Reggiano
(lactose)

Starter €15.00/Main Course €18.00

Supplement for fresh truffle shavings
€5.50

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MAIN COURSE

Free-Range Chicken

Couscous, charred corn, chimichurri
(lactose, gluten)

€28.00

Fish of the Day

Anchovies, Lilliput capers, shallots, sherry vinegar velouté
(fish, lactose)

€30.00

Hispi Cabbage (V)

Cajun seasoning, romesco sauce, almond and onion crunch
(nuts, gluten)

€20.00

Grain-Fed Rib-Eye 300g

Broccoli, wilted greens and jus
(lactose)

€36.00

All main courses are served with a choice of one side dish

SAUCES

Mushroom Sauce (V)

(lactose)

€3.50

Pepper Sauce (V)

(lactose)

€3.50

Beef Jus

€3.50

Hollandaise Sauce (V)

(lactose, eggs)

€3.50

SIDES

Potato Fries (V)

€4.50

Potato Petals (V)

€4.50

Chef's Potatoes (V)

€4.50

Seasonal Vegetables (V)

€4.50

Mixed Salad (V)

€4.00

Battered Onion Rings (V)

(gluten)

€4.50

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BURGERS

Admiral's Burger

Brioche bun, beef patty, cheddar, gherkins, bacon, lettuce, tomatoes, caramelised onions, house burger sauce, onion rings, crunchy potato petals

(lactose, gluten, mustard, egg)

€20.00

Fried Chicken Burger

Brioche bun, buttermilk chicken, bacon, lettuce, tomatoes, gherkin mayonnaise, crunchy potato petals

(lactose, gluten, mustard, egg, soya)

€20.00

PLATTER

Cheese and Charcuterie Platter (Serves 2)

International cured meats, salamis and cheeses. grissini, lingue di suocera, walnuts and grapes

(lactose, gluten)

€28.00

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DESSERT

Berry Delight (Gluten-Free)

berry mousse, lychee insert, lemon gluten free sponge
(lactose, eggs, nuts)

€7.50

Pecan & Coffee

almond sponge, origin coffee mousse, pecan insert, banana pannacotta
(gluten, lactose, eggs, nuts)

€7.50

Raspberry Brownie (Vegan)

vegan chocolate brownie, raspberry cream
(gluten, nuts, soya)

€7.50

El Tropical

coconut mousse, exotic insert, white chocolate crust
(gluten, lactose, eggs, nuts)

€7.50

Fresh Fruit Salad

€6.50

Selection of Ice-Cream

€3.00 / 1 scoop

€6.00 / 2 scoops

€8.00 / 3 scoops

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KIDS MENU

Fish Fingers

served with tartar sauce
(fish, 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 V

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

€9.50

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
whole meal 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

NIGHT SNACK MENU

This menu is served daily from 23.00hrs to 06.00hrs

Ham & Cheese

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

€10.50

Smoked Salmon

sliced brown bread and lemon mayonnaise,
cucumbers, 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

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

€12.00

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

BEVERAGE LIST MENU

served all day

Soft Drinks

	Small	Large
Coke	€3.50	
Sprite	€3.50	
Fanta	€3.50	
Kinnie	€3.50	
Diet Coke	€3.50	
Juices (<i>Orange, Apple, Pineapple</i>)		€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 (<i>Peach or Lemon</i>)	€3.50	

Hot Beverages

Pot of Coffee (<i>1 person</i>)	€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 (<i>1 person</i>)	€3.00	
<i>(English Breakfast, Green Tea, Peppermint, Chamomile, Lemon and Ginger)</i>		
Hot Chocolate (<i>Cadbury</i>)	€4.00	

Beers

Cisk Lager	€4.00
Cisk Excel Lager (<i>Low Carb</i>)	€4.00
Shandy	€4.00
Heineken	€4.50
Budweiser	€4.50
Corona 35.5cl	€6.00
Guinness 44cl	€8.00
Strongbow Cider	€8.00
Non-alcoholic Beer	€4.00

BEVERAGE LIST MENU

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 Rosé - 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	€26.00
Delicata - Medina Syrah, Cargnan - Malta	€25.00
Chateauneuf du Pape - France	€50.00
Torre Rrancina - Nero D'Avola - Italy	€28.00
Alamos - Malbec - Argentina	€32.00
Woodbridge Zinfandel - California	€30.00

BEVERAGE LIST MENU

Rosé Wines

Medina Grenache Cabernet Sauvignon - Malta	€22.00
Les Gardelles Rosé D'Anjou - France	€24.00
Rosé d'Anjou - France	€24.50

Dessert Wines

Gran Vin de Hautville, 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, Cargnan - Malta	€15.00
Delicata - Grand Vin de Hauteville - Malta	€20.00

Rosé Wines

Medina, Grenache-Cabernet Sauvignon - Malta	€15.00
Marsovin - Odyssey - Grenache-Syrah - Malta	€20.00

Wines by the Glass

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



Kindly contact Room Service on extension number 2050