

DAY SPA LUNCH SET MENU 2022

STARTER

Scallops (G)

Pan seared Scottish scallops, caper berries and black raisin puree, pickled cauliflower, ver jus froth

OR

Chevre Cheese (V)

Goat cheese mousse, Parmigiano Reggiano crisp, walnuts, grapes, green apple, roquette emulsion and micro herbs

OR

Acquerello Risotto (G)

Roasted pumpkin, basil, toasted seeds, tête de moine cheese

MAIN COURSE

Lobster & Crab Ravioli

Creamy bisque, confit cherry tomatoes, fine herbs

OR

Barbary Duck (G)

Roasted breast, glazed baby carrots, sugar snap peas, black berries and cognac jus

OR

Caponata Tart (VG)

Olive oil pastry, roquette and red pepper coulis

All Main Courses are served with a choice of Roast Potatoes or Fries and Salad or Grilled Vegetables.

DESSERT

Tropical Fruit

Mango compote, banana cake, passion fruit gel, coconut bavarois and cocoa nib crumble

OR

Dark Chocolate, Caramel & Forest Fruit (VG) (G)

Forest fruit compote, salted caramel, dark chocolate mousse and buckwheat crumble

OR

Seasonal Fresh Fruit Salad (VG) (G)

BEVERAGES

Small Bottle of Imported Water and Coffee

(VG) Vegan Dishes (V) Vegetarian Dishes

(G) Dishes with No Gluten Containing Ingredients (L) Lactose Free Dishes

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

Pre-booking recommended
by email: spa@excelsior.com.mt
or call on +356 23192115

