



Menu 1

~ Amuse ~

*cream of Pumpkin and Orange soup
drizzled with parsley oil*

~ 0 ~

Layers of Fish

Grouper fillet, Smoked Salmon, herbed Monkfish farce and crispy White Bait accompanied with fresh salad and Cardamom & Lemon scented dressing

~ 0 ~

Beef Medallions

served with crispy crab cake
complimented with potato and shallot fricasee and seasonal vegetables
finished with a Barollo wine scented Jus

~ 0 ~

~ Excelsior's ~

A trio of chocolate

(Water and Wine included)



Menu 2

~ Amuse ~

*Cream of Broccoli soup
finished with roasted almond and grape seed oil*

~ 0 ~

~ Mediterranean Platter ~

Feta cheese with Greek salad mix,
crispy layers of tortilla mascarpone and parma ham,
with balsamic berries

~ 0 ~

Stone Bass fillet

coated with a soft crust of goat cheese, fresh tomato and fine herbs
served with smoked baby shrimps and pancetta dressing
complimented seasonal vegetables

~ 0 ~

~ Excelsior's ~

Textures of forest fruits

(Water and Wine included)



Plated Menu

~ Vegetarian ~

Menu 3

~ *Amuse* ~

Cream of Broccoli soup
finished with roasted almond and grape seed oil

~ 0 ~

~ *Mixed Roast Salad* ~

Roast onion and mushroom salad,
mixed fresh salad greens, with cherry tomatoes
drizzled with extra virgin olive oil

~ 0 ~

~ *Simple Exquisite* ~

Goat cheese and roast ratatouille encased in filo basket,
served with grilled olive polenta and fresh tomato
complimented with lemon and herb dressing

~ 0 ~

~ *Excelsior's* ~

Textures of forest fruits

Since we use only fresh ingredients some items may change with availability
