



EXCEL WORLD

ENTERTAINMENT PARK



• BBQ •  
**MENU**

# BBQ MENU

## MENU 01

- Welcome Drink
- 01 Soup
- 02 Salads
- 03 Grilled Items  
(2 pieces of Chicken & Sausage)
- 03 Accompaniments
- 03 Selection of Sauces
- 02 Rice, Noodle
- 03 Desserts

Rs. 4,000/- PP

## MENU 02

- Welcome Drink
- 01 Soup
- 03 Salads
- 04 Grilled items  
(2 pieces of Chicken, 1 piece of Mutton & Sausage )
- 04 Accompaniments
- 03 Selection of Sauces
- 02 Rice, Noodle
- 04 Desserts

Rs. 4,500/- PP

## MENU 03

- Welcome Drink
- 01 Soup
- 04 Salads
- 04 Grilled Items  
(Pieces of Chicken, Beef, Seafood & Sausage )
- 02 Baby Fish
- 04 Accompaniments
- 04 Selection of Sauces
- 03 Rice, Noodle & Pasta Dishes
- 05 Desserts

Rs. 6,000/- PP

## MENU 04

- Welcome Drink
- 01 Soup
- 04 Salads
- 05 Grilled items  
(Pieces of Chicken, Seafood, Beef, Mutton & Sausage )
- 01 Carvery Item
- 04 Accompaniments
- 05 Selection of Sauces
- 03 Rice, Noodle & Pasta Dishes
- 05 Desserts

Rs. 7,300/- PP

Valid till 30<sup>th</sup> November 2022

Out Door event - Minimum of 50 / In Door event - Minimum of 40  
Additional charges will be applicable for Equipment, Service & Transport

# BARBECUE ITEM SELECTION MENU

## SOUP

- 01. Tom Yum Goong
- 02. Cream Of Mushroom Soup with Onion Flakes
- 03. Pumpkin Soup with Baked Garlic
- 04. Seafood Chowder with Crushed Celery
- 05. Sweetcorn & Egg Drop Soup
- 06. Sweetcorn & Chicken Soup
- 07. Chicken & Mushroom Soup
- 08. Consommé Julienne

## SALAD

- 01. Greek Salad with Feta
- 02. Waldorf Salad
- 03. Potato Salad
- 04. Thai Papaya Salad with Bean Sprout
- 05. Curried Pineapple & Capsicum Salad
- 06. Mixed Salad with Garlic Croutons & Nuts
- 07. Tomato & Cucumber Salad
- 08. Cucumber & Yoghurt Salad
- 09. Mediterranean Salad with Cilantro & Tahineh
- 10. Green Salad
- 11. Grilled Chicken & Peach Salad
- 12. Moutabal with Pitta Bread
- 13. Fattoush with Pitta Bread

# GRILLED ITEMS

## SEAFOOD / FISH

- 01. Seafood Coriander Kofta
- 02. Grilled Modha Fillet
- 03. Herb & Garlic Infused Sailfish Fillet
- 04. Yellow Fin Tuna Steak
- 05. Garlic Calamari
- 06. Skewered Calamari Rings
- 07. Stuffed Calamari
- 08. Skewered Prawns
- 09. Seabass Fish Fillet
  
- 10. Marinated Baby Paraw
- 11. Baby Mullet

## CHICKEN

- 01. Chicken Satay
- 02. Mediterranean Chicken Kebab
- 03. Shish Tavouk
- 04. Chicken Kofta
- 05. Tandoori Marinated Chicken Skewers
- 06. Rosemary Infused Chicken Leg
- 07. Chicken Drumsticks
- 08. Barbecued Chicken Wings
- 09. Bacon Wrapped Chicken Liver Skewers
- 10. Mini Chicken Burger



## BEEF

- 01. Beef Kofta
- 02. Turkish Marinated Beef Kebab
- 03. Pepper Crusted Beef Medallion
- 04. Mini Beef Burger Patty
- 05. Bacon Wrapped Beef Medallion
- 06. Spicy Beef Meatballs
- 07. Beef Ribs
- 08. Beef Skewers

## MUTTON

- 01. Mutton Kofta with Cilantro
- 02. Mutton Kebab
- 03. Mutton Seekh Kebab
- 04. Mutton Ribs
- 05. Mutton Meatball Kebabs

## SAUSAGE

- 01. Chicken Bockwurst
  - 02. Chicken Chiliwurst
  - 03. Chicken Kochchi Sausage
  - 04. Beef Bockwurst
  - 05. Onion & Cheese Sausage
  - 06. Chicken Garlic Sausage
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## CARVERY



- 01. Roast leg of Mutton – Onion Sauce
- 02. Roast Beef Fillet – Pepper Sauce
- 03. Asian Marinated Baked Whole Grouper in Banana Leaves – Chilli Soya
- 04. Baked Whole Barramundi `en Papillote` - Bearnaise Sauce

## SELECTION OF SAUCE

- 01. Barbecue Sauce
  - 02. Pepper Sauce
  - 03. Mint Sauce
  - 04. Lemon Mustard Sauce
  - 05. Peppery Mushroom sauce
  - 06. Rosemary Jus
  - 07. Garlic Aioli
  - 08. Chilli Garlic Mayo
  - 09. Garlic Butter Cream
  - 10. Honey Mustard Sauce
  - 11. Thai Chilli Sauce
  - 12. Hoisin Sauce
  - 13. Char Siu Sauce
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## ACCOMPANIMENTS



- 01. Baked Potatoes
  - 02. Caramelised Sweet Potatoes
  - 03. Sauté Potatoes
  - 04. Gratinated Potatoes
  - 05. Mash Potatoes
  - 06. Creamed Potatoes
  - 07. Cajun Potato Wedges
  - 08. Paprika Potatoes
  - 09. Italian Baked Potatoes
  - 10. Rosemary Potatoes
  - 11. Grilled Tomato
  - 12. Buttered Garden Vegetables
  - 13. Vegetables in Herb Cream
  - 14. Baked Pumpkin with Garlic
  - 15. Mediterranean Grilled Vegetables
  - 16. Baked Stuffed Aubergine
  - 17. Ratatouille
  - 18. Corn on the Cob
  - 19. Grilled Pineapple
  - 20. Vegetable Kebab
  - 21. Okra Provencale
  - 22. Beans with Onions
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## PASTA

- 01. Penne Al Fredo
- 02. Spaghetti Napolitane
- 03. Macaroni with Cheese
- 04. Curried Vegetable Pasta
- 05. Fussili Alla Puttanesca
- 06. Spaghetti Aglio E Olio Peperoncino


## RICE / NOODLE

- 01. Mexican Rice
  - 02. Spanish Rice
  - 03. Vegetable Mongolian Rice
  - 04. Chowmein
  - 05. Vegetable Mie Goreng
  - 06. Garlic Rice
  - 07. Tomato Rice
  - 08. Parsley Rice
  - 09. Saffron Rice
  - 10. Scallion & Soya Rice
  - 11. Sweetcorn & Bell Pepper Rice
  - 12. Vegetable Pilaf
  - 13. Green Pea & Onion Pilaf
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## DESSERT

- 01. Mango Panna Cotta
  - 02. Chocolate Brownie
  - 03. Steamed Hot Chocolate Nut Pudding
  - 04. Lemon Meringue Pie
  - 05. Coffee Caramel
  - 06. Watalappan
  - 07. Chocolate Mousse
  - 08. Pineapple Gateau
  - 09. Fruit Crumble
  - 10. Mixed Poached Fruit Tart
  - 11. Chocolate Biscuit Pudding
  - 12. Warm Bread & Butter Pudding
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