

EXCEL W ORLD

ENTERTAINMENT PARK



• FULL DAY •  
CONFERENCE  
MENU

# FULL DAY CONFERENCE MENU

## MENU 01

- Morning Snack  
(02 Varieties of Savouries, Tea/Coffee)
- 02 Salads
- 01 Fish Dish
- 01 Chicken Dish
- 02 Vegetable Dish
- 01 Rice
- 01 Noodle or Pasta Dish
- 03 Condiments
- 03 Desserts
- Evening Snack (Piece of Cake, Tea/Coffee)

Rs. 2,700/- PP

## MENU 02

- Morning Snack  
(02 Varieties of Savouries, Tea/Coffee)
- 03 Salads
- 01 Fish Dish
- 01 Chicken Dish
- 01 Beef Dish
- 02 Vegetable Dish
- 01 Rice
- 01 Noodle or Pasta Dish
- 03 Condiments
- 04 Desserts
- Evening Snack (Piece of Cake, Tea/Coffee)

Rs. 3,200/- PP

## MENU 03

- Morning Snack  
(02 Varieties of Savouries, Tea/Coffee)
- 01 Soup
- 03 Salads
- 01 Fish Dish
- 01 Seafood Dish (Prawns-Cuttlefish-Crab)
- 01 Chicken Dish
- 02 Meat Dish (Beef-Lamb-Mutton)
- 03 Vegetable Dish
- 01 Rice
- 01 Noodle or Pasta Dish
- 04 Condiments
- 04 Desserts
- Evening Snack (Piece of Cake, Tea/Coffee)

Rs. 3,500/- PP

## MENU 04

- Morning Snack  
(02 Varieties of Savouries, Tea/Coffee)
- 01 Soup
- 01 Appetizer
- 04 Salads
- 01 Fish Dish
- 01 Seafood Dish (Prawns-Cuttlefish-Crab)
- 01 Chicken Dish
- 02 Meat Dish (Beef-Lamb-Mutton)
- 03 Vegetable Dish
- 01 Rice
- 01 Noodle or Pasta Dish
- 04 Condiments
- 05 Desserts
- Evening Snack (Piece of Cake, Tea/Coffee)

Rs. 4,000/- PP

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

Marcopolo - Minimum of 40 guests | Park Premier - Minimum of 150 guests

Park Premier Meeting room - Minimum of 25 guests

Out Door event - Minimum of 50

Additional charges will be applicable for Equipment, Service & Transport

# FULL DAY CONFERENCE MENU SELECTION

## MORNING SNACKS

Chicken Croissant Sandwich  
Cheese & Tomato Sandwich  
Tuna Sandwich  
Chicken Sandwich  
Mini Cheeseburger  
Mini Fish Bun  
Seafood Vol-Au-Vent  
Mini Fish Cutlet  
Fish Chinese Roll  
Seafood Spring Rolls  
Chicken Pizza Triangular  
Chicken Curry Puff  
Sausage Puff  
Vegetable Patty

## EVENING CAKES

Butter Cake  
Mini Vanilla Cup Cake  
Cherry Crumble Cake  
Ribbon Cake  
Chocolate Cake  
English Cake  
Banana Cake

## LUNCH MENU

### SOUP

Lentil Soup (Turkish Style)  
Oven Roasted Aubergine  
Minestrone  
Cream of Vegetable Soup with Garlic Croutons  
Chicken & Asparagus Soup  
Oven Roasted Tomato with Basil  
Cream of Wild Asparagus  
Roasted Pumpkin & Cilantro with Baked Garlic  
Thai Tom Yum (Chicken or Seafood)  
Seafood Chowder  
Sweet Corn & Crab Meat Egg Drop Soup  
Cream of Chicken  
Mulligatawny  
Curried Mutton Soup with Red Lentil  
Beef Hot Pot

**A selection of bread rolls & butter will be served with all soup varieties.**



## APPETIZER

Hummus

Chicken Ham & Asparagus Platter

Marinated Chicken, Pineapple & Spring Onion Platter

Chicken Paprika Mortadella

Spicy Roast Chicken with Hoisin Sauce

Tandoori Spiced Chicken with Chaat Masala

Smoked Chicken with Peach

Mediterranean Grilled Vegetables with Cajun Potato

Thai Spiced Roast Beef Platter

Assorted Cold Meat Platter

Beef Salami with Gherkin

Roast Beef with Pickle & Vegetable

## SALAD

Tabbouleh

Potato Salad with Spring Onion

Fresh Seasonal Green & Gardens

Russian Egg Salad

Nicoise (Tuna, Egg, Beans, Potato)

Cheesy Pasta & Cold Meat with Garlic & Basil

Fried Bitter Gourd With Onion & Tomato

Coleslaw with Raisins

Fried Eggplant with Pineapple & Tomato

Tossed Oriental Salad with Crispy Fried Bread

Greek Salad with Feta Cheese

Beetroot Salad with Dill

Mayonnaise Macaroni with Sautéed Chicken Bacon

Curried Chicken & Pineapple Salad

Far Eastern Chicken Salad

Spiced Roasted Beef with Mediterranean Vegetable






## RICE

Steamed Basmati Rice  
Indonesian Nasi Goreng  
Ghee Rice with Sultana & Nuts  
Yellow Rice  
Vegetable Pilaf  
Jeera Rice  
Garlic Rice  
Vegetable Paella  
Savoury Rice with Sultana & Nuts  
Thai Mixed Fried Rice  
Mongolian Mixed Rice  
Lamb Machboos  
Vegetable Biryani  
Chicken Biryani  
Chinese Vegetable & Egg Fried Rice

## NOODLE

Sri Lankan Vegetable Noodles  
Vegetable Mie Goreng  
Chicken Chow Mein  
Wok Fried Singapore Egg Noodles  
Thai Vegetable Vermicelli  
Chinese Mixed Noodles with Shredded Vegetables  
Mongolian Mixed Noodles



## PASTA

Mac & Cheese  
Pasta with Tomato & Basil Sauce  
Spaghetti Bolognese  
Spaghetti Carbonara  
Macaroni with Curried Chicken & Basil Sauce  
Aglio Olio E Peperoncino  
Penne Arrabbiata  
Rigatoni with Chicken & Mushroom Napolitano  
Spaghetti Al Pomodoro E Basilico  
Chicken Lasagne Al Forno  
Vegetable Cannelloni  
Vegetable Lasagne

## VEGETARIAN

Aloo Matar Gobi  
Jeera Aloo  
Navratan Korma  
Vegetable Jalfrezi  
Vegetable Kadai  
Thai Green Vegetable Curry  
Herb Roasted Mustard Potato Wedges  
Tempered Potato with Chilli & Onion  
Cashew & Pea Curry with Fried Onion  
Brinjal Moju with Sprats  
Stir-Fried Vegetables with Roasted Sesame  
Sautéed Steamed Vegetables with Roasted Nuts  
Vegetable Chop Suey  
Kang Kung with Garlic Flakes  
Tempered Dhal Curry  
Chana Masala  
Beans in Oyster Garlic  
Bagara Baingan  
Bindi Masala  
Aubergine & Zucchini Parmigiana  
Hot Butter Mushroom



## FISH /SEAFOOD

Breaded Fish Fillet with Tartar Sauce

Coconut Crumbed Fillet of Fish with Spicy Tomato Sauce

Sweet & Sour Fish

Devilleed Fish

Pan Seared Fillet of Fish with Garlic Coriander Sauce

Mediterranean Baked Fish with Rich Creamy Tomato Sauce

Peppery Fish Stew with Capsicum & Tomato

Deep Fried Fish Fillet with Lime & Chilli Chutney

Fish Ambulthiyal

Spicy Fish Red Curry

Madras Mustard White Fish Curry

Traditional Goan Fish Curry

Tamarind Fish Curry

Fish Kadai

Fish Tikka Masala

Thai Fish Red Curry

Gratinated Seafood Thermidor

Hot Butter Cuttlefish

Seafood in Curry Sauce

Thai Wok-Fried Cuttlefish with Coriander

Devilleed Mixed Seafood with Fried Kan Kung

Devilleed Cuttlefish

Crispy Fried Calamari Rings with Basil Aioli

Singapore Chilli Crab

Black Pepper Crab







## CHICKEN

Stir-Fried Chicken with Asian Vegetables

Stir-Fried Ginger Chicken with Pineapple

Shredded Chicken with Oyster Sauce

Szechuan Chicken

Chicken Manchurian

Chinese Chilli Chicken

Kung Pao Chicken

Spicy Roast Chicken with Tamarind Barbecue Sauce

Roast Chicken with Pepper Sauce

Roast Chicken with Orange Sauce

Grilled Chicken with Peppery Mushroom Sauce

Grilled Supreme of Chicken with Cheese & Bell Pepper Stuffing

Marinated Tandoori Chicken with Raita

Chicken Nilgiri Korma

Chicken Kadai

Chicken 65

Deville Masala Chicken

Indian Style Butter Chicken

Kentucky Style Fried Chicken

Thai Chicken Massaman

Thai Red Chicken with Bok Choy

Chicken Makhani

Spicy Black Chicken Curry



## MUTTON

Mutton Rogan Josh  
Mutton Kadai  
Mutton Do Pyaza  
Spicy Sri Lankan Mutton Badum  
Irish Mutton Stew  
Mutton Kheema

## LAMB

Mediterranean Lamb Stew  
Roast Stuffed Roulade Of Lamb With Rosemary Jus  
Shredded Lamb À La Nanking  
Shredded Lamb with Hoisin Sauce & Bok Choy  
Lamb Kofta Curry  
Peppery Lamb

## BEEF

Beef Mustard Curry  
Brown Beef Stew with Root Vegetables  
Shredded Beef in Oyster Sauce  
Kang Kung Beef with Garlic Flakes  
Dry Beef Badum with Onions & Green Chilli  
Devilled Beef  
Grilled Pepper Beef Strips with Caramelized Shallots  
Sri Lankan Beef Stew with Potato, Onion & Capsicum (Bistek)  
Wok-Fried Thai Beef with Mushroom  
Beef Stroganoff  
Kerala Style Roasted Beef

## CONDIMENTS

Papadam  
Prawn Crackers  
Mango Chutney  
Ambarella Chutney  
Chilli Paste  
Maldiva Fish Sambol  
Seeni Sambol  
Tomato & Onion Sambol  
Carrot & Coconut Sambol  
Malay Pickle  
Mixed Pickle  
Dry Sprats & Red Chilli Badum  
Raita  
Mint Chutney

## DESSERT

Watalappan  
Cream Caramel  
Coffee Caramel with Kahlua  
Fruit Trifle  
Chocolate Mousse  
Orange Mousse  
Apricot Bread Pudding  
Chocolate Biscuit Pudding  
Mango Panna Cotta  
Tiramisu with Kahlua  
Crème Brule  
Chocolate Meringue Gateau  
Black Forest Gateau  
Mocha Gateau  
Mango Swiss Roll  
Fruits in Jelly  
Hot Chocolate Pudding  
Hot Date Pudding with Toffee Sauce  
Chocolate Ginger Pudding with Custard Sauce  
Strawberry Mousse Cheesecake  
Sago Pudding  
Chocolate Brownie  
Assorted Ice Cream  
Carrot Halwa  
Rice Kheer  
Kheer Vermicelli  
Shahi Tukda  
Fresh Fruit Salad  
Fresh Cut Fruits