



BIG BOYZ

BARBEQUE



MALAYSIA'S GOURMET
we do it different
BBQ SPECIALIST



Halal
Sourced



Affordable
Price



Sustainably
Sourced



Homemade BBQ
Marinades



NO
MSG



Fed Natural
Products



Predominantly
Grass Fed



Antibiotic
Free



HALAL
SOURCED
INGREDIENTS

The Homestead Feast

RM130 per pax*

Cajun Roasted Chicken

A Big Boyz secret recipe, marinated (1.2kg) chicken for 48 hours in our very own brine and slathered with our Cajun signature marinade.

Garnished with garlic confit, smoky rosemary, and sea salt. Served with a side of our Signature Garlic Chilli Aioli.

Parmesan-Crusted Fish Fingers

Baked white fish fillets in a parmesan-panko crust. Served with tangy tartare.

Smokehouse Chilli Bowl (Lamb)

Slow-cooked chilli with beans and roasted tomato. Served with nachos.

BBQ Picnic Potato Salad

Cold, creamy, and loaded with herbs. A BBQ staple.

Campfire Butter Rice

Fluffy rice tossed in melted butter and herbs. Rustic, simple, and satisfying.

Big Boyz Fudge Brownies

Thick, gooey-centered brownies with crispy edges. Option to top with sea salt or caramel.

*Pricing applies to bookings of 50 guests and above.
Smaller groups are subject to revised pricing.

The Ranch Feast

RM133 per pax*

Mexican-Spiced Roast Chicken

Citrus-chilli marinated chicken roasted low and slow.
Served with house honey mustard.

Beef Meatballs with House Gravy

Hand-rolled beef meatballs braised
in slow-roasted tomato and garlic gravy.

BBQ Picnic Potato Salad

Cold, creamy, and loaded with herbs.
A BBQ staple.

Roadhouse Salsa & Chips

A staple at any BBQ anywhere in the world
with tangy, umami flavour
that goes great with anchors chips.

Mushroom Alfredo Fusilli

Sautéed mushrooms folded into a velvety
Alfredo sauce and served over
fusilli. Earthy, creamy, and satisfying.

Big Boyz Fudge Brownies

Thick, gooey-centered brownies with crispy
edges. Finished with sea salt.

*Pricing applies to bookings of 50 guests and above.
Smaller groups are subject to revised pricing.

The Smoke Pit Feast

RM133 per pax*

Mexican-Spiced Roast Chicken

Citrus-chilli marinated chicken roasted low and slow.
Served with house honey mustard.

Texan Lamb Bangers & Gravy

Spiced lamb bangers served with herb mash
and house gravy.

Bread Rolls

Freshly baked soft bread rolls with a light golden
crust. Perfect for soaking up rich gravies and sauces.

Campfire Butter Rice

Fluffy rice infused with aromatic herbs and a rich,
buttery flavour, creating
a comforting and savoury side dish.

Backyard Creamy Slaw

Shaved cabbage and carrots in a cider-spiked mayo
dressing. Cool, crisp, and a BBQ essential.

Spicy Tuna Fusilli Pasta Salad

Tuna mayo with capsicum, olive oil, and parsley.

Caramel Popcorn

Light, crunchy popcorn coated in rich buttery caramel
for a sweet finish to your BBQ feast.

*Pricing applies to bookings of 50 guests and above.
Smaller groups are subject to revised pricing.

The Grillhouse Feast

RM116 per pax*

Cajun Chicken Skewers

Bold Cajun-marinated chicken skewers, flame-grilled to lock in smoky flavour with a beautifully charred finish.

Nashville Habanero Wings

Not for the faint hearted, kick of spice, can't be modified, eat at your own risk. Especially for the chilli heads out there. 10 whole wings. Use your hands ma'am

Bread Rolls

Freshly baked soft bread rolls with a light golden crust. Perfect for soaking up rich gravies and sauces.

Roadhouse Salsa & Chips

A staple at any BBQ anywhere in the world with tangy, umami flavour that goes great with anchors chips.

Baked Beans

Hearty baked beans in a rich, smoky tomato sauce. A timeless BBQ favourite.

Pit-Smoked Mac & Cheese

Elbow pasta folded into five cheeses, baked till bubbly with a golden crust.

Caramel Popcorn

Light, crunchy popcorn coated in rich buttery caramel for a sweet finish to your BBQ feast.

*Pricing applies to bookings of 50 guests and above.
Smaller groups are subject to revised pricing.

THE PITMASTER'S SPREAD

Minimum of 30pax - Rm296 per head



NO MSG



Smoky Texas BBQ Chicken

A Big Boyz secret recipe, marinated (1.2kg) chicken for 48 hours in our very own brine and slathered with our BBQ signature marinade. Garnished with garlic confit, smoky rosemary, and sea salt. Served with a side of Signature BBQ Sauce.

BBQ Beef Ribs (Bone-In)

Thick-cut beef ribs smoked low and slow, glazed in house BBQ jus. Served on the bone — rich, sticky, and fall-apart tender.

Hotline Habanero Dawg

6 Hot Dawgs (sliced into half) platter of real habanero chicken sausages, garlic aioli, onion compote and burnt cheddar in a brioche bun.

Pit-Smoked Mac & Cheese

Elbow pasta in a five-cheese blend, baked till bubbling.

Campfire Butter Rice

Fluffy rice infused with aromatic herbs and a rich, buttery flavour, creating a comforting and savoury side dish. Each utterly delicious grain is perfectly seasoned, offering a fragrant and flavourful complement to any main course.

Charred Street Corn

The real deal – charred sweet corn brushed with chilli-lime butter and sea salt.

Watermelon Feta & Mint Salad

Refreshing chilled watermelon, crumbled feta, fresh mint, and lime zest.

Old Town Sticky Toffee Pudding

6 steamed sticky toffee puddings, made with reduced sweetened Jersey milk, fresh blueberry coulis and salted mascarpone cream.

ADD ON BEVERAGE

Iced Lemon Tea - Rm5.50 per pax

Thirst-quenching freshly brewed black tea poured over ice, infused with lemon juice and sliced lemons.

THE FIRE FEAST



Minimum of 30pax - Rm140 per head

NO MSG



Cajun Roasted Chicken

A Big Boyz secret recipe, marinated (1.2kg) chicken for 48 hours in our very own brine and slathered with our Cajun signature marinade. Garnished with garlic confit, smoky rosemary, and sea salt. Served with a side of our Signature Garlic Chilli Aioli.



Nashville Habanero Wings

Not for the faint hearted, kick of spice, can't be modified, eat at your own risk. Specially for the chilli heads out there. 10 whole wings. Use your hands ma'am

Paprika Lamb Dawg with Mushroom Cream

6 Hot Dawgs (sliced into half) platter of real paprika lamb sausage, thyme aioli, mascarpone mushrooms, melted cheddar and smoked paprika in a brioche bun.

You know I'm Baaa'd!

Iron Pan Roast Potatoes

Crispy golden potatoes, slow-roasted to perfection in rich, aromatic duck fat. Infused with fresh herbs and Himalayan salt, delivering a savoury flavour with an irresistibly crunchy exterior and a fluffy, buttery center.

Roadhouse Salsa & Chips

A staple at any BBQ anywhere in the world with tangy, umami flavour that's goes great with anchors chips.

This dish is 500gm salsa served with 185gm of chips.

BBQ Pickled Red Onions

Sweet, tangy, and sharp — the BBQ topper essential.

Big Boyz Fudge Brownies

Fudgy, gooey-centered brownies with crispy edges.

Optional sea salt or caramel drizzle.

THE SMOKEHOUSE DELUXE

Minimum of 30pax - Rm196 per head



Paprika-Rubbed Sirloin Roast

A signature Big Boyz dry rub of marinated sirloin, grilled on the BBQ for that smoky goodness. Garnished with garlic confit, smoky rosemary and sea salt. Served with a side of our Signature Big Boyz Chilli Cream Mushroom Sauce.

Doneness: medium to medium-well for food safety reasons.

Worth 900gm of New Zealand grass fed beef slices.

Rosemary EVOO Lamb Chops

Bone-in lamb shoulder chops marinated in extra virgin olive oil, garlic, and rosemary. Grilled over flame for rich flavour.



Buttermilk Chicken Tenders

The coating on this Big Boyz is next level.

750 grams of chicken deep-fried to perfection and served with Big Boyz lip smacking Signature Honey Mustard sauce.

Truffle Mash Supreme

Creamy mashed potatoes infused with decadent black truffle oil, a luxurious twist on a classic favourite.

Cheddar Crust Potato Bake

Layers of luscious potato slices cooked to perfection in a buttery sauce, covered in a beautifully gratinated cheese topping.

House Pickled Cucumbers

Quick-brined with garlic and dill. Refreshing and tangy.

Icebox Fruit Platter

A refreshing ice-cold spread of sweet chilled watermelon, cantaloupe, grapes, strawberries, and citrus.

ADD ON BEVERAGE

Iced Peach Tea - Rm7.50 per pax

Freshly brewed tea chilled and infused with real peach slices.

Sweet, juicy, and smooth.

THE BACKYARD COMBO

Minimum of 30pax - Rm158 per head



Classic BBQ Glazed Wings

10 whole wings marinated in our very own BBQ rub made with 11 sauces reduced for hours until you get a rich sticky golden sauce.

Roman Chicken Bangers & Mash

(6 sausages & 600gm of Mash)

Handmade roman chicken sausages which are 100% meat grilled with creamy mash potato sautéed onions and brown sauce.

Grilled Chicken Pasta Salad

Chilled fusilli pasta with grilled chicken, crisp vegetables, and a light herb dressing. Perfectly refreshing for sunny cookouts.

Campfire Butter Rice

Fluffy rice infused with aromatic herbs and a rich, buttery flavour, creating a comforting and savoury side dish. Each utterly delicious grain is perfectly seasoned, offering a fragrant and flavourful complement to any main course.

Backyard Creamy Slaw

Shaved cabbage and carrots in a cider-spiked mayo dressing. Cool, crisp, and a BBQ essential.

House Pickled Cucumbers

Fresh cucumber pickles in a light vinegar brine with garlic, dill, and cracked black pepper.

Icebox Fruit Platter

A refreshing ice-cold spread of sweet chilled watermelon, cantaloupe, grapes, strawberries, and citrus .

ADD ON BEVERAGE

Iced Lemon Tea - Rm5.50 per pax

Thirst-quenching freshly brewed black tea poured over ice, infused with lemon juice and sliced lemons.

THE BIG BOYZ SIGNATURE PLATTER



Minimum of 30pax - Rm293 per head

BBQ Beef Ribs (Bone-In)

Thick-cut beef ribs smoked low and slow, glazed in house BBQ jus.
Served on the bone — rich, sticky, and fall-apart tender.

Duck Alfredo Fusilli

Smoky grilled duck strips in a decadent Alfredo cream, swirled with herbs and parmesan over fusilli pasta.

Paprika Lamb Chops

Boldly seasoned lamb chops with smoked paprika and herbs. Bone-in, juicy, and fire-kissed.

Pit-Smoked Mac & Cheese

Elbow pasta in a five-cheese blend, baked till bubbling with a golden crust.

Mash & Smokehouse Gravy

Creamy mashed potatoes with sautéed onions and thick brown gravy.
Straight from the smokehouse playbook.

Watermelon Feta & Mint Salad

Chilled cubes of melon, crumbled feta, fresh mint, lime zest. BBQ's best sidekick.

Old Town Sticky Toffee Pudding

6 steamed sticky toffee puddings, made with reduced sweetened Jersey milk, fresh blueberry coulis and salted mascarpone cream.

ADD ON BEVERAGE

Iced Peach Tea - Rm7.50 per pax

Freshly brewed tea chilled and infused with real peach slices.
Sweet, juicy, and smooth.

KIDS' BBQ Sets



LIL' RIBS & MAC BOX

Minimum of 30pax - Rm135 per head



Classic BBQ Glazed Wings

10 whole wings marinated in our very own BBQ rub made with 11 sauces reduced for hours until you get a rich sticky golden sauce.

Pit-Smoked Mac & Cheese

Elbow pasta in a five-cheese blend, baked till bubbling with a golden crust.

Golden Chicken Nuggets

Golden, crispy chicken nuggets made from tender, seasoned chicken, served with a rich and smoky homemade BBQ sauce. Perfectly crunchy on the outside and juicy on the inside, this dish is a crowd-pleaser for all ages!

BBQ Picnic Potato Salad

Boiled potatoes mixed in our creamy homemade mayonnaise and herbs.

Big Boyz Fudge Brownies

Fudgy, gooey-centered brownies with crispy edges.
Optional sea salt or caramel drizzle.

ADD ON BEVERAGE Orange Fruit Punch Rm7.50 per pax

Freshly squeezed sweet orange juice blended with ripe orange puree, served chilled. Juicy, and sunny in every sip.

MINI DAWGS & TENDERS PACK

Minimum of 30pax - Rm138 per head



Buttermilk Chicken Tenders

The coating on this Big Boyz is next level. 750 grams of chicken deep fried to perfection and served with Big Boyz lip smacking Signature Honey Mustard.

Hotline Habanero Dawg (mild version)

6 Hot Dawgs (sliced into half) platter of real habanero chicken sausages, garlic aioli, onion compote and burnt cheddar in a brioche bun.

Campfire Butter Rice

Fluffy rice infused with aromatic herbs and a rich, buttery flavour, creating a comforting and savoury side dish. Each utterly delicious grain is perfectly seasoned, offering a fragrant and flavourful complement to any main course.

Backyard Creamy Slaw

Shaved cabbage and carrots in a cider-spiked mayo dressing. Cool, crisp, and a BBQ essential.

Icebox Fruit Platter

A refreshing ice-cold spread of sweet chilled watermelon, cantaloupe, grapes, strawberries, and citrus.

ADD ON BEVERAGE Lemonade Rm6.50 per pax (optional)

Ice-cold freshly squeezed lemon juice mixed with fruit purée, a touch of sweetness.

THE GREEN GRILL-UP



Grilled Halloumi & Zucchini Skewers

Savoury meat-free charred halloumi layered with marinated zucchini, finished with herb oil.

Spiced Vegan Grill Skewers

No meat plant-based protein grilled with bell peppers, onion, and tomato.

Mushroom Alfredo Fusilli

Sautéed mushrooms folded into a velvety Alfredo sauce and served over fusilli. Earthy, creamy, and satisfying.

Charred Street Corn

The real deal charred sweet corn brushed with chilli-lime butter and sea salt.

BBQ Picnic Potato Salad

Boiled potatoes mixed in our creamy homemade mayonnaise and herbs.

Watermelon Feta & Mint Salad

Chilled watermelon cubes tossed with feta, fresh mint, and lime zest.

Icebox Fruit Platter

A refreshing ice-cold spread of sweet watermelon, cantaloupe, grapes, strawberries, and citrus.

Iced Peach Tea

Freshly brewed tea chilled and infused with real peach slices. Sweet, juicy, and smooth.

MASTER LIST COOKOUT MENU



OFF THE PIT – SIGNATURE ROASTZ

Cajun Roasted Chicken

Brined for 48 hours and rubbed in bold Cajun spices, slow-roasted to perfection. Served with garlic confit and garlic chilli aioli.

Smoky Texas BBQ Chicken

Glazed in our house smoky BBQ sauce and roasted till tender with rosemary and sea salt.

Mexican-Spiced Roast Chicken

Citrus-chilli marinated chicken roasted low and slow. Served with house honey mustard.

Paprika-Rubbed Sirloin Roast

Grass-fed sirloin rubbed in smoked paprika, grilled medium-well. Served with chilli mushroom cream sauce.

Mesquite Herb Lamb Roast

Lean lamb slices roasted over mesquite and rosemary. Served with lemony Caesar sauce.

BBQ Beef Ribs (Bone-In)

Thick-cut beef ribs smoked low and slow, glazed in house BBQ jus. Fall-apart tender.

Rosemary EVOO Lamb Chops

Bone-in lamb shoulder chops marinated in extra virgin olive oil, garlic, and rosemary. Grilled over flame for rich flavour.

Paprika Lamb Chops

Boldly seasoned lamb chops with smoked paprika and herbs. Bone-in, juicy, and fire-kissed.

WING FLING – FLAME-GRILLED FAVORITES

Classic BBQ Glazed Wings

Whole wings glazed in our signature 11-sauce blend, slow-roasted until sticky and smoky.

Nashville Habanero Wings

Grilled with real habanero spice. Bold, spicy, and built for heat lovers.

Yardbird Jerk Wings

Caribbean jerk-marinated wings grilled with sweet heat and herbaceous bite.

MEATBALL SELECTION

Beef Meatballs with House Gravy

Hand-rolled beef meatballs braised in slow-roasted tomato and garlic gravy.

Rustic Lamb Meatballs with Bread Rolls

Lamb meatballs simmered in rustic tomato sauce. Served with soft bread rolls for dipping.

Creamy Chicken Meatballs

Chicken meatballs in smooth garlic cream sauce. No tomato — just mellow and rich.

MASTER LIST COOKOUT MENU



SKEWER STATION

BBQ Grilled Chicken Skewers

Juicy grilled chicken glazed in garlic chilli sauce. No fork needed.

Grilled Halloumi & Zucchini Skewers (Vegetarian)

Charred halloumi and marinated zucchini ribbons brushed with herb oil.

Spiced Vegan Grill Skewers (Plant-Based)

Plant-based kebabs grilled with peppers, onions, and tomato. Full flavor, zero meat.

FRIED & BAKED FAVORITES

Buttermilk Chicken Tenders

Crispy coated chicken strips fried golden and served with house honey mustard.

Parmesan-Crusted Fish Fingers

Baked white fish fillets in a parmesan-panko crust. Served with tangy tartare.

Golden Chicken Nuggets

Crunchy, tender chicken bites served with smoky BBQ dip. Kid-approved and adult-friendly.

DAWGS & BANGERS

Hotline Habanero Dawg

Spicy chicken sausage with garlic aioli, onion compote, and cheddar in a soft dawg bun.

Bumba Beef Dawg with Chilli & Cheddar

Beef sausage topped with chilli con carne, cheddar, and garlic chilli aioli.

Paprika Lamb Dawg with Mushroom Cream

Grilled lamb sausage topped with mascarpone mushrooms, cheddar, and paprika cream.

Roman Chicken Bangers & Mash

Chicken sausages with creamy mash, sautéed onions, and brown gravy.

Texan Lamb Bangers & Gravy

Spiced lamb bangers served with herb mash and house gravy.

Classic Beef Bangers & Mash

Traditional beef sausages served with buttery mash and onion gravy.

MASTER LIST COOKOUT MENU



PASTA BOWLS – HOT & COLD

Chicken Alfredo Fusili

Grilled chicken tossed in rich Alfredo cream over fusili. Warm and comforting.

Mushroom Alfredo Fusili

Sautéed mushrooms folded into creamy Alfredo sauce with fusili pasta.

Duck Alfredo Fusili

Smoky grilled duck in a velvety Alfredo cream over fusili. Luxurious and bold.

Grilled Chicken Pasta Salad (Cold)

Chilled fusili pasta with grilled chicken, crisp veg, and herb vinaigrette. Fresh and zesty.

Baked Tomato Cheese Fusili

Fusili pasta baked in tomato sauce, topped with bubbling cheese. Comfort in every bite.

Baked Tomato Cheese Fusili with Grilled Chicken

The same cheesy tomato pasta, elevated with tender grilled chicken slices.

SIDES – BUILT FOR THE PIT

Charred Street Corn

Fire-grilled corn brushed with chilli-lime butter and sea salt. Juicy and smoky.

Pit-Smoked Mac & Cheese

Elbow pasta folded into five cheeses, baked till bubbly with a golden crust.

Campfire Butter Rice

Fluffy rice tossed in melted butter and herbs. Rustic, simple, and satisfying.

Backyard Creamy Slaw

Shaved cabbage and carrots in a tangy mayo-cider dressing. Refreshing contrast to the meat.

Mash & Smokehouse Gravy

Creamy mashed potatoes with sautéed onions and thick brown gravy.

Truffle Mash Supreme

Smooth mashed potatoes with a touch of black truffle oil. Luxe but grounded.

Iron Pan Roast Potatoes

Golden duck fat potatoes roasted with herbs till crispy and fragrant.

Cheddar Crust Potato Bake

Rich and bubbly russet potatoes layered and baked with cheddar and butter.

BBQ Picnic Potato Salad

Cold, creamy, and loaded with herbs. A BBQ staple.

Guac Shack Dip & Chips

Chunky avocado with lime and tomato, served with crispy tortilla chips.

Roadhouse Salsa & Chips

Zesty roasted tomato salsa served with seasoned tortilla chips.

Smokehouse Chilli Bowl (Lamb or Beef)

Slow-cooked chilli with beans and roasted tomato. Your choice of lamb or beef. Served with nachos.

MASTER LIST COOKOUT MENU



SALADS & PICKLES

Watermelon Feta & Mint Salad

Chilled watermelon cubes tossed with feta, fresh mint, and lime zest.

House Pickled Cucumbers

Quick-brined cucumbers with garlic, dill, and a touch of spice.

BBQ Pickled Red Onions

Sharp, vibrant pickled onions to balance out the smoke

DESSERTZ – SWEET FINISHERS

Old Town Sticky Toffee Pudding

Mini steamed puddings with toffee sauce, blueberry coulis, and mascarpone cream.

Big Boyz Fudge Brownies

Thick, gooey-centered brownies with crispy edges. Option to top with sea salt or caramel.

Icebox Fruit Platter

A refreshing spread of chilled watermelon, cantaloupe, grapes, citrus, and berries.

MASTER LIST COOKOUT BUFFET



SALADS & PICKLES

Watermelon Feta & Mint Salad

Chilled watermelon cubes tossed with feta, fresh mint, and lime zest.

House Pickled Cucumbers

Quick-brined cucumbers with garlic, dill, and a touch of spice.

BBQ Pickled Red Onions

Sharp, vibrant pickled onions to balance out the smoke.

MEATBALL SELECTION

Beef Meatballs with House Gravy

Hand-rolled beef meatballs braised in slow-roasted tomato and garlic gravy.

Rustic Lamb Meatballs with Bread Rolls

Lamb meatballs simmered in rustic tomato sauce. Served with soft bread rolls for dipping.

Creamy Chicken Meatballs

Chicken meatballs in smooth garlic cream sauce. No tomato — just mellow and rich

PASTA BOWLS – HOT & COLD

Mushroom Alfredo Fusili

Sautéed mushrooms folded into creamy Alfredo sauce with fusili pasta.

Duck Alfredo Fusili

Smoky grilled duck in a velvety Alfredo cream over fusili. Luxurious and bold.

Grilled Chicken Pasta Salad (Cold)

Chilled fusili pasta with grilled chicken, crisp veg, and herb vinaigrette. Fresh and zesty.

DAWGS & BANGERS

Roman Chicken Bangers & Mash

Chicken sausages with creamy mash, sautéed onions, and brown gravy.

Texan Lamb Bangers & Gravy

Spiced lamb bangers served with herb mash and house gravy.

Classic Beef Bangers & Mash

Traditional beef sausages served with buttery mash and onion gravy.

SIDES – BUILT FOR THE PIT

Pit-Smoked Mac & Cheese

Elbow pasta folded into five cheeses, baked till bubbly with a golden crust.

Campfire Butter Rice

Fluffy rice tossed in melted butter and herbs. Rustic, simple, and satisfying.

Backyard Creamy Slaw

Shaved cabbage and carrots in a tangy mayo-cider dressing. Refreshing contrast to the meat.

Mash & Smokehouse Gravy

Creamy mashed potatoes with sautéed onions and thick brown gravy.

Truffle Mash Supreme

Smooth mashed potatoes with a touch of black truffle oil. Luxe but grounded.

Iron Pan Roast Potatoes

Golden duck fat potatoes roasted with herbs till crispy and fragrant.

Cheddar Crust Potato Bake

Rich and bubbly russet potatoes layered and baked with cheddar and butter.

BBQ Picnic Potato Salad

Cold, creamy, and loaded with herbs. A BBQ staple.

Roadhouse Salsa & Chips

Zesty roasted tomato salsa served with seasoned tortilla chips.

DESSERTZ – SWEET FINISHERS

Old Town Sticky Toffee Pudding

Mini steamed puddings with toffee sauce, blueberry coulis, and mascarpone cream

Big Boyz Fudge Brownies

Thick, gooey-centered brownies with crispy edges. Option to top with sea salt or caramel.

