

- papaya banquet -

(minimum order of four people)

lotus menu

\$39/pp

To start

Classic mix/ pp

single assortment of chicken satay, karee puff, spring roll
& money bag served w/ sweet chilli dip

To continue

complimentary
jasmine rice
per person

Cashew chicken

tender chicken breast battered then wok tossed together with
seasonal veges in chef's popular Thai chilli jam

(without batter available on request)

Wild pepper beef

beef fillet strips, seasonal veges wok tossed with Thai pepper corn
in black pepper sauce

Thai green curry-chicken

tender chicken breast, bamboo shoots, baby corn, green beans, peas
& seasonal veges in house made green curry in coconut milk base

Classic pad thai-pork

Thai classic- rice noodles stir fried with tender pork collar, egg,
spring onion, beansprout & chives in tamarind sauce garnished
with crushed peanuts & lemon wedge

To end

Scooped ice-cream/ sorbet

please ask for flavours available

or Tea/ Coffee

- papaya banquet -

(minimum order of four people)

jasmine menu

\$42/pp

To start

Classic mix/ pp

single assortment of chicken satay, karee puff, spring roll
& money bag served w/ sweet chilli dip

To continue

complimentary
jasmine rice
per person

Tamarind glazed pork ribs

braised pork ribs glazed with sticky, tangy & lightly spicy
house special tamarind sauce

Classic pad thai-prawns

Thai classic- rice noodles stir fried with king prawns, egg, chives,
beansprout & spring onion in tamarind sauce garnished
w/crushed peanuts & lemon wedge

Panang curry-chicken (contains peanuts)

tender chicken, sweet corn, beans, bamboo shoot & seasonal veges in
house made rich peanut based red curry in smooth coconut milk

Thai beef oyster sauce

beef fillet strips wok tossed w/ asian greens & seasonal veges in house
made Thai oyster sauce

To end

Scooped ice-cream/ sorbet

please ask for flavours available

or Tea/ Coffee

- papaya banquet -

(minimum order of four people)

orchid menu

\$49/pp

To start

Classic mix/ pp

single assortment of chicken satay, karee puff, spring roll
& money bag served w/ sweet chilli dip

To continue

complimentary
jasmine rice
per person

Tamarind snapper (upon availability)

deep fried whole snapper on bed of wok tossed vegetables glazed with
sticky, tangy & lightly spicy tamarind sauce

Tom yum goong-prawns

PAPAYA's take on the traditional hot & sour soup- succulent prawns,
tomatoes, mushroom, lemongrass & galangal with crushed peanuts
for added smooth flavour garnished w/ corriander

Sizzling lamb

tender marinated lamb w/ seasonal veges wok tossed in chef's popular
black bean sauce served on sizzling hot plate

Cashew nut chicken

tender chicken breast lightly battered then wok tossed with seasonal
veges in chef's popular Thai chilli jam

(without batter available on request)

Pad see eiw- beef

wide rice noodles with tender beef strips, egg, seasonal veges wok
fried in traditional Thai soy sauce

To end

Scooped ice-cream/ sorbet

please ask for flavours available

or Tea/ Coffee