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PAPAYA

DINNER

AL LA CARTE MENU

27/44 William Pickering Drive, Rosedale, Auckland

LUNCH MON-FRI: 11.30am-2.30pm SAT: 12pm-2.30pm

DINNER MON-WED: 5.30pm-9pm THURS-SAT: 5.30pm-9.30pm

P) 09 415 3598 E) [hello@papayaalbany.co.nz](mailto:hello@papayaalbany.co.nz)



# OUR STORY

SAWASDEE (greetings) and welcome to PAPAAYA

Step in to be amazed by our extravagant Thai gold decor to our warm welcoming ambiance & enjoy the harmony of authentic Thai flavours right at the heart of Albany

## OUR CHEFS

With extensive training in both Thailand & NZ, our chefs skillfully combine eastern & western techniques together with passed down family recipes to present bold & flavourful Thai dishes

## OUR MENU

Our menu is thoughtfully crafted to highlight the four bold flavours of Thailand - sour, sweet, salty & spicy. We believe the key to a quality dish lies upon its ingredients so we are committed to sourcing only the freshest, high quality produce from our local suppliers

## THE RESTAURANT

Step foot into PAPAAYA and take a glimpse of Thai culture. From the extravagant Buddha statues welcoming you at the door, make way to the dining area where the tapestry, ornaments & orchids colour the restaurant.

Enjoy the wonderful taste of Thailand at PAPAAYA  
We look forward to welcoming you as our guest



# PAPAAYA

A TASTE OF THAILAND

# to start

## TASTING PLATTER

### PAPAYA's PLATTER (serves 4) 45

assortment of bangkok wings, coconut prawns, sweet chilli calamari & spring rolls w/ Thai trio of sauces

### CLASSIC MIX (serves 1) 13.50

single assortment of spring roll, karee puff, chicken satay & fish cake w/ sweet chilli dip

## STARTERS

### (seasonal) CRISPY SOFT-SHELL CRAB 15.50

soft shell crab in tempura batter w/ Thai garlic sauce



### SWEET CHILLI CALAMARI 13.50

tender strips of calamari coated in mildly spicy sweet chilli batter served w/ sweet tangy plum sauce

### THAI PRAWN CROQUETTES 13.50

diced king prawns wrapped in spring roll pastry covered w/ breadcrumbs then lightly fried till golden & crispy

### COCONUT PRAWNS 13.50

butterflied prawns lightly battered with coconut flakes w/ sweet chilli dip (4pc)

### FRIED SESAME TOFU (V) 9.50

crisp tofu, fried shallots, sesame seeds served w/ house made peanut satay sauce

### PAPAYA's SPRING ROLLS (V) 9.50

deep fried spring rolls with diced marinated veges & vermicelli served w/ sweet chilli dip

### BANGKOK WINGS 13.50

deep fried chicken wings marinated in Thai herbs & spices w/ Thai garlic dip

### CHICKEN SATAY (GF) 11.50

curry marinated chicken strips skewered then charbroiled served with house made peanut sauce

### KAREE PUFF (V) 10.50

Agria potatoes & kumara seasoned in curry paste wrapped in gold pastry w/ sweet chilli dip

### THAI FISH CAKE 9.50

minced fish w/ herbs in mild curry paste served w/ sweet chilli dip

## THAI SALADS

\*ADD STICKY RICE 3.90



### LARB MOO 22.90

minced pork, roasted rice powder, Thai herbs & mint w/ classic Thai fish-chilli-lime dressing



### THAI GRILLED BEEF SALAD 23.90

grilled beef, tomatoes, shallot, mixed salad greens wok tossed in light lime-chilli dressing

### PAPAYA SOM TUM 26.90

w/ soft shell crab, carrot, tomatoes, peanuts & garlic motar pounded in tangy spicy tamarind dressing

(VEGETARIAN 21.90)

(V) vegetarian

(GF) gluten free

{sig} signature dish

# to continue

## MEAT & POULTRY

**{sig} TAMARIND GLAZED PORK RIBS 27.90**

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

**{sig}  CASHEW CHICKEN 22.90**

battered chicken breast wok tossed w/ cashew nuts & seasonal veges glazed in chef's popular Thai chilli jam  
(without batter available on request)

**WILD PEPPER BEEF 21.90**

marinated beef wok seared w/ Thai peppercorns & seasonal veges in black pepper sauce

**THAI BEEF/ CHICKEN OYSTER SAUCE 21.90**

tender beef strips or chicken breast of choice, wok tossed w/ asian greens & seasonal vegetables in house made Thai oyster sauce

**SIZZLING BEEF/LAMB 26.90 {sig}**

marinated tender beef or lamb wok seared w/ seasonal veges in chef's special black bean sauce served on sizzling hot plate

**CHILLI BASIL CRISPY PORK  26.90**

crispy pork belly wok tossed w/ asian greens in house popular Thai chilli & basil jam

**SWIMMING RAMA CHICKEN (GF) 21.90**

tender chicken breast wok tossed with seasonal veges in thick creamy house made peanut sauce

**SWEET & SOUR PORK 21.90**

tender pork collar wok tossed with tomatoes, pineapple & seasonal veges glazed with house made sweet & sour sauce

## FISH & SEAFOOD

**{sig} SWEET CHILLI MARKET FISH 29.90**

deep fried whole fish filleted off the bone, wok tossed w/ pineapple in sticky house made sweet chilli sauce

** TAMARIND SNAPPER 29.90**

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

**PAD PONG KAREE 32 (seasonal) {sig}**

lightly battered soft shell crab wok tossed w/ seasonal veges & egg in creamy house made yellow curry

**CHOO CHEE GOONG 25.90**

succulent king prawns wok tossed w/ seasonal veges in semi-dry red curry paste

**PAD TALAY  26.90**

combination seafood w/ Thai herbs, asian greens & vegetables in chef's special chilli oyster sauce

## SOUP

**PRAWNS 25.90 CHICKEN 21.90 MUSHROOM 19.90**

** TOM YUM**

PAPAYA's take on the traditional Thai hot & sour soup w/ tomatoes, mushroom, crushed peanuts, lemongrass & galangal garnished with coriander  
(can be prepared without peanuts)

**TOM KHA**

traditional smooth, creamy & lightly tangy coconut soup w/ mushroom, tomatoes, lemongrass & spring onion garnished with coriander

(GF) gluten free

{sig} signature dish

# CURRY

\*ADD ROTI BREAD 3.90 (gluten free opt available)

## MASSAMAN LAMB SHANK 27.90 {sig}

slowly braised tender lamb shank, agria potatoes, roasted peanuts, shallots in house made massaman curry of warm spices

## MASSAMAN BEEF 25.90

slowly braised beef cheeks in thick house made massaman curry w/ agria potatoes, onion, star anise & cumin garnished crispy fried shallots

## DUCK RED CURRY 25.90

house made red curry with tender roasted duck, seasonal veges, tomato, pineapple & lychee

CHICKEN/BEEF/PORK 21.90 PRAWNS 25.90 TOFU 21.90

## THAI RED CURRY

house made red curry in coconut milk w/ seasonal veges, sweet corn, green beans, peas & bamboo shoots

## PANANG CURRY

rich peanut based red curry in coconut milk w/seasonal veges, yellow pumpkin, sweet corn, green beans & peas topped with crushed peanuts

## THAI GREEN CURRY

house made green curry in coconut milk w/ seasonal veges, sweet corn, green beans, peas & bamboo shoots

## BANANA YELLOW CURRY

rich & creamy house made yellow curry w/ agria potatoes, banana, onion, seasonal veges & turmeric garnished with crispy shallot

# RICE

## KHAO PAD

Thai classic- stir fried rice, eggs, spring onion, seasonal veges in Papaya's special sauce

crispy pork 25.90 prawns 25.90  
chicken/beef/pork 19.90 vegetarian 19.90

## PINEAPPLE FRIED RICE

pineapple, raisins, egg, seasonal veges & turmeric wok fried in curry powder topped with cashew nuts & crispy shallots

crispy pork 25.90 prawns 25.90  
chicken/beef/pork 19.90 vegetarian 19.90

## DUCK BASIL FRIED RICE 25.90

roasted duck breast, seasonal veges wok fried in Thai chilli & basil paste

# NOODLES

## GOONG OB WOONSEN 26.90 {sig}

pot steamed glass noodles w/ prawns, tender pork & mushrooms in ginger garlic soy dressing

## CLASSIC PAD THAI (try THAI HOTI)

stir fried rice noodles, egg, beansprout, spring onion peanuts in tangy tamarind sauce

chicken/beef/pork 19.90 prawns 25.90 tofu 19.90

## PAD SEE EIW

wide rice noodles, eggs, seasonal veges wok fried in traditional Thai soy sauce

chicken/beef/pork 19.90 prawns 25.90 tofu 19.90

## SEAFOOD PAD MEEGORENG 25.90

yellow noodles, combination seafood, beansprout seasonal greens in spicy meegoreng paste

(V) vegetarian option {sig} signature dish

choose your level of spice: MILD MEDIUM HOT THAI HOT

## VEGETARIAN DISHES

\* ALL SOUP & CURRIES CAN BE PREPARED VEGETARIAN \*

PLEASE ASK WAIT STAFF FOR DISHES TO BE PREPARED VEGAN

### CRISPY TOFU SALAD 18.90

fried tofu, seasonal veges lightly wok tossed in Thai herbs & spices drizzled with light fish-lime dressing



### SOM TUM JAY 21.90

carrot, tomatoes, green bean, garlic cloves & peanuts mortar pounded then drizzled in traditional tangy spicy tamarind dressing



### VEGAN CASHEW CHILLI- JAM 21.90

lightly fried tofu, mushroom & seasonal veges wok tossed in chef's popular Thai chilli jam

### SWIMMING RAMA TOFU (GF) 20.90

lightly fried tofu wok tossed with seasonal veges in house made creamy thick peanut sauce

### MIXED TOFU 20.90

lightly fried tofu, mushroom & seasonal veges wok tossed in chef's Thai oyster sauce

### TOFU KHAO PAD 19.90

Thai classic- fried rice w/ fried tofu, egg, spring onion, seasonal veges in Papaya's special sauce

### PINEAPPLE TOFU FRIED RICE 19.90

pineapple, tofu, raisins, egg, veges & turmeric wok fried in curry powder topped with cashew nuts & crispy shallots

### BASIL FRIED RICE 21.90

wok fried rice, crisp tofu, seasonal veges wok tossed with chilli & basil paste

### PAD THAI JAE 19.90

stir fried rice noodles, fried tofu, egg, beansprout, spring onion peanuts in tangy tamarind sauce

### PAD SEE EIW JAE 19.90

wide rice noodles, fried tofu, egg, seasonal greens wok fried in traditional Thai soy sauce

## KIDS MENU

CHOICE OF 1 STARTER & 1 MAIN DISH  
END WITH 1 SCOOP ICE-CREAM OF CHOICE **14.50**

(choice of meat can be changed- please inform wait staff)

### STARTERS

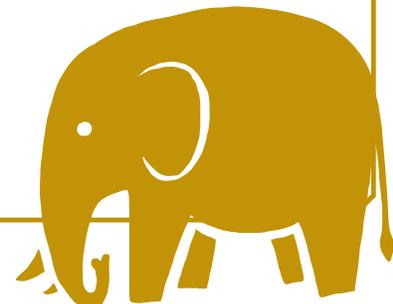
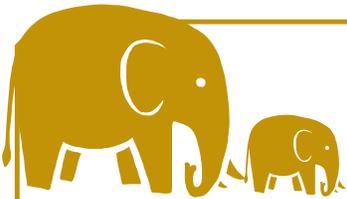
chicken satay (2pc) (GF)  
spring roll (2pc)  
french fries

### MAIN

chicken fried rice  
chicken pad thai  
peanut chicken with rice (GF)

### 1 SCOOP ICE-CREAM

please ask for flavours  
available



# to end

## DESSERT

### SIZZLING BROWNIE 14.50

rich brownie with scoop vanilla ice-cream  
drizzled with Bailey's Irish cream served on hot plate

### F.B.I 11.50

(Fried Banana & Ice-cream)

classic Thai street dessert-  
whole banana coated with crispy vanilla breadcrumb  
served w/ vanilla ice-cream, drizzled in hershey's milk chocolate

### SCOOPED ICE-CREAM/ SORBET

1 scoop/5 2 scoop/ 8

please ask for flavours available

## sides

jasmine rice	2.50	extra chicken/ beef/ pork	2.50
sticky rice	3.00	extra prawn (1pc)	2.00
coconut rice	3.50	fried egg	2.00
Thai roti bread	3.90	rice noodles	2.50
french fries	7.00	egg noodles	2.50
kumara fries	8.50	house made peanut sauce	3.50