

Banquet for 2

\$35

PER PERSON

STARTERS

GOLDEN DUCK ROLL

The crispy pastry filled with chopped prawns and roasted duck, slices of black fungus, vermicelli, garlic and coriander root, served with a plum sauce.

FISH CAKES

Bite into these blissful cushions, made with a mix of fish, Thai herbs and spices, lightly floured and deep fried served with sweet chilli sauce.

MAIN COURSE

CASHEW NUT SAUCE STIR FRIED

(choice of chicken or beef)

Stir fried with roasted cashew nuts and homemade chilli jam sauce unique to Thai cuisine.

CHICKEN GREEN CURRY

Thailand's beloved curry, fragrant green curry, served with green beans, bamboo shoots, carrots, capsicums, Kha-chai and sweet Thai basil.

JASMINE RICE

DESSERT

ICE CREAM (one scoop pp)

Banquet Small Party

\$45

PER PERSON
MIN 4 PEOPLE

STARTERS

GOLDEN DUCK ROLL

Crispy pastries filled with chopped prawns and roasted duck, slices of black fungus, vermicelli, garlic and coriander root and, served with plum sauce.

CHICKEN SATAY SKEWERS

Grilled marinated chicken tenderloin on skewers, served with peanut sauce and cucumber relish.

SALT & PEPPER SQUID

Squid works wonders with a crispy batter casing. Asian fresh chilli and shallots sauce.

MAIN COURSE

Papaya's Signature FISH GARDEN

Deep fried whole barramundi dressed with homemade Thai style spicy sauce, hints of Thai herbs, lemongrass, lime leaves, ginger, cashew nuts, kaffir lime leaves and chopped red chilli.

PANANG CURRY

(choice of chicken or beef)

Thicker than our other curries, this creamy Thai favourite panang curry base mixed with peanut sauce, with long red chillies, seasonal vegetables, kaffir lime leaves, and crushed peanuts.

PAD PAK

(veg stir fried with oyster sauce)

Seasonal vegetables, crushed garlic, tofu, cashew nuts, shiitake mushrooms stirred together in oyster sauce and topped with fried red onion.

JASMINE RICE

DESSERT

choice of :

- SAGO with BLACK BEANS
- STICKY RICE with CUSTARD
- ICE CREAM (one scoop pp)

Banquet Best Lasting Plates

\$55

PER PERSON
MIN 4 PEOPLE

STARTERS

GOLDEN MONEY BAGS

Crispy fried pastry and the soft filling of minced chicken, crushed peanuts, green peas and corn. Served with a plum sauce.

CHICKEN SATAY SKEWERS

Grilled marinated chicken tenderloin on skewers, served with peanut sauce and cucumber relish.

SALT & PEPPER SQUID

Squid works wonders with a crispy batter casing. Asian fresh chilli and shallots enhance the natural flavours of the sea.

MAIN COURSE

PLA SAM ROS

Deep fried whole barramundi dressed with homemade 3 flavour sauces, chopped long red chilli and garnished with deep fried sweet Thai basil. Served on a steamed bok choy bed.

GRILLED PORK NECK

Juicy pork neck marinated in Thai herbs, oyster sauce and soy sauce then char-grilled & served with homemade Nam Jim Jaew (homemade smokey chilli sauce).

SPECIAL RED DUCK CURRY

As a royal cuisine, this highly spiced red curry with deep flavours; boneless roasted duck in chilli red curry combined with pineapples, lychees, cherry tomatoes. A perfect dish to remind you of the tropics.

GINGER & SHALLOT SAUCE STIR FRIED (choice of chicken, tofu or vegetables)

Ginger has always been considered a powerful aphrodisiac in Thailand and this delicate combination of stir fry with shredded ginger is no exception.

JASMINE RICE

DESSERT

choice of :

- SAGO with BLACK BEANS
- STICKY RICE with CUSTARD
- ICE CREAM (one scoop pp)