

Fresh, smooth  
deliciously spiced

papaya  
thai

Variety is the spice of life, experience the essence of traditional thai spice infused chicken, beef, prawns, duck and tofu.

These set menus have been created to highlight a handful of speciality Papaya Thai dishes.

Enjoy the exotic taste of Thailand!



thai  
food

## **Papaya Thai Set Menus**

(Minimum Party of Two and including all listed appetisers & main courses)

### **Banquet Papaya Thai - £22.00 per person**

#### **Mixed Platter for Two**

Chicken Satay, Thai Style Spring Rolls, Chicken on Toast, Thai Fish Cakes and Crispy Golden Bags

#### **Soup**

Thai Special Blended Spicy Soup with King Prawns

#### **Main Course**

Chicken Jungle Curry

Stir Fried Chillies Duck

Panang Curry with Prawns

Stir Fried Pork with Oyster Sauce

Thai Jasmine Rice

### **Taste Papaya Thai - £18.00 per person**

#### **Mixed Platter for Two**

Chicken Satay, Thai Style Spring Rolls, Chicken on Toast, Thai Fish Cakes and Crispy Golden Bags

#### **Soup**

Spicy Coconut Chicken Soup

#### **Main Course**

Massaman Beef Curry

Stir Fried Chicken with Cashew Nuts

Stir Fried Prawns with Basil Leaf

Thai Jasmine Rice

### **Buddha Set Menu - £16.00 per person**

#### **Vegetarian Mixed Platter for Two**

Sweet Corn Cakes, Vegetable Spring Rolls, Mushroom Satay, Vegetable Tempura and Crispy Vegetables Golden Bags

#### **Soup**

Tom Yum Seasonal Vegetables Soup

#### **Main Course**

Red or Green Vegetarian Tofu Curry

Stir Fried Chilli Aubergines

Tofu with Cashew Nuts in dry mild curry and Pineapple, Carrot, Peppers & Mushrooms

Thai Jasmine Rice

## Appetizers

1. Papaya Thai Mixed Platter for Two ..... 12.50  
Chicken Satay, Thai Style Spring Rolls, Chicken on Toast, Thai Fish Cakes and Crispy Golden Bags
2. Grilled Chicken Satay on Skewer ..... 5.00  
Served with peanut sauce & fresh pickled vegetables on toast
3. Thai Fish Cakes..... 5.00  
Blended with red curry, green beans, lime leaves served with sweet chilli sauce
4. Emerald Chicken ..... 5.00  
Marinated chicken breast pieces wrapped in Pandan leaves serves with sesame sauce
5. Thai Style Spring Rolls..... 5.00  
Minced chicken and vegetable filling with vermicelli served with sweet chilli sauce
6. Papaya Thai Spare Ribs ..... 5.00  
Marinated spare ribs with House Special sauce
7. Crispy Golden Bags ..... 5.00  
Filled with minced prawn and chicken served with sweet & sour sauce
8. Crispy Wrapped King Prawns in Pastry ..... 6.00  
Served with hot & sour plum sauce
9. Chicken on Toast..... 5.00  
Minced chicken on toasted bread served with sweet chilli sauce
10. Steamed Lemongrass Mussels in House Style Spicy Sauce ..... 6.00  
Galangal, sweet basil & lime leaves
11. Papaya Thai Aromatic Crispy Duck with Pancakes, Shredded Spring Onions, Cucumber and Hoisin Sauce .....  
..... Whole 28.00 Half 15.00 Quarter 10.00

## Soups

12. Thai Special Blended Spicy Soup with King Prawns/Chicken .. 5.50/5.00
13. Coconut Soup with King Prawns (Chicken optional) ..... 5.50/5.00
14. Clear Chicken & Bean Curd Vegetables Soup..... 5.00
15. Spicy Seafood Soup in a Thai clay pot \*For 2 People ..... 12.00  
With mushroom, lime leaves, lemongrass, chilli oil, galangal and basil

## Traditional Thai Salads

16. Thai Spicy Papaya Salad ..... 8.50  
The Thai favourite with carrots and papaya, green beans, cherry tomatoes, garlic and ground peanuts blended with Thai spices.
17. Spicy Prawns Salad ..... 8.50  
Blended with shallots, kaffir lime leaves, spring onions, celery, lemongrass and chilli paste in Thai curry dressing.
18. Laab Chicken (Optional of Beef, Pork or Duck) ..... 8.50  
Typical Thai spicy minced chicken salad with spring onions, lime leaves, chilli powder, lemon grass, coriander and cucumber.
19. Char Grilled Beef Salad (Duck or Seafood optional) ..... 8.50  
Thinly sliced tossed with lemon juice, tomatoes, cucumber, celery & spring onions

## Thai Curries

20. Chicken Green Curry ..... 8.50  
Coconut milk with bamboo shoots, green & red peppers with a hint of sweet basil.
21. Chicken Red Curry ..... 8.50  
Thai red curry blended with coconut milk with bamboo shoots, green & red peppers with a hint of sweet basil.
22. Chicken Jungle Curry ..... 8.50  
Holy basil, bamboo shoots, green & red pepper, fine beans, carrot, broccoli and Chinese leaf.
23. Southern Thailand Massaman Curry ..... 8.50  
A mild curry with coconut milk, onions, potatoes, cashew nuts and carrot
24. Choo Chee Chicken ..... 8.50  
Aromatic dry curry with coconut milk, kaffir lime leaf, sweet basil and red chilli.
25. Golden Curry Chicken ..... 8.50  
A yellow mild curry paste blended with coconut milk, potatoes, cherry tomatoes and onions.
26. Panang Curry Chicken ..... 8.50  
A rich creamy Panang curry paste blended with coconut milk, peas, red chilli, sweet basil and a hint of kaffir lime leaf.

\* Please add £2.00 to the price for all Lamb, Duck, Prawns & Seafood or Fillet of Fish.

## Wok Pan-Fried Dishes

27. Special Thai Sweet and Sour Chicken ..... 8.50  
Stir fried in house sauce with tomatoes, cucumber, pineapple, spring onion, red and green pepper.
28. Volcano Thai Chicken ..... 8.50  
A hot curry paste and special chilli sauce with bamboo shoots, fine beans, red & green peppers, mushrooms and sweet basil.
29. Stir Fried Pineapple Chicken ..... 8.50  
Stir fried with cashew nuts, dry mild curry and pineapple, carrot, red & green pepper, spring onions and mushrooms.
30. Southern Thai Chilli Chicken..... 8.50  
Stir fried roasted chilli paste with celery, red and green pepper, onions and fine beans with a hint of sweet basil.
31. Thai Garlic & Pepper Chicken ..... 8.50  
Stir fried with our special blend of garlic, pepper and coriander.
32. Holy Basil Chicken ..... 8.50  
Stir fried with chilli, garlic, onions and green and red peppers and fine beans
33. Thai Ginger Chicken ..... 8.50  
Stir fried with fresh ginger, spring onions, red & green peppers and Thai fungus mushrooms.
34. Stir Fried Chicken in Oyster Sauce ..... 8.50  
Mushrooms, broccoli, red & green pepper, baby corn, carrots and spring onions.

\* Please add £2.00 to the price for all Lamb, Duck, Prawns & Seafood or Fillet of Fish.

## Vegetarian Appetizers

35. Mixed Platter For 2 ..... 11.00  
Try our delicious authentic appetizer with a selection of sweet corn cakes, vegetable spring rolls, mushroom satay, Vegetable Tempura and Crispy Vegetables Golden Bags
36. Grilled Shitake Mushrooms Satay..... 5.00  
Marinated in sesame oil, ginger, garlic and coriander served with peanut sauce and fresh pickled vegetables.
37. Sweet Corn Cakes..... 5.00  
Served with fresh pickled cucumber and sweet chilli sauce
38. Buddha Rolls ..... 5.00  
Thai spring rolls with vermicelli, vegetable filling and sweet chilli sauce.
39. Vegetables Tempura ..... 5.00  
Deep fried in batter served with sweet chilli sauce.

40. The Thai Favourite Spicy Bean Curd Vegetarian Soup ..... 5.00  
Mushrooms and vegetables, lime leaves, Thai lemongrass, chilli oil and galangal.
41. Spicy Bean Curd Vegetarian Coconut Soup..... 5.00  
Mushrooms and vegetables, lime leaves, Thai lemongrass, chilli oil.
42. Clear Bean Curd Soup with Vegetables.....5.00

## Vegetarian Main Dishes

43. Stir Fried Bean Curd Vegetables In Sweet & Sour Sauce ..... 7.50
44. Stir Fried Vegetables With Fresh Ginger, Spring Onions,  
Red & Green Peppers, Thai Fungus Mushrooms &  
Button Mushrooms With Bean Curd. .... 7.50
45. Stir Fried Bean Curd With Cashew Nuts, Dry Mild Curry And  
Pineapple, Carrot, Red & Green Peppers, Spring Onions  
And Mushrooms. .... 7.50
46. Stir Fried Bean Curd With Fresh Chilli, Garlic, Onions  
And Green & Red Peppers, Fine Beans And Holy Basil ..... 7.50
47. Stir Fried Bean Curd In Hot Curry Paste..... 7.50  
Special chilli sauce with bamboo shoots, fine beans, red & green pepper,  
mushrooms and sweet basil.
48. Vegetarian Massaman Curry..... 7.50  
From Southern Thailand we bring you our mild curry with bean curd,  
coconut milk, onions, potatoes, cashew nuts, carrot and southern spices.
49. Vegetarian Panang "Mock Duck" ..... 8.50  
Thai famous Soya served with with creamy panang curry paste blended  
with coconut milk, peas, red chilli, sweet basil and a hint of kaffir lime leaf.
50. Vegetarian Golden Curry..... 8.50  
Chef special Bean Curd curry with coconut milk with potatoes,  
cherry tomatoes and onions.
51. Vegetarian Green Curry..... 8.50  
Chef special Bean Curd green curry Tofu blended with coconut milk,  
bamboo shoots, aubergine, green & red peppers with a hint of sweet basil
52. Vegetarian Red Curry ..... 8.50  
Chef special Bean Curd red curry Tofu blended with coconut milk,  
bamboo shoots, aubergine, green & red peppers with a hint of sweet basil
53. Vegetarian Jungle Curry ..... 8.50  
Spicy hot Bean Curd curry with holy basil, bamboo shoots,  
green & red pepper, fine beans, carrot, broccoli and Chinese leaf.

## Chef's Specialities

54. South of Thailand Style Whole Sea Bass ..... 15.00  
Deep fried Sea Bass served with vegetables and Thai herbs with Thai whisky.
55. Deep Fried Seafood in Hot Sizzling & Spicy Sauce ..... 12.00  
Served with vegetable, Thai herbs and Thai whisky.
56. Spicy Tamarind Sea Bass ..... 15.00  
Deep fried Whole Sea Bass served with Thai herbs and house made sauce by our Thai head chef.
57. Honey Roasted Duck Stir Fried in Honey  
pineapple & Chinese cabbage ..... 9.50
58. Steamed Whole Sea Bass..... 15.00  
with lemongrass and spicy herbs served with fresh garlic, chilli and lemon sauce.
59. Tasty Marinated King Prawns in Glass Noodle ..... 9.50  
Celery, spring onions, carrots , shitake mushrooms, mangetout, ginger with a hint of coriander.
60. Flaming Weeping Tiger (recommended with sticky rice) ..... 15.00  
Marinated Sirloin steak, char grilled to your desire with chef's special Thai gravy sauce made with oyster sauce, sesame oil, soy sauce, garlic, mushroom, spring onions and Thai whisky.
61. Roasted Tamarind Duck ..... 9.50  
Marinated in a special sauce with shallots crispy seaweed and chopped chilli.
62. Nutty Chicken with Coconut Milk in Creamy Peanut Sauce..... 9.50
63. Grilled Thai Style King Prawns ..... 15.00  
Thai herbs and vegetables served with housemade chilli sauce.
64. Thai Grilled Marinated Chicken ..... 9.50  
Served with Thai sweet chilli sauce, served on sizzling plate
65. Thai Grilled Marinated Pork (recommended with sticky rice) ..... 9.50  
In Chef's special sauce made with oyster sauce, sesame oil, soy sauce, garlic, mushroom, spring onions and Thai whisky.



## Noodles, Rice & Side Dishes

66. Thai Jasmine Rice ..... 2.50
67. Thai Favourite Sticky Rice..... 2.50
68. Thai Egg Fried Rice ..... 3.00
69. Steamed Coconut Rice ..... 3.00
70. Thai Egg Fried Noodles ..... 3.00
71. Special Thai Fried Rice with Chicken or Prawns ..... 7.00/8.00
72. Original Stir Fried Vegetarian Rice Noodles with Egg, Carrot,  
Spring Onion, Bean Sprout, Lemon and Ground Peanut..... 7.00
73. Pad Thai Gai/Goong (Chicken/ King Prawns Rice Noodles) .... 7.00/8.00  
Original stir fried rice noodles with chicken or king prawns, egg, spring onions, bean  
sprout, lemon and ground peanut.
74. Pad Seaw Gai/Goong (Chicken/King Prawns Rice Noodles) ... 7.00/8.00  
Thai rice noodles pan fried with chicken or prawn, eggs and fresh green vegetables in  
a dark soya sauce.
75. Kaoy Teaw Khee Mao (Beef or Chicken ..... 7.00  
Spicy Thai rice noodles with beef or chicken, sweet basil, chilli and fresh vegetables in  
a dark soya sauce.
76. Chips ..... 3.00

## Desserts

Duo Handcrafted Artisan Ice Creams/Sorbets .....5.00

Smoking selections please choose two...

Stem Ginger & Rhubarb

Toffee & Apple

Classic Vanilla

Black Sesame

Coconut

Thai Mango Rice Pudding with Creamy, Tasty Coconut Milk .....5.00

Coconut Banana Fritter with Handcrafted .....5.00

Artisan Ice Cream of Your Choice

We are happy to entertain special requests as best we can that vary from our menus, vegetarian and vegan meals as well as to accommodate allergies and other dietary restrictions. Our Chefs will be happy to oblige should the ingredients be available.

**Please make your server aware if you have a food allergy.**

\*No additional charge is made for service; gratuities are left to your discretion.

All prices are inclusive of VAT.



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food

[www.papayathai.co.uk](http://www.papayathai.co.uk)

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