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Visit us on the web at greenpapayanj.com

Available for dine in, take out, and catering
Serving lunch (until 3pm, except on holidays) and dinner.

Tapas

Roti Canai 3.5

Our trademark Malaysian pancake is perfectly doughy and flakey -- just right for dipping into our curry chicken sauce.

Satay Chicken or Beef 7

Grilled marinated skewers are served with a peanut sauce that's so tasty, you'll want to save it for other dishes, too!

Homemade Crispy Tofu 7

Cubes of our homemade tofu are fried to a golden brown and served with our special brown sauce.

Crispy Spicy Calamari 8

Tender pieces of squid are wok-fried and topped with a sweet chili "ketchup."

Ipoh Bean Sprouts 5

This simple, savory dish is enhanced with scallions, a dash of pepper, and our homemade soy sauce.

Steamed Veggies 4

A healthy medley of broccoli, celery, mushrooms, and carrots.

Veggie Spring Roll (3) 3.5

This trio of crispy veggie filled spring rolls is served with a vinaigrette dipping sauce.

Pineapple Roll (2) 4

This unique twist on the spring roll is made with a creamy pineapple filling. It's a sweet and tangy way to start or end your meal!

** Our tofu is made fresh daily in-house by our incredible chefs and contain no preservatives.*

Soup (for one)

Tom Yum Soup 3

This popular hot and sour Thai soup is prepared with seafood, fresh mint, fragrant herbs, cilantro and chili in a tomato lemongrass broth. (We also have a vegetarian version of this soup.)

Fresh Shrimp Wonton Soup 3

Our heart warming bowl of delicate chicken stock is loaded with veggies and plump shrimp wontons.

Salad

Green Papaya Salad 5

This national dish of Thailand is made of fresh green papaya, tomatoes, green peppers, and sweet red peppers tossed in a refreshing lemon dressing.

Garden Salad 4

Fresh lettuce, cucumbers, tomatoes, and onions are served with a light lemon vinaigrette.

Crispy Tofu Salad 6

We take our garden salad to the next level by topping it with generous blocks of our homemade crispy tofu.

Favorite Fusions

Lunch \$8 ~ Dinner \$10

[Please select one of the following: chicken, beef, shrimp, fish, tofu, veggies, or vegan chicken]
[All fusions come with salad and your choice of rice]

Malaysian Curry

This type of curry is typically served in Malaysian homes and is made with a mildly spicy yellow curry, bell peppers, potatoes, okra, onions, eggplant, chili leaves, and coconut milk.

Red Curry

This original Thai curry (which gets its heat, flavor, and name from fresh red chilies) is blended with bamboo shoots, bell peppers, onions, sweet basil, eggplant, and string beans, and coconut milk.

Green Curry

The hottest curry of all is made with green curry paste and cooked with the all good stuff that's in our red curry dish. (And don't worry, if needed, we can turn the heat down a bit for you!)

Tropical Mango

Leave your passport at home! These fresh slices of juicy mango sautéed with bell peppers in a spicy citrus glaze will take your taste buds on a trip to the tropics any day of the week.

Thai Basil

Fragrant sweet basil leaves are stir-fried with bell peppers, onions, mushrooms, and bamboo shoots.

Sambal Style

This local Singapore favorite gets its flavor from the fresh red chili peppers in the spicy Sambal sauce.

Ginger and Scallion

Julienned ginger, scallions, and mushrooms are stir-fried in our chef's special oyster sauce.

Thai Cashew

Cashews are sautéed with celery, bell peppers, onions, bamboo shoots, and mushrooms in a mild chili sauce.

Thai String Bean

The secret to these crispy string beans is our expert Thai dry-sauté method. Then we round out the dish with bamboo shoots, bell peppers, onions, and sweet basil.

Chinese Broccoli

The flavor of this popular Chinese vegetable (literally “mustard orchid”) is complemented by ginger, garlic, carrots, and mushrooms.

Chiang Mai

Onions, bell peppers, okra, pineapple, and mango are simmered in a spicy Thai sauce of coconut, green chili, and chili leaves.

Chinese Eggplant

The flavor of the eggplant is complemented by delightful hints of herbs and spices, bell peppers, onions, scallions, and sweet basil.

** All of our dishes are made to order, so please let us know if you have any special dietary needs or if you prefer a milder or spicier taste.*

Noodles and Rice

Lunch \$8 ~ Dinner \$10

[Please select one of the following: chicken, beef, shrimp, tofu, veggies, or vegan chicken]

Pad Thai

This trademark of Thai cuisine needs no introduction. Our version features rice noodles, bean sprouts, eggs, tofu, and mixed veggies lightly coated with a sweet sauce and chopped peanuts.

Pad See Ew

Flat rice noodles are sautéed in sweet soy sauce with Chinese broccoli and eggs.

Pad Kee Mao (a.k.a. Drunken Noodles)

This spicy dish comes from the streets of Bangkok and combines broad noodles with basil, peppers, eggs, onions, and peanuts.

Pineapple Fried Rice

Our most popular fried rice is made with chopped cashews, golden raisins, pineapple chunks, and our chef's homemade sauce.

Thai Basil Fried Rice

This dish is chock-full of eggs, chopped bell peppers, onions, and fresh sweet basil.

Malaysian Curry Noodle Soup

Fresh egg noodles are served with red onions and bean sprouts in a big bowl of mildly spicy coconut curry broth.

Shrimp Wonton Noodle Soup

We turn your favorite wonton soup into a hearty meal by adding noodles to a generous portion of savory wontons.

Tom Yum Noodle Soup

Everything you love about our savory, spicy, and sour soup is in this dish plus a healthy helping of rice noodles.

Family Favorites

[All of the following entrées come with your choice of rice]

Saigon Beef 15

Bite-sized morsels of tenderloin steak are marinated in special seasonings and stir-fried with onions and chives. You'll find yourself chewing more slowly to savor this dish!

Homemade Sizzling Tofu 12

We turn a block of our perfectly crispy tofu into a masterpiece by jazzing it up with onions, peppers, and our special oyster sauce.

Coconut Shrimp 15

Jumbo shrimp are smothered in a coconut batter and then deep-fried to an exquisite golden hue.

Rendang Beef 15

This dry coconut curry dish is made by simmering flanked beef in galangal, lemongrass, cloves, and onions.

Chili Chicken 12

These crispy chicken strips are cooked with five different spices, bell peppers, and onions. This is sure to ignite your palate with the speed of a matchstick!

Thai Sweet and Sour Chicken 12

In this dish, we swapped out the heat in our Chili Chicken for a special Thai-style sweet and sour sauce that's pure tangy-goodness.

Belachan String Beans or Okra 10

The star of this dish is the traditional Malay shrimp paste, which is enhanced with chili peppers, garlic, onions, and green and red peppers.

(Need protein? For \$12 we'll add chicken, or for \$15 add beef or shrimp.)

Sizzling Chili Leaf Shrimp 15

Caramelized shrimp are sautéed with fragrant chili leaves, shredded bell peppers, and onions.