

## EAT WEL TRAVEL OFTEN



## Want to know our story?

Enjoy your meal and find out more about us on the last page!



Crab Ragoon



Fried Calamari



**Duck Roti** 



**Dynamite Prawn** 

# Appetizers

### Duck Roti \$12

Round flatbread stuffed with crispy duck, green onions, cucumbers served with duck sauce

## **Chicken Satay \$12**

Grilled marinated chicken served with peanut sauce

### Fried Calamari \$12

Fried squid, bell peppers, and zucchini served with spicy mayonnaise sauce

## Crab Rangoon \$12

Fried Imitation Crab meat and cheese wrapped in wonton wrapper served with sweet and sour sauce

## **Dynamite Prawn \$13**

Crispy tempura prawns and mixed vegetables perfectly paired with sweet and tangy pineapple sauce

## Fresh Summer Roll (Vegetable \$10, Shrimp \$12)

Spring mix salad and carrots wrapped in a rice wrapper, served with peanut sauce

## **Crispy Spring Rolls \$10**

Fried mixed vegetables, and glass noodles wrapped in a wheat wrapper, served with sweet and sour sauce

## Edamame \$8 (Spicy Basil \$10)

Steamed green soybeans tossed in sea salt. Spicy Basil Edamame is tossed with basil and a hint of spice



Thai Town Buns



**Crab Dumplings** 



**Emerald Dumplings** 



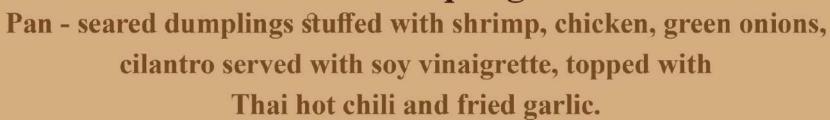
**Thai Town Dumplings** 

# Dumplings & Buns

# Thai Town Dumplings \$12 (Sesame Chili Oil sauce or Ginger-Shiitake cream sause)

Steamed dumpling stuffed with shrimp, chicken, carrots, green onions, shitake mushrooms

## Emerald Dumplings \$12



## **Pork Dumplings \$12**

Fried or steamed pork dumplings stuffed with onions, green onions, served with sweet soy sauce

## **Vegetable Dumplings \$12**

Fried dumpling stuffed with onions, green onions, carrots, shitake mushrooms, chive served with sweet soy sauce

## **Crab Dumplings \$12**

Steamed dumplings stuffed with lump crab meat, chicken, and water chestnut, served with sweet soy sauce, then topped with fried garlic

## Thai Town Buns \$12

Chef's signature buns, steamed fluffy sweet white dough with seasonal stuffings



Thai Salad



Avocado Crab Salad



Tom Kha



Thai Town Tom Yum

## Salads

### Thai Salad \$10

Spring Mix salad, tomatoes and carrots served with coconut dressing

## Papaya Salad \$13

Green papaya mixed with cherry tomatoes, carrots, chilies, garlics, and peanuts

## Yum Woon Sen \$14 (Seafood \$18)

Glass noodle, minced chicken & shrimps, cilantro, green onions, red onions, cherry tomatoes, carrots with Thai chili lime dressing

### **Avocado Crab Salad \$13**

Sliced avocado, cucumber, Imitation crabmeat in spicy mayo sauce topped with egg tobiko

# Soups

Small	Large	
\$10	\$18	Vegetable, Tofu or Chicken
\$13	\$20	Shrimps
n/a	\$25	Seafoods

### Tom Yum 🍠

A tasty and spicy clear soup with mushrooms, cherry tomatoes, lemongrass, galangal, and kaffir lime leaves

### Tom Kha

An exotic spicy soup with coconut milk, mushrooms, lemongrass, galangal, and kaffir lime leaves

## Signature Thai Town Tom Yum

Our signature spicy tom yum soup made from Thai herbs such as lemongrass, galangal and kaffir lime leaves, mushrooms, cherry tomatoes, and coconut milk



Phuket Island



Massaman Lamb



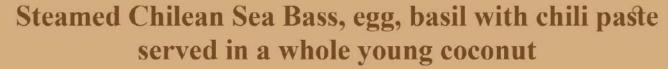
**Pineapple Roasted Duck Curry** 



Salmon Curry

## Recommendations

## Phuket Island \$35



### **Autumn Sea Bass \$35**

Pan Seared 8 oz Chilean Sea Bass over chef special teriyaki glaze served with seasonal vegetables

## Sizzling Bangkok Beef \$30

Marinated hanging tender Beef stir fried with green onions, fresh ginger sliced on a sizzling hot plate

## Salmon Curry \$25 🍠



## **Crispy Duck Basil \$25**

Lightly battered duck stir-fried in brown sauce with bell peppers and basil leaves

## Panang Stew Beef \$26

Thai panang curry cooked in coconut milk with hanging tender beef, bell peppers, and kaffir lime leaves

### Massaman Lamb \$28

Thai Town signature curry, stew lamb cooked to tender with potatoes, carrots, and onions. It's rich and flavorful with a slightly sweet, smoky flavor and warming spices

## Pineapple Roasted Duck Curry \$32

Roasted boneless cherry duck breast cooked to tender with red curry in coconut milk, cherry tomatoes, sliced pineapple, and bell peppers



### Northern Thailand Starters

### Miang Kum \$12

Mixed greens, peanuts, shrimps, roasted coconut flakes, sliced red onions, ginger, lime served with thicken palm sugar dressing

Nam Prik Ong \$12 Minced pork, tomatoes chili paste, roasted tomatoes, cilantro,



Khao Soi (Chicken) \$20

Khao Soi (Stew Beef) \$25

Our famous Thai northern-style egg noodle in "khao-soi" curry, pickled cabbage, red onions, scallions, roasted chilies, and crispy egg noodle.

Kaeng Hang Lay \$22

Braised pork belly, house made curry paste, peanuts, sweet potatoes, ginger, pickled garlic

## CENTRAL



### Central Thailand Starters

#### Fried Taro \$12

Deep fried tofu skin wraps stuffed taro served with plum sauce

#### Som Tum Tangmo \$12

Spicy watermelon salad; watermelon, string beans, crushed cashew nut in Thai anchovy chili lime dressing

### Central Thailand Main Courses

Pad Krapow \$19

\$18 Vegetables, Tofu, Chicken

\$20 Beef, Shrimps

\$24 Seafood

Stir-fried minced chicken with basil, garlic, chili sauce. Served on top of jasmine rice and fried egg.

#### Pla Tod Yum Ma Muang MP

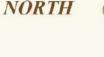
Fried filet Branzino with mango or green apples (Seasonal) salad cashew nuts and red onions with homemade dressing





4 Region













Pla Tod Yum Ma Muang







s Menu



### North Eastern Thailand Starters

Isan Sausage \$12
Fermented ground pork with Thai herbs and spices fried to perfection topped with fried garlic

Lao Crispy Rolls \$12

Savory egg roll stuffed with chicken, glass noodle, mushrooms, potatoes served with sweet and sour sauce



Larb Gai \$18

Spicy minced chicken, onions, Thai herbs, Thai chili lime dressing topped with roasted rice powder served with black sticky rice

Duck Larb \$25

Spicy cherry duck, onions, Thai herbs, Thai chili lime dressing topped with roasted rice powder served with black sticky rice



Larb Gai

### SOUTH





### Southern Thailand Starters

Gai Gor Lae \$12

Grilled marinated chicken skewers served with house made paste

Roti Massaman \$12

Pan fried Roti with peanuts, tofu massaman curry dipping sauce

### Southern Thailand Main Courses

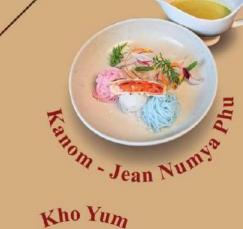
Kanom-Jean Numya Phu \$25.

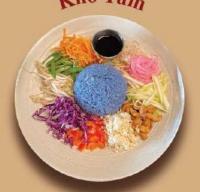
Lump crab meat, curry paste in coconut milk with rice vermicelli noodle

Khao Yum \$25

Butterfly pea dyed rice, roselle dyed rice noodle, puffed rice, boiled egg, shredded vegetable, kaffir lime leaves, lemongrass, recao, bean sprout, dried shrimp, coconut flake, fermented southern style dressing 10









Pad Thai



**Crab Meat Egg Noodle** 



White Pad Thai



Railway Fried Rice

## Noodles & Fried Rice

### Substitute Brown Rice for extra \$3

- \$18 Vegetables, Tofu, Chicken
- \$20 Beef, Shrimps
- \$24 Seafood

### **Pad Thai**

The most favorite Thai traditional rice noodle, egg, bean sprouts, scallions stir fried in sweet and tangy sauce topped with crushed peanuts

### White Pad Thai

Our signature rice noodle, egg, Shallots, cilantro, bean sprouts, green onions, black peppers stir-fried in Thai Town specialty sauce

#### Pad Kee Mow

Stir-Fried flat rice noodle, basil leaves, tomatoes, and bell peppers

### Pad See Ew

Stir-Fried flat rice noodle, egg, broccolis, carrots, and zucchinis

## Crab Meat Egg Noodle (Soup less) \$20

Egg noodle, topped with roasted BBQ pork, lump crab meat and steamed baby Chinese Bok Choy, and roasted garlic

### **Pad Woon Sen**

Stir-Fried glass noodle, egg, celery, onions, and green onions

## **Railway Fried Rice**

Fried rice with egg, tomatoes, and onions

### **Basil Fried Rice**

Fried rice with egg, peas, carrots, and basil leaves

### Pineapple Fried Rice

Fried rice with egg, carrots, peas, cashew nuts, and sliced pineapple

### **Crab Fried Rice \$22**

Fried rice with lump crab meat, egg, and cherry tomatoes



Chicken Yuzu



**Cashew Nuts** 



Ginger



Garlic & Pepper

13

## Sautéed

Served with steamed rice. Substitute Brown rice for extra \$3

- \$18 Vegetables, Tofu, Chicken
- \$20 Beef, Shrimps
- \$24 Seafood

### Thai Basil

Sautéed basil leaves, white onions, bell peppers stir fried

### **Cashew Nuts**

Sautéed Carrots, onions, bell peppers, and cashew nuts

### Garlic & Pepper

Sautéed garlic served with steamed broccolis

## Ginger

Sautéed sliced ginger, mushroom, onions, and bell peppers

### **Crispy Chicken Basil \$18**

Crispy marinated chicken stir-fried in brown sauce with bell peppers, basil leaves served with steamed rice

### **Crispy Chicken Tamarind \$18**

Crispy marinated chicken stir-fried in Tamarind sauce with sliced bell peppers and onions

### **Crispy Pork Belly Basil \$20**

Crispy pork belly stir fried with bell peppers and basil leaves served with steamed rice

### Chicken Teriyaki \$20

Crispy battered marinated chicken breast with teriyaki sauce and sesame seed served with streamed mixed vegetables and steamed rice

### Chicken Yuzu \$18

Crispy battered marinated chicken in a sweet and tangy homemade Yuzu sauce served with steamed broccolis and steamed rice



**Green Curry** 



Red Curry



**Panang Curry** 



**Massaman Curry** 

## **Curries**

Served with steamed rice. Substitute Brown rice for extra \$3

- \$18 Vegetables, Tofu, Chicken
- \$20 Beef, Shrimps
- \$24 Seafood

## Yellow Curry

Thai yellow curry cooked in coconut milk with carrots and potatoes.

## Green Curry

Thai green curry cooked in coconut milk with bamboo shoots, eggplant, bell peppers, and basil leaves.

## Red Curry 🤳

Thai red curry cooked in coconut milk with bamboo shoots, bell peppers, and basil leaves.

## Panang Curry 🍼

Thai panang curry cooked in coconut milk with bell peppers, and kaffir lime leaves.

## Massaman Curry

Thai massaman curry with potatoes, carrots, and onions. Rich and flavorful with a slightly sweet, smoky flavor and warming spices.

## Side Dishes

- \$2 Peanut Sauce
- \$3 Steamed Rice
- \$4 Brown Rice
- \$6 Fried Rice (With Egg)
- **\$5** Streamed Veggies
- \$5 Steamed Noodles

(Choice of Flat noodles, Rice noodles, or Egg noodles)



Thai Coffee



Thai Tea



**Butterfly Pea Drink** 



Yuzu Soda Drink



Keaw wan



Coke, Diet Coke, Sprite



San Pellegrino Sparkling Water



Fiji Natural Water

# Beverages

Soft Drink \$3 (No Refills)
Coke, Diet Coke, Sprite

Unsweetened Ice Tea \$3
Thai Tea \$6
Thai Tea (No Ice) \$8

Thai Coffee \$6
Thai Coffee (No Ice) \$8

Butterfly Pea Drink \$8
Yuzu Soda Drink \$8
Kaew Wan \$8
(Matcha / Rice Syrup / Pandan)

Fiji Natural Water \$6 San Pellegrino Sparkling Water \$6







Dine-in service check will include 18% gratuity Party of 5 or more 20% service charge included

\*Please let us know if you have any food allergies\*

## Thai in Town

410 W Southlake Blvd, Suite 160 Southlake, Texas 76092



## Our Story Chef Mia Sakhuu &Thai in Town

Chef Mia's journey began in Virginia, where she mastered the art of Thai cuisine. With passion and dedication, she took a bold step moving to Dallas, Texas, to open her first small restaurant near Downtown Dallas.

Through hard work, that small dream grew into multiple Sakhuu Thai locations in Richardson, Plano, and Flower Mound, along with her sister restaurant, Khao Horm Thai. Today, she proudly presents Thai in Town, bringing authentic flavors from Thailand's four regions to Southlake and the biggest location in Little Elm.

From a dream to a thriving culinary journey, Thai in Town is Chef Mia's way of sharing bold, authentic Thai flavors made with heart, just for you.

Now serving in Southlake & Little Elm

Meet our chef MIA



Discover more about us at www.sakhuuthaiintown.com



## Thai in Town

### 410 W Southlake Blvd, Suite 160 Southlake, Texas 76092

#### **X** Sakhuu Thai Richardson

1811 N Greenville Ave Suite 400, Richardson TX 75081

### Sakhuu Thai Legacy

7300 Lone Star Dr Suite C128, Plano TX 75024

### X Sakhuu Thai Flower mound

2600 Lakeside Pkwy #120 Flower mound TX 75022

#### **X** Thai in Town Southlake

410 Southlake Blvd Suite 160 Southlake TX 76092

### Thai in Town little Elm

211 E Eldorado Pkwy #100 Little Elm TX 75068

### Khoa Horm Thai

2525 Inwood Rd #123 Dallas, TX 75235