

DINNER IS BETTER WHEN WE EAT TOGETHER



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



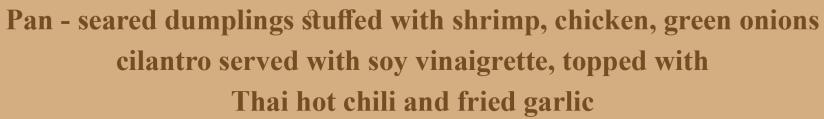
Thai Town Dumplings

Dumplings & Buns

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

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	\$17	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

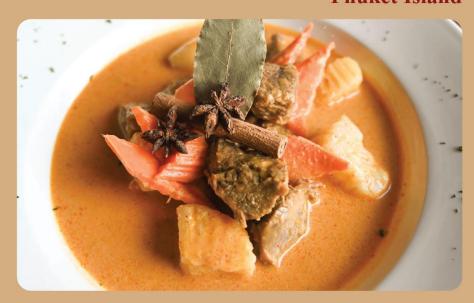
An exotic spicy soup with coconut milk, mushrooms lemongrass, galangal, and kaffir lime leaves

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



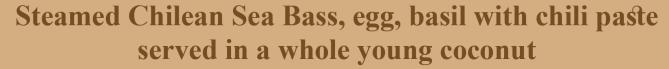
Pineapple Roasted Duck Curry



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



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 pork rind

Main Courses

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

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

Main Courses

Pad Krapow \$19

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





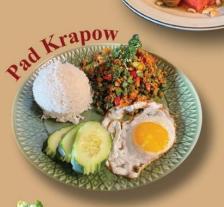
4 Region















NORTH EAST



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

Main Courses

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

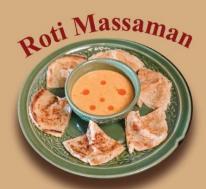
Spicy cherry duck, onions, Thai herbs, Thai chili lime dressing topped with roasted rice powder served with black sticky rice



Larb Gai

SOUTH





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

Main Courses

Kanom-Jean Numya Phu \$25

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

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

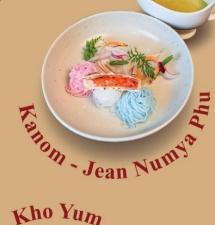


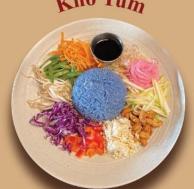
Menu



Isan Sausage









Pad Thai



Crab Meat Egg Noodle



White Pad Thai



Railway Fried Rice

Noodles & Fried Rice

Substitute Brown Rice for extra \$3

- \$17 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

Sautéed

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

- \$17 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

- \$17 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

Hot Tea \$4

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



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



X Sakhuu Thai Richardson

1811 N Greenville Ave Suite 400 Richardson, TX 75081 Tel. 469-730-2025

M Sakhuu Thai Plano

7300 Lone Star Dr Suite C128 Plano, TX 75024 Tel. 469-562-4055

X Sakhuu Thai Flower Mound

2600 Lakeside Pkwy #120 Flower mound, TX 75022 Tel. 214-222-5127

Thai in Town Southlake

410 W Southlake Blvd Suite 160 Southlake, TX 76092 Tel. 682-477-4058

Thai in Town little Elm

211 E Eldorado Pkwy #100 Little Elm, TX 75068 Tel. 214-618-0078

Khao Horm Thai

2525 Inwood Rd #123 Dallas, TX 75235 Tel. 469-778-0075