

EST.2025

THAI IN TOWN

MENU

Welcome

BRINGING AUTHENTIC THAI FLOVORS TO TOWN



**WHEN YOU'RE HERE,
YOU'RE FAMILY**

Here, every meal is more than food , Its memory made with love , laughter and good company

EST .2025

THAI IN TOWN

THE HEART OF THAI IN TOWN STORY

CHEF MIA BRINGS MORE THAN JUST RECIPES TO THAI IN TOWN SHE BRINGS A LIFELONG PASSION FOR AUTHENTIC THAI CUISINE, PASSED DOWN THROUGH GENERATIONS. WITH EVERY DISH, SHE SHARES A PIECE OF HER HERITAGE, HER HEART, AND HER HOME.



APPETIZERS

DUCK ROTI

\$12

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

CRISPY SHRIMP ROLL

\$12

Fried marinated shrimp wrapped in wheat wrapper served with sweet and sour sauce.

FRESH SUMMER ROLL

\$10/\$12

VEGETABLE/TOFU, OR SHRIMP

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

CRISPY SPRING ROLL

\$10

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



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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 garlcs, and peanuts with Spicy lime fish sauce

YUM WOON SEN  **\$14**
SEAFOOD **\$18**

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



At Thai in Town, each dish begins with heart. Our chef pours passion into selecting the freshest local ingredients dailybecause we believe food made with soul and care brings out the true essence of flavor.

SOUPS



	SMALL	LARGE	
	\$10	\$17	CHICKEN,VEGETABLE, TOFU
	\$13	\$20	SHRIMP
	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 (LARGE ONLY) 

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

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THAI IN TOWN

DUMPLING & BUNS

THAI TOWN DUMPLINGS \$12

Steamed dumpling stuffed with shrimp, chicken, carrots, green onions shitake mushrooms with ginger-shiitake mushroom sauce .



SPICY DUMPLING \$12

Steamed dumpling stuffed shrimp, chicken, carrots green onions, shitake mushroom Spicy sesame chili oil sauce

EMERALD DUMPLINGS \$12

Pan - seared dumplings stuffed with shrimp, chicken, green onions cilantro served with soy vinaigrette, topped with Thai hot chili and fried garlic



PORK DUMPLINGS \$12

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

VEGETABLE DUMPLINGS \$12

Fried dumplings stuffed with onions, green onions 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 filled with seasonal stuffings. Ask your server for today's flavor!



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THAI IN TOWN

THE
Chef

SPECIALS



PHUKET ISLAND

\$35

Steamed Chilean Sea Bass, egg, basil with chili paste served in a whole young coconut

AUTUMN SEA BASS

\$35

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

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

SIZZLING BANGKOK BEEF

\$30

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

PANANG SALMON

\$28

Grilled salmon fillet in Thai Panang coconut curry Served with asparagus, bell pappers,and mixed vegetables

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

PANANG STEW BEEF

\$28

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



THAI IN TOWN

NORTH



STARTER

Miang Kum \$13

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

Laarb Tod \$13

Crispy ground pork bites mixed with mint, cilantro, Thai herbs, lime juice, fish sauce.



MIANG KUM



KHAO SOI

MAIN COURSE

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



KAENG HANG LAY



SOM TUM TANGMO

CENTRAL



STARTER

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 dried Thai anchovy chili lime dressing



FRIED TARO

MAIN COURSE

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

Crispy fried fresh fish fillet (Ask your server for today's fish) served with your choice of: Seasonal mango or green apple salad with cashew nuts, red onions, and our homemade dressing sauce OR Tree-Flavored Thai sauce



PAD KRAPOW



PLA TOD MA MUANG



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THAI IN TOWN



ISAN SAUSAGE



LAO CRISPY ROLL



LARB GAI



ROTI MASSAMAN



KANOM-JEAN NUMYA PHU



KHAO YUM

NORTH EAST



STARTER

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

MAIN COURSE

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

SOUTH



STARTER

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 COURSE

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

THAI IN TOWN

NOODLES & FRIED RICE

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

tir-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, wrap in banana leaf

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 \$23

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

SUBSTITUTE

BROWN RICE FOR EXTRA \$3

\$18 VEGETABLES, TOFU, CHICKEN

\$21 BEEF, SHRIMP

\$25 SEAFOOD



PAD THAI



WHITE PAD THAI



CRAB MEAT EGG NOODLE



RAIL FRIED RICE

EST.2025

THAI IN TOWN

SAUTÉED

SUBSTITUTE BROWN RICE FOR EXTRA \$3

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 DUCK TAMARIND \$27

Crispy Duck 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 steamed 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

CRISPY CHICKEN BASIL \$18

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

\$18 Chicken / Vegetables / Tofu

\$21 Beef / Shrimp

\$25 Seafood



CASHEW NUTS



CRISPY PORK BELLY BASIL



CHICKEN YUZU

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THAI IN TOWN

CURRIES

SUBSTITUTE BROWN RICE FOR EXTRA \$3

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.

SIDE

\$2 Peanut Sauce

\$3 Steamed Rice

\$4 Brown Rice

\$6 Fried Rice (With Egg)

\$5 Steamed Veggies

\$5 Steamed Noodles
(Choice of Noodles)

Flat noodles, Rice Noodles , Egg Noodles)

\$18 Chicken / Vegetables / Tofu

\$21 Beef / Shrimp

\$25 Seafood



GREEN CURRY



YELLOW CURRY



RED CURRY



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THAI IN TOWN

BEVERAGES

- COKE ,DIET COKE,SPRITE No refill \$3
- UNSWEETNED ICE TEA Refillable \$3
- HOT TEA \$4
- JUICE \$5
- THAI ICE TEA \$7
- THAI ICE TEA NO ICE \$9
- THAI ICE COFFEE \$7
- THAI ICE COFFEE NO ICE \$9
- BUTTERFLY PEA DRINK \$9
- YUZU SODA \$9
- FIJI NATURAL WATER \$6
- SAN PELLERGINO SPARKING \$6



*DINE IN *TAKE OUT
*DELIVERY

NA U

PRIVATE PARTY

ask SERVER

HAPPY HOUR

DAY



A UU

ask SERVER

ALCOHOL

COCKTAIL

U



SPICY



GF OPTION



VEGAN OPTION

PLEASE ASK YOUR SERVER FOR DETAILS OR DIETARY CONCERNS.

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

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THAI IN TOWN

WANT TO KNOW MORE ABOUT 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 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
WWW.SAKHUUTHAIINTOWN.COM**

