

**UPTOWN**

3699 McKinney Avenue #319  
Dallas, Texas 75204  
214.599.7857

**SOUTHLAKE**

1161 E. Southlake Boulevard, Suite #220  
Southlake, Texas 76092  
817.251.9141

**CLEARFORK**

5289 Monahans Ave  
Fort Worth, TX 76109  
682.707.3959

[MalaiKitchen.com](http://MalaiKitchen.com)

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**PROPRIETORS**

Braden Wages & Yasmin Wages

**EXECUTIVE CHEF**

Braden Wages





## OVERVIEW

Malai Kitchen showcases a different side of Southeast Asian cuisine. Led by husband-and-wife team Braden and Yasmin Wages, the concept was inspired by their extensive travels through Thailand and Vietnam. As a team, the restaurant and bar are committed to sourcing quality ingredients and preparing as much as possible from scratch. The bar program, anchored by six house-brewed, Asian-style beers, features a list of craft cocktails and a thoughtfully curated wine list designed to enhance the bold flavors of the cuisine. Custom light fixtures and artwork, rustic wood accents, and a warm color palette come together to create an elegant and inviting atmosphere. The end result is an artful blend of both cultures that brings a taste of Southeast Asia to DFW.

The first Malai Kitchen location opened in Uptown Dallas in January of 2011. In early 2016, the Wages expanded their restaurant footprint to include a second location in Southlake. In October 2017 they opened the doors to their third location in Fort Worth's The Shops At Clearfork.







# CUISINE

Malai Kitchen offers a modern approach to Thai and Vietnamese cuisine. Chef Braden Wages sources the freshest ingredients available to make each dish from scratch. Though the cuisine is inherently healthy, Braden takes it a step further by using only lean proteins—white chicken meat, beef tenderloin, and seafood.



The modern approach results in elevated versions of classics like Tom Kha Ga with galangal, shiitakes, scallions, and tomatoes, Iron Pot Green Curry Chicken with apple eggplant, carrots, and jasmine rice, and Jungle Curry Hot Pot with curried broth, Siamese watercress, thin rice noodles, and Black Tiger shrimp. Off-menu specials are inspired by the couple's travels utilizing the best of what's in season. Think octopus carpaccio, banana blossom salad with pulled pork and chicken, and wok-fried whole branzino with moon soy glaze.

Since each dish on the menu is made-to-order, all can be modified to accommodate dietary preferences and intolerances. Half of the menu can be made vegetarian and veganfriendly, while 80 percent can be prepared gluten-free.





# SCRATCH PREPARATION

## CURRY PASTE

Malai Kitchen offers six different curries on the menu - massaman, chiang mai, jungle, red, yellow, and green. The base of all Thai curries is a specialized paste. While most restaurants opt for store bought varieties, Malai Kitchen goes the extra mile to prepare their curry paste from scratch on a daily basis. It's made by first muddling lemongrass, galangal, garlic, coriander seeds, and kaffir limes leaves. Then the mixture is cooked to release essence from the herbs and mixed with coconut milk or broth. The result is a brighter curry without the preservatives found in packaged versions.

## SUGAR CANE JUICE

Malai Kitchen now carries fresh-squeezed sugar cane juice, made-to-order with a special juicer procured by the Wages. When the juice is mixed with ginger and lime, the result is a refreshing, healthy mocktail.

## COCONUT MILK

Malai Kitchen's commitment to fresh, from scratch preparations extends to one of its most used—and most important—ingredients, coconut milk. Using a rotary grater and press that Braden and Yasmin purchased during a trip to Vietnam, the kitchen staff produces fresh milk daily for use in the restaurant's curries, soups, desserts, and cocktails. The process is labor intensive, but worthwhile. While each coconut only yields one cup of milk, the end result is a fresher and more flavorful product than the canned and store-bought versions.

## SRIRACHA SAUCE

The sriracha sauce at Malai Kitchen is also produced from scratch daily. Utilizing traditional ingredients like red jalapenos, vinegar, and garlic, Braden puts a unique spin on the classic by incorporating Thai chilies. Bottles of the sauce can be purchased at the restaurant for \$10.







# BEVERAGE PROGRAM

## COCKTAILS

Malai's beverage program focuses on specialty cocktails that integrate the ingredients and flavors of Southeast Asia. Each unique cocktail is designed to complement the robust flavors of our cuisine. Our cocktails are crafted with care using fresh ingredients and premium spirits, including a house-infused green tea vodka and Kaffir lime gin.

## WINE

The wine list was thoughtfully curated by Braden and Yasmin based on their experience living and working in Napa, as well as Braden's travels through France and Italy. Consisting of a unique selection of exotic labels, each wine pairs well with flavors and textures of the cuisines, but can also stand up on their own. Offering more than 20 wines by the glass, they aim to keep the selection approachable and value oriented.

## NON-ALCOHOLIC

Beverages of the non-alcoholic variety include our fresh-pressed sugar cane juice with ginger and lime, Cold-pressed Vietnamese Coffee (Iced Coconut and regular), as well as a wide selection of teas blended by local purveyor La Crème. Malai serves three varieties of iced tea (Thai sweet and creamy, peach-ginger detox green, and China black), as well as and six varieties of loose leaf hot tea.

# HOUSE-BREWED BEER



Malai Kitchen brews a small portfolio of beers designed to pair with Southeast Asian flavors. After discovering Bia Hoi (a light Vietnamese rice lager) on a trip to Hanoi, Vietnam, Braden and Yasmin were compelled to share the refreshing brew with their guests. When they couldn't find a domestic brewery to brew it for them, they decided to give it a try themselves and acquired a brewpub license. Malai currently produces six Asian-style beers .



## Beer & Wine Flights

Explore how different beverages pair with the bold flavors of Southeast Asian cuisine by ordering a flight. Sample three house-brewed beers for \$9, or four thoughtfully curated wines for \$22.

The beer is available on tap at the restaurant and by the growler. The Thai-P-A and Thai One On rotator are priced at \$6 and the Bia Hoi is \$4. Branded growlers are available for \$10 and can be filled with Thai-P-A or Thai One On for \$20 and Bia Hoi for \$15.

**Bia Hoi Vietnamese Lager** - Light refreshing style brewed from combination of rice and malt, accelerated fermentation, and unfiltered. ABV 4.2%

**Samui Pils** - Light bodied Asian-style pilsner, with clear straw color, balanced hop character and clean finish. ABV 5.5%

**Peach Tea Wheat** - American Pale wheat beer brewed with our house Peach Ginger Detox Tea. Mild peach aroma, with flavors of citrus and green tea. ABV 4.5%

**Thai P-A** - IPA style with blend of 5 hops, brewed with lemongrass, ginger, galangal, kaffir, turmeric, and coriander. ABV 7.0%

**3C Porter** - American style porter brewed with chocolate malt and infused with house-grated coconut and Thai chilies. ABV 6.4%

**Thai-1-On** - Rotating seasonal beer blending a familiar style with a hint of Malai personality.





# DESIGN

Malai Kitchen features a sleek, modern interior with hints of global influence. Unique stylistic elements subtly frame guests' dining experience with warmth and sophistication. Photographs taken by the Wages' on their trips to Southeast Asia deck the walls. The highlight of each space is the custom art designed by local artist and friend of Braden and Yasmin, Michael Sutton.

In **Uptown**, the custom light fixtures, coupled with leafed Japanese Polonia wood wallpaper, and low lighting all come together to create a warm and inviting atmosphere. The focal point of the restaurant is an expansive island bar flanked by intimate booths.

The elegant spaces in Southlake and Fort Worth were designed by Dallas-based firm JonesBaker. Both have a warm color palette and rustic wood accents. The open kitchen in **Southlake** serves as an anchor for a Douglas Fir trellis that extends over the 60-seat main dining room and flows seamlessly to the 36-seat patio. A brew room lined with white subway tiles serves as a backdrop to the 14-seat bar. Notable design elements include suspended rope screens that provide separation between the kitchen and dining room and a wall of woven cherry wood.

The 3,000 square-foot, 76-seat space in **Fort Worth**, is sleek and inviting with dramatic lighting, stacked wood walls, oversized booths, and a stunning bar area. The open kitchen in the center of the restaurant brings the energy from the kitchen into the dining room. A windowed fermentation room lined with white subway tiles also doubles as a wine cellar and serves as a backdrop to the bar, creating an alluring first impression from the entrance. As in Southlake, there is a display area for the custom-built coconut grater allowing patrons to view coconut milk production as they dine. A large open-air patio will be added in the weeks to come.





Braden Wages developed a taste for the service industry while working at his family's amusement park in Lake George, New York. His grandfather, a pioneer in the field, helped Braden discover his passion for taking care of people, especially when it came to cooking, serving, and sharing a meal.

Looking to turn that passion into a career, Braden enrolled in Cornell University's School of Hotel Administration in 2001. There, he gained valuable experience and met his future wife and business partner, Yasmin, a classmate who also shared a passion for hospitality.

Braden's studies paid off when he was awarded the R.C. Kopf Student Achievement Scholarship. This provided him with the opportunity and funds to visit and work in wineries and restaurants throughout California, Italy, and France. These stages expanded Braden's palate and ignited his desire to seek out new and exotic culinary adventures.

Post-graduation, Braden spent three months traveling through Southeast Asia immersing himself in the culture. He ate everything he could, took classes to learn the intricacies of each region's cuisine, and fell in love with the flavors and traditions.

When he returned to the states, Braden and Yasmin enrolled in Hillstone Restaurant Group's three-month training program at Rutherford Grill in Napa, California. This led to his first job as a General Manager. He learned the ins and outs of restaurant operations and staff training before being transferred to manage the company's newest concept, R+D Kitchen, in Newport Beach. Three years later, Braden and Yasmin parted with California and headed east to Texas where Braden took over as General Manager of R+D Kitchen in Dallas.

In 2011—with nearly 30 years of combined experience—Braden and Yasmin opened the doors of Malai Kitchen, a Thai and Vietnamese restaurant inspired by their frequent travels to Asia.

Under the couple's direction, Malai has garnered notoriety for its commitment to great hospitality and polished approach to all aspects of operation. Braden oversees all kitchen operations and menu development sourcing quality ingredients to prepare as much as possible from scratch while giving traditional flavors a modern spin.

Outside work, Braden and Yasmin enjoy traveling through Southeast Asia to expand their knowledge of the regional ingredients, flavors, techniques, trends, and customs.



**BRADEN WAGES**  
PROPRIETOR & EXECUTIVE CHEF





**YASMIN WAGES**  
PROPRIETOR

Texas native Yasmin Wages is a true restaurateur in every sense of the word. Her parents owned and operated several hotels and introduced her to the hospitality world and its multitude of cultures and cuisines at an early age.

Determined to follow in her family's footsteps, Yasmin enrolled in Cornell University's School of Hotel Administration in 2001. After her freshman year, Yasmin landed an internship with Hillstone Restaurant Group at Houston's in Austin, Texas. This opportunity reinforced she was on the right path. It was during her time at Cornell that she met Braden, a classmate who shared a mutual interest in food and wine, and would eventually become her partner in both life and business.

Upon graduation, she and Braden moved to Napa, California where they participated in Hillstone's three-month training program at Rutherford Grill. Training complete, they sent her south to manage the company's newest venture, R+D Kitchen, in Newport Beach.

After two years with Hillstone, Yasmin decided to part ways with the corporate world. She fell further in love with her craft as the General Manager at BLD in West Hollywood, thriving on the daily challenges and hectic pace of working in an independent restaurant.

In 2009, Yasmin and Braden left the sunny beaches of California to pursue hospitality opportunities in Dallas, Texas. Yasmin quickly secured a position as the opening Assistant General Manager at Park Restaurant, a gastropub led by Chef Marc Cassel. There, she established the framework for the restaurant's service style and accounting procedures.

With nearly 30 years of combined experience under their belts, Yasmin and Braden decided it was time to branch out on their own. After consulting with well-known Thai and Vietnamese chefs across the country, Yasmin and Braden opened Malai Kitchen in January of 2011.

Under the couple's direction, Malai has garnered notoriety for its commitment to great hospitality and polished approach to all aspects of operation. Yasmin manages all front of house operations, assists with staff training, and oversees the wine and beverage program.

When not in the restaurant, Yasmin and Braden enjoy traveling through Southeast Asia to expand their knowledge of the regional ingredients, flavors, techniques, trends, and customs.





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## Hours

### LUNCH:

Everyday 11 AM - 4 PM

### DINNER:

Sunday - Thursday 4 PM - 10 PM

Friday - Saturday 4 PM - 11 PM

### BRUNCH:

Saturday 11 AM - 3 PM

Sunday 10 AM - 3 PM

### HAPPY HOUR:

Monday - Friday 4 PM - 7 PM

Sunday ALL DAY

## Prices

Lunch \$9 - \$22

Dinner \$12 - \$25

## Reservations

Recommended

## Parking

Complimentary parking garage

For more information, please contact:

**Yasmin Wages**

607.339.9952

ydwages@malaikitchen.com

**MALAI KITCHEN**

info@malaikitchen.com

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