66 THONGLOR

THAI RESTAURANT & BAR

รสชาติแห่งความประณีต
อัตลักษณ์ความเป็นไทย

AUTHENTIC THAI CUISINE
WITH TIMELESS HOSPITALITY











66 ทองหล่อ

THAI RESTAURANT & BAR

Opening : 11AM-3PM , 6PM-12AM
66 Tras St. S079005
https://www.66thonglor.com

A modern expression of Thai dining where bold flavours, vibrant energy,
and refined comfort come together.
Designed for sharing. Crafted for moments that matter.


THONGLOR
THAI RESTAURANT & BAR
Meet Our Chefs
AUTHENTIC THAI • REFINED BY PASSION
เชฟ'มนัส
Manas
เชฟ'ธนบดี
Thanabordee
เชฟ'จำรัส
Jamrat

วัตถุดิบคุณภาพ
จิตวิญญาณความเป็นไทย

เราใส่ใจในทุกขั้นตอน
เพื่อให้ทุกจานเต็มไปด้วยรสชาติ
และคุณค่าที่แท้จริง

66 THONGLOR
THAI RESTAURANT & BAR



"Quality Ingredients. Authentic Thai Soul."

คัดสรรจากแหล่งปลูกคุณภาพ เราเลือกวัตถุดิบใหม่ทุกวัน
เน้นผักที่ปลูกแบบไร้สารธรรมชาติ สด กรอบ
และมีกลิ่นหอมตามฤดูกาล เพื่อให้ทุกเมนูยังคง
รสชาติไทยแท้ และได้สัมผัสของความสดในทุกคำ

ผักสดจากแหล่งปลูกคุณภาพ
FRESH VEGETABLES

เราเลือกผักสดใหม่ทุกวัน เน้นผักที่ปลูกแบบไร้สาร ธรรมชาติ สด กรอบ และมีกลิ่นหอมตามฤดูกาล เพื่อให้ทุกเมนูยังคงรสชาติไทยแท้ และได้สัมผัสของความสดในทุกคำ

We source fresh vegetables daily, selecting only the finest seasonal produce for their natural sweetness, crisp texture, and vibrant flavour. Their freshness brings balance and authenticity to every dish we serve.

ไข่ไก่คุณภาพ
PREMIUM EGGS

เราเลือกใช้ไข่ไก่สดคุณภาพดี ไข่แดงสีสวย เนื้อแน่น สดใหม่ทุกวัน เหมาะสำหรับทั้งแมนูผัด ทอด และอาหารจานไทยที่ต้องการรสชาติกลมกล่อมแบบต้นตำรับ

Our eggs are carefully selected for their rich yolks and delicate texture, adding depth, flavour, and a velvety finish to both traditional and modern Thai creations.

เนื้อหมูคัดพิเศษ
CAREFULLY SELECTED PORK

คัดสรรความสด สะอาด และไม่มีสาเร่งคุณภาพ เพื่อให้ทุกเมนูตั้งแต่คะเพรา ผัดพริกแกง ไปจนถึงเมนูทอด มีรสชาติที่อร่อยพอดีในทุกจาน

Chosen for its freshness, tenderness, and natural flavour, our pork is prepared with care to ensure every dish is succulent, satisfying, and full of character.

เนื้อวัวคุณภาพ
QUALITY BEEF

เราเลือกใช้เนื้อวัวที่มีความนุ่มและรสชาติดี เหมาะสำหรับเมนูไทยรสจัดและเมนูย่างต่าง ๆ เพื่อให้ได้รสสัมผัสที่เต็มค่า หอม และอร่อยแบบที่ตั้งใจ

We select quality cuts of beef known for their tenderness and rich flavour profile, allowing bold Thai spices and seasonings to shine while delivering a perfectly balanced bite.

ปลากะพงสด
FRESH SEABASS

เราคัดเลือกปลากะพงที่เป็นร้าน สดใหม่ทุกวัน เนื้อแน่น และ รสชาติ สะอาด เหมาะสำหรับทั้งเมนูทอด นึ่ง และต้มยำ เพื่อให้ทุกจานออกมาสมบูรณ์ที่สุด

Our seabass is selected for its freshness, firm texture, and clean flavour, making it perfect for fried, steamed, and spicy Thai soup dishes.

พริกแกงและเครื่องเทศไทย
THAI CURRY PASTE & HERBS

หัวใจของอาหารไทยคือเครื่องเทศ เราจึงเลือกใช้พริกแกง และ สมุนไพรไทยที่มีกลิ่นหอมชัด รสชาติเข้มข้น และปรุงสดใหม่ เพื่อให้ทุกเมนูมีเอกลักษณ์และรสชาติแบบไทยแท้

The heart of Thai cuisine lies in its herbs and curry paste. That's why we carefully choose aromatic Thai herbs and flavourful curry pastes to create dishes with authentic Thai character and depth of flavour.

ข้าวหอมมะลิ
JASMINE RICE

เราเลือกใช้ข้าวหอมมะลิคุณภาพดี หุงใหม่ทุกวัน เมล็ดสวย นุ่ม หอม เพื่อให้เข้ากับอาหารไทยทุกจานอย่างลงตัว

Every Thai meal deserves exceptional rice. We serve premium jasmine rice, freshly cooked each day for its soft texture, delicate fragrance, and ability to complement every dish beautifully.

พริกและเครื่องปรุงรสคุณภาพ
QUALITY CHILI & SEASONINGS

เราคัดเลือกพริกสดและเครื่องปรุงรสคุณภาพดี เพื่อให้ได้รสชาติเข้มข้น กลมกล่อม และลงตัวในทุกจาน

We use only the finest chilies and seasonings to craft flavours that are bold, aromatic, and uniquely Thai.

Chef’s Recommendation

เมนูแนะนำ

$58



CR1 : Crispy Seabass Miang Royale Wrap

เมี่ยงคำปลากระพงทอด

Miang Kham is a classic Thai snack that is both nourishing and full of character! Fresh vegetables and aromatic herbs are carefully prepared and wrapped together with crispy deep-fried sea bass, then topped with a house-made Miang Kham sauce — sweet, savoury and lightly infused with shrimp paste. Bright notes of lime cut through the richness, while toasted coconut adds a gentle crunch, creating a beautifully balanced bite that is fresh, crisp, and deeply Thai.



Chef’s Recommendation

เมนูแนะนำ

$78 (180g)

CR2 : Crying Tiger Beef With Nam Jim Jean

เสือร้องไห้ จิ้มแจ่ว

Grilled marinated beef, cooked to juicy perfection with a smoky aroma, then sliced into tender pieces. Served with our signature Thai jaew dipping sauce—bold, tangy, and slightly spicy, made with lime juice, fish sauce, chili flakes, and roasted rice powder. A perfect balance of rich beef flavor and zesty heat, offering an authentic taste of Northeastern Thai cuisine.



Chef's Recommendation เมนูแนะนำ

(Good for 3-4 pax) (Limited sets daily)

$58

CR3 : Khao Soi
ข้าวซอยขาหมู

A bold fusion of Northern Thai tradition and Western comfort. Crispy-on-the-outside, tender-on-the-inside German pork knuckle is paired with a Northern Thai-style Khao Soi, served in a rich coconut milk broth. The deep, aromatic curry is balanced by the savoury richness and crisp texture of the pork kunckle, bringing Thai and Western flavours together in one indulgent, memorable dish.



Chef's Recommendation
เมนูแนะนำ

(Good for 3-4 pax) ,(Limited sets daily)

$48

CR4 : Papa kha moo krop ป๊ะป๋าขาหมูกรอบ

Crispy Pork Knuckle with Jaew Dipping Sauce
Slow-roasted pork knuckle with crispy golden skin and tender juicy meat inside. Served with traditional Thai jaew dipping sauce, a spicy and tangy blend that perfectly balances the rich flavor of the pork.



Chef's Recommendation
เมนูแนะนำ

$38

CR5 : Hor Mok Oh Oh
ห่อหมกทะเล มะพร้าวอ่อน

Thai Steamed Curried
Your Favourite Steamed Thai Otah

A traditional Thai dish made from fresh seafood blended with red curry paste, coconut milk, and aromatic herbs. The mixture is gently steamed until soft and custard-like, creating a rich, creamy texture with fragrant Thai flavors. Savory, slightly spicy, and beautifully aromatic in every bite.

Som Tum Thai



Chef's Recommendation

เมนูแนะนำ

$38

CR6 : Som Tum Thai with Sticky Rice & Fried Chicken

ส้มตำไทย ข้าวเหนียว ไก่ทอด

A classic Thai set featuring Som Tum Thai, a refreshing green papaya salad made with shredded papaya, cherry tomatoes, long beans, peanuts, dried shrimp and a tangy-sweet lime dressing. Served with warm sticky rice and juicy grilled chicken, marinated in Thai herbs and charcoal-grilled to perfection.

Chef's Recommendation

เมนูแนะนำ

$48

CR7 : Kong Rad Sod Ma Khem

Deep-Fried Jumbo Prawns with Tamarind Sauce

กุ้งราดซอสมะขาม

Crispy deep-fried prawns topped with a sweet, sour, and slightly salty tamarind sauce, garnished with crispy shallots and dried chilies.





Chef’s Recommendation

เมนูแนะนำ

Good for 3–4 pax

$48

CR8 : Kha Moo Nam Daeng
ขาหมูน้ำแดง

Kha Moo Nam Daeng is a classic Thai-Chinese braised pork leg dish, slow-cooked until the meat becomes tender, juicy, and full of flavor. The pork is simmered in a rich reddish-brown sauce made with aromatic spices and seasonings, creating a savory taste with a touch of sweetness.

The long cooking process allows the sauce to fully absorb into the pork, while the skin turns soft, silky, and gelatinous. The gravy is thick, glossy, and deeply comforting, making this dish a favorite in Thai street food culture and traditional Chinese-Thai home-style cooking.



Chef’s Recommendation

เมนูแนะนำ

$38 / 9pcs

CR9 : Fresh Jumbo Oysters with Thonglor Style Sauces

หอยนางรมสด & ซอสทองหล่อสไตล์

Freshly shucked oysters served on ice with a selection of bold Thai-style condiments, including seafood sauce, roasted chili paste, fried shallots, crispy garlic, and lime. A perfect balance of fresh ocean flavor and spicy, savory Thai taste.

Appetizers

อาหารเรียกน้ำย่อย

Traditional Thai starters,
thoughtfully crafted to awaken the palate.

APPETIZERS

อาหารเรียกน้ำย่อย

Traditional Thai starters,
thoughfully crafted to awaken the palate.



A1

Thung Thong

ถุงทอง

$18

"Thai Money Bag"Golden crispy pastry parcels filled with yam & corns and served with sweet plum sauce.

A2

Khanom Phuk Rak

"Thai" of Love ขนมผูกรัก

$14



Traditional Thai appetizer made from knotted strips of dough filled with tune, egg & milk, Symbolising love and connection.lightly sweet and delicately crisp.

A3

Tod Mun Goong ทอดมันกุ้ง

Handmade Deep Fried Shrimp Cakes (5pcs.)

$24



Must try crowd's favourite! Handmade shrimp cakes coated in breadcrumbs and fried until golden, served with sweet plum sauce.

A4

Pork Ribs with Jaew Dipping Sauce หมูปิ้ง

$38



Tender grilled pork ribs on the bone, marinated with Thai herbs and spices, served with zesty and aromatic jaew dipping sauce.

A5

ThongLor Fried Chicken

ไก่ทอดสมุนไพร ทองหล่อ (6pcs)

$28

Our signature crispy fried chicken tossed with aromatic Thai herbs, garlic, shallots and kaffir lime leaves and dried chilli for the perfect balance of crunch, aroma, and bold Thai flavour.



A6

Handmade Spring roll

ปอเปี๊ยะ

$18

Handmade vegetarian Spring Rolls are a popular Thai-Chinese appetiser. Crispy golden spring rolls packed with vegetables, glass noodles and tofu, paired with a sweet Thai dipping sauce for a delightful balance of texture and flavour.

SOUP & CURRY

ซุปและแกง

Timeless Thai flavors,
from comforting classics
to bold Southern specialties.



SIGNATURE

C1 GANG DANG PED YANG

แกงแดงเป็ดย่าง

Smoked duck simmered in Thai red curry

$38

Our signature curry brings tender smoked duck simmered in a rich Thai red curry with coconut milk, pineapple, grapes, cherry tomatoes and aromatic herbs, creating a perfect balance of savoury, sweet and spice.





C2 Gaeng Keow Wan

แกงเขียวหวาน Green Curry

One of the most famous Thai curries. A rich and aromatic dish made from green curry paste cooked with coconut milk, giving it a creamy texture and a spicy, slightly sweet flavor.

Chicken ไก่	**$28**
Jumbo Shrimp / Squid ปลาหมึก	**$48**
Premium Crab ปู	**$68**
NZ Premium Tenderloin Beef เนื้อ **/ 150g**	**$68**

A rich, creamy, and fragrant Southern Thai curry made with thick coconut milk, premium curry paste, and fresh wild betel leaves. It features succulent crab meat and a distinct aroma from the betel leaves.



C3

Gaeng Bai Cha Plu with Premium crab meat

แกงใบชะพลูปูก้อน

Southern Thai • Crab Richness • Unique

$68

C4 Tom Yum Goong
ต้มยำกุ้ง — $38

Hot • Sour • Signature

A Thai favourite loved worldwide! Tom Yum Goong combines juicy prawns, aromatic herbs and earthy mushrooms in a rich, flavourful broth that perfectly balances citrusy brightness, gentle heat and savoury depth.



C5 Tom Kha Gai
ต้มข่าไก่ — $28

Thai Chicken Coconut Soup

Creamy Coconut • Comforting

A comforting Thai coconut soup with tender chicken and mushrooms, gently infused with galangal, lemongrass, and kaffir lime leaves, finished with a delicate balance of tangy, savoury, and creamy flavours.



C6 Homestyle Thai Clear Soup
แกงจืดเต้าหู้หมูสับ — $28

Light • Nourishing

Simple, comforting and full of heart! A clear broth slow simmered with minced pork or chicken, napa cabbage, glass noodles and egg tofu, offering a light yet satisfying taste of Thai home cooking.



C7 Southern Thai Curry with Sea Bass
แกงส้มปลากะพง — $48

Tangy • Southern Thai • Sea Bass

A Southern Thai favourite, tender sea bass simmered in a vibrant tamarind broth with aromatic herbs and fresh vegetables, delivering a refreshing balance of tangy, spicy and naturally sweet flavours.




SALAD
สลัด
CRISP. FRESH. FULL OF LIFE.
Vibrant flavours, naturally balanced.

THAI SALAD COLLECTION

AUTHENTIC THAI FLAVORS

S1 : Yum Som Choon ยำส้มฉุน

Thai mango salad with
Sin-Fried crispy catfish

$48



Som Chun, also called Som Lim or Mango Chun. There are two types: the villager's version mixes sour fruits with sugar, fish sauce, and dried shrimp, while the royal court version is topped with ingredients like crispy catfish.

INGREDIENTS

Mango, crispy catfish, shrimp, chili, shallots, fish sauce, lime juice, roasted peanuts, fresh herbs

TASTE

Refreshing • Sweet • Sour • Savory • Crispy

S2 : Yum Som O ยำส้มโอ

Thai Pomelo salad

$48



A refreshing Thai salad made with juicy pomelo, tossed in a sweet, sour, and savory lime dressing. Often mixed with shrimp or chicken herbs, toasted coconut, and peanuts. Light, fragrant, and perfectly balanced in flavor.

INGREDIENTS

Pomelo, shrimp, shallots, chili, lime juice, fish sauce, toasted coconut, roasted peanuts, fresh herbs

TASTE

Refreshing • Sweet • Savory • Light

รสจัดจ้าน กลมกล่อม
Bold & Flavorful

วัตถุดิบสดใหญ่
Fresh Ingredients

อร่อยลงตัว
Perfectly Balanced

THAI SALAD SELECTION



S3 : Yum Phak Khud Goong
ยำผักกูดกุ้งสด

Paco Fern Salad with Prawns

$48

The rainy season is the season for fern shoots, so we'll be making a fern shoot salad with them. One of the popular Thai salad dressings is coconut milk-based dressing.

S4 : Larb Gai/ Larb Moo / Larb Goong
ลาบหมู / ลาบกุ้งสด

Spicy Salad

Pork	$38
Chicken	$38
Prawn	$48

A classic Northeastern Thai dish made with your choice of minced pork or fresh prawns, tossed in a zesty dressing of lime juice, fish sauce, and roasted chili. Mixed with toasted rice powder, shallots, and fresh herbs like mint and coriander, this is a classic combination of spicy, sour, and savory flavors. Typically served with fresh vegetables and enjoyed with sticky rice.





S5 : Yum Mamuang Pla Krob
ย่ามะม่วงปลากรอบ

Thai Spicy Mango Salad with Crispy Fish

$28

A refreshing Thai salad made with shredded green mango, mixed with red onions, chili, lime juice, and fish sauce. Topped with crispy fried fish for a savory crunch, this dish offers a perfect balance of sour, spicy, sweet, and salty flavors.

รสจัดจ้าน กลมกล่อม
Bold & Flavorful

วัตถุดิบสดใหม่
Fresh Ingredients

ออร์แลงตัว
Perfectly Balanced

THAI PAPAYA SALAD

เมนูส้มตำไทย รสจัดจ้าน อร่อยกลมกล่อม

S6 Tom Thai Kai Kem

ตำไทยไข่เค็ม

$24

Papaya salad with salted egg, shredded green papaya mixed with tomatoes, peanuts, and a sweet-tangy lime dressing, topped with rich salted egg for a creamy and savory twist.





S7 Tum Pu Pla Ra

ตำปูปลาร้า

$20

A bold and authentic San-style papaya salad made with fermented fish sauce and salted crab. Intensely savory, spicy, and full of deep, traditional flavors.

S8 Tum Thai

ตำไทย

$18

A popular Thai favorite featuring shredded green papaya, tomatoes, peanuts, and dried shrimp, tossed in a sweet, sour, and mildly spicy lime dressing.



รสจัดจ้าน กลมกล่อม
Bold & Flavorful

วัตถุดิบสดใหม่
Fresh Ingredients

อร่อยลงตัว
Perfectly Balanced

FISH MENU

เมนูปลา

FINEST CATCH



F1

Pla Kapong Neung Manao

ปลากะพงนึ่งมะนาว

Steamed Sea Bass with Green Lime and Chili

$48

Steamed Sea Bass with Lime and Chili is a popular Thai seafood dish featuring tender steamed sea bass topped with a spicy and tangy sauce made from lime, garlic, chili, and fish sauce. The dish has a refreshing balance of sour, spicy, salty, and slightly sweet flavors that perfectly complement the fresh fish.



F2 | Pla Kapong Tod Nam Pla

ปลากะพงทอดน้ำปลา

Deep Fried Sea bass with Fish Sauce and Green Mango Salad

$48

Deep-Fried Sea Bass with Fish Sauce and Green Mango Salad is a popular Thai dish featuring a whole sea bass that is deep-fried until crispy on the outside while remaining tender and juicy inside. The fish is topped or drizzled with a fragrant fish sauce mixture that combines salty, slightly sweet, and savory flavors.



F3 Pla Rad Prik

ปลากะพงราดพริก

Deep Fried Seabass with Thai Sweet Chili Sauce

$48

The charm of chili fish lies in its spiciness, combined with a sweet and salty flavor profile followed by a hint of sourness.



F4 Pla Kra Phong Luy soạn

ปลากะพงลุยสวน

Deep-Fried Sea Bass with Thai Herb Salad

$48

Crispy whole sea bass topped with fresh herbs such as lemongrass, kaffir lime leaves, shallots, mint, and chili.The spicy and tangy dressing made with lime juice, fish sauce, garlic, and chilies creates a refreshing balance of sour, sweet, and savory flavors.

MAIN COURSE

อาหารจานหลัก

Signature Thai Classics
Reimagined with Modern Flair



M1
Pad Ka Praow
ผัดกะเพรา

A timeless Thai favourite of minced meat wok-fried with fresh holy basil, garlic and chilli, creating a deeply savoury dish with the perfect balance of heat, fragrance and umami. It's a source of pride for Thais that this seemingly ordinary Thai dish has gained international attention.

Minced Pork หมู	$38
Minced Chicken ไก่	$38
NZ Premium Tenderloin Beef (150g) เนื้อ	$68

CHEF'S RECOMMENDATION





M2
Stir-Fried Thai Curry Powder
ผัดผงกระหรี่

Premium Crab Meat ปู	$68
Jumbo Shrimp กุ้ง	$48
Squid ปลาหมึก	$48

Born from Thailand's Thai-Chinese culinary heritage, this celebrated dish features fresh crab wok-tossed in a luscious curry sauce infused with aromatic spices, creating a rich, fragrant and beautifully balanced seafood delicacy.

CHEF'S RECOMMENDATION

M3

Goong Pad Prik Klua

กุ้งผัดพริกเกลือ

Stir-Fried Shrimp with Chili and Salt

$48



Goong Pad Prik Klua (Stir-Fried Shrimp with Chili and Salt) is a popular Thai seafood dish made with crispy shrimp stir-fried with garlic, fresh chili, and salt. The dish is simple but packed with bold, aromatic flavors.





M4

Gai Phad Med Mamonghimmapan

ไก่ผัดเม็ดมะม่วงหิมพานต์

Cashew Chicken

$38

Cashew Chicken originates from a Sichuan dish known as "Kung Pao Chicken" during the Qing Dynasty. The original preparation consisted of stir-fried chicken with peanuts and dried chilies. In Thailand, The recipe was later adapted by substituting peanuts with cashew nuts, giving rise to what is now recognized as Thai Cashew Chicken.

M5
GOONG PHAD SA-TOR
กุ้งผัดสะตอ
Wok-Fried Prawn with Petai Beans

$48

A renowned Southern Thai specialty featuring succulent prawns stir-fried with aromatic Southern curry paste, petal beans (stink beans), fresh chilli and herbs. Rich, spicy and intensely flavourful.

Sa-tor "petai" beans is an iconic ingredient of Southern Thai cuisine, treasured for their vibrant crunch, nutty richness and unique aroma, adding unmistakable character to this regional favourite.







M6 | SOUTHERN STIR-FRIED YELLOW CURRY PASTE
คั่วกลิ้ง

Minced Pork หมู	$38
Minced Chicken ไก่	$38
NZ Premium Tenderloin Beef (150g) เนื้อ	$68

Renowned for its intense flavours and fragrant aroma, this Southern Thai specialty features minced meat wok-fried with aromatic yellow curry paste and kaffir lime leaves until perfectly dry, rich and deeply satisfying.

M7

Pla Muk Nung Manaw

ปลาหมึกนึ่งมะนาว

Steamed Squid with Spicy and Sour Sauce

$48

A beloved Thai seafood favourite featuring succulent steamed squid finished with a bold lime and chilli dressing, offering a harmonious balance of citrusy freshness, gentle heat and natural sweetness.





M8

Pla Muk Kai Khem

ปลาหมึกไข่เค็ม

Stir-Fried Squid with Salted Egg

$48

A popular Thai seafood dish featuring tender squid coated in a rich, creamy salted egg. The dish has a savory, buttery, slightly sweet flavor with a delicious umami taste, making it a favorite in Thai seafood restaurants.

Side Dish

ราดข้าว

THAI COMFORT SET

ชุดข้าวจานอิ่ม อร่อยสไตล์ไทย

Classic Thai comfort dishes served with steamed rice and fried egg.



D1 — Holy Basil Minced Pork / Chicken with Rice + Fried Egg

ผัดกะเพราหมูสับ / ไก่ + ไข่ตาว

$24

Fragrant Thai holy basil stir-fried with minced pork or chicken, garlic and chilli, served with jasmine rice and a crispy fried egg.



D2 — Braised Pork Leg with Rice + Egg

ข้าวขาหมู + ไข่ต้ม

$24

Slow-braised pork leg in aromatic soy sauce with spices, served with steamed rice and a seasoned egg.



D3 — Panang Chicken Curry with Rice + Fried Egg

พะแนงไก่ + ไข่ตาว

$24

Creamy Panang curry with tender chicken in rich coconut milk, kaffir lime leaves and Thai herbs, served with rice and a crispy fried egg.



D4 — Holy Basil Crispy Pork with Rice + Fried Egg

กะเพราหมูกรอบ + ไข่ตาว

$28

Crispy pork belly stir-fried with holy basil, garlic and chilli, served with jasmine rice and a crispy fried egg.

FRIED RICE MENU

เมนูข้าวผัด

CRAFTED WITH PREMIUM INGREDIENTS



R1

Khao Phad Sabparod

ข้าวผัดสับปะรด

Pineapple Fried Rice

Pineapple Fried Rice is a famous Thai dish made by stir-frying rice with pineapple, vegetables, and savory seasonings. It is well known for its unique combination of sweet and savory flavors.

$38

(Good for 2 - 3 pax)





R2

Black Olive Fried Rice

ข้าวผัดหน้าเลี้ยบ

One of Thailand's best-kept comfort food secrets! Fried rice with minced pork and salted black olives, packed with bold savoury flavours and finished with fresh lime and chilli for an extra kick.

$24



R3

Khao Phad Pu

ข้าวผัดปู

Jumbo Crab Meat Fried Rice

Thai-style egg fried rice topped with generous chunks of sweet crab meat.

$28





R4

Tom Yum Goong Fried Rice

ข้าวผัดต้มยำกุ้ง

All the bold flavours of Tom Yum in a plate of fried rice! Succulent shrimp, fragrant herbs and a lively kick of spice and citrus in every bite.

$28



R5

Khew Pad Kong

ข้าวผัดกุ้ง

Shrimp Fried Rice

A timeless thai fried rice featuring succulent prawns stir-fried with fresh rice in a light, savory sauce of garlic and thai spices creates even natural fragrance.

$28

R6

Nam Prik Long Rua Fried Rice

ข้าวผัดน้ำพริกลงเรือ

Fried Rice with Shrimp Paste Sauce

Taste of Thailand's most cherished flavors combined into one amazing dish. Savory shrimp paste fried rice served with fresh vegetables, spicy chili paste (nam prik kapi) and aromatic shallots.

$28

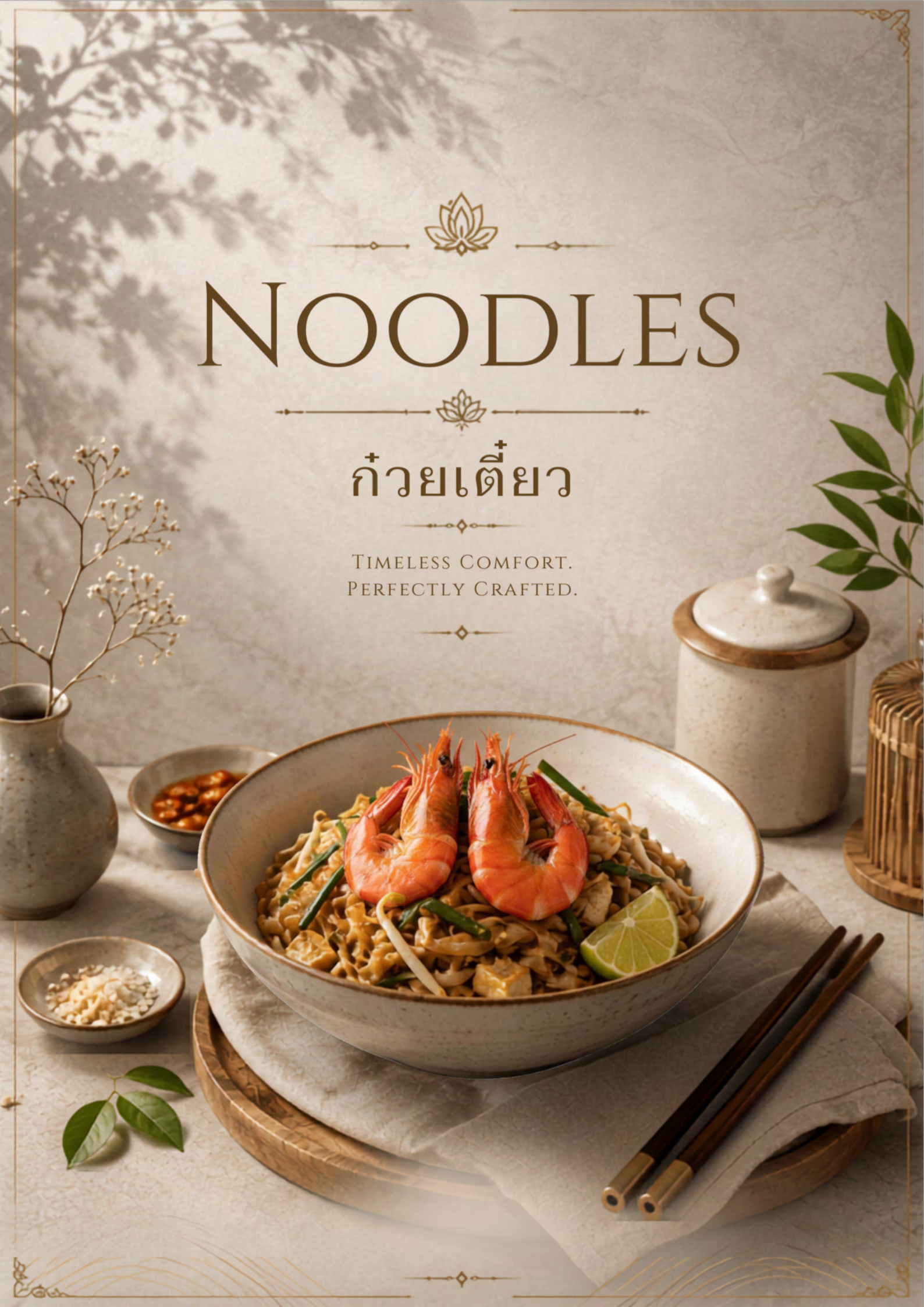
ENRICHED WITH
SALTED EGG



เพิ่มความกลมกล่อมด้วย
ไข่เค็มคุณภาพดี
เข้ากันอบาลจดจัดกับ
น้ำพริกลงเรือและกุ้งสด

Enhanced with premium salted egg for a rich, creamy, umami flavor that perfectly complements the shrimp paste and prawns.




NOODLES
ก๋วยเตี๋ยว
Timeless Comfort.
Perfectly Crafted.

N1

GOONG OB VOON SEN

กุ้งอบวุ้นเส้น

Baked Shrimp with Glass Noodle in Clay Pot

Good for 2-3 pax

$48

One of Thailand's most cherished comfort dishes, featuring succulent shrimp and delicate glass noodles gently baked in a claypot, allowing the aromas of garlic, coriander root and black pepper to infuse every bite.



N2

Pad Thai Goong

ผัดไทยกุ้ง

Pad Thai with Prawns

$38

A Thai classic loved around the world, chewy rice noodles, juicy shrimp and fragrant tamarind sauce brought together with fresh lime and crunchy peanuts for the perfect bite.



N3

Pad Voon Sen

ผัดวุ้นเส้น

Stir-Fried Glass Noodles

Choice of:
Minced Pork / Chicken

$24

Glass noodles stir-fried with minced pork or chicken, garlic and fresh vegetables in a savoury Thai seasoning.



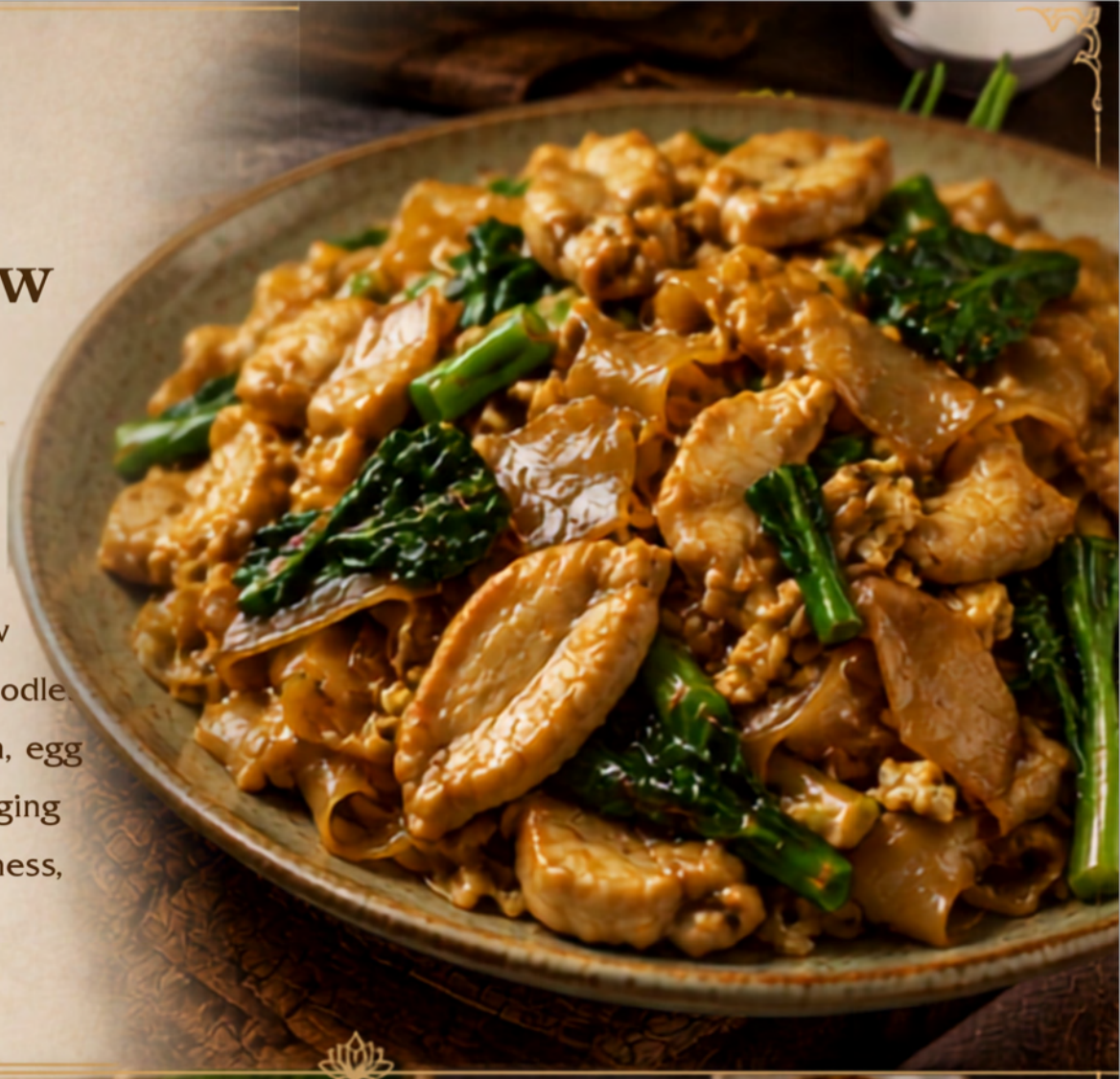
N4

Pad See Ew

ผัดซีอิ๊วไก่

$24

Traditional Pad See Ew featuring wide rice noodle stir-fried with chicken, egg and Chinese kale, bringing together savoury richness, subtle sweetness and classic wok hei.



N5

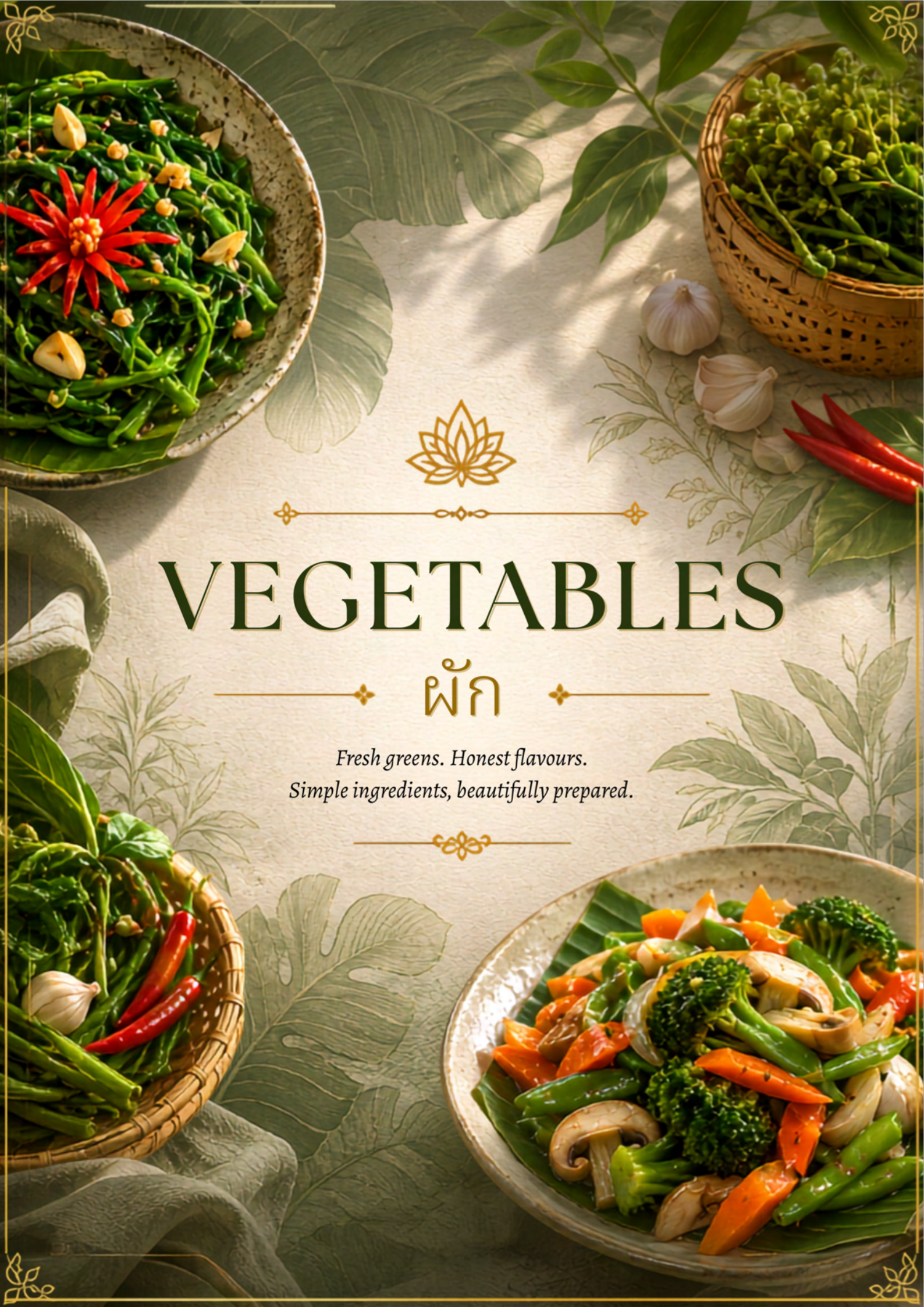
Chicken Noodles with Bitter Melon

ก๋วยเตี๋ยวไก่มะระ

$24

A wholesome Thai classic noodle soup featuring tender braised chicken and bitter gourd gently simmered in a rich and aromatic broth.




VEGETABLES
ผัก
Fresh greens. Honest flavours.
Simple ingredients, beautifully prepared.

VEGETABLES
ผัก



V1
PAD PHAK KUD
ผัดผักกูด

Stir Vegetable Fern with Oyster Sauce

$28

An iconic ingredient of Southern Thai cooking, fiddlehead ferns are celebrated for their vibrant texture, subtle earthiness and natural freshness, adding depth and authenticity to regional favourites



V2
PHAD DOK PHUK PRUNG
ผัดดอกผักปรัง

Stir-Fried Malabar Spinach Flowers in Oyster Sauce

$28

Delicate Malabar spinach flowers sautéed with garlic, drizzled with savory oyster sauce, and lightly seasoned to bring out their natural flavor.

Vegetables
ผัก

V3

Yam Pak Boong Tod Krop
ยำผักบุ้งกรอบ

Crispy Morning Glory Salad with Spicy Shrimp Sauce

For 2-3 pax

$38



Light, crispy and incredibly addictive! Golden fried morning glory tossed in a punchy Thai dressing that brings together crunch, freshness and bold flavours.



V4

Phad Phak Bong
ผัดผักบุ้ง

Morning Glory With Oyster Sauce

$24

A popular Thai vegetable dish featuring tender morning glory stir-fried with garlic in a savory oyster sauce.

All prices are subject to 10% service charge and prevailing government taxes.

VEGETABLES
ผัก



V5
PHAD PHAK LEAM
ผัดผักรวม

Mixes Veggies with Oysters Sauce

$28

A colourful medley of fresh vegetables stir-fried to perfection, delivering natural sweetness, vibrant textures and wholesome goodness in every bite.

V6
PAD BAI LIANG PAD KAI
ใบเหลียงผัดไข่

Stir-Fried Bai Liang Pad Kai

$24



A cherished dish from Southern Thailand, featuring fresh bai liang leaves and eggs delicately stir-fried to highlight their natural sweetness, tender texture and understated elegance

VEGETABLES
ผัก

V7
Kana Moo Krob
คะน้าหมูกรอบ

Fried Kai Lan And Crispy Pork

$28



Perfectly crisp pork belly and vibrant kale are wok-fried with aromatic garlic, chilli and oyster sauce, creating a timeless Thai dish celebrated for its irresistible texture and bold flavours.



V8
Pad Kalam Nam Pla
ผัดกะหล่ำปลีน้ำปลา

STIR-FRIED CABBAGE WITH FISH SAUCE

$24

A classic Thai home-style dish featuring fresh cabbage stir-fried with garlic and fish sauce, celebrated for its simplicity and satisfying taste.

All prices are subject to 10% service charge and prevailing government taxes.



EGGS

เมนูไข่

THAI COMFORT CLASSICS

E1

KAI KHON LAVA PU KON
ไข่ข้นลาวาปูก้อน
JUMBO CRAB LAVA CREAMY OMELETTE

$38

A silky, creamy omelette with soft, fluffy eggs and generous chunks of sweet jumbo crab, cooked to perfection until lava-like and served hot.



E2

Kai Jeow Moo / Goong

ไข่เจียวหมูสับ / กุ้งสับ

Minced Pork Omelette

$24

Shrimp Omelette

$28



A fluffy Thai-style omelet made with beaten eggs and your choice of minced pork or minced shrimp, seasoned lightly and deep-fried until golden and crispy.

E3

Kai Jeow Condo

ไข่เจียวคอนโด

$38



A tall, fluffy Thai-style omelet packed with premium crab meat. Deep-fried in hot oil until golden and crispy on the outside, yet soft and airy inside. Served hot with steamed rice and chili sauce.

E4

Kai Look Khuey

ไข่ลูกเขย

Deep-fried boiled eggs with rich tamarind sauce

$38



Deep-fried boiled eggs topped with a rich tamarind sauce, offering a perfect balance of sweet, sour, and savory flavors. Garnished with crispy shallots and chilies, this classic Thai dish is simple yet full of flavor.

E5

Century Egg Basil Stir-Fry

กะเพราไข่เยี่ยวม้า

$38



An irresistible combination of fragrant holy basil stir-fry and velvety century eggs, bringing together bold spices, savoury richness and authentic Thai flavours in every bite.

VEGETARIAN

มังสวิรัติ

เจ

VEGETARIAN MENU
เมนูเจ

เจ

อร่อยดี มีสุขภาพ ดีต่อใจ

Appetizers



AVEG.1 Homemade Spring Rolls
: ปอเปี๊ยะ โฮมเมด $18

AVEG.2 Deep fried Tofu
: เต้าหู้ทอด $18

AVEG.3 Toong Tong
: ถุงทอง $18

Soups & Curry



SVEG.1 Tofu clear soup
: ต้มจืดเต้าหู้ $28

SVEG.2 Clear Tom Yum soup with mixed veggie
: ต้มยำน้ำใสผักรวม $28

SVEG.3 Green curry
: แกงเขียวหวานผักรวม $28

SVEG.4 Thai Coconut Soup
: ต้มข่าผักรวม $28

Fried Rice



FVEG.1 Pineapple Fried Rice
: ข้าวผัดสับปะรด $28

FVEG.2 Thai Olives Fried Rice
: ข้าวผัดหนาแหลี่ยบ $24

Nooddles



NVEG.1 Pad See Ew ..... : ผัดซีอิ๊ว $24

NVEG.2 Pad thai ..... : ผัดไทย $24

NVEG.3 Stir-fried glass noodles
: ผัดวุ้นเส้น $24

Main Menu



MVEG.1 Tofu Holy Basil Stir-Fried
: ผัดกะเพราเต้าหู้ $24

Veggie



VVEG.1 Pad Phak Kud
: ผัดผักกูด $28

VVEG.2 Phad Dok phuk prung
: ผัดดอกผักปรัง $28

VVEG.3 Phad phak leam
: ผัดผักรวม $28

VVEG.4 Phad phak bong
: ผัดผักบุ้ง $24

VVEG.5 Phad Phak Kalam
: ผัดผักกระหล่ำ $24

VVEG.6 Phad phak kana
: ผัดผักคะน้า $24

Salad



SVEG.1 Mango salad
: ยำมะม่วง $28

SVEG.2 Thai Papaya Salad
: ต้าไทย $18

DESSERTS

ขนมหวาน

ข้าวเหนียวมะม่วง
Mango Sticky Rice



Premium Thai Mango

Made with ripe, sweet Nam Dok Mai mango – Thailand's most famous mango variety. Naturally fragrant, juicy and perfectly sweet.

แม่ม่าวดันเองไม่สุกทวน
ราหมาระดับเดียวเทรนด์
และเป็นนอกตัวเกษตรซื้ม
ไป

Premium Sticky Rice

Soft, glossy glutinous rice, steamed to perfection and infused with creamy coconut milk for a rich and aromatic taste.

ข้าวเหนียวมะม่วงสาวสิงห์

อมวอลด้วยกะทิ้งหอมมัน

Coconut Milk Sauce

Rich and creamy coconut milk sauce, lightly sweetened with a pinch of salt to enhance the flavor.

กะทิสดะเม็ดกะดิน
ปรุงรัดดังเป็นศาลและเกลือสักยิกา
ช่วยเป็นความขอบกัน
และกลมกล่อม

Naturally Fragrant

Lightly scented with pandan leaves and young coconut.

ความหอมจากธาตุสดิก
หอมอ่อน จากไปตอน
และมะพร้าวอ่อน

$18

A beloved Thai dessert that brings together the perfect harmony of sweet mango, warm sticky rice, and rich coconut milk. Simple, natural, and unforgettable.
ชมนาไทยอยดเน้นที่ที่สุดเวลาสาคาวอเดรียวอย่างลงลายดัดระหว่างเมะม่วง
หวานความจำ ช้างเหมาะนิวเทลมัน และกระทั่งสีดาเข็มขัน เรียบง่ายจาก
ธรรมชาติ แต่อร่อมไม่รู้สิ้น

Fresh & Natural
Made with fresh, high-quality ingredients.
วัดวัดสุนทรภาพ

Real Coconut Milk
100% real coconut milk, no artificial flavors.
กะทิสดะ 100%
ไม่แตกเส้นเลาดารีที่

No Preservatives
No chemicals or preservatives added.
ไม่ใช่วัด
สุนทรภาพ

Made with Care
Prepared with the best care for the best.

DESSERTS

ขนมหวาน

วันมะพร้าวกะทิสด

Fresh Coconut Milk Jelly

Fresh Coconut Milk

Made from freshly pressed coconut, rich and creamy for a naturally delicious taste.

กะทิสดจากเจาะพร้าวแท้ คันคิเมือง หอมมัน จากและพร้าวคุณภาพ เติมรสชาติความอ้อย อย่างเป็นธรรมชาติ

Soft Coconut Jelly

Soft, bouncy and delicately smooth texture.

วุ้นมะพร้าวเนื้อนุ่ม เด็งสวย สะลายไปปาก เนินมอง้า หอมหวาน อย่างพอดี

วุ้นมะพร้าวเนื้อนุ่ม ไม่น้ำทะเลทีสด หอมมัน หวานน้อย จากและพร้าวเต้นแท้

Soft coconut jelly in fresh coconut milk, rich and creamy with natural sweetness from freshly pressed coconut.

Naturally Fragrant

Lightly scented with pandan leaves and young coconut.

จากกรรมชาติ หินมือสัน จากในเลย ว่อน



$18

Natural Ingredients
Carefully selected .

วัตถุดิบตารางชาติ
คัดสรวิวิตอุดมคุณภาพ
จากธรรมชาติ

100% Fresh Coconut Milk
Made from freshly pressed coconut.

กระเดียน 100%
กัลสโทเทียม ไม่สมดุษณี
หวานมะพร้าวตัด

Delicious and all natural.

ไม่แต่สัตว์ ไม่สะดุดสัน
อย่าง ปอดภัย
เป็นธรรมชาติ

Served chilled for a refreshing taste.

เสิร์ฟเป็น
เป็นตัวซี
ชวนให้ย่อมตลาย

DESSERTS

ขนมหวาน

Fresh Coconut Milk
Aromatic, creamy and naturally sweet.

Young Coconut
Tender coconut meat for a delightful bite.

Handmade Rice Balls
Soft, chewy and perfectly tender.



Bua Loi in Fresh Coconut Milk with Young Coconut

บัวลอยกะทิสดมะพร้าวอ่อน

กะทิสด หอมมัน หวานน้อย
บัวลอยไข่หวานเนื้อนุ่ม พร้อมมะพร้าวอ่อนสดใหม่

$18

DESSERTS

ขนมหวาน

ไอศกรีมกะทิ

Coconut Milk Ice Cream

หอม หวาน มัน จากกะทิแท้

Fresh Coconut Milk
Made with 100% fresh coconut milk for a rich, creamy and natural taste.

Young Coconut Meat
Tender young coconut meat adds a chewy texture and a naturally sweet aroma.

Roasted Peanuts
Lightly roasted peanuts bring a nutty aroma and the perfect crunchy topping.

Thai Traditional Dessert
A classic Thai dessert with a modern twist, made with premium ingredients.



$28

Coconut Milk Ice Cream in Young Coconut

Creamy coconut milk ice cream served in a young coconut, topped with young coconut meat and roasted peanuts.

Natural Ingredients
Made from quality ingredients you can trust.

Made with 100% fresh coconut milk for authentic richness.

No Artificial Colors
Pure and natural goodness in every scoop.

Premium Quality Ice Cream
Smooth, creamy and crafted with care.

DRINKS

MENU

REFRESH. RELAX. ENJOY.



Drinks Menu

Refresh. Relax. Enjoy.

Thai Signature Drinks

Lemongrass Juice — $5
Fresh lemongrass gently simmered and infused with brown sugar

Thai Milk Tea — $5
Authentic Thai tea with condensed milk

Fresh Coconut — $8
Fresh young coconut from nature

Roselle Juice — $5
House-brewed roselle juice, gently infused and lightly sweetened

Butterfly Pea Juice — $5
Freshly brewed butterfly pea flower served chilled



Tea Pot Collection

Jasmine Green Tea — $8
Fragrant green tea with jasmine aroma

ChaTraMue Rose Tea
Fragrant blend of Oolong tea and fresh rose petals

Peppermint Tea
A refreshing herbal infusion with cool minty notes and a clean finish.

Oolong Tea
Premium oolong tea with a smooth, mellow taste

Chamomile Tea
Natural, caffeine-free tea made from chamomile flower.

Earl Grey Tea
A classic black tea infused with the citrusy aroma of bergamot.

English Breakfast Tea
a traditional black tea blend renowned for its bold, robust, and full-bodied flavor



Sodas

Coca Cola	$5
Coca Cola Zero	$5
Coca Cola Light	$5
Sprite	$5
Ginger Ale	$5
TOnic Water	$5
Singha SOda Water	$5

Coffee

Hot Black Coffee	$5
Iced Black COffee	$5

Filtered Water

Filtered Still/Sparkling Water	$3
Acqua Panna Still / Sparkling	$8

Fresh Juices/Smoothies

Watermelon Juice	$8
Mango Smoothie	$8
PineApple Juice	$8
Seasonal Fruits	$8



ALCOHOL Menu

cheers! SIP, SAVOR, STAY A WHILE.

BEERS

Heineken Draught	$14
Guinness Draught	$14
Singha Bottle	$12
Singha Bucket of 5	$48



HIGHBALLS

Soda Highball $16
Toki Suntory Whiskey, Soda Water, Lemon

Ginger Ale Highball $16
Toki Suntory Whiskey, Ginger Ale Soda, Lemon

CLASSIC FAVOURITES

Thonglor Lychee Martini $22
Vodka, Lychee syrup, Lychee

Aperol Spritz $22
Aperol, Prosecco, Soda Water

Gin & Tonic $22
Roku Gin, Tonic Water, Lime

Thonglor Apple Lime Cooler $18
Apple Sourz, Vodka, Apple Juice, Soda

Tequila Soda $16
José Cuervo(Silve/Gold), Soda Water

Tequila Shots $9
Patrón, Salt, Lime

Vodka Craneberry $16
Belvedere Vodka, Cranberry juice, Lime

Vodka Lime Soda $16
Belvedere Vodka, Lime juice, Soda Water



WHISKEY/BRANDY BY THE GLASS

Glenfiddich 12 Year Single Malt	$25
Toki Suntory Whiskey	$18
Regency - Thai Brandy	$18



House Pour
WINE BY THE GLASS

Sparkling

San Martino Prosecco DOC Treviso Brut 18 88
Veneto, Italy
Fresh green apple and pear with a delicate floral lift. Light and crisp on the palate, with fine citrus nots bubbles.

White



Vigna Madre Kriya Trebbiano IGP 18 88
Abruzzo, Italy
Bright lemon and citrus aromas with subtle hints of aromatic herbs. Vibrant and well-balanced on the palate, with gentle intensity and refreshing acidity.



Konrad "Hole in the Water" Sauvignon Blanc 20 98
Marlborough, New Zealand
Fresh passionfruit and citrus notes lead to a vibrant palate with crisp acidity and a refreshing mineral finish, showcasing the character of Marlborough.



Weingut Kerpen Blauschiefer Riesling Trocken 22 108
Moselle, Germany
Elegant and expressive, with green apple, citrus and white peach aromas. Crisp acidity and fine minerality lead to a long, refined finish

Red



Finca Manzanos Reserva 18 88
Rioja, Spain
Classic Rioja character with ripe red fruit, subtle spice and soft vanilla notes. Silky tannins and balanced freshness lead to a lingering finish.



Feudo Arancio Nero d'Avola Sicilia 20 98
Sicily, Italy
Deep ruby-red with aromas of blueberry, black cherry and plum, layered with hints of earth, herbs and spice. Soft and velvety, with ripe fruit and a smooth, balanced finish.

66 THONGLOR

THAI RESTAURANT & BAR

FOR OUR

FULL WINE LIST

&

WHISKEY LIST

PLEASE ASK OUR TEAM

Our complete selection of
fine wines and premium whiskeys
is available in our
SEPARATE MENU BOOK.



GOOD WINE. GOOD COMPANY.

Always a good idea.