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.

66 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 เน้นผักที่ปลูกแบบไร้สารธรรมชาติ 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 เหมาะสำหรับทั้งเมนูผัด 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 เพื่อให้ได้รสสัมผัสที่เต็มคำ 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.

66 THONGLOR
THAI RESTAURANT

A TASTE OF THAILAND
FOUR REGIONS ONE EXTRAORDINARY TABLE







NORTHERN THAILAND

T1 ข้าวซอยเชียงใหม่ $58

KHAO SOI CHIANG MAI

Crispy egg noodles, tender-ed chicken in rich coconut curry, with a fragrant Northern Thai curry, served with potatoes and shallots for an authentic Chiang Mai experience.

NORTHEASTERN THAILAND

T2 ไก่ย่างเขาสวนกลาง $38

KAI YANG KHAO SUAN KLAN

Grilled marinated chicken with a fragrant herb aroma, served with spicy Thai jaêw dipping sauce, a signature from Kháo Suan Kłang.





CENTRAL THAILAND

T3 มัสมั่นเนื้อบางกอก $68

BANGKOK BEEF MASSAMAN

Slow-cooked beef in a rich coconut curry with potatoes, peanuts and aromatic spices. A royal Thai classic with global acclaim.

SOUTHERN THAILAND

T4 ผัดสะตอกุ้ง $48

PAD SATOR GOONG

Stir-fried stinky beans (sato) with prawns, chilli and garlic — a bold and authentic Southern Thai flavour.

AUTHENTIC THAI CUISINE • FOUR REGIONS • AT 66 THONGLOR

SIGNATURE DISH

SS1

เมี่ยงกุ้งต้มยำ

Tomyum Crispy Prawn Tacos

320-350g
per serving

$38

Crispy wild betel leaf tacos filled with golden-fried prawns and fresh shredded slaw, drizzled with our signature Thai tom yum sauce for a vibrant balance of spicy, tangy and savoury flavours.



JUICY PRAWNS

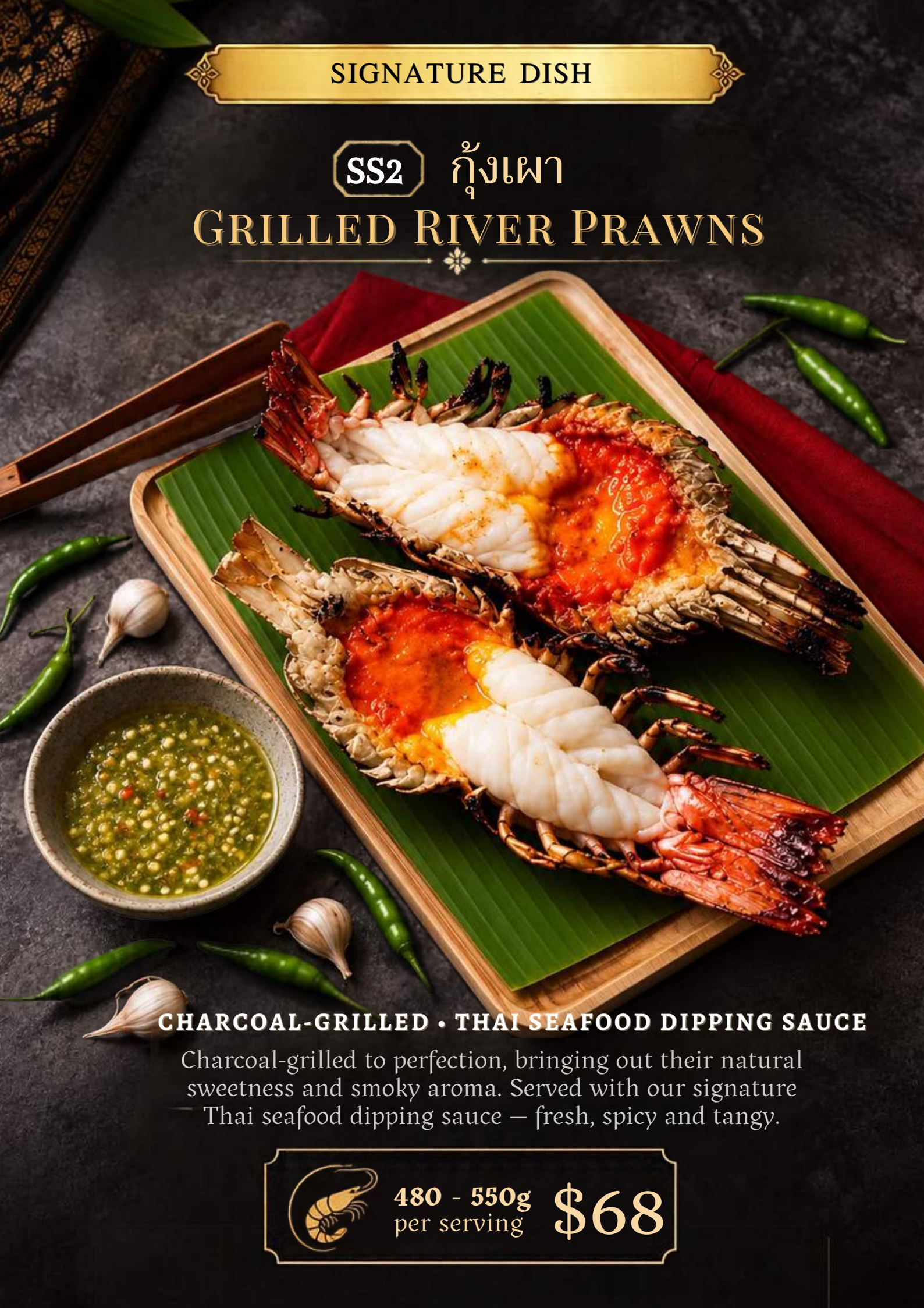
CRISPY BETEL LEAF TACOS

SIGNATURE TOM YUM SAUCE

A PERFECT BALANCE OF SPICY, TANGY AND SAVOURY

SIGNATURE DISH

SS2 กุ้งเผา
Grilled River Prawns



CHARCOAL-GRILLED • THAI SEAFOOD DIPPING SAUCE

Charcoal-grilled to perfection, bringing out their natural sweetness and smoky aroma. Served with our signature Thai seafood dipping sauce — fresh, spicy and tangy.

480 - 550g
per serving

$68

SIGNATURE DISH

SS3

เก๋าปราบเซียน นึ่งซีอิ๊ว

STEAMED RED GROUPER

WITH SOY SAUCE

Fresh daily

Steamed fresh to order

Naturally sweet, delicate flesh

Finished with our signature soy sauce



$88

1KG WHOLE FISH

SIGNATURE DISH

Chef's Recommendation

ต้มยำกุ้งแม่น้ำ

TOM YUM RIVER PRAWN

SS4

A classic Thai Tom Yum with bold, fragrant flavours of Thai herbs, served with jumbo river prawns that are fresh, meaty and naturally sweet.

น้ำใส
Clear Tom Yum

A light and refreshing Tom Yum with a clear, flavourful broth and aromatic Thai herbs.

น้ำข้น
Creamy Tom Yum

Rich, creamy and aromatic Tom Yum with a full-bodied, flavourful taste.



$48

ต่อหม้อ / *per pot*

กุ้งแม่น้ำ

River Prawn
(320 – 350 g per pot)

Chef's Recommendation

เมี่ยงปลากะพง

$58



CR1 : Crispy Seabass Miang Royale Wrap
เมี่ยงปลากะพงทอด

A classic Thai-style bite featuring crispy fried Sea Bass, fresh vegetables and aromatic herbs, served with a flavourful sweet-savory dipping sauce. A perfect balance of crunchy, fresh and zesty flavours.



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)

$38

CR3 : Papa kha moo krop ป๊ะป่าขาหมูกรอบ

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

CR4 : 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.

Chef's Recommendation

กุ้งแม่น้ำทอดราดซอสมะขาม

CR5 *Deep-Fried River Prawns with Tamarind Sauce*

$48

River Prawns 320–350g per serving

Fresh river prawns, deep-fried until golden and crisp,
topped with our signature tamarind sauce.
A balanced sweet, tangy and savoury flavour,
finished with crispy fried shallots and dried chillies.



Chef's Recommendation



CR6 Fresh Jumbo Oysters

with Thonglor Style Sauces

หอยนางรมสด เสิร์ฟพร้อมซอสสไตล์ทองหล่อ

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.

Half Dozen (6 pcs)	Full Dozen (12 pcs)
$36	$68

Best Value

66
THONGLOR
THAI RESTAURANT & BAR

Appetizers

อาหารเรียกน้ำย่อย

Traditional Thai starters,
thoughtfully crafted to awaken the palate.



APPETIZERS

อาหารเรียกน้ำย่อย

Traditional Thai starters,
thoughtfully 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

Handmade Spring roll
ปอเปี๊ยะ

$18

Handmade vegetarian Spring Rolls are a popular Thai-Chinese appetizer. 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.

A3

Tod Mun Goong

ทอดมันกุ้ง

Handmade Deep Fried Shrimp Cakes
(5pcs.)

$24



A4

Kai Yang Daeng & Moo Yang Daeng

ไก่ย่างแดง & หมูย่างแดง (สูตรโบราณ)



Red Grilled Chicken

Red Grilled Pork

$24

(6pcs.)

Traditional Thai-style marinated chicken and pork, grilled to perfection with a rich, savoury-sweet glaze and smoky aroma.

A5

Mid Joint Wings

ปีกกลางไก่ทอด

(8pcs.)

$24

Crispy fried chicken mid joint win
marinated with our signature
seasoning, fried until golden and
flavourful.



SOUP & CURRY

ซุปและแกง

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



SOUP & CURRY



C1

แกงแดงเป็ดย่าง

GANG DANG PED YANG

Roasted Duck Red Curry

$38

Roasted duck (180g) in a rich and aromatic Thai red curry, simmered with coconut milk, Thai eggplant, fresh herbs and kaffir lime leaves, for a perfectly balanced, creamy and flavourful dish.



C2

ขาหมูพะโล้ทองหล่อ

THONGLOR PORK KNUCKLE KHA MOO PALO

Thai-Style Braised Pork Knuckles

$38

Slow-braised pork knuckles in a rich, aromatic five-spice broth with hard-boiled eggs, tender and flavourful, served Thonglor style.



C3 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 กุ้ง	**$48**
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.



C4

Gaeng Bai Cha Plu with Premium crab meat

แกงใบชะพลูปูก้อน

Southern Thai • Crab Richness • Unique

$68



C5

Tom Kha Gai
ต้มข่าไก่

$28

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.




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

THAI SALADS

เมนูยำรสจัดจ้าน อร่อยกลมกล่อม



S1 Thai Pomelo Salad with Jumbo Prawns

ยำส้มโอกุ้งสด $38

Juicy pomelo paired with fresh prawns, tossed with Thai herbs and our signature dressing, creating a perfect balance of sweet, sour, savoury and spicy flavours.



S2 Paco Fern Salad with Jumbo Prawns

ยำผักกูดกุ้งสด $38

Fresh fern shoots tossed with fresh prawns, roasted rice, shallots and lime juice, finished with a rich and flavourful coconut milk based Thai dressing.



S3 Larb Moo

ลาบหมู $28

Authentic Isaan-style minced pork salad with Thai herbs, roasted rice, shallots and lime juice, delivering a perfect balance of spicy, tangy and aromatic flavours. Served with fresh vegetables.



S4 Spicy Green Mango Salad with Crispy Fish

ยำมะม่วงปลากรอบ $24

Crisp green mango tossed with crispy fish, shallots, peanuts and Thai herbs, finished with a bold, spicy and tangy dressing.

THAI SALAD

เมนูสลัดไทย รสจัดจ้าน อร่อยกลมกล่อม



S5 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.



S6 Tum Pu Pla Ra ตำปูปลาร้า $24

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



S7 Tum Thai ตำไทย $24

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



S8 Winged Bean Salad with Prawns ยำถั่วพลู กุ้งสด $38

Finely chopped winged bean salad with fresh prawns, peanuts, and chili, served in a zesty lime dressing. A refreshing, crunchy, and flavorful Thai classic.

FISH MENU

เมนูปลา

FINEST CATCH





F1 Pla Kapong Neung Manao

ปลากะพงนึ่งมะนาว

Steamed Sea Bass with Green Lime and Chili

$58

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.

Fresh Sea Bass 1 KG



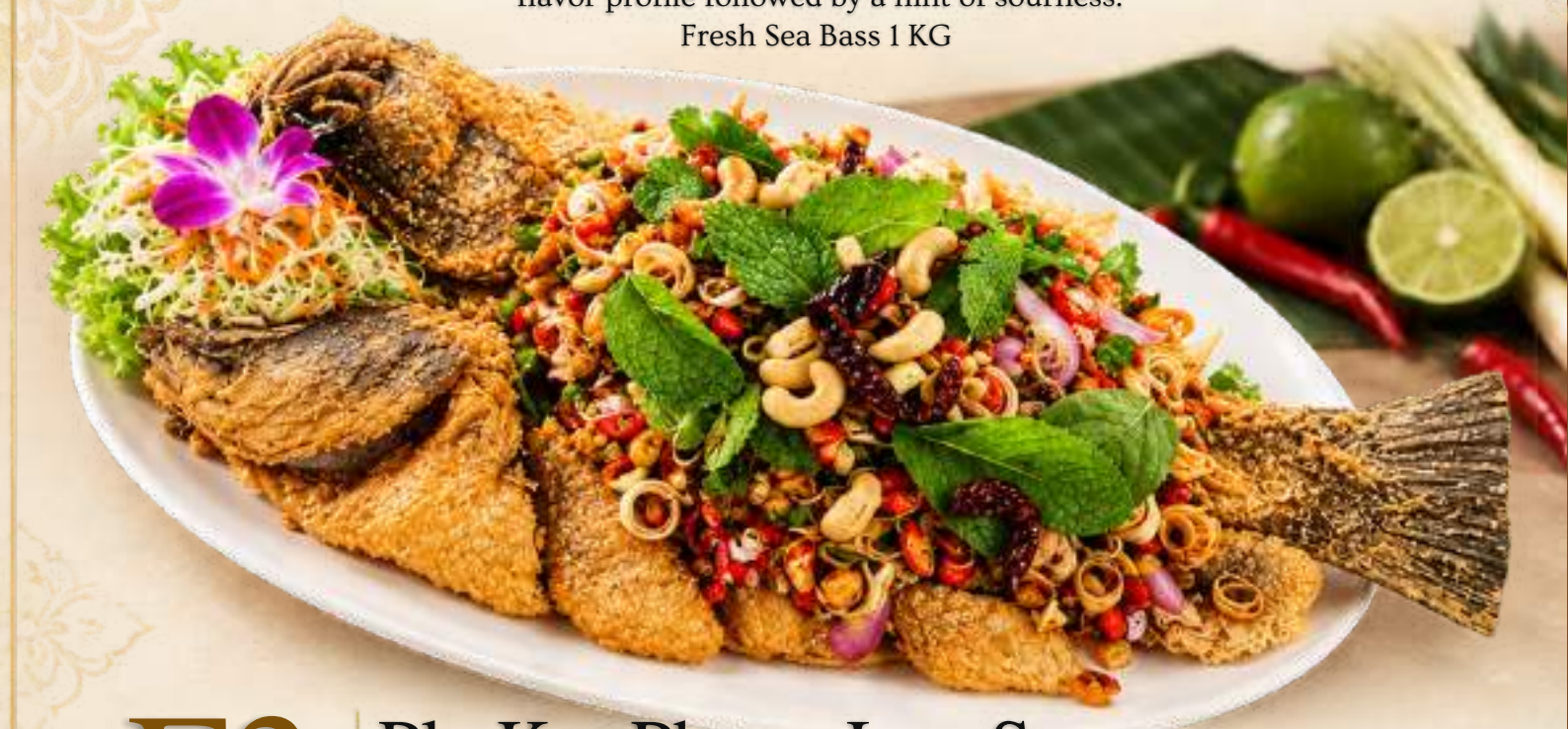
F2 Pla Rad Prik — $58

ปลากะพงราดพริก

Deep Fried Seabass with Thai Sweet Chili Sauce

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

Fresh Sea Bass 1 KG



F3 Pla Kra Phong Luy Soan — $58

ปลากะพงลุยสวน

Deep-Fried Sea Bass with Thai Herb Salad

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 chillies creates a refreshing balance of sour, sweet, and savory flavors.

Fresh Sea Bass 1 KG

F4 ปลากระพงย่างใบตอง ราดซอสทองหล่อ

Grilled Sea Bass in Banana Leaf with Thonglor Sauce

น้ำหนักปลา 1 kg

$58



ปลากระพงสด เนื้อแน่นฉ่ำ ย่างหอมบนใบตอง ราดด้วยซอสทองหล่อสูตรพิเศษ รสกลมกล่อม เผ็ดหอม สไตล์ไทย

Fresh sea bass grilled in banana leaf, topped with our signature Thonglor sauce — rich, aromatic and full of Thai flavours.

F5 ปลากระพงทอดกรอบ ยำมะม่วง

Deep-Fried Sea Bass with Green Mango Salad



ปลากระพงทอดกรอบทั้งตัว เนื้อในนุ่มฉ่ำ ราดด้วยยำมะม่วง รสเปรี้ยวหวาน เผ็ด สดชื่น หอมสมุนไพรไทย

A popular Thai dish featuring a whole sea bass deep-fried until crispy, topped with a refreshing green mango salad. A perfect balance of sweet, sour and spicy flavours.

น้ำหนักปลา 1 kg

$58

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 chili, 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

Optional Add on:

Century Eggs	+$8



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.

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

Cashew Chicken $38

ไก่ผัดเม็ดมะม่วงหิมพานต์

Gai Phad Med Mamonghimmapan

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.

M6

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.





M7

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.

66 THONGLOR
THAI RESTAURANT & BAR

Thai Street Food

Rice Dish

ราดข้าว



THAI COMFORT SET

ชุดข้าวจานอิ่ม อร่อยสไตล์ไทย

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



D1 Holy Basil Minced Pork / Chicken with Rice + Fried Egg — $24

ข้าวราดกะเพราหมูสับ / ไก่ + ไข่ดาว

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



D2 Southern Thai Curry Stir-Fry Pork / Chicken with Rice + Fried Egg — $24

ข้าวราดผัดพริกแกงใต้หมู/ ไก่ + ไข่ดาว

Stir-fried pork or chicken with authentic Southern Thai curry paste, aromatic herbs and chili, served with jasmine rice and a crispy fried egg.



D3 Panang Chicken Curry with Rice + Fried Egg — $24

ข้าวราดพะแนงไก่ + ไข่ตาว

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



D4 Thai Green Curry with Rice + Fried Egg — $24

ข้าวราดแกงเขียวหวานไก่ + ไข่ตาว

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



D5 Thai Garlic Pepper Pork with Rice + Fried Egg — $24

ข้าวราดหมูกระเทียมพริกไทย + ไข่ตาว

Stir-fried pork with garlic and black pepper, served with jasmine rice and a crispy fried egg.



D6 Thai Sweet & Sour Chicken with Rice + Fried Egg — $24

ข้าวราดไก่ผัดเปรียวหวาน + ไข่ตาว

Stir-fried chicken with sweet and sour sauce, pineapple, onions and bell peppers, 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 chicken** and salted black olives, packed with bold savoury flavours and finished with fresh lime and chili 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 Shrimp Fried Rice

ข้าวผัดกุ้ง

A timeless Thai fried rice featuring succulent prawns stir-fried with fresh rice in a light, savoury sauce of garlic and Thai spices, creating a natural fragrance.

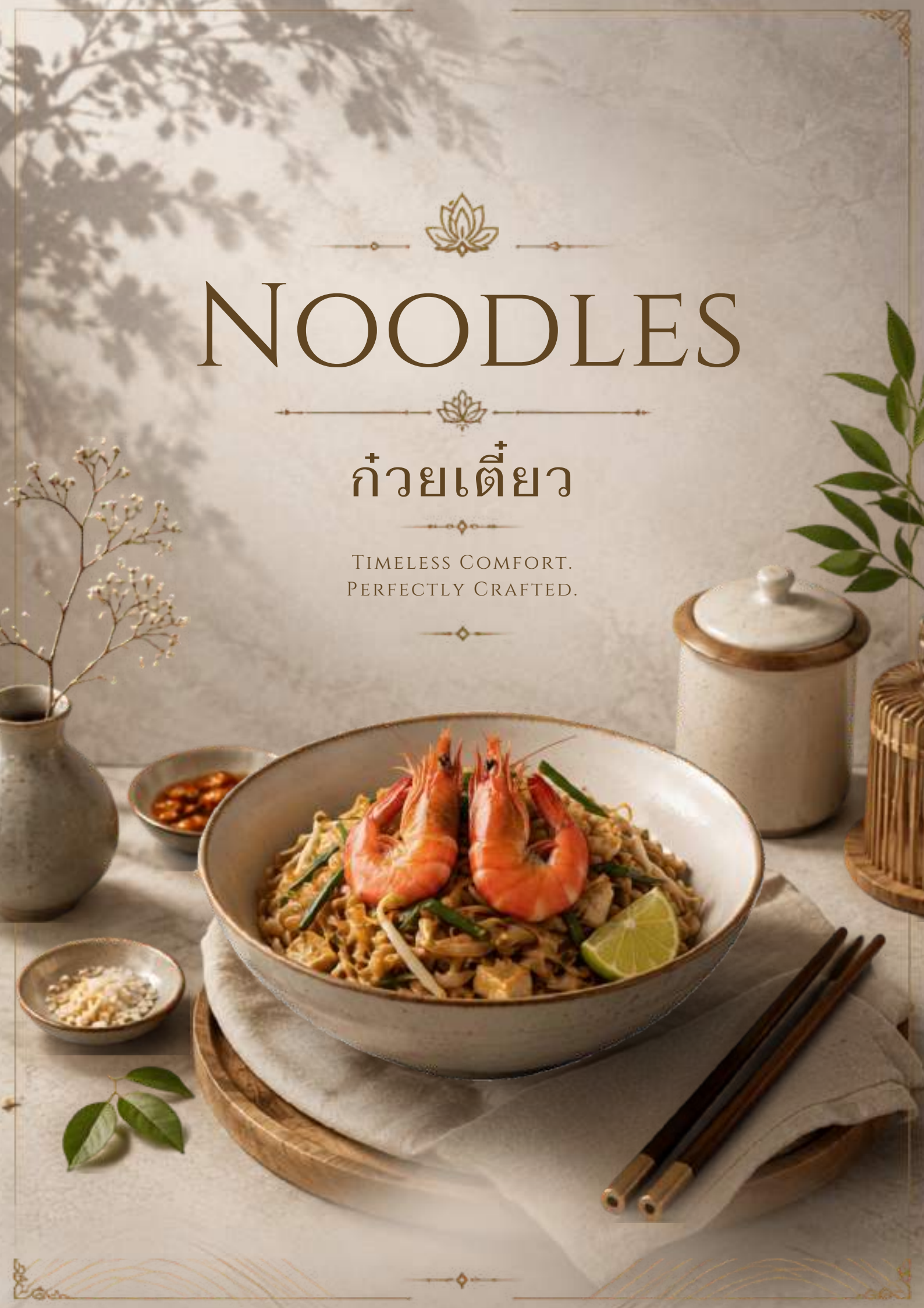
$28



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 prawns and fragrant tamarind sauce, tossed with egg, beansprouts and chives, finished 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.



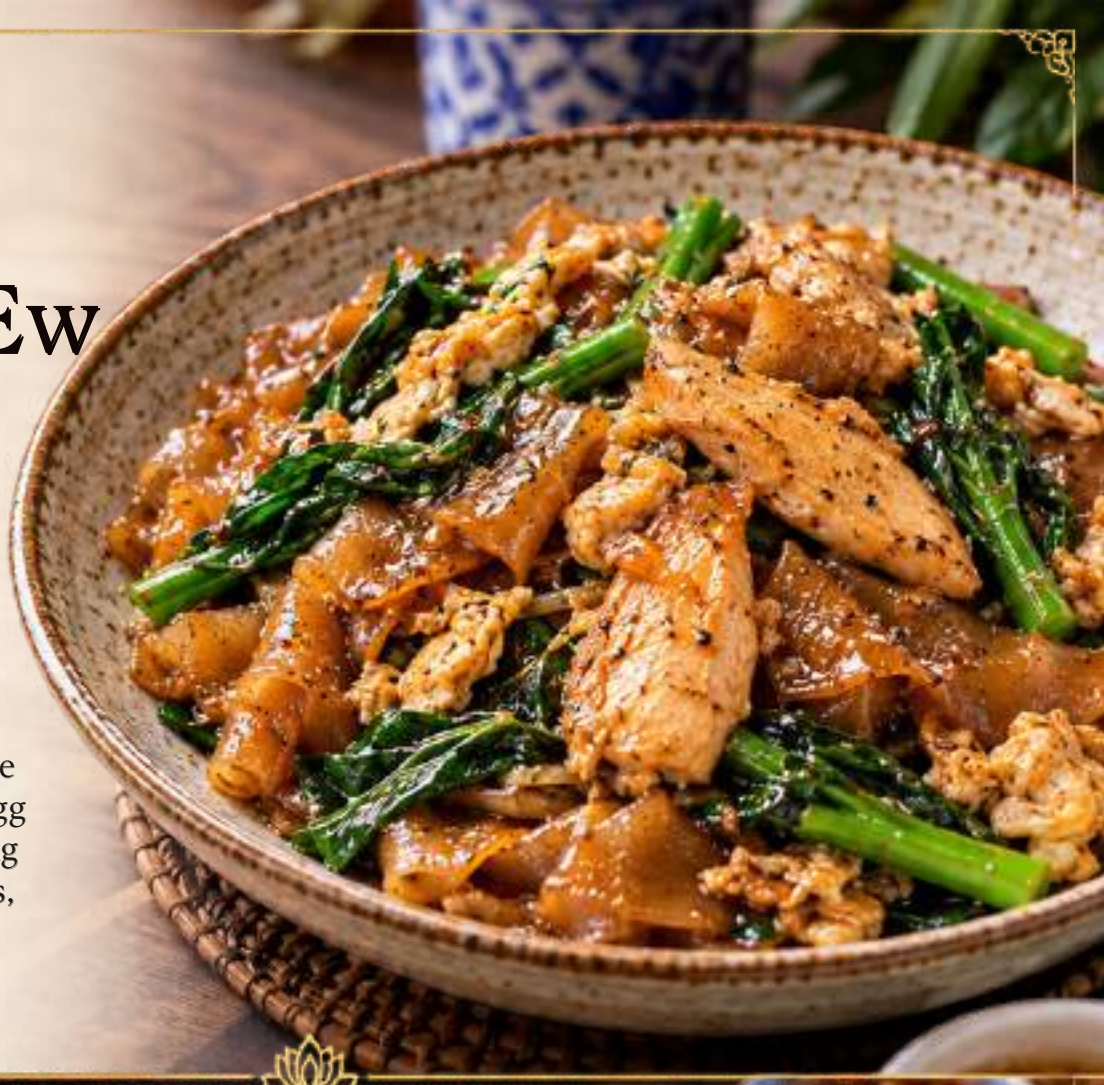
N4

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

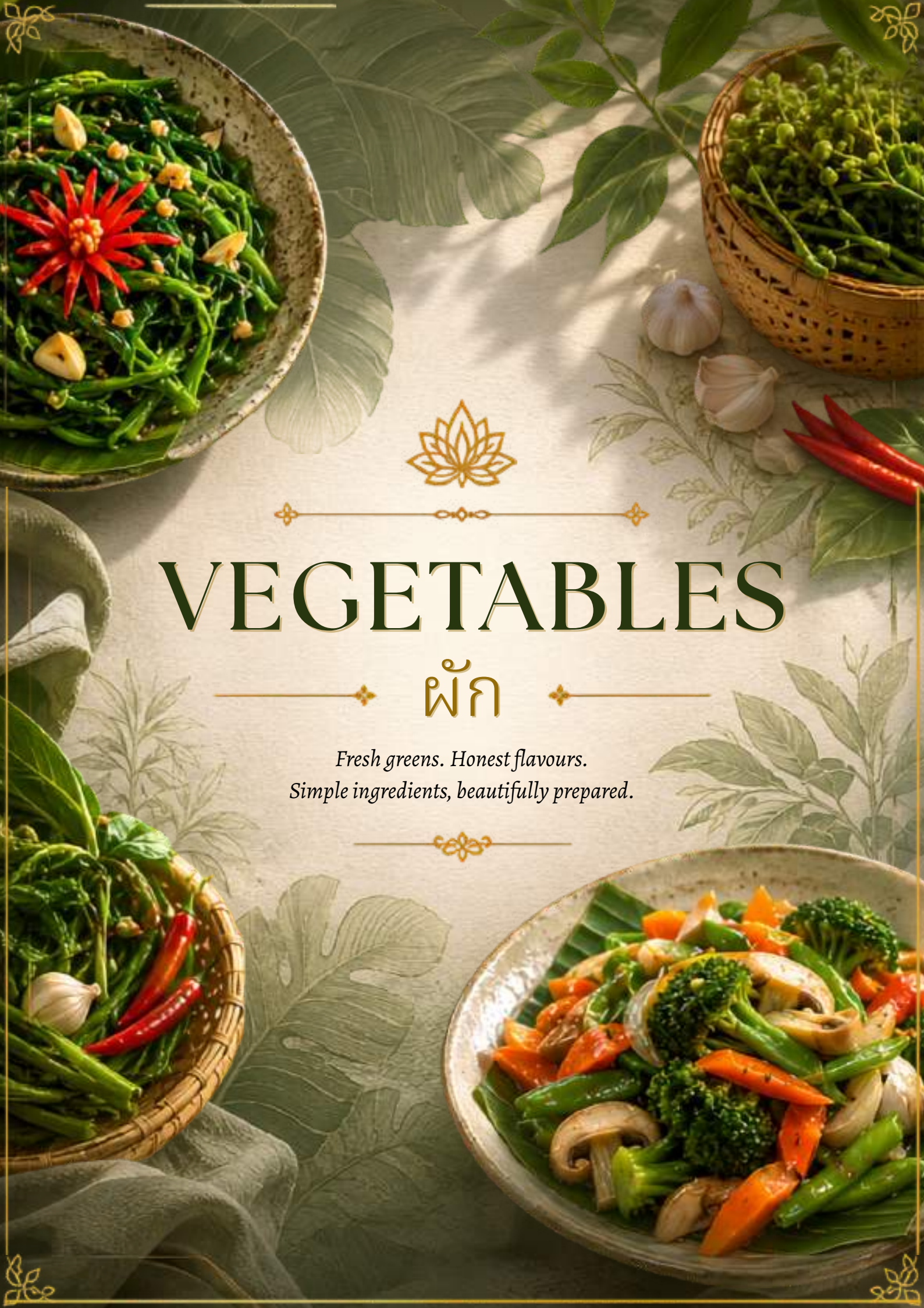
Spicy Drunken Spaghetti with Prawns (Pad Kee Mao Goong)

สปาเก็ตตี้ผัดขี้เมากุ้ง

$38

Spicy drunken spaghetti with prawns, al dente spaghetti stir-fried with juicy prawns, fresh chilli, garlic and aromatic Thai herbs, finished with fragrant basil.
A bold Thai fusion dish bursting with spicy, savoury flavours and irresistible wok aroma.




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

$18

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

VEGETABLES

ผัก

FRESH VEGETABLE DISHES CRAFTED WITH AUTHENTIC THAI FLAVOURS,
BRINGING OUT THE NATURAL GOODNESS IN EVERY BITE.



V5

Phad Phak Learn

ผัดผักรวม

$28

Mixes Veggies with Oysters Sauce

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

$24

Stir-Fried Bai Liang Pad Kai

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.



V7

Pad Kalam Nam Pla

ผัดกะหล่ำปลีน้ำปลา

$24

Stir-Fried Cabbage with Fish Sauce

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



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 Pu Kon
ไข่เจียวปูก้อน
Crab Omelette

A classic Thai-style omelette, golden and crispy on the outside, yet soft and fluffy inside. Generously filled with succulent chunks of sweet crab meat, served with our signature Thai seafood dipping sauce.

$38



E3

KAI JEOW MOO / GOONG

ไข่เจียวหมู สับ / 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.





E4

ไข่ลูกเขย

KAI LOOK KEUY SON-IN-LAW EGGS

Soft-boiled duck eggs with a rich tamarind sauce, topped with crispy shallots and dried chilies.

$28

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
: ข้าวผัดหน่าเหลียบ $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
: ตำไทย $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.

Coconut Milk Sauce

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

Naturally Fragrant

Lightly scented with pandan leaves and young coconut.

Premium Sticky Rice

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

$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.

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

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

No Preservatives
No chemicals or preservatives added.

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

DESSERTS

ขนมหวาน

วุ้นมะพร้าวกะทิสด
Fresh Coconut Milk Jelly

Fresh Coconut Milk

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

Soft Coconut Jelly

Soft, bouncy and delicately smooth texture.

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.

$18

Natural Ingredients Carefully selected .

100% Fresh Coconut Milk

Made from freshly pressed coconut.

Delicious and all natural.

Served chilled for a refreshing taste.

DESSERTS

ขนมหวาน

ข้าวเหนียวมะม่วงไอศกรีมกะทิ
Mango Sticky Rice with Coconut Ice Cream



S$22

Sweet ripe Thai mango served with fragrant coconut sticky rice and a scoop of creamy coconut ice cream.

- *Premium Thai Mango*
- *Coconut Ice Cream*
- *Fragrant Sticky Rice*
- *Rich Coconut Sauce*

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

$18

DESSERTS

ขนมหวาน

ไอศครีมกะทิ

Coconut Milk Ice Cream

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.

- Made from quality ingredients you can trust.
- Made with 100% fresh coconut milk for authentic richness.
- Pure and natural goodness in every scoop.
- Premium Quality Ice Cream
  Smooth, creamy and crafted with care.

66 THONGLOR

THAI RESTAURANT & BAR

DRINKS

MENU

REFRESH. RELAX. ENJOY.



CRAFTED WITH CARE.
SERVED WITH THAI HOSPITALITY.

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

Bael Fruit Juice* — $5
Traditional bael fruit infusion with a naturally sweet and refreshing finish.



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

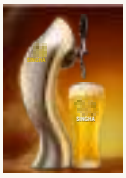
Watermelon Juice	$8
Mango Smoothie	$8
Pineapple Juice	$8
Seasonal Fruits	$8



cheers!

ALCOHOL Menu

SIP, SAVOR, STAY A WHILE.



BEERS

Singha beer deal! Ask our team!

Singha Draft Freshly Poured.	**$10.9**
Guinness Draught (can)	**$14**
Chang Beer / Singha Bottle	**$12**
Heineken Bottle	**$12**

HIGHBALLS

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

CLASSIC FAVOURITES



Thonglor Lychee Martini Vodka, Lychee syrup, Lychee	**$22**
Aperol Spritz Aperol, Prosecco, Soda Water	**$22**
Gin & Tonic Roku Gin, Tonic Water, Lime	**$22**
Tequila Soda José Cuervo(Silve/Gold), Soda Water	**$16**
Tequila Shots Patrón, Salt, Lime	**$12**
Vodka Craneberry Belvedere Vodka, Cranberry juice, Lime	**$16**
Vodka Lime Soda Belvedere Vodka, Lime juice, Soda Water	**$16**

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

Just like our food, our wines evolve too. We regularly introduce new bottles that pair beautifully with Thai flavours.

Sparkling



Piccini Prosecco DOC Extra Dry — 18 88

Italy

Fresh aromas of green apple, pear and white blossoms, lifted by fine bubbles and a crisp citrus finish. Bright, refreshing and effortlessly made for Thai flavours

White



Legado Muñoz Macabeo - Verdejo — 18 88

Castilla-La Mancha,Spain

A charming Spanish blend of two distinctive grapes; Macabeo brings delicate floral elegance and a soft, rounded texture, while Verdejo adds vibrant citrus, crisp green apple and a refreshing twist. Beautifully balanced with a lively, lingering finish, this is an intriguing alternative to the usual Sauvignon Blanc — familiar enough to enjoy, yet different enough to surprise.



Awatere River Sauvignon Blanc — 20 98

Marlborough, New Zealand

Expressive aromas of passionfruit, lime and white peach, with crisp acidity and a long, mineral-driven finish, showcasing the character of Marlborough.

Red



Cune Crianza 2022 — 22 108

Rioja, Spain

A classic expression of Rioja, crafted predominantly from Tempranillo, with inviting aromas of ripe cherry, red berries, and subtle vanilla, layered with hints of spice. Aged for 12 months in American oak barrels, it develops added depth and complexity, with smooth tannins and a beautifully balanced structure. Medium-bodied and elegant, with a long, refined finish that captures the timeless charm of Spanish Rioja.



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.

66 THONGLOR

THAI RESTAURANT & BAR

EVERY OCCASION DESERVES A CELEBRATION

Make It Special at 66 ThongLor

Good Food, Great Company. Unforgettable Moments.

From intimate celebrations to grand gatherings, bring your favourite people together over authentic Thai flavours, generous sharing feasts, and unforgettable moments at 66 ThongLor.

- Perfect for Group Dining
- Corporate Events & Company Dinners
- Birthdays & Special Celebrations
- Friends & Family Gatherings
- Authentic Thai Sharing Feasts



PLAN YOUR EVENT WITH US

Now Taking Bookings For

- Corporate Events & Company Dinners
- Birthdays & Special Celebrations
- Private Group Dining
- Friends & Family Gatherings

PLAN AHEAD. CELEBRATE MORE.

EARLY BOOKING PRIVILEGES

Book Early & Enjoy a Little Extra from Us!

Reserve your group celebration in advance and enjoy an exclusive dining privilege and discount.

Ask our team about the current early booking privileges.

Book Your Event Now!

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