



66 THONGLOR

THAI RESTAURANT & BAR



66 ทองหล่อ

THAI RESTAURANT & BAR

Opening : 11AM-3PM , 6PM-12AM

66 Tras St. S079005

<https://www.66thonglor.com>



BUJSUUD

66 ThongLor

Thanabordee



บุญดี 66 ThongLor

Manas





ԻԲՈՒ ՋԱՄՐԱՏ
66 ThongLor

Jamrat



Chef's Recommendation เมนู แนะนำ

\$58

CR1: Crispy Seabass Miang Royale Wrap เมี่ยงคำปลาバスพังพาด

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 เมนู
แนะนำ^๘
\$78 (120g)

CR2: Grilled Rib-Eye Beef With Dill-Infused Thonglor Sauce
ริบอาย ทองหลอ สีตี่ด

Elegantly paired with
Rioja Reserva



Chef's Recommendation ເຂົ້າແຂ່ງຂົ້າ
\$58 (Good for 2 - 3 pax) ·
Pre-order required.

CR3: Khao Soi Pork Leg : ຂ້າວຊອບຊາພູເລອຮ້າ

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 knuckle, bringing Thai and Western flavours together in one indulgent, memorable dish.

Best enjoyed with
Kerpen off-dry Riesling



Chef's Recommendation

មេគ្រួនខ្មៅ \$38

CR4: Hor Mok : ខំដុំករណ
Mini Thai Steamed Curried
(Your Favourite Steamed Thai Otah)

Enjoyed alongside a
Kerpen off-dry Riesling / beer!

Appetisers

ଅପେଟିସର୍ସ

A1: Toong Tong : ถุงทอง

Handmade Thai Money Bag with Yam and Sweet Corn

\$14





A2: Thai of Love : ຜູກຮັດ \$14
Handmade crispy spring rolls



A3: Kang Tod Kra Theim : ດັຈ້າກອດກະຮຸເກີ່ມ
Fried Crayfish with Garlic \$38

A4: Tod Mun Kung : ทอดมันกุ้ง

Handmade Deep Fried Shrimp Cakes (3pc)

\$14



A5: Goong Sarong : กุ้งโสร่ง

Deep-Fried Shrimp Wrapped in Vermicelli Noodles

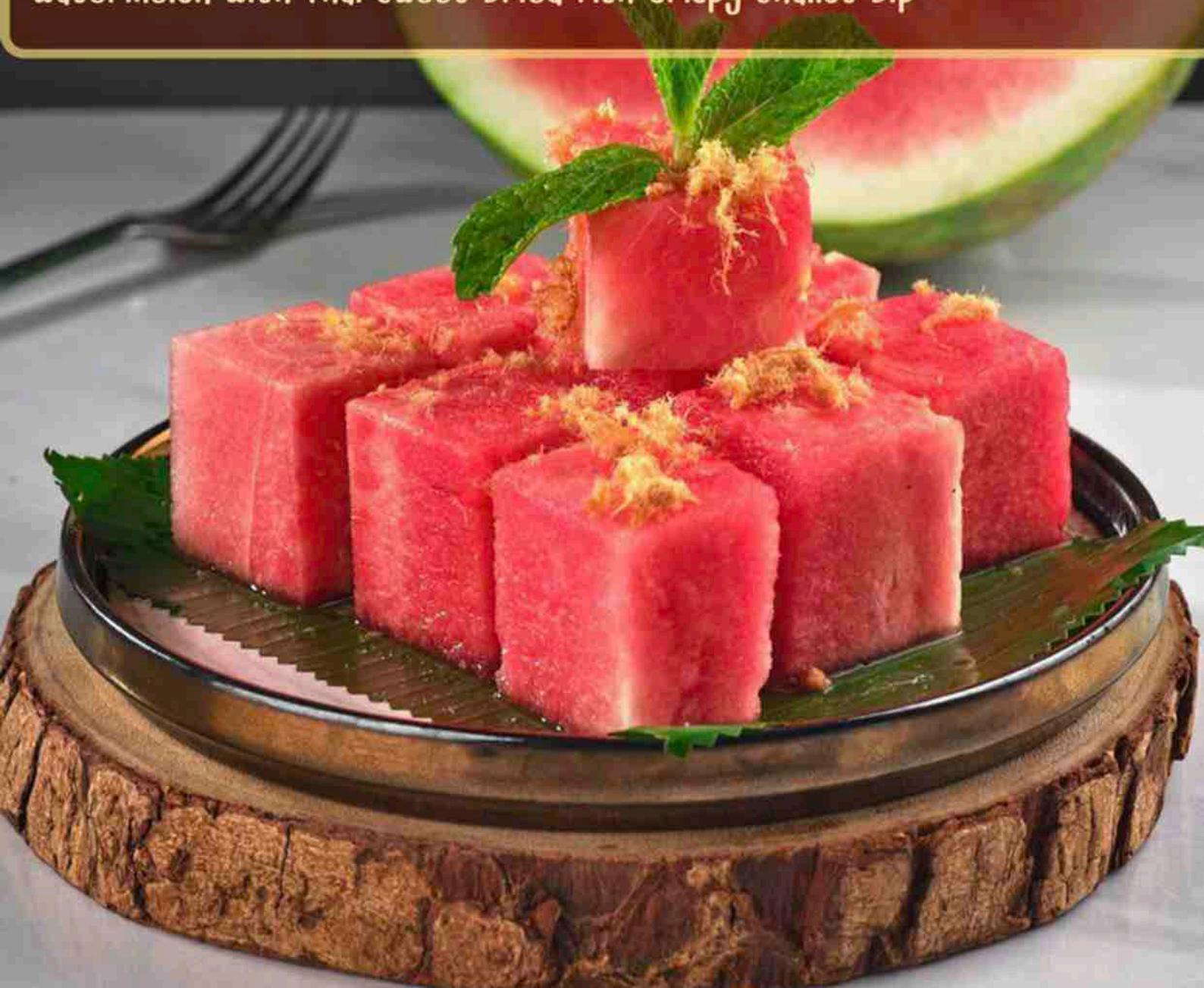
\$38



A6: Tangmo Pla Hang : ຕາງໂມປ්‍රාහං

\$14

Watermelon With Thai Sweet Dried Fish Crispy Shallot Dip



Soup And Curry

ទូបនៃលាមណ៍



ແກງເຈື້ອວໜວານ

C1: Kaeng Kaew Wan

Green Curry

Chicken ແກງເຈື້ອວໜວານໄກ \$28

Wagyu Beef ເນື້ອວາກິວ \$78 / 120g

It's known for a balance of spicy, sweet, and savory flavors, often served with chicken, beef, or tofu, and eaten with rice or rice noodles





C2: Signature Golden Massaman Gai
ສັບສົນ ນ່ອງໄຈ

Tender chicken braised in a golden
Massaman curry

\$28



C3: Gang Dang Ped Yang
ແກງແດງເປົ້ນຍາງ

Roast duck simmered in a fragrant
Thai red curry

\$28



ຕົມຢົມກຸງ

C4: Tom Yum Goong

\$38



The exact origin of Tom Yum Goong isn't pinpointed to one person, but the Tom Yum (spicy and sour soup) concept existed in Thailand for a long time, with mentions dating back to the reign of King Rama V (late 19th century).



ຕົມຂາໄກ

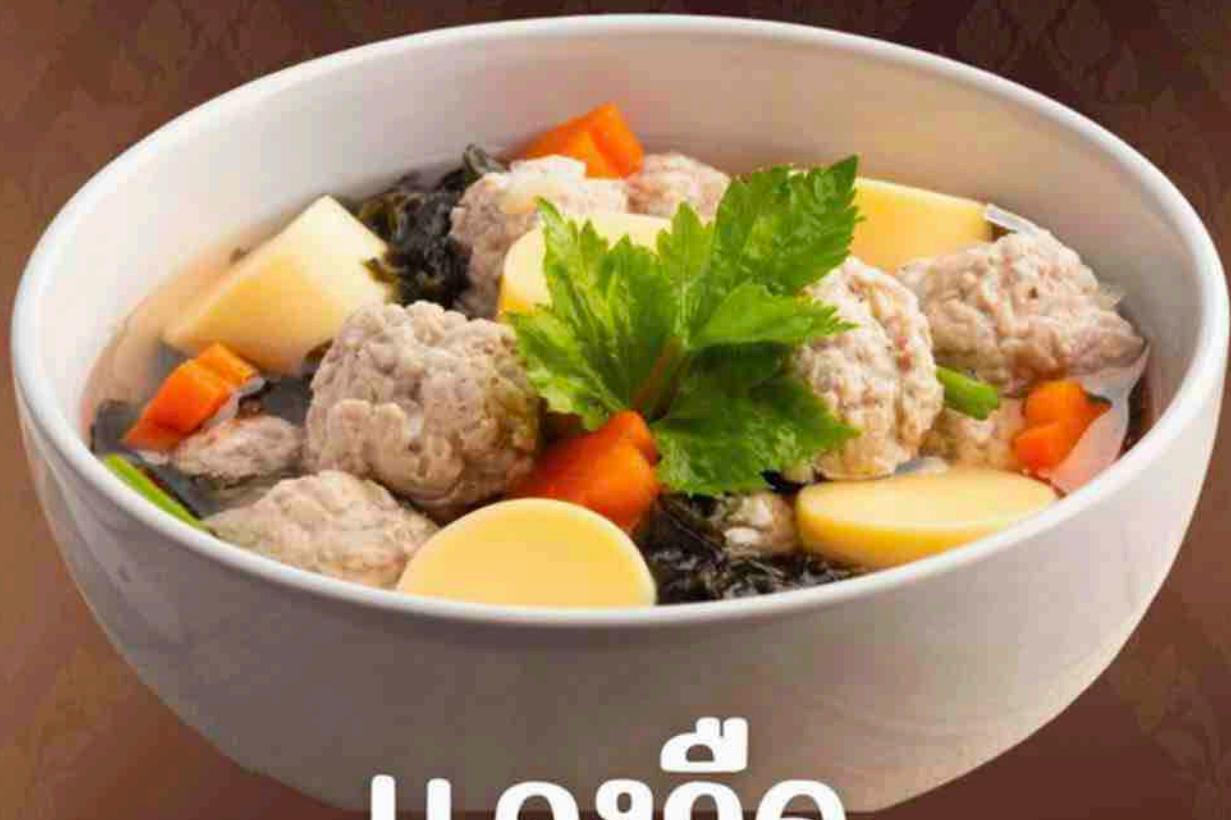
C5: Tom Kha Gai
Thai Chicken Coconut Soup

\$28



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.





ແກງຈີຕ

C6: Clear Soup

Homestyle Thai Clear Soup

\$28

A light, comforting clear soup with naturally sweet, slow-simmered broth. Prepared with minced pork or chicken, napa cabbage, glass noodles, and silky egg tofu, gently seasoned with a touch of white pepper. Clean, warming, and easy to enjoy — a quiet reflection of Thai home cooking, perfect for a lighter moment at the table.



Main Course

ମୁଖ୍ୟ ପର୍ଯ୍ୟାନ୍ୟାଳ୍ୟ



“ອານໄກ ອບນໍ້າຜິງ”

M1: Honey Baked Chicken Breast

\$38

Honey-baked chicken breast: To prevent the chicken from tasting too ordinary, we take it to the next level by coating it with honey to enhance the flavor and aroma. The sweet fragrance of honey adds a well-rounded and harmonious touch. Serve with hot steamed rice.

ເນື້ອປຸກອນຜິດຜາງກະໜ່າ!

M2: Stir-Fried Jumbo Crab Meat With Curry Powder

\$58 (180g)

Stir-Fried crab with curry powder is a Thai dish influenced by Chinese cuisine and Indian spices. It originated in traditional Chinese restaurants in Thailand. Fresh crab is stir-fried with a curry sauce containing Indian spices, resulting in a rich and fragrant flavor. While once a luxurious and rare dish, it is now widely popular due to its unique and well-balanced taste.





ໄກພັດເມື່ອມະຂ່ວງໜີ່ພານຕໍ່ M3: Thai Cashew Chicken Kai phad med mamonghimmapan

\$38

"Cashew Chicken" originates from a Sichuan dish called "Gongbao Jiding," or in Thai, "Palace Guardian Chicken." This dish is widely enjoyed by both Chinese and foreigners for its balanced sweet, sour, salty, and spicy flavors. It's said that "Palace Guardian Chicken" dates back to the time of Emperor Xiangfeng of the Qing Dynasty, originating from Ding Baojin, a high-ranking official from Guizhou who greatly enjoyed chicken stir-fried with peanuts and dried chilies. He would always order it for banquets. Later, he contributed significantly to the country and was appointed a protector by the imperial court, hence the name "Palace Guardian Chicken." "kai pad

In Thailand, this dish is widely known and can be found in Chinese restaurants. Later, the recipe was adapted by replacing peanuts with cashews, hence the name "Cashew Chicken."

ធម្មនគរោះ

M4: Pad ka prao

Stir fried Thai basil with minced pork

\$28

This is a traditional Thai stir-fry dish made with minced meat or seafood, stir-fried with basil leaves and other ingredients such as shallots, garlic, and chilies, seasoned with soy sauce, sugar, and fish sauce. It is typically served with rice, a fried egg, and chili fish sauce. It's a source of pride for Thais that this seemingly ordinary Thai dish has gained international attention.





ปลาหมึกนึ่งมะนาว

M5: Pla muk nung manaw

Steamed Squid with Spicy and Sour Sauce

\$48

Steamed squid with lime is a delicious dish for those who love bold flavors. It uses large squid, steamed and then topped with a flavorful sauce.

Delicious and spicy!

กุ้งผัดสะตอ

M6: koong phad sa-to

Wok-Fried Prawn with Petbai Beans

\$38

When talking about ingredients from Southern Thailand, the name "Sator" (stink bean) definitely comes to mind. That green pod with its beautiful green seeds inside, its nutty flavor, and its unique aroma—it's definitely one of them. Today, Eat Well, Live Well takes you to make a delicious and spicy Southern Thai dish: Stir-fried Shrimp with Sator. Let's look at the ingredients and how to make it!



Chu Chi

M7: Chu Chee Goong

Wok-Fried Prawns with Thai Red Curry

\$38

Chu Chi is a type of Thai curry. It uses a roasted curry paste, but the sauce is thicker, with a reddish-orange color and a rich, oily consistency than regular red curry. It has a mild, slightly sweet flavor, is not spicy, and has a fragrant coconut milk aroma. It is commonly made with shrimp, sea bass, mackerel, and other soft-fleshed fish, seasoned with fish sauce and palm sugar, and garnished with finely chopped kaffir lime leaves and thinly sliced red chili peppers.



Fish Menu

ମନୁଷୀ

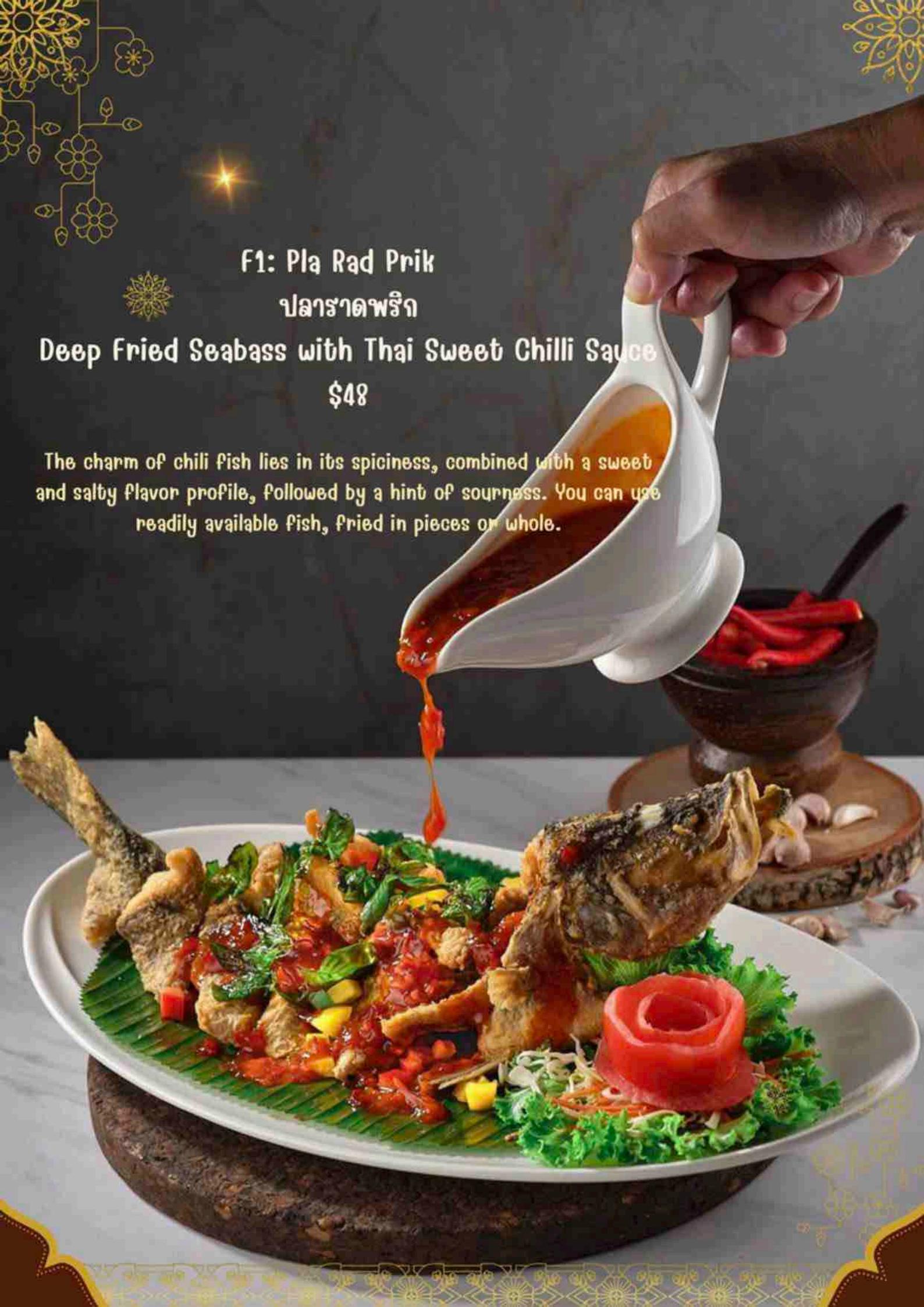
F1: Pla Rad Prik

ปลาราดพริก

Deep Fried Seabass with Thai Sweet Chilli 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. You can use readily available fish, fried in pieces or whole.



ปลากระพงทอดน้ำปลา

F2: Pla Kapong Tod Nam Pla

Deep Fried Seabass with Fish Sauce and
Thai Mango Salad

\$48

Deep-fried sea bass with fish sauce is a distinctive and beloved dish in Thai cuisine. The high-quality sea bass, crispy on the outside and tender on the inside, combined with the flavorful taste of authentic fish sauce, makes this dish popular not only in Thailand but also in many cultures around the world.



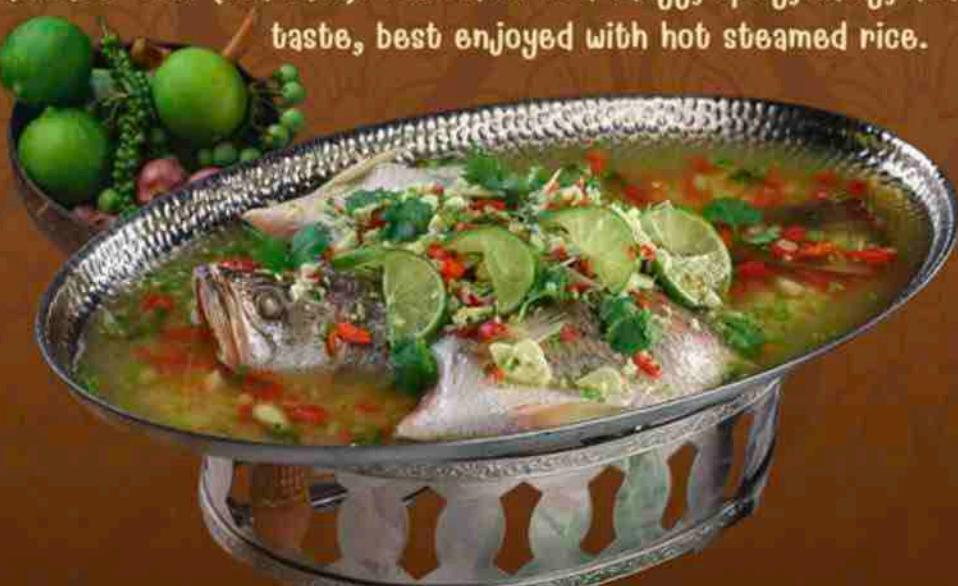
ปลากระพงนึ่งมะนาว

F3: Pla Kapong Neung Manao

Steamed Seabass with Green Lime

\$48

Steamed fish with lime originates from a traditional central Thai dish. It uses herbs such as lime, lemongrass, ginger, and garlic to remove the fishy smell of freshwater fish (which may have a muddy odor). It's a popular dish that can be adapted for both freshwater fish (tilapia) and saltwater fish (sea bass). The flavor is a tangy, spicy, salty, and sweet, well-balanced taste, best enjoyed with hot steamed rice.



Side Dish

ରାତ୍ଶୀଳ



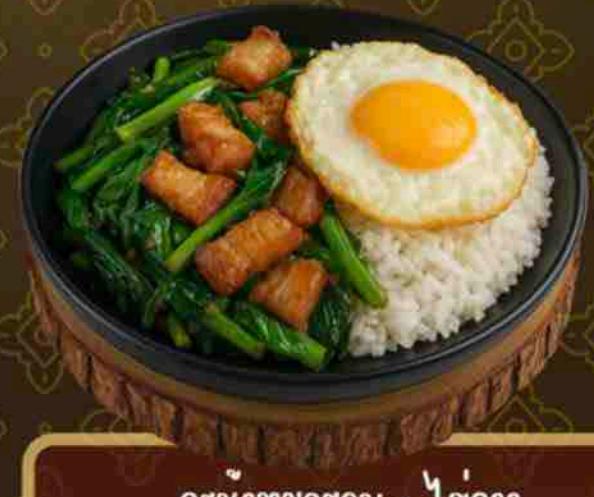
ເພື່ອກະເພົາຫຼຸງ + ໄຊ່ຄາວ
D1: Holy Basil Pork with
Rice + Egg
\$24



ໄກ່ກະເທິງ + ໄຊ່ຄາວ
D2: Garlic Chicken w Rice + Egg
\$24



ໄກ່ຫີ່ນໍ + ໄຊ່ຄາວ
D3: Honey Chicken w Rice + Egg
\$24



ຄະໜ້າໜຸດຮອນ + ໄຊ່ຄາວ
D4: Fried Kalan and Crispy Pork w
Rice + Egg
\$24

Fried Rice

ខ្សោយបាយ

ខោគដែលស៊ូប័រទេ

R1: Khaw phad sabparod
Pineapple Fried Rice

\$28

Pineapple Fried rice is a type of Thai fried rice. It's a popular one-dish meal among foreign tourists.

Pineapple Fried rice is likely a relatively new dish, a fusion of several culinary cultures. The stir-frying technique comes from China, while the addition of ham or sausages, bell peppers, and cashews is from Western culture. It also incorporates curry powder, a staple spice from India, all mixed with rice, pineapple, and meat. It's seasoned with sugar, soy sauce, and vinegar. When it's done, the fried rice is served in a halved pineapple shell.





ข้าวผัดหัวเลี้ยง
R2: Black Olive Fried Rice
\$24



ข้าวผัดแกงเขียวหวาน
R3: Green curry Fried rice
\$24



ข้าวผัดทะเล
R4: Sea Food Fried Rice
\$24



ข้าวผัดซีฟู้ด
R5: Tom Yum Goong Fried Rice
\$24

Noodles

ເນື້ອດີ



ผัดไทยขุ่น
N1: Pad thai khong
\$24



ผัดซีอิ๊วกุ้ง
N2: Pad See Ew koong
\$24



ผัดวุ้นเส้น ฉะออมหมูสับ
N3: Phad woon san moo sab
Stir-Fried Glass Noodles With Cha-om And Minced Pork
\$24



ราดหน้าทะเล
N4: Rad Na With Seafood
Thai Hor Fun
\$24

ក្បាហបុរិនមេន

N5: Goong op woon sen

Baked Shrimp with Glass Noodle in Clay Pot

\$48

Shrimp with Glass Noodles is a popular Thai-Chinese dish that combines the deliciousness of chewy glass noodles with fresh shrimp, baked in an earthenware pot. It's seasoned with a savory blend of spices like black pepper, garlic, and coriander root. Originating from the use of mung bean glass noodles (introduced by the Chinese), this dish was adapted to be baked with shrimp and herbs, resulting in a fragrant, unique, and delicious flavor that is enjoyed by people of all ages to this day.



ក្បាហពីខាងក្រោមពុំមេន

N6: kway teow kai tun mara

Thai braised chicken noodles

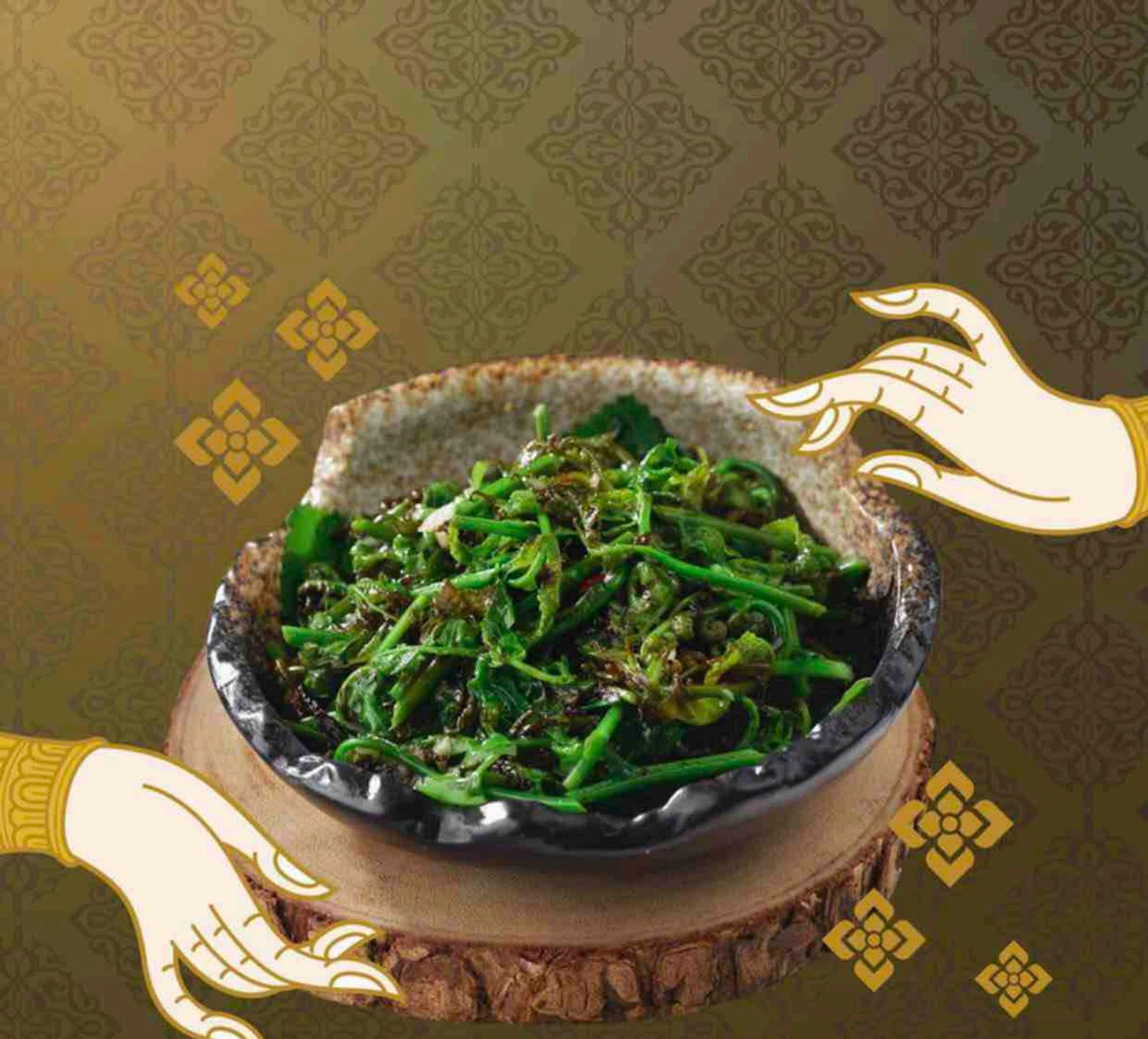
\$28

Braised chicken with bitter melon (or chicken noodle soup with bitter melon) originated from Chinese (Hokkien/Teochew) noodle shops that commonly added bitter melon to their soups. It's believed that someone tried adding sliced raw bitter melon to chicken noodle soup and found it effectively cut through the richness of the broth, thus spreading and becoming a popular dish in chicken noodle soup restaurants throughout Thailand.



Vegetables

(ମୁଖପତ୍ର)



ឃុំភកុំ

V1: Pad Phak Kud

Stir Vegetable Fern With Oyster Sauce

\$28

Ferns are a type of fern that can be used in cooking and as a medicinal herb. They are more commonly found along riverbanks or in wetlands than in dense forests or fertile areas, especially during the rainy season. They are widely distributed throughout Asia and Oceania. Furthermore, ferns serve as an indicator of environmental conditions; if the air is poor, the soil is impure, or contaminated with chemicals, ferns will not grow or sprout in that area.

Because ferns are edible, have a good taste, and grow naturally along sunny riverbanks, they are readily available. They are also rich in beneficial properties, making them popular for consumption and culinary use. The leaves can be boiled to make a drink or eaten raw to reduce fever and inflammation. They are commonly used in various dishes, including stir-fried with oyster sauce, in curries, soups, blanched and dipped in chili paste (especially popular in southern Thailand with budu), Fern salad, and in sour curry, among many others.

“ຢໍາຜ້ານຸ່ງ ກຮອງ”



V2: Yam Pak Boong Tod Krop
Crispy Morning Glory Salad with Spicy
\$38

Crispy water spinach salad is easy to make! Start by coating water spinach in a thin batter and frying until golden brown and fragrant. Every bite is crunchy!  Toss with a flavorful, tangy, sweet, and spicy dressing. Add shrimp or minced pork as desired. Serve and enjoy! Try it, it's guaranteed delicious!



ผัดดอกผักปูรัง

V3: Phad dok phuk prung Thai Flower With Oysters Sauce

\$28

Relieves internal heat/reduces Fever: The entire plant has a cooling effect, helping to expel heat toxins, reduce Fever, and relieve symptoms of internal heat.

Aids digestion/relieves constipation: The mucilage in *Basella alba* has a mild laxative effect, making it suitable for children and pregnant women.

Improves eyesight: Young shoots, leaves, and flowers are high in beta-carotene.

Aids the urinary system: A decoction of fresh leaves and stems can be drunk to relieve urinary retention (cystitis).

Relieves bloating: A decoction of fresh stems can be consumed.



ผัดผักรวม

V4: Phad phak leam Mixes Veggies With Oysters Sauce

\$28

Mixed vegetable stir-fry is a healthy dish packed with nutrients and benefits from a variety of vegetables. It's a great main course for the whole family, perfect for health-conscious individuals.

ຜົກກະພຸກຄໍ່າຫຼາກ

V5: Phad puk kalam nam pla Cabbage With Thai Fish Sauce

\$28

Stir-Fried cabbage with fish sauce is a popular vegetable dish that uses only a few ingredients but delivers a perfectly balanced flavor. The highlight is the sweet and crispy cabbage, stir-fried over high heat with fragrant fish sauce drizzled around the hot pan before quickly tossing the vegetables in. The dish is further enhanced with crispy fried dried shrimp and fried garlic. Served with hot steamed rice, it's a truly delightful meal.



ຄະຫຼາພູດຮອບ

V6: kana moo krob Fried Kaian And Crispy Pork

\$38

Crispy Pork with Kale is a popular Thai dish loved by many. It features fresh, crispy kale and delightfully crunchy pork, stir-fried with chili, garlic, and oyster sauce. The fragrant and delicious dish is perfect served with hot steamed rice.



Salad

శ్రీ తో గౌప



ឃុំសំឡុង

S1: Yum Som Choon

Thai mango salad with Stir-fried crispy catfish

\$38

Som Chun, also known as Som Lim or Mango Chun, is a type of Thai snack. It is used as an accompaniment to stir-fried dishes or eaten as a snack with alcoholic beverages. It is also sometimes eaten with hot steamed rice, especially for those recovering from illness. Som Chun is divided into two types: the villager's version, which involves mixing sour fruits such as unripe mangoes or star fruit with sugar, fish sauce, and dried shrimp, and the royal court version, which is topped with various ingredients such as sweet pork or crispy catfish.



ម៉ាគុណមេងទាន់តេ

S2: yum voon sen talay
Glass Noodle Seafood Salad
\$28



ម៉ាខាងតេ

S3: Yum talay
Thai Salad W Seafood
\$38



តាំបុបារា

S4: Tum Pu pla ra
Thai Papaya Salad with Crab
\$28



តាំងឃុំ

S5: Tum Thai
Thai Papaya Salad
\$24



ຢັ້ງຜັກກູງຄຸງ

S6: yum phak khud khong
Paco Fern Salad with Prawns

\$38

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. Here's the recipe for this fern shoot salad.



ລາບກູງ

S7: Lab Khong
Spicy prawns ດີ ສາລັດ

\$38

Shrimp larb shares a similar origin to "larb," a traditional Northeastern Thai-Lao dish that originated in southern China. The word "larb" means finely chopped and is a homophone for "larb" (fortune), hence it's often eaten on special occasions or to celebrate victories. Shrimp larb is a variation of typical meat larb, using cooked shrimp instead of minced meat, seasoned with herbs and spices similar to Northeastern Thai larb, such as roasted rice powder, chili powder, shallots, coriander, and mint leaves. This results in the same spicy flavor as the original but with seafood as the main ingredient.

Eggs Meal
ମୁଖ୍ୟ

ໄຟ້ຂ່າຍລາວ ປຸດອຸນ

E1: kei keu lava poo kon
Jumbo Crab LaVa Creamy
Omelette
\$38

It evolved from 'rice with creamy egg,' a type of omelet that's made soft and runny like lava by adding ingredients like milk or cream, resulting in a thick, gooey, and moist texture unlike typical omelets. It's then poured over hot rice and is often topped with various toppings, making it very popular in Thailand.



ໄຊ'ເຈື້ອຈະອານ

E2: Cha-om Omelette

Crispy Climbing Wattle Omelette

\$28



ໄຊ'ເຈື້ອພູ້ສັບ/ຖົງສັບ

E3: Kei jeow Moo / Khong
Minced Pork/Shrimp
Omelette

\$24/\$28

ໄຊ'ເຈື້ອປຸກ້ອນ ຄອນໂດ

E4: kei jeow poo kon condo

Jumbo Crab Omelette

\$38



Thai Chili Paste & Vegetables Set

ເຊື້ອນ້າພວມ ແລະ ຜົມ



น้ำพริกลองปู

SS1: Nam Phrik Lon Pu
Crab in Coconut Milk Dip

\$58

Nam Prik Lon Poo (or Lon Poo) is an ancient Thai dish in the "Lon" Family, which refers to dipping sauces with a sour, salty, and sweet flavor, fragrant with coconut milk, and not as spicy as typical chili pastes. It emphasizes fresh ingredients, mainly crab meat, and is often a recipe passed down through generations in the royal court. It's made with thick coconut milk, seasoned with palm sugar and tamarind paste, and includes chilies, onions, and kaffir lime leaves for a mild flavor. It's typically served with a variety of fresh vegetables.



ນ້ຳພົກອ້ອງ

SS2: Nam Phrik Ong
Spicy Northern Thai Pork and Tomato

\$48

Nam Prik Ong originates from the Tai Yai or Burmese people. Legend says it came from a Burmese man named "Aung Maung" who made and ate it with his children, eventually becoming popular in Northern Thailand (Lanna). It's an orange-colored chili paste made from tomatoes and dried chilies, with a balanced sweet, sour, salty, and slightly spicy flavor. It's typically eaten with fresh or blanched vegetables.

vegetarian
recommendation
อาหารโภชนา

vegetarian
recommendation
อาหารเจ

Homemade Spring Rolls : ปอเปี๊ยะ โซขเมด \$18

Deep fried Tofu : เต้าหู้ทอด \$18

Tofu Holy Basil Stir-Fried : ผัดตะเพ раเต้าหู้ \$24

Pineapple Fried Rice : ข้าวผัดสับปะรด \$28

Thai Olives Fried Rice : ข้าวผัดชนวนเหลือยขน \$24

Tofu clear soup : ต้มจืดเต้าหู้ \$24

Clear Tom Yum soup with mixed : ต้มข่าวน้ำใสผัดรวม \$38

Pad See Ew : ผัดซีอิ๊ว \$24

Stir-fried glass noodles with cha-om : ผัดวุ้นเส้น ชะอม \$24

DESSERTS

ឃុំនៃទាន



Mango Sticky Rice : ឃុំនៃទាន

\$24



Coconut Milk Duck Jelly : ឃុំបុំទាន

\$24

DESSERTS

ឃុំនៃកាហុត



Rice Ball With Taro In Coconut Milk

: ឃុំនៃកាហុត \$18

ไอศกรีมกะทิ

Coconut Milk Ice Cream

ເອົນ ຂວານ ມັນ ຈາກກະທິແກ້



\$28