

# BELGA

ROOFTOP BAR & BRASSERIE

## MENU



**ENROLL NOW & EARN REWARDS**

  **BELGABANGKOK**

WiFi Username: belga | Password: belgaon32

# MOULES FRITES (½ KG / 1KG)

Our Mussels are served with Homemade Belgian Fries and Mayonnaise

**B**

## Moules Marinière

White Wine, Shallots, Parsley

**690 / 1,250**

### Suggested Pairing

Wine: *Velenosi Pecorino, Prope IGT, Italy*  
Gls: 350 / Btl: 1,700

**B**

## Moules Hoegaarden

White Beer, Pancetta, Cream

**690 / 1,250**

### Suggested Pairing

Beer: *Blanche De Bruges, Belgium*  
Gls 25 cl: 190 / Gls 50 cl: 360



## Moules du Jour

Flavour of the Day

**690 / 1,250**

## Moules Tom Yum

Chili Paste, Lime, Coriander

**690 / 1,250**

**F**irst mentioned in a Flemish manuscript in 1781, "Moules Frites", black mussels served with French fries, have been the most popular dish in Belgian cuisine for a long time. Originally described as the "Poor Man's Meat" due to the wide availability of both mussels and potatoes to the people of Belgium, nowadays the mussels used for this dish have gained the nickname "Black Gold" due to increasing demand and also their use in more high-end restaurants throughout Europe. A dish that can be prepared in endless ways, Moules Frites is a must try when visiting Belgium, or Belga Rooftop Bar & Brasserie. Here our chef Ouu sources the mussels from around the world, depending on the best season and quality, to bring a taste of Belgium's national dish to you. And the fries? We make them in house, using the best quality potatoes and cooking them three times (yes, three times) to ensure the perfect ratio of crisp crust and soft center. Enjoy!

**V** - VEGETARIAN | **B** - SIGNATURE DISH | **VE** - VEGAN

Please let us know if you have any allergies or dietary requirements.  
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## OYSTERS

"Our Oysters are sourced from the French Atlantic Coast"

<b>Fresh Oysters</b>	<b>135 Per Piece</b>
Mignonette Sauce, Lemon	
<b>Oysters au Gratin</b>	<b>150 Per Piece</b>
Spinach, Four Cheese, Brioche	
<b>Oysters Kilpatrick</b>	<b>150 Per Piece</b>
Spicy Tomato Sauce, Crispy Bacon	

### SUGGESTED PARING

Wine: Moulin De Gassac Chardonnay, France Gls: 330 / Btl: 1,600

## IDEAL FOR SHARING

<b>Artisan Cheese</b>	<b>380 / 690</b>
Served with Crispy Bread and Pickles	
<b>Artisanal Platter</b>	<b>690 / 1,190</b>
Dry-aged Ham, Paris Ham, Artisan Cheese	
<b>Cheese Fondue "à la Bière" (For Two) V B</b>	<b>720</b>
Endive, Seasonal Vegetables, Brioche, Belgian Beer	

### SUGGESTED PARING

Wine: White - Bread & Butter Chardonnay, USA Gl:420 Btl:2,050

Wine: Red - Moulin De Gassac Syrah, France Gl:330 Btl:1,600

## FROM THE STOVE

### CROQUETTES

<b>Cheese V B</b>	<b>320</b>
<b>Grey Shrimp B</b>	<b>420</b>
<b>Mixed</b>	<b>480</b>
<b>Endive au Gratin B</b>	<b>320</b>
Paris Ham, Béchamel, Four Cheese	
<b>Pulled Pork Bites</b>	
<b>380</b>	
Pommes Fondante, Hazelnut, Chives	
<b>Risotto Ardennais V</b>	<b>420 / 650</b>
Champagne, Wild Mushrooms, Truffle	
<b>Codfish Croquette N' Chips</b>	<b>520</b>
Homemade Frites and Tartar Sauce	
<b>Escargots Gratinés</b>	<b>590</b>
Garlic Butter, Tarragon Cream, Garlic Bread	

## SALADS

<b>Salade Liegeoise B</b>	<b>290 / 480</b>
Green Beans, Lettuce, Lardons, Potatoes, Egg	
<b>Salade de Chicons V</b>	<b>320</b>
Endive, Comte, Walnut, Celery and Green Apple	
<b>Warm Duck Confit Salad B</b>	<b>480</b>
Roasted Beetroot, Mesclun and Honey Dressing	
<b>Grey Shrimp Salad</b>	<b>550</b>
Tomato, Iceberg, Mayonnaise	

## FROM THE LARDER

<b>Crab and Endive Bites</b>	<b>420</b>
Avocado, Red Chili, Ginger	
<b>Tuna-Lemongrass Tartare B</b>	<b>450</b>
Soy-Sesame Dressing, Lime, Coriander	
<b>Marinated Salmon</b>	<b>450</b>
Honey Mustard Sauce, Dill, Crispy Bread	
<b>L'Americain</b>	<b>490</b>
Traditional Beef Tartare, Mayonnaise and Crispy Bread	



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# SEAFOOD

- Flamed Prawns** 650  
Cream of Bisque, Capsicum, Pilaf Jasmine Rice
- Roasted Salmon** 780  
Buttered Zucchini, Garden Vegetables,  
Salmon Roe, Herb Oil
- Steamed Cod Fish** **B** 820  
Mussel Velouté, Fennel, Grapes & Tarragon
- SUGGESTED PARING**  
Beer: *Suggestion Chimay Gold* Gls:33cl 360
- Pan-Seared Hokkaido Scallops** 820  
Cream of Endive, Pommes Duchesse, Leek, Crispy Pancetta
- Grilled Mediterranean Octopus** 850  
Confit Garlic, Baby Heirloom Tomato Salad,  
Smoked Capsicum
- Canadian Lobster** 1,150 / 1,990  
Garlic Butter, Bearnaise Sauce
- Pan-Seared Fillets of Dover Sole** 1,290  
Green Olives, Tomato, Pine Nut, Basil, Pommes Purée
- SUGGESTED PARING**  
Wine: *Bread & Butter Chardonnay, USA* Gls: 420 Btl: 2,050

# SLOW COOKED & BRAISED

- BELGA Waterzooi** **B** 650  
Slow Cooked Chicken Breast, White Wine Sauce,  
Garden Vegetables
- SUGGESTED PARING**  
Wine: *Whitehaven Pinot Noir, New Zealand* Gls:420 Btl:2050
- Boulets à la Liégeoise** 750  
Traditional Meatballs, Caramelized Onions, Green Beans
- Pork Rouladen** 780  
Prune, Trippel Beer, Potatoes with Skin,  
Goat Cheese and Chives
- Barbecue-Style Pork Ribs** 790 / 1,490  
Dark Beer, Coleslaw, Mayonnaise, Frites
- Carbonnade à la Flammande** **B** 850  
Braised Beef with Stout Beer, Pancetta and Mustard
- SUGGESTED PARING**  
Beer: *Chimay Blue* Gls:33cl 350
- Braised Lamb Shank** 990  
Glazed with Rosemary and Honey, and Choice of Side Dish

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# BUTCHER'S CHOICE

## L'Américain

490 / 750

Traditional Beef Tartare

Mayonnaise and choice of Crispy Bread or Frites

## FROM THE GRILL

### Steak Frites

Australian Beef, Homemade Fries, Green Salad,  
Choice of 1 Sauce Sirloin (300 g) / Rib-eye (300 g)

1,350 / 1,590

### Cote de Boeuf, Bone in Rib-eye (1KG)

Homemade Fries, Green Salad, Choice of 2 Sauces

3,650

#### SUGGESTED PARING

Wine: Lander Jenkins, Cabernet Sauvignon,  
Napa Valley, USA

1,900

#### Sauces

Red Wine, Creamy Peppercorn, Bearnaise

### Belga Burger

Homemade Australian Lamb Patty, Cumin Bun, Tomato  
Chutney, Brillat Savarin

630

## GARNITURES

**Frites Maison (Homemade Belgian Fries) V** 250

Homemade French Fries and Truffle Mayo

**Seasonal Vegetable Cocotte V** 190

Broccoli, Baby Carrot, Brussel Sprout,  
Shallot and Butter

**Stoemp – Root Vegetable Mash V** 190

Celeriac, Carrot, Potatoes and Cream of Leek

**Creamed Spinach V** 190

**Mashed Potatoes V** 190

Cream and Butter

**Sautéed Mushrooms V** 190

Mixed Mushrooms, Shallot, Garlic and Chopped Herbs

**Mesclun Salad VE** 190

Salanova, Radicchio, Radish and Beer Vinaigrette

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# VEGETARIAN & VEGAN

**Salade de Chicons V** 320

Endive, Comte, Walnut, Celery and Green Apple

**Cheese Croquettes V** 320

**Artisan Cheese V** 380 / 690

Served with Crispy Bread and Pickles

**Cheese Fondue Cheese Fondue "à la Bière" (For Two) V** 720

Endive, Seasonal Vegetables, Brioche Bread

**Risotto aux Tomates V VE** 490

Baby Heirloom Tomatoes and Basil

**VEGAN OPTION AVAILABLE**

**Artisan Vegan Double Burger VE** 520

Homemade Vegan BBQ Sauce, Fruit Ketchup and Vegan Cheese



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# DESSERTS

## GAUFRES

### The famous Belgian waffles

Whilst waffles, or "Gaufres" as they are called in Belgium, have been served for a long time, the first mentioning of the dish can be found in a book from 1874 named "La patisserie et la confiture" by Philippe Cauderlier naming a recipe for "Gaufres de Bruxelles". Based on a recipe of a well known pastry chef Florian Dachet of the city of Ghent in Belgium, the waffles have since gained nationwide attraction and are today served throughout the country. At Belga, we offer our take on this famous delicacy - and they are a must try!

#### LIÈGE WAFFLE

Chewy & Yeasty  
**250**

#### BRUXELLES WAFFLE

light & Crisp  
**250**

Choose two of the below garnishes to accompany your waffle: Belgian Chocolate Sauce, Caramel Sauce, Fresh Strawberries, Vanilla Whipped Cream, Vanilla Ice Cream

#### BELGIAN CHOCOLATE MOUSSE

Cocoa Meringue  
**290**

#### APPLE TART

Almond Cream, Beer Caramel  
**290**

#### BELGA WAFFLE TOWER

The Best of Belgium  
**390**

#### DAME BLANCHE

Vanilla Ice Cream, Chantilly, Belgian  
Chocolate Sauce  
**390**

#### BELGA BOMB

Frozen Speculoos Parfait, Praline  
Feuilletine, Chocolate Ganache  
**420**

#### BELGIAN CHOCOLATE FONDUE

Chef's Selection of Condiments  
**590**

#### ICE CREAMS AND SORBETS

**85/scoop**

Vanilla | Belgian Chocolate |  
Salted Caramel  
Rum Raisin | Raspberry |  
Passion Fruit

#### ARTISAN CHEESE PLATTER

Imported Cheese  
**380 / 690**

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