

BELGA

ROOFTOP BAR & BRASSERIE

BELGIAN-STYLE DINNER

Can be personalize for 2-10 Persons
2,500 ++ per person
(Minimum spend 10,000 excludes taxes)

AMUSE BOUCHE

Grey Shrimp Croquettes

ENTREE

Traditional Liégeoise Salad
Lardons, New Potatoes, Green Beans, Egg

MAIN COURSE

Steamed Brittany Cod Fish
Crushed Potatoes, Spinach, Whit Beer Velouté, Mussels & Caviar

DESSERT

Belgian Chocolate Tart
70 % Dark Chocolate Ganache, Chantilly Cream, Raspberries

BELGIAN BEER PAIRING

Prices per bottle.

AMUSE BOUCHE

Grey Shrimp Salad
Chouffe Soleil: 150THB ++

ENTREE

Traditional Liégeoise Salad
Lardons, New Potatoes, Green Beans, Egg
Vedett Blonde: 150THB++

MAIN COURSE

Steamed Brittany Cod Fish
Crushed Potatoes, Spinach, Whit Beer Velouté, Mussels & Caviar
Limburgse Witte: 150THB++

DESSERT

Belgian Chocolate Tart
70 % Dark Chocolate Ganache, Chantilly Cream, Raspberries
Lindemans Framboise: 150THB ++

One bottle for each course

BEVERAGE PACKAGE

(Including Bartender)
Premium THB 2,700 ++
***Limited to 3 hours only

COCKTAILS

Aperol Spritz
Negroni
Dry Martini

BEERS

Limburgse Witte
Chouffe Soleil

WINE

SPARKLING

Cruset Blanc de Blacs Extra Dry

WHITE WINE

DOMO Sauvignon Blanc, Spain 2017
Cruse Chardonnay Pays d'Oc, France 2017

RED

Feudo del Principe Nero D'Avola, Italy 2014
Cruse Cabernet Sauvignon Pays d'Oc, France 2017

WINE LIST

WHITE

Borgo Sanleo Pinot Grigio, Italy 2017 THB 990 ++
JL Quinson Petit Chablis , France 2017 THB 1,550 ++

RED

J.Bouchon Carmenere Reserva, Chile 2018 THB 990 ++
Monte del Frà Ripasso, Italy 2017 THB 1,200 ++

ROSE

Chateau Ferrages Provence, France 2018 THB 1,400++

SPARKLING & CHAMPAGNE

Fantinel Prosecco Extra Dry, Italy THB 1,200 ++
Victoire Brut Prestige NV Champagne THB 1,900 ++