



# BELGA X BOOZIA

## 5-COURSE WINE DINNER

13<sup>TH</sup> DECEMBER 2022 | FROM 7 PM - 10 PM  
THB 2,990++ PER PERSON

Truffle and Wild Mushroom, Purple Potatoes, Parmesan Tartlet  
- *Virage Cuvée Spumante* -

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Marinated Yellowfin Tuna  
Semi-Sundried Tomatoes, Stracciatella, Pistachio and Basil  
- *Bread & Butter Chardonnay* -

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Beef Carpaccio  
Cèpe, Peach, Arugula, Capers, Shaved Comté and Mustard  
- *Bread & Butter Pinot Noir* -

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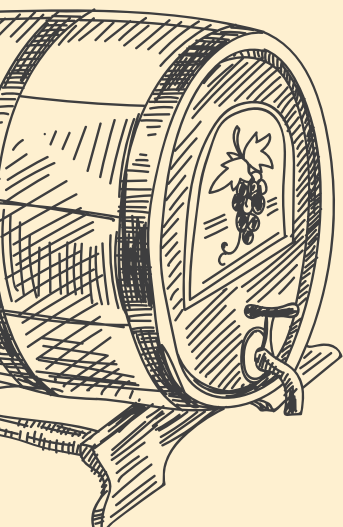
Roasted Red Label Chicken  
Butter-Seared Belgium Endive, Watercress, Morels, Crème Fraîche  
- *Adulation Zinfandel* -

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Herb-Crusted Lamb Rack  
Minted Peas Puree, Spicy Tomato, Pommes Pavé, Feta Cheese and Lamb Jus  
- *Hill Family Estate Cab-Shiraz-Merlot* -

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Belga Waffle  
Strawberry, Salted Caramel Ice Cream, Honey and Mascarpone  
*Coffee or Tea*



Please let us know if you have any allergies or dietary requirements  
Price are in Thai Baht and exclude 7% VAT and 10% service charge.

**BELGA**  
ROOFTOP BAR & BRASSERIE

