

# BELGA

ROOFTOP BAR & BRASSERIE

## FOOD



## ENROLL NOW & EARN REWARDS

### WIFI

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Username: belga  
Password: belgaon32

  belgabangkok



# MOULES FRITES ( 1 1/2 KG / 1 KG)

Our Mussels are served with Homemade Belgian Fries and Mayonnaise

**B**

**Moules Marinière,  
White Wine, Shallots, Parsley**

690 / 1,250

**Moules Tom Yum,  
Chili Paste, Lime, Coriander**

690 / 1,250



**B**

**Moules Hoegaarden,  
White Beer, Pancetta, Cream**

690 / 1,250

**Moules du Jour,  
Flavour of the Day**

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  
Price are in Thai Baht and exclude 7% VAT and 10% service charge.

# IDEAL FOR SHARING

## Artisanal Platter

Dry-aged Ham, Paris Ham, Artisan Cheese  
690 / 1,190

## Artisan Cheese

Served with Crispy Bread and Pickles  
380 / 690

## Cheese Fondue “à la Bière” (For Two)

Endive, Seasonal Vegetables, Brioche, Belgian Beer  
720

## Crab and Endive Bites

Avocado, Red Chili, Ginger  
390

## Pulled Pork Bites

Pommes Fondante, Hazelnut, Chives  
350

## Mixed Croquettes

480

# FROM THE STOVE

## CROQUETTES

### Grey Shrimp

B

### Cheese

V

B

### Mixed

420

320

480

## Cream of Belgium

Endive, Leek, Potatoes, Bacon  
320

## Codfish Croquette N’ Chips

Homemade Frites and Tartar Sauce  
520

## Escargots Gratinés

Garlic Butter, Tarragon Cream, Garlic Bread  
590

## Endive au Gratin

Paris Ham, Béchamel, Four Cheese  
320

## Risotto Ardennais

Champagne, Wild Mushrooms, Truffle  
590

# OYSTERS

“Our Oysters are sourced from  
the French Atlantic Coast”

## Fresh Oysters

Mignonette Sauce, Lemon  
135 Per Piece

## Oysters au Gratin

Spinach, Four Cheese, Brioche  
150 Per Piece

## Oysters Kilpatrick

Spicy Tomato Sauce, Crispy Bacon  
150 Per Piece

# SALADS

## Salade de Chicons

Endive, Comte, Walnut, Celery and Green Apple  
320

## Grey Shrimp Salad

Tomato, Iceberg, Mayonnaise  
550

## Salade Liegéoise

Green Beans, Lettuce, Lardons, Potatoes, Egg  
320

## Warm Duck Confit Salad

Roasted Beetroot, Mesclun and Honey Dressing  
480

# FROM THE LARDER

## L’Americain

Traditional Beef Tartare, Mayonnaise and Crispy Bread  
490

## Tuna-Lemongrass Tartare

Soy-Sesame Dressing, Lime, Coriander  
450

## Marinated Salmon

Honey Mustard Sauce, Dill, Crispy Bread  
450

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# SEAFOOD

## Roasted Salmon

Buttered Zucchini, Garden Vegetables, Salmon Roe, Herb Oil  
780

## Pan-Seared Fillets of Dover Sole

Green Olives, Tomato, Pine Nut, Basil, Pommes Purée  
1,290

## Flamed Prawns

Cream of Bisque, Capsicum, Pilaf Jasmine Rice  
650

## Steamed Cod Fish

Mussel Velouté, Fennel, Grapes & Tarragon  
820

## Pan-Seared Hokkaido Scallops

Cream of Endive, Pommes Duchesse, Leek, Crispy Pancetta  
820

## Grilled Mediterranean Octopus

Confit Garlic, Baby Heirloom Tomato Salad, Smoked Capsicum  
850

## Canadian Lobster

Garlic Butter, Bearnaise Sauce  
1,150 / 1,990

# SLOW COOKED & BRAISED

## BELGA Waterzooi

Slow Cooked Chicken Breast, White Wine Sauce, Garden Vegetables  
650

## Pork Rouladen

Prune, Trippel Beer, Potatoes with Skin, Goat Cheese and Chives  
780

## Barbecue-Style Pork Ribs

Dark Beer, Coleslaw, Mayonnaise, Frites  
790 / 1,490

## Braised Lamb Shank

Glazed with Rosemary and Honey, and Choice of Side Dish  
990

## Carbonnade à la Flammande

Braised Beef with Stout Beer, Pancetta and Mustard  
850

## Boulets à la Liégeoise

Traditional Meatballs, Caramelized Onions, Green Beans  
750

# FROM THE GRILL

## Belga Burger

Homemade Australian Lamb Patty, Cumin Bun, Tomato Chutney, Brillat Savarin  
590

## Bavette "Sauce au Poivre"

Flank Steak (200g), Caramelized Onions, Creamy Peppercorn Sauce and Frites  
790

## Steak Frites

Australian Beef, Homemade Fries, Green Salad, Choice of 1 Sauce  
**Sirloin (280g) / Rib-eye (280g)**  
1,190 / 1,390

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

Homemade Fries, Green Salad, Choice of 2 Sauces  
3,490

## Sauces

Red Wine | Creamy Peppercorn | Bearnaise



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# VEGETARIAN & VEGAN

## Salade de Chicons

Endive, Comte, Walnut, Celery and Green Apple  
320

V

## Artisan Cheese

Served with Crispy Bread and Pickles  
380 / 690

V

## Cheese Croquettes

320

V

## Artisan Vegan Double Burger

Homemade Vegan BBQ Sauce, Fruit Ketchup  
and Vegan Cheese  
520

VE

## Risotto aux Tomates

Baby Heirloom Tomatoes and Basil  
*Vegan Option Available*  
490

V

VE

## Cheese Fondue "à la Bière" (For Two)

Endive, Seasonal Vegetables, Brioche, Belgian Beer  
720

V

# GARNITURES

Frites Maison – Homemade Belgian Fries **B** V  
250

Seasonal Vegetable Cocotte V  
190

Stoemp – Root Vegetable Mash V  
190

Mesclun Salad VE  
190

Creamed Spinach V  
190

Mashed Potatoes V  
190

Sautéed Mushrooms V  
190



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