

BELGA

ROOFTOP BAR & BRASSERIE

MENU



ENROLL NOW & EARN REWARDS

  **BELGABANGKOK**

WiFi Username: belga | Password: belgaon32



BELGA

ROOFTOP BAR & BRASSERIE

KITCHEN PARTY BELGA X VANICHWATHANA

HOSTED BY MR. JOEL B. PAYNE, GLOBAL AMBASSADOR OF DELAS




3 HOURS FREE-FLOW WINES AND BELGIAN FOOD

DATE: 11TH JULY 2024

TIME: 7 PM – 10 PM

PRICE: THB 1,690++ PER PERSON



DELAS



VANICHWATHANA
SINCE 1975

APPETIZERS & BITES TO SHARE

- Frites Maison** (Homemade Belgian Fries) **V** **B** 250
Homemade French Fries and Truffle Mayo
- Croquettes Cheese** **V** 320
- Croquettes Crayfish** 420
- Croquettes Mixed** 480
- Codfish Croquette N' Chips** 520
Homemade Frites and Tartar Sauce
- Sandwich Martino (3 pcs)** **B** 340
Brioche, American Prepare, Martino Sauce, Cornichons, Egg
- Pulled Pork Bites** 380
Pommes Fondante, Hazelnut, Chives
- Crab and Endive Bites** 420
Avocado, Red Chili, Ginger
- Belga's Beer Bitterballen** 280 /440
Beef Ragout, Belgium Beer, Dijon Mustard 3 pcs 6 pcs
- Artisanal "Gehaktbrood"** 450
Country Style Terrine served with Dijon Mustard, Sourdough and Pickles
- Smoked Trout Tartare** 480
Smoked Trout, Mint Mayonnaise, Japanese Radish
- Escargots Gratinés** 590
Garlic Butter, Tarragon Cream, Garlic Bread

SALADS

- Salade Liégeoise** **B** 290 / 480
Green Beans, Lettuce, Lardons, Potatoes, Egg
- Salade de Chicons** **V** 320
Endive, Comte, Walnut, Celery and Green Apple
- Salade Lardon** 460
Lettuce, Raspberry Dressing, Flamed Lardons, Croutons
- Crayfish Salad** **B** 550
Tomato, Iceberg, Mayonnaise

PLATTERS

- Belga Platter** 770
The Finest Selection of Cheeses and Cold Cut Bites, Served with Belga's Signature Sourdough Bread
- Belga Platter Royal** 1,390
The Finest Selection of Cheeses and Cold Cut Bites, Served with Belga's Signature Sourdough Bread

CHEESE SELECTION

- Premium Local Cheese Platter** **V** 690
Inspired by
Brie, Tomme de Savoie, Blue Stilton, Munster
Served with Belga's Signature Bread and Pickles
- "In addition to our focus on fresh produce, Belga takes pride in showcasing the artisanal cheeses of Chiang Mai and Chiang Rai. These regions, renowned for their dairy farms, produce high-quality cheeses that add a distinct local flavor to Belga's offerings."*
- Premium Classic Cheese Platter** **V** 920
Brillat Savarin, Comte 30 months, Bleu d'auvergne, Epoisses
Served with Belga's Signature Bread and Pickles

OYSTERS

"Our Oysters are sourced from the French Atlantic Coast"

- Fresh Oysters** 135 Per Piece
Mignonette Sauce, Lemon
- Oysters au Gratin** 150 Per Piece
Spinach, Four Cheese, Brioche
- Oysters Kilpatrick** 150 Per Piece



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

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MOULES FRITES (½ KG / 1KG)

Our Mussels are served with Homemade Belgian Fries and Mayonnaise

B

Moules Marinière

White Wine, Shallots, Parsley

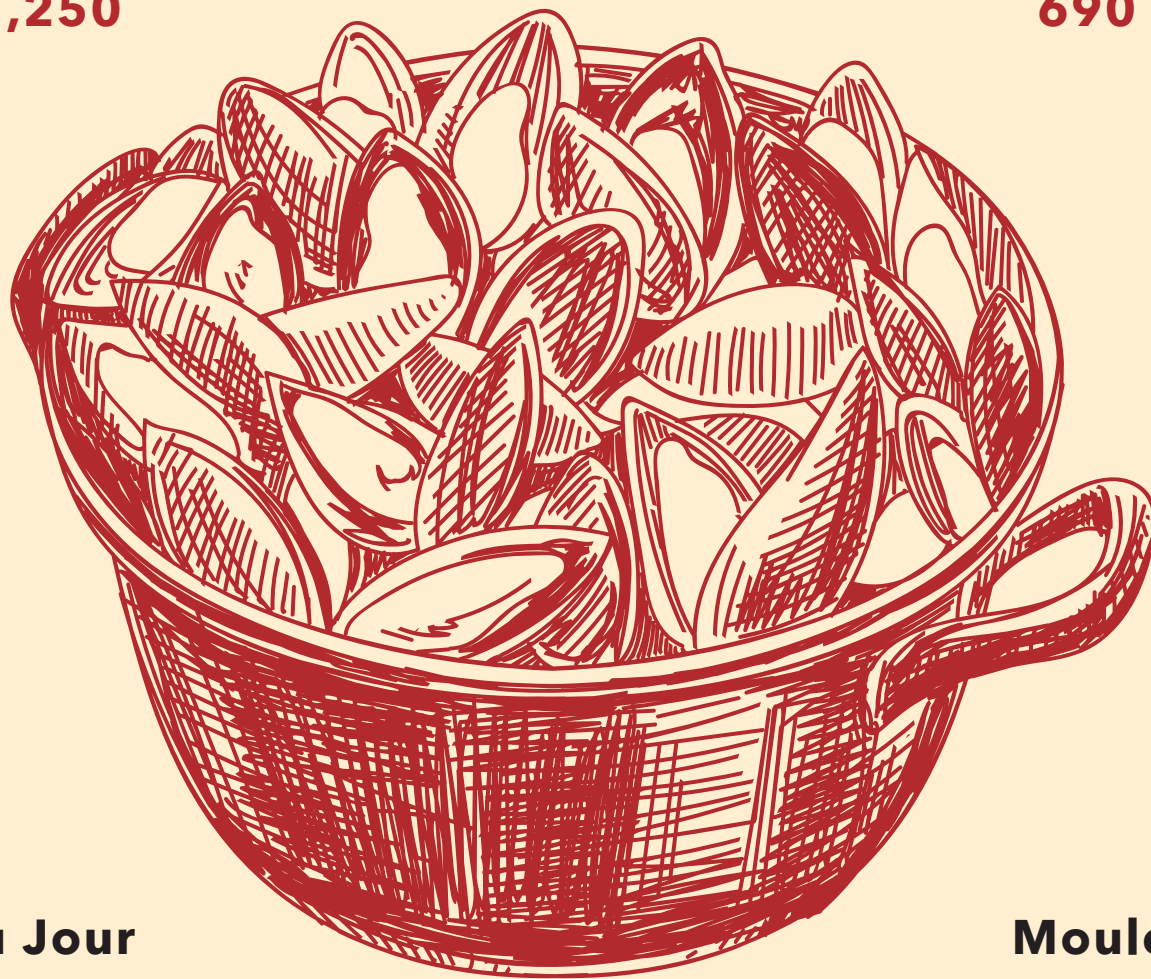
690 / 1,250

B

Moules Hoegaarden

White Beer, Pancetta, Cream

690 / 1,250



Moules du Jour

Flavour of the Day

690 / 1,250

Moules Tom Yum

Chili Paste, Lime, Coriander

690 / 1,250

First 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 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!

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SLOW COOKED & BRAISED

BELGA Waterzooi

Slow Cooked Chicken Breast, Garden Vegetables, White Wine Sauce

B 650

Boulets à la Liégeoise

Traditional Meatballs, Lardon, Syrup de Liege, Dark Beer, Caramelized Onions, Potato Crisp

B 750

Flemish Beef Stew

Brugse Zot, Apple Sauce, Frites Maison, Salad, Mayonnaise

650

Barbecue-Style Pork Ribs

Coleslaw, Mayonnaise, Frites

790/1,490

La Chouffe Pork Belly

Potato, Cabbage, Mustard, Crispy Pork, Garlic Confit Gravy

850

Carbonnade à la Flammande

Braised Beef with Vedett IPA Beer, Pancetta and Mustard

B 850

SEAFOOD

Steamed Cod Fish

Mussel Velouté, Fennel, Grapes & Tarragon

B 860

Roasted Salmon

Green Peas Risotto, Fennel, Hollandaise

860

Scallop & Prawn Pot-au-feu

Garlic Chili Butter, Tomato, Fennel, Herbs, Sourdough

890

Seabream

Creamy Potato, Sweetheart Cabbage, Green Herb Sauce

880

White Halibut

Brussels Sprouts, Hazelnut, Fennel, Saffron Beurre Blanc

1,290

Canadian Lobster

Canadian Lobster, Butter, Bearnaise, Herb

1,150/1,990

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BUTCHER CHOICE

Steak Frites (300 g)

Sirloin / Rib-eye

1,450 / 1,650

Australian Beef, Homemade Fries, Green Salad and Choice of 1 Sauce
Red Wine, Creamy Peppercorn, Bearnaise

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

Homemade Fries, Salad, Choice of 2 Sauces

3,850

L'Americain (Raw) **B**

Belgium Style Beef Tartare, Mayonnaise and Frites

620

Belga Burger **B**

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

630

Belga's Sausages Selection

Truffle, Cumberland, Fennel, Mashed Potato, Mustard, Garlic Gravy

650

GARNITURES

"Belga's focus on local sourcing and collaboration with nearby farmers and artisans ensures a culinary experience that not only delights the palate but also strengthens community ties"

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

Endive au Gratin 320

Paris Ham, Béchamel, Four Cheese

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FROM THE LAND

Green Asparagus V	450
Aged Gouda, Truffle Vinaigrette, Poached Egg, Rocket	
Beetroot Tartare V	450
Pearl Barley, Goat Cheese, Granny Smith, Pomegranate	
Artisan Vegan Double Burger VE	520
Homemade Vegan BBQ Sauce, Fruit Ketchup and Vegan Cheese	
Risotto Verde V OR VE	510/650
Risotto, Green Peas, Green Asparagus, Goat Cheese, Microgreen	
Risotto Ardennais V	510/650
Champagne, Wild Mushrooms, Truffle	

"In the northern regions of Thailand, all the way up in the mountains we will find a colder climate ideal for growing beautiful vegetables. With a strong commitment to sustainability, a large majority of Belga's vegetables are sourced directly from the farms in the North, ensuring freshness and supporting the local community."



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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 Dacher 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

DAME BLANCHE

Vanilla Ice Cream, Chantilly,
Belgian Chocolate Sauce

390

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

ICE CREAMS AND SORBETS

85/Scoop

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

BELGIAN CHOCOLATE MOUSSE

Cocoa Meringue

290

BELGIAN CHOCOLATE FONDUE

Chef's Selection of Condiments

650

APPLE TART

Almond Cream, Beer Caramel, Vanilla Ice Cream

290

GRAND DESSERT **B**

(For 3-4 persons)

Bruxelles Waffle, Liege Waffle, Brownie, Macaron,
Speculoos, Strawberries,
Homemade Vanilla Ice Cream

850

BELGA WAFFLE TOWER

The Best of Belgium

290

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