



## Eggs & Sourdough



Smoked Salmon Eggs Benedict 450
Smoked salmon with poached free-range eggs, topped with Hollandaise sauce on a toasted English muffin. Served with rocket salad

Explore new addictive flavours
from our newest
Chef's collab
featuring
Chef Sandy Ho
Los Angeles, California



Avocado Sourdough

Josper-toasted Amantee-artisan-bakery organic sourdough bread topped with smashed avocado mixed with feta cheese, poached free-range egg, pomegranate and sorina onion



**Truffle Mayo Chicken Sourdough**Josper-toasted Amantee-artisan-bakery organic sourdough bread topped with Josper-grilled chicken, smashed avocado, truffle mayonnaise, Parmesan cheese shavings and lemon zest



Nordic Breakfast

Smoked salmon, scrambled eggs, avocado, ricotta cheese with lemon vinaigrette, pickled red onions, edamame and microgreens salad. Served with Amantee-artisanal-bakery organic white Josper-toasted sourdough bread



Scrambled Bowl
Scrambled eggs served with grilled chicken and thyme sausage, smashed avocado, sautéed baby spinach, confit sun gold and heirloom tomatoes, wild rocket salad and homemade keto nut bread. Topped with spring onion and Urfa chili



## **Appetizers**

190



Edamame V
Edamame topped with sea salt



Mac & Cheese Balls V 290
Crispy fried Emmental, Cheddar, Mozzarella and Parmesan cheese macaroni balls served with tomato salsa sauce



Guacamole V 390
Smashed avocado, crème fraiche, cherry tomatoes, chili peppers, coriander, parsley, red onion, lime juice. Topped with fresh dill and parsley. Served with crispy corn chips



Chicken Kofta 360

Josper-grilled homemade ground chicken skewers filled with aromatic herbs and spices. Served with lemon-cucumber-tzatziki dip and lime



Mexican Tacos 290

Crispy corn chips garnished with Al Pastor-marinated pork, pickled jalapeño, pickled red onion, Cotija cheese and avocado cream. Served with spicy salsa dip



Beef Tacos

Crispy corn chips garnished with Josper-grilled marinated Australian Black Angus pasture-raised beef slices, guacamole, watermelon kimchi and fresh coriander. Served with sour cream



## **Appetizers**



Hamachi Crudo

Hamachi sashimi marinated in yuzu dressing, served with smashed avocado, jalapeno, red onion, red radish, orange peel, togarashi and microgreens salad



Tuna Tartare 450

A-grade tuna tartar, avocado, marinated cucumber, kimchi mayonnaise, ponzu vinaigrette, topped with dried tuna flakes and red radish. Served cold



Baja Fish Tortillas

Battered barramundi fillet with spicy mayo and Aji Verde sauce on homemade flour tortillas. Topped with red cabbage salad, jalapeño, red onion and lime wedge



Mezze Platter V 490

Homemade falafel, beet hummus with Urfa chili, tzatziki dipping, baba ghanoush with toasted pine nuts, quinoa tabbouleh, marinated feta cheese, Kalamata and Cerignola olives. Served with homemade pita bread or nutty keto bread



Tomato Soup and Cheese Toast 

√ 390

Tomato soup topped with cream. Served with toasted Amantee-artisan-bakery organic sourdough bread filled with extra mature Cheddar cheese and onion confit



Hummus Eggplant & Sesame V 360
Eggplant-chickpea-black sesame hummus topped with grilled eggplant, mixed quinoa, pomegranate, Feta cheese, Italian parsley, olive oil and Iemon zest. Served with flatbread Add-on flatbread 40



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### Salads



Peruvian Chicken Sandwich 550

Josper-grilled Adobo-marinated chicken thigh topped with Fontina cheese, Josper-roasted pineapple, crispy bacon, avocado and spicy mayo in Josper-toasted focaccia bread



Breadless Peruvian Chicken Sandwich 550

Josper-grilled Adobo-marinated chicken thigh with Fontina cheese, crispy bacon, lettuce. Served with Josper-roasted pineapple salsa, burnt avocado, rocket salad and Parmesan cheese



Chimichurri Steak Sandwich 590

Jospe r-grilled Adobo-marinated 120g-Australian Black
Angus pasture-raised beef flank steak with Chimichurri
sauce and fleur de sel in a Josper-toasted focaccia bread



Bunless Double Chicken Burger
Josper-grilled marinated chicken thighs with D'ARK spice blend, baby cos lettuce, burnt avocado, pickled jalapeño, Pico de Gallo, harissa-mayonnaise and rocket salad topped with Parmesan



Double Black Angus Beef Burger 590

Josper-grilled 140-day dry-aged Black Angus beef patties with bacon, Gouda cheese, lettuce, tomato, pickled mustard seeds, red onion, jalapeño, gherkin mayonnaise and beef gravy in a freshly baked brioche bun. Served with French Fries



Bunless Double Black Angus Beef Burger 590

Josper-grilled 140-day dry-aged Black Angus beef patties with bacon, Gouda cheese, burnt avocado, tomato, pickled mustard seeds, red onion, jalapeño, gherkin mayonnaise, beef gravy, lettuce, rocket salad and Parmesan cheese



Beetroot Burrata Salad V 490

Josper-roasted beetroot served with burrata cheese, beetroot cream, pomegranate, walnut, dill, microgreens salad and truffle oil



Creamy Avocado & Grilled Veggie Salad 490

Avocado cream topped with Josper-grilled yellow zucchini and asparagus, green peas, rocket salad, baby kale, parsley, mintlemon dressing, keto nut crisps and a poached free-range egg.

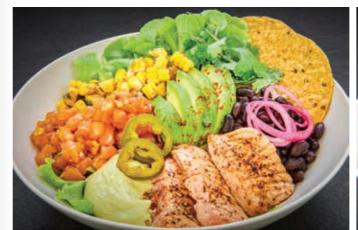


Tiger Prawns Caesar Salad 590

Josper-grilled miso-glazed tiger prawns, poached free-range egg, roasted tomato, sourdough bread crisps, grated Parmesan cheese, baby cos and Caesar dressing



**Tuna Salad**A-grade tuna tataki with ponzu, tuna tartar with kimchimayonnaise and tempura flakes, salmon roe, avocado, edamame, pickled ginger, nori, red radish, green oak salad, Japanese cucumber and wasabi mayonnaise



Salmon Salad

Seared salmon with chili blend, crispy salmon tartar, green oak salad, avocado, avocado crème, black beans, sweet corn, leche de tigre dressing, pickled red onions, chili lime salt, crispy tacos



Australian Black Angus Pasture-Raised Beef Salad 590
Josper-grilled Australian Black Angus pasture-raised beef ribeye steak with Chimichurri, sweet potato, jumbo green asparagus, pickled red onion, pickled jalapeño, pickled mustard seeds, green oak and rocket salad

Contains pork







Adobo Chicken & Cauliflower Rice 490
Adobo-grilled chicken thigh served with cauliflower Spanish rice, chili corn salsa, avocado, sun gold tomato, chipotle aïoli sauce, pickled red onion, feta cheese, lime and corn chips



Tiger Prawn Spaghetti 590

Josper-grilled tiger prawns marinated in spicy seafood marinara sauce, served with spaghetti, garlic and chili peppers. Topped with parsley and breadcrumbs



Smoked Salmon Fettucce 450
Fettucce with smoked salmon, capers, onion, garlic in creamy white wine sauce, topped with fresh dill



Italian Sausage Carbonara 450
Spaghetti with minced artisan Italian pork sausage, egg
yolk, cream, topped with grated Parmesan cheese and
parsley



**Quinoa Sushi Bowl**Flame seared salmon, organic quinoa, salmon roe, avocado, Japanese cucumber, nori, black sesame seeds, wasabi mayonnaise and roasted sesame dressing



Mediterranean Bowl
Josper-grilled chicken skewers, wild rocket and micro herbs salad with sesame dressing, flax seed, cucumber in tzatziki sauce, beetroot, beetroot labneh, quinoa turmeric tabbouleh, eggplant, hummus and pomegranate



### Pasta & Grains



**Salmon Spaghetti**Spaghetti with Josper-grilled salmon fillet in green pesto, topped with grated Pecorino cheese



California Poke Bowl

Japanese brown rice topped with A-grade tuna sashimi, flame seared salmon, salmon roe, avocado, edamame, Japanese cucumber, seaweed, black sesame seeds, wasabi mayonnaise, sushi vinegar and roasted sesame dressing



**Beef Ragu Fettuce**450
Fettuce with slow-cooked Australian Black Angus pastureraised beef ragu in tomato sauce, mushroom, carrot, celery, topped with grated Parmesan cheese and chopped parsley



Mentaiko Spaghetti 490 Spaghetti with Josper-grilled Hokkaido scallop and cod fish roe, topped with dried seaweed and spring onion

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### Seafood



### Meat



Salmon Steak 🌙

590

Josper-grilled harissa-marinated salmon steak, topped with tomato, jalapeno, garlic confit and red onion. Served with lemon-tarragon sauce, ginger labneh, cucumber in green chermoula sauce and micro-herbs salad



**Mexican Jumbo Tiger Prawns** 

Grilled spicy jumbo prawn served with charred corn salsa, spring onion, okra, cabbages, red quinoa, red onion pickled, pistachio, pumpkin seed, lime and avocado sauce.



Barramundi Fillet

590

Josper-grilled barramundi fillet served with Chermoula herb sauce, creamy mashed potato, baby spinach salad, roasted tomato, raisin, preserved lemon and fresh herbs



Fish & Chips Traditional English crispy battered lingcod fish fillet served with French fries, pea fritters, tartare sauce, lemon wedges and pickles, sprinkled with Aonori salt



French-Style Mussels

Josper-cooked 450g-Australian mussels in a creamy white wine sauce with onion, garlic and celery, topped with parsley. Served with French fries

Explore new addictive flavours from our newest Chef's collab ceaturing Chef Sandy Ho Los Angeles, California



Pork Chop Tonnato

590

Josper-grilled pork chop served with tuna cream sauce and Kalamata black olives, sautéed Japanese sweet potato with Chimichurri and baby carrots topped with Dukkah spice blend



Lemon & Herb Stuffed Chicken

Grilled slow-cooked Chicken breast stuffed with lemon butter herbs. Served with quinoa salad, cherry tomatoes, red onion pickle, toasted pine nuts, grilled zucchini, fresh herbs, toasted pistachio and lemon, beet-yogurt sauce and turmeric pickled onion. Topped with Zhoug



**Lamb Chops** 

smoked salt

Spice-rubbed Australian lamb shoulder chops served with flageolet beans mixed with stir fried baby kale, grilled broccolini, baby carrots, tzatziki dipping sauce and Maldon

Australian Black Angus Pasture-Raised **Beef Tenderloin** 

Josper-grilled 160g-Australian Black Angus pasture-raised beef tenderloin served with sweet potatoes, haricot vert, edamame, onions, baby rocket salad, baby kale salad, chimichurri and Maldon smoked salt



Australian Black Angus Pasture-Raised **Beef Ribeye** 

Josper-grilled 250g-Australian Black Angus pasture-raised beef ribeye steak topped with cacio e pepe-butter and fleur de sel. Served with French beans and shallot vinaigrette



Australian Black Angus Pasture-Raised Beef 890

Josper-grilled 180g-Australian Black Angus Pasture-Raised beef flank steak, topped with parsley-shallot butter. Served with French fries, green oak and red oak salad





### **Sweet Treats**



Mango Chia Seeds Pudding V 290
Chia seeds soaked in organic coconut milk and BEEP cold-pressed almond milk, with mango, passion fruit, strawberry and fresh mint



Greek Yogurt Granola 290
Greek yogurt mixed with dried fig, blueberries, dragon fruit, homemade strawberry-rhubarb jam, kaffir-lime oil, homemade nutty granola and toasted coconut flakes



Original Pancakes
Original pancakes topped with blueberry, mango, kiwi and strawberry. Served with A-grade Canadian maple syrup on the side



Chocolate Wonderland 290

Dark chocolate mousse, chocolate sponge cake, cocoa meringue, and vanilla cream. Served with cocoa jelly, cocoa nibs crumble, chocolate sauce and cocoa powder.



Explore new addictive flavours from our newest Chef's collab featuring Chef Sandy Ho Los Angeles, California



### **Sweet Treats**



Mango Mochi
Coconut mochi filled with fresh mango, topped with golden nuts.
Served with coconut cream, artisan mango sorbet, coconut crumble and fresh mango with mango-passion fruit jam



Chocolate Lava 390
70%-cocoa dark chocolate lava cake. Served with a scoop of vanilla ice cream



D'ARK Espresso Tiramisu 290
Ladyfinger biscuits soaked in D'ARKer espresso shot and rum, mascarpone cream, cocoa powder and crispy caramel



Strawberry-Lemon Cheesecake
Soft cream cheese with fresh strawberry, lemon curd, lady finger biscuit, ginger-rhubarb syrup, strawberry rhubarb coulis and Graham cookie crumble



Apple Tart Tatin 290
Upside down caramelized apple tart, topped with a scoop of vanilla ice cream



Strawberry-Rhubarb Crumble 290
Baked strawberry and rhubarb compote, topped with crumble, a scoop of vanilla ice cream and strawberry-rhubarb coulis



## **Smoothies**



Detox Smoothie
Green apple, baby spinach, ginger, banana, honey and almond milk.
Topped with green apple, banana, sliced almonds and chia seeds



Summertime Smoothie
Orange, banana, lemon, Greek
yogurt and almond milk. Topped
with orange, banana, sliced almonds
and chia seeds



Greek Slueberry, mango, banana, honey, egg white protein powder and oat milk. Topped with nutty granola and coconut flakes

### Cold-Pressed Juices -







Cold-Pressed Juices 130 (25cl-bottle)

- 1. Apple
- 2. Orange
- 3. Coconut Water





## Sweet Coffee & Tea Sets

**Sweet Bites** 

90

A cup of coffee + 3 sweet bites Coffee +180
Choose your favorite cup of coffee blend or single origin and pair it with 3 sweet bites of your liking



Stromboli Tart



Gianduja Tart



Chocolate Truffle Tart



Tiramisu Tart



Mango Tart



Strawberry Tart



English Breakfast Tea

Sencha Tea



**Single Tea Pot + 3 Sweet Bites**Choose your favourite tea and pair it with 3 sweet bites of your liking

180



Lemon Tart

Cannelé



Cheesecake Tart



Chocolate Éclair



Jasmine Tea



Earl Grey Tea

180

180



### **Iced Teas**



Iced Matcha Green Tea Latte Also available: Hot Matcha Green Tea Latte

Iced Hojicha Latte Also available: Hot Hojicha Latte

150 140

180



Iced Sencha Tea



140

Iced Jasmine Tea



Iced Earl Grey Tea



Iced Earl Grey Tea & Tonic 230



# Kombuchas, Turmeric & Chocolate



Passion Fruit Turmeric Kombucha

Three Goats Brewery (245ml-bottle) Organic Green Tea, Passion Fruit, Turmeric, Ginger, Black Pepper Tasting Notes - Tropical, earthy, spice



Honey Lemon Hops
Kombucha
Three Goats Brewery (245ml-bottle)
Organic black tea, Japanese green tea,

lemon peel, Citra hops, cascade hops, longan flower honey Tasting Notes - Citrus, floral, fruity, hoppy

190



AYA Sparkling Turmeric 130 Blend Lime & Ginger (250ml-can) Turmeric, Green Tea, Lime & Ginger 100% natural plant-based



Turmeric Piccolo Latte 120 Handcrafted with organic turmeric powder



Turmeric Latte Handcrafted with organic turmeric powder



Iced Turmeric Latte 150 Handcrafted with organic turmeric powder



**Hot Chocolate** 150 Handcrafted with Valrhona® 66%-dark chocolate



Hot Vienna Chocolate
Handcrafted with Valrhona®
66%-dark chocolate. Topped with whipped cream



**Iced Chocolate** 160 Handcrafted with Valrhona® 66%-dark chocolate

Iced Orange Rooibos Tea 230



### Slow Coffee Extraction -



### Thailand Mae Hong Sorn 180

Complex flavours extracted for 6-8 hours with cold drip method from fine grind Thailand Jomthong single origin coffee. Served with rock ice.

Also available with milk of your choice.

### From the coffee plantation

Country of origin: Thailand Region: pangkham, Meahongsorn Farmers: Dheva farm Altitude: 1,200 m.a.s.l. Species: Arabica Varietals: Caturra Grade: G1 Processing: Fully Washed

### To your cup

Acidity: Medium Aromas: Citrus Flavours: Sugarcane, mulberry, lemon, plum Roast: Light to medium Body: Medium

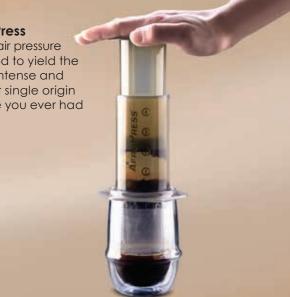
### French Press

A thick coffee from coarse arind single origin beans expressing full aromas in a press-pot



## **AeroPress**

Using air pressure method to yield the most intense and richest single origin coffee you ever had







## Single Origin Coffees —

D'ARK has meticulously selected and in-house roasted for you a collection of specialty-grade single origin coffees, D'ARK imports into Thailand green beans from all major coffee-growing regions: Latin America, Central America, Africa and Asia. Just like wine, each coffee has a unique aromatic and taste profile specific to its varietals, terroir and process. D'ARK focuses on a lighter roast to preserve and highlight the inherent flavours of each single origin coffee. Start your tasting journey in a 2 step-order:

**Step 1. Choose your coffee brewing method** (drip, AeroPress or French press).

### Step 2. Choose your favourite single origin coffee among the below options currently available.

All D'ARK freshly roasted coffee beans are also available in 250g-retail bags for you to enjoy it at home or at work. It is also the perfect gift. Do not hesitate to ask our Baristas for further advice!

### **Natural-Processed Coffee**



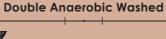
### From the coffee planation

Country of origin: Ethiopia Region: Guji, Hambella Farmers: Hambella Lenan Altitude: 2,050-2,250 m.a.s.l. Species: Arabica Varietals: Kürüme Grade: G1 Processing: Natural

### To your cup

Acidity: Medium-high Aromas: White floral, jasmine, Flavours: Herby, currant, magnolia, hops, grape Roast: Light Body: Winey

### Ethiopia Guji Hambella G1 Lenan 180 250g-Retail Bag



From the coffee plantation

Country of origin: Columbia Region: Tarrazu Farmers: La Loma Altitude: 1,800-1,900 m.a.s.l. Species: Arabica Varietals: Caturra, Catuai Grade: SHB

Processing: Double Anaerobic Washed

### To your cup

Acidity: Medium Aromas: Rose, Neroli Flavours: Sweet orange, grape, strawberry, winery Roast: Light Body: Medium

Costa Rica Single Origin 250a-Retail Baa

230

### **Anaerobic Washed Coffees**



### Bolivia the coffee plantation

Country of origin: Bolivia Region: Caranavi Yungas Farmers: La Linda Altitude: 1,500-1,550 m.a.s.l. Species: Arabica Varietals: Java Grade: Exotic Processing: Anaerobic cherry fermentation, fully washed process and dried on raised beds

### To your cup

Acidity: Medium-high Aromas: Complex in fragrance Flavours: Citrus, lemon, cherry, plum Roast: Light Body: Medium



Bolivia Caranavi La Linda Java 180 250g-Retail Bag

### **Barrel-Aged-Processed Coffees**



### From the coffee plantation

Country of origin: Masaguara Farmers: Finca Moka Altitude: 1,500-1,700 m.a.s.l. Species: Arabica Varietals: Catuai, caturra Grade: SHG Processing: Whiskey-barrel-aged

### To your cup

Acidity: Medium Aromas: Cinnamon, whiskey, pinewood Flavours: Fresh vanilla, waffles, malt, caramel Roast: Medium Body: Medium

Honduras Whiskey-Barrel-Aged 250 250g-Retail Bag

## **Natural Lactic Coffees**



### From the coffee plantation

Country of origin: Columbia Region: Acevedo, Huila Farmers: Betulia Altitude: 1,600 m.a.s.l. Species: Arabica Varietals: Java Grade: Exotic Processing: Natural lactic

### To your cup

Acidity: Medium-high Aromas: Gummy-like, mint, rose Flavours: Guava, green mango, gooseberry, lychee, nectarines Roast: Medium-light Body: Medium

### Colombia Luis Anibal Natural 250g-Retail Bag



### **Washed-Processed Coffee**



### From the coffee plantation

Country of origin: Kenya Region: Nyeri Farmers: Kenya Ndaroini Farmers Group Altitude: 1,400 m.a.s.l. Species: Arabica Varietals: SL34& SL28 Ruiru11 Grade: AA

### To your cup

Processing: Fully Washed

Acidity: High Aromas: Jasmine blossom, Flavours: Blackcurrant, thyme, starfruit, tea-like Roast: Light Body: Medium

Kenya Ndaroini AA



## **Hot Coffees**



Single Espresso Single shot espresso



110

**Double Espresso** Double shot espresso

90



Americano Espresso shot extracted with espresso machine, then diluted with hot water



Double Espresso Macchiato 120 Double shot topped with milk foam Also available: Single Espresso Macchiato 100



Mocha 150 Valrhona® 66%-dark chocolate mixed with espresso shot



Vienna Coffee Americano topped with whipped cream



Latte 130 Espresso shot with steamed milk & foam Also available: Piccolo Latte



Flat White 130 Espresso shot with flat steamed milk



Cappuccino Espresso shot topped with cocoa powder with thick steamed milk foam



### **Iced Coffees**



**Iced Americano** 130 Espresso shot poured over cold water and rock ice



**Iced Single Origin** Your favourite single origin coffee served on rock ice



Single Origin Cold Brew 180 Cold-brewed single origin served on rock ice

Organic Soy Milk +20

Cold-pressed Almond Milk +20

Oat Milk +20

+10

+20

+20

+20



Dirty 160 Your choice of D'ARK specialty blend double ristretto shot poured over cold milk



Options Customize your cup





140 Iced Mocha Valrhona® 66%-dark chocolate mixed with espresso shot topped Espresso shot poured over cold milk with cold milk and rock ice



Single & Tonic 230 Cold-brewed single origin poured over premium tonic, rock ice, orange confit and rosemary stem

Iced Latte

and rock ice



### **Exclusive Coffee Blends & Decaf**

### From the coffees plantation

Countries of origin: Colombia, Ethiopia, Kenya & Thailand Species: 100% Arabica Processings: Natural & Washed

### To your cup

Acidity: Medium Flavours: Honey, almond, caramel, creamy molasses, cinnamon Roast: Medium Body: Medium

### D'ARK Blend

250g-Retail Bag

### From the coffees plantation

Countries of origin: Colombia, Ethiopia & Thailand Species: 90% Arabica & 10% Robusta Processing: Natural & Washed

### To your cup

Acidity: Mild Flavours: Toasted hazelnut, cacao nib, clove, nougat Roast: Medium to Dark Body: Full Body

### D'ARKer Blend

250g-Retail Bag

490

### From the coffees plantation

Countries of origin: Costa Rica, Kenya, Columbia, Ethiopia Species: 100% Arabica Processing: Washed, Natural, Double Anaerobic Washed

### To your cup

Acidity: Bright Flavours: Merigold, Currant, Hops, Elder flower, Campari Roast: Medium Body: Medium

### **Summer Blend**

250g-Retail Bag

590



### Columbia Royal Swiss Water Decaf

Country of origin: Columbia Region: Medellin Farmers: Small holder farmer from Medellir Altitude: 1,300-1,650 m.a.s.l. Species: Arabica Varietals: Castillo, Caturra, Catuai Grade: Excelso Processing: Fully washed and dried inside solar dryers that provide protection from the rain

### To your cup

Acidity: Medium Aromas: Malty, caramel
Flavours: Granola, malt, cacao, caramel
Roast: Medium to dark Body: Medium

### Columbia Royal Swiss Water Decaf +10 250g-Retail Bag







# Express your D'ARK side!

Through our homemade comfort food and house-roasted specialty coffee, we aim to contribute to your positive life and health balance by sharing quality produce and generous flavours in all our restaurants.

Through our unique interior, we give you a sense of home-away-from-home.

We are an interwoven part of those unique neighborhoods where architecture, outstanding views or stunning lifestyle destinations build unique communities of urban & discerned aficionados.

D'ARK is a true all-day-dining and socializing anchor destination that belongs to its guests, focused on the experience: the expansive menu of freshly prepared dishes; the kitchens, the roastery and the pastry lab open to all our guests; always an outdoor terrace to maximize relaxation and wellness; a special attention to our paw friends; an unlimited and free Wi-Fi access; designed & curated for the neighborhood; a collaboration with an artist...

D'ARK restaurants are social houses of wellness and wellbeing experiences, driven by their guests.

We started the adventure on Soi 49 in 2015, quickly followed the opening of our first flagship at EmQuartier, amidst the boldest designed shopping complex of Bangkok, facing a stunning lushed-landscaped-40m-waterfall. With the opening of D'ARK Lab on Sukhumvit Soi 16, we started roasting our coffees, developing new blends and creating flavours. Our second flagship, D'ARK ICONSIAM, invites you to a stunning experience alongside the magnificent Chaophraya river. Because love needs to spread, we have now opened a new café at The Strand Thonglor: an expansive outdoor space where all our pet friends are more than welcome; a collaboration with new incredible local artists with a strong take on sustainability; stylish new design features; conveniently connected to public transportation and ample parking for all our guests. We are very much looking forward to having you there!

### Where to find us

D'ARK ICONSIAM (BTS Charoen Nakhon, Golden Line)
G Floor, The Veranda
299 Charoennakorn, Klongtonsai, Klongsan, Bangkok 10600
Tel. 02 078 1879 | dark\_icon@far.co.th | Line: @darkiconsiam

D'ARK EmQuartier (BTS Phrom Phong, Sukhumvit Line)
Building A, G Floor
693 Sukhumvit Rd., Klongtan-Nua, Wattana, Bangkok 10110
Tel. 02 003 6013 | dark\_emg@far.co.th | Line: @darkemg

**D'ARK The Strand** (BTS Thonglor, Sukhumvit Line) 8 13 Sukhumvit Rd., Khlong Toei Nuea, Watthana, Bangkok 10110 Tel. 02 030 1970 | dark\_thestrand@far.co.th | Line: @darkthestrand

D'ARK H&M centralwOrld (BTS Chitlom / Siam)

H&M Home, centralwOrld Plaza 1st Floor, Rajdamri Rd., Pathumwan, BKK 10330

Tel. 02 078 3429 | dark\_ctw@far.co.th | Line @darkctw

D'ARK H&M Siam Paragon (BTS Siam)

H&M Home, Siam Paragon, 2nd floor, Rama 1 Rd., Pathumwan, Bangkok 10330

Tel. 02 078 1528 | dark\_sp@far.co.th | Line @darksp





