



DARK
MENU



DARK

Snacks



Edamame  **190**
Edamame topped with sea salt



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



Baja Fish Tacos **490**
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  **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



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



MBS 4-5 Black Angus Beef Tacos **360**
Crispy corn chips garnished with Jospier-grilled marinated 270-day grain-fed MBS 4-5 Black Angus beef ribeye, guacamole, watermelon kimchi and fresh coriander. Served with sour cream

All prices are in Thai Baht, exclusive of 7%-VAT and 10%-service charge

 Vegetarian  Contains pork

Appetizers



Guacamole  **390**
Smashed avocado, cream fraiche, cherry tomatoes, chili peppers, coriander, parsley, red onion, and lime juice. Served with microgreen salad and crispy corn chips
Add-on corn chips 40



Chicken Kofta **360**
Jospoer-grilled homemade ground chicken skewers filled with aromatic herbs and spices. Served with lemon-cucumber-tzatziki dip and lime



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



Zucchini Blossom Fritters  **490**
Zucchini blossom fritters with Parmesan and feta cheese on avocado and herbs cream puree. Served with charred corn salsa confit sun gold tomatoes. Topped with poached egg, chilis and fresh coriander



Tuna Tartare **450**
A-grade tuna tartar, avocado, marinated cucumber, kimchi mayonnaise, ponzu vinaigrette, topped with dried tuna flakes and red radish. Served cold

Salads & Sandwiches



Double Black Angus Beef Burger  **590**
Jospoer-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



Peruvian Chicken Sandwich  **550**
Jospoer-grilled Adobo-marinated chicken thigh topped with Fontina cheese, Jospoer-roasted pineapple, crispy bacon, avocado and spicy mayo in a Jospoer-toasted focaccia bread



Chicken Kofta Salad **490**
Jospoer-grilled chicken skewers, wild rocket and micro herbs salad with sesame dressing, flax seed, cucumber in tza-tziki sauce, beetroot, beetroot labneh, quinoa turmeric tabbouleh, eggplant, hummus and pomegranate



Spicy Chicken Salad  **490**
Jospoer-grilled marinated chicken thighs with D'ARK spice blend, baby cos lettuce, burnt avocado, pickled jalapeño, Pico de Gallo, harissa-mayonnaise, rocket salad and Parmesan



Salmon Salad **590**
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



Tuna Salad **590**
A-grade tuna tataki with ponzu, tuna tartar with kimchi-mayonnaise and tempura flakes, salmon roe, avocado, edamame, pickled ginger, nori, red radish, green oak salad, Japanese cucumber and wasabi mayonnaise

Pasta & Grains



California Poke Bowl 550
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



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



Salmon Spaghetti 590
Spaghetti with Josper-grilled salmon fillet in green pesto, topped with grated Pecorino cheese



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



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

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

Pasta & Grains



Jumbo Tiger Prawn Spaghetti 590
Jumbo Tiger Prawn served with spaghetti in romesco sauce, garlic confit and jalapeño pesto, topped with grated parmesan, parsley and lemon wedge

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



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

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

Seafood

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



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



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 **590**
Traditional English crispy battered lingcod fish fillet served with French fries, pea fritters, tartare sauce, lemon wedges and pickles, sprinkled with Aonori salt

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Chef Sandy Ho
Los Angeles, California



French-Style Mussels **650**
Josper-cooked 450g-Australian mussels in a creamy white wine sauce with onion, garlic and celery, topped with parsley. Served with French fries

Meat



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 **590**
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 sauce, Urfa chili, coriander and sliced red onion



Lamb Chops **990**
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 smoked salt



Beef Tenderloin **990**
MBS 3-4 Australian Black Angus beef tenderloin served with sweet potatoes, haricot vert, edamame, onions, baby rocket salad, baby kale salad, chimichurri and Maldon smoked salt



MBS 4-5 Black Angus Beef Ribeye **1,490**
Josper-grilled 300g-Australian 270-day grain-fed MBS 4-5 Black Angus beef ribeye topped with cacio e pepe butter and fleur de sel. Served with French beans and shallot vinaigrette



MBS 4-5 Black Angus Beef Steak & Fries **990**
Josper-grilled 180g-Australian 270-day grain-fed MBS 4-5 Black Angus flank steak, topped with parsley-shallot butter. Served with French fries, green oak and red oak salad

Sweet Treats



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



Red Berries Pavlova 290
Pavlova served on red berries coulis, with red berries, vanilla cream, candied lime, and apple. Topped with timut pepper.



Strawberry-Lemon Cheesecake 290
Soft cream cheese with fresh strawberry, lemon curd, ladyfinger biscuit, ginger-rhubarb syrup, strawberry rhubarb coulis and Graham cookie crumble



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



Original Pancakes 350
Original pancakes topped with blueberry, mango, kiwi and strawberry. Served with A-grade Canadian maple syrup on the side



Açaí Bowl 300g/150g  390/290
Organic açaí berry purée mixed with guarana and banana, topped with butterfly pea granola, mango, kiwi, strawberry, dragon fruit and goji berries
Also available: Homemade nutty granola (instead of butterfly pea)

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



Mini Lemon Meringue Tart



Strawberry-Pistachio Tart



Mini Mango Tart



Cheesecake Tart



Chocolate Truffle Tart



Chocolate Éclair



Mystery Tart



Tiramisu Tart



Cannelé

Explore new Addictive flavours from our newest Chef's collab



Single Tea Pot + 3 Sweet Bites 360
Choose your favourite tea and pair it with 3 sweet bites of your liking



English Breakfast Tea 180



Jasmine Tea 180



Sencha Tea 180



Earl Grey Tea 180

Slow Coffee Extraction



Slow Drip (V60)

Hand-pour-over effectively extracts the smoothest flavours from medium grind single origin coffee using a microfiltration process. Served hot or on rock ice.

Thailand Mae Hong Sorn 180

Complex flavours extracted for 6-8 hours with fold drip method from fine grind Thailand Mae Hong Sorn 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 grind 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.

Natural-Processed Coffee	Anaerobic Washed Coffees	Barrel-Aged-Processed Coffees
<p>From the coffee plantation 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</p> <p>To your cup Acidity: Medium-high Aromas: White floral, jasmine, Flavours: Herby, currant, magnolia, hops, grape Roast: Light Body: Winey</p>	<p>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</p> <p>To your cup Acidity: Medium-high Aromas: Complex in fragrance Flavours: Citrus, lemon, cherry, plum Roast: Light Body: Medium</p>	<p>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</p> <p>To your cup Acidity: Medium Aromas: Cinnamon, whiskey, pinewood Flavours: Fresh vanilla, waffles, malt, caramel Roast: Medium Body: Medium</p>
<p>Ethiopia Guji Hambella G1 Lenan 180 250g-Retail Bag 600</p>	<p>Bolivia Caranavi La Linda Java 180 250g-Retail Bag 680</p>	<p>Honduras Whiskey-Barrel-Aged 250 250g-Retail Bag 750</p>

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!

House Blends

D'ARK has developed and in-house roasted 3 exclusive coffee blends. **D'ARK Blend** was specially designed to pair ideally with milk-based coffees, while **D'ARKer Blend** has been developed to give the right kick to all your favourite black coffees. **Moonlight Blend** has been created to make your Dirty coffee a unique experience. D'ARK baristas can always customize your own cup of coffee to your liking.

<p>From the coffees plantation Countries of origin: Colombia, Ethiopia, Kenya & Thailand Species: 100% Arabica Processings: Natural & Washed</p> <p>To your cup Acidity: Medium Flavours: Honey, almond, caramel, creamy molasses, cinnamon Roast: Medium Body: Medium</p>	<p>From the coffees plantation Countries of origin: Colombia, Ethiopia & Thailand Species: 90% Arabica & 10% Robusta Processing: Natural & Washed</p> <p>To your cup Acidity: Mild Flavours: Toasted hazelnut, cacao nib, clove, nougat Roast: Medium to Dark Body: Full Body</p>	<p>Columbia Royal Swiss Water Decaf Country of origin: Columbia Region: Medellin Farmers: Small holder farmer from Medellin 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</p> <p>To your cup Acidity: Medium Aromas: Malty, caramel Flavours: Granola, malt, cocoa, caramel Roast: Medium to dark Body: Medium</p>
<p>D'ARK Blend 250g-Retail Bag 490</p>	<p>D'ARKer Blend 250g-Retail Bag 490</p>	<p>Columbia Royal Swiss Water Decaf 250g-Retail Bag +10 600</p>

DARK

Hot Coffees



Single Espresso 90
Single shot espresso



Double Espresso 110
Double shot espresso



Americano 120
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 140
Americano topped with whipped cream



Latte 130
Espresso shot with steamed milk & foam
Also available: Piccolo Latte 120



Flat White 130
Espresso shot with flat steamed milk



Cappuccino 130
Espresso shot topped with cocoa powder with thick steamed milk foam

All prices are in Thai Baht, exclusive of 7%-VAT and 10%-service charge

DARK

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



Dirty Moonlight 160
Moonlight blend double ristretto shot poured over cold milk

Bonsai Organic Soy Milk +20

Goodmate Oat Milk +20

BEEP Cold-pressed Almond Milk +20

Decaf +10

Extra Shot +20

Whipped Cream +20

Salted Butter Caramel Sauce +20

Options
Customize your cup



Iced Latte 140
Espresso shot poured over cold milk and rock ice



Iced Mocha 160
Valrhona® 66%-dark chocolate mixed with espresso shot topped with cold milk and rock ice



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

All prices are in Thai Baht, exclusive of 7%-VAT and 10%-service charge

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Iced Teas



Iced Matcha Green Tea Latte 150
 Also available: Hot Matcha Green Tea Latte 140



Iced Hojicha Latte 150
 Also available: Hot Hojicha Latte 140



Iced Sencha Tea 180



Iced Jasmine Tea 180



Iced Earl Grey Tea 180



Iced Orange Rooibos Tea 230



Iced Earl Grey Tea & Tonic 230



Iced English Breakfast Tea & Lemon 190

All prices are in Thai Baht, exclusive of 7%-VAT and 10%-service charge

DARK

Kombuchas, Turmeric & Chocolate



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



Passion Fruit Turmeric Kombucha 190
 Three Goats Brewery (245ml-bottle)
 Organic Green Tea, Passion Fruit, Turmeric, Ginger, Black Pepper
 Tasting Notes - Tropical, earthy, spice



Honey Lemon Hops Kombucha 190
 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



Turmeric Piccolo Latte 120
 Handcrafted with organic turmeric powder



Turmeric Latte 140
 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 170
 Handcrafted with Valrhona® 66%-dark chocolate. Topped with whipped cream



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

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Smoothies



Detox Smoothie 260
Green apple, baby spinach, ginger, banana, honey and almond milk. Topped with green apple, banana, sliced almonds and chia seeds

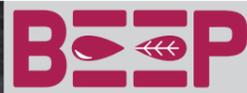


Summertime Smoothie 260
Orange, banana, lemon, Greek yogurt and almond milk. Topped with orange, banana, sliced almonds and chia seeds



Energy Booster Smoothie 260
Blueberry, mango, banana, honey, egg white protein powder and oat milk. Topped with nutty granola and coconut flakes

Cold-Pressed Juices



Cold-Pressed Juices (25cl-bottle) 130

100%-pure fruit & veggie juices, cold-pressed (never heated), no water added, no sugar added, no additives and no preservatives

1. **Apple** 100% Apple juice
2. **Orange** 100% Orange juice
3. **Green Dream** Apple, pear, pineapple, lotus root, kiwi, cucumber, cos salad, centella, spinach and broccoli
4. **Red Ruby** Apple, pear, orange, mixed berries, pineapple, tomato, carrot, beetroot, purple cabbage, spinach and ginger
5. **Beta Glow** Apple, pineapple, mango, orange, carrot, papaya, passion fruit and gac fruit
6. **Coconut Water** 100% Coconut water

 All PET-bottles used by D'ARK are collected by BEEP for recycling



D'ARK

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, Klongtong, 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_emq@far.co.th | Line: @darkemq

D'ARK The Strand (BTS Thonglor, Sukhumvit Line)

8 13 Sukhumvit Rd., Khlong Toei Nuea, Wattana, Bangkok 10110
Tel. 02 030 1970 | dark_thestrand@far.co.th | Line: @darkthestrand

D'ARK H&M Home 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 Home 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

