





Brunch



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



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



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



Avocado Sourdough V 450

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



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 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



Snacks

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 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

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



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



Baja Fish Tacos

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



Appetizers

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



Hummus Eggplant & Sesame

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



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

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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



Salads & Sandwiches -

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



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



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



Breadless Peruvian Chicken Sandwich 7550 Josper-grilled Adobo-marinated chicken thigh with Fontina cheese, crispy bacon, lettuce. Served with Josperroasted pineapple salsa, burnt avocado, rocket salad and



Spicy Chicken Salad Josper-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



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



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



Adobo Chicken & Cauliflower Rice 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

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



Italian Sausage Carbonara 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



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



Seafood



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



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



Salmon Steak

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



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



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

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 TenderloinMBS 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 steak 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 beef flank steak, topped with
parsley-shallot butter. Served with French fries, green
oak and red oak salad



Sweet Treats



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



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



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



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



Açaí Bowl 300g/150g V 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

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

Explora new addictive flavours from our newest Chef's collab



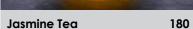
Chocolate Éclair



English Breakfast Tea



180





clavours from our newest Chef's collab

Tiramisu Tart



Sencha Tea



Earl Grey Tea





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









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

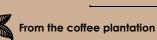
From the coffee planation

Count 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



Country of origin: Colombia Region: Caldas Farmers: Muya farm Altitude: 1,350-1,450 m.a.s.l. Species: Arabica Varietals: Caturra & Bourbon Grade: Excelso Processing: Rum-barrel-aged

To your cup

Acidity: Medium Aromas: Floral, orchids Flavours: Cognac, rum raisin ice cream, maraschino cherry Roast: Light to medium Body: Medium

Colombia Rum-Barrel-Aged 250g-Retail Bag

230

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

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 aift. 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.



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

From the coffees plantation Countries of origin: Colombia, Ethiopia & Kenya Species: 100% Arabica Processing: Anaerobic,

To your cup

rum-barrel-aged & washed

Acidity: Medium, bright Flavours: Ripe red berry, sweet rambutan, mint, guava, rum raisin, coconut hints Roast: Medium Body: Full

Moonlight Blend 250g-Retail Bag



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



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



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

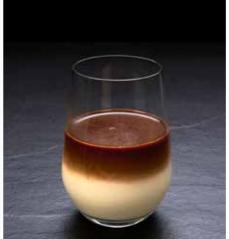
Cold-pressed Almond Milk +20

Oat Milk +20

+10

+20

+20



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



Customize your cup

Whipped Cream

Salted Butter Caramel Sauce

Options

Decaf

Extra Shot



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



Iced Teas



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

150

140



Iced Hojicha Latte Also available: Hot Hojicha Latte

150 140

180



Iced Sencha Tea

Iced Orange Rooibos Tea 230



Iced Jasmine Tea



Iced Earl Grey Tea



Iced Earl Grey Tea & Tonic 230



Iced English Breakfast 190 Tea & Lemon

Kombuchas, Turmeric & Chocolate



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



Passion Fruit Turmeric 190 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



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



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



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



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

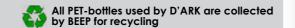
Cold-Pressed Juices



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







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





