



— + — + — + —
D A R K
— + — + — + —
MENU



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



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



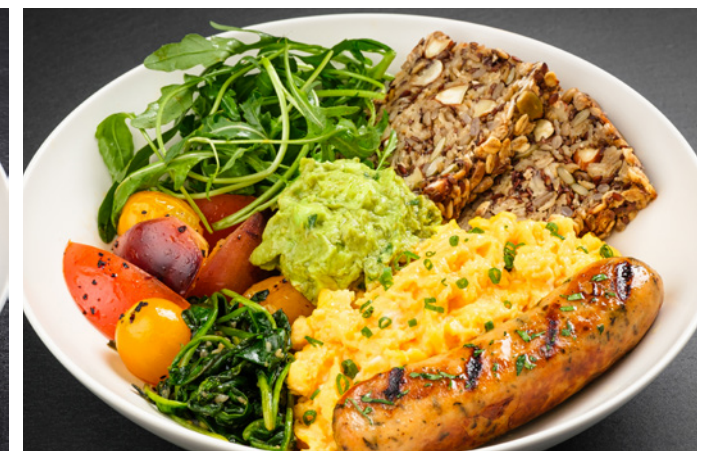
Avocado Sourdough 450
Josper-toasted Amantee-artisan-bakery organic sourdough bread topped with smashed avocado mixed with feta cheese, poached free-range egg, pomegranate and spring onion



Truffle Mayo Chicken Sourdough 490
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 590
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 590
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



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




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**
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



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

Appetizers



Hamachi Crudo **490**
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 **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



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**

Burgers & Sandwiches



Peruvian Chicken Sandwich 🐷 **550**

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

Josper-grilled Adobo-marinated 120g-Australian 270-day grain-fed MBS 4-5 Black Angus beef flank steak with Chimichurri sauce and fleur de sel in a Josper-toasted focaccia bread



Bunless Double Chicken Burger 🌶️ **490**

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



Salads



Beetroot Burrata Salad 🌿 **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, mint-lemon 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 **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



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



MBS 4-5 Black Angus Beef Salad **590**

Josper-grilled 270-day grain-fed MBS 4-5 Black Angus beef ribeye with Chimichurri, sweet potato, jumbo green asparagus, pickled red onion, pickled jalapeño, pickled mustard seeds, green oak and rocket salad



Pasta & Grains



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



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 490

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



Mediterranean Bowl 490

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 590

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



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



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



Mentaiko Spaghetti 490


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

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

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

Seafood



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




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

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

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 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



Mango Chia Seeds Pudding  **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 **350**
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.



Açaí Bowl 300g/150g  **390/290**
Organic açai 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)

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

Sweet Treats



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



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 **290**
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

D'ARK

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



BEEP



Cold-Pressed Juices 130
(25cl-bottle)

1. Apple
2. Orange
3. Coconut Water

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

Prices are exclusive of 7%-VAT and 10%-service charge

D'ARK

Sweet Coffee & Tea Sets

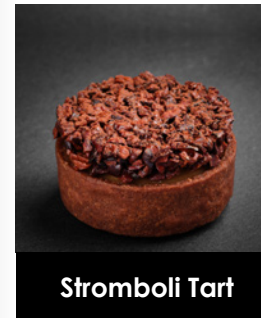
Sweet Bites

90

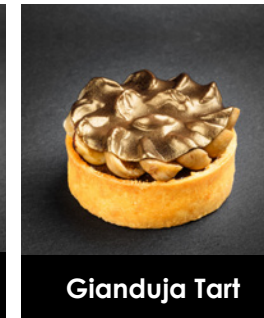
A cup of coffee + 3 sweet bites

Coffee +180

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



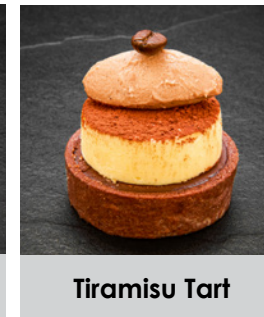
Stromboli Tart



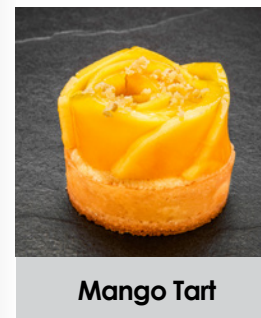
Gianduja Tart



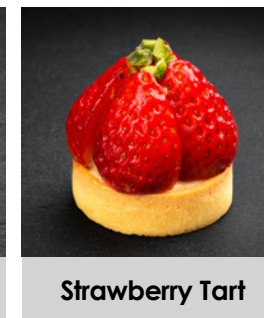
Chocolate Truffle Tart



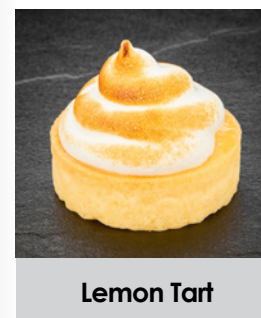
Tiramisu Tart



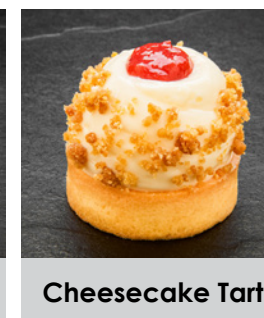
Mango Tart



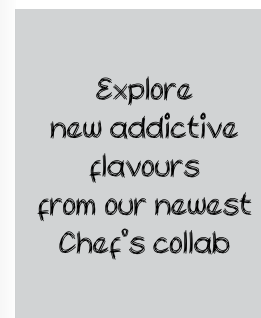
Strawberry Tart



Lemon Tart



Cheesecake Tart



Chocolate Éclair

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

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

DARK

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

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

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 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 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.



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 plantation

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 600

Anaerobic Washed Coffees



Bolivia the coffee plantation

Count 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 680

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



Columbia Luis Anibal Natural 350
250g-Retail Bag 990

Barrel-Aged-Processed Coffees



From the coffee plantation

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 230
250g-Retail Bag 720



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 750



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 Ruiru 11
Grade: AA
Processing: Fully Washed

To your cup

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



Kenya Ndaroini AA 180
250g-Retail Bag 640

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

D'ARK

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 490
 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 490
 250g-Retail Bag

From the coffees plantation
 Countries of origin: Colombia, Ethiopia & Kenya
 Species: 100% Arabica
 Processing: Anaerobic, rum-barrel-aged & washed

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

Moonlight Blend +40 590
 250g-Retail Bag

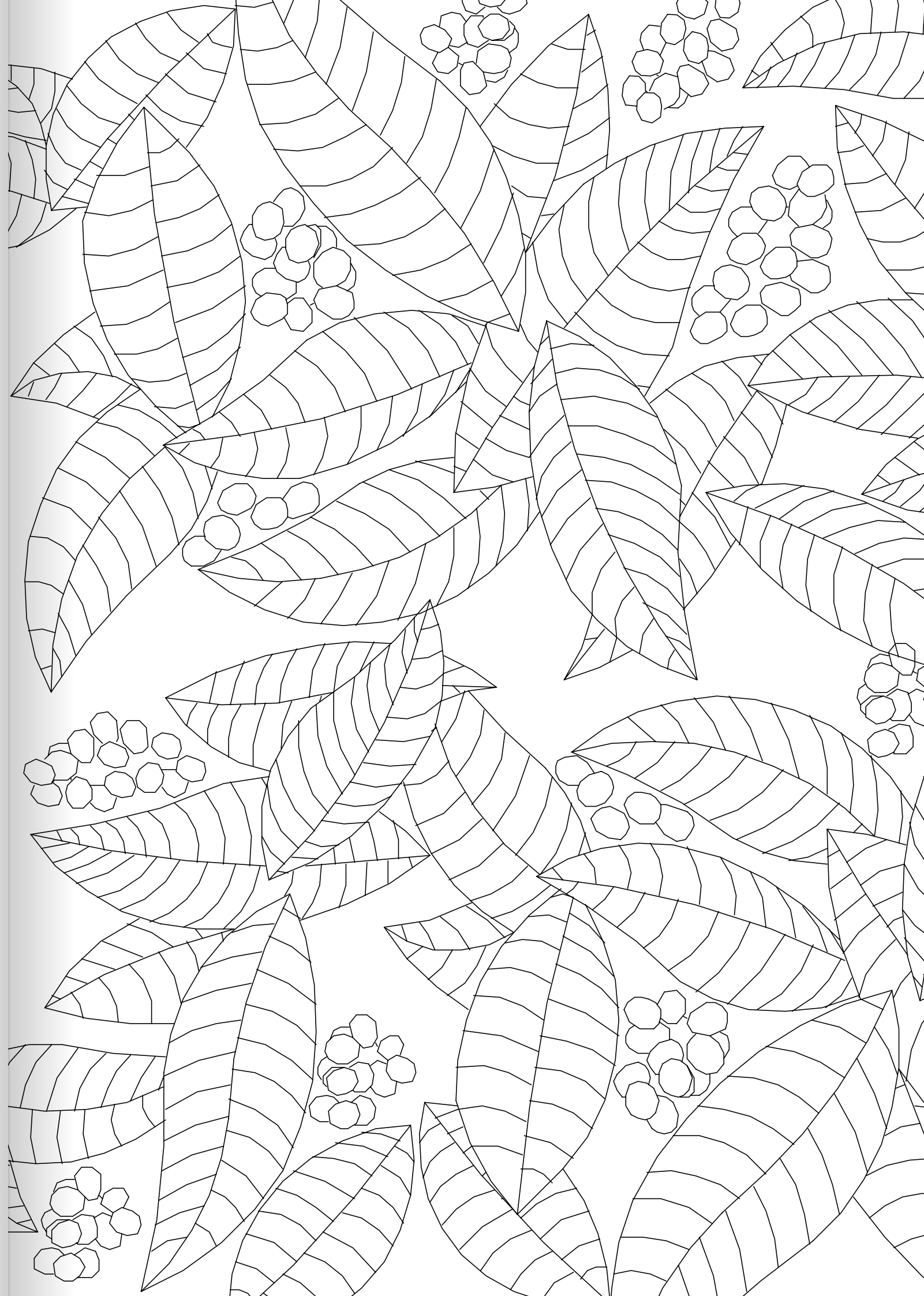


250g-retail Coffee Bags

Columbia Royal Swiss Water Decaf
 Count 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

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

Columbia Royal Swiss Water Decaf +10 600
 250g-Retail Bag



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 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

