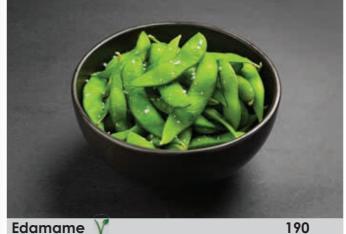




# **Appetizers**



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



Chicken Kofta 360

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



Guacamole 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



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

Contains pork



# **Appetizers**



### Salads & Sandwiches ——————



Mezze Platter >>

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



**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



Tuna Tartare

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

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



Tomato Soup and Cheese Toast 🗸

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 📝

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



Double Black Angus Beef Burger

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



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

550



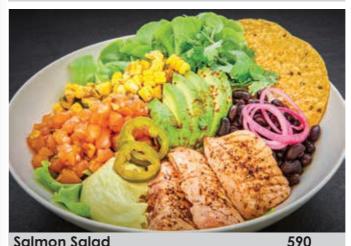
**Double Chicken Burger** 

490 Marinated chicken thighs with D'ARK spice blend, baby cos lettuce, tomato, harissa-mayonnaise in a Josper-toasted bun. Served with French fries



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



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



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



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



Jumbo Tiger Prawns Spaghetti

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



Salmon Spaghetti

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



**Smoked Salmon Fettucce** 

590

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



**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



Adobo Chicken & Cauliflower Rice

pickled red onion, feta cheese, lime and corn chips

Adobo-grilled chicken thigh served with cauliflower Spanish rice, chili corn salsa, avocado, sun gold tomato, chipotle aïoli sauce,

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

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



Beef Ragu Fettuce

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



### Seafood

590



### Meat



**Barramundi Fillet** 

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



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



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

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





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



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 oine nuts, grilled zucchini, fresh herbs, toasted pistachio and lemon, peet-yogurt sauce and turmeric pickled onion. Topped with Zhoug



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 sél. Served with French beans and shallot vinaigrette



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 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



**Lamb Chops** 

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



### **Sweet Treats**



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



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



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



**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** 

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

**Lemon Tart** 

Explore new addictive clavours

from our newest

Chef's collab



Strawberry Tart

Cheesecake Tart

Chocolate Éclair



Single Tea Pot + 3 Sweet Bites

English Breakfast Tea



360

180

Jasmine Tea



Choose your favourite tea and pair it with 3 sweet bites of your liking

180

Sencha Tea 180



**Earl Grey Tea** 





### **Slow Coffee Extraction –**



### Thailand Mae Hong Sorn 180

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



strawberry, winery
Roast: Light
Body: Medium

Costa Rica Single Origin 250a-Retail Bag

**230** 720 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

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 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.



Body: Winey

Ethiopia Guji Hambella G1 Lenan 180



250g-Retail Bag



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

250g-Retail Bag

490



### **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 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

Espresso shot poured over cold milk

Iced Latte

and rock ice



### **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



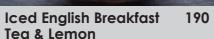
Iced Jasmine Tea



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



### **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 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 130 (25cl-bottle)

- 1. Apple
- 2. Orange
- 3. 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\_emq@far.co.th | Line: @darkemq

**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 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





