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D A R K  
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MENU

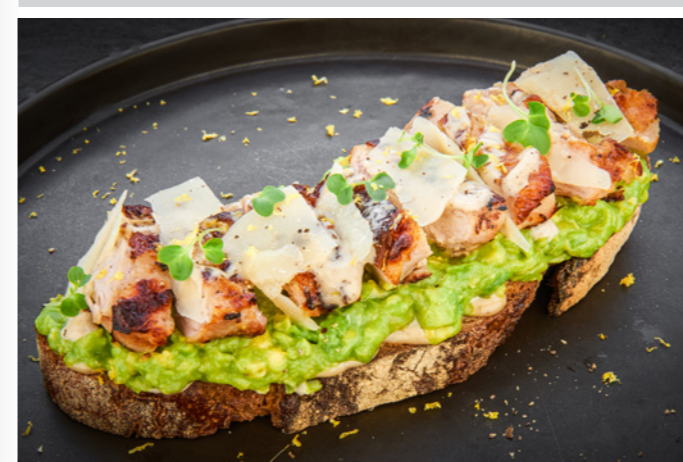


Brunch



**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

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



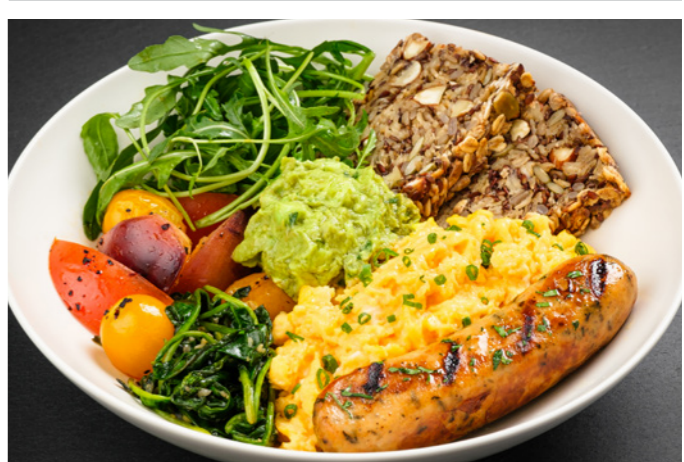
**Truffle Mayo Chicken Sourdough 490**  
Josper-toasted Amantee-artisan-bakery organic sourdough bread topped with Josper-grilled chicken, smashed avocado, truffle mayonnaise, Parmesan cheese shavings and lemon zest



**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 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**

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**Mexican Tacos**  **290**  
Crispy corn chips garnished with AI Pastor-marinated pork, pickled jalapeño, pickled red onion, Cotija cheese and avocado cream. Served with spicy salsa dip

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## Appetizers



**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


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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



**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



**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 & Sandwich

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**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



**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



**Breadless Peruvian Chicken Sandwich 550**  
Jospoer-grilled Adobo-marinated chicken thigh with Fontina cheese, crispy bacon, lettuce. Served with Jospoer-roasted pineapple salsa, burnt avocado, rocket salad and Parmesan cheese

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

## 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 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



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



**Tiger Prawn Spaghetti 590**  
Jospoer-grilled tiger prawns marinated in spicy seafood marinara sauce, served with spaghetti, garlic and chili peppers. Topped with parsley and breadcrumbs




**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



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

## Seafood



**Salmon Steak**  **590**  
 Josper-grilled harissa-marinated salmon steak, topped with tomato, jalapeno, garlic confit and red onion. Served with lemon-farragon sauce, ginger labneh, cucumber in green chermoula sauce and micro-herbs salad

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**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

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**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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## Meat



**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




**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



**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



**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

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## 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



**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




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



**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 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)

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## 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



**Chocolate Truffle Tart**



**Gianduja Tart**



**Mango Tart**



**Strawberry Tart**



**Tiramisu Tart**



**Lemon Tart**



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

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**English Breakfast Tea** 180



**Jasmine Tea** 180

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**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 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.**

Natural-Processed Coffee	Barrel-Aged-Processed Coffees	
 <p><b>From the coffee plantation</b> Country of origin: Ethiopia Region: Guji, Hambella Farmers: Hambella Lenan Altitude: 2,050-2,250 m.a.s.l. Species: Arabica Varietals: Kūrūme Grade: G1 Processing: Natural</p> <p><b>To your cup</b> Acidity: Medium-high Aromas: White floral, jasmine, Flavours: Herby, currant, magnolia, hops, grape Roast: Light Body: Winey</p>	 <p><b>From the coffee plantation</b> Country of origin: Colombia Region: Caldas Farmers: Muya farm Altitude: 1,350-1,450 m.a.s.l. Species: Arabica Varietals: Caturra &amp; Bourbon Grade: Excelso Processing: Rum-barrel-aged</p> <p><b>To your cup</b> Acidity: Medium Aromas: Floral, orchids Flavours: Cognac, rum raisin ice cream, maraschino cherry Roast: Light to medium Body: Medium</p>	 <p><b>From the coffee plantation</b> Country of origin: Masaguara Farmers: Finca Moka Altitude: 1,500-1,700 m.a.s.l. Species: Arabica Varietals: Catucai, caturra Grade: SHG Processing: Whiskey-barrel-aged</p> <p><b>To your cup</b> Acidity: Medium Aromas: Cinnamon, whiskey, pinewood Flavours: Fresh vanilla, waffles, malt, caramel Roast: Medium Body: Medium</p>
<p><b>Ethiopia Guji Hambella G1 Lenan 180</b> 250g-Retail Bag 600</p>	<p><b>Colombia Rum-Barrel-Aged 230</b> 250g-Retail Bag 720</p>	<p><b>Honduras Whiskey-Barrel-Aged 250</b> 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><b>From the coffees plantation</b> Countries of origin: Colombia, Ethiopia, Kenya &amp; Thailand Species: 100% Arabica Processings: Natural &amp; Washed</p> <p><b>To your cup</b> Acidity: Medium Flavours: Honey, almond, caramel, creamy molasses, cinnamon Roast: Medium Body: Medium</p>	 <p><b>From the coffees plantation</b> Countries of origin: Colombia, Ethiopia &amp; Thailand Species: 90% Arabica &amp; 10% Robusta Processing: Natural &amp; Washed</p> <p><b>To your cup</b> Acidity: Mild Flavours: Toasted hazelnut, cacao nib, clove, nougat Roast: Medium to Dark Body: Full Body</p>	 <p><b>From the coffees plantation</b> Countries of origin: Colombia, Ethiopia &amp; Kenya Species: 100% Arabica Processing: Anaerobic, rum-barrel-aged &amp; washed</p> <p><b>To your cup</b> Acidity: Medium, bright Flavours: Ripe red berry, sweet rambutan, mint, guava, rum raisin, coconut hints Roast: Medium Body: Full</p>
<p><b>D'ARK Blend</b> 250g-Retail Bag 490</p>	<p><b>D'ARKer Blend</b> 250g-Retail Bag 490</p>	<p><b>Moonlight Blend</b> 250g-Retail Bag +40 590</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



# 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



**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



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



**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

Vegan

# 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

## 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

