



Eggs & Sourdough



Scrambled Eggs 4-Cheese Quesadilla 490
Tortilla with scrambled eggs, Emmental, cream cheese, cheddar and mozzarella. Served with Josper-grilled artisan made spicy sausage, guacamole, tomato salsa, jalapeño hot sauce, black beans and pickled red onion



Smoked Salmon Eggs Benedict Smoked salmon with poached free-range eggs, topped with Hollandaise sauce on a toasted English muffin. Served with rocket salad



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



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 490 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



Josper-grilled artisan American breakfast pork sausage, potato hash brown, free-range scrambled eggs, smashed avocado, baked beans, roasted tomato, pepita and Portobello mushroom. Served with Amantee-artisan-bakery organic white toasted sourdough bread



Snacks

190



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



Guacamole V 390 Smashed avocado, marinated tomato, chili peppers, red onion, coriander and lime juice. Served with crispy corn chips

Add-on corn chips



360 Prawn Ceviche Tostada Prawn ceviche with leche de tigre, guacamole, tomato, red onion, coriander and spicy dressing, on a black bean paste. 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 crema. Served with spicy salsa dip



Wagyu Beef Tacos Crispy corn chips garnished with Josper-grilled marinated MB 4-5-Wagyu beef ribeye, guacamole, watermelon kimchi and fresh coriander. Served with sour cream



Prawn Toasts 290 Crispy fried white toast filled with tiger prawn paste, mala mayo, hoisin sauce, lettuce, bonito flakes, fried Enoki mushroom and Aonori seaweed



Tomato Soup and Cheese Toast \lor Tomato soup topped with cream. Served with toasted Amantee-artisan-bakery organic white bread filled with extra mature Cheddar cheese and onion confit



Prawn & Pork Dumplings 290 Tiger prawn and pork dumplings served with Szechuan style spicy black vinegar chili oil sauce, coriander and crushed peanuts



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



360 Chicken Kofta Josper-grilled homemade ground chicken skewers filled with aromatic herbs and spices. Served with lemoncucumber-tzatziki dip and lime



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 homemade flatbread Add-on homemade flatbread 40



Burgers





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



Double Chicken Muffin Burger 490 Marinated chicken thighs with D'ARK spice blend, baby cos lettuce, Pico de Gallo, harissa-mayonnaise in a toasted English muffin. Served with sweet potato fries



Bunless Double Chicken Burger Josper-grilled marinated chicken thighs with D'ARK spice blend, baby coslettuce, burnt avocado, pickled jalapeño, Pico de Gallo, harissa-mayonnaise and rocket salad topped with Parmesan



Beyond Meat® Plant-Based Burger

✓ 490

Josper-grilled Beyond Meat® patty with caramelized onions, Gouda cheese, pickled red onion, jalapeño, tomato salsa sauce, gherkin mayonnaise, tomato and green oak lettuce in a freshly baked brioche bun. Served with french fries



Bunless Beyond Meat®Burger V 490

Josper-grilled Beyond Meat®plant-based patty with Gouda cheese, pickled red onion, jalapeño, tomato salsa sauce, burnt avocado, gherkin mayonnaise, tomato, green oak lettuce, rocket salad and Parmesan cheese





Crispy Greens Salad 390 Snow peas, French beans, green peas, jumbo asparagus, red endive, crispy Parma ham topped with ricotta cheese, fresh dill and lemon dressing



Maine Lobster Salad Josper-grilled half Maine lobster, burnt avocado, green asparagus, shitake mushroom, edamame, seaweed, grated Parmesan, miso-truffle vinaigrette and miso-butter sauce



590 Tiger Prawns Caesar Salad Josper-grilled miso-glazed tiger prawns, poached freerange egg, roasted tomato, sourdough bread crisps, grated Parmesan cheese, baby cos and Caesar dressing



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



490 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



Wagyu Beef Salad Josper-grilled Wagyu ribeye with Chimichurri, sweet potato, jumbo green asparagus, pickled red onion, pickled jalapeño, pickled mustard seeds, green oak and rocket salad



Seafood Pastas & Grains –





Salmon Spaghetti 490 Spaghetti with Josper-grilled salmon fillet in green pesto, topped with grated Pecorino cheese



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



Smoked Salmon Tagliatelle 420 Tagliatelle with smoked salmon, capers, onion, garlic in creamy white wine sauce, topped with fresh dill



Tiger Prawns Spaghetti 🥒 Josper-grilled tiger prawns marinated in spicy seafood marinara sauce, spaghetti, garlic and chili peppers, topped with parsley and sourdough breadcrumbs



Quinoa Sushi Bowl 490 Flame seared salmon, organic quinoa, salmon roe, avocado, Japanese cucumber, nori, black sesame seeds, wasabi mayonnaise and roasted sesame dressing



California Sushi Bowl Sushi rice topped with A-grade tuna, flame seared salmon, avocado, salmon roe, wasabi mayonnaise, nori, black sesame seeds and roasted sesame dressing



390 Meatballs Spaghetti 🖛 🌙 Spaghetti in a spicy tomato sauce, served with beef and pork meatballs, topped with grated Parmesan cheese, dried chili and fresh basil



XO Fried Rice & Boneless Pork Ribs 2490 Egg fried rice in XO sauce with Tiger prawn, Chinese sausage, green pea, red chili, spring onion topped with honey glazed barbeque boneless pork ribs, pickled cucumber and Sambal



Italian Sausage Carbonara 390 Spaghetti with minced artisan Italian pork sausage, egg yolk, cream, topped with grated Parmesan cheese and parsley



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



Turmeric Quinoa Tabbouleh
Turmeric-flavoured organic quinoa, topped with Jospergrilled miso-chicken, broccolini, black beans, spicy chickpea-avocado-jalapeño hummus, fresh herbs and Dukkah spices
Also available: Vegetarian Tabbouleh (w/o chicken)
350



Spicy Chicken Riceberry 🥒 Organic riceberry and red quinoa served with Mexicanstyle salsa-macha chicken, avocado, chickpea, red cabbage slaw, jalapeño and fresh herbs



Josper-Grilled Seafood



Josper-Grilled Meat _____



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



Maine Lobster Spaghetti 990
Josper-grilled half Maine lobster served with spaghetti in romesco sauce, garlic confit and jalapeño pesto, topped with grated Parmesan cheese and parsley Also available: Whole Maine Lobster Spaghetti



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



Salmon Steak Josper-grilled soy-glazed salmon steak, served with eggplant, eggplant puree, dashi vinaigrette, mizuna salad and Enoki mushrooms



Mexican-Style Mussels 🌙 📻 650 450g of Josper-grilled mussels in a chorizo-seafoodtomato broth, chorizo, pickled jalapeño and coriander. Served with French fries



French-Style Mussels 650 450g of Josper-grilled 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 & Thyme Chicken Josper-grilled chicken breast served with mashed potato, rocket salad, Pico de Gallo, topped with beer-lemonthyme sauce, lemon confit and fresh thyme



Boneless Pork Ribs 590 Slow-cooked pork ribs with chili black bean sauce served with Korean sweet soy-glazed sweet potato, red onion, carrot, coriander, spring onion and red cabbage slaw with ginger-lime dressing



Bangers & Mash Josper-grilled BBQ sausages topped with pickled mustard seeds, glazed onions, onion dashi gravy, served with microgreens salad and mashed potato



MB 4-5 Wagyu Beef Ribeye 1.490 Josper-grilled 300g-MB 4-5 Wagyu beef steak topped with cacio e pepe-butter and fleur de sel. Served with French beans and shallot vinaigrette



Beef Steak & Fries Josper-grilled 180g of Australian 150-day grain-fed flank steak, topped with parsley-shallot butter. Served with French fries, green oak and red oak salad



Sweet Treats



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



Chocolate Lava 360 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



290 Panna Cotta Soft cream vanilla pudding, topped with crumble, salted butter caramel and strawberry granita.



290 **Apple Tart Tatin** 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 strawberryrhubarb coulis

Sweet Coffee & Tea Sets

Sweet Bites

A cup of coffee + 3 sweet bites Coffee +160 Choose your favorite cup of coffee blend or single origin and pair it with 3 sweet bites of your liking



Mini Lemon **Meringue Tart**



Mini Mango Tart



Strawberry-Pistachio Tart



Cheesecake Tart



Chocolate Truffle Tart

Tiramisu Tart





Single Tea Pot + 3 Sweet Bites 340 Choose your favourite tea and pair it with 3 sweet bites of your liking



Mystery Tart

Original Canalé



Passion Fruit Tart

Chocolate Éclair



English Breakfast Tea



180

Jasmine Tea



Sencha Tea



Earl Grey Tea



Sweet Brunch

120

290





French Butter Croissant

Daily freshly baked French butter croissant. Served with your choice of strawberry-rhubarb, blueberry, or mangopassion fruit homemade jams, or butter



Mango Chia Seeds Pudding (V)

290 Chia seeds soaked in organic coconut milk and BEEP cold-pressed almond milk, with mango, passion fruit, strawberry and fresh mint



Banana Pancakes

Banana pancakes, topped with whipped cream and salted butter caramel sauce. Served with diced banana



Original Pancakes

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



Riceberry Quinoa Bowl V 390 Organic riceberry and red quinoa topped with blueberry, strawberry, Medjool dates, almonds, walnuts and grated coconut. Served with BEEP cold-pressed almond milk on the side



Açaí Bowl 300g/150g 🚺

390/290 Sambazon® organic açaí berry purée mixed with guarana and banana, topped with butterfly pea granola, mango,

350

kiwi, strawberry, dragon fruit and goji berries Also available: Homemade nutty granola (instead of butterfly pea)



Acaí Smoothie (V) Sambazon® organic açaí berry purée mixed with guarana, banana and coconut water. Topped with banana,

coconut shavings and chia seeds



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



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

Cold-Pressed Juices -





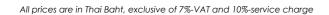
Cold-Pressed Juices (25cl-bottle) 130
100%-pure fruit & veggie juices, cold-pressed (never heated),
no water added no sugar added no sugar added. no water added, no sugar added, no additives and no preservatives



- 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
- 7. Pomegranate 100% Pomegranate juice
- 8. Mango 100% Mango nectar









Iced Teas



Kombuchas, Turmeric & Chocolate



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



Iced Hojicha Latte
Also available: Hot Hojicha Latte

140

180



140

Iced Jasmine Tea



Iced Earl Grey Tea

Vegivore26 Kombucha (246ml-bottle)

190

Ginger **V**

Turmeric Piccolo Latte 120
Handcrafted with organic turmeric powder



Vegivore26 Kombucha (246ml-bottle)

190

Passion Fruit **V**

Turmeric Latte 140
Handcrafted with organic turmeric powder



Yuzu - Limited Edition V 190

Vegivore26 Kombucha (246ml-bottle)

Iced Turmeric Latte 150
Handcrafted with organic turmeric powder



Iced Sencha Tea

Iced Orange Rooibos Tea 230



Iced Earl Grey Tea & Tonic 230



Iced English Breakfast 190 Tea & Lemon



Hot Vienna Chocolate
Handcrafted with Valhrona®
66%-dark chocolate. Topped with whipped cream



Iced Chocolate
Handcrafted with Valhrona®
66%-dark chocolate



150

Hot Chocolate

66%-dark chocolate

Handcrafted with Valhrona®



Slow Coffee Extraction -





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, French press or cold brew). Step 2. Choose your favourite single origin coffee among the 6 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!



Jomthong Cold Brew 180

Complex flavours extracted for 6-8 hours with cold drip method from fine grind Thailand Jomthona single origin coffee. Served with rock ice.

Also available with milk of your choice.

From the coffee plantation

Country of origin: Thailand Region: Chiana Mai Farmers: Smallholding farmers Altitude: 1,250-1,350 m.a.s.l. Species: Arabica Varietals: Yellow Bourbon, Catuai Grade: G1 Processing: Natural

To your cup

Acidity: Medium Aromas: Floral Flavours: Honey, spices, blackberry, melon Roast: Light Body: Medium



French Press A thick coffee

from coarse arind single origin beans expressing full aromas in a press-pot







Anaerobic-Processed Coffee From the coffee plantation Country of origin: Ethiopia Region: Guji Farmers: Israel Defga Altitude: 1,900-2,000 m.a.s.l. Species: Arabica Varietals: Heirloom Grade: G1 Processing: Anaerobic To your cup

Acidity: Mild to high Aromas: Guava, strawberry, spearmint Flavours: Lychee, blackcurrant, black tea, green grape Roast: Light Body: Winey

Ethiopia Annasora 250g-Retail Bag

From the coffee plantation

Country of origin: Ethiopia Region: Shakisso Farmers: Smallholder farmers Altitude: 1,900-2,100 m.a.s.l. Species: Arabica Varietals: Heirloom Grade: G1 Processing: Natural

To your cup

Acidity: Winey Aromas: Lavender, violet, bergamot, blueberry Flavours: Blackcurrant, ripe papaya, grapefruit, ginseng Roast: Light Body: Tea-like

Ethiopia Shakisso

250g-Retail Bag

Natural-Processed Coffees

From the coffee plantation

Country of origin: Thailand Region: Chiang Mai Farmers: Smallholding farmers Altitude: 1,250-1,350 m.a.s.l. Species: Arabica Varietals: Yellow Bourbon, Catuai Grade: G1 Processing: Natural

To your cup

Acidity: Medium Aromas: Floral Flavours: Honey, spices, blackberry, melon Roast: Light Body: Medium

Thailand Jomthong Natural G1 160 250g-Retail Bag

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 190 250g-Retail Bag

From the coffee plantation

Country of origin: Region: Farmers: Altitude: Species: Varietals: Grade: Processing:

To your cup

Acidity: Aromas: Flavours: Roast: Body:

180

590

To be unveiled soon...

Washed-Processed Coffee

From the coffee plantation

Country of origin: Kenya Region: Thika Farmers: Ritho Coop Altitude: 1,650-1,700 m.a.s.l. Species: Arabica Varietals: SL28, SL34 Grade: AA+ Processing: Washed

To your cup

Acidity: High lime-like Aromas: Floral, coffee blossom, spices Flavours: Intense sweetness, raspberry nectarine, ripe tomato Roast: Light Body: Medium

Kenya Thika AA+ 250g-Retail Bag

590



Hot Coffees



Iced Coffees



Single Espresso Single shot espresso



Double Espresso Double shot espresso

90



110 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



Valrhona® 66%-dark chocolate mixed with espresso shot



Vienna Coffee 130 Americano topped with whipped cream



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



Flat White 120 Espresso shot with flat steamed milk



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



Iced Americano 120 Espresso shot poured over cold water and rock ice



Iced Single Origin 180 Your favourite single origin coffee served on rock ice



Jomthong Cold Brew 180 Cold-brewed Thailand Jomthong single origin coffee served on rock ice

Organic Soy Milk +20

Oat Milk +20

+10

+20

Cold-pressed +20 Almond Milk



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



Iced Latte 130 Espresso shot poured over cold milk and rock ice



Options Customize your cup

Skinny Milk

Extra Shot

Decaf



Dalgona 160 Double espresso shot mixed with hot water, cane sugar, cold milk and rock ice. Topped with caramel floss



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



Salted Butter Caramel Sauce +20

Jomthong & Tonic 230 Cold-brewed Jomthong single origin poured over Fever Tree Premium Tonic, rock ice, orange confit and rosemary stem



Exclusive Coffee Blends & Decaf

From the coffees plantation

Countries of origin: Colombia, Ethiopia, Kenya & Thailand Species: 100% Arabica Processings: Anaerobic & washed

To your cup

Acidity: Medium, bright Flavours: Cashew nut, milk chocolate, coconut nectar, jackfruit 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: Anaerobic, natural & washed

To your cup

Acidity: Light Flavours: Clove, coriander seed, roasted almond, cedar wood, coconut flake, butter caramel Roast: Medium to dark Body: Full

D'ARKer Blend

250g-Retail Bag

490

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 250g-Retail Bag

+30 550

From the coffee plantation

Country of origin: Colombia Species: 100% Arabica Grade: Excelso Processing: Ethyl acetate decaffeination

To your cup

Acidity: Mild Flavours: Cocoa, caramel, grape, plum Roast: Medium Body: Medium

Colombia Huila E.A. Decaf +10







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 lconsiam, 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. 02 010 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



