









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



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



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

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



Zucchini Blossom Fritters 🍸

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

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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

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 pread. Topped with spring onion and Urfa chili





Snacks



Edamame topped with sea salt



Mac & Cheese Balls 🗸 290 Crispy fried Emmental, Cheddar, Mozzarella and Parmesan cheese macaroni balls served with tomato salsa sauce



390 Guacamole V 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



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



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



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



Hamachi Crudo 490 Hamachi sashimi marinated in yuzu dressing, served with smashed avocado, jalapeno, red onion, red radish, orange peel, togarashi and microgreens salad



Baja Fish Tacos 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



Tomato Soup and Cheese Toast V 390 Tomato soup topped with cream. Served with toasted Amantee-artisan-bakery organic sourdough bread filled with extra mature Cheddar cheese and onion confit

Contains pork

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Appetizers

Tuna Tartare

450

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

Mezze Platter V

490

Homemade falafel, beet hummus with Urfa chili, tzatziki dipping, baba ghanoush with toasted pine nuts, quinoa tabbouleh, with homemade pita bread or nutty keto bread

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



$\mathbb{D}^*\mathbb{A} \ \mathbb{R} \ \mathbb{K}$

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 Fonting cheese, crispy bacon, lettuce. Served with Josperroasted 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



Beetroot Burrata Salad 490 Josper-roasted beetroot served with burrata cheese, beetroot cream, pomegranate, walnut, dill, microgreens salad and truffle oil



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



Salmon Salad 590 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, 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 pickled mustard seeds, green oak and rocket salad



Salads

Chicken Kofta Salad

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

Tuna Salad

590

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



Adobo Chicken & Cauliflower Rice 490 Adobo-grilled chicken thigh served with cauliflower Spanish rice, chili corn salsa, avocado, sun gold tomato, chipotle aïoli sauce, oickled 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

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



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

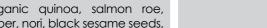


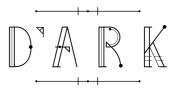
450 Beef Ragu Fettuce Fettuce with slow-cooked beef cheek ragu in tomato sauce, mushroom, carrot, celery, topped with grated Parmesan cheese and chopped parsley

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



Contains pork





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

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

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Seafood



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

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590 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



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



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

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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



pice-rubbed Australian lamb shoulder chops served with lageolet beans mixed with stir fried baby kale, grilled proccolini, baby carrots, tzatziki dipping sauce and Maldon moked 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 1,490 cacio e pepe-butter and fleur de sel. Served with French beans and shallot vinaigrette







Lemon & Herb Stuffed Chicken 590 Frilled slow-cooked Chicken breast stuffed with lemon butter herbs. erved with quinoa salad, cherry tomatoes, red onion pickle, toasted

bine nuts, grilled zucchini, fresh herbs, toasted pistachio and lemon, peet-yogurt sauce and turmeric pickled onion. Topped with Zhoug rfa chili, coriander and sliced red onior

Beef Tenderloin

990

MBS 3-4 Australian Black Angus beef tenderloin served with weet potatoes, haricot vert, edamame, onions, baby rocket salad, baby kale salad, chimichurri and Maldon smoked salt

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

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Açaí Bowl 300g/150g V 390/290 Organic açaí berry purée mixed with guarana and banana, topped with butterfly pea granola, mango, kiwi, strawberry, dragon fruit and goji berries Also available: Homemade nutty granola (instead of butterfly pea)



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



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



D'ARK Espresso Tiramisu 290 Strawberry-Lemon Cheesecake 290 Ladyfinger biscuits soaked in D'ARKer espresso shot and Soft cream cheese with fresh strawberry, lemon curd, lady finger biscuit, ginger-rhubarb syrup, strawberry rum, mascarpone cream, cocoa powder and crispy rhubarb coulis and Graham cookie crumble caramel



Apple Tart Tatin 290 Upside down caramelized apple tart, topped with a scoop of vanilla ice cream





Sweet Treats

Chocolate Lava

70%-cocoa dark chocolate lava cake. Served 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



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

Cold-Pressed Juices



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 (25cl-bottle) 130

100%-pure fruit & veggie juices, cold-pressed (never heated), no water added, no sugar added, no additives and no preservatives

- **1. Apple** 100% Apple juice
- 2. Orange 100% Orange juice
- 3. Green Dream Apple, pear, pineapple, lotus root, kiwi, cucumber, cos salad, centella, spinach and broccoli
- 4. Red Ruby Apple, pear, orange, mixed berries, pineapple, tomato, carrot, beetroot, purple cabbage, spinach and ginger
- 5. Beta Glow Apple, pineapple, mango, orange, carrot, papaya, passion fruit and gac fruit
- 6. Coconut Water 100% Coconut water





Mini Mango Tart

Cheesecake Tart

90





Chocolate Truffle Tart

Chocolate Éclair





Mystery Tart

Tiramisu Tart



Explore new addictive flavours from our newest Chef's collab

Cannelé



Sencha Tea



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



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



Earl Grey Tea

180



Iced Teas



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



Iced Hojicha Latte Also available: Hot Hojicha Latte

180

150 140



Iced Sencha Tea



Iced Jasmine Tea

180

140



Iced Earl Grey Tea



Iced Orange Rooibos Tea 230



Iced Earl Grey Tea & Tonic 230



Iced English Breakfast 190 Tea & Lemon



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



Passion Fruit Turmeric Kombucha Three Goats Brewery (245ml-bottle) Organic Green Tea, Passion Fruit, Turmeric, Ginger, Black Pepper Tasting Notes - Tropical, earthy, spice



Turmeric Piccolo Latte 120 Handcrafted with organic turmeric powder

Turmeric Latte 140 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 170 whipped cream



Kombuchas, Turmeric & Chocolate

190



Honey Lemon Hops 190 Kombucha Three Goats Brewery (245ml-bottle) Organic black tea, Japanese green tea, 190 lemon peel, Citra hops, cascade hops, longan flower honey Tasting Notes - Citrus, floral, fruity, hoppy





Iced Turmeric Latte 150 Handcrafted with organic turmeric powder

Iced Chocolate Handcrafted with Valrhona® 66%-dark chocolate

Slow Coffee Extraction -



Thailand Mae Hong Sorn 180

with cold drip method from fine grind Thailand Jomthong single origin coffee. Also available with milk of your choice.

Region: pangkham, Meahongsorn

Flavours: Sugarcane, mulberry,

D'ARK has meticulously selected and in-house roasted for you a collection of specialty-grade single origin coffees. D'ARK imports into Thailand areen beans from all major coffee-arowing 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!



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



Single Origin Coffees -

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

To your cup

Acidity: Medium-high Aromas: Complex in fragrance Flavours: Citrus, lemon, cherry, plum Roast: Light Body: Medium



From the coffee plantation

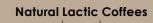
Country of origin: Masaguara Farmers: Finca Moka Altitude: 1,500-1,700 m.a.s.l. Species: Arabica Varietals: Catuai, caturra Grade: SHG Processing: Whiskey-barrel-aged

To your cup

Acidity: Medium Aromas: Cinnamon, whiskey, pinewood Flavours: Fresh vanilla, waffles, malt, caramel Roast: Medium Body: Medium



Honduras Whiskey-Barrel-Aged 250 750



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

Colombia Luis Anibal Natural 250g-Retail Bag



Washed-Processed Coffee



From the coffee plantation

Country of origin: Kenya Region: Nveri Farmers: Kenya Ndaroini Farmers Group Altitude: 1,400 m.a.s.l. Species: Arabica Varietals: SL34& SL28 Ruiru11 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 250g-Retail Bag



180 640



Hot Coffees



Single Espresso Single shot espresso



Double Espresso 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



Mocha150Valrhona® 66%-dark chocolate mixedwith espresso shot



Vienna Coffee 140 Americano topped with whipped cream



Latte130Espresso shot with steamed milk & foamAlso available: Piccolo Latte120



Flat White130Espresso shot with flat steamed milk



Cappuccino 130 Espresso shot topped with cocoa powder with thick steamed milk foam



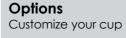
Iced Americano 130 Espresso shot poured over cold water and rock ice



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



Dirty Moonlight160Moonlight blend double ristrettoshot poured over cold milk



Whipped Cream

20 op mate

BΞ∞P

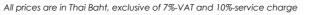
Decaf Extra Shot



Iced Latte 140 Espresso shot poured over cold milk and rock ice



Iced Mocha 160 Valrhona® 66%-dark chocolate mixed with espresso shot topped with cold milk and rock ice





Iced Coffees



Single Origin Cold Brew 180 Cold-brewed single origin served on rock ice

Organic Soy Mi	lk +20
Oat Mi	lk +20
Cold-pressed Almond Mi	lk +20
	+10
	+20
	+20
	+20

Salted Butter Caramel Sauce

Single & Tonic 230 Cold-brewed single origin poured over premium tonic, rock ice, orange confit and rosemary stem



Exclusive Coffee Blends & Decaf

Countries of origin: Colombia, Ethiopia & Thailand Species: 90% Arabica & 10% Robusta Processing: Natural & Washed

To your cup

490

Acidity: Medium Flavours: Honey, almond, caramel, creamy molasses, cinnamon Roast: Medium Body: Medium

From the coffees plantation

Countries of origin: Colombia, Ethiopia,

Kenya & Thailand Species: 100% Arabica

Processings: Natural & Washed

D'ARK Blend 250g-Retail Bag

Body: Full Body D'ARKer Blend

周 词 DARI

250g-retail Coffee Bags

From the coffees plantation

To your cup Acidity: Mild Flavours: Toasted hazelnut, cacao nib, clove, nougat Roast: Medium to Dark

490 250g-Retail Bag

Columbia Royal Swiss Water Decaf Count of origin: Columbia Farmers: Small holder farmer from Medellin Altitude: 1,300-1,650 m.a.s.l. Species: Arabica Varietals: Castillo, Caturra, Catuai Processing: Fully washed and dried inside solar dryers that provide

Acidity: Medium Aromas: Malty, caramel Flavours: Granola, malt, cacao, caramel Roast: Medium to dark Body: Medium Columbia Royal Swiss Water Decaf +10 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

Region: Medellin

Grade: Excelso

protection from the rain

To your cup

+40

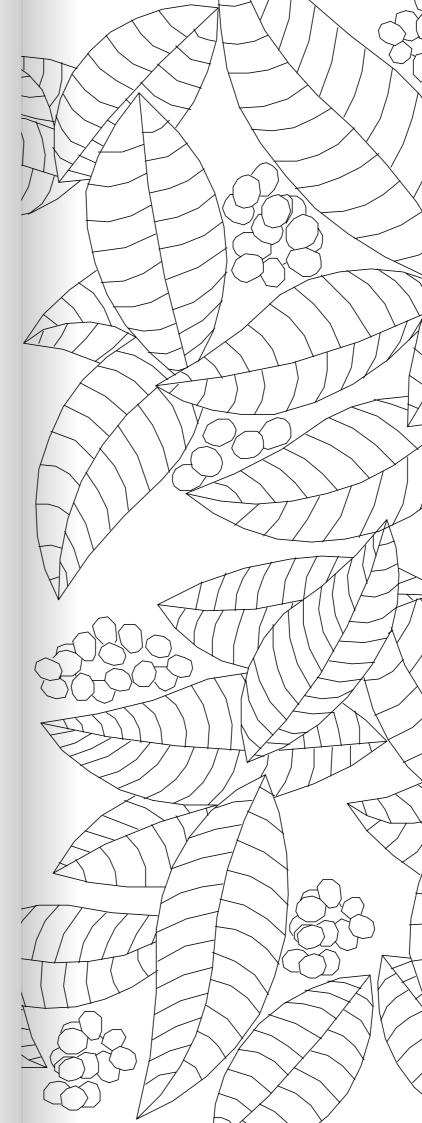
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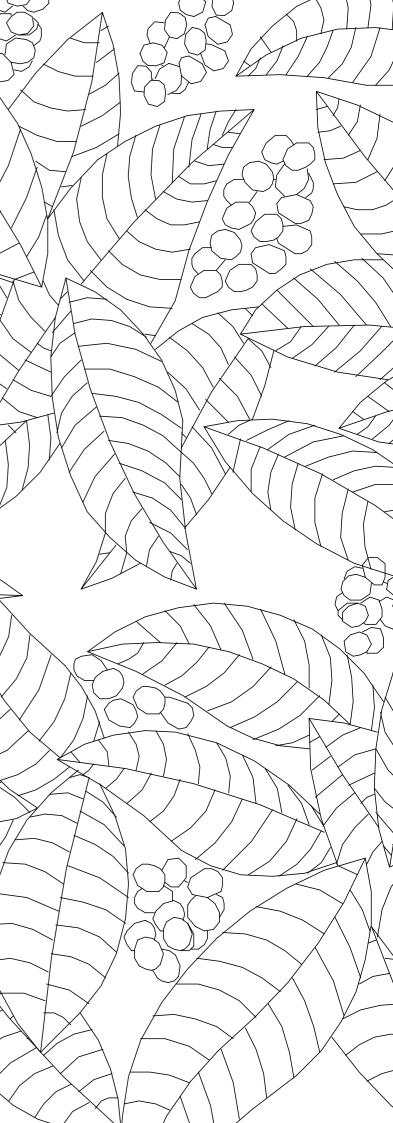
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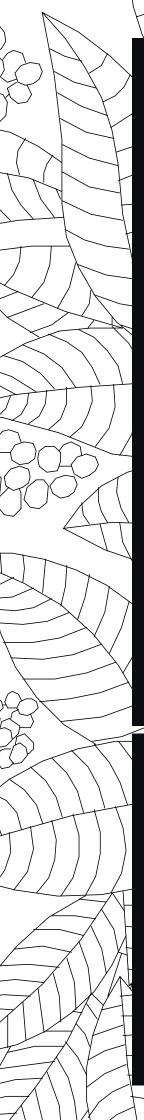
Moonlight Blend 250g-Retail Bag



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







Express your D'ARK side!

Through our homemade comfort food and house-roasted specialty coffee, we aim to contribute to your positive life and health balance by sharing quality produce and generous flavours in all our restaurants. Through our unique interior, we give you a sense of home-away-from-home.

We are an interwoven part of those unique neighborhoods where architecture, outstanding views or stunning lifestyle destinations build unique communities of urban & discerned aficionados.

D'ARK is a true all-day-dining and socializing anchor destination that belongs to its guests, focused on the experience: the expansive menu of freshly prepared dishes; the kitchens, the roastery and the pastry lab open to all our guests; always an outdoor terrace to maximize relaxation and wellness; a special attention to our paw friends; an unlimited and free Wi-Fi access; designed & curated for the neighborhood; a collaboration with an artist...

D'ARK restaurants are social houses of wellness and wellbeing experiences, driven by their guests.

We started the adventure on Soi 49 in 2015, quickly followed the opening of our first flagship at EmQuartier, amidst the boldest designed shopping complex of Bangkok, facing a stunning lushed-landscaped-40m-waterfall. With the opening of D'ARK Lab on Sukhumvit Soi 16, we started roasting our coffees, developing new blends and creating flavours. Our second flagship, D'ARK ICONSIAM, invites you to a stunning experience alongside the magnificent Chaophraya river. Because love needs to spread, we have now opened a new café at The Strand Thonglor: an expansive outdoor space where all our pet friends are more than welcome; a collaboration with new incredible local artists with a strong take on sustainability; stylish new design features; conveniently connected to public transportation and ample parking for all our guests. We are very much looking forward to having you there!

Where to find us

D'ARK ICONSIAM (BTS Charoen Nakhon, Golden Line) G Floor, The Veranda 299 Charoennakorn, Klongtonsai, Klongsan, Bangkok 10600 Tel. 02 078 1879 | dark_icon@far.co.th | Line: @darkiconsiam

D'ARK EmQuartier (BTS Phrom Phong, Sukhumvit Line) Building A, G Floor 693 Sukhumvit Rd., Klongtan-Nua, Wattana, Bangkok 10110 Tel. 02 003 6013 | dark_emg@far.co.th | Line: @darkemg

D'ARK The Strand (BTS Thonglor, Sukhumvit Line) 8 13 Sukhumvit Rd., Khlong Toei Nuea, Watthana, Bangkok 10110 Tel. 02 030 1970 | dark_thestrand@far.co.th | Line: @darkthestrand

D'ARK H&M centralwOrld (BTS Chitlom / Siam) H&M Home, centralwOrld Plaza 1st Floor, Rajdamri Rd., Pathumwan, BKK 10330 Tel. 02 078 3429 | dark_ctw@far.co.th | Line @darkctw

D'ARK H&M Siam Paragon (BTS Siam)

H&M Home, Siam Paragon, 2nd floor, Rama 1 Rd., Pathumwan, Bangkok 10330 Tel. 02 078 1528 | dark_sp@far.co.th | Line @darksp



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www.darkoffee.com