



DARK
MENU




DARK

Sweet Brunch



French Butter Croissant 120
Daily freshly baked French butter croissant. Served with your choice of strawberry-rhubarb, blueberry, or mango-passion fruit homemade jams, or butter



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




Banana Pancakes 290
Banana pancakes, topped with whipped cream and salted butter caramel sauce. Served with diced banana




Original Pancakes 350
Original pancakes topped with blueberry, mango, kiwi and strawberry. Served with A-grade Canadian maple syrup on the side



Riceberry Quinoa Bowl  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



Açai Bowl 300g/150g  390/290
Sambazon® 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)

Eggs



Beef Short Ribs Eggs Benedict 390
Slow-cooked beef short rib in D'ARKer espresso marinade with poached free-range eggs, topped with Hollandaise sauce on a toasted English muffin. Served with wild rocket salad



Smoked Salmon Eggs Benedict 350
Smoked salmon with poached free-range eggs, topped with Hollandaise sauce on a toasted English muffin. Served with rocket salad



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



Onsen Tamago 490
Josper-grilled wild Alaskan salmon with onsen egg, tofu, shiso, pickled eggplant, young ginger, seaweed and daikon. Served on a mix of furikake, Japanese brown rice, barley and buckwheat



Roman Breakfast 🐷 390
Sunny-side up eggs, confit tomato sauce, garlic, pancetta, Pecorino cheese, Josper-grilled artisan Italian pork sausage, and baked beans. Served with Amantee-artisan-bakery organic white toasted sourdough bread



Market Breakfast 🐷 490
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

Grains & Sourdough



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



Smoked Salmon Sourdough 490
Sliced smoked salmon with avocado, almond cream cheese, avocado crème, preserved lemon, pickled red onion, pickled mustard seeds and chamomile spices served on a Josper-toasted Amantee-artisan-bakery organic sourdough bread



Turmeric Quinoa Tabbouleh 🌶️ 450
Turmeric-flavoured organic quinoa, topped with grilled miso-chicken, broccolini, black beans, spicy chickpea-avocado-jalapeño hummus, fresh herbs and Dukkah spice blend
Also available: Vegetarian Tabbouleh (w/o chicken) 🌱 350



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



Tomato Soup and Cheese Toast 🌱 290
Tomato soup topped with cream. Served with toasted Amantee-artisan-bakery organic white bread filled with extra mature Cheddar cheese and onion confit



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

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 **490**
Marinated chicken thighs with D'ARK spice blend, baby cos lettuce, burnt avocado, pickled jalapeño, Pico de Gallo, harissa-mayonnaise rocket salad and Parmesan cheese



Beetroot Burger ✓ **450**
Josper-grilled beetroot 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 Beetroot Burger ✓ **450**
Josper-grilled beetroot patty with Gouda cheese, pickled red onion, jalapeño, tomato salsa sauce, burnt avocado, gherkin mayonnaise, tomato, green oak lettuce, rocket salad and Parmesan cheese

Salads



Crispy Green Salad 🐷 **390**
Snow peas, green peas, jumbo asparagus, red endive, crispy Parma ham topped with ricotta cheese, fresh dill and lemon dressing



Wagyu Beef Salad **590**
Josper-grilled Wagyu ribeye with Chimichurri, sweet potato, jumbo green asparagus, pickled red onion, pickled jalapeño, pickled mustard seeds, green oak and rocket salad



Salmon Salad **490**
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 **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



Chicken Caesar Salad 🐷 **420**
Josper-grilled chicken breast, baby cos salad, marinated tomato on the vine, crispy bacon, bread croutons, topped with Parmesan cheese shavings and Caesar dressing



Tiger Prawn Salad **490**
Josper-grilled miso glazed tiger prawns, shitake mushrooms, baby cos, jumbo green asparagus, seaweed, edamame, burnt avocado, Parmesan cheese, miso truffle vinaigrette and miso-butter sauce

Snacks



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



Cheesy Churros ✓ **290**
Parmesan cheese churros served with spicy tomato salsa sauce



Guacamole ✓ **360**
Smashed avocado, marinated tomato, chili peppers, red onion, coriander and lime juice. Served with crispy corn chips
Add-on Corn Chips **40**



Prawn Ceviche Tostada **360**
Prawn ceviche with leche de tigre, guacamole, tomato, red onion, coriander and spicy dressing, on a black bean paste. Served with crispy corn chips
Add-on Corn Chips **40**



Hummus Green Pea & Ricotta ✓ **290**
Pepita topped with whipped ricotta cheese, mint, green pea, salted lemon, toasted sunflower and pumpkin seeds, Harrisa and za'atar spice blend. Served with homemade flatbread
Add-on Homemade Flatbread **40**



Hummus Eggplant & Sesame ✓ **290**
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**

Snacks



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



Edamame ✓ **190**
Edamame topped with sea salt



Pineapple Pork Belly Tacos 🐷 **290**
Cantonese style crispy pork belly in adobo sauce with pineapple salsa and guacamole. Served with D'ARK hot sauce



Wagyu Beef Tacos **390**
Crispy corn chips garnished with Jospier-grilled marinated MB4-5 Wagyu beef ribeye, smashed avocado, marinated tomato, jalapeño, chili peppers, watermelon kimchi and fresh coriander. Served with sour cream



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



Sweet Potato Dumplings ✓ **290**
Pan seared sweet potato dumplings served with Szechuan style spicy black vinegar chili oil sauce, spring onion and crushed pecan candy

Pasta



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



Lobster Arrabbiata Spaghetti 690
Spaghetti with Jospier-grilled half Maine lobster, romesco sauce, garlic confit and jalapeño pesto, topped with grated Parmesan cheese and parsley
Also Available: Whole Lobster Arrabbiata Spaghetti 1,290



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



Smoked Salmon Tagliatelle 390
Tagliatelle with smoked salmon, capers, onion, garlic in creamy white wine sauce, topped with fresh dill
Also available: Creamy Chicken Tagliatelle 390



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



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

Pasta & Rice



Mentaiko Spaghetti 490
Spaghetti with Jospier-grilled Hokkaido scallop and cod fish roe, topped with dried seaweed and spring onion



Spicy Chicken Riceberry 🌶️ 450
Organic riceberry and red quinoa served with Mexican-style salsa-macha chicken, avocado, chickpea, red cabbage slaw, jalapeño and fresh herbs



XO Fried Rice & Boneless Pork Ribs 🌶️ 🐷 490
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



Taiwanese Beef Noodle Soup 🌶️ 550
Braised Australian Black Angus grain fed beef shank in beef broth. Served with beef dumplings, wheat noodles, bokchoy, pickled cabbage, shitake mushroom red chili and spring onion



Pork Belly Rice Bowl 🌶️ 🐷 450
Braised pork belly Dong Po, Mapo tofu, shitake mushroom, pickled cabbage, pickled egg, long bean and Aonori mayo. Served on a mix of Japanese brown rice, barley and buckwheat



California Sushi Bowl 490
Sushi rice topped with A-grade tuna, flame seared salmon, avocado, salmon roe, wasabi mayonnaise, nori, black sesame seeds and roasted sesame dressing

Josper-Grilled Seafood



Miso Lingcod Fillet 590
Josper-Grilled marinated lingcod fish fillet in miso sauce. Served with shitake mushroom topped with white sesame seeds, grilled jumbo asparagus with nori vinaigrette topped with seaweed bread crumbs, pickled young ginger and pickled daikon



Seared Tuna Nicoise 590
Josper-grilled 200g-A-Grade tuna served with grilled baby cos, jumbo green asparagus, soft boiled free-range egg, potato, pickled red onion, Kalamata olive, bottarga, bagna cauda and Dijon mustard 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 beer-battered lingcod fish fillet served with French fries, pea fritters, tartare sauce, lemon wedges and pickles, sprinkled with Aonori salt



Wild Salmon Fillet 690
Josper-grilled wild Alaskan Sockeye salmon fillet with chamomile-hazelnut spice blend, creamy mashed potato, baby carrots, micro greens salad and bagna cauda



French-Style Mussels 650
450g of Josper-grilled Australian mussels in a creamy white wine sauce with onion, garlic and celery, topped with parsley. Served with French fries

Josper-Grilled 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



Pineapple Pork Belly 590
Cantonese crispy pork belly served with fried-rice-style cauliflower with green pea, spring onion and caramelized pickled pineapple. Topped with toasted coconut and macadamia nuts, coriander and honey soy sauce



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



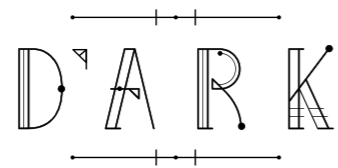
Lemon & Thyme Chicken Breast 520
Josper-grilled chicken breast served with sautéed Japanese sweet potato with Chimichurri, rocket salad, Parmesan cheese, Pico de Gallo and beer-lemon-thyme sauce



Wagyu Beef Ribeye 1,390
Josper-grilled 300g-MB4-5 Wagyu beef ribeye topped with black garlic, roasted onion, miso-mushroom-red wine reduction. Served with pommes aligot and broccolini



Beef Steak & Fries 790
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
Also available: Black Pepper Sauce (instead of parsley-shallot butter)



Sweet Treats



Lemon Tart 250
Sweet tart with lemon curd filling, topped with burnt meringue. Served with a scoop of raspberry sorbet



Mango-Almond Tart 250
Sweet tart with almond cream and mango-passion fruit jam. Topped with freshly sliced ripe mango and mango pâte de fruit. Served with a scoop of mango-passion fruit sorbet



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

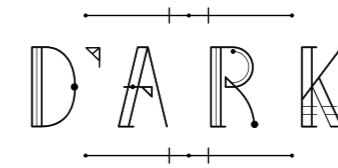


Panna Cotta 290
Soft cream vanilla pudding, topped with crumble, salt-ed butter caramel and strawberry granita.



Strawberry-Rhubarb Crumble 290
Baked strawberry and rhubarb compote, topped with crumble, a scoop of vanilla ice cream and strawberry-rhubarb coulis

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



Sweet Treats



Chocolate Lava 350
70%-cocoa dark chocolate lava cake. Served with a scoop of vanilla ice cream



3-Scoop-Pyramid 160
Your selection of 3 scoops of ice cream or sorbet



Choux Praline 290
Cocoa choux au Craquelin, hazelnut praline, hazelnut cream, vanilla pastry cream, crispy praline crumble topped with chocolate mousse and golden hazelnut



Raspberry Sorbet



Chocolate Sorbet



Mango-Passion Fruit Sorbet



Vanilla Ice Cream

Sorbets & Ice Cream 1 Scoop 80

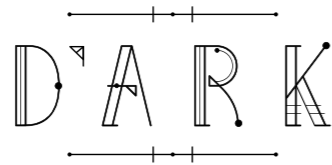


Apple Tart Tatin 290
Upside down caramelized apple tart, topped with a scoop of vanilla ice cream



Affogato Vanilla 160
A scoop of vanilla ice cream topped with a double shot espresso

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



Exclusive Coffee Blends
Decaf & Capsules

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 490

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 +30
250g-Retail Bag 550

250g-retail Coffee Bags

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

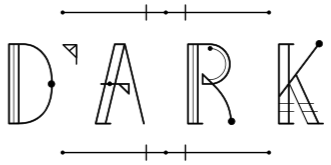
Colombia Huila E.A. Decaf +10
250g-Retail Bag 510

In-house roasted single origins:
Ethiopia Annasora 24
Colombia Rum-Barrel-Aged 24

D'ARK Coffee Capsules (5g)
All D'ARK capsules are Nespresso®-machine-compatible

In-house roasted blends:
Moonlight Blend 24
D'ARKer Blend 20

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



Iced Coffees

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

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

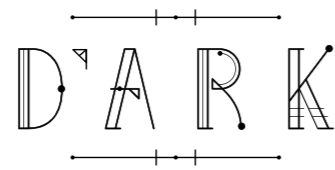
- Bonsoy Organic Soy Milk +20
- THE ORIGINAL OATLY! Oat Milk +20
- BEEP Cold-pressed +20 Almond Milk
- Skinny Milk +0
- Decaf +10
- Extra Shot +20
- Salted Butter Caramel Sauce +20

Dalgona 140
Double espresso shot mixed with hot water, cane sugar, cold milk and rock ice. Topped with caramel floss

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

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

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



Hot Coffees



Single Espresso 90
Single shot espresso



Double Espresso 110
Double shot espresso



Americano 110
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 130
Americano topped with whipped cream



Latte 120
Espresso shot with steamed milk & foam
Also available: Piccolo Latte 110

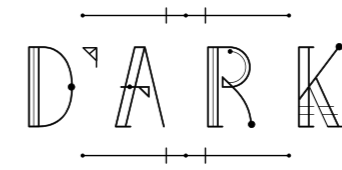


Flat White 120
Espresso shot with flat steamed milk



Cappuccino 120
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



Sweet Coffee Sets

Sweet Bites

60



Mini Lemon Meringue Tart



Mini Mango Tart



Strawberry-Pistachio Tart



Cheesecake Tart



Chocolate Truffle Tart



Tiramisu Tart



Praline Tart



Cookie & Cream Tart



Original Canapé



Chocolate Éclair

A cup of coffee + 3 sweet bites

Coffee +120

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

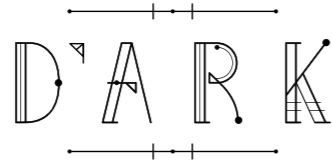


Double drip single origin coffee + 6 sweet bites

590

Choose your favorite single origin coffee and pair it with 6 sweet bites of your liking

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.

Jomthong Cold Brew 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: 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



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, 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!

Rum-Barrel-Aged-Processed Coffee



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 630

Natural-Processed Coffees



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 180
250g-Retail Bag 590



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 490

Anaerobic-Processed Coffees



From the coffee plantation

Country of origin: China
Region: Pu'er, Yunnan
Farmer: Mr. Lee
Altitude: 1,600-1,700 m.a.s.l.
Species: Arabica
Varietals: Catuai & Caturra
Grade: Microlot
Processing: Double anaerobic

To your cup

Acidity: Malic
Aromas: Cognac, guava, strawberry
Flavours: Ripe mango, pineapple, winey sweet aftertaste
Roast: Light
Body: Medium



China Microlot Yunnan 180
250g-Retail Bag 590



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 180
250g-Retail Bag 590

Washed-Processed Coffee



From the coffee plantation

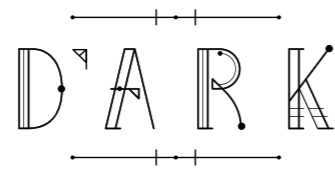
Country of origin: Kenya
Region: Thika
Farmers: Ritho Coop
Altitude: 1,650-1,700 m.a.s.l.
Species: Arabica
Varietals: SL28, SL34
Grade: AA+
Processing: Washed

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+ 180
250g-Retail Bag 590



Chocolates & Turmeric



Hot Chocolate 150
Handcrafted with Valhrona® 66%-dark chocolate



Hot Vienna Chocolate 170
Handcrafted with Valhrona® 66%-dark chocolate. Topped with whipped cream



Iced Chocolate 160
Handcrafted with Valhrona® 66%-dark chocolate



Turmeric Piccolo Latte 120
Handcrafted with organic turmeric powder



Turmeric Latte 130
Handcrafted with organic turmeric powder



Iced Turmeric Latte 140
Handcrafted with organic turmeric powder



Vegan Milk Options +20

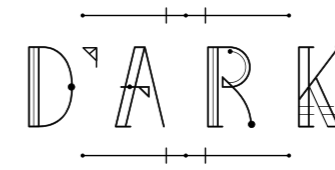


Green Turmeric 130
Handcrafted with organic green turmeric powder



Iced Green Turmeric 140
Handcrafted with organic green turmeric powder

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



Sweet Tea Sets

Sweet Bites 60



Lemon Meringue Tart



Mini Mango Tart



Strawberry-Pistachio Tart



Cheesecake Tart



Chocolate Truffle Tart



Tiramisu Tart



Praline Tart



Cookie & Cream Tart



Original Canelé



Chocolate Eclair

Single Tea Pot + 3 Sweet Bites 300 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



Double Tea Pot + 6 sweet bites 530
Choose your favourite tea and pair it with 6 sweet bites of your liking

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

Kombuchas

Vegivore26 Kombucha (246ml-bottle) 180

- Handcrafted with organic black and green teas, using a SCOBY gifted by a famous Kombucha Brewery in London
- Sweetened with organic cane sugar, as the main source of food for probiotics
- Fermented at a consistent 26°C-room temperature
- Carbonated with CO₂ to refresh and aid digestion
- Using only freshly squeezed or cold-pressed fruits / roots
- No artificial flavours added
- Contains 40-60 calories and 4-6 grams of sugar



Original



Ginger



Passion Fruit



Lemon - Limited Edition

Iced Teas



Iced Matcha Green Tea Latte 140
Also available: Hot Matcha Green Tea Latte 130



Iced Hojicha Latte 140
Also available: Hot Hojicha Latte 130



Iced Orange Rooibos Tea 230



Iced Earl Grey Tea & Tonic 230



Iced English Breakfast Tea & Lemon 180



Iced Sencha Tea 180




Iced Jasmine Tea 180



Iced Earl Grey Tea 180

Healthy Smoothies



Açaí Smoothie  **250**
Sambazon® organic açaí berry purée mixed with guarana, banana and coconut water. Topped with banana, coconut shavings and chia seeds



Summertime Smoothie **250**
Orange, banana, lemon, Greek yogurt and almond milk. Topped with orange, banana, sliced almonds and chia seeds



Detox Smoothie **250**
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 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



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



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, Klongtongsai, 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 Road, Khlong Tan Nuea, Wattana, Bangkok 10110
Tel. 02 003 6013 | dark_emq@far.co.th | Line: @darkemq

D'ARK The Strand (BTS Thonglor, Sukhumvit Line)
36 Soi Sukhumvit 55 (Thonglor)

Khlong Tan Nuea, Wattana, Bangkok, Thailand 10110
Tel. 02 030 1970 | dark_thestrand@far.co.th | Line: @darkthestrand

D'ARK Lab (BTS Asok, Sukhumvit Line / MRT Sukhumvit, Blue Line)

199/9 Sukhumvit Soi 16, Khlong Toei, Bangkok 10110
Tel. 02 024 9500 | dark_lab@far.co.th | Line: @darklab

