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MENU


Appetizers



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

Edamame  **190**
Edamame topped with sea salt




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




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



Guacamole  **390**
Smashed avocado, crème fraiche, cherry tomatoes, chili peppers, coriander, parsley, red onion, lime juice. Topped with fresh dill and parsley. Served with crispy corn chips

Add-on corn chips **40**



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



Beef Tacos **360**
Crispy corn chips garnished with Josper-grilled marinated Australian Black Angus pasture-raised beef slices, guacamole, watermelon kimchi and fresh coriander. Served with sour cream

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

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



Salmon Tartare 490
Salmon tartare in orange, lemon, lime and ponzu sauce with shallot, chilis, mint, chives, coriander, cucumber, avocado, mango, dill and salmon roe. Served with nori sheets
Add-on nori sheets 40



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



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



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



Cauliflower Soup 290
Cauliflower, potato, ginger, onion, garlic, spices and cream soup. Topped with feta cheese, crispy shallot, parsley and olive oil. Served hot

Burgers & Sandwiches



Double Black Angus Beef Burger 590
Jospier-grilled 140-day dry-aged Black Angus beef patties with bacon, Gouda cheese, lettuce, tomato, pickled mustard seeds, red onion, jalapeño, gherkin mayonnaise and beef gravy in a freshly baked brioche bun. Served with French fries



Peruvian Chicken Sandwich 550
Jospier-grilled Adobo-marinated chicken thigh topped with Fontina cheese, Jospier-roasted pineapple, crispy bacon, avocado and spicy mayo in a Jospier-toasted focaccia bread



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



Chimichurri Steak Sandwich 590
Jospier-grilled Adobo-marinated 120g-Australian Black Angus pasture-raised beef flank steak with Chimichurri sauce and fleur de sel in a Jospier-toasted focaccia bread

Explore new addictive flavours
From our seasonal Chef's collab

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Salads & Grains



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



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




Salmon Salad 590
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



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



Spicy Chicken Salad  490
Jospers-grilled marinated chicken thighs with D'ARK spice blend, baby cos lettuce, burnt avocado, pickled jalapeño, Pico de Gallo, harissa-mayonnaise, rocket salad and Parmesan



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

Grains



Mediterranean Bowl 490
Jospers-grilled chicken skewers, wild rocket and micro herbs salad with sesame dressing, flax seed, cucumber in tzatziki sauce, beetroot, beetroot labneh, quinoa turmeric tabbouleh, eggplant, hummus and pomegranate




Adobo Chicken & Cauliflower Rice 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



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



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



Smoked Salmon Fettucce 450
Fettucce with smoked salmon, capers, onion, garlic in creamy white wine sauce, topped with fresh dill




Beef Ragu Fettuce 450
Fettucce with slow-cooked Australian Black Angus pasture-raised beef ragu in tomato sauce, mushroom, carrot, celery, topped with grated Parmesan cheese and chopped parsley

Mains



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



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



Josper-Grilled Seabream 990
Josper-grilled whole sea bream served with seafood sauce, butter herbs sauce, lemon wedge and fleur de sel
Suggested Side Dish - Ratatouille 290



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 your choice of French fries or Nuage bread

Explore new addictive flavours
From our seasonal Chef's collab

Mains



Pork Chop Tonnato  590
Josper-grilled pork chop served with tuna cream sauce and Kalamata black olives, sautéed Japanese sweet potato with Chimichurri and baby carrots topped with Dukkah spice blend



Lemon & Herb Stuffed Chicken 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



Australian Black Angus Pasture-Raised Beef Ribeye 1,290
Josper-grilled 250g-Australian Black Angus pasture-raised beef ribeye steak topped with cacio e pepe-butter and fleur de sel. Served with French beans and shallot vinaigrette



Australian Black Angus Pasture-Raised Beef Tenderloin 990
Josper-grilled 160g-Australian Black Angus pasture-raised beef tenderloin served with sweet potatoes, haricot vert, edamame, onions, baby rocket salad, baby kale salad, chimichurri and Maldon smoked salt



Australian Black Angus Pasture-Raised Beef Steak & Fries 890
Josper-grilled 180g-Australian Black Angus Pasture-Raised beef flank steak, topped with parsley-shallot butter. Served with French fries, green oak and red oak salad



Lamb Chops 990
Spice-rubbed Australian lamb shoulder chops served with flageolet beans mixed with stir-fried baby kale, grilled broccolini, baby carrots, tzatziki dipping sauce and Maldon smoked salt

Sweet Treats



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



Mango Mochi 350
Coconut mochi filled with fresh mango, topped with golden nuts. Served with coconut cream, artisan mango sorbet, coconut crumble and fresh mango with mango-passion fruit jam



D'ARK Espresso Tiramisu 290
Ladyfinger biscuits soaked in D'ARKer espresso shot and rum, mascarpone cream, cocoa powder and crispy caramel



Strawberry-Lemon Cheesecake 290
Soft cream cheese with fresh strawberry, lemon curd, ladyfinger biscuit, ginger-rhubarb syrup, strawberry rhubarb coulis and Graham cookie crumble



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



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

Sweet Coffee & Tea Sets

Sweet Bites

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



Stromboli Tart



Gianduja Tart



Chocolate Truffle Tart



Tiramisu Tart



Mango Tart



Strawberry Tart



Lemon Tart



Cheesecake Tart

Explore new addictive flavours from our newest Chef's collab



Chocolate Éclair



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



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.

D'ARK Seasonal Cold Brew 180
Complex flavours extracted for 6-8 hours with fold drip method from fine grind single origin coffee. Served with rock ice. Also available with the milk of your choice.

Our D'ARK baristas are always sourcing, roasting and innovating a rotating number of exciting cold brews to bring to your cup. Please ask our team for the seasonal cold brew available for the day.



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 varieties, 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	Washed Coffee	Barrel-Aged-Processed Coffees
<p>From the coffee plantation</p> <p>Country of origin: Ethiopia Region: Yirgacheffe Farmers: Smallholder farm Altitude: 1,900 m.a.s.l. Species: Arabica Varietals: Heirloom Grade: G1 Processing: Natural</p> <p>To your cup</p> <p>Acidity: High Aromas: Floral, jasmine, Flavours: Apricot, strawberry Roast: Medium-light Body: Medium</p>	<p>From the coffee plantation</p> <p>Country of origin: Guatemala Region: Huehuetenango Farmers: Various Altitude: 1,500-1,700 m.a.s.l. Species: Arabica Varietals: Catuai, Cattura, Bourbon Grade: SHB Processing: Washed</p> <p>To your cup</p> <p>Acidity: Medium-high Aromas: Orange peel Flavours: Milk chocolate, syrup, prune, lime Roast: Medium-light Body: Medium</p>	<p>From the coffee plantation</p> <p>Country of origin: Honduras Farmers: Finca Moka Altitude: 1,500-1,700 m.a.s.l. Species: Arabica Varietals: Catuai, caturra Grade: SHG Processing: Whiskey-barrel-aged</p> <p>To your cup</p> <p>Acidity: Medium Aromas: Cinnamon, whiskey, pinewood Flavours: Fresh vanilla, waffles, malt, caramel Roast: Medium Body: Medium</p>
<p>Ethiopia Yirgacheffe Koke G1 Natural 180 250g-Retail Bag 600</p>	<p>Guatemala SHB Huehuetenango 180 250g-Retail Bag 680</p>	<p>Honduras Whiskey-Barrel-Aged 250 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 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. Our dedicated baristas and roasters also continue to innovate with **Seasonal Blends** all year-long to create ever changing unique coffee experiences. D'ARK baristas can always customize your own cup of coffee to your liking.

<p>From the coffees plantation</p> <p>Countries of origin: Guatemala, Kenya, Ethiopia & Thailand Species: 100% Arabica Processings: Washed and Natural</p> <p>To your cup</p> <p>Acidity: Medium Flavours: Maple syrup, Piney, Walnuts, Brown sugar, Black tea Roast: Full Medium Body: Medium</p>	<p>From the coffees plantation</p> <p>Countries of origin: Colombia, Guatemala, Ethiopia & Thailand Species: 100% Arabica Processing: Washed and Natural</p> <p>To your cup</p> <p>Acidity: Mild Flavours: Resinous, Molasses, Cinnamon, Butterscotch, Cacao, Licorice Roast: Medium to Dark Body: Full Body</p>	<p>From the coffees plantation</p> <p>Countries of origin: Costa Rica, Kenya, Colombia, Ethiopia Species: 100% Arabica Processing: Washed, Natural, Double Anaerobic Washed</p> <p>To your cup</p> <p>Acidity: Bright Flavours: Merigold, Currant, Hops, Elder flower, Campari Roast: Medium Body: Medium</p>
<p>D'ARK Blend 250g-Retail Bag 490</p>	<p>D'ARKer Blend 250g-Retail Bag 490</p>	<p>Summer Blend 250g-Retail Bag 590</p>

D'ARK

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

D'ARK

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 160
Your choice of D'ARK specialty 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



AYA Sparkling Turmeric Passion Fruit 130 (250ml-can)
 Turmeric, Green Tea, Passion Fruit
 100% natural plant-based



Turmeric Latte 140
 Handcrafted with organic turmeric powder
 Also available: Turmeric Piccolo Latte 120



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

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 & Fresh Juices



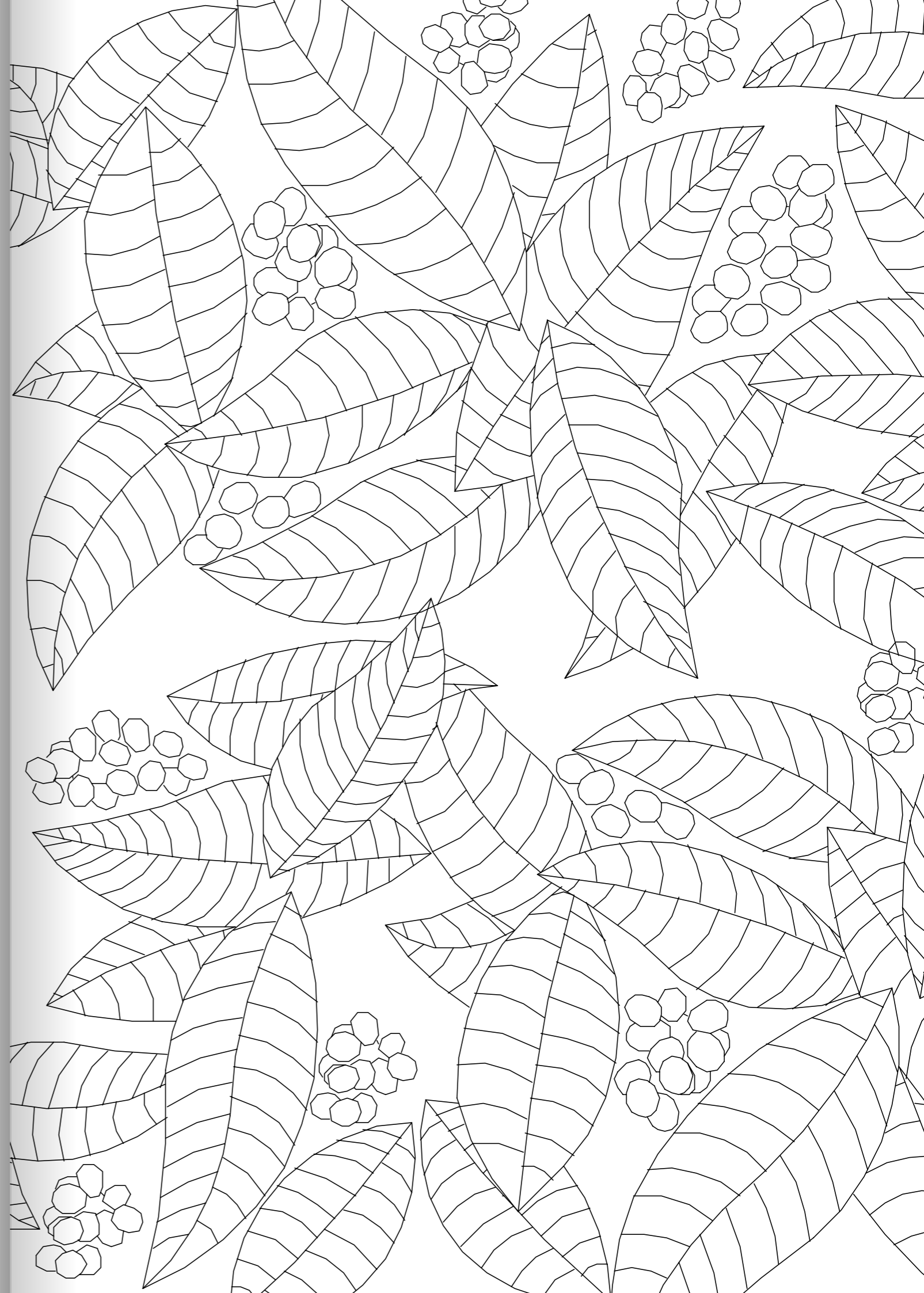
BEEP Cold-Pressed Juices 130
(25cl-bottle)
1. Apple
2. Orange



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



Fresh Whole Coconut 190
Locally-sourced fresh young coconut. 100% natural



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 Home centralwOrld (BTS Chitlom / Siam)

H&M Home, centralwOrld Plaza 1st Floor, Rajdamri Rd., Pathumwan, BKK 10330
Tel. 02 078 3429 | dark_ctw@far.co.th | Line @darkctw

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

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

