

# DARK

## Brunch



**Banana Pancakes** **B 240**  
Homemade banana pancakes, topped with whipping cream and salted butter caramel sauce. Served with fresh banana pieces



**Original Pancakes** **B 220**  
Homemade pancakes topped with whipping cream and 65%-cocoa chocolate sauce



**Brioche Pain Perdu** **B 260**  
Homemade brioche pain perdu topped with vanilla ice cream and raspberry coulis



**Blueberry Pancakes** **B 260**  
Homemade pancakes topped with vanilla almond custard cream, blueberry compote and whipping cream



**Gaspacho Soup**  **B 250**  
Refreshing cold tomato soup, with Japanese cucumber, bell pepper and garlic. Topped with dried spicy chorizo sausage



**Quinoa Power Bowl**  **B 390**  
Organic quinoa with feta cheese, avocado, onion, black sesame seeds, pomegranate, fresh mint, and Japanese cucumber, served with honey dressing

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## Brunch



**Spanish Breakfast Cocotte** 🌶️ **B 350**  
Fresh chorizo sausage, baked organic free-range egg, roasted cherry tomato, potato, and onion confit



**Ham Eggs Benedict** **B 270**  
Paris ham, slow-cooked free-range eggs, topped with Hollandaise sauce, on a freshly baked brioche bun



**English Breakfast Cocotte** **B 350**  
Cumberland sausage, baked organic free-range egg, baked beans in tomato sauce, roasted cherry tomato, Eryngii and Shimeji mushrooms



**Salmon Eggs Benedict** **B 290**  
Smoked salmon, slow-cooked free-range eggs, topped with Hollandaise sauce, on a freshly baked brioche bun



**Menama Eggs** 🌶️ 🌿 **B 290**  
Scrambled eggs with fresh bell pepper, onion, chive, coriander and paprika powder. Served with bread and gourmet salted butter



**Salsa Breakfast** 🌶️ 🌿 **B 390**  
Toasted white bread topped with smashed avocado, tomato concasse, red onion, red & yellow chilli pepper, coriander, served with slow-cooked free-range egg



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## Salads



**Tuna Salad** **B 390**  
Pan-seared tuna, organic free-range egg, lettuce, marinated tomato on the vine, olives, red onion and dressing



**Chicken Caesar Salad** **B 370**  
Chicken breast, baby cos lettuce, marinated tomato on the vine, bread croutons, topped with Parmesan cheese shavings and Caesar dressing



**Beetroot Burrata Salad** **B 330**   
Oven-roasted beetroot, Burrata cheese, pomegranate, truffle oil and honey dressing



**Eggplant Burrata Salad** **B 330**   
Oven-roasted eggplant, Burrata cheese, tomato concasse, and sweet basil dressing



**Crispy Snow Pea Salad** **B 190**  
Snow peas, bush beans, grated Pecorino cheese, small cuts of cured smoked pork cheek, mint, and dressing



**Smoked Salmon Salad** **B 370**  
Smoked Salmon, mix salad, marinated tomato on the vine, radish, red onion and dressing

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## Sanwiches



**Ham & Cheese Club Sandwich** **B 380**  
White bread toasts filled with Paris ham and Cheddar cheese, topped with bechamel sauce. Served with homemade potato chips and mix salad



**Salmon Tartine** **B 290**  
Smoked salmon, egg mayonnaise, sour cream, dill, radish, on a rye bread tartine with sunflower seeds. Served with mix salad on the side



**Cheese Toast & Soup** **B 250**  
Toasted white bread filled with extra mature Cheddar cheese and onion confit. Served with tomato soup



**Prawn Tartine**  **B 270**  
Cocktail prawn, wasabi mayonnaise, rocket salad, red onion, and tomato concasse, on a rye bread tartine with sunflower seeds. Served with mix salad on the side



**Eggplant Club Sandwich**  **B 380**  
White bread toasts filled with grilled eggplant, tomato, onion, and Cheddar cheese. Served with homemade potato chips and mix salad



**Avocado Tartine**  **B 290**  
Smashed avocado, tomato concasse, topped with feta cheese and pea shoots, on a rye bread tartine with sunflower seeds. Served with mix salad on the side



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## Pasta



**Curry Crab Fettuccine**  **B 430**  
Fettuccine in curry sauce topped with fresh crab meat, red chili pepper and coriander



**Mentaiko Spaghetti** **B 550**  
Spaghetti with Hokkaido scallop and cod fish eggs, topped with green shiso and chive



**Salmon Spaghetti** **B 490**  
Spaghetti with fresh salmon fillet, in green pesto sauce, topped with grated Pecorino cheese



**Seafood Pasta**  **B 450**  
Black squid-ink spaghetti, mix seafood, dried chili garlic



**Spicy Tom Yum Spaghetti**  **B 430**  
Spaghetti with mix seafood, red chili pepper and aromatic Thai herbs



**Vegetarian Penne**  **B 410**  
Penne with oven-roasted eggplant, zucchini, black olive, in tomato sauce. Topped with fresh burrata cheese

# D'ARK

## Pasta & Burgers



**Creamy Chicken Fettuccine** **B 370**

Fettuccine with pan-seared chicken in creamy sauce with white button mushroom and onion, topped with grated Parmesan cheese



**Beef Burger** **B 490**

Freshly baked brioche bun, Australian 120-day grain-fed beef patty, extra mature Cheddar cheese, pickles, lettuce, tomato, D'ARK burger sauce. Served with French Fries



**Spaghetti Carbonara** **B 330**

Spaghetti in egg yolk, cured smoked pork cheek, and grated Parmesan cheese



**D'ARK Pulled Pork Burger** **B 390**

Freshly baked brioche bun, filled with smoked pulled pork, red cabbage, lettuce, and D'ARK barbecue sauce. Served with French Fries



**Meat Balls Spaghetti** **B 390**

Spaghetti in a spicy tomato sauce, served with beef and pork meat balls, topped with grated Parmesan cheese, dried chili and fresh basil



**D'ARK Chicken Burger** **B 390**

Freshly baked brioche bun, filled with buttermilk fried chicken, coleslaw, lettuce, and tomato. Served with French Fries

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## Seafood



**Spicy Australian Mussels**  **B 590**  
450g-Australian mussels cooked in a white wine sauce with shallots, garlic, and Thai spices. Served with French fries



**Pan seared Barramundi** **B 510**  
Sea water barramundi fillet, sweet basil, served with mashed potato and roasted cherry tomato



**Poached Salmon** **B 490**  
Poached salmon fillet. Served with mushroom pilaf rice and mushroom cream sauce



**White Fish & Salsa** **B 510**  
Pan seared hake fillet topped with cold salsa. Served with pumpkin, carrot and green pea purées



**Salmon Ceviche**  **B 450**  
Salmon fillet marinated in citrus and passion fruit juice, red onion, coriander, red & yellow chilli pepper. Served cold



**Tuna Tartar** **B 450**  
Tuna tartar, smashed avocado, cucumber, kimchi, topped with dried tuna flakes. Served cold

# D'ARK

## Meat



**Traditional Steak & Fries** **B 890**  
180g-Australian 150-day grain-fed flank steak, topped with parsley-shallot butter, served with French fries and mix salad



**D'ARK Wagyu Tomahawk** **B 2,550**  
800g-wagyu beef tomahawk, served with baby carrots, oven-roasted garlic and 3 sauces: whole grain mustard, béarnaise and red wine-black pepper



**Pork Tenderloin** **B 450**  
Braised pork tenderloin with white wine-smoked pancetta-mushroom sauce. Served with mashed potato and mix salad



**Pork Chop** **B 490**  
Slow cooked pork chop with fresh herbs. Served with mushroom cream sauce, onion confit, sautéed bush bean, tomato provençale and mix salad



**Chicken Schnitzel** **B 390**  
Buttermilk fried chicken, potato in dill cream, and oven-roasted beetroot



**Duck Breast Rossini** **B 790**  
Roasted duck breast, pan-seared foie gras, served with pumpkin purée and truffle sauce

# D'ARK

## Ice creams & Sorbets

### Sorbets



Raspberry

Strawberry

Passion Fruit- Mango

Coconut

### Ice creams



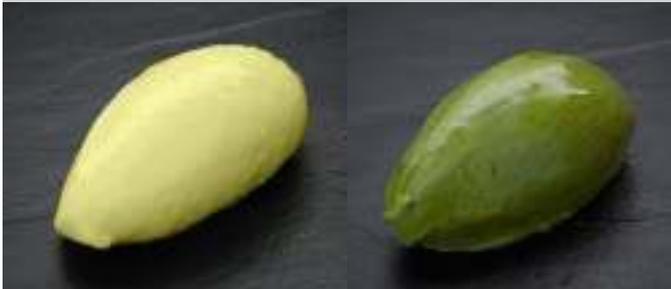
Chocolate

Popcorn

Salted butter caramel

Vanilla

### Ice creams



Lemon Curd

Green Tea Pistachio

### 1 Scoop

A scoop of ice cream or sorbet of your choice

**B 45**



### Affogato

A scoop of vanilla or salted butter caramel ice-cream topped with a D'ARK double-shot espresso

**B 145**



### 3-Scoop-Pyramid

Your selection of 3 scoops of ice cream or sorbet

**B 125**



### 6-Scoop-Pyramid

Your selection of 6 scoops of ice cream or sorbet

**B 225**

# D'ARK

## Desserts



**Half-Baked Blondie** B 330  
Half-baked chocolate cookie with cranberries, topped with a scoop of vanilla ice-cream and chocolate sauce



**Baked Alaska** B 330  
Baked meringue, filled with salted butter caramel and passion fruit ice creams, on a chocolate cake base



**D'ARK Chocolate Lava** B 250  
Served with a scoop of vanilla ice-cream



**Strawberry Rhubarb Crumble** B 250  
Served with a scoop of vanilla ice-cream



**Cheesecake** B 250  
Topped with raspberry coulis and served with a scoop of raspberry sorbet



**Apple Tart Tatin** B 330  
Served with a scoop of vanilla ice-cream or sour cream

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## Desserts



**Saint Honoré**

**B 330**

Choux pastry filled with pastry cream on puff pastry base, topped with nougatine caramel, chiboust cream and whipping cream



**Pavlova**

**B 330**

Baked caramelized meringue, filled with sour cream and topped with passion fruit curd



**Vanilla Panna Cotta**

**B 330**

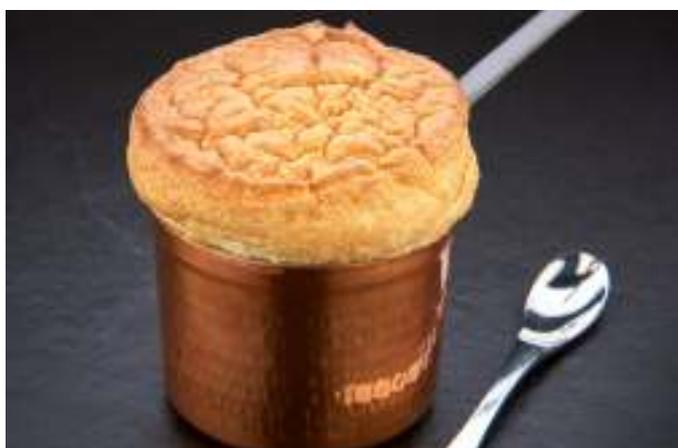
Soft cream vanilla pudding, topped with apple-blueberry-strawberry coulis



**Matcha Crème Brûlée**

**B 250**

Matcha green tea and pistachio custard, topped with caramel crust



**Vanilla Soufflé**

**B 250**

Brown rum and vanilla soufflé



**D'ARK Espresso Tiramisu**

**B 190**

Ladyfinger biscuits topped with D'ARK espresso shot, mascarpone cream, and cocoa powder