


**Original Pancakes****350**

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

**Banana Pancakes****290**

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

**Riceberry Quinoa Bowl** **390**


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

**Rainbow Toast****290**

Glucose loaf bread topped with whipped ricotta cheese and 3 homemade jams: strawberry-rhubarb, mango-banana-passion-fruit, blueberry

**Blue Magic Bowl 300g****350**

Organic blue spirulina mixed with banana, pineapple, mango and coconut milk. Topped with mango, red dragon fruit, chocolate granola and coconut shavings. **Also available: Blue Magic Bowl 150g**

260**Açai Super Bowl 300g** **390**

Organic açai berry purée mixed with guava and banana, topped with butterfly pea granola, mango, kiwi, strawberry, dragon fruit and goji berries

Also available: Açai Super Bowl 150g**290**

Eggs

**Fried Chicken Eggs Benedict** 390

Fried chicken, poached free-range eggs, smashed avocado and jalapeño, topped with Hollandaise sauce, on a toasted English muffin

**Short Rib Eggs Benedict** 390

Slow-cooked short rib in sweet D'ARK-espresso-marinate with poached free-range eggs, topped with Hollandaise sauce, on a toasted English muffin. Served with wild rocket salad

**Ham Eggs Benedict** 330

Pan-fried ham, poached free-range eggs, topped with Hollandaise sauce, on a toasted English muffin. Served with wild rocket salad

**Salmon Eggs Benedict** 350

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

**Eggs All'Amatriciana** 390

Sunny-side up eggs topped with tomato conchili, garlic conchili, pancetta and Pecorino cheese. Served with Jospier-grilled artisan Italian pork sausage and Jospier-toasted Amantee-artisan-bakery organic white bread

**Market Breakfast** 450

Jospier-grilled artisan American breakfast pork sausage, bubble and sausage, free-range scrambled eggs, smashed avocado, baked beans, roasted tomato, paprika and Portobello mushroom. Served with Amantee-artisan-bakery organic white toasted bread

Burgers & More

**Beef Burger** 490

Jospier-grilled Australian 120-day grain-fed beef, extra mature Cheddar cheese, pickled mayonnaise, salad, tomato and D'ARK burger sauce in a freshly baked brioche bun. Served with French fries

**Beetroot Burger** 390

Jospier-grilled beetroot patty, caramelized onions, extra mature Cheddar cheese, tomato salsa sauce, pickled mayonnaise, salad and tomato in a freshly baked brioche bun. Served with French fries

**Lobster BLT** 590

Jospier-grilled hot Maine lobster, hot and sweet glazed smoked bacon, lettuce, tomato, celery, pickled-lemon mayonnaise in a toasted English muffin. Served with French fries

**Chermoula Chicken Club** 390

Jospier-grilled chermoula-marinated chicken thigh, lettuce, tomato, horisao mayonnaise in a toasted English muffin. Served with French fries

**Fish & Chips** 490

Traditional English crispy beer-battered Atlantic cod fish fillet. Served with French fries, tartare sauce and pickles

**Tomato Soup & 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

D'ARK

Grains & Sourdough



Beetroot Avocado Sourdough 390

Josper-toasted Amanitee-artisan-bakery organic sourdough bread topped with beetroot-chickpea hummus, sliced avocado, pickled beetroot, feta cheese and lemon zest



Avocado Sourdough 450

Josper-toasted Amanitee-artisan-bakery organic sourdough bread topped with smashed avocado mixed with feta cheese, poached free-range egg, pomegranate and spring onion



Wild Salmon Sourdough 520

Josper-toasted Amanitee-artisan-bakery organic sourdough bread topped with Josper-grilled wild Alaskan Sockeye salmon, avocado, vegan almond cream cheese, preserved lemon and chamomile-hazelnut spice blend



Truffle Mayo Chicken Sourdough 490

Josper-toasted Amanitee-artisan-bakery organic sourdough bread topped with grilled chicken, smashed avocado, truffle mayonnaise, Parmesan cheese shavings and lemon zest



Turmeric Quinoa Tabbouleh 390

Turmeric-flavored 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



Quinoa Sushi Bowl 490

Flame-seared salmon, organic quinoa, salmon roe, avocado, Japanese cucumber, nori, black sesame seeds, wasabi mayonnaise and roasted sesame dressing

D'ARK

Salads



Crispy Greens Salad 390

Snow peas, green peas, green asparagus, red endive, crispy 24-month Parma ham DOP, topped with ricotta cheese, fresh dill and lemon dressing



Salmon Sashimi Salad 450

Flame-seared salmon sashimi, salmon roe, green oak and red oak salad, edamame, fresh seaweed, sunflower spirals, black sesame seeds and roasted sesame-matcha dressing



Wagyu Beef Kale Salad 420

Bulgagi-marinated Wagyu beef tenderloin, fresh curly kale salad, crispy fried curly kale salad, green oak salad, chili pepper, red onion, black sesame seeds, chive, coriander and crushed cabbage nut



Tuna Salad 490

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 390

Josper-grilled chicken breast, baby cos salad, marinated fontina on the vine, crispy bacon, bread croutons, topped with Parmesan, cheese shavings and Caesar dressing




Tiger Prawns Salad 420


Josper-grilled tiger prawns, shiitake mushrooms, baby cos salad, avocado, Parmesan cheese and miso truffle vinaigrette

Pasta & Rice



Pesto Rigatoni  **390**
Rigatoni in green pesto, topped with tomato confit, potato cubes, burrata cheese, preserved lemon, bread crumbs and grated Pecorino cheese



Spicy Chicken Riceberry  **390**
Organic riceberry and red quinoa served with Mexican-style salsa-macha chicken, avocado, chickpea, red cabbage slaw, jalapeño and fresh herbs



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



Beef Ragù Tagliatelle **420**
Tagliatelle with slow-cooked beef cheek ragù in tomato sauce, carrot, celery, topped with grated Parmesan cheese and chopped parsley



Italian Sausage Carbonara  **350**
Spaghetti with minced arisan Italian pork sausage, egg yolk, cream, topped with grated Parmesan cheese and parsley



Clams Spaghetti **390**
Jospier-grilled clams in white wine and garlic confit, topped with bottarga, preserved lemon and parsley

Pasta & Rice



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**



Mentaiko Spaghetti **450**
Spaghetti with Jospier-grilled Hokkaido scallop and cod fish eggs, topped with dried seaweed and chive



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



Salmon Spaghetti **450**
Spaghetti with Jospier-grilled salmon fillet in green pesto, topped with grated Pecorino cheese



Spaghetti Aglio Olio with Mussels  **420**
Spaghetti with Jospier-grilled Australian mussels, garlic and chili peppers, topped with bread crumbs and parsley
Also available with Tiger Prawns **420**



Lobster Arrabbiata Spaghetti **590**
Spaghetti with Jospier-grilled half Maine lobster, romesco sauce, garlic confit and jalapeño pesto, topped with grated Parmesan cheese and parsley

DARK

Snacks



Smoked Salmon Eclairs 180
A set of 3 eclairs filled with smoked salmon and vegan almond cream cheese



Mac & Cheese Balls ✓ 290
Crispy fried Gruyère, Cheddar and Parmesan cheeses macaroni balls served with sweet chili sauce



Korean Fried Cauliflower (KFC) ✓ 290
Crunchy cauliflower florets tempura in Korean-style chill sauce and red yuzu kosho, topped with white sesame seeds and served with lime wedges



Chicken Curry Bites 180
A set of 3 chicken curry-mushroom-cream puff pastries



Hummus & Salsa Verde 290
Eggplant-chickpea hummus topped with salsa verde. Served with Jospier-toasted garlic naan bread
Add-on Garlic Naan Bread 40



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

DARK

Snacks



Italian Sausage Rolls 🐷 180
A set of 3 rolled puff pastries stuffed with artisan Italian pork sausage



Prawn Ceviche Tostada 🌶️ 350
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



Guacamole ✓ 350
Smashed avocado, marinated tomato, chill peppers, red onion, coriander and lime juice. Served with crispy corn chips
Add-on Corn Chips 40



Comté Danish ✓ 180
A set of 3 Comté cheese puff pastries topped with Za'atar spice blend



Mini Tiger Prawn Sandwich 290
Crispy fried white toasts filled with tiger prawn paste, seasoned with fish sauce, fresh coriander and mint. Served with barbecue mayonnaise



Mexican Pepita Dip 🌶️ ✓ 320
Pepita topped with whipped ricotta cheese, mint, green pea, preserved lemon, harissa and Za'atar spice blend. Served with Jospier-toasted Arnonlee-artisan-bakery organic sourdough garlic bread

Josper-Grilled Seafood

**Miso Cod** 590

Josper-grilled marinated Atlantic cod fish fillet in miso sauce served with shiitake mushroom topped with white sesame seeds and grilled green asparagus in nori vinaigrette topped with seaweed bread crumbs

**Tuscan Seafood** 1,190

Josper-grilled half Maine lobster, Hokkaido scallops, mussels, clams, Atlantic cod fish, squid in Tuscan red wine sauce and lobster bisque. Served with Josper-toasted Anantee-artisan bakery organic white garlic bread

**Wild Salmon Fillet** 650

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

**Barramundi Fillet** 590

Josper-grilled barramundi fillet topped with parsley-bread crumb. Served with creamy mashed potato, spinach in ginger-lime dressing, preserved lemon, tomato confit, garlic confit and red chermoula sauce

**Tuna Steak** 650

Josper-grilled 200g A-grade tuna steak in Dukkah spice blend crust served with grilled baby corn salad, asparagus, soft boiled free-range eggs, marinated tomato on the vine, potato, bofharga and Dijon mustard sauce

**French-Style Mussels** 590

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

Josper-Grilled Meat

**Pork Chop Tonnato** 590

Josper-grilled pork chop served with tuna cream sauce and Kalamata black olives, Brussels sprouts marinated in black garlic sauce and baby carrots topped with Dukkah spice blend

**Wagyu Beef Tenderloin** 990

Josper-grilled 220g Wagyu beef tenderloin served with garlic puree, sautéed mushrooms, mushroom ketchup, pommes alligot and grilled bok choy, topped with parsley bread crumbs and red wine-miso reduction

**Wagyu Beef Ribeye** 1,190

Josper-grilled 350g M&A 5-Wagyu beef ribeye topped with black garlic, roasted onion, miso-mushroom-red wine reduction. Served with pommes alligot and broccoli

**Beef Steak & Fries** 790

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

**Beef Short Rib** 890

Slow-cooked beef short rib served with sweet potato in Korean sweet soy glaze topped with lime zest, broccoli and watermelon kimchi

**Boneless Pork Ribs** 590

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