




D'ARK

Sweet Brunch



French Butter Croissant 90
Daily freshly baked French butter croissant
Add on a 30g-pot of apricot or blueberry jam 20



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.



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



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



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



Açaí Super Bowl 300g  390
Organic açaí berry purée mixed with guarana and banana, topped with butterfly pea granola, mango, kiwi, strawberry, dragon fruit and goji berries
Also available: Açaí Super Bowl 150g 290

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

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'ARKer-espresso-marinade with poached free-range eggs, topped with Hollandaise sauce, on a toasted English muffin. Served with wild rocket salad



Ham Eggs Benedict 330
Paris 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 confit, garlic confit, 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 squeak, free-range scrambled eggs, smashed avocado, baked beans, roasted tomato, pepita and Portobello mushroom. Served with Amantee-artisan-bakery organic white bread

Burgers & More



Black Angus Beef Burger 490
Jospier-grilled Australian 270-day-grain-fed Black Angus beef patty, 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 half 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 Double Decker 390
Chermoula-marinated chicken thigh, lettuce, tomato, harissa-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

Grains & Sourdough



Beetroot Avocado Sourdough  **390**
 Josper-toasted Amantee-artisan-bakery organic sourdough bread topped with beetroot-chickpea hummus, sliced avocado, pickled beetroot, feta cheese and lemon zest



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




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




Turmeric Quinoa Tabbouleh  **390**
 Turmeric-flavoured organic quinoa, topped with grilled miso-chicken, broccoli, 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

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 sprouts, black sesame seeds and roasted sesame-matcha dressing




Wagyu Beef Kale Salad  **420**
 Bulgogi-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 cashew nut



Tuna Salad **550**
 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 tomato on the vine, crispy bacon, bread croutons, topped with Parmesan cheese shavings and Caesar dressing




Tiger Prawns Salad **420**
 Josper-grilled tiger prawns, shitake 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 Ragu Tagliatelle **420**
Tagliatelle with slow-cooked beef cheek ragu in tomato sauce, carrot, celery, topped with grated Parmesan cheese and chopped parsley



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



Manila Clams Spaghetti **450**
Joster-grilled Manila 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 Joster-grilled Hokkaido scallop and cod fish eggs, topped with dried seaweed and chive



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



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



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



Lobster Arrabbiata Spaghetti **690**
Spaghetti with Joster-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 chili sauce and red yuzu kosho, topped with white sesame seeds and served with lime wedges



Edamame ✓ 180
Edamame topped with sea salt



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



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



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 🌶️ ✓ 290
Pepita topped with whipped ricotta cheese, mint, green pea, preserved lemon, harissa and Za'atar spice blend. Served with Jospier-toasted Amantee-artisan-bakery organic sourdough garlic bread

Josper-Grilled Seafood



Miso Cod 590

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



Seared Tuna Niçoise 590

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



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 served with Chemoula herb sauce, creamy mashed potato, baby spinach salad, roasted tomato, raisin, preserved lemon and fresh herbs



Ostra Regal Oysters No.3 (France) 6pcs 990

Gold selection of the Famille Bourtais 12pcs 1,800

Choose your seasoning: 1. Ponzu, tobiko and scallion 2. Daiton, scallion, ginger and jalapeno 3. Thai seafood 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 590

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 purée, sautéed mushrooms, mushroom-ketchup, pommes algot and grilled bok choy, topped with parsley bread crumbs and red wine-miso reduction



Wagyu Beef Ribeye 1,390

Josper-grilled 350g-MB4-5-Wagyu beef ribeye topped with black garlic, roasted onion, miso-mushroom-red wine reduction. Served with pommes algot and broccolini



Beef Steak & Fries 790

Josper-grilled 180g of Australian 150-day grain-fed flank steak, topped with parsley-shalot 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, broccolini 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, coriander, spring onion and red cabbage slaw with ginger-lime dressing