



THE DARK

Gallery

Discover THE ORIGIN

A journey around the world, connecting with the purest origins

68% Bali Tart

75% Tanzania
Ice Cream

66% Ecuador
Brownie

72% Venezuela
Trifle



SINGLE ORIGIN CHOCOLATE PLATTER

Discover both the origin and the art that goes behind the creation of these handcrafted chocolate pastries, each highlighting a different sensory note unique to the origin of the chocolate.

Take the spectrum of cacao from the lowest % to the highest.

Tea Time Pairing

SINGLE ORIGIN CHOCOLATE & COFFEE PAIRING

Your choice of a hot coffee paired with a Single Origin Chocolate Pastry and a 70% Dominican Republic Chocolate Praline.

Selection of Single Origin Chocolate Pastries:

65% ECUADOR DARK CHOCOLATE MOLTEN CAKE

72% VENEZUELA DARK CHOCOLATE TART

75% TANZANIA DARK CHOCOLATE BROWNIE

18



List of Flavours | Kindly refer to display or ordering system



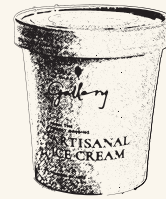
SINGLE SCOOP
6



DOUBLE SCOOP
11



WAFFLE BOWL
+1



PINT
19

Signature 80%
Dark Chocolate



COOKIE
9

List of Toppings

+ \$1 for two toppings

Colourful Sprinkles

Caramelised Cacao Nibs

Caramelised Almonds

Toasted Marshmallows

Chocolate Soil

Almond Crumble

Salted Caramel Sauce

66% Dark Chocolate Sauce

CHOCOLATE ICE CREAM BAR

88% VERY DARK CHOCOLATE 11.5

Your choice of ice cream on a bed of dark chocolate soil, freshly shaved chocolate, and a double shot of intense 88% dark chocolate on the side

SALTED CARAMEL CHOCOLATE 11.5

Your choice of ice cream on a bed of dark chocolate soil, vanilla and chocolate tuile, with our house salted caramel sauce on the side

CHOCOLATE BANANA GRAHAM 11.5

Your choice of ice cream on a bed of graham crumbs, slices of fresh banana, with our 66% signature dark chocolate sauce on the side

THE CHOCOLATE AFFOGATO 11.5

Your choice of ice cream on a bed of dark chocolate soil, sprinkled with caramelised almonds, served with a double shot of our house espresso

PLATED ICE CREAM DESSERTS

SIGNATURE FROZEN S'MORES 11.5

The American favourite recreated with torched marshmallow on our Signature 80% Dark Chocolate Ice Cream Cookie

THE CHOCOLATE BROWNIE MESS 16

Baked dark chocolate brownie with a scoop of artisanal ice cream of your choice on a splash of dark chocolate sauce, topped with a baked vanilla tuile

THE DARK CHOCOLATE RHAPSODY 18

Playing out your darkest fantasies are two scoops of dark chocolate ice cream paired with dark chocolate macaron and various dark chocolate toppings

THE CHOCOLATE SOUFFLÉ 21

66% dark chocolate soufflé baked à la minute, with your choice of ice cream
**Exclusive to Takashimaya & Great World City. Waiting time of approx 15 min.*

THE ICE CREAM WAFFLE 21

Your choice of ice cream and a topping on a freshly baked waffle
(2 Scoops of Ice cream)

THE ICE CREAM SOIRÉE 21

Choose any three ice cream flavours, served with dark chocolate sauce caramelised almonds, chocolate and vanilla tuile on a bed of almond crumble

The Dark Chocolate Rhapsody



The Chocolate Soufflé



Double Scoop Ice Cream



SIGNATURE CHOCOLATE CAKES

SIGNATURE DARK CHOCOLATE CAKE 10

The quintessential dark chocolate cake with our Signature 66% dark chocolate buttercream layered with fudgy sponge. Our most popular!

Also available in two other variations:

SIGNATURE HAZELNUT DARK CHOCOLATE
SIGNATURE MOCHA



SIGNATURE FLOURLESS DARK CHOCOLATE CAKE 10

Rich and velvety, this Signature 66% dark chocolate flourless cake is layered with a light chocolate mousse and dusted with dark cocoa

SPECIALTY SLICED CAKE 10

On the canvas of chocolate, we introduce a myriad of flavour pairings:-

BANANA CARAMEL CHOCOLATE SHORTCAKE
LYCHEE ROSE CHOCOLATE SHORTCAKE
VANILLA ESPRESSO SHORTCAKE
DARK CHOCOLATE BASQUE CHEESECAKE

Kindly check on the availability of sliced cakes for the day with the service crew.



SINGLE ORIGIN CHOCOLATE PASTRIES

65% ECUADOR DARK CHOCOLATE MOLTEN CAKE 10

Balanced but intensely chocolatey, this molten cake topped with sea salt flakes and dark cocoa oozes with indulgence



72% VENEZUELA DARK CHOCOLATE TART 10

This indulgent tart comprises of a silky-smooth chocolate ganache encased within a buttery, chocolatey tart shell, topped with crumble



75% TANZANIA DARK CHOCOLATE BROWNIE 10

Rich, dark, chocolatey baked brownie drenched with more chocolate, filled with chopped hazelnuts. Definitely a 10/10



ARTISANAL PASTRIES

ARTISANAL CANELÉ 4.5
ORIGINAL
SALTED CARAMEL

CHOCOLATE BAGEL 4

ARTISANAL COOKIE 3.5
DARK CHOCOLATE CHIP
DOUBLE DARK CHOCOLATE CHIP

ARTISANAL MACARON 3.5
VERY DARK CHOCOLATE
DARK CHOCOLATE SALTED CARAMEL
EARL GREY CHOCOLATE
SPECULOOS CHOCOLATE
LAPSANG SOUCHONG CARAMEL
ROSE TEA
STRAWBERRY LIME
RUBY RASPBERRY
HAZELNUT PRALINE
PISTACHIO

Signature DRINKS



SIGNATURE 66% DARK CHOCOLATE

Hot 8
Iced 9



EARL GREY CHOCOLATE LATTE

Hot 10
Iced 11



SINGLE ORIGIN DARK CHOCOLATE

68% Ghana | 70% Costa Rica |
72% Venezuela | 75% Tanzania |
88% Sur del Lago

Hot 11
Iced 12



SANGRIA ICED CHOCOLATE

66% dark chocolate with cold
pressed orange juice, served
with a mini lemon tart

Iced 11.5



SPICED HOT CHOCOLATE

66% dark chocolate paired
with chai spice, served with
a gingerbread man cookie

Hot 11.5



FROZEN CHOCOLATE CUBE LATTE

Trio of frozen chocolate cubes, fresh
milk and a double shot of our house
espresso infused with hazelnut flavour

Iced 12.8



VERY DARK CHOCOLATE MILKSHAKE

Made with our Signature 80% Dark
Chocolate ice cream, a real indulgence

Iced 12.8



SINGLE ORIGIN MOCHA

Marriage of 75% Tanzania
Dark Chocolate with our
specialty coffee

Hot 9



ICED MOCHA

Iced 10



HAZELNUT DARK CHOCOLATE COFFEE LATTE

Hot 9
Iced 10

Coffee

BLACK COFFEE

Espresso | Long Black* | Cold Brew

Hot	6
Iced *	7
Single Origin Cold Brew	8

WHITE COFFEE

Flat White* | Latte* | Cappuccino*
Machiato | Piccolo | Gibraltar

Hot	6.8
Iced*	7.8

SINGLE ORIGIN POUROVER

Hot	8.5
Iced	9.5

THE CHOCOLATE AFFOGATO

Made with our Signature 80% Dark
Chocolate ice cream, a real indulgence

Iced	11.5
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ICED LATTE FLOAT

Your choice of ice cream served with our
66% dark chocolate sauce, fresh milk and
a double shot of our house espresso

Iced	12.8
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Tea

SPECIALTY LOOSE LEAF BREWED TEA

French Earl Grey | Orchid Oolong
Chamomile Garden | Ginger Lemongrass

Hot	6
Iced	7

SPECIALTY TEA LATTE

Matcha | Genmaicha | Chai

Hot	6.8
Iced	7.8

Others

COLD PRESSED HICJUICE®

Superberry | Pure Orange

Iced	10
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ICED CITRUS SODA

Yuzu | Passionfruit

Iced	7
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BOTTLED WATER

3

THE DARK GALLERY 2024 NUTRI-GRADE FOR BEVERAGES

COFFEE BEVERAGES	GRADING	%		CHOCOLATE BEVERAGES	GRADING	%
ESPRESSO	A			SIGNATURE 66% DARK (HOT)	D	
LATTE (HOT)	C			SIGNATURE 66% DARK (ICED)	D	
LATTE (ICED)	C			68% GHANA (HOT)	D	
CAPPUCCINO (HOT)	C			68% GHANA (ICED)	D	
CAPPUCCINO (ICED)	C			70% COSTA RICA (HOT)	D	
LONG BLACK (HOT)	A			70% COSTA RICA (ICED)	D	
LONG BLACK (ICED)	A			72% VENEZUELA (HOT)	D	
MOCHA (HOT)	D			72% VENEZUELA (ICED)	D	
MOCHA (ICED)	D			75% TANZANIA (HOT)	D	
HAZELNUT (HOT)	D			75% TANZANIA (ICED)	D	
HAZELNUT (ICED)	D			88% SUR DEL LAGO (HOT)	D	
LATTE FLOAT	D			88% SUR DEL LAGO (ICED)	D	
COLD BREW	A			SPICED CHOCOLATE	D	
PICCOLO	C			FROZEN CHOCOLATE CUBE LATTE	D	
GIBRALTAR	C			VERY DARK CHOCOLATE MILKSHAKE	D	
SINGLE ORIGIN POUROVER	A			EARL GREY CHOCOLATE (HOT)	D	
				EARL GREY CHOCOLATE (ICED)	D	
OTHER BEVERAGES	GRADING	%		SANGRIA ICED CHOCOLATE	D	
MATCHA LATTE (HOT)	C					
MATCHA LATTE (ICED)	C			HICJUICE COLD PRESSED JUICE	GRADING	%
GENMAICHA LATTE (HOT)	C			SUPERBERRY	C	
GENMAICHA LATTE (ICED)	C			PURE ORANGE	C	
CHAI LATTE (HOT)	C			GREENS	C	
CHAI LATTE (ICED)	C			CITRUS	C	
PASSIONFRUIT SODA ICED	D			PINK CHIA	C	
YUZU SODA ICED	D					
				SPECIALITY TEA BY JING	GRADING	%
LOOSE LEAF TEA BEVERAGES	GRADING	%		BREAKFAST, ASSAM INDIA	A	
FRENCH EARL GREY (HOT / ICED)	A			EARL GREY, RUHUNA SIRI LANKA	A	
ORCHIRD OOLONG (HOT / ICED)	A			SENCHA, SHIZUOKA JAPAN	A	
CHAMOMILE GARDEN (HOT / ICED)	A			JASMINE PEARL, GUANGXI	A	
GINGER LEMONGRASS (HOT / ICED)	A			LEMONGRASS GINGER	A	
				THE ISPAHAN, RASPBERRY AND ROSE	A	