

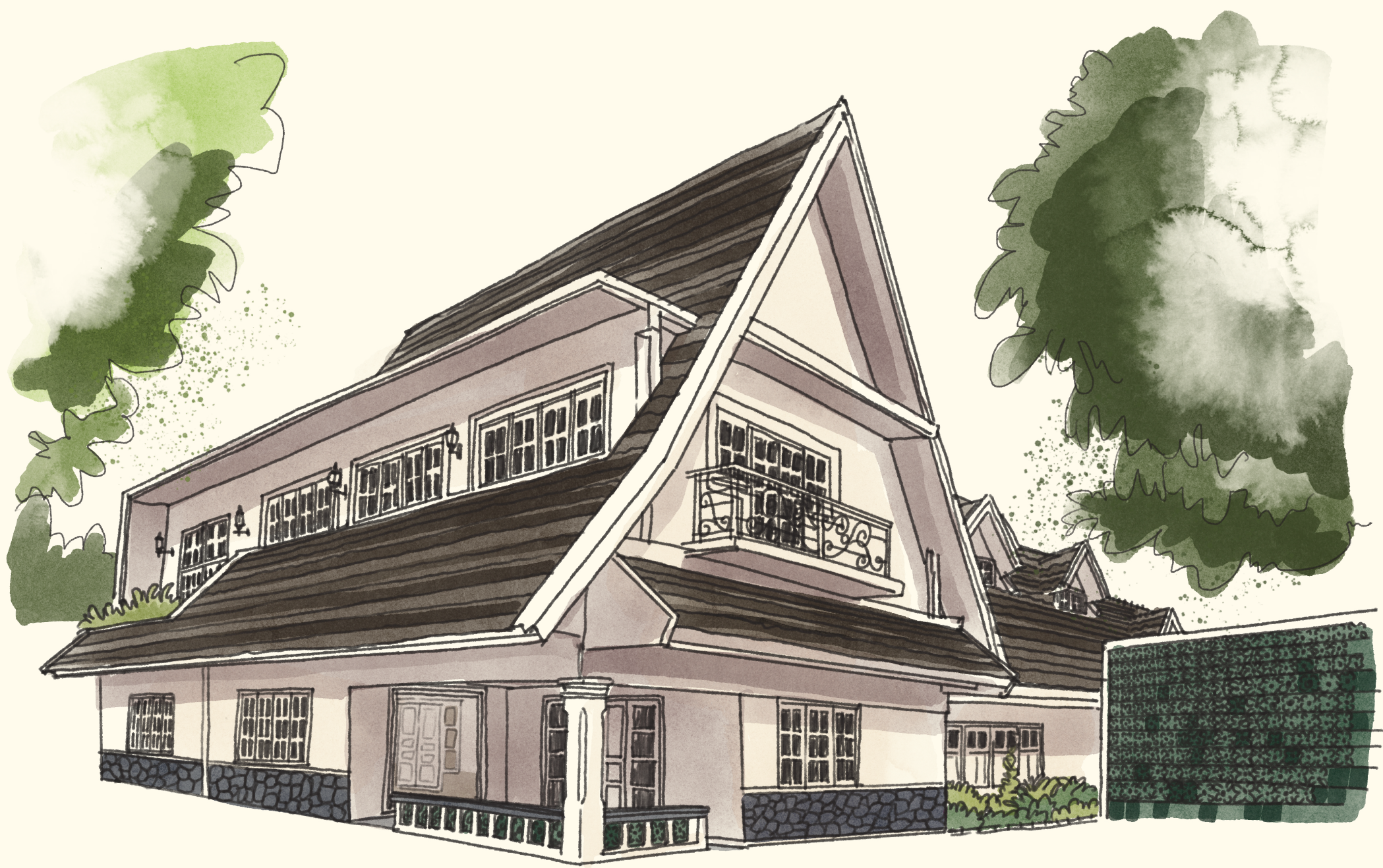


SILK

+62 811 8113 8939 | @silkbistro

Jl. Gandaria I No. 16, Jakarta Selatan

WELCOME TO SILK BISTRO PAKUBOWONO



“Silk Bistro is inspired by the spirit of the Silk Road—a crossroads of culture and modernity. It’s a place to celebrate the building’s rich history with contemporary Asian cuisines, crafted with a heartfelt homage to my mother’s timeless influence on my passion for cooking. The establishment is about preserving tradition, bringing history alive and gathering families together under one roof. We hope this space brings you warm memories as thoughtful service and comfortable food are always on the menu.”

Chef Owner Freddie Salim

Starter

Prawn Toast Sesame sourdough, prawn mousse, yuzu kosho mayo	95
Chicken Liver Pâté House-made youtiao, champagne jelly, miso onion jam	105
Pandan Chicken Wings Stuffed wing, sesame seed, soy & tamarind sauce	105
Salt & Pepper Calamari Garlic, chili, squid ink aioli	95
Tahu Isi Prawn, vermicelli, shiitake mushroom, sweet chili sauce	65
Spring Roll Vermicelli, wood ear mushroom, carrot, sweet chili jam	65
Salt & Pepper Tofu Fried silken tofu, coriander, lime, sweet chili sauce	65
Crispy Pork Bites* Fermented red beancurd marinated pork belly, sriracha mayo	120

Dim Sum

Har Gao Crystal jade skin, prawn, tobiko	60
Choipan XO dried scallop, dried shrimp, jícama, fried garlic	55
Chicken & Prawn Siu Mai Tobiko, shiitake mushroom	55
Baked Char Siu Bun Honey glazed chicken, coriander, craquelin	65
Gohyong Beancurd skin, five-spiced chicken & prawn paste, sweet tamarind sauce	75
Deep Fried Dumpling Glutinous skin, chicken, shiitake mushroom, dried shrimp	60
Pork & Truffle Gyoza* Jícama, pickled shimeji mushroom, mushroom puree	95

Land & Ocean

Barramundi

165/265

Choice of serving:

Nyonya style, tamarind glazed,
kecombrang curry sauce

Hongkong style, ginger, shallot, white soy,
fried garlic

Thai style, garlic, chili, belimbing wuluh,
seafood nahm jim

Classic Cheese Burger

165

Black Angus beef patty, cheddar cheese,
caramelized onion, lettuce, thick cut fries

Black Pepper Wagyu Beef

225

Queensland tritip wagyu MB5, roasted potato,
capsicum, onion

Wagyu Beef Maranggi

245

Queensland tritip wagyu MB5,
pickle tomato salsa, sambal merah

Sweet & Sour Chicken

160

Fried chicken thigh, capsicum, lychee,
pineapple

Fish & Chips

150

Beer-battered fish, oriental tartar sauce,
thick cut fries

Wagyu Sambal Hejo

255

Queensland intercostal wagyu MB7,
cassava leaves, baby corn, sambal pop

Ayam Bakar Madu

195

Charcoal grilled chicken,
braised tempeh & tofu, sambal terasi

Tom Yum

150

Black tiger prawn, squid, cherry tomato,
shimeji mushroom, coconut cream

Pad Ka Prao**135**

Minced beef, chili, garlic, Thai basil,
sunny side up

Gai Tod Hat Yai**195**

Double fried chicken, fried eschallot, pickle,
sticky rice, sweet chilli sauce

Green Curry Chicken**160**

Light & savoury coconut cream base curry,
shimeji mushroom, baby corn, Thai eggplant

Red Curry Duck Maryland**185**

Aromatic coconut cream base curry, lychee,
baby corn, Thai basil

Kana Moo Krob***195**

Roasted pork belly, gai lan, garlic, chili,
oyster sauce

Wood-Fired Grill

Black Angus Ribeye MB3+, 320/100gr
Tasmania, 100% grass-fed *min. 300gr*

Black Angus Porterhouse Beef MB3+, 240/100gr
Northern Territory, free-range *min. 700gr*

Black Angus T-Bone Beef MB3+, 210/100gr
Northern Territory, free-range *min. 700gr*

Wagyu Rump Cap MB7+, 250/100gr
Northern Territory, grain-fed *min. 250gr*

Purebred Wagyu Flank MB 7+, 225/100gr
Queensland, citrus-fed *min. 200gr*

Wagyu Tenderloin MB5+, 340/100gr
Queensland, nature-led *min. 200gr*

Black Angus Striploin MB3, 220/100gr
Queensland, grain-fed *min. 200gr*

Choice of serving:

Frites

Thick cut fries, nori salt,
beef jus, café de Paris

Ssam

Kimchi, mixed lettuce,
smoked chimichurri,
ssamjang

Noodle & Rice

Pad Kee Mao

Spicy fresh rice noodle, garlic, krachai, holy basil

<i>Prawn</i>	160
<i>Chicken</i>	140
<i>Pork Belly*</i>	170

Pad Thai

Flat rice noodle, egg, tofu, bean sprout, cashew nut

<i>Prawn</i>	160
<i>Chicken</i>	140
<i>Pork Belly*</i>	170

Chili Basil Fried Rice

Green bean, lime leaf, Thai basil, sunny side up

<i>Prawn</i>	160
<i>Chicken</i>	140
<i>Pork Belly*</i>	170

Char Kway Teow*

160

Fresh rice noodle, prawn, dark soy sauce, smoked pork/chicken lap cheong

Truffle Black Pepper Noodle*

180

Sliced pork neck/Australian beef, parmesan sauce

Garlic Prawn Noodle

225

Black tiger prawn, garlic tobiko butter sauce

Wonton Mee

145

Wonton dumpling, honey BBQ chicken, bokchoy, chicken supreme broth, shiitake mushroom

Silk Fried Rice*

135

Pork/chicken lap cheong, prawn, salted fish, fried shallot

Salad

Chicken Seaweed Salad 135
Chicken schnitzel , baby cos lettuce,
chuka wakame, sesame dressing

Chicken Mango Salad 125
Fermented soybean, coconut & chili jam dressing,
khao tang

Thai Beef Salad 195
Australian wagyu beef skirt, cherry tomato,
watercress, iceberg lettuce, nahm jim jaew

Som Tum 85
Papaya salad, fried tofu, green bean,
roasted peanut

Add on prawn +45

Side

Stir-fried Asian Green 75
Gai lan, sugar peas, garlic, garlic flower,
shiitake mushroom

Mapo Tofu 85
Steamed egg custard, minced chicken,
doubanjiang sauce, szechuan oil

Jasmine Rice 15

Thick Cut Fries 50

Roti Paratha 35

Dessert

Tiramisu

105

Espresso sauce, earl grey gel,
kopi tubruk ice cream

Pa Tong Kho

75

Fried doughnut, sesame seeds,
pandan & thai tea custard

Sesame Street

95

Black sesame ice cream, mochi, florentine,
salted caramelized white chocolate mousse

Matcha Fondant

95

Coffee crumble, almond meringue,
vanilla ice cream

Tofu Cheesecake

85

Kinako crumble, ginger tuile, ginger cacao sorbet,
palm sugar ginger sauce

The Bitter Sweet

90

Jika Chocolat 80%, chocolate mousse, cognac foam,
chocolate cookie, kopi tubruk ice cream

Sorbet & Ice Cream Selections

50

ask our staff for availability