



# SILK

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Jl. Teuku Cik Ditiro 30, Menteng

## *Salad*

### **Cold Soba Salad**

Raw fish, cucumber, tomato, edamame, nori, green tea soba, yuzu dressing

**165**

### **Lao Crispy Salad**

Seasoned jasmine rice, lime leaf, fermented chicken sausage, coriander, mint, nahm jim dressing

**95**

### **Chicken Seaweed Salad**

Chicken schnitzel, baby cos lettuce, chuka wakame, sesame dressing

**125**

### **Thai Beef Salad**

Australian Wagyu Mb9+ skirt, cherry tomato, watercress, iceberg lettuce, nam jim jaew

**185**

### **Papaya Salad**

Prawn, tamarind, peanuts, coriander, salted duck egg

**85**

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## *Raw*

### **Beef Tataki**

Seared Australian striploin, dashi gel, fried garlic, wasabi dressing

**165**

### **Fish Larb**

Ikura, coriander, mint, lemongrass, khao khua, hot & sour dressing

**135**

### **Premium Japanese Oyster**

Freshly shucked oyster, soy mirin mignonette

*Extra ikura +50*

*Extra caviar +195*

**115/pcs**

**640/half dozen**

## *Entrée*

<b>Yuzu Honey Prawn</b>	130
Battered prawn, shichimi, yuzu koshō mayo	
<b>Salt &amp; Pepper Chicken Wing</b>	85
Five-spice, lime, sweet chili jam	
<b>Salt &amp; Pepper Calamari</b>	95
Garlic, chili, squid ink aioli	
<b>Chicken Liver Pâté</b>	95
House-made youtiao, champagne jelly, miso onion jam	
<b>Prawn Toast</b>	95
Sourdough, prawn mousse, coriander, mint, yuzu koshō mayo	
<b>Spring Roll</b>	60
Vermicelli, wood ear mushroom, carrot, sweet chili jam	
<b>Salt &amp; Pepper Tofu</b>	50
Fried silken tofu, coriander, lime, sweet chili jam	
<b>Tom Yum Soup</b>	95
Prawn, squid, cherry tomato, mushroom, coriander	

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## *Dim Sum*

<b>Prawn &amp; Chicken Wonton</b>	75
Coriander, shiitake, yuzu koshō mayo	
<b>Har Gao</b>	55
Crystal jade skin, prawn, tobiko	
<b>Chicken &amp; Prawn Siu Mai</b>	50
Tobiko, shiitake mushroom	
<b>Scallop &amp; Pork Siu Mai*</b>	80
Japanese scallop, pork, tobiko, shiitake mushroom	
<b>Pork &amp; Truffle Gyoza*</b>	95
Jicama, pickled shimeji mushroom, chili sauce	
<b>Chicken &amp; Chives Dumpling</b>	45
Crystal jade skin, goji berry, chili crisp	
<b>XO Prawn Dumpling</b>	85
Coriander, pickled chili, house-made XO sauce	
<b>Baked Char Siu Bun</b>	60
Honey glazed, coriander, craquelin	

## *Land & Ocean*

**Steamed Fish Hongkong Style** 135

Gindara, shallot, ginger, white soy, fried garlic

**Cheese Galbi Burger** 155

Black angus beef patty, galbi sauce, pickle

*Double patty +25*

**Roasted Chicken** 195

Half probiotics chicken, cucumber relish, chili and ginger  
black vinegar sauce

**BBQ Pork Neck\*** 145

Iberico Pork, five-spice honey glazed

**Miso Gindara** 155

Braised lotus root, eggplant, capsicums, miso glazed

**Beef Maranggi** 185

Australian beef tri tip, tomato salsa, sambal merah, coriander oil

**Fried Quail** 140

Garlic chili butter, pickle carrot & daikon, shiso leaf, five-spice salt

**Sweet & Sour Chicken** 195

Half probiotics chicken, capsicum, shallot, lychee

**Roasted Fragrant Duck** 265/half

Five-days dry aged, honey glaze

490/whole

**Fish & Chips** 135

Beer-battered fish, oriental tartar sauce, fries

**Kana Moo Krob\*** 195

Stir-fried pork belly, chinese broccoli, chicharrón, oyster sauce

**Saigon Chicken** 195

BBQ half probiotics chicken, iceberg lettuce, cucumber, atchara

## *Noodle & Rice*

<b>Chicken Curry Noodle</b>	<b>150</b>
Coconut poached chicken, pickled mustard green, coriander, chili oil	
<b>Seafood Combination Noodle</b>	<b>185</b>
Fried egg noodle, black tiger prawn, shiitake mushroom, Chinese broccoli, snowpeas	
<b>Aglio Olio XO Noodle</b>	<b>175</b>
Fried calamari, tobiko, squid ink aioli, noodle al nero, white wine	
<b>Truffle Black Pepper Noodle*</b>	<b>160</b>
Smoked pork bacon, sliced pork neck, parmesan, egg sauce	
<b>Garlic Lobster Noodle</b>	<b>410</b>
Lobster, chili, garlic lemon butter sauce	
<b>Penang Assam Laksa</b>	<b>160</b>
Wild-caught fish collar, torch ginger flower, chili, tamarind	
<b>Char Kway Teow*</b>	<b>150</b>
Fresh rice noodle, prawn, pork/chicken lap cheong, dark soy sauce	
<b>Unagi Dry Ramen</b>	<b>175</b>
Shoyu egg, mushroom, umami butter	
<b>Crab XO Fried Rice*</b>	<b>205</b>
BBQ pork, shallots, beansprout, fried garlic	
<b>Silk Fried Rice*</b>	<b>95</b>
Smoked pork/chicken lap cheong, salted fish, shallot, mushroom	
<i>Vegan option</i>	<b>75</b>

## Wood-Fired Grill

<b>Japanese A5 Wagyu 4% Miracle Rump Cap</b> min. 200gr	<b>690 / 100gr</b>
<b>Wagyu Rump Cap Mb 9, Grain-fed</b> min. 250gr	<b>180 / 100gr</b>
<b>Wagyu Intercostal Mb 6-7, Grain-fed</b> min. 250gr	<b>160 / 100gr</b>
<b>Wagyu Rib Eye Mb 5+, Grass-fed</b> min. 300gr	<b>290 / 100gr</b>
<b>Striploin Black Angus, Grass-fed</b> min. 250gr	<b>140 / 100gr</b>
<b>Australian Black Angus Porterhouse Grain-fed</b> min. 500gr	<b>210 / 100gr</b>
<b>Australian Black Angus T-Bone Grain-fed</b> min. 500gr	<b>170 / 100gr</b>

### Choice of Serving:

#### Steak Frites

Fries, nori salt, kombu jus,  
café de Paris

#### Ssam

Kimchi, mixed lettuce,  
maldon sesame oil, chimichurri

## Side

<b>Mushroom Ka Prao</b>	<b>75</b>
Shiitake, shimeji, button, king oyster mushroom, green bean, chili, basil	
<b>Jasmine Rice</b>	<b>15</b>
<b>Fries</b>	<b>50</b>
<b>Sweet Potato Fries</b>	<b>50</b>
<b>Steamed Asian Greens</b>	<b>65</b>
Chinese broccoli, bok choy, green beans, sugar peas, oyster sauce	
<b>Roti Paratha</b>	<b>35</b>



## *Dessert*

### **Sesame Street**

**95**

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

### **Matcha Fondant**

**85**

Red bean, coffee crumble, almond meringue, vanilla ice cream

### **Tofu Cheesecake**

**75**

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

### **The Bitter Sweet**

**85**

Dark chocolate mousse, chocolate cookie, cognac foam, coffee ice cream

### **Coconut Sundae Sagoo**

**75**

Coconut pudding, fresh tropical fruits, sesame tuile, coconut sorbet

### **Durian Custard Bao**

**45**

### **Sorbet Selections**

**50**

Ask our staff for availability

### **Ice Cream Cake (18 cm)**

**395**

Pandan sponge cake, mango mousse, coconut sorbet