Chameleon Restaurant Group Set Menu 2017

Chameleon

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CLASSIC CHAMELEON SET MENUS

JAVA - €30 per person

SATE AYAM
Free range Irish chicken satay served with our peanut sauce

KARI JAVANA (C)
A traditional Javanese curry with braised shoulder of Woldow lamb & sweet potato

OTAK OTAK PIPED
Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.

JAVANESE SHORT RIB OF BEEF
Cooked for 10 hours, served in a star anise infused ketcap manis

ASINAN
Salad with cucumber, mango, Chinese leaves with garlic and black sesame dressing

SESAME FRIED VEGETABLES
Seasonal greens with fried with sautéed onions and toasted sesame seeds

BAMI GORENG
Wok fried noodles with beansprouts, ginger, garlic and chillies in a panko crumb, with mango chilli dip.

LOADS OF VEGETABLES
Seasonal greens with fried with sautéed onions and toasted sesame seeds

BAMI GORENG (V)
Wok fried noodles with beansprouts, ginger, garlic & soy sauce

VEGETARIAN - €30 per person

BALINESE YELLOW CURRY
A coconut curry, with flavours of black pepper, nutmeg, lemongrass & galangal, with long beans, courgettes and mango and lentil

PERKEDEL
Potato & chickpea crushed and mixed with carrot, banana shallots, coconut, coriander & Pandan leaves with pickled aubergine mayonnaise

CRISPY TOFU STEAMED BUN
Crispy tofu, mango chilli, pickled chillies and scallions

ASINAN
Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

SESAME FRIED VEGETABLES
Seasonal greens with fried with sautéed onions and toasted sesame seeds

BAMI GORENG
Wok fried noodles with beansprouts, ginger, garlic & soy sauce

GALANGAL SPICED RICE

SUMATRA - £40 per person

POACHED PRAWNS
Poached prawns in a galangal, red chilli, apple cider vinegar & palm sugar dressing.

OTAK OTAK PIPED
Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.

IKAN BAKAR COLO COLO
Fresh Irish fish baked in a banana leaf parcel with an aromatic, spicy paste

CUMI CUMI GORENG (V)
Crispy marinated squid served with a sweet chilli dip

OTAK OTAK PIPED €9.95
Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.

FROM THE LAND

PANGSIT GORENG €9.95
Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.

JAVANESE SHORT RIB OF BEEF €9.50
Cooked for 10 hours, served in a star anise infused ketcap manis

KARI JAVANA (C) €8.95
A traditional Javanese curry with braised shoulder of Woldow lamb & sweet potato

OPOR AYAM (C) €8.95
Fried free range chicken thighs cooked in a rich sauce with coconut, chillies & lemongrass

BABI KETJAP €7.50
A starvation roulade of brahman black pork belly, marinated for 2 days in dry spices

FROM THE SEA

ASINAN (V) €8.50
Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

BALINESE YELLOW CURRY (C) (V) €8.55
A coconut curry, with flavours of black pepper, nutmeg, lemongrass & galangal, with long beans, courgettes and mango and lentil

PERKEDEL (V) €9.95
Potato & chickpea crushed and mixed with carrot, banana shallots, coconut, coriander & Pandan leaves with pickled aubergine mayonnaise

NASI GORENG €13.95
With fried rice with prawns, ketcap manis, sweet soy, garlic & ginger topped with dried shakers & a salad

IMPORTANT STUFF

All our fish is Irish and from sustainable stocks. We only source our fish from local Irish suppliers and we will be more than happy to accommodate any dietary needs.

We are a menu listing all fourteen allergens located in our service area.

All Set Menus served with traditional rice & condiments. Service charge of 12.5% charged on groups of 6+

HOUSE SPECIALITY, STEAMED BUNS

BISKRET €5 or 2 for €9
Bisrekt, hot, hot, hot sauce, pickled chillies and scallions

TIGER PRAWNS €5.50 or 2 for €9.50
Ricooked crispy prawns with mango & chilli

PORK BELLY €5 or 2 for €9
Slow cooked, served in a lovely kaseki

FRIED TOFU €5 or 2 for €9
Crispy, tofu, mango chilli, pickled chillies and scallions

ROAST DUCK €5.50 or 2 for €9.50
Shredded duck, hot chilli and pickled scallions

SIDES

STEAMED BUNS €2.50
Smoothie in a garlic and coriander butter

CHIPS €4
Handmade and cooked twice, with a dip from the selection below

ATJAR €2
Mixed pickles, a lovely palate cleanser

KRUPUK €3
Indonesian prawn crackers with dips

FRIED PEANUTS €3

SPEICED RICE €3.50
Basmati rice seasoned with galangal & garam masala

STEAMED BASMATI €2

DIPS €1.75
Peanut sauce, chilli jam, chilli ketchup, aubergine mayo, mango chilli.

DESSERTS

ICE CREAMS & SORBETS €6.50

STRAWBERRY, PISTACHIO, VANILLA, CHOCOLATE.

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE. €6.50

CLASSIC LEMON TART BRULEE WITH RASPBERRY COMPOTE, WITH CHOCOLATE. €6.50

WHITE CHOCOLATE AND COCONUT PIANNA COTTA, PASSION FRUIT SAUCE & SHORTCAKE. €6.50

FROZEN GORAN, A BANANA AND CHOCOLATE SPRING ROLL, PINEAPPLE COMPOTE, WITH SOURCET. €6.50

CLASSIC LEMON TART BRULEE WITH RASPBERRY COMPOTE, WITH CHOCOLATE. €6.50

WARM CHOCOLATE BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE. €6.50

DRINKS

TEAS & COFFEES

AMERICAN €2.90
CAPPUCCINO €3.00
ESPRESSO €2.40
CAFE LATTE €3.00
A SELECTION OF HERBAL TEAS, ASK FOR MORE.

COOLIC (V) VEGETARIAN

CE A LASIA RAI D IN INDIA, WERE WANTS TO MAKE YOUR DAY A LITTLE BIT BETTER.
DRINKS

LIGHT, SIMPLE, DELICATE REDS

La Villette
GSM, France €36
Intense black currant and red fruit aromas with a hint of spice. Rich, bold and fruity with satin smooth tannins.

JUICY, MEDIUM, FRUIT LED REDS

Stonewalker
Shiraz, South Africa Gls €7.50, Btl €26.00
The palate is weighed down with dark black fruits with an underlying subtle spice with a long smooth finish.

Toro di Chiaro - On Tap
Nero d’Avola/Syrah, Sicily Gls €7.50 - Carafe (50cl) €10.50, Btl €29.00
This wine shows complex red berry fruit with a hint of spice. Rich, bold and fruity with integrated tannins, crisp acidity and great length.

Big Oak
Syrah/Cabernet, South Africa €39.00
Medium bodied with succulent dark fruit and blue fruit flavours brushed with dark chocolate and spice leading to a vibrant juicy finish.

SPICY, PEPPERY, WARMING REDS

Masseria del Fauno
Primivo, Italy €27.50
Dark and intense ruby colour. It reveals a nose of tar, liquorice and red berries, with strong tannins.

Opawa Pinot Noir
Marlborough, New Zealand €44.00
On the nose it shows cherry and red plums with savoury spices, cocoa powder and a hint of toasty oak. Elegant and juicy on the palate, it displays multi-layered fruit flavours accompanied by soft fine tannins.

OAKED, INTENSE CONCENTRATED REDS

Catena Vista Flores
Malbec, Argentina €42.00
Dark violet in colour. Ripe concentrated dark and red fruit aromas with hints of lavender and spice. Full and rich with well integrated tannins, crisp acidity and great length.

Marques de Caceres Excellents
Rioja Tempranillo, Spain €36.00
Raspberries and strawberries with a hint of soft spice from ageing in oak. Rich in the mouth with ripe tannins that highlight its structure and elegance.

DRY, DELICATE NEUTRAL WHITES

Bodegas Campos Reales, Verdejo
Spain Gls €7.00
Dry with a crisp finish. Full bodied with wonderful apple and white fruit with fine balance and crisp acidity.

Goscosobres on the nose, hints of apple and white fruit with fine balance and crisp acidity.

Markus Huber, Gruner Veltliner - On Tap
Austria Gls €7.50 - Carafe (50cl) €11.50, Btl €29.00
A piercing aroma of green apple and white flowers, leading to a wonderfully crisp finish.

Peter & Peter
Riesling, Germany €32.00
A soft apple character and mouth watering acidity dry and fresh, apple and citrus fruit flavours.

JUICY, FRUIT DRIVEN RIPE WHITES

Tommasi Lugana,
Trobbingico di Lugana, Italy €40
More savory in colour. Tropical fruits, white flowers and spicy aromas. Medium bodied, clean and crisp with hints of tropical fruits.

Chateau Pennautier,
Vignobles, France €35
Honeysuckle on the nose with a hint of shiraz. Crisp and fresh with more honeysuckle and apricots with a well balanced lingering finish.

ROSSÉ

Domaine la Colombette
Rosé Chardonnay, France €32.00
This wine shows delicate red berry fruit aromas and a very fresh and crisp palate.

SPARKLING

On Tap Prosecco
Gls€7.50 Carafe (50cl)€21.00
This is a light mildly sparkling Prosecco with lovely fruit concentration and floral aromas.

Louis Roederer
Bud Premix 200ml freshness of youth with the roundness and virility of mature wine. This is structured, expanded Champagne with a smooth attack and a modern, powerful style with no loss of finesse.

APERITIFS

A selection of Bellini (Ask your server) €18.50
Hidalgo Sherry La Gitana Manzanilla Gls €8
BEERS & CIDERS

Hovingh Gate, Pale Ale, €5.50
Swanbury India Red - 33cl €5.50
Barefoot Bohemian Pilsner €5.50
Knockmealdown Stout €5.50
Hurricane I.P.A. €6.00
Asahi €5.50
Erdinger Non Alcoholic €5.25
Aspalls Suffolk Cyder €6.00
Hightails Orchard, Organic, Honeyed Cider €11.50

SOFT DRINKS

Pink Lemonade €2.95
Traditional Lemonade €2.95
Orangeade €2.95
Pepper 75cl €4.00
Vittel 50cl €3.50
Gluonic Cola €2.65
Club orange €2.65
7up, diet 7up €2.65

Wines, Aperitifs, Beers & Ciders and Soft Drinks

7up, diet 7up €2.65
Club orange €2.65
Coke, diet Coke €2.65
Vittel 50cl €3.50
Perrier 75cl €4.00
Aspalls Suffolk Cyder €6.00
Hightails Orchard, Organic, Honeyed Cider €11.50

AROMATIC WHITE

Umreneta
Sauvignon Blanc, Chile €16.00
Aromas of pear and lime with a herbaceous undercurrent. A crisp, dry wine.

Bellington Pear Tree
Chardonnay/Viognier, South Africa €29.00
A burst of tropical pineapple, passion fruit and honey, with hints of white peach.

Maiol
Sauvignon Blanc, New Zealand €39.00
A zesty and aromatic wine with lots of lively fruit characters. A concentration of assertive passion fruit and tropical fruit flavours.

Zibolaffa
Organic Pinot Grigio, Italy €31.00
This wine has fresh rich aromas of apples and pears with hints of citrus fruit fade into a floral bouquet and on the palate it is bright and fresh with wonderful fruit flavours.

Honeyed Cider €11.50
Highbank Orchard, Organic, Honeyed Cider €11.50

DRY, HERBACEOUS

Aperitifs

A selection of Bellini (Ask your server) €18.50
Hidalgo Sherry La Gitana Manzanilla Gls €8

Honeysuckle on the nose with a hint of spice. Rich, bold and fruity with integrated tannins, crisp acidity and great length.

This wine shows complex red berry fruit with a hint of spice. Rich, bold and fruity with integrated tannins, crisp acidity and great length.

Mix this with savoury spices, cocoa powder and a hint of toasty oak. Elegant and juicy on the palate, it displays multi-layered fruit flavours accompanied by soft fine tannins.

This wine shows delicate red berry fruit aromas and a very fresh and crisp palate.

Pickles

Pink Lemonade €2.95
Traditional Lemonade €2.95
Orangeade €2.95
Pepper 75cl €4.00
Vittel 50cl €3.50
Gluonic Cola €2.65
Club orange €2.65
7up, diet 7up €2.65

This wine shows fresh rich aromas of apples and pears with hints of citrus fruit fade into a floral bouquet and on the palate it is bright and fresh with wonderful fruit flavours.

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