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 JAVA (C)
Traditional Indian curry with braised shoulder of Woolwich lamb & sweet potato

OTAK OTAK PIPEN
Crab cake, with haddock, Asian herbs, ginger, garlic and chili in a prawn 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 ginger and black sesame dressing

SESAME FRIED VEGETABLES
Seasonal greens with seeds and toasted sesame seeds

BAMI GORENG
Wok fried noodles with beansprouts, onions and toasted sesame seeds

ASINAN
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, lemon grass & galangal, with long beans, courgettes and mango sauce

PERKEDEL
Potato & chickpea crushed and mixed with carrot, banana, shallots, coriander, fennel & 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 wok fried with sautéed black sesame dressing

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 PIPEH
Crab cake, with haddock, Asian herbs, ginger, garlic and chilies in a prawn 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 €9.95
Crispy marinated squid served with a sweet chilli dip

OTAK OTAK PIPEH €9.95
Crab cake, with haddock, Asian herbs, ginger, garlic and chilies in a prawn crumb, with chilli mango dip.

FROM THE LAND

PANGSAT GORENG €9.95
Fried fish served in a finger bowl served with our own chilli dip

SATAY AYAM €8.50
Free range Irish chicken satay served in our peanut sauce

JAVANESE SHORT RIB OF BEEF €9.95
Cooked for 10 hours, served in a star anise infused ketcap manis

KARI JAVA (C) €8.95
A traditional Javanesese curry with braised shoulder of Woolwich lamb & sweet potato

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

BABI KETJAP €7.50
A slow confit of Fermanagh black pork belly, marinated for 2 days in dry spices

FROM THE SEA

ASINAN (C) (V) €6.95
Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

BALINESE YELLOW CURRY (C) (V) €8.95
A coconut curry with flavours of black pepper, nutmeg, lemon grass & galangal, with long beans, courgettes and mango sauce

PERKEDEL (C) €9.85
Potato & chickpea crushed and mixed with carrot, banana, shallots, coriander, fennel & Pandan leaves with pickled aubergine mayonnaise

NASI GORENG €13.95
Crispy fried pork wontons, with mixed pickled vegetables, a lovely palate cleanser

ROAST DUCK €11.95
Shredded duck, fresh rice, pickled chillies and pickled scallions

FROM THE EARTH

ASINAN (V) €6.95
Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing

BALINESE YELLOW CURRY (V) €8.95
A coconut curry with flavours of black pepper, nutmeg, lemon grass & galangal, with long beans, courgettes and mango sauce

PERKEDEL (V) €9.85
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NASI GORENG €13.95
Crispy fried pork wontons, with mixed pickled vegetables, a lovely palate cleanser

IMPORTANT STUFF
All our fish is Irish, all our meat is locally sourced in Ireland. Our fresh fish is Irish and from sustainable stocks.

Please inform a member of staff if you have any food allergies or intolerances and we will be more than happy to accommodate/advice you.

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

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

DESSERTS

White chocolate and coconut panna cotta, passion fruit sauce & shortbread €6.50

Risog goreng, a banana and chocolate spring roll, pineapple compote, with sorbet. €6.50

Classic lemon tart brûlée with raspberry sorbet. €6.50

Warm chocolate Brownie, vanilla ice cream, chocolate sauce. €6.50

ICE CREAMS & SORBETS €6.50
Strawberry pisco, vanilla, chocolate, Raspberry sorbet, passion fruit and mango sorbet, coconut sorbet.

(£) Caffeine (V) Vegetarian

TEAS & COFFEE

Americano £2.50
Cappuccino £3.00
Espresso £2.00
Caffe Latte £3.00

A selection of herbal teas, just ask £2.75

TEA

SPICE BAR - ASIAN TAPAS

AND CLASSIC CHAMELEON SET MENUS

ASIAN TAPAS

FROM THE SEA

POACHED PRAWNS €11.95
Poached prawns in a galangal, red chilli, apple cider vinegar & palm sugar dressing

IKAN BAKAR COLO COLO €9.95
Fresh Irish fish baked in a banana leaf parcel with an aromatic, spicy paste

CUMI CUMI GORENG €9.95
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(£) Caffeine (V) Vegetarian

TEAS & COFFEE

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Cappuccino £3.00
Espresso £2.00
Caffe Latte £3.00

A selection of herbal teas, just ask £2.75

TEA
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 satiny smooth tannins.

JUICY, MEDIUM, FRUIT LED REDS

Stonewalker
Shiraz, South Africa Gls €7.80
The palate is weighed down with dark black fruits with an underlying subtle spice with a long smooth finish.

Tore di Chiara - On Tap
Nero d’Avola/Syrah, Sicily Gls. €7.50 - 10cl €1.00 75cl €29.00
Ripe red fruit with subtle notes of spice, round and well balanced with lots of ripe fruit on the finish.

Big Oak
Shiraz/Cabernet, South Africa €29.00
Medium bodied with succulent black and blue fruit flavours brushed with dark chocolate and spice leading to a vibrant juicy finish.

Twigg
Montepulciano d’Abruzzo, Italy €39.00
The palate offers gorgeous ripe cherry and blackberry fruit. The wine is dry and smooth and perfectly rounded and delicious.

SPICY, PEPPERY, WARMING REDS

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

Opawa Pinot Noir
Mourvedre, New Zealand €44.00
On the nose it shows cherry and red plums with savoury spice, 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 Excellens
Rioja Tempranillo, Spain €36.00
Raspberries and strawberries with a hint of soft spice from ageing in oak. Rich in the mouth with fine tannins that highlight its structure and elegance.

DRY, DELICATE NEUTRAL WHITES

Bodegas Campos Reales, Verdejo
Spain Gls €7.00
Dry and crisp with a burst of tropical pineapple, passionfruit and honeydew melon.

Gosonobries 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 - 10cl €1.00 75cl €29.00
A piercing aroma of green apple and white flowers, leading to a wonderfully crisp finish.

Peter & Peter
Riesling, Germany €36.00
A soft apple character and mouth watering acidity, dry and fresh, apple and citrus fruit flavours.

JUICY, FRUIT DRIVEN Ripe WHITES

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

Chateau Penhaudier,
Voguier, France €39
Honeysuckle on the nose with a hint of sherry. Crisp and fresh with more honeysuckle and apricots with a well balanced lingering finish.

ROSE

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

SPARKLING

On Tap Prosecco
Gls€7.50 10cl €21.00
This is a light mildly sparkling Prosecco with lovely fruit concentration and floral aromas.

Louis Roederer
Blanc Premier €40.00
Freshness of youth with the roundness and vivacity 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) €8.50
Hidalgo Sherry La Gitana Manzanilla Gls €6

BEERS & CIDERS

Hovingh Gate, Pale Ale, €5.75
Superb, Irish Red - 33cl €6.00
Barefoot Bohemian Pilsner €5.50
Knockanrathwest Stout €5.50
Hurricane I.P.A. €6.00
Asahi €5.50
Erdinger Non Alcoholic €5.25
Aspall Suffolk Cyder €6.00
Hightail Orchard, Oyster, Honeyed Cider €11.50

SOFT DRINKS

Pink lemonade €2.95
Traditional Lemonade €2.95
Orangeade €2.95
Perrier 75cl €4.00
Vittel 50cl €3.50
Club orange €2.65
7up, diet 7up €2.65

Wines, Aperitifs, Beers & Ciders and Soft Drinks