


2017

Chameleon Restaurant Group Set Menu 2017

Chameleon

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SPICE BAR - ASIAN TAPAS

AND CLASSIC CHAMELEON SET MENUS



CLASSIC CHAMELEON SET MENUS

JAVA - €35 per person

SATE AYAM

Free range Irish chicken satay served with our peanut sauce

KARI JAVA (C)

A traditional Javanese curry with braised shoulder of Wicklow lamb & sweet potato

OTAK OTAK PIPEH

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 ketchup manis

ASINAN

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

SESAME FRIED VEGETABLES

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

BAMI GORENG

Wok fried noodles with beansprouts, ginger, garlic & soy sau

VEGETARIAN - €30 per person

BALINESE YELLOW CURRY

A coconut curry, with flavours of black pepper, nutmeg, lemongrass & galangal, with long beans, courgettes and mangetout

PERKEDEL

Potato & chickpeas crushed and mixed with carrot, banana shallots, celery, curry leaves & Pandang 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 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 PIPEH

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 past

TIGER PRAWNS STEAMED BUN

Marinated, crispy prawns with mango & chilli jam, 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 onions and toasted sesame seeds

BAMI GORENG

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

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 €9.50

Fresh Irish fish baked in a banana leaf parcel with an aromatic spicy paste

CUMI CUMI GORENG €8.95

Crispy marinated squid served with a sweet chilli dip

OTAK OTAK PIPEH €9.95

Crab cakes, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb. With chilli mango dip.

FROM THE LAND

PANGSIT GORENG €8.95

Crispy fried pork wontons, served with our own chilli dip

SATAY AYAM €8.50

Free range Irish chicken satay served with our peanut sauce

JAVANESE SHORT RIB OF BEEF €9.50

Cooked for 10 hours, served in a star anise infused ketchup manis

KARI JAVA (C) €8.95

A traditional Javanese curry with braised shoulder of Wicklow lamb & sweet potato

OPOR AYAM (C) €8.95

Free range Irish 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 EARTH

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, lemongrass & galangal, with long beans, courgettes and mangetout

PERKEDEL (V) €9.95

Potato & chickpeas crushed and mixed with carrot, banana shallots, celery, curry leaves & Pandang leaves with pickled aubergine mayonnaise

NASI GORENG €13.95

Wok fried rice with prawns, ketiap manis (sweet soy) garlic & ginger topped with fried shallots & a satay

IMPORTANT STUFF

All our chicken is free range and Irish. All our meat is locally sourced in Ireland. All 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 accomodate/advise 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+

HOUSE SPECIALITY, STEAMED BUNS

BRISKET €5 or 2 for €9

Brisket, hoi sin, hot sauce, pickled chillies and scallions

TIGER PRAWNS €5.50 or 2 for €9.50

Marinated, crispy prawns with mango & chilli

PORK BELLY €5 or 2 for €9

Slow cooked, caramelised, with fiery kimchi

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, hoi sin and pickled scallions

SIDES

STEAMED BUNS €2.50

Smothered in a garlic and coriander butter

CHIPS €4

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

ATJAR €2

Mixed pickled vegetables, a lovely palate cleanser

KRUPUK €3

Indonesian prawn crackers with dips

FRIED PEANUTS €3

SPICED 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

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

Pisang 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, pistachio, vanilla, chocolate. Raspberry sorbet, passion fruit and mango sorbet, coconut sorbet.

(C) Coeliac (V) Vegetarian

TEAS & COFFEES

Americano €2.50
Cappuccino €3.00
Espresso €2/€3
Café Latte €3.00
A selection of herbal teas, just ask €2.75

DRINKS



Wines, Aperitifs, Beers & Ciders and Soft 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 Btl €26.00
The palate is weighed down with dark black fruits with an underlying subtle spice with a long smooth finish.

Terre di Chiara- On Tap

Nero d'Avola/Syrah, Sicily Gls €7.50 - Carafe (50cl) €19.50 75cl €29.00
Typical red berry 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.

Twiggy

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

Primitivo, 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 Excellens

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

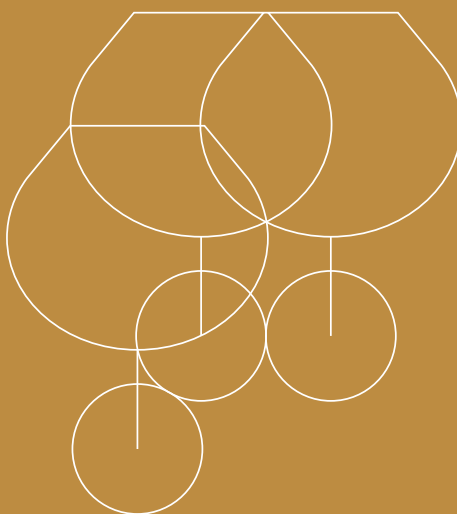
Spain Gls €7.00
Carafe(50cl) €18 75cl €26.50
Gooseberries on the nose, hints of apple and white fruit with fine balance and crisp acidity.

Markus Huber, Gruner Veltliner - On Tap

Austria Gls €7.50 - Carafe (50cl) €19.50 75cl €29.00
A piercing aroma of green apple and white flowers, leading to a wonderfully crisp finish.

Peter & Peter

Riesling, Germany €35.00
A soft apple character and mouth watering acidity dry and fresh, apple and citrus fruit flavours.



DRY, HERBACEOUS, AROMATIC WHITE

Urmeneta

Sauvignon Blanc, Chile €26.00
Aromas of pear and lime with a herbaceous undercurrent. A crisp, dry wine.

Bellingham Pear Tree

Chenin Blanc/Viognier South Africa €29.00
A burst of tropical pineapple, passion fruit and honey melon tinged with yellow peach.

Maui

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.

Ziobaffa

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

JUICY, FRUIT DRIVEN RIPE WHITES

Tommasi Lugana,

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

Chateau Pennautier,

Viognier, France €35
Honeysuckle on the nose with a hint of sherbet. Crisp and fresh with more honeysuckle and apricots with a well balanced lingering finish.

ROSÉ

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 Carafe (50cl)€21.00

Serena Prosecco

Frizzante €30.00
This is a light mildly sparkling Prosecco with lovely fruit concentration and floral aromas.

Louis Roederer

Brut Premier €85.00
freshness of youth with the roundness and vinosity of mature wine. This is structured, expansive 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

Howling Gale, Pale Ale, €5.50
Sunburnt Irish 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
Highbank Orchard, Organic,
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
Coke, diet Coke €2.65
Club orange €2.65
7up, diet 7up €2.65