Chameleon Restaurant Tapas Menu 2017

Chameleon

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SPICE BAR - ASIAN TAPAS
AND CLASSIC CHAMELEON SET MENUS

CLASSIC CHAMELEON SET MENUS

JAVA €30 per person

SATE AYAM Free range Irish chicken satay served with our peanut sauce
KARI JAYA (C) A traditional Indonesian curry with braised shoulder of Woldsborn lamb & sweet potato
OTAK OTAK PIPES Crab cakes 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 mans
ASINAN Salad with cucumber, mango, Chinese leaves with soy 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, onions and toasted sesame seeds

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 GORENG €9.50 Crispy marinated squid served with a sweet chilli dip

OTOAK OTAK PEPIHE €9.50 Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.

FROM THE LAND
PANGISI 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 ketcap mans
KARI JAYA (C) €9.95 A traditional Indonesian curry with braised shoulder of Woldsborn lamb & sweet potato
OPOR AYAM (C) €9.95 Free range Irish chicken thigh cooked in a rich sauce with coconut, chillies & lemon grass
BABI KETJAP €7.50 A slow roast Javanese barbeque pork belly, marinated for 2 days in dry spices

FROM THE LAND
ASINAN (V) €6.95 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 €60 per person

POACHED PRAWNS Poached prawns in a galangal, red chilli, apple cider vinegar & palm sugar dressing
OTAK OTAK PIPE €8.50 Crab cake, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb, with chilli mango dip.
IKAN BAKAR COLO COLO €9.50 Fresh Irish fish baked in a banana leaf parcel with an aromatic spicy paste
TIGER PRAWNS STEAMED BUN Marinated, crispy prawns with mango & chilli jam, picked chilies and scallions
ASINAN Salad with cucumber, manro. 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

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 accommodate/adviser you.
We have a menu listing all fourteen allergens located in our service area. We ask that all Menus served with tamatric rice & condiments. Service charge of 12.5% is charged on groups of 6+

HOUSE SPECIALITY, STEAMED BUNS
BRISKET €5 or 2 for €9 Brisket, hoisin, hot sauce, pickled chilies 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 chilies and scallions
ROAST DUCK €5.50 or 2 for €9.50 Shredded duck, hoisin and pickled scallions

SIDES
STEAMED BUNS €2.50 Smoothered in a garlic and coriander butter
CHIPS €6 Handmade and cooked twice, with a dip from the selection below
ATJAR Mixed pickles, vegetables, a lovely palate cleanser
KRUPUK €3 Indonesian prawn crackers with dips
FRIED PEANUTS €3.50
SPICED RICE €3.50 Basmati rice seasoned with galangal & garam masala
STEAMED BASMATI €2

DESSERTS
ICE CREAMS & SORBETS €6.50
White chocolate and coconut pianna cotta, passion fruit sauce & sorbet €6.50
Pisang goreng, a banana and chocolate spring roll, pineapple compote, with sorbet. €6.50
Classic lemon tart brûlèe with raspberry sorbet. €6.50
Warm chocolate Brownie, vanilla ice cream, raspberry sorbet. €6.50

TEAS & COFFEES

TEAS
Americano €2.50
Cappuccino €3.00
Expresso €2.75
Cafe Latte €3.00

COFFEE
A selection of herbal teas, just ask €2.75

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

(W) Cointreau (V) Vegetarian
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
Syrah, South Africa Gls €7.67 Carafe €26.00
The palate is weighed down with dark black fruits with an underlying subtle spice with a long smooth finish.

Torre di Chiera - On Tap
Nero d’Avola/Syrah, Sicily Gls €7.50 - Carafe (50cl) €10.00 - Carafe (25cl) €9.50
Typical red berry with subtle notes of spice, round and well balanced with lots of ripe fruit on the finish.

Big Oak
Syrah/Cabernet, South Africa €30.00
Medium bodied with succulent dark 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 round and delicious.

SPICY, PEPPEPY, WARMING REDS

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

Opawa Pinot Noir
Mendip Rise, 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 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 Excelentes
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
Cevada (50cl) €18.75 Carafe (25cl) €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
A piercing aroma of green apple and white flowers, leading to a wonderfully crisp finish.

Peter & Peter
Reising, Germany €30.00
A soft apple character and mouth watering acidity dry and fresh, apple and citrus fruit flavours.

DRY, DELICATE NEUTRAL WHITES

URMENTA

La Ninfa
Vino de la Tierra, Spain €16.00
Aromas of pear and lime with a herbaceous undercurrent. A crisp, dry wine.

Bellingham Pear Tree
Vineyard, South Africa £39.00
A burst of tropical pineapple, passion fruit and honeydew melon tinged with yellow peach.

MAU

Saumur Blanc, Chiles €16.00
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 €13.00
This wine has fresh rich aromas of apples and pears with hints of citrus fruit fade into a final bouquet and on the palate is bright and fresh with wonderful fruit flavours.

JUICY, FRUIT DRIVEN RIPE WHITES

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

Chateau Pommard
Vosne, France €36
Honeysuckle on the nose with a hint of sherbert. Crisp and fresh with more honeysuckle and apricots with a well balanced lingering finish.

ROSE

Domäne de la Colombe
Rosé Grenache, France €30.00
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
Frisco Prosecco €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 viscosity 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 Sherri La Gitana Manzanilla Gls €6

BEERS & CIDERS

Howling Gate, Pale Ale, £5.50
Sunburnt Irish Red - £3.30 €5.00
Barefoot Bohemian Pilsner £5.50
Knockmoadown Stout £5.50
Hurricane I.P.A. £6.00
Asahi £5.50
Erdinger Non Alcoholic £5.25
Aspalls Suffolk Cyder £6.00
Highbank Orchard, Oast, Honeyed Cider €11.50

SOFT DRINKS

Pink Lemonade £2.95
Traditional Lemonade £2.95
Orangeade £2.95
Fanta 75cl £4.00
Vittel 75cl £3.50
Club orange £2.65
7up, Diet 7up £2.65

Wines, Aperitifs, Beers & Ciders and Soft Drinks