CLASSIC CHAMELEON SET MENUS

JAVA €30 per person

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

KARI JAJA (V)
A traditional Javanese curry with braised
shoulder of Wicklow lamb & sweet potato

OTAK OTAK PIPHE
Crispy fried pork wontons,
Asian herbs, ginger, garlic and chilies
in a banana leaf

JAVANESE SHORT RIB OF BEEF
Marinated for 12 hours, served in a
star anise infused ketcap manis

ASINAN
Salad with cucumber, mango,
Chinese leaves with coriander
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

VEGETARIAN - €30 per person

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

PERKEDEL
Potato & chickpeas crushed and
mixed with carrot, banana shallots,
sweet soy sauce & Pandang leaves
with pickled aubergine mayonnaise

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

ASINAN
Salad with cucumber, mango,
Chinese leaves with coriander
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 chili, apple cider vinegar
& palm sugar dressing

OTAK OTAK PIPE
Crispy fried pork wontons,
Asian herbs, ginger, garlic
and chilies in a panko crumb.

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

CUMI GORENG $6.95
Crispy marinated squid
served with a sweet chili dip

OTAK OTAK PIPE $9.95
Crispy tofu, mango chili,
ginger, garlic and chilies
in a banana leaf

FROM THE LAND

PANGSIT GORENG $8.95
Crispy fried pork wontons,
served with our own chili 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 manis

KARI JAJA (V) $9.95
A traditional Javanese curry with braised
shoulder of Wicklow lamb & sweet potato

OPOR AYAM (V) $9.95
Free range Irish chicken thighs cooked in a
rich sauce with coconut, chilies & lemongrass

BABI KETJAP $7.50
A slow cooked Fermanagh black pork belly,
marinated for 2 days in dry spices

FROM THE SEA

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

BALINESE YELLOW CURRY (V) $6.85
A coconut curry, with flavours of black
pepper, nutmeg, lemongrass & galangal,
with long beans, courgettes and mango

PERKEDEL (V) $9.95
Potato & chickpeas crushed and
mixed with carrot, banana shallots,
sweet soy sauce & Pandang leaves
with pickled aubergine mayonnaise

NASI GORENG $13.95
Wok fried Rice with prawns, ketapang manis
(sweet soy) garlic & ginger topped with fried
shallots & a sambal

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/advice you.
We have a menu listing all fourteen allergens located in our service area.
At Set Menus served with tramutai rice & condiments. Service charge of 12.5% is charged on groups of 6+

HOUSE SPECIALITY, STEAMED BUNS

BRISKEET $5 or 2 for $9
Briskeet, hot sri, hot sauce, pickled chillies and sambals

TIGER PRAWNS $5.50 or 2 for $9.50
Marinated crispy prawns with mango & chili

PORK BELLY $5 or 2 for $9
Slow cooked, crusted with fery kimchi

FRIED TOFU $5 or 2 for $9
Crisy tofu, mango chili,
pickled chilies and sambals

ROAST DUCK $5.50 or 2 for $9.50
Shredded duck, hot sri and pickled sambals

SIDES

STEAMED BUNS $2.50
Smoothfroh in a garlic and coriander butter

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

ATJAM $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 chili.

DESSERTS

ICE CREAMS & SORBETS $6.50

STRAWBERRY, PISTACHIO, VANILLA, CHOCOLATE.
White chocolate and coconut panna cotta,
passion fruit sauce, served with sorbet.

FRESHLY MINTED, SPRING ROLL, PINEAPPLE COMPOTE, WITH SORBET.

CLASSIC LEMON TART BRULEE, VANILLA ICE CREAM, CHOCOLATE SAUCE.

(VE) COELIAC (V)

TEAS & COFFEES

AMERICANO $2.50
CAPPUCINO $3.00
ESPRESSO $2.75
Caffe Latte $3.00

A SELECTION OF HERBAL TEAS, JUST ASK.

TEAS & COFFEES

A SELECTION OF HERBAL TEAS, JUST ASK.
**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.

**DRY, DELICATE NEUTRAL WHITES**

Bodegas Campos Reales, Verdejo Spain Gls €7.00
Ornellaia (Vermentino) Tuscany, Italy €18.75cl €26.50
Gooseberries on the nose, hints of apple and white fruit with fine balance and crisp acidity.

Markus Huber, Grüner 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
Reisling, Germany €35.00
A soft apple character and mouth watering acidity and dry and fresh, apple and citrus fruit flavours.

**JUICY, MEDIUM, FRUIT LED REDS**

Stonewalker
Shiraz, South Africa Gls €7.75cl €12.00
The palate is weighed down with dark black fruits with an underlying subtle spice with a long smooth finish.

Torre di Chiara - On Tap Nero d’Avola/Syrah, Sicily Gls €7.75 - Carafe (50cl) €19.50
This wine shows fresh rich aromas of pepper, blackberry fruit. The wine is dry and smooth and perfectly rounded and delicious.

**SPICY, PEPPERY, WARMING REDS**

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

**DRY, DELICATE NEUTRAL WHITES**

Urmeneta
Saunignon Blanc, Chile €16.00
Aromas of pear and lime with a herbaceous undertone. 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.

**JUICY, FRUIT DRIVEN RIPE WHITES**

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

Chateau Penmaudier, Vognier, 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.

**ROSE**

Domaine la Colombette
Rosa Grenache, France €15.00
This wine shows delicate rose berry fruit flavours 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
Blanc Premier €30.00
New world freshness of youth with the roundness and vibrancy 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 €6

**BEERS & CIDERS**

Hawley Gate, Pale Ale €5.50
Sunburn (Red) €3.30 €6.00
Barefoot Bohemian Pilsner €5.50
Knoechelmastern Stout €5.50
Hurricane IPA €6.00
Asahi €5.50
Erdinger Non Alcoholic €5.25
Aspall Suffolk Cider €6.00
Highball Orchard, Orchard, Orchard, Honeyed Cider €11.50

**SOFT DRINKS**

Pink Lemonade €2.95
Traditional Lemonade €2.95
Orangeade €2.95
Perrier 75cl €4.00
Vitalets 75cl €3.00
Club orange €2.65
7up, diet 7up €2.65