Chameleon Restaurant Group Set Menu 2017

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CLASSIC CHAMELEON SET MENUS

JAVA €25 per person

SATE AYAM  Free range Irish chicken satay served with our peanut sauce
KARI JAVANA (C) A traditional Indonesian curry with braised shoulder of Wojwod 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 Slow cooked, caramelised, with fiery kimchi
IKAN BAKAR COLO COLO €9.50 Fresh Irish fish baked in a banana leaf parcel with an aromatic spicy paste
CUMI GORENG ORO €9.50 Crispy marinated squid served with a sweet chilli dip
OTAK OTAK PIPEH €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 €9.50 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 Slow cooked, served in a star anise infused ketcap manis
KARI JAVANA (C) €8.95 A traditional Javanese curry with braised shoulder of Wojwod lamb & sweet potato
OPOR AYAM (C) €8.95 Free range Irish chicken thighs cooked in a rich sauce with coconut, chillies & lemongrass
BABY KETJAP €7.50 A slow cooked Fermanagh black pork belly, seasoned with spices from the East, served with a sweet chilli dip

ASIAN TAPAS

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

FROM THE SEA

BALINESE YELLOW CURRY A coconut curry, with flavours of black pepper, nutmeg, lemongrass & galangal, with long beans, courgettes and mango sauce
PERKEDEL Potato & chickpeas crushed and mixed with mixed with carrot, banana shalots, coriander, curry leaves & Pandan leaves with pickled Aubergine mayonnaise
CRISPY TOFU STEAMED BUN Crispy tofu, mango chilli, picked 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, onion and toasted sesame seeds

VEGETARIAN €30 per person

GALANGAL SPICED RICE

SUMATRA €40 per person

POACHED PRAWNS €11.95 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 €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, pickled chillies and scallions
ASINAN Salad with cucumber, manrop, 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

FROM THE EARTH

ASINAN (V) €6.95 Salad with cucumber, mango, Chinese leaves with a peanut and black sesame dressing
BALINESE YELLOW CURRY (C) €6.95 A coconut curry, with flavours of black pepper, nutmeg, lemongrass & galangal, with long beans, courgettes and mango sauce
PERKEDEL (V) €9.95 Potato & chickpeas crushed and mixed with mixed with carrot, banana shalots, coriander, curry leaves & Pandan leaves with pickled Aubergine mayonnaise
NASI GORENG €13.95 With fried rice with prawns, ketcap manis (sweet soy) garlic & ginger topped with fried shallots & a salad

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

SALADS

STEAMED BUNS €2.50 Smothered in a garlic and coriander butter
CHIPS €6.50 Handmade and cooked twice, with a dip from the selection below
ATJAR €2 Mixed pickles, 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

ICE CREAMS & SORBETS €6.50

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

DESSERTS

ICE CREAMS & SORBETS €6.50

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

(C) Coeliac (V) Vegetarian

TEAS & COFFEES

TEAS

Americano £2.90
Cappuccino £3.00
Espresso £2.40
Caffe Latte £3.00

A selection of herbal teas, just ask €2.75

COFFEE
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 €26.00
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 €7.50 - Carate (50cl) €10.50 €29.00
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 €39.00
Medium bodied with succulent black and blue fruit flavours brushed with dark chocolate and spice leading to a vibrant juicy finish.

Tweegy
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 blackberry fruit. The wine is dry and smooth with a hint of spice. Rich, bold and fruity with well integrated and spice. Full and rich with well integrated and red fruit aromas with hints of lavender 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.

DRY, DELICATE NEUTRAL WHITES

Bodegas Campos Reales, Verdejo
Spain Gls €7.00
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 - Carate (50cl) €9.50 €29.00
A piercing aroma of green apple and white flowers, leading to a wonderfully crisp finish.

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

ROSSÉ

Domaine la Colombette
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 Carate (50cl) €21.00
This is a light mildly sparkling Prosecco with lovely fruit concentration and floral aromas.

Louis Roederer
Brut Premier €85.00
A selection of Bellini (Ask your server) €8.50
This is a light mildly sparkling Prosecco with lovely fruit concentration and floral aromas.

APERITIFS

A selection of Bellini (Ask your server) €8.50
Hidalgo Sherry La Gitana Manzanilla Gls €6

BEERS & CIDERS

Hovingh Gate, Palm Ale, €5.50
Sunburnt Bush Reid - 33cl €5.50
Barefoot Bohemian Pilsner €5.50
Knockemdown Stout €5.50
Hurricane I.P.A. €6.50
Asahi €5.50
Erdinger Non Alcoholic €5.25
Aspall Suffolk Cyder €6.00
Highball Orchard, Organic, Honeyed Cider €11.50

SOFT DRINKS

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