


2017

Chameleon Restaurant Early Bird and Pre Theatre Menu 2017

Chameleon

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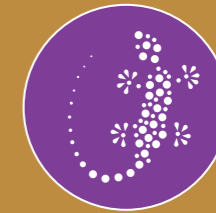
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HOUSE SPECIALITY - STEAMED BUNS

Early-Bird & Pre-Theatre Set Menus



EARLY-BIRD & PRE-THEATRE

Classic chameleon set menus

BALI €24.50 per person

SATE AYAM

Free range Irish chicken satay served with our peanut sauce

PANGSIT GORENG

Crispy fried pork wontons, served with our own chilli dip

OPOR AYAM

Free range Irish chicken thigh, cooked in a rich sauce with coconut, chillies & lemongrass

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
Steamed Basmati rice

To include dessert €29.00

FROM THE LAND

€18.95 per person

OPOR AYAM

Free range Irish chicken thigh, cooked in a rich sauce with coconut, chillies & lemongrass

PANGSIT GORENG

Crispy fried pork wontons, served with our own chilli dip

SESAME FRIED VEGETABLES

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

Steamed Basmati rice

FROM THE SEA

€18.95 per person

CUMI CUMI GORENG

Crispy marinated squid served with a sweet chilli dip

IKAN BAKAR COLO COLO

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

ASINAN

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

Steamed Basmati rice

FROM THE EARTH

€18.95 per person

CRISPY TOFU STEAMED BUN

Crispy tofu, mango chilli, pickled chillies & scallions

BALINESE YELLOW CURRY

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

ASINAN

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

Steamed Basmati rice

Available from 5pm - 7pm

Tues, Wed, Thur, Sun.

From 5pm - 6.30pm on Fri & Sat.

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

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

STEAMED BUNS €2.50

Smothered in a garlic and coriander butter

SIDES

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.