

Chameleon Restaurant Coeliac Rijst-tafel

Beef Rendang

Chunks of beef, cooked slowly, with chillies, ginger, garlic, shallots & coconut milk. Quite spicy. (We only use fillet & sirloin of Irish Beef).

Otak otak pipeh

Crab cakes, with Haddock, ginger, garlic, coriander & lime zest. Deep fried until crispy, with dipping sauce.

Chicken Satay

Strips of Irish meat, in a sweet cumin & coriander seed marinade, chargrilled, Served with chilli jam.

Ikan bakar colo colo

Fillets of fresh local fish with an aromatic spicy paste served in a banana leaf parcel. Fish changes, depending on seasonality & freshness.

Wok-seared greens

Seasonal Irish greens, with sautéed onions & toasted sesame seeds.

Asinan salad

Mixed leaf salad, with Betel leaf, pineapple & mango, in our house dressing.

Bami goreng

Wok-fried rice noodles, with ginger, garlic, sambal oelek & beansprouts. Served with Jasmine rice & condiments.

€33.50

We do not use flour, wheat products, or soy sauce in the preparation of any of these dishes.