

Chameleon Restaurant Group Menus

Rijst-tafel 2 - KOMODO

7 dishes plus condiments

SATE AYAM

Free range chicken satay served with our peanut Sauce

CUMI CUMI GORENG

Crispy marinated squid rings served with a sweet chilli dip

BABI KETJAP

A slow confit of Fermanagh black pork belly, marinated for 2 days in dry spices

KARI JAVA

Seasoned balls of Irish lamb in a rich, spicy coconut based Javanese curry sauce

ASINAN

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

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

Served with steamed jasmine rice and condiments

Euro 24, - per person

Rijst-tafel 3 - LOM BOK

7 dishes plus condiments

SATE AYAM

Free range chicken satay served with our peanut Sauce

CUMI CUMI GORENG

Crispy marinated squid rings served with a sweet chilli dip

PERKEDEL

Potato & chickpeas, crushed, mixed with, shallots, carrot, pandang leaves & curry leaves with a pickled aubergine mayonnaise

CHICKEN WINGS

Hot and sticky in a chilli & tamarind sauce

BABI KETJAP

A slow confit of Fermanagh black pork belly, marinated for 2 days in dry spices

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

Served with steamed jasmine rice and condiments

Euro 28.50, - per person

Rijst-tafel 4 - JAVA

8 dishes plus condiments

SATE AYAM

Chicken satay cooked on a wooden skewer and served with a (Katjan) peanut sauce

CUMI CUMI GORENG

Crispy marinated squid rings served with a sweet chilli dip

BEEF RENDANG

Irish beef cooked in a spicy coconut milk sauce, with ginger, garlic, lime leaves and chilli

AYAM BUMBU RUDJAK

Irish chicken cooked in a lightly spiced coconut sauce with lemongrass & lime leaves

BABI CONFIT

Tipperary slow cooked belly of pork in a ketjap manis star anise sauce

ASINAN

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

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

Served with steamed jasmine rice and condiments

Euro 33,50 - per person

Rijst-tafel 5 - SUMATRA

Fish – 8 dishes plus condiments

OTAK OTAK

Crab cake, with haddock, Asian herbs,
chilli & mango dip

IKAN BAKAR COLO COLO

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

CUMI CUMI GORENG

Crispy marinated squid rings served with
a sweet chilli dip

SAMBAL UDANG

Black tiger prawns with chillies, tamarind,
garlic, shallots and pineapple

ASINAN

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

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

NASI UDANG

Wok fried rice with shrimps, lightly spiced

Served with steamed jasmine rice and condiments

Euro 33.50, - per person

Vegetarian Rijst-tafel

8 dishes plus condiments

TEMPEH SATAY

Tempeh, galangal peanuts, toasted black & white sesame seeds, with a peanut sauce

PERKEDEL

Potato & chickpeas crushed and mixed with carrot, banana shallots, celery, curry leaves & Pandang leaves with pickled aubergine mayonnaise

ASINAN

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

SWEET POTATO SPRING ROLL

With coriander and thai basil served with a spicy mango dip

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

EGGS BELADO

Crispy free-range egg and quail egg in a very spicy sambal

NASI KUNIG

Yellow rice cooked with chillies, ginger & coconut milk

Served with steamed jasmine rice and condiments

Euro 26.50, - per person

Service of 12.5% on groups of 6 or more.