

Chameleon Restaurant  
Rijst-Tafel Menu

**Rijst-tafel 1 - Bali**

6 Dishes plus condiments

**SATE AYAM**

Free range chicken satay served with our peanut Sauce

**PANSIT GORENG**

Crispy fried pork wontons, served with our own chilli dip

**BEEF RENDANG**

Irish beef cooked slowly in a spicy coconut milk sauce with cinnamon, tamarind and red chillies

**SESAME FRIED VEGETABLES**

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

**ASINAN**

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

**BAMI GORENG**

Wok fried noodles with beansprouts, ginger, garlic & soy sauce

*Served with steamed jasmine rice and condiments  
Euro 24, - per person*

## **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**

Free range chicken satay served with our peanut Sauce

### **OTAK OTAK PIPEH**

Crab cake, with haddock, Asian herbs, ketjap manis & black vinegar jelly

### **BEEF RENDANG**

Irish beef cooked in a spicy coconut milk sauce, with ginger, garlic, tamarind and chillies

### **OPOR AYAM**

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

### **BABI KETJAP**

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

### **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*

## **Rijst-tafel 6 - KRAKATAU**

7 dishes plus condiments

For 2 people to share

### **SATE AYAM**

Free range chicken satays served with our peanut Sauce

### **PANSIT GORENG**

Crispy fried pork wontons, served with our own chilli dip

### **BEEF RENDANG**

Irish beef cooked slowly in a spicy coconut milk sauce with cinnamon, tamarind and red chillies

### **CHICKEN WINGS**

Hot and sticky in a chilli & tamarind sauce

### **BAMI GORENG**

Wok fried noodles with beansprouts, ginger, garlic & soy sauce

### **SESAME FRIED VEGETABLES**

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

### **ASINAN**

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

*Served with steamed jasmine rice and condiments*

*Euro 58, - (29 per person)*

# Vegetarian Rijst-tafel

8 dishes plus condiments

## **TEMPEH RENDANG**

Tempeh, braised in coconut milk, chillies ,  
tamarind and lime juice

## **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

## **RED CURRY**

A curry with squash, courgette, bamboo shoots  
& Thai basil.

## **NASI KUNIG**

Yellow rice cooked with chillies, ginger &  
coconut milk

*Served with steamed jasmine rice and condiments*  
*Euro 26.50, - per person*

Early Bird Menus - Euro 16.95 per person:

### **Rijst-tafel (LAND)**

#### **BEEF RENDANG**

Irish beef cooked slowly in a spicy coconut milk sauce with cinnamon, tamarind and red chillies

#### **BABI SPRING ROLL**

Pork & red pepper spring roll with red onion, green chillis & chilli jam

#### **SESAME FRIED VEGETABLES**

Seasonal greens wok fried with sautéed onions and toasted sesame seeds

*Served with steamed jasmine*

*Euro 16,95 - per person*

### **RIJST -TAFEL (SEA)**

#### **OTA K OTAK**

Crab cake, with Haddock & Asian herbs in a panko crumb, with chilli jam

#### **IKAN BAKAR COLO COLO**

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

#### **NASI UDANG**

Wok fried rice with shrimps, lightly spiced

#### **ASINAN**

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

*Euro 16,95 - per person*

## **RIJST -TAFEL (VEGETARIAN)**

### **SWEET POTATO SPRING ROLL**

With coriander and Thai basil served with a spicy mango dip

### **RED CURRY**

A curry with squash, courgette, bamboo shoots & Thai basil

### **NASI GORENG**

Wok fried rice with ketiap manis (sweet soy) garlic and ginger topped with fried shallots

### **ASINAN**

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

*Euro 16,95 - per person*