

SPICE BAR - ASIAN TAPAS

AND CLASSIC CHAMELEON SET MENUS



CLASSIC CHAMELEON SET MENUS

JAVA - €35 per person

SATE AYAM

Free range Irish chicken satay served with our peanut sauce

KARI JAVA (GF)

A traditional Javanese curry with braised shoulder of Wicklow 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

Cooked for 10 hours, served in a star anise infused ketchup manis

ASINAN (GF)

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

VEGETARIAN - €30 per person

BALINESE YELLOW CURRY (GF)

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

PERKEDEL

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

CRISPY TOFU BAO

Crispy tofu, mango chilli, pickled chillies and scallions

ASINAN (GF)

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

GALANGAL SPICED RICE

SUMATRA - €40 per person

POACHED PRAWNS (GF)

Juicy 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 (GF)

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

TIGER PRAWN BAO

Crispy tiger prawn fritter, chilli mango jam, pickles

ASINAN (GF)

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

ASIAN TAPAS

FROM THE SEA

PRAWN FRITTERS €8.95

Crispy tiger prawn fritters, with chilli mango jam

POACHED PRAWNS (GF) €11.95

Juicy prawns in a galangal, red chilli, apple cider vinegar & palm sugar dressing

IKAN BAKAR COLO COLO (GF) €9.50

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

CUMI CUMI GORENG €8.95

Crispy marinated squid served with a sweet chilli dip

OTAK OTAK PIPEH €9.95

Crab cakes, with haddock, Asian herbs, ginger, garlic and chillies in a panko crumb. With chilli mango dip

FROM THE LAND

PANGSIT GORENG €8.95

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

Cooked for 10 hours, served in a star anise infused ketchup manis

KARI JAVA (GF) €8.95

A traditional Javanese curry with braised shoulder of Wicklow lamb & sweet potato

OPOR AYAM (GF) €8.95

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

BEEF RENDANG (GF) €9.50

Short rib rendang, a spicy, tender beef curry originally from West Sumatra

FROM THE EARTH

ASINAN (GF) (V) €6.95

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

BALINESE YELLOW CURRY (GF) (V) €8.95

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

PERKEDEL (V) €9.95

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

NASI GORENG €13.95

Wok fried rice with prawns, ketiap manis (sweet soy) garlic & ginger topped with fried shallots & a satay

IMPORTANT STUFF

All of our chicken is free range and Irish. All of our beef, pork and lamb is Irish. All of our fresh fish is from Irish waters and from Mourne Seafood.

All 14 allergens as determined by the EU are present in our kitchen. Please inform our manager if you have a food allergy and we will be more than happy to advise. A menu listing all 14 allergens is located in our serving area.

All set menus are served with rice and condiments. A service charge of 12.5% will be added to tables of 6 or more. Unfortunately, we are unable to serve tapas to groups of 6 or more. However, our classic set menus are designed for groups.

STEAMED BAO

BUTTERMILK CHICKEN BAO (2) €9.50

Free range chicken thigh, marinated in herbs and spices, Asian slaw, sweet sriracha mayonnaise

TIGER PRAWN FRITTER BAO (2) €9.50

Crispy tiger prawn fritters, chilli mango jam, pickles

SHORT RIB BAO (2) €9.50

Slow cooked beef short rib, hoi sin, sriracha, pickles

PORK BAO (2) €9.50

Tender pork shoulder, pulled, sweet spicy caramel, fiery kimchi

FRIED TOFU BAO (2) €9

Crispy marinated tofu, chilli mango jam, pickled chillies and scallions

SIDES

GARLIC AND CORIANDER BAO €3

CHIPS €3

Handmade and cooked twice

ASIAN SLAW €3

KIMCHI €3

ATJAR €2

Mixed pickled vegetables, a lovely palate cleanser

KRUPIK €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

Peanut sauce, mango chilli jam, chilli ketchup, aubergine mayo, mango chilli

DESSERTS €6.80

Classic lemon tart brulee, with vanilla ice cream

Warm chocolate brownie, pistachio ice cream, chocolate sauce (GF)

Bakewell tart with custard

ICE CREAMS & SORBETS €6.50

Strawberry, pistachio, vanilla, chocolate

Raspberry sorbet, passion fruit and mango sorbet, coconut sorbet

(GF) Gluten free (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

DRINKS



Wines, Aperitifs, Beers & Ciders and Soft Drinks

White wines 750ml, 500ml, 250ml, 175ml

Via Romana, Sauvignon Blanc, Valencia, Spain

A perfumed nose of passion fruit, herbs and anise open up to a deliciously crisp, balanced and fruity palate.
€23, €16, €8.5, €6

Vini Stocco, Pinot Grigio, Friuli, Italy

Ripe stone fruit, apple and pear aromas on the nose leading to a balanced and harmonious palate with a characteristically bitter undertone.
€27, €18, €9.5, €7

Markus Huber, Gruner Veltliner, Traisental, Austria

A piercing aroma of green apple and white flowers leads to a wonderfully crisp palate that is delicate, balanced and long in the finish.
€29, €20, €10, €7.5

Bellingham, Pear Tree, Chenin Blanc/Viognier, South Africa

A burst of tropical pineapple, passionfruit and honey melon tinged with yellow peach.
€29

Peter & Peter, Riesling, Germany

A soft apple character and mouth watering acidity, dry and fresh, apple and citrus fruit flavours.
€35

Alan Scott, Sauvignon Blanc, Marlborough, New Zealand

Initial aromas of capsicum and vine tomatoes, backed up with passionfruit. The palate delivers white stone fruit with a crisp lime acidity.
€35, €23, €11.5, €8.5

Castellargo, Frizzante, Veneto, Italy (Sparkling)

Light, fresh and mildly sparkling with lovely fruit concentration and floral aromas.
€30, €20, €10, €7.5

Cocktails

Lychee Bellini

Sparkling wine and lychee puree, an Asian twist on the Italian classic.
€8.5

Raspberry Bellini

Sparkling wine and raspberry puree, fresh and fruity with a touch of acidity.
€8.5

Aperol Spritz

The traditional Italian aperitif of bitter Aperol, sparkling wine, soda water and an orange wedge, served over ice.
€8.5

Red Wines 750ml, 500ml, 250ml, 175ml

Bernardo Farina, Tempranillo, Castile y Leon, Spain

Intense red berry fruits on the nose, lead to a lively, juicy palate packed full of fresh brambly fruit and soft tannins.
€23, €16, €8.5, €6

Maison Coquard, Languedoc, France

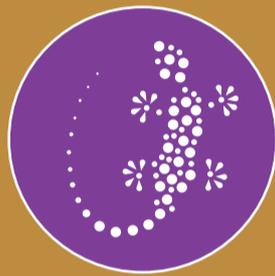
A generous, lively Merlot with classic blackberry, plum and leaf aromas that lead to a soft, long palate, brushed with dark chocolate, with a vibrant juicy finish.
€27, €19, €9.5, €7

Alexandrea Relvas, Touriga/Aragonez/Syrah, Alentejo, Portugal

A deep nose of forest fruits with complex spice and earth notes is supported by a juicy, rich and lushly textured palate.
€29, €20, €10, €7.5

Fabien Jouvès, 'Vin de Soif', Malbec/Tannat/Cab Franc, France

A heady, perfumed nose of black fruits and plums leads to a full, textured palate with beautiful freshness and acidity. Made from organically grown grapes.
€31, €22, €11, €8



Beers and Ciders

Sierra Nevada, Pale Ale €5.5

Asahi €5.5

8 Degrees, Barefoot Bohemian, Pilsner €5.5

8 Degrees, Howling Gale, Pale Ale €5.5

8 Degrees, Sunburnt, Red Ale €5.5

8 Degrees, Knockmealdown, Stout €5.5

Orchard Thieves, Cider €5.5

Eterno, '8 Meses en Barrica', Tempranillo, Ribera del Duero, Spain

Cherries and plums on the nose with complex spice and leather, on the palate it is a medium to full-bodied, powerful red with a silky smooth texture and long finish.
€35, €23, €11.5, €8.5

Opawa, Pinot Noir, Marlborough, New Zealand

On the nose it shows cherry and red plums with savoury spices. Elegant and juicy on the palate, multi-layered fruit flavours, accompanied by fine soft tannins.
€44

Soft drinks

Pink Lemonade €2.95

Traditional Lemonade €2.95

San Pellegrino €3

Acqua Panna €3

Coke, Diet Coke, Club Orange, 7up €2.65

Domaine la Colombette, Rose Grenache, France (Rose)

This wine shows delicate red berry fruit flavours and a very fresh and crisp palate.
€32

