



## TINTAGEL BREAKFAST

bread basket	1495
croissant (1) cinnamon roll (1) choice of white / brown toast (2 slices) with butter and preserves	
croissant with butter and preserves	645
white / brown toast with butter and preserves	495
cinnamon roll	745
eggs benedict	1995
two poached eggs with choice of honey roast ham / bacon / chicken ham served with mushrooms and hollandaise sauce on toasted english muffin	
eggs royale	3295
two poached eggs with smoked salmon and hollandaise sauce on toasted english muffin	
eggs florentine (v)	2295
two poached eggs with sautéed spinach and hollandaise sauce on toasted english muffin	
2 eggs	2295
choice of fried / boiled / poached / scrambled / fluffy omelette crispy bacon / honey roast ham / chicken ham / sausages grilled tomato / sautéed mushrooms add smoked salmon (3995 surcharge)	
waffles	2695
with a choice of beef curry / fish curry and pol sambol	
tintagel granola	1595
almonds, cashew nuts, oats, raisins and sesame seeds baked with cinnamon and treacle served with yoghurt and milk on the side	
croque madame	2595
honey roast ham, cheddar, mustard, sandwich grilled with bechamel and topped with fried egg	
avocado and poached eggs on sourdough toast	2195
with chilli oil	
brioche french toast	2495
choice of caramelized bananas / fresh fruit salad / strawberries chocolate praline sauce / maple syrup whipped cream / homemade vanilla ice cream	
belgian waffles	2495
choice of caramelized bananas / fresh fruit salad / strawberries chocolate praline sauce / maple syrup whipped cream / homemade vanilla ice cream	
crepes with lemon lime curd	2295
and mascarpone	
banana maple vanilla porridge	1195
curd and treacle	1195
seasonal tropical fruit platter	1195
cucumber, gotukola and pineapple smoothie	1195
orange carrot ginger juice	1195

## ENTRÉES

baked button mushrooms	2695
filled with walnuts and feta, wrapped in bacon with balsamic dressing	
pandang chicken	1595
with sesame dip	
honey roast duck	3995
with chicken liver pâté	
seared scallops	4950
wrapped in bacon on cauliflower purée	
smoked salmon	3995
with vodka cream topped with caviar	
prawn cocktail	1695
steamed tiger prawns in a piquant sauce	
baked firecracker salmon	3495
served with pea puree and spicy sauce	
grilled avocado and shrimps	2095
with parsley butter and balsamic reduction	
baked tart of crab, coriander and chilli	2195
with parmesan	
tuna carpaccio	2795
thinly sliced yellow fin tuna marinated with dill, served on rocket salad and pomegranate with wasabi vinaigrette	
parmesan panna cotta (v)	1495
with roasted tomatoes and basil	

## SALADS

caesar salad	2295
with choice of crispy bacon / thai spiced chicken / tandoori prawns	
chicken salad	1995
with tomato, lettuce, poached egg and bacon (optional)	
crab and prawn salad	3995
with cucumber, lettuce, mango and mint salsa	
beetroot, feta and mint salad (v)	1095
mixed green salad (v)	1395
with vinaigrette dressing	
grilled zucchini salad (v)	1295
with feta, pine nuts and raisins	
mushroom salad	2395
with tomato, lettuce, bell pepper, avocado, quail eggs and caramelized pecans	

## CHILLED SOUP

cucumber, avocado and mint soup (v) with choice of vegetable / prawn salsa	1095
beetroot soup (v) with greek yogurt	995

## HOT SOUPS

lobster and shrimp bisque with diced lobster and shrimps	1795
spicy sri lankan mud crab soup curry flavoured broth with coconut milk and murunga leaves	1995
thai spiced pumpkin soup (v)	995
mushroom soup (v) with camembert crostini	1395

## MEATS

roast pork with potato mash sautéed vegetables, apple mousse and mustard sauce	3495
slow cooked pork with crackling, red cabbage, creamy mustard mash and stewed apple	2695
slow braised pork belly on crushed potatoes with poached egg and pickled ginger mayonnaise	2995
osso bucco slow cooked veal shank in red wine and vegetable sauce with spätzle	2595
grilled ribeye steak with roasted beetroot purée, sautéed broccoli, roasted onion, potato mash and choice of béarnaise sauce / beurre parisienne	9995
grilled sirloin steak with green beans, sautéed shitake mushrooms, grilled tomato, potato wedges and choice of béarnaise sauce / beurre parisienne	7995
grilled fillet steak with crispy fried onion rings, sautéed cherry tomatoes, roasted baby potatoes, green peppercorn jus and choice of béarnaise sauce / beurre parisienne	9995
roasted lamb roll on walnut and blue cheese risotto with garlic and thyme jus	4495
roast rack of lamb with crushed potatoes, sautéed spinach and mustard jus	9995
sri lankan rice and curry choice of black pork curry / prawn curry / cashew nut curry served with lentil curry, gotukola sambol, brinjal pahi, cucumber raita and mango chutney	2695

## POULTRY

soy braised chicken with sesame noodles, pan roasted aubergine, mint and coriander	1995
grilled tandoori chicken served with avocado salsa and yoghurt dressing on iceberg lettuce and chapatti	1995
crispy duck with apricot and plum sauce with stir-fried green beans and snow potatoes	6295

## SEAFOOD

lobster, prawns and crab fettuccine with a dash of chilli	3595
masala jumbo prawns with lemon and cashew nut rice	4395
baked crab in mustard and white wine cream sauce on potato mash and steamed vegetables	3995
grilled lobster with saffron rice and garlic butter	7995
pan fried pink salmon with cauliflower purée and balsamic reduction	5695
seared yellow fin tuna steak with pickled radish ginger salsa and miso mustard sabayon	3695
pan fried barramundi with lemongrass mousse and pomegranate mixed green salad	3295

## VEGETARIAN

mushroom ravioli with burrata (v) and truffle oil	3195
parmesan gnocchi (v) with fresh tomato sauce	1595
spinach lasagna with mozzarella, aubergine, basil pesto and fresh tomato sauce	1595
roasted butternut risotto with garlic, toasted almonds and parmesan	1595
beetroot ravioli with spinach and basil pesto	1995
mushroom tagliatelle with gremolata (herb mix of parsley, tarragon, basil) and parmesan	1895
olive oil strudel with butternut, brussels sprouts, baby spinach, cranberries and brie	1795

## SIDE DISHES

hand cut fries	795
baked potato with sour cream	795
mashed potatoes with cheese	795
broccoli hollandaise	795
steamed rice	795
garlic rice	795
green salad	795

## SWEETS

paradise road chocolate cake	995
chocolate cashew nut cake with chocolate ganache and choice of whipped cream / homemade vanilla bean ice cream	
double chocolate cheese cake	1695
dark and white chocolate cheesecake with crème anglaise	
dulce de leche cheese cake	1595
caramel cheesecake with toffee sauce and whipped cream	
carrot and pineapple cake	995
with lime and cream cheese frosting	
lemon meringue pie	995
baked lemon custard in a biscuit crust with meringue topping	
chocolate nemesis	995
light baked chocolate mousse with peach coulis and whipped cream	
via paradiso	1595
layers of meringue, coffee liqueur-soaked cake, tiramisu cream, chocolate ganache and black cherries	
chocolate fondant	995
with berry compôte	
jameson irish whisky chocolate mousse	1495
with bailey's irish cream	
mocha pot	995
dark, rich chocolate and coffee mousse topped with whipped cream	
caramel pot of cream	995
with cashew nut bread	
tiramisu	1595
sticky toffee bread & butter pudding	995
vanilla panna cotta	995
with strawberry compôte	
crème brûlée	995
with wildberry coulis	
rote grütze	1495
cherry and strawberry white wine pudding choice of vanilla ice cream / whipped cream	
apple tart tatin	1495
with salted caramel ice cream	
homemade vanilla ice cream	995
with lychees and ginger granita	
fresh strawberries and cream	1195
fresh fruit platter	1195
curd and palm sugar treacle	995

## HOMEMADE ICE CREAM

vanilla bean ice cream	995
belgian chocolate ice cream	995
yogurt ice cream	995
coffee ice cream	995
salted caramel ice cream	995
coconut ice cream	995
cinnamon ice cream	995
passion fruit ice cream	995

## PARADISE ROAD SIGNATURE COCKTAILS

amaretto sour	2295
amaretto, lime juice, dash of sugar	
dr. feelgood	1895
vodka, homemade ginger beer, hint of grenadine	
frozen strawberry margarita	3995
tequila, triple sec, strawberries, sugar	
margarita – frozen or on the rocks	2795
tequila, triple sec, lime juice	
tamarind chili martini	2295
vodka, tamarind juice, amaretto, chili	
tamarind chilli margarita - frozen or on the rocks	1995
tequila, tamarind extract, sugar	

## COCKTAILS

B-52	3495
kahlua, baileys, cointreau	
brandy alexander	4995
brandy, crème de cacao, fresh cream	
bloody mary	1995
vodka, tomato juice, lime juice, condiments	
black russian	1995
vodka, kahlua	
crossroads	1895
rum, watermelon juice, lemon and passion fruit juice topped with ginger beer	
cosmopolitan	2495
vodka, triple sec, cranberry juice, lime juice	
caipirinha	1995
cachaca, lime wedges, sugar	
dirty martini	2195
gin or vodka, dry vermouth, olive brine	
dry martini	1995
gin, dry vermouth	
hendricks gin	4495
with cucumber and schweppes tonic	
harvey wallbanger	2495
vodka, galliano & orange juice	
long island iced tea	3995
gin, rum, tequila, vodka, triple sec, lime juice, coca cola	
passion fruit daiquiri	1895
rum, passion fruit juice, lime	
pina colada	2795
rum, malibu, pineapple juice, coconut cream	
singapore sling	2895
gin, cherry brandy, lime juice, sugar syrup, soda	
tequila sunrise	2295
tequila, orange juice, grenadine	
whisky sour	2295
bourbon, lime juice, sugar syrup	

**MOCKTAILS**

virgin mary	695
tomato juice, lime juice, condiments	
virgin pinacolada	695
pineapple juice, coconut cream	
virgin frozen lime margarita	695
lime juice, sugar syrup	
virgin pineapple margarita	695
pineapple juice, sugar syrup	
virgin frozen strawberry margarita	1495
strawberries, sugar syrup	

**APERITIF 50ML**

campari	1895
cinzano rosso/bianco	895
pernod	1495

**GIN, RUM, VODKA 25ML**

colombo gin	1395
bombay sapphire/tanqueray	1095
hendricks	1995
bacardi white	795
bacardi gold	945
absolute regular/stolichnaya	995
gray goose	1595
belvedere	1995

**BEER – LOCAL**

lion lager 625ml	845
carlsberg 625ml	895
carlsberg 330ml	545

**BEER – IMPORTED**

corona 330ml	1795
heineken 330ml	1295
budweiser 330ml	1650
guinness 325ml	895

**SCOTCH PREMIUM 25ML**

j. w. black label	1445
chivas regal	1445
j.w. double label	1795
j.w. blue label	7495

**MALT WHISKY 25ML**

glenfiddich 12y/o	1845
glenfiddich 18y/o	3495
glenlivet	1545
glenmorangie	2995

**IRISH WHISKY 25ML**

jameson	1095
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**BOURBON WHISKY 25ML**

jack daniel's	1345
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**COGNAC REGULAR 25ML**

hennessy v.s.	2245
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**COGNAC SUPERIOR 25ML**

hennessy x.o	9995
hennessy v.s.o.p	3495

**ARRACK- SRI LANKAN 50ML**

arrack regular	695
old arrack – premium arrack	795
ceylon arrack	2795

**SHERRY & PORT 50ML**

bristol cream	1195
sandeman sherry	1195
tio pepe	1195
cockburn's port	1195

**LIQUEURS 25ML**

cointreau	1695
tia maria	1095
grand manier	1095
baileys irish cream	1095
sambuca	1095
lemoncello	1095
kahlua	1095

**CIGARETTES**

dunhill	3495
benson & hedges	3495
gold leaf	3495

**CHAMPAGNE**

taittinger brut reserve – france 750ml	28950
taittinger brut reserve – france 375ml	24950
taittinger prestige rose – france 750ml	32750
veuve clicquot – france 750ml	46950
laurent perrier – france 750ml	34950
laurent perrier rosé – france 750ml	58650

**SPARKLING WINE**

santa margherita valdobbiadene	13250
prosecco superiore docg brut	

## WHITE WINE

oyster bay sauvignon blanc - new zealand	14250
oyster bay captures the special character of new zealand's cool climate viticulture and elegant, assertive wines with glorious fruit flavours	
rothbury estate chardonnay - australia	7250
is gold in colour, this wine integrates both fruit and oak characteristics with a crisp acidity. Aromas of melon and stone fruit make this a beautiful wine for warm summer's days	
sauvignon blanc - wishbone malborough - new zealand	9950
this is a fruit driven enjoyable wine with flavours of gooseberry, passionfruit and honeysuckle.	
sauvignon blanc - valdivieso - chile	7850
lifted fragrant nose of tropical fruits with hints of figs and a sweet vegetal note. crisp and clean on the palate with excellent fruitiness	
chardonnay - wyndham estate - australia	9250
offers full ripe melon and peach flavours, a rich buttery complexity and a long soft finish	
pinot grigio - santa margherita - italy	13250
dry white wine has a straw yellow color, its clean, intense aroma and bone-dry taste	
calvet chablis - france	24950
plate green gold in colour. very fresh fruit with peach, citrus and a typical mineral and herbal character. full fleshed with well-balanced body	
calvet pouilly fuisse - france	29950
well-crafted and polished dry white that delivers ripe fruit, honey and spice flavours judiciously shaded by oak	

## WHITE BY THE GLASS

sauvignon blanc - valdivieso - chile	1965
chardonnay - wyndham estate - australia	2245
rothbury estate chardonnay - australia	1825

## RED WINE

merlot footprint - south africa	7250
well balanced wine with friendly tannins and ripe fruit. great on its own or with beef, smoked meats or spicy chicken or pork dishes	
cabernet sauvignon - wyndham estate - australia	9250
deep crimson and vibrant purple hues with black cherry and plum spice with vanilla toast	
pinot noir – undurraga aliwen reserve – chile	8750
fruit driven wine with flavours of gooseberry, passionfruit and honeysuckle	
chianti classico - castellare di castellina - italy	16750
a typical chianti classico, aromas of red fruits, violets, dried herbs and bitter cherries	
chateau guillaume medoc - france	15250
ruby red in colour matured in french oak. Fresh aromas of raspberry, blackcurrant with hints of spiciness, well balanced and round mouth with notes of cherry jam, cinnamon, clove and liquorice with good and firm tannins	
vieux chateau des jouans saint emilion - france	16950
classic saint-emilion with lots of ripe plums, black current, herbs and lovely toasted oak tones and tobacco. The wine is full bodied inviting with lots of dark fruit & plums.	
calvet chateauneuf-du-pape - france	28950
with typical chateauneuf power, the wine delivers a fresh and spicy nose or red cherry embellished with notes of sage and wild thyme.	
chateau saint germain bordeaux superieur - france	13750
a lovely ruby colour, a round, a well-balanced palate with silky tannins. a long, rich and fruity finish	

## RED BY THE GLASS

merlot footprint - south africa	1825
cabernet sauvignon – wyndham estate – australia	2245
pinot noir – undurraga aliwen reserve – chile	2190

## ROSÉ

j.moreau & fils rosé d'anjou	9750
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## ROSÉ BY THE GLASS

j.moreau & fils rosé d'anjou	2445
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**FRESH FRUIT JUICES**

orange	1595
pineapple	695
lime	695
papaya	695
watermelon	695
strawberry (seasonal)	1595
narang (seasonal)	695
mixed fruit	995
lime and mint	695
thambili (king coconut water)	395
homemade ginger beer/frozen	695
lime and soda	695

**MILKSHAKES**

vanilla/chocolate/banana	795
coffee	995
Strawberry (fresh)	1595

**SOFT DRINKS**

soda/tonic/coca cola/sprite/ginger beer	395
bitter lemon (imported)	995
tonic (imported)	995
ginger ale (imported)	995
diet coke	995
red bull	995
cranberry juice	795
tomato juice	845

**MINERAL WATER**

san pellegrino 750ml	1995
perrier 330ml	995
bottled natural mineral water 1000ml	345

**TEA**

choice of tea	625
ceylon b.o.p	625
earl grey	695
darjeeling	695
nuwara eliya pekoe	695
green tea with jasmine flowers	695
green tea	695
iced tea	695
paradise road chai	1195
cardamom and cinnamon spiced milk tea	

**COFFEE**

coffee	695
cappuccino	825
espresso	675
café latte	825
café macchiato	825
a shot of espresso with foamed milk	
iced coffee	875
with vanilla ice cream	
hot chocolate	1225
with fresh whipped cream	