



TINTAGEL BREAKFAST

bread basket

croissant (1) cinnamon roll (1)
choice of white / brown toast (2 slices)
with butter and preserves

croissant with butter and preserves

white / brown toast with butter and preserves

cinnamon roll

eggs benedict

two poached eggs with
choice of honey roast ham / bacon / chicken ham
served with mushrooms and hollandaise sauce
on toasted english muffin

eggs royale

two poached eggs with smoked salmon and
hollandaise sauce on toasted english muffin

eggs florentine (v)

two poached eggs with sautéed spinach and
hollandaise sauce on toasted english muffin

2 eggs

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

with a choice of beef curry / fish curry and pol sambol

tintagel granola

almonds, cashew nuts, oats, raisins and sesame seeds
baked with cinnamon and treacle served with yoghurt and
milk on the side

croque madame

honey roast ham, cheddar, mustard, sandwich grilled
with bechamel and topped with fried egg

avocado and poached eggs

on sourdough toast

with chilli oil

brioche french toast

choice of
caramelized bananas / fresh fruit salad / strawberries
chocolate praline sauce / maple syrup
whipped cream / homemade vanilla ice cream

belgian waffles

choice of
caramelized bananas / fresh fruit salad / strawberries
chocolate praline sauce / maple syrup
whipped cream / homemade vanilla ice cream

crepes with lemon lime curd

and mascarpone

banana maple vanilla porridge

curd and treacle

seasonal tropical fruit platter

cucumber, gotukola and pineapple smoothie

orange carrot ginger juice

ENTRÉES

baked button mushrooms

filled with walnuts and feta, wrapped in bacon
with balsamic dressing

pandang chicken

with sesame dip

honey roast duck

with chicken liver pâté

seared scallops

wrapped in bacon on cauliflower purée

smoked salmon

with vodka cream topped with caviar

prawn cocktail

steamed tiger prawns in a piquant sauce

baked firecracker salmon

served with pea puree and spicy sauce

grilled avocado and shrimps

with parsley butter and balsamic reduction

baked tart of crab, coriander and chilli

with parmesan

tuna carpaccio

thinly sliced yellow fin tuna marinated with dill, served on
rocket salad and pomegranate with wasabi vinaigrette

parmesan panna cotta (v)

with roasted tomatoes and basil

SALADS

caesar salad

with choice of
crispy bacon / thai spiced chicken / tandoori prawns

chicken salad

with tomato, lettuce, poached egg
and bacon (optional)

crab and prawn salad

with cucumber, lettuce, mango and mint salsa

beetroot, feta and mint salad (v)

mixed green salad (v)

with vinaigrette dressing

grilled zucchini salad (v)

with feta, pine nuts and raisins

mushroom salad

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

beetroot soup (v)

with greek yogurt

HOT SOUPS

lobster and shrimp bisque

with diced lobster and shrimps

spicy sri lankan mud crab soup

curry flavoured broth with coconut milk and murunga leaves

thai spiced pumpkin soup (v)

mushroom soup (v)

with camembert crostini

MEATS

roast pork with potato mash

sautéed vegetables, apple mousse and mustard sauce

slow cooked pork

with crackling, red cabbage, creamy mustard mash and stewed apple

slow braised pork belly on crushed potatoes

with poached egg and pickled ginger mayonnaise

osso bucco

slow cooked veal shank in red wine and vegetable sauce with spätzle

grilled ribeye steak

with roasted beetroot purée, sautéed broccoli, roasted onion, potato mash and choice of béarnaise sauce / beurre parisienne

grilled sirloin steak

with green beans, sautéed shitake mushrooms, grilled tomato, potato wedges and choice of béarnaise sauce / beurre parisienne

grilled fillet steak

with crispy fried onion rings, sautéed cherry tomatoes, roasted baby potatoes, green peppercorn jus and choice of béarnaise sauce / beurre parisienne

roasted lamb roll

on walnut and blue cheese risotto with garlic and thyme jus

roast rack of lamb

with crushed potatoes, sautéed spinach and mustard jus

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

POULTRY

soy braised chicken

with sesame noodles, pan roasted aubergine, mint and coriander

grilled tandoori chicken

served with avocado salsa and yoghurt dressing on iceberg lettuce and chapatti

crispy duck with apricot and plum sauce

with stir-fried green beans and snow potatoes

SEAFOOD

lobster, prawns and crab fettuccine

with a dash of chilli

masala jumbo prawns

with lemon and cashew nut rice

baked crab

in mustard and white wine cream sauce on potato mash and steamed vegetables

grilled lobster

with saffron rice and garlic butter

pan fried pink salmon

with cauliflower purée and balsamic reduction

seared yellow fin tuna steak

with pickled radish ginger salsa and miso mustard sabayon

pan fried barramundi

with lemongrass mousse and pomegranate mixed green salad

VEGETARIAN

mushroom ravioli with burrata (v)

and truffle oil

parmesan gnocchi (v)

with fresh tomato sauce

spinach lasagna

with mozzarella, aubergine, basil pesto and fresh tomato sauce

roasted butternut risotto

with garlic, toasted almonds and parmesan

beetroot ravioli

with spinach and basil pesto

mushroom tagliatelle

with gremolata (herb mix of parsley, tarragon, basil) and parmesan

olive oil strudel

with butternut, brussels sprouts, baby spinach, cranberries and brie

SIDE DISHES

hand cut fries

baked potato with sour cream

mashed potatoes with cheese

broccoli hollandaise

steamed rice

garlic rice

green salad

SWEETS

paradise road chocolate cake

chocolate cashew nut cake with chocolate ganache and choice of whipped cream / homemade vanilla bean ice cream

double chocolate cheese cake

dark and white chocolate cheesecake with crème anglaise

dulce de leche cheese cake

caramel cheesecake with toffee sauce and whipped cream

carrot and pineapple cake

with lime and cream cheese frosting

lemon meringue pie

baked lemon custard in a biscuit crust with meringue topping

chocolate nemesis

light baked chocolate mousse with peach coulis and whipped cream

via paradiso

layers of meringue, coffee liqueur-soaked cake, tiramisu cream, chocolate ganache and black cherries

chocolate fondant

with berry compôte

jameson irish whisky chocolate mousse

with bailey's irish cream

mocha pot

dark, rich chocolate and coffee mousse topped with whipped cream

caramel pot of cream

with cashew nut bread

tiramisu

sticky toffee bread & butter pudding

vanilla panna cotta

with strawberry compôte

crème brûlée

with wildberry coulis

rote grütze

cherry and strawberry white wine pudding
choice of vanilla ice cream / whipped cream

apple tart tatin

with salted caramel ice cream

homemade vanilla ice cream

with lychees and ginger granita

fresh strawberries and cream

fresh fruit platter

curd and palm sugar treacle

HOMEMADE ICE CREAM

vanilla bean ice cream

belgian chocolate ice cream

yogurt ice cream

coffee ice cream

salted caramel ice cream

coconut ice cream

cinnamon ice cream

passion fruit ice cream

PARADISE ROAD SIGNATURE COCKTAILS

amaretto sour

amaretto, lime juice, dash of sugar

dr. feelgood

vodka, homemade ginger beer,
hint of grenadine

frozen strawberry margarita

tequila, triple sec, strawberries, sugar

margarita – frozen or on the rocks

tequila, triple sec, lime juice

tamarind chili martini

vodka, tamarind juice, amaretto, chili

tamarind chilli margarita -

frozen or on the rocks

tequila, tamarind extract, sugar

COCKTAILS

B-52

kahlua, baileys, cointreau

brandy alexander

brandy, crème de cacao, fresh cream

bloody mary

vodka, tomato juice, lime juice, condiments

black russian

vodka, kahlua

crossroads

rum, watermelon juice, lemon and
passion fruit juice topped with ginger beer

cosmopolitan

vodka, triple sec, cranberry juice, lime juice

caipirinha

cachaca, lime wedges, sugar

dirty martini

gin or vodka, dry vermouth, olive brine

dry martini

gin, dry vermouth

hendricks gin

with cucumber and tonic

long island iced tea

gin, rum, tequila, vodka, triple sec,
lime juice, coca cola

passion fruit daiquiri

rum, passion fruit juice, lime

pina colada

rum, malibu, pineapple juice, coconut cream

singapore sling

gin, cherry brandy, lime juice, sugar syrup, soda

tequila sunrise

tequila, orange juice, grenadine

whisky sour

bourbon, lime juice, sugar syrup

MOCKTAILS

virgin mary

tomato juice, lime juice, condiments

virgin pinacolada

pineapple juice, coconut cream

virgin frozen lime margarita

lime juice, sugar syrup

virgin pineapple margarita

pineapple juice, sugar syrup

virgin frozen strawberry margarita

strawberries, sugar syrup

APERITIF 50ML

campari

cinzano rosso/bianco

pernod

GIN, RUM, VODKA 25ML

colombo gin

bombay sapphire/tanqueray

hendricks

bacardi white

bacardi gold

absolute regular/stolichnaya

grey goose

belvedere

BEER

lion lager 625ml

carlsberg 625ml

carlsberg 330ml

heineken 330ml

guinness 325ml

SCOTCH PREMIUM 25ML

j. w. black label

chivas regal

j.w. double label

j.w. blue label

MALT WHISKY 25ML

glenfiddich 12y/o

glenfiddich 18y/o

glenlivet

glenmorangie

IRISH WHISKY 25ML

jameson

BOURBON WHISKY 25ML

jack daniel's

COGNAC REGULAR 25ML

hennessy v.s.

COGNAC SUPERIOR 25ML

hennessy x.o

hennessy v.s.o.p

ARRACK- SRI LANKAN 50ML

arrack regular

old arrack – premium arrack

ceylon arrack

SHERRY & PORT 50ML

bristol cream

sandeman sherry

tio pepe

cockburn's port

LIQUEURS 25ML

cointreau

tia maria

tequila

grand manier

baileys irish cream

sambuca

limoncello

kahlua

CIGARETTES

dunhill

benson & hedges

gold leaf

WHITE WINE

sauvignon blanc - valdivieso - chile

lifted fragrant nose of tropical fruits with hints of figs and a sweet vegetal note. crisp and clean on the palate with excellent fruitiness

pinot grigio - santa margherita - italy

dry white wine has a straw yellow color, its clean, intense aroma and bone-dry taste

chardonnay - wyndham estate - australia

offers full ripe melon and peach foveours, a rich buttery complexity and a long soft finish

rothbury estate chardonnay - australia

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

WHITE BY THE GLASS

sauvignon blanc - valdivieso - chile

chardonnay - wyndham estate - australia

rothbury estate chardonnay - australia

CHAMPAGNE

taittinger brut reserve – france 750ml

taittinger brut reserve – france 375ml

taittinger prestige rose – france 750ml

veuve clicquot – france 750ml

laurent perrier – france 750ml

laurent perrier rosé – france 750ml

RED WINE

pinot noir – dark horse – californian

bright, smooth and luscious red wine features fruit notes of cherry, strawberry and raspberry and floral notes of rose petal and lavender, balanced with light oak and a hint of spice

valdivieso merlot - chile

Intense flavours of red fruits such as plums with notes of coffee, chocolate, and spice coupled with smoky undertones

cabernet sauvignon - wyndham estate - australia

deep crimson and vibrant purple hues with black cherry and plum spice with vanilla toast

chianti classico - castellare di castellina - italy

a typical chianti classico, aromas of red fruits, violets, dried herbs and bitter cherries

chateau guillaume médoc - france

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 château des jouans saint-émilion - france

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 châteauneuf-du-pape - france

with typical chateauneuf power, the wine delivers a fresh and spicy nose or red cherry embellished with notes of sage and wild thyme.

RED BY THE GLASS

valdivieso merlot – chile

cabernet sauvignon – wyndham estate – australia

ROSÉ

brancok station

ROSÉ BY THE GLASS

brancok station

FRESH FRUIT JUICES

pineapple

lime

papaya

watermelon

strawberry (seasonal)

narang (seasonal)

mixed fruit

lime and mint

thambili (king coconut water)

homemade ginger beer/frozen

lime and soda

MILKSHAKES

vanilla/chocolate/banana

coffee

Strawberry (fresh)

SOFT DRINKS

soda/tonic/coca cola/sprite/ginger beer

red bull

cranberry juice

tomato juice

MINERAL WATER

san pellegrino 750ml

bottled natural mineral water 500ml

bottled natural mineral water 1000ml

olu tropical sparkling 625ml

TEA

choice of tea

ceylon b.o.p

earl grey

darjeeling

nuwara eliya pekoe

green tea with jasmine flowers

green tea

iced tea

paradise road chai

cardamom and cinnamon spiced milk tea

COFFEE

coffee

cappuccino

espresso

double espresso

café latte

café macchiato

a shot of espresso with foamed milk

iced coffee

with vanilla ice cream

hot chocolate

with fresh whipped cream