



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

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

poached mackerel and dill cream

with sautéed potato

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 yogurth

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
and truffle oil
parmesan gnocchi
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, broccoli, 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

chocolate mousse

with jameson irish whisky and 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

yogurth 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

passion in paradise

arrack, lime juice, sprite and bitters

tamarind chili martini

vodka, tamarind juice, amaretto, chili

tamarind chilli margarita - frozen or on the rocks

tequila, tamarind extract, sugar

melon cucumber - tini

vodka, lemon liqueur, dash of lime

frozen gin and tonic

gin, lime juice, sugar, tonic

frozen passion fruit arrack daiquiri

arrack, passion fruit juice, lime

espresso martini

vodka, kahlua and shot of espresso

liquid chocolate

baileys, rum, cockburns, coconut cream

chai martini

bourbon, chai spirit, hint of soda, cinnamon stick

spicy pineapple margarita

arrack, cointreau, fresh pineapple juice, lime juice

COCKTAILS

aperol spritz

aperol, white wine, soda, orange slice

B-52

kahlua, baileys, cointreau

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

dry martini

gin, dry vermouth

hendricks gin

with cucumber and tonic

harvey wallbanger

vodka, galliano & orange juice

long island iced tea

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

mojito

rum, mint, lime wedges, sugar, soda

pina colada

rum, malibu, pineapple juice, coconut cream

singapore sling

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

tequila sunrise

tequila, orange juice, grenadine

whisky sour
bourbon, lime juice, sugar syrup

MOCKTAILS

virgin pinacolada
pineapple juice, coconut cream
virgin shirley temple
sprite with grenadine
virgin frozen lime margarita
lime juice, sugar syrup
virgin frozen strawberry margarita
strawberries, sugar syrup
virgin colombo sunset
orange juice, cranberry juice topped
with sprite
virgin mojito
mint, lime, sugar and soda / sprite
virgin pineapple margarita
pineapple juice, sugar syrup
virgin mary
tomato juice, lime juice, condiments
virgin cross road
watermelon, passion fruit cordial
and homemade ginger beer

APERITIF 50ML

campari
cinzano rosso/bianco
pernod

GIN, RUM, VODKA 25ML

colombo gin
bombay sapphire
tanqueray
hendricks
bacardi white
bacardi gold
smirnoff
absolute vodka
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 black
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

sandeman sherry
cockburn's port

LIQUEURS 25ML

cointreau
tia maria
tequila
grand marnier
baileys irish cream
sambuca
limoncello
kahlua

CIGARETTES

dunhill
benson & hedges
gold leaf

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
red bull
cranberry juice
tomato juice

MINERAL WATER

san pellegrino 750ml
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

WHITE WINE

sauvignon blanc - valdivieso - chile

citrus and gooseberry aromas

semillon sauvignon blanc - sandalford

margaret river - australia

abundant tropical fruits and citrus flavours

autumn riesling - penfolds koonunga

hills - australia

vibrant lime mandarin and floral notes

pinot grigio - santa margaret - italy

flavours of golden delicious apples and citrus

with a long, multi-layered finish

chardonnay rothbury estate - australia

fruit and oak characteristics with a crisp acidity.

aromas of melon and stone fruit

chardonnay wyndham estate - australia

offers full ripe and peach flavours, a rich buttery

complexity and a long soft finish

chardonnay-penfolds koonunga hills

- australia

intense bouquet of exotic and stone fruits

accompanied by notes of dried fruits

côtes-du-rhône - belleruche - france

aromas and flavours of black currant,

raspberry, white pepper

WHITE BY THE GLASS

sauvignon blanc-valdivieso - chile

pinot grigio - santa margherita - italy

chardonnay - rothbury estate - 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

SPARKLING WINE

prosecco brut - cave dec rois – italy

lively aromas of intense wine fruits

RED WINE

pinot noir - dark horse - californian

fruit notes of cherry, strawberry and raspberry

and floral notes of rose petal and lavender,

balanced with light oak and a hint of spicee

merlot valdivieso - chile

Intense flavours of red fruits such as plums

with notes of coffee, chocolate, and spice

coupled with smoky undertones

shiraz - sandalford margaret river

- australia

aromatic five spices, mocha and

ripe blackberries abound

cabernet sauvignon - wyndham estate

- australia

deep, rich colour and full berry fruit and minty flavours

médoc - baron philippe de

rothschild mouton - france

a fine balance between black fruit flavours

and oak

châteauneuf-du-pape - calvet - france

layered notes of bright cherry and black fruit aromas

chianti classico - castellare di castellina

- italy

aromas of red fruits, violets, dried herbs and bitter cherries

RED BY THE GLASS

merlot - valdivieso - chile

shiraz - sandalford margaret river

- australia

cabernet sauvignon - wyndham estate

- australia

ROSÉ

rosé miraval - france

aromas of fresh fruit, currants and fresh rose

with a zest of lemon