



## 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

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

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, kahlúa 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, kahlúa

crossroads

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

cosmopolitan

vodka, triple sec, cranberry juice, lime juice

caipirinha

cachaça, 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, soda

tequila sunrise

tequila, orange juice, grenadine

whisky sour

bourbon, lime juice, sugar syrup

green refresher  
vodka, limoncello, cucumber

## 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  
balvenie 12y/o

## 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-campagnola - italy  
intense bouquet of juicy pear, crisp apple,  
and zesty citrus fruit, with delicate floral  
and mineral notes

chardonnay-santa helena - chile  
tropical aromas of banana, pineapple,  
peach combined with sweet vanilla notes

chardonnay rothbury estate - australia  
fruit and oak characteristics with a crisp acidity.  
aromas of melon and stone fruit

chardonnay-penfolds koonunga hills  
- australia

intense bouquet of exotic and stone fruits  
accompanied by notes of dried fruits

chardonnay-lupe cholet chablis aoc  
- france

nuances of beeswax, white peach,  
slight apricot, and vine blossom

## WHITE BY THE GLASS

sauvignon blanc-valdivieso - chile

pinot grigio-campagnola - italy

chardonnay-santa helena - chile

## 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  
fruity notes of cherry, strawberry, raspberry  
blend with flowery notes of rose petal,  
lavender, and mild oak with a hint of spice

merlot valdivieso - chile  
intense flavours of red fruits 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

châteauneuf-du-pape-calvet - france

layered notes of bright cherry and black fruit aromas

chianti docg-ducato - italy

warm and mature red fruits, violet flowers  
and black cherries with a savoury and mineral aftertaste

## 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

rosé-maris - france

floral and fruity with orange and raspberry notes

## ROSÉ BY THE GLASS

rosé-maris - france