



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

quiche with crispy bacon and leeks

served with mixed greens

pandan 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 purée 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

prawn and vine tomato tart

prawn, vine tomato, basil, white wine stew
served in a pastry shell

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

three cheese individual frittata (v)

roasted tomato and beetroot balsamic

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 yoghurt

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 buco

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

braised lamb roulade stuffing

with pistachio and egg, roasted vegetable, butternut puree, roast jus and mint

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 creamy parmesan cheese and a dash of chilli with white wine

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

nuts crusted baked baby modha filet

with snow potatoes, braised vegetable, and sour martini relish

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

mushroom and butternut wellington

with mediterranean vegetable and pomegranate sauce

ricotta and walnut homemade tortellini

with pine nuts, sage butter sauce and spring vegetable

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

green refresher

vodka, limoncello, cucumber

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
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
irish coffee
coffee with irish whisky and 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, dark horse - california, USA
apple and white peach combine with subtle

pinot grigio, doc delle venezie - italy
floral and citrus aromas and hints of spice

chardonnay-santa helena - chile

tropical aromas of banana, pineapple, peach combined
with sweet vanilla notes

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