

# TINTAGEL

COLOMBO







#### **BAKERY**

bread basket croissant (1) cinnamon roll (1) choice of white / brown toast (2 slices) with butter and preserves	1600
croissant with butter and preserves	1000
white or brown toast with butter and preserves	650
EGGS	
eggs benedict two poached eggs with choice of honey roast ham / bacon / chicken ham served with mushrooms and hollandaise sauce on toasted english muffin	2000
eggs royale two poached eggs with smoked salmon and hollandaise sauce on toasted english muffin	3400
eggs florentine (v) two poached eggs with sautéed spinach and hollandaise sauce on toasted english muffin	1800





avocado and poached eggs	2500

with chilli oil

on sourdough toast

#### croque madame 2800

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

#### brioche french toast 2500

choice of caramelized bananas / strawberries chocolate praline sauce / maple syrup whipped cream

### belgian waffles 2000

choice of caramelized bananas / strawberries chocolate praline sauce / maple syrup whipped cream

## crêpe with lemon lime curd 2000

and mascarpone





## **ENTRÉES**

chicken liver paté in a jar	2000
pandan chicken with sesame dip	2200
honey roast duck with chicken liver pâté	4900
baked button mushrooms filled with walnuts and feta, wrapped in bacon with balsamic dressing	3800
smoked salmon with vodka cream topped with caviar	5000
baked tart of crab, coriander and chilli with parmesan	2800
prawn cocktail steamed tiger prawns in a piquant sauce	2200
baked firecracker salmon served with pea purée and spicy sauce	4300
grilled avocado and shrimps with parsley butter and balsamic reduction	2500



#### **SALADS**

chicken salad with tomato, lettuce, poached egg and bacon (optional)	2800
crab and prawn salad with cucumber, lettuce, mango and mint salsa	5000
mushroom salad with tomato, lettuce, bell pepper, avocado, quail eggs and caramelized pecans	3800
beetroot, feta and mint salad (v)	1500
grilled zucchini salad (v) with feta, pine nuts and raisins	1800
HOT SOUPS	
lobster and shrimp bisque with diced lobster and shrimp	2750
	2750
spicy sri lankan mud crab soup curry flavoured broth with coconut milk and murunga leaves	
curry flavoured broth with coconut milk	1100
curry flavoured broth with coconut milk and murunga leaves	1100 2400
curry flavoured broth with coconut milk and murunga leaves  thai spiced pumpkin soup (v)  mushroom soup (v)	
curry flavoured broth with coconut milk and murunga leaves  thai spiced pumpkin soup (v)  mushroom soup (v)  with camembert crostini	





#### **MAINS - MEATS**

roast rack of lamb	15000
with crushed potatoes, sautéed spinach and mustard jus	
roast pork with potato mash	4500
sautéed vegetables, apple mousse and mustard sauce	
slow cooked pork	3700
with crackling, red cabbage, creamy mustard mash and stewed apple	
slow braised pork belly on crushed potatoes	3800
with poached egg and pickled ginger mayonnaise	
osso buco	5000
slow cooked veal shank in red wine and vegetable sauce with spätzle	
grilled fillet steak	14500
with crispy fried onion rings, sautéed cherry tomatoes, roasted baby potatoes, green peppercorn jus and choice of béarnaise sauce / beurre parisienne	
roasted lamb roll	6500
on walnut and blue cheese risotto with garlic and thyme jus	
MAINS – POULTRY	
soy braised chicken	3500
with sesame noodles, pan roasted aubergine, mint and coriander	
grilled tandoori chicken	3500
served with avocado salsa and yoghurt dressing on iceberg lettuce and chapatti	
crispy duck with apricot and plum sauce	7500
with stir-fried green beans and snow potatoes	

BREAKFAST | ENTRÉES | MAINS | DESSERTS | BEVERAGES | HIGH TEA | BRUNCH BOX





#### MAINS - SEAFOOD

lobster, prawns and crab fettuccine with a dash of chilli	4500
masala jumbo prawns with lemon and cashew nut rice	5800
pan fried barramundi with lemongrass mousse and pomegranate mixed green salad	4500
pan fried pink salmon with cauliflower purée and balsamic reduction	6100
seared yellow fin tuna steak with pickled radish ginger salsa and miso mustard sabayon	4500
MAINS – VEGETARIAN	
parmesan gnocchi (v) with fresh tomato sauce	2200
mushroom tagliatelle with gremolata (herb mix of parsley, tarragon, basil) and parmesan	2500
roasted butternut risotto with garlic, toasted almonds and parmesan	2500



#### SIDE DISHES

mashed potatoes with cheese	900
garlic rice	900
green salad	1500
steamed rice	900





#### **DESSERTS**

double chocolate cheesecake (slice) dark and white chocolate cheesecake with crème anglaise	2000
lemon meringue pie (slice) baked lemon custard in a biscuit crust with meringue topping	1000
vanilla panna cotta with strawberry compôte	1100
tiramisu	1950
via paradiso layers of meringue, coffee liqueur-soaked cake, tiramisu cream, chocolate ganache and black cherries	2000





#### **BEVERAGES**

homemade ginger beer 250ml	950
homemade ginger beer 500ml	1250
	4.50
lime juice 250ml	650
lime juice 500ml	950
tamarind juice 250ml	1250
tamarind juice 500ml	1500
narang juice (seasonal) 250ml	1250
narang juice (seasonal) 500ml	1500
frach pipagpala juica 250m/	900
fresh pineapple juice 250ml	800
fresh papaya juice 250ml	650
fresh watermelon juice 250ml	650
fresh mint and lime juice 250ml	650
fresh mixed fruit juice 250ml	1350
tomato juice 250ml	1350
cranberry juice 250ml	1350



#### **BEVERAGES**

chocolate milkshake 250ml	1250
vanilla milkshake 250ml	1250
coffee milkshake 250ml	1350
iced coffee 250ml	1300
cannuccino	1250
cappuccino	1350
café latte	1350
americano	1250
hot chocolate	1550
choice of tea	1200
coca cola/sprite/soda 300ml	650
red bull 250ml	2000
bottled water 1000ml	625
san pellegrino 750ml	2250
olu sparkling water 625ml	970





#### **HIGH TEA MENU**

two glasses of homemade ginger beer

selection of finger sandwiches
tuna mayonnaise | cucumber and cream cheese | egg mayonnaise

#### and

selection of short eats
mutton rolls | cheese toast | vegetable patties

selection of signature cakes

paradise road signature chocolate cake

carrot cake with cream cheese frosting

scones with strawberry preserve

choice of tea | coffee

LKR 7,900 +++ for Two

the below options are available for an additional fee
beef patties LKR 375 | smoked salmon sandwiches LKR 2,500 | hot chocolate LKR 1,500
bottle of prosecco LKR 15,000 | bottle of sparkling grape juice LKR 5,900

BREAKFAST | ENTRÉES | MAINS | DESSERTS | BEVERAGES | HIGH TEA | BRUNCH BOX





#### CHOICE OF MAIN

eggs benedict
eggs royale
eggs florentine (v)
avocado and poached eggs
on sourdough toast (v)

with chilli oil

### croque madame brioche french toast

with caramelized banana, maple syrup and whipped cream (v)

#### belgian waffles

with strawberries, chocolate praline sauce and whipped cream (v)

## crêpe with lemon lime curd

and mascarpone

#### **CHOICE FROM BAKERY**

#### white toast

with butter and preserves

#### brown toast

with butter and preserves

#### croissant

with butter and preserves

#### **CHOICE OF HOT DRINK**

coffee

tea

hot chocolate

#### **CHOICE OF COLD DRINK**

fresh mixed fruit juice fresh watermelon juice fresh papaya juice fresh lime and mint juice homemade iced coffee homemade ginger beer



## TINTAGEL

COLOMBO

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