



TINTAGEL BREAKFAST

bread basket	1695
croissant (1) cinnamon roll (1) choice of white / brown toast (2 slices) with butter and preserves	
croissant with butter and preserves	895
white / brown toast with butter and preserves	695
cinnamon roll	845
eggs benedict	2395
two poached eggs with choice of honey roast ham / bacon / chicken ham served with mushrooms and hollandaise sauce on toasted english muffin	
eggs royale	3395
two poached eggs with smoked salmon and hollandaise sauce on toasted english muffin	
eggs florentine (v)	2395
two poached eggs with sautéed spinach and hollandaise sauce on toasted english muffin	
2 eggs	2295
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	2895
with a choice of beef curry / fish curry and pol sambol	
tintagel granola	1695
almonds, cashew nuts, oats, raisins and sesame seeds baked with cinnamon and treacle served with yoghurt and milk on the side	
croque madame	2795
honey roast ham, cheddar, mustard, sandwich grilled with bechamel and topped with fried egg	
avocado and poached eggs on sourdough toast	2495
with chilli oil	
brioche french toast	2845
choice of caramelized bananas / fresh fruit salad / strawberries chocolate praline sauce / maple syrup whipped cream / homemade vanilla ice cream	
belgian waffles	2995
choice of caramelized bananas / fresh fruit salad / strawberries chocolate praline sauce / maple syrup whipped cream / homemade vanilla ice cream	
crepes with lemon lime curd	2445
and mascarpone	
banana maple vanilla porridge	1385
curd and treacle	1495
seasonal tropical fruit platter	1475
cucumber, gotukola and pineapple smoothie	1195
orange carrot ginger juice	2095

ENTRÉES

baked button mushrooms	3095
filled with walnuts and feta, wrapped in bacon with balsamic dressing	
pandang chicken	1895
with sesame dip	
honey roast duck	4295
with chicken liver pâté	
seared scallops	5295
wrapped in bacon on cauliflower purée	
smoked salmon	4295
with vodka cream topped with caviar	
prawn cocktail	1795
steamed tiger prawns in a piquant sauce	
baked firecracker salmon	3995
served with pea puree and spicy sauce	
grilled avocado and shrimps	2295
with parsley butter and balsamic reduction	
baked tart of crab, coriander and chilli	2395
with parmesan	
tuna carpaccio	3095
thinly sliced yellow fin tuna marinated with dill, served on rocket salad and pomegranate with wasabi vinaigrette	
parmesan panna cotta (v)	1695
with roasted tomatoes and basil	

SALADS

caesar salad	2695
with choice of crispy bacon / thai spiced chicken / tandoori prawns	
chicken salad	2395
with tomato, lettuce, poached egg and bacon (optional)	
crab and prawn salad	4495
with cucumber, lettuce, mango and mint salsa	
beetroot, feta and mint salad (v)	1295
mixed green salad (v)	1645
with vinaigrette dressing	
grilled zucchini salad (v)	1595
with feta, pine nuts and raisins	
mushroom salad	2795
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	1395
beetroot soup (v) with greek yogurt	1195

HOT SOUPS

lobster and shrimp bisque with diced lobster and shrimps	2395
spicy sri lankan mud crab soup curry flavoured broth with coconut milk and murunga leaves	2495
thai spiced pumpkin soup (v)	1095
mushroom soup (v) with camembert crostini	1695

MEATS

roast pork with potato mash sautéed vegetables, apple mousse and mustard sauce	4095
slow cooked pork with crackling, red cabbage, creamy mustard mash and stewed apple	2995
slow braised pork belly on crushed potatoes with poached egg and pickled ginger mayonnaise	3395
osso bucco slow cooked veal shank in red wine and vegetable sauce with spätzle	3195
grilled ribeye steak with roasted beetroot purée, sautéed broccoli, roasted onion, potato mash and choice of béarnaise sauce / beurre parisienne	10995
grilled sirloin steak with green beans, sautéed shitake mushrooms, grilled tomato, potato wedges and choice of béarnaise sauce / beurre parisienne	8995
grilled fillet steak with crispy fried onion rings, sautéed cherry tomatoes, roasted baby potatoes, green peppercorn jus and choice of béarnaise sauce / beurre parisienne	10895
roasted lamb roll on walnut and blue cheese risotto with garlic and thyme jus	4995
roast rack of lamb with crushed potatoes, sautéed spinach and mustard jus	11395
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	3095

POULTRY

soy braised chicken with sesame noodles, pan roasted aubergine, mint and coriander	3295
grilled tandoori chicken served with avocado salsa and yoghurt dressing on iceberg lettuce and chapatti	3295
crispy duck with apricot and plum sauce with stir-fried green beans and snow potatoes	7395

SEAFOOD

lobster, prawns and crab fettuccine with a dash of chilli	4095
masala jumbo prawns with lemon and cashew nut rice	4895
baked crab in mustard and white wine cream sauce on potato mash and steamed vegetables	4895
grilled lobster with saffron rice and garlic butter	8595
pan fried pink salmon with cauliflower purée and balsamic reduction	6095
seared yellow fin tuna steak with pickled radish ginger salsa and miso mustard sabayon	4195
pan fried barramundi with lemongrass mousse and pomegranate mixed green salad	3995

VEGETARIAN

mushroom ravioli with burrata (v) and truffle oil	3495
parmesan gnocchi (v) with fresh tomato sauce	1695
spinach lasagna with mozzarella, aubergine, basil pesto and fresh tomato sauce	1695
roasted butternut risotto with garlic, toasted almonds and parmesan	1695
beetroot ravioli with spinach and basil pesto	2295
mushroom tagliatelle with gremolata (herb mix of parsley, tarragon, basil) and parmesan	2095
olive oil strudel with butternut, brussels sprouts, baby spinach, cranberries and brie	1995

SIDE DISHES

hand cut fries	945
baked potato with sour cream	945
mashed potatoes with cheese	945
broccoli hollandaise	945
steamed rice	945
garlic rice	945
green salad	945

SWEETS

paradise road chocolate cake	995
chocolate cashew nut cake with chocolate ganache and choice of whipped cream / homemade vanilla bean ice cream	
double chocolate cheese cake	1795
dark and white chocolate cheesecake with crème anglaise	
dulce de leche cheese cake	1595
caramel cheesecake with toffee sauce and whipped cream	
carrot and pineapple cake	995
with lime and cream cheese frosting	
lemon meringue pie	995
baked lemon custard in a biscuit crust with meringue topping	
chocolate nemesis	995
light baked chocolate mousse with peach coulis and whipped cream	
via paradiso	1695
layers of meringue, coffee liqueur-soaked cake, tiramisu cream, chocolate ganache and black cherries	
chocolate fondant	995
with berry compôte	
jameson irish whisky chocolate mousse	1695
with bailey's irish cream	
mocha pot	1195
dark, rich chocolate and coffee mousse topped with whipped cream	
caramel pot of cream	995
with cashew nut bread	
tiramisu	2195
sticky toffee bread & butter pudding	995
vanilla panna cotta	995
with strawberry compôte	
crème brûlée	995
with wildberry coulis	
rote grütze	1695
cherry and strawberry white wine pudding choice of vanilla ice cream / whipped cream	
apple tart tatin	1669
with salted caramel ice cream	
homemade vanilla ice cream	995
with lychees and ginger granita	
fresh strawberries and cream	1245
fresh fruit platter	1295
curd and palm sugar treacle	1095

HOMEMADE ICE CREAM

vanilla bean ice cream	995
belgian chocolate ice cream	995
yogurt ice cream	995
coffee ice cream	995
salted caramel ice cream	995
coconut ice cream	995
cinnamon ice cream	995
passion fruit ice cream	995

PARADISE ROAD SIGNATURE COCKTAILS

amaretto sour	2570
amaretto, lime juice, dash of sugar	
dr. feelgood	1940
vodka, homemade ginger beer, hint of grenadine	
frozen strawberry margarita	5000
tequila, triple sec, strawberries, sugar	
margarita – frozen or on the rocks	3540
tequila, triple sec, lime juice	
tamarind chili martini	3200
vodka, tamarind juice, amaretto, chili	
tamarind chilli margarita - frozen or on the rocks	3000
tequila, tamarind extract, sugar	

COCKTAILS

B-52	3980
kahlua, baileys, cointreau	
brandy alexander	8820
brandy, crème de cacao, fresh cream	
bloody mary	3090
vodka, tomato juice, lime juice, condiments	
black russian	3150
vodka, kahlua	
crossroads	2010
rum, watermelon juice, lemon and passion fruit juice topped with ginger beer	
cosmopolitan	3600
vodka, triple sec, cranberry juice, lime juice	
caipirinha	2030
cachaca, lime wedges, sugar	
dirty martini	3200
gin or vodka, dry vermouth, olive brine	
dry martini	3840
gin, dry vermouth	
hendricks gin	4530
with cucumber and tonic	
long island iced tea	5100
gin, rum, tequila, vodka, triple sec, lime juice, coca cola	
passion fruit daiquiri	1900
rum, passion fruit juice, lime	
pina colada	3235
rum, malibu, pineapple juice, coconut cream	
singapore sling	4500
gin, cherry brandy, lime juice, sugar syrup, soda	
tequila sunrise	3200
tequila, orange juice, grenadine	
whisky sour	2500
bourbon, lime juice, sugar syrup	

MOCKTAILS

virgin mary	870
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tomato juice, lime juice, condiments	
virgin pinacolada	885
pineapple juice, coconut cream	
virgin frozen lime margarita	730
lime juice, sugar syrup	
virgin pineapple margarita	810
pineapple juice, sugar syrup	
virgin frozen strawberry margarita	1495
strawberries, sugar syrup	

APERITIF 50ML

campari	2030
cinzano rosso/bianco	1200
pernod	1700

GIN, RUM, VODKA 25ML

colombo gin	1550
bombay sapphire/tanqueray	1410
hendricks	2300
bacardi white	900
bacardi gold	1165
absolute regular/stolichnaya	1190
grey goose	1595
belvedere	2300

BEER

lion lager 625ml	910
carlsberg 625ml	1050
carlsberg 330ml	710
heineken 330ml	1315
guinness 325ml	1020

SCOTCH PREMIUM 25ML

j. w. black label	1610
chivas regal	1470
j.w. double label	2070
j.w. blue label	8000

MALT WHISKY 25ML

glenfiddich 12y/o	2580
glenfiddich 18y/o	4500
glenlivet	2100
glenmorangie	3200

IRISH WHISKY 25ML

jameson	1200
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BOURBON WHISKY 25ML

jack daniel's	1345
jim beam	1400

COGNAC REGULAR 25ML

hennessy v.s.	3690
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COGNAC SUPERIOR 25ML

hennessy x.o	9995
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hennessy v.s.o.p	3495
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ARRACK- SRI LANKAN 50ML

arrack regular	750
old arrack – premium arrack	875
ceylon arrack	3000

SHERRY & PORT 50ML

bristol cream	1400
sandeman sherry	1350
fio pepe	1400
cockburn's port	1415

LIQUEURS 25ML

cointreau	1715
fia maria	1095
tequila	2000
grand manier	1320
baileys irish cream	1320
sambuca	1095
limoncello	1620
kahlua	1220

CIGARETTES

dunhill	4000
benson & hedges	4000
gold leaf	4000

WHITE WINE

sauvignon blanc - valdivieso - chile	8500
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	14000
dry white wine has a straw yellow color, its clean, intense aroma and bone-dry taste	
chardonnay - wyndham estate - australia	9250
offers full ripe melon and peach flavours, a rich buttery complexity and a long soft finish	
rothbury estate chardonnay - australia	8200
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	2300
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chardonnay - wyndham estate - australia	2400
rothbury estate chardonnay - australia	1950

CHAMPAGNE

taittinger brut reserve – france 750ml	28950
taittinger brut reserve – france 375ml	24950
taittinger prestige rose – france 750ml	32750
veuve clicquot – france 750ml	46950
laurent perrier – france 750ml	34950
laurent perrier rosé – france 750ml	58650

SPARKLING WINE

cave dec rois prosecco brut – italy prosecco superiore docg brut	15600
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RED WINE

valdivieso merlot - chile intense flavours of red fruits such as plums with notes of coffee, chocolate, and spice coupled with smoky undertones	10500
tpinot 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	11500
valdivieso carbernet sauvignon - chile pure Fruit expression , bursting with dark berries and cassis flavours ,smooth balanced palate	10800
cabernet sauvignon - wyndham estate - australia deep crimson and vibrant purple hues with black cherry and plum spice with vanilla toast	10300
chianti classico - castellare di castellina - italy a typical chianti classico, aromas of red fruits,	16750

violets, dried herbs and bitter cherries	
chateau guillaume médoc - france	15250
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	16950

classic saint-emilion with lots of ripe plums, black currant, 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	28950
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	2600
cabernet sauvignon – wyndham estate – australia	2400

ROSÉ

banrock station rosé – australia 750ml	8500
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ROSÉ BY THE GLASS

banrock station rosé – australia	2250
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FRESH FRUIT JUICES

pineapple	780
lime	695
papaya	780
watermelon	780
strawberry (seasonal)	2100
narang (seasonal)	850
mixed fruit	1340
lime and mint	750
thambili (king coconut water)	450
homemade ginger beer/frozen	750
lime and soda	750

MILKSHAKES

vanilla/chocolate/banana	1015
coffee	1100
Strawberry (fresh)	2000

SOFT DRINKS

soda/tonic/coca cola/sprite	450
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red bull	2000
cranberry juice	1350
tomato juice	1350

MINERAL WATER

san pellegrino 750ml	2250
bottled natural mineral water 1000ml	470
olu tropical sparkling 625ml	975

TEA

choice of tea	800
ceylon b.o.p	800
earl grey	800
darjeeling	800
nuwara eliya pekoe	800
green tea with jasmine flowers	800
green tea	800
iced tea	820
paradise road chai	1500
cardamom and cinnamon spiced milk tea	

COFFEE

coffee	695
cappuccino	825
espresso	730
double espresso	1120
café latte	825
café macchiato	875
a shot of espresso with foamed milk	

iced coffee	990
with vanilla ice cream	
hot chocolate	1300
with fresh whipped cream	