



TINTAGEL BREAKFAST

bread basket	1600
croissant (1) cinnamon roll (1) choice of white / brown toast (2 slices) with butter and preserves	
croissant with butter and preserves	1000
white / brown toast with butter and preserves	650
cinnamon roll	850
eggs benedict	2000
two poached eggs with choice of honey roast ham / bacon / chicken ham served with mushrooms and hollandaise sauce on toasted english muffin	
eggs royale	3400
two poached eggs with smoked salmon and hollandaise sauce on toasted english muffin	
eggs florentine (v)	1800
two poached eggs with sautéed spinach and hollandaise sauce on toasted english muffin	
2 eggs	2300
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	2900
with a choice of beef curry / fish curry and pol sambol	
tintagel granola	2300
almonds, cashew nuts, oats, raisins and sesame seeds baked with cinnamon and treacle served with yoghurt and milk on the side	
croque madame	2800
honey roast ham, cheddar, mustard, sandwich grilled with béchamel and topped with fried egg	
avocado and poached eggs on sourdough toast	2500
with chilli oil	
brioche french toast	2500
choice of caramelized bananas / fresh fruit salad / strawberries chocolate praline sauce / maple syrup whipped cream / homemade vanilla ice cream	
belgian waffles	2000
choice of caramelized bananas / fresh fruit salad / strawberries chocolate praline sauce / maple syrup whipped cream / homemade vanilla ice cream	
crêpes with lemon lime curd and mascarpone	2000
banana maple vanilla porridge	1400
curd and treacle	1000
seasonal tropical fruit platter	1500
cucumber, gotukola and pineapple smoothie	1200

ENTRÉES

baked button mushrooms	3800
filled with walnuts and feta, wrapped in bacon with balsamic dressing	
pandan chicken	2200
with sesame dip	
honey roast duck	4900
with chicken liver pâté	
seared scallops	5450
wrapped in bacon on cauliflower purée	
smoked salmon	5000
with vodka cream topped with caviar	
prawn cocktail	2200
steamed tiger prawns in a piquant sauce	
baked firecracker salmon	4300
served with pea purée and spicy sauce	
poached mackerel and dill cream	2800
with sautéed potato	
grilled avocado and shrimps	2500
with parsley butter and balsamic reduction	
baked tart of crab, coriander and chilli	2800
with parmesan	
tuna carpaccio	3500
thinly sliced yellow fin tuna marinated with dill, served on rocket salad and pomegranate with wasabi vinaigrette	
parmesan panna cotta (v)	2000
with roasted tomatoes and basil	

SALADS

caesar salad	3000
with choice of crispy bacon / thai spiced chicken / tandoori prawns	
chicken salad	2800
with tomato, lettuce, poached egg and bacon (optional)	
crab and prawn salad	5000
with cucumber, lettuce, mango and mint salsa	
beetroot, feta and mint salad (v)	1500
mixed green salad (v)	1600
with vinaigrette dressing	
grilled zucchini salad (v)	1800
with feta, pine nuts and raisins	
mushroom salad	3800
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	1400
beetroot soup (v) with greek yoghurt	1400

HOT SOUPS

lobster and shrimp bisque with diced lobster and shrimps	2750
spicy sri lankan mud crab soup curry flavoured broth with coconut milk and murunga leaves	2750
thai spiced pumpkin soup (v)	1100
mushroom soup (v) with camembert crostini	2400

MEATS

roast pork with potato mash sautéed vegetables, apple mousse and mustard sauce	4500
slow cooked pork with crackling, red cabbage, creamy mustard mash and stewed apple	3700
slow braised pork belly on crushed potatoes with poached egg and pickled ginger mayonnaise	3800
osso buco slow cooked veal shank in red wine and vegetable sauce with spätzle	5000
grilled ribeye steak with roasted beetroot purée, sautéed broccoli, roasted onion, potato mash and choice of béarnaise sauce / beurre parisienne	15000
grilled sirloin steak with green beans, sautéed shitake mushrooms, grilled tomato, potato wedges and choice of béarnaise sauce / beurre parisienne	14000
grilled fillet steak with crispy fried onion rings, sautéed cherry tomatoes, roasted baby potatoes, green peppercorn jus and choice of béarnaise sauce / beurre parisienne	14500
roasted lamb roll on walnut and blue cheese risotto with garlic and thyme jus	6500
roast rack of lamb with crushed potatoes, sautéed spinach and mustard jus	15000
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	3500

POULTRY

soy braised chicken with sesame noodles, pan roasted aubergine, mint and coriander	3500
grilled tandoori chicken served with avocado salsa and yoghurt dressing on iceberg lettuce and chapatti	3500
crispy duck with apricot and plum sauce with stir-fried green beans and snow potatoes	7500

SEAFOOD

lobster, prawns and crab fettuccine with a dash of chilli	4500
masala jumbo prawns with lemon and cashew nut rice	5800
baked crab in mustard and white wine cream sauce on potato mash and steamed vegetables	5200
grilled lobster with saffron rice and garlic butter	11500
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
pan fried barramundi with lemongrass mousse and pomegranate mixed green salad	4500

VEGETARIAN

mushroom ravioli with burrata and truffle oil	3500
parmesan gnocchi with fresh tomato sauce	2200
spinach lasagna with mozzarella, aubergine, basil pesto and fresh tomato sauce	2000
roasted butternut risotto with garlic, toasted almonds and parmesan	2500
beetroot ravioli with spinach and basil pesto	3000
mushroom tagliatelle with gremolata (herb mix of parsley, tarragon, basil) and parmesan	2500
olive oil strudel with butternut, broccoli, baby spinach, cranberries and brie	3500

SIDE DISHES

hand cut fries	900
baked potato with sour cream	900
mashed potatoes with cheese	900
broccoli hollandaise	1500
steamed rice	900
garlic rice	900
green salad	1500

SWEETS

paradise road chocolate cake chocolate cashew nut cake with chocolate ganache and choice of whipped cream / homemade vanilla bear ice cream	1000
double chocolate cheese cake dark and white chocolate cheesecake with crème anglaise	2000
dulce de leche cheese cake caramel cheesecake with toffee sauce and whipped cream	1800
carrot and pineapple cake with lime and cream cheese frosting	1000
lemon meringue pie baked lemon custard in a biscuit crust with meringue topping	1000
chocolate nemesis light baked chocolate mousse with peach coulis and whipped cream	1200
via paradiso layers of meringue, coffee liqueur-soaked cake, tiramisu cream, chocolate ganache and black cherries	2000
chocolate fondant with berry compôte	1000
chocolate mousse with jameson irish whisky and baileys irish cream	2000
mocha pot dark, rich chocolate and coffee mousse topped with whipped cream	1450
caramel pot of cream with cashew nut bread	1000
tiramisu	1950
sticky toffee bread & butter pudding	1100
vanilla panna cotta with strawberry compôte	1100
crème brûlée with wildberry coulis	1100
rote grütze cherry and strawberry white wine pudding choice of vanilla ice cream / whipped cream	2000
apple tart tatin with salted caramel ice cream	2000
homemade vanilla ice cream with lychees and ginger granita	1000
fresh strawberries and cream	1300
fresh fruit platter	1500
curd and palm sugar treacle	1100
HOMEMADE ICE CREAM	
vanilla bean ice cream	1000
belgian chocolate ice cream	1000
yogurt ice cream	1000
coffee ice cream	1000
salted caramel ice cream	1000
coconut ice cream	1000
cinnamon ice cream	1000
passion fruit ice cream	1000

PARADISE ROAD SIGNATURE COCKTAILS

amaretto sour amaretto, lime juice, dash of sugar	2750
dr. feelgood vodka, homemade ginger beer, hint of grenadine	2750
frozen strawberry margarita tequila, triple sec, strawberries, sugar	5500
margarita – frozen or on the rocks tequila, triple sec, lime juice	3600
passion in paradise arrack, lime juice, sprite and bitters	2750
tamarind chili martini vodka, tamarind juice, amaretto, chili	3600
tamarind chilli margarita - frozen or on the rocks tequila, tamarind extract, sugar	3600
melon cucumber - tini vodka, lemon liqueur, dash of lime	1900
frozen gin and tonic gin, lime juice, sugar, tonic	3400
frozen passion fruit arrack daiquiri arrack, passion fruit juice, lime	2750
espresso martini vodka, kahlúa and shot of espresso	3750
liquid chocolate baileys, rum, cockburns, coconut cream	2490
chai martini bourbon, chai spirit, hint of soda, cinnamon stick	3900
spicy pineapple margarita arrack, cointreau, fresh pineapple juice, lime juice	2300
COCKTAILS	
aperol spritz aperol, white wine, soda, orange slice	5500
B-52 kahlua, baileys, cointreau	3980
bloody mary vodka, tomato juice, lime juice, condiments	3600
black russian vodka, kahlúa	3600
crossroads rum, watermelon juice, lemon and passion fruit juice topped with ginger beer	2750
cosmopolitan vodka, triple sec, cranberry juice, lime juice	3600
caipirinha cachaça, lime wedges, sugar	2750
dry martini gin, dry vermouth	3850
hendricks gin with cucumber and tonic	4750
harvey wallbanger vodka, galliano & orange juice	3850
long island iced tea gin, rum, tequila, vodka, triple sec, lime juice, coca cola	5500
mojito rum, mint, lime wedges, sugar, soda	2750
pina colada rum, malibu, pineapple juice, coconut cream	3850
singapore sling gin, cherry brandy, lime juice, sugar syrup, soda	4750
tequila sunrise tequila, orange juice, grenadine	3750
whisky sour bourbon, lime juice, sugar syrup	2750
green refresher vodka, limoncello, cucumber	2750

MOCKTAILS

virgin pina colada pineapple juice, coconut cream	1250
virgin shirley temple sprite with grenadine	950
virgin frozen lime margarita lime juice, sugar syrup	1250
virgin frozen strawberry margarita strawberries, sugar syrup	2100
virgin colombo sunset orange juice, cranberry juice topped with sprite	950
virgin mojito mint, lime, sugar and soda / sprite	1250
virgin pineapple margarita pineapple juice, sugar syrup	1250
virgin mary tomato juice, lime juice, condiments	1800
virgin crossroad watermelon, passion fruit cordial and homemade ginger beer	1250

APERITIF 50ML

campari	2500
cinzano rosso/bianco	950
pernod	1700

GIN, RUM, VODKA 25ML

colombo gin	1550
bombay sapphire	1550
tanqueray	1550
hendricks	2700
bacardi white	1050
bacardi gold	1550
smirnoff	1300
absolute vodka	1550
grey goose	1600
belvedere	3200

BEER

lion lager 625ml	1000
carlsberg 625ml	1250
carlsberg 330ml	950
heineken 330ml	1000
guinness 325ml	1000

SCOTCH PREMIUM 25ML

j. w. black label	1750
chivas regal	1750
j.w. double black	2100
j.w. blue label	8000

MALT WHISKY 25ML

glenfiddich 12y/o	2750
glenfiddich 18y/o	4600
glenlivet	2750
balvenie 12y/o	3500

IRISH WHISKY 25ML

jameson	1550
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BOURBON WHISKY 25ML

jack daniel's	1550
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COGNAC REGULAR 25ML

hennessy v.s.	3750
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COGNAC SUPERIOR 25ML

hennessy x.o	9900
hennessy v.s.o.p	4000

ARRACK- SRI LANKAN 50ML

arrack regular	950
old arrack – premium arrack	950
ceylon arrack	2950

SHERRY & PORT 50ML

sandeman sherry	1500
cockburn's port	1500

LIQUEURS 25ML

cointreau	1750
tia maria	1500
tequila	1800
grand marnier	1320
baileys irish cream	1700
sambuca	1500
limoncello	1650
kahlúa	1500

CIGARETTES

dunhill	5500
benson & hedges	5250
gold leaf	5000

FRESH FRUIT JUICES

pineapple	1200
lime	950
papaya	950
watermelon	950
strawberry (seasonal)	1950
narang (seasonal)	1500
mixed fruit	1350
lime and mint	950
thambili (king coconut water)	450
homemade ginger beer / frozen	1250
lime and soda	1100

MILKSHAKES

vanilla / chocolate / banana	1500
coffee	1500
Strawberry (fresh)	2000

SOFT DRINKS

soda / tonic / coca cola / sprite	650
red bull	2000
cranberry juice	2100
tomato juice	1850

MINERAL WATER

san pellegrino 750ml	2250
bottled natural mineral water 1000ml	625
olu tropical sparkling 625ml	970

TEA

choice of tea	1200
ceylon b.o.p	1200
earl grey	1200
darjeeling	1200
nuwara eliya pekoe	1200
green tea with jasmine flowers	1200
green tea	1200
iced tea	950
paradise road chai	1850
cardamom and cinnamon spiced milk tea	

COFFEE

coffee	1250
cappuccino	1350
espresso	1250
double espresso	1500
café latte	1350
café macchiato	1350
a shot of espresso with foamed milk	
iced coffee	1300
with vanilla ice cream	
hot chocolate	1550
with fresh whipped cream	

WHITE WINE

sauvignon blanc-valdivieso - chile citrus and gooseberry aromas	12950
semillon sauvignon blanc-sandalford margaret river - australia abundant tropical fruits and citrus flavours	16800
autumn riesling-penfolds koonunga hills - australia vibrant lime mandarin and floral notes	27500
pinot grigio-campagnola - italy intense bouquet of juicy pear, crisp apple, and zesty citrus fruit, with delicate floral and mineral notes	12500
chardonnay-santa helena - chile tropical aromas of banana, pineapple, peach combined with sweet vanilla notes	13500
chardonnay rothbury estate - australia fruit and oak characteristics with a crisp acidity, aromas of melon and stone fruit	11200
chardonnay-penfolds koonunga hills - australia intense bouquet of exotic and stone fruits accompanied by notes of dried fruits	22800
chardonnay-lupe cholet chablis aoc - france nuances of beeswax, white peach, slight apricot, and vine blossom	32000

WHITE BY THE GLASS

sauvignon blanc-valdivieso - chile	3500
pinot grigio-campagnola - italy	3000
chardonnay-santa helena - chile	3000

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

prosecco brut-cave dec rois - italy lively aromas of intense wine fruits	15600
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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	11500
merlot valdivieso - chile intense flavours of red fruits with notes of coffee, chocolate and spice coupled with smoky undertones	10500
shiraz-sandalford margaret river - australia aromatic five spices, mocha and ripe blackberries abound	14500
cabernet sauvignon-wyndham estate - australia deep, rich colour and full berry fruit and minty flavours	17100
châteauneuf-du-pape-calvet - france layered notes of bright cherry and black fruit aromas	28950
chianti docg-ducato - italy warm and mature red fruits, violet flowers and black cherries with a savoury and mineral aftertaste	17000

RED BY THE GLASS

merlot-valdivieso - chile	2700
shiraz-sandalford margaret river - australia	4850
cabernet sauvignon-wyndham estate - australia	4300

ROSÉ

rosé miraval - france aromas of fresh fruit, currants and fresh rose with a zest of lemon	28950
rosé-maris - france floral and fruity with orange and raspberry notes	10000

ROSÉ BY THE GLASS

rosé-maris - france	3000
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