



A NEW TASTE OF MODERN SRI-LANKA

LAND + SEA

Paradise combines Sri-Lankan and British produce into a unique culinary experience, giving a distinctly contemporary UK nuance to Sinhalese cuisine that is not bound by tradition.

VEG + PLANT

founder + creative director Dom Fernando together with the Paradise team, have an ambition to challenge traditional expectations and offer an ingredient focused journey with a fiery island accent - rooted in unfamiliar flavours and innovation. Our menu reflects the sensitivity of the seasons and the tireless efforts of the people that work the land and the sea.

VEG + SEA

DRINKS

we hope you enjoy Paradise [2.0]. Thank you for supporting us and allowing us to do what we love.

RASAM

Kentish strawberry rasam, calamansi leaf oil

RAA KADE ROLL

Smoked manioc roll, chive + parsley aioli, kalu-pol sambol, roasted peanut + west coast spices

KIMBULA BANIS

Green chilli custard, kithul glaze, date + lime chutney, South Lanarkshire Corra Linn

PAAN

Russet Burbank potato + urid dhal ulundai vadai, cashew cream, caramelised onion seeni sambol

KIRI-HODI

Charcoal grilled prawns, roasted scallop roe + native lobster kiri-hodi, Paradies riesling, wild garlic oil, Clarence Court quail’s egg hopper

‘KOTHU’

Cornish cuttlefish ‘kothu’, Royal Oak Farm carrot + Brixham crab curry, kooni + chilli sambol, cacao-cured confit egg yolk

MAS

Welsh native longhorn rump steak, country-style beetroot curry, okra thel dala, southern-style saffron + turmeric dahl, coconut + rhubarb lunu-miris kiri-bath

PANEER + TUNWORTH CORNETTO

Leicestershire Paneer, Hampshire tunworth + Kandyan vanillacornetto, Myatt’s Farm rhubarb, roasted white chocolate

WATTALAPPAM CHOUX

House choux, meadowsweet + cardamom ice cream, chestnut praline, ghee + rainforest jaggery caramel, Ceylon arrack-infused Pump Street hot chocolate

MIHIRI

Cinnamon-tea infused ganache, banana peel caramel, Sea buckthorn muscat Served with our Paradise Nuwera-Eliya tea blend

72 per guest
49 for this week’s wine pairing

please note that menus are subject to seasonal change

PARA
DISE

பாரடைஸ்
சுரங்கி



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KIRI-HODI

Raw Braeburn apple and ghee-confit kohlrabi, pea + lemongrass kiri-hodi, goraka + curry leaf, pet-nat jelly, Clarence Court quail’s egg hopper

IDIYAPPAM ‘KOTHU’

Steamed rice idiyappam noodles, burnt leek curry, chilli, sesame + seaweed sambol, cacao cured confit egg yolk

ELAVALU

Courgette + mushroom, beetroot curry, okra thel dala, Southern style saffron + turmeric dhal, coconut + rhubarb lunu-miris kiri-bath

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COCKTAILS

Our ingredient driven cocktail list is curated by our headbartender Ania Krawiec together with the team behind award winning bars Three Sheets London. The list combines modern techniques with old-fashioned practices to create drinks with a Paradise slant.

GINSENG MARTINI

Colombo 8 ginseng gin, sake, Three Families verdant sinhaya

14

WHISKY HIGHBALL

Glenmorangie Original 12YO, Braeburn apple, thippili, chilli,Ceylon tea, maple soda

14

COCONUT + RAMBUTAN DAIQUIRI

Curry-leaf infused Aluna coconut rum, rambutan, king coconut water, acids

14

CHAI OLD-FASHIONED

Glenmorangie Original 12YO, Ceylon arrack, Ceylon tea, house chai bitters, Kandyan goat's milk

14

COLOMBO 75

Belvedere vodka, verjus, coconut, lime leaf, picpoul, orange blossom, Muyu jasmine verte

14/75 (bottle)

MEZCAL MARGARITA

Dangerous Don mezcal, Ceylon arrack, tamarind, chilli

14

PALOMA

Volcan tequila, Ceylon Arrack, cumin, coriander seed, grapefruit

14

BEER

LION

Brewed in Colombo, 4.8%

6.6

NON-ALCOHOLIC

FRESH GINGER BEER

Sri-Lankan ginger, lime

6.5

HOUSE ICED-TEA

Ceylon black tea with peach

6.5

HOUSE SODA'S

Pink grapefruit, roasted pineapple

6.5

STILL + SPARKLING WATER

Unlimited service

2.5 per guest

WINES

Our list of natural wines is curated by Dom, Ania + Santiago at Paradise. We work with wine importers who source from sustainable and organic winemakers, whom in turn produce wines that are made with minimal input whilst still showing a sense of place and terroir. We then select wines that we love to drink ourselves, with our food.

SPK

Tarragona, SP NV Cava Brut Nature, Vinicola Nulles Adernats

11/57

Loire, FR NV Blanc de Blanc, Perle des Benedictins

13/66

Douro, PT 2022 Folias De Baco Pet Nat, Uivo

69

Loire, FR 2022 Naturalmente VDF, Landron Chartier

72

Bergerac, FR NV Splash Pet Nat, Cheateu Barouillet

79

Mosel, DE 2020 Riesling Sekt Brut, Staffelter Höf

87

Alsace, FR 2020 Cremant d' Alsace, Domaine Lucas Rieffel

105

WHITE

Štajerska, SL 2021 White, Štajerska Kolektiv

48

Penedes, SP 2023 Oniric Blanc, Entre Vinyes

9/-

Mosel, DE 2023 Paradies Riesling, Staffelter Höf

11.5/58

Weinviertel, AT 2023 Grüner Veltliner, Michis Farm

13/63

Franconia, DE 2023 Vater & Sohn Landwein, 2Naturkinder

66

Peloponnese, GR 2023 Retsina Amphorē Naturē, Tetramythos

15/69

Provence, FR 2023 L'Interdit De Guffens Chardonnay, Guffens Au Sud

72

Dão, PT 2021 Branco, António Madeira

18/75

Burgundy, FR 2023 Le Verre Solidaire, Domaine de Thalie

80

Loire, FR 2020 Le Mortier Gobin Muscadet, Complemann Terre

92

Štajerska, SL 2021 Gorca Fermint, Vino Gross

110

Loire, FR 2022 Chenin, Domaine Mosse

120

SKINS

Sopron HU 2023 Szurke & Feher, Franz Weninger

12/63

Mosel, DE 2023 Little Bastard, Staffelter Höf

14/69

Hlohovec, SL 2018 Supermajer Grüner Veltliner, Slobodne

72

Hlohovec, SL 2022 Oranzista Pinot Gris, Slobodne

74

ROSE

Provence, FR 2023 Rose, Triennes

52

Sopron, HU 2023 Rózsa Petsovits, Franz Weninger

12.5/70

RED

Gascony, FR 2022 Entras Rouge, Domaine Entras

48

Kamptal, AU 2022 Red [Chilled], Kamptal Kolektiv

9/-

Štajerska, SL 2021 Red [Chilled], Štajerska Kolektiv

11/52

Rhône, FR 2022 Petit Jo, La Roche BuiSSIère

13/61

Rhône, FR 2022 'À En Perdre Le Soufre', Domaine Elodie Jaume

68

Piemonte, IT 2018 Borgatta Lamilla, Emilio Oliveri

75

Piemonte, IT 2022 Barbera La Ideale, Tenuta Foresto

16/80

Moravia, CZ 2020 Forks and Knives, Milan Nestarec

88

Rhône, FR 2022 Crozes-Hermitage Syrah, Domaine Thomas Finot

100

SWEET

Mosel, DE 2022 Riesling Kabinett, Staffelter Höf (75ml)

7/-

Bergerac, FR 2021 Monbazar VDF, Cheateu Barouillet

8/69