

Trio of Deserts After Dusk Style :

SALTED CASHEW & KITHUL TREACLE 'MINI
MAGNUM' / ලුණු සහිත කපු සහ තිතුල් පැණි
සහිත මිதி මැහෙනම් / உப்பு முந்திரி மற்றும்
கித்துல் பாசு 'மினி மெக்னம்'

ARCHCHI'S LOVE CAKE / ආච්චිගේ ලට්
කේක් / ஆர்ச்சிஸ் லவ் கேக்


ROSE & FRENCH VANILLA CEYLON TEA /
රෝස් සහ ප්‍රංශ වැනිල රසානි සිලෝන් ටී /
ரோஜா மற்றும் பிரஞ்சு வெண்ணிலா சிலோன்
தேனீர்


*Our take on a 'melt in your mouth' mini
magnum using coconut milk, kithul treacle and
cashew nuts from Chilaw.*

*Vaguely resembling a sticky toffee pudding, this
is our grandmother's secret recipe. It's a
traditional cake made with semolina and rose
syrup which has been influenced by the
Portuguese.*

*A bright western high grown Ceylon tea from
our family's own tea estates in Nuwara
Eliya - this is an elegant and sophisticated way
to finish the evening.*

*(v) suitable for vegetarians. Many of our
dishes contain nuts – please speak to one of
our team if you have any concerns.*

 @ParadiseLDN

 www.paradise-ldn.com