

# PAUL

depuis 1889

## Breakfast





# SANDWICHES & CROISSANDWICHES

## Salmon Croll *new*

Poached eggs, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions, with Allumette potatoes on the side. 6.9

## Halloumi Croissant

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives & rocca, topped with olive oil & fresh basil, served with a side salad 3.7

## Halloumi Pesto

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad 5.1

## Smoked Turkey

Smoked turkey sandwich on mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 5.1  
Add Emmental cheese 1.3

## Croissalmon Avocado

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad 5.9

# AVO TOASTS

## Feta Avo *new*

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. 5.9

## Miso Avocado Toast *new*





Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 6.4

## Mozzarella Pesto Granola *new*

Fresh mozzarella, pesto granola, topped with fresh cherry tomatoes, layered on avocado, served on our crispy toast. 6.9

# OMELETTES

## Plain Omelette

Served with a side salad & hash brown potato 3.9  
Add on:  
Marseillaise vegetables  4.3  
Emmental cheese  0.7  
Sautéed mushrooms  0.7  
Tomatoes & capsicum  0.2

## Chia Omelette

Your choice of whole 444Cal or white eggs, mixed with chia seeds, fresh spinach & parmesan cheese 4.3

## Eggs Your Way 3.9

Served with a side salad, with your choice of:  
Scrambled  
Fried  
Sunny Side Up



Chia Omelette

Please be advised:

Some of our products may contain nuts or traces of nuts, in case of allergies please consult our team. The daily amount for an average adult is 2000 Calories. Requirements may vary based on individual needs.

Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



May 2023



Mozzarella Pesto Granola

Sunny side up

Miso Avocado Toast



# THE SPECIAL BREAKFAST

## Crusted Feta Chili Honey

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 5.9

## Halloumi Pesto Quinoa


Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing. Choose your pick of poached or boiled eggs. 6.9

## Avocado Poached Eggs

Two eggs with your choice of: poached, boiled or fried, avocado, toasted brioche bread with dill cream, baby spinach, topped with Hollandaise sauce, served with a side salad and hash brown potato 6.4

## Eggs Benedict


Two poached eggs served with Hollandaise sauce, a side salad & hash brown potato with your choice of:

- Beef Bacon Benedict 5.9
- Salmon Benedict  6.4

## Acai Bowl

- Served with seasonal fruits 3.9
- Add on 0.5
- Granola
- Dried nuts 

## Acai Peanut Butter

- Served with peanut butter & banana 3.9
- Add on 0.5
- Granola
- Dried nuts 

# BREAKFAST

## Parisian

1 hot beverage +1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) 5.6

## Continental

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) 6.6

## Complete

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) & plain omelette 7.6

Breakfast Combo prices are not subject to discounts

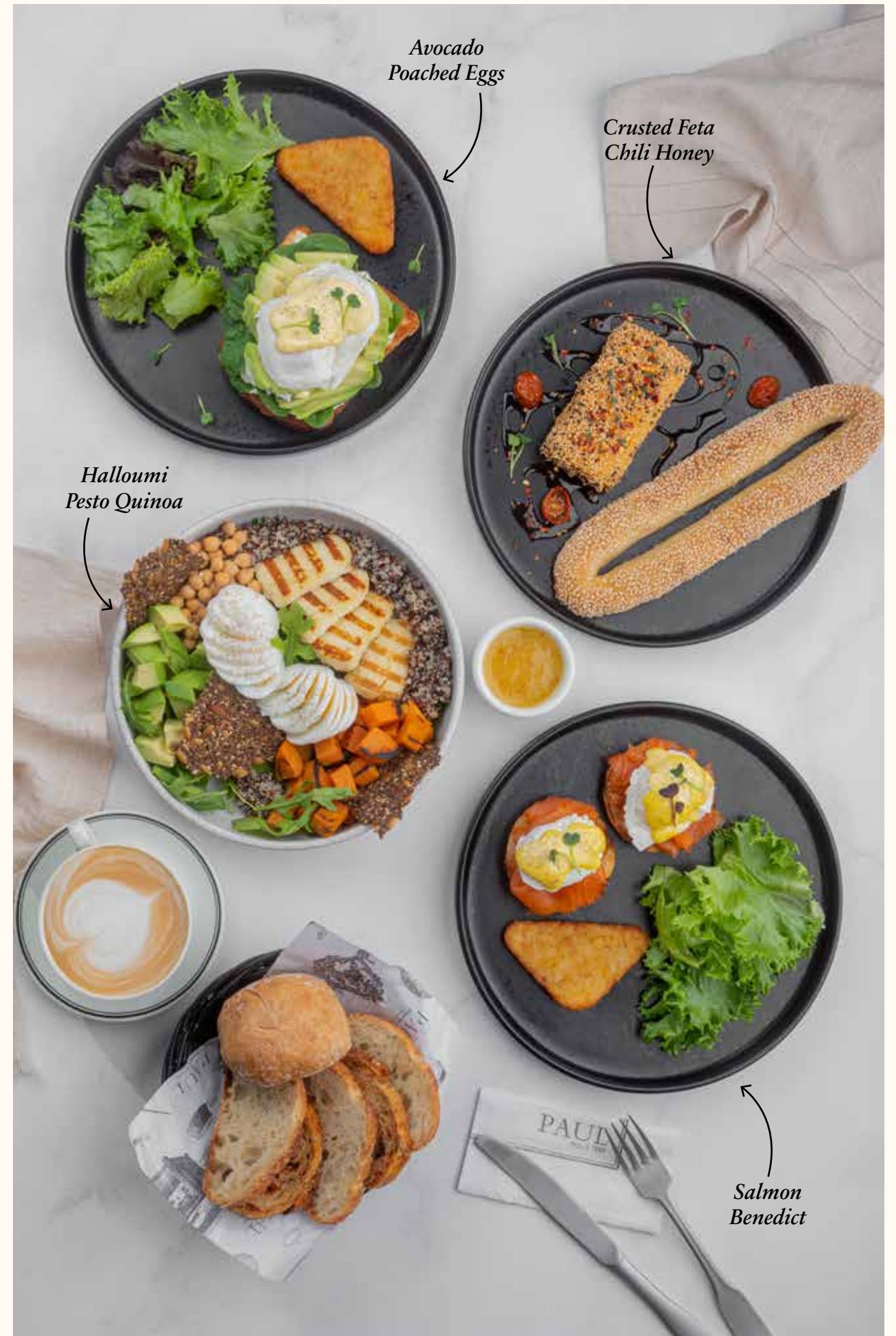
Our Traditional French pastry is available in our display, please contact our team.



Acai Peanut Butter



Beef Bacon Benedict



Avocado Poached Eggs

Crusted Feta Chili Honey

Halloumi Pesto Quinoa

Salmon Benedict



## LIGHT & REFRESHING

### Chamomile Yuzu 🌿

A refreshing fusion of cold brew chamomile tea with Japanese twist 2.9



### Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 2.9



**Sip and savor the difference!**  
Our drinks are freshly made with real, natural flavors.



### Kiwi Honey Sparkler 🌿

A fragrant & sweet kiwi mix with natural honey and fresh basil 2.9



### Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 2.9



## BODY & MIND

### Heart Beet 🌿

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 2.9



### Greenfields 🌿

A crisp tropical fruits combined with fresh spinach and a hint of ginger 2.9



### Miel Et Soleil 🌿

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 2.9



### Avopassion 🌿

Dairy rich blend of avocado, passion fruit and granny smith apple 2.9



## BODY & MIND

- Bluebanana** 🌱  
Fresh blueberries, blueberry purée, fresh banana and milk 2.9
- Four Berries** 🌱  
4 types of berries, passion fruit and natural honey 2.9
- Takes Two** 🌱  
A pair of Mango and yogurt, with hints of cinnamon 2.9
- Passion Mango** 🌱  
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 2.9
- Chia Kale** 🌱  
Chia seeds, fresh kale, Greek yogurt, mango & passion fruit 2.9

## FRESH & FRUITY

- Orange** 2.5 Kids 1.7 🌱
- Orange and Carrot** 2.5 🌱
- Carrot** 2.5 🌱
- Mango** 2.5 🌱
- Strawberry** 3.5 🌱
- Mint Lemonade** 2.5 🌱

## PAUL TEA & INFUSIONS

- Earl Grey** 2.2 🌱
- Chamomile** 2.2 🌱
- Mint Green** 2.2 🌱
- English Breakfast** 2.2 🌱
- PAUL Special Blend** 2.2 🌱

## HOT & WARMTH

- Espresso (S/D)** 🌱 1.4 / 1.9
- Espresso Decaffeinated** 🌱 1.4
- Café Crème** 🌱 2.4
- Americano** 🌱 2.4
- Cappuccino** 🌱 2.4
- PAUL Hot Chocolate** 🌱 2.4
- Flat White** 🌱 2.4
- Cortado** 2.1
- Piccolo** 1.7
- Mocha** 2.4
- Turkish Coffee** 🌱 1.7  
Alternative milk substitute 0.6  
Coconut milk  
Almond Milk  
Oat Milk  
Soya Milk  
Please ask your server for alternative options

## OTHER DRINKS

- Acqua Panna** (small) 1.4 / (large) 2.7
- Sparkling Water** (small) 1.8 / (large) 3.1
- Soft Drinks** 1.7



## PAUL SPECIALS

- PAUL Mix** 🌱  
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 2.9
- PAUL Spanish Latte** 🌱  
Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 2.4
- PAUL Caramel Cappuccino** 🌱  
House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 2.6



- Vanilla Almond Latte** 🌱 🌰  
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 2.6
- Cinnamon Honey Latte** 🌱  
Velvety smooth latte spiced up with cinnamon and natural honey 2.6
- PAUL Matcha Latte** 🌱  
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 2.6

**Sip and savor the difference!**  
Our drinks are freshly made with real, natural flavors.



## ICED & FROZEN

- Iced Spanish Latte** 🌱  
The trendy milk beverage using our house blend coffee combined with condensed milk 2.9



- Iced Matcha Latte** 🌱  
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 2.7
- Iced Caramel Cinnamon** 🌱  
Latte over ice with a touch of cinnamon and indulgent caramel 2.7
- Mocha Frappé** 🌱  
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish 2.7
- Salted Caramel Frappé** 🌱  
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 2.7

- Low-Calorie Frappé** 🌱  
Selection of Caramel or Hazelnut 2.7
- Shaken Homemade Iced Tea** 🌱  
Selection of Lemon or Peach 2.1
- Chocolate Duo Cafe Frappe** 🌱 🌰  
A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 2.8

