

PAUL
depuis 1889

Lunch &
All Day Brunch



ALL DAY BRUNCH

Steak & Eggs *new*

A fulfilling brunch meal of prime tenderloin steak, grilled corn ribs, candied bacon, sweet potatoes, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 9.9

Halloumi Pesto Quinoa *new*

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. 6.4

Brunch Burger *new*

Beef patty, topped with grilled turkey Emmental, served with your choice of: fried or poached egg, candied bacon & sriracha honey mayo sauce, served in our soft potato bun, with allumette potatoes on the side. 6.7

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

Miso Avocado Toast *new*

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

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 3.6

SOUPS

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 3.6

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 3.6

Mushroom Soup

Fresh mushroom creamy soup 3.6

Add chicken 0.7 210Cal

Chef's Soup

Soup of the day 3.5



Horseradish Salmon Pizzetta

APPETIZERS

Crusted Feta Chili Honey *new*

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

Grilled Corn Ribs *new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 5.4

Furikake Sweet Potato *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 3.3

Truffle Mac & Cheese

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 4.4

Avocado Shrimp Basket

Tempura-battered, served with honey sriracha aioli 6.7

Horseradish Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 6.9

Our Fries

Truffle Parmesan fries 2.9

French fries 1.9



Traditional Onion Soup

Brunch Burger

Grilled Corn Ribs

Steak & Eggs

Furikake Sweet Potato

Crusted Feta Chili Honey

SANDWICHES

Steak Sandwich

Tenderloin strips, sautéed with fresh mushrooms, green pepper & onion in steak sauce, topped with lettuce, Emmental cheese & avo-mayo sauce in sesame soft bread, with seasme oil & peanuts, served with a side salad & French fries 7.7

Smoked Salmon

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 7.9

Chicken Avocado

Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries 7.4

Halloumi Pesto

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

Smoked Turkey

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

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.



Chicken Club

BURGERS & CLUBS

Crunchy Slaw Burger

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries, in your choice of potato bun or multigrain 6.4
Add cheddar cheese 1.3

BBQ Cheesy Burger

Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries in your choice of potato bun or multigrain 6.4

Vegan Burger

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 5.9
Add French fries 0.9

Rustic Beef *new*

Roast beef, drizzled with rustic parmesan sauce, rocket leaves, tomatoes, emmental cheese, fresh mint, served in our Emmental soft bread, with french fries on the side. 6.4

Chicken Club

Grilled chicken mixed in mustard, mayonnaise & lettuce, pickles, avocado & tomato slices, in toasted white Pain de Mie bread, served with French fries on the side 6.3

Chicken Sando

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side 6.3



Chicken Avocado



Smoked Salmon

Rustic Beef

SALADS

BBQ Steak & Avocado

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame vinaigrette dressing 7.4

Edamame Salmon Nicoise

Mixed lettuce, green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing, topped with smoked salmon & edamame 7.4

Feta Barley Salad

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 5.9
Add Grilled chicken 1.9

Ferrière

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 6.4

Avocado Fraîcheur

Mixed green salad with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing 6.7

Caesar

Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 4.9
Add on:

Smoked salmon 7.4

Grilled salmon 7.9

Grilled chicken 6.7

Poached or grilled shrimp 6.5

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado & mango, infused in citrus dressing
Choice of:

Smoked salmon 7.4

Grilled salmon 7.4

Grilled chicken 6.4

Poached or grilled shrimp 6.9

Any dressing, can be substituted with a light dressing:
Lemon oil

BOWLS

Grilled Corn Ribs

An ultimate combination of Mango Chutney chicken, grilled sweet corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 6.9

Salmon Poke Bowl

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 10.9

Ginger Chicken Cashew

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 7.9

Chicken Poke Bowl

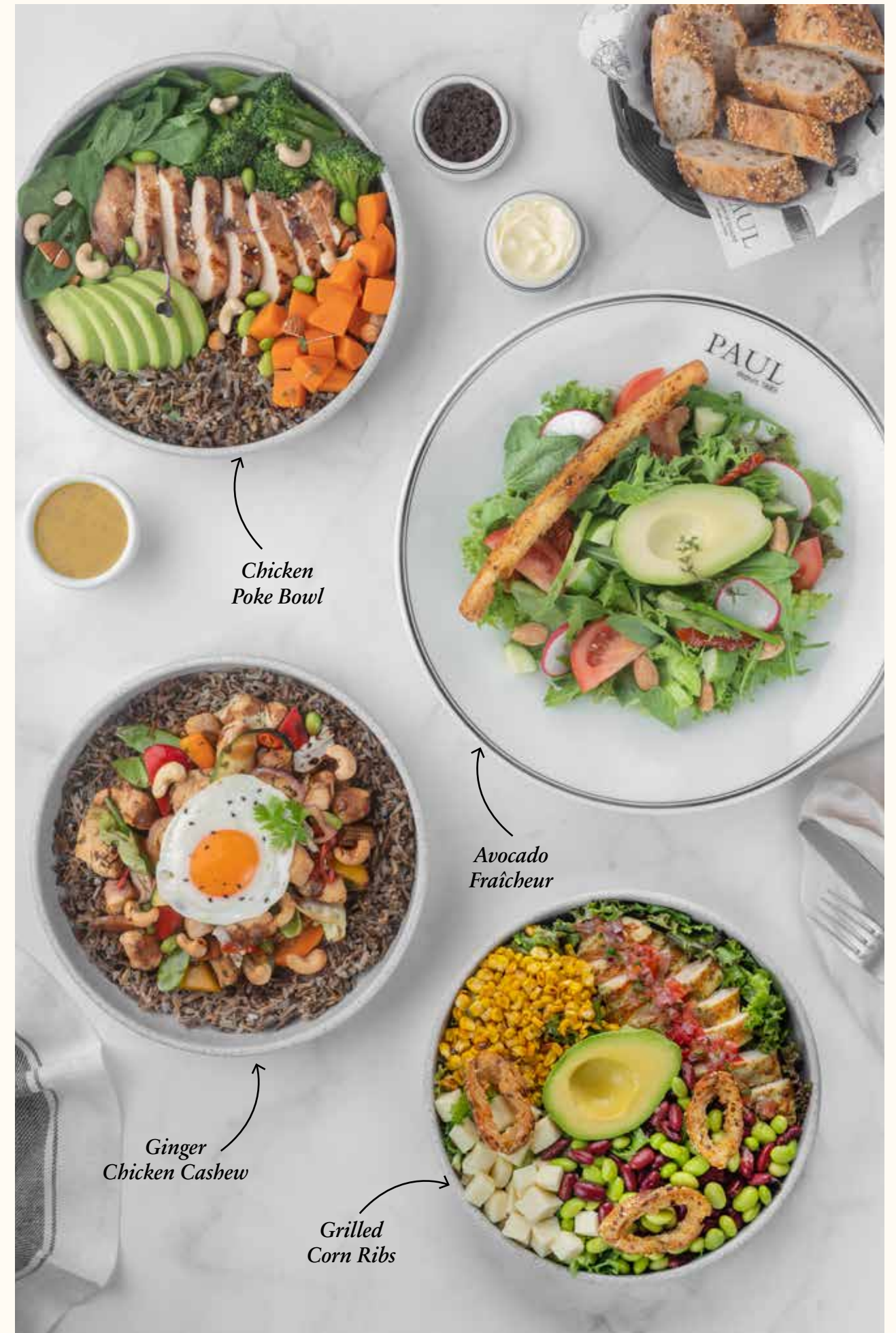
Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 7.4



BBQ Steak & Avocado



Edamame Salmon Nicoise



Chicken Poke Bowl

Avocado Fraîcheur

Ginger Chicken Cashew

Grilled Corn Ribs

PASTA

Shrimp Rosé 🌊 *new*

A perfect blend of linguini pasta, topped with shrimps, fresh mozzarella cheese, mixed with sauce rosée, chili garlic oil & sprinkled with crispy onion 7.4

Veggie Pomodoro 🌱

Fussili pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 6.9

Chicken Tagliatelle 🍗

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 6.9

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 6.9



Chicken Tagliatelle



Linguine Bolognese

France is known for its pasta too! France began its pasta tradition in the 1700s in southern France, close to Italy. It grew into a much-loved dish across the country. By the 1900s, there were pasta makers all over Paris making vermicelli, macaroni & lasagne.

MAIN DISHES

Steak & Eggs *new*

A fulfilling brunch meal of prime tenderloin steak, grilled sweet corn, beef bacon, sweet potatoes, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 9.9

Grilled Beef Tenderloin

Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces 10.9

Add On: Truffle Mac & Cheese 1.9

Salmon Poke Bowl 🌊 🌱

Fresh grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 10.9

Ginger Chicken Cashew Bowl 🌱 🌊

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 7.9

Chicken Cordon Bleu 🍗

Fried chicken breast stuffed with turkey, thyme & three cheeses served with your choice of our homemade sauces & your choice of: sautéed veggies, mashed potatoes, or linguine tomato sauce 8.5

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 7.8

Choice of Sauces:

- Mushroom
- Pepper
- Truffle Mushroom
- Edamame Salsa 🌱
- Lime Soya dressing 🌱
- Marinara Pesto 🌱 🍗
- Chimichurri Sauce



Steak & Eggs

Chicken Cordon Bleu

Salmon Poke Bowl

Shrimp Rosé

DESSERTS

Apple Tarte Tatin 🌱 *new*

Crunchy puff pastry filled with apple, drizzled with Caramel sauce & garnished with vanilla chantilly cream 3.6
Add vanilla ice cream 0.5

Chocolate Fondant 🌱 *new*

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 3.9

Chocolate Choux au Craquelin 🌱 🌱 *new*

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 3.9

Pain Perdu *new*

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 4.2

Tiramisu 🌱 *new*

Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 3.9

Tropézienne Crêpe Brûlée 🌱 *new*

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 3.9
Add vanilla ice cream 0.5

Mango Chia Pudding 🌱 🌱

Chia seeds & coconut milk base topped with mango coulis, fresh mangoes, pomegranate & almond flakes 3.9

Red Fruits Chia Pudding 🌱 🌱

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 3.6

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



Pain Perdu



Mango Chia Pudding



Chocolate Fondant

Chocolate Choux au Craquelin

Tropézienne Crêpe Brûlée

Tiramisu

Apple Tarte Tatin

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

