

PAUL

depuis 1889

Lunch & All Day Brunch



ALL DAY BRUNCH

Steak & Eggs 1425Cal *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. 109

Halloumi Pesto Quinoa 1195Cal *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. 74

Brunch Burger 1432Cal *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. 69

Salmon Croll 603Cal *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. 59

Miso Avocado Toast 549Cal *new*

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 49

Acai Bowl 233Cal

Served with seasonal fruits 42

Add on:

Granola 132Cal 5

Dried nuts 60Cal 8

Acai Peanut Butter 79Cal

Served with peanut butter & banana 42

Add on:

Granola 132Cal 5

Dried nuts 60Cal 8

SOUPS

Red Lentil Soup 309Cal

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 39

Traditional Onion Soup 263Cal without bread bowl

Onion, Mozzarella cheese served in our homemade bread bowl 39

Mushroom Soup 263Cal

Fresh mushroom creamy soup 39

Add chicken 13 115Cal

Chef's Soup 115Cal

Soup of the day 39



Horseradish Salmon Pizzetta

APPETIZERS

Crusted Feta Chili Honey 991Cal *new*

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 49

Grilled Corn Ribs 665Cal *new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 46

Furikake Sweet Potato 594Cal *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 34

Truffle Mac & Cheese 790Cal

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 44

Avocado Shrimp Basket 794Cal

Tempura-battered, served with honey sriracha aioli 59

Horseradish Salmon Pizzetta 572Cal

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 69

Our Fries

Truffle Parmesan fries 948Cal 29

French fries 750Cal 18



Traditional Onion Soup

Brunch Burger

Grilled Corn Ribs

Steak & Eggs

Furikake Sweet Potato

Crusted Feta Chili Honey

SANDWICHES

Steak Sandwich 1075Cal

Tenderloin strips, sautéed with fresh mushrooms, green pepper & onion in steak sauce, topped with lettuce, Emmental cheese & avo-mayo sauce in sesame soft bread, served with a side salad & French fries 74

Smoked Salmon 659Cal

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 74

Chicken Avocado 976Cal

Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries 64

Halloumi Pesto 565Cal

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 52

Smoked Turkey 381Cal

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 66Cal 52
Add Emmental cheese 375Cal 13

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

Brunch Burger 1432Cal *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. 69

Crunchy Slaw Burger 1091Cal

Flake crispy chicken breast, honey mustard, pickles, honey sriracha aioli, crispy slaw, served with French fries, in your choice of potato bun or multigrain 64
Add cheddar cheese 205Cal 8

BBQ Cheesy Burger 1486Cal

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 64

Vegan Burger 661Cal

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 64
Add French fries 12

Rustic Beef 966Cal *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. 64

Chicken Club 571Cal

Grilled chicken mixed in mustard, mayonnaise & lettuce, pickles, avocado & tomato slices, in toasted white Pain de Mie bread, served with french fries 375Cal on the side 64

Chicken Sando 818Cal

Flake crispy chicken pressed between 2 soft bread, honey sriracha mustard, tomatoes, pickles, lettuce, melted cheese, served with French fries on the side 59



Chicken Avocado



Chicken Sando

BBQ Cheesy Burger

Smoked Salmon

Rustic Beef

February 2024

SALADS

BBQ Steak & Avocado 565Cal

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame peanut vinaigrette dressing 76

Feta Barley Salad 455Cal

Mixed lettuce, vierge dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 64
Add Grilled chicken 115Cal 15

Crab & Salmon 328Cal

Fresh rocca, mixed green, fresh avocado & tomato slices served with lemon dressing 365Cal 76

Fermière 522Cal

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 274Cal 64

Avocado Fraîcheur 289Cal

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 274Cal 69

Caesar 469Cal

Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 330Cal 49

Add on:

Smoked salmon 79Cal 25

Grilled salmon 204Cal 25

Grilled chicken 114Cal 15

Poached or grilled shrimp 59Cal 24

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado & mango, infused in citrus dressing 171Cal 54

Choice of:

Smoked salmon 323Cal 25

Grilled salmon 408Cal 25

Grilled chicken 312Cal 15

Poached or grilled shrimp 327Cal 24

Any dressing, can be substituted with a light dressing:
Lemon oil 180Cal

Please be advised:

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



BOWLS

Chicken & Corn Bowl 942Cal *new*

An ultimate combination of Mango Chutney chicken, grilled sweet corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 69

Salmon Poke Bowl 994Cal

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 109

Ginger Chicken Cashew 1181Cal

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice 1203Cal or white rice 1159Cal topped with sunny-side up egg 84

Chicken Poke Bowl 810Cal

Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 82Cal 76



BBQ Steak & Avocado



Crab & Salmon



Chicken
Poke Bowl

Avocado
Fraîcheur

Ginger
Chicken Cashew

Chicken
& Corn Bowl!

PASTA

Shrimp Burrata Rosé 1053Cal *new*

A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosée, chili garlic oil & sprinkled with crispy onion 69

Veggie Pomodoro 468Cal

Fusilli pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 64

Chicken Tagliatelle 1120Cal

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 69

Linguine Bolognese 593Cal

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 64

Vegan Meatballs Pasta 713Cal

Homemade vegan meatballs, pomodoro tomato sauce with vegan pasta 64



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 1425Cal *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. 109

Grilled Beef Tenderloin 811Cal

Mashed Potatoes, sautéed vegetables, with our homemade Sauces 109

Add Truffle Mac & Cheese 603Cal 19

Salmon Poke Bowl 994Cal

Fresh grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 109

Ginger Chicken Cashew Bowl 1181Cal

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice 1203Cal or white rice 1159Cal topped with sunny-side up egg 84

Chicken Cordon Bleu 702Cal

Fried chicken breast stuffed with turkey, thyme & three cheeses served with your choice of our homemade sauces & your choice of: sautéed veggies 148Cal, mashed potatoes 236Cal, or linguine tomato sauce 323Cal 84

Healthy Grilled Chicken 583Cal

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 84

Choice of Sauces:

- Mushroom 79Cal
- Pepper 44Cal
- Truffle Mushroom 60Cal
- Edamame Salsa 109Cal
- Lime Soya dressing 33Cal
- Marinara Pesto 54Cal
- Chimichurri Sauce 196Cal



Steak & Eggs

Chicken Cordon Bleu

Salmon Poke Bowl

Shrimp Burrata Rose

DESSERTS

Apple Tarte Tatin 🌱 1070Cal *new*
Crunchy puff pastry filled with apple, drizzled with caramel sauce & garnished with vanilla chantilly cream 39
Add vanilla ice cream 6

Chocolate Fondant 🌱 521Cal *new*
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 39

Chocolate Choux au Craquelin 🌱 2050Cal *new*
Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 39
Add vanilla ice cream 6

Pain Perdu 915Cal 🌱 *new*
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 44

Tiramisu 🌱 547Cal *new*
Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 39

Tropézienne Crêpe Brûlée 🌱 532Cal *new*
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 39
Add vanilla ice cream 6

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



Pain Perdu



Mango Chia Pudding

MAY 2023



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 28



Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 28



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 28



Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 28



BODY & MIND

Heart Beet 🌿

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 28



Greenfields 🌿

A crisp tropical fruits combined with fresh spinach and a hint of ginger 28



Miel Et Soleil 🌿

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 28



Avopassion 🌿

Dairy rich blend of avocado, passion fruit and granny smith apple 28



BODY & MIND

- Bluebanana** 322Cal
Fresh blueberries, blueberry purée, fresh banana and milk 28
- Four Berries**
4 types of berries, passion fruit and natural honey 28
- Takes Two**
A pair of Mango and yogurt, with hints of cinnamon 28
- Passion Mango Smoothie** 220Cal
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 28

FRESH & FRUITY

- Orange** 150Cal 24
- Orange and Carrot** 154Cal 24
- Kiwi** 1022Cal 24
- Mango** 119Cal 24
- Strawberry** TBACal 24
- Mint Lemonade** 230Cal 24

PAUL TEA & INFUSIONS

- Earl Grey** 20
- Chamomile** 20
- Mint Green** 20
- English Breakfast** 20
- PAUL Special Blend** 20

HOT & WARMTH

- Espresso (S/D)** 14 / 22
- Café Crème** 109Cal 26
- Cappuccino** 122Cal 26
- Flat White** 205Cal 26
- Cortado** 26
- Piccolo** 26
- Americano** 24
- Mocha** 26
- PAUL Hot Chocolate** 342Cal 26
Alternative milk substitute 6
Coconut milk
Almond Milk
Oat Milk
Soya Milk
Please ask your server for alternative options

OTHER DRINKS

- Aqua Panna (small)** 14 / (large) 22
- Sparkling Water (small)** 18 / (large) 26
- Soft Drinks** 12

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



PAUL SPECIALS

- PAUL Mix** 142Cal
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 28
- PAUL Spanish Latte** 201Cal
Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 28
- PAUL Caramel Cappuccino** 160Cal
House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 25



- Vanilla Almond Latté** 175Cal
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 25
- Cinnamon Honey Latté** 202Cal
Velvety smooth latte spiced up with cinnamon and natural honey 25
- PAUL Matcha Latté**
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 28

ICED & FROZEN

- Iced Spanish Latté** 201Cal
The trendy milk beverage using our house blend coffee combined with condensed milk 28



- Iced Matcha Latté**
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 28
- Iced Caramel Cinnamon** 285Cal
Latté over ice with a touch of cinnamon and indulgent caramel 28
- Mocha Frappé** 325Cal
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish 26
- Salted Caramel Frappé** 227Cal
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 26
- Low-Calorie Frappé**
Selection of Caramel or Hazelnut 28
- Shaken Homemade Iced Tea** 136Cal
Selection of Lemon or Peach 24
- Chocolate Duo Cafe Frappe**
A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 28

