

PAUL

depuis 1889

Breakfast



SANDWICHES & CROISSANDWICHES

Salmon Croll

Poached eggs, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with fried panko bread, with Allumette potatoes on the side. 299

Halloumi Croissant

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives & rocca, topped with olive oil & fresh basil, served with a side salad 179

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad 219

Smoked Turkey

Smoked turkey sandwich on mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 229
Add Emmental cheese 89

Croissalmon Avocado

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad 299

OMELETTES

Plain Omelette

Served with a side salad & roasted potato 149

Add on:

Marseillse vegetables  79

Emmental cheese  89

Sautéed mushrooms  49

Tomatoes & capsicum  79

Chia Omelette

Your choice of whole or white eggs, mixed with chia seeds, fresh spinach & parmesan cheese 199

Omelette Club

Layers of plain omelette, beef bacon, mushrooms & cheese, tomato Provençal, served with a side salad & roasted potatoes 219

Eggs Your Way 149

Served with a side salad, with your choice of:

Scrambled

Fried

Sunny Side Up

AVO TOASTS

Feta Avo

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. 219

Miso Avocado Toast

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 219

Burrata Pesto Granola

Fresh burrata, pesto granola, topped with fresh cherry tomatoes, layered on avocado, served on our crispy toast. 239

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



Halloumi Pesto



Chia Omelette

MAY 2023



Burrata Pesto Granola

Salmon Croll

Miso Avocado Toast

Sunny side up

THE SPECIAL BREAKFAST

Crusted Feta Chili Honey *new*

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 249


Halloumi Pesto Quinoa *new*

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, roasted pumkin, chickpeas, rocket leaves served with Citrus dressing. Choose your pick of poached or boiled eggs. 349

Eggs Benedict

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

Beef Bacon Benedict 229

Salmon Benedict  299

BREAKFAST

Parisian

1 hot beverage +1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) 299

Continental

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) 339

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 369

Breakfast Combo prices are not subject to discounts

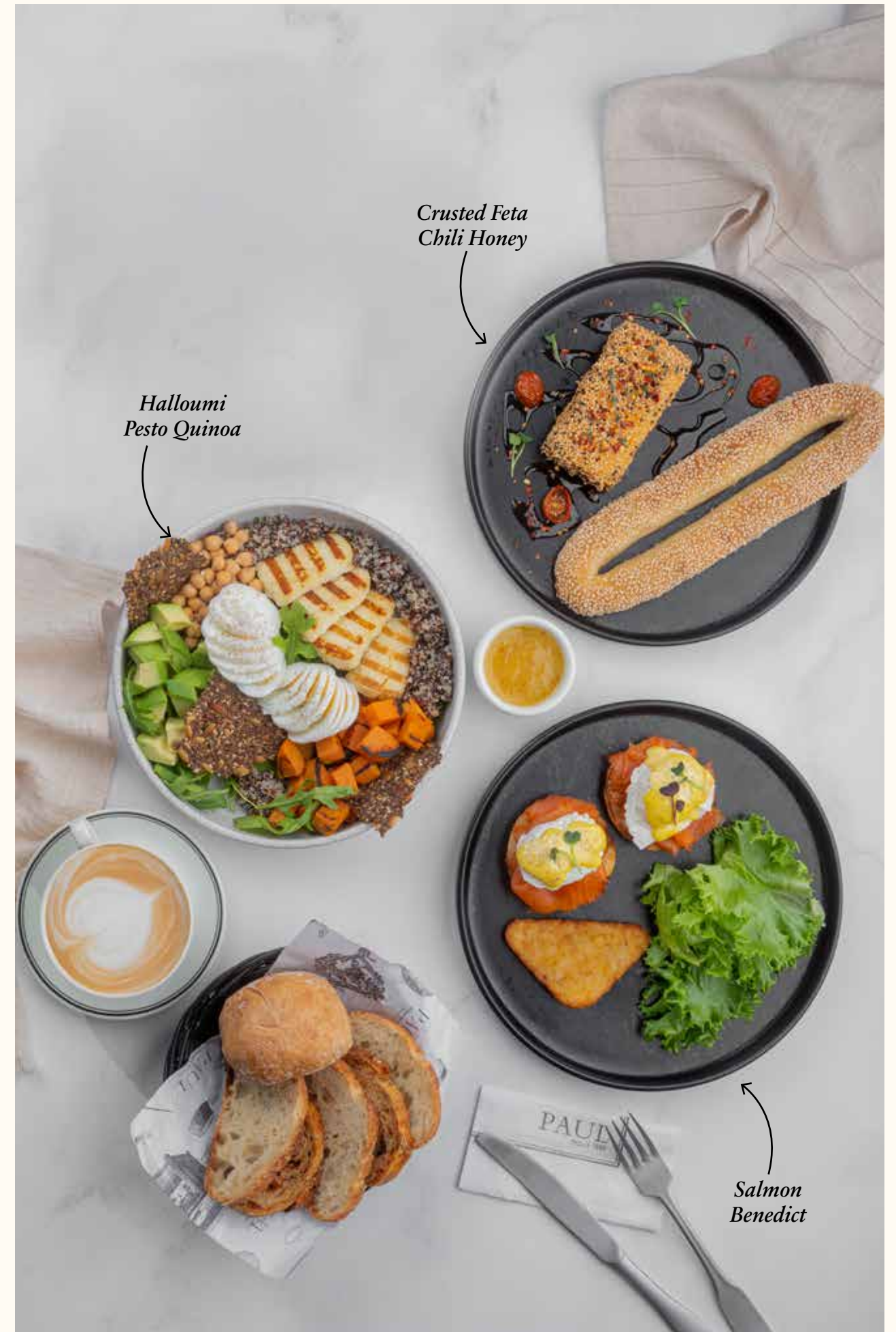
Please be advised:

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.



Beef Bacon Benedict



Crusted Feta Chili Honey

Halloumi Pesto Quinoa

Salmon Benedict

LIGHT & REFRESHING

Chamomile Yuzu 🌿

A refreshing fusion of cold brew chamomile tea with Japanese twist 110.00



Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 110.00



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 110.00



Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 110.00



BODY & MIND

Heart Beet 🌿

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 110.00



Greenfields 🌿

A crisp tropical fruits combined with fresh spinach and a hint of ginger 110.00



Miel Et Soleil 🌿

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 110.00



Bluebanana 🌿

Fresh blueberries, blueberry purée, fresh banana & milk 119

PAUL Mix 🌿

Fresh strawberries, kiwi & mango juice 119

Takes Two 🌿

Mango juice, passion fruit & fresh mint leaves 119

PAUL Booster 🌿 119

HOT & WARMTH

Espresso 49
Add Espresso 37

Espresso Decaf 49

Double Espresso 74

Double Espresso Decaf 74

Café Crème 84

Café Crème Decaf 84

Americano 84

Americano Decaf 84

Cappuccino 84

Cappuccino Decaf 84

PAUL Hot Chocolate 94

Flat White 84

Flat White Decaf 84

Marochino 99

Turkish Coffee Regular 59

Turkish Coffee Tall 79

PAUL Caramel Macchiato 99

PAUL White Mocha 109

PAUL Tea 49

Earl grey, chamomile, mint green, English breakfast or PAUL special blend

Substitute with 45

Coconut milk

Almond milk

Soya milk

Oat milk

Please ask your server for alternative options

FRESH & FRUITY

Orange 84

Orange & Carrot 84

Carrot 84

Mango 84

Strawberry 84

Lemonade 84

Mint Lemonade 84

Kids Fresh Orange Juice 44

PAUL TEA & INFUSIONS

Earl Grey 49

Chamomile 49

Mint Green 49

English Breakfast 49

MILKSHAKES 119

Vanilla Milkshake

Chocolate Milkshake

Strawberry Milkshake

OTHER DRINKS

Imported Water

(small) 54 / (large) 89

Sparkling Water

(small) 64 / (large) 139

Local Water

(small) 29 / (large) 44

Soft Drink 49

PAUL SPECIALS

PAUL Mix

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 119

PAUL Spanish Latte

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 109

PAUL Caramel Cappuccino

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 99



Vanilla Almond Latte

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 109

Cinnamon Honey Latte

Velvety smooth latte spiced up with cinnamon and natural honey 99

ICED & FROZEN

Iced Spanish Latte

The trendy milk beverage using our house blend coffee combined with condensed milk 109



Iced Caramel Cinnamon

Latte over ice with a touch of cinnamon and indulgent caramel 109

Mocha Frappé

A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish 109

Salted Caramel Frappé

Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 109

Low-Calorie Frappé

Selection of Caramel or Hazelnut 109

Shaken Homemade Iced Tea

Selection of Lemon or Peach 109 109

Chocolate Duo Cafe Frappe

A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 133.00



Sip and savor the difference!

Our drinks are freshly made with real, natural flavors.

