

PAUL
depuis 1889

Lunch &
All Day Brunch



ALL DAY BRUNCH

Steak & Eggs *new*

A fulfilling brunch meal of prime tenderloin steak, grilled corn, beef bacon, roasted pumpkin, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 599

Halloumi Pesto Quinoa *new*

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

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. 369

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 fried panko, with allumette potatoes on the side. 299

Miso Avocado Toast *new*

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

SOUPS

Red Lentil Soup *new*

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 119

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 149

Mushroom Soup *new*

Fresh mushroom creamy soup 139
Add chicken 49

Chef's Soup

Soup of the day 119



Horseradish Salmon Pizzetta

APPETIZERS

Crusted Feta Chili Honey *new*

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

Grilled Corn Ribs *new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 279

Furikake Sweet Potato *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 129

Truffle Mac & Cheese *new*

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 239

Avocado Shrimp Basket *new*

Tempura-battered, served with honey sriracha aioli 379

Horseradish Salmon Palette *new*

Toasted PAUL bread, smoked salmon, horseradish cheese, green peas, spinach, watercress, Parmesan tomato salsa 399

Our Fries

Truffle Parmesan fries 179
Sweet Potato fries 129
French fries 99



SANDWICHES

Steak Sandwich

Tenderloin strips, sautéed with fresh mushrooms, green pepper & onion in steak sauce, topped with lettuce, mozzarella cheese & avo-mayo sauce in sesame soft bread, with seasm oil & peanuts, served with a side salad & French fries 389

Smoked Salmon

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 399

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 329

Halloumi Pesto

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

Smoked Turkey

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

BURGERS & CLUBS

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. 369

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 299
Add cheddar cheese 79

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 329

Rustic Beef *new*

Roast beef, drizzled with rustic parmesan sauce, rocket leaves, caramelized onions, tomatoes, emmental cheese, fresh mint, served in our Emmental soft bread, with french fries on the side. 399

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 299

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 329



Chicken Avocado

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 Sando

BBQ Cheesy Burger

Smoked Salmon

Rustic Beef

SALADS

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 279
Add Grilled chicken 99

Ferrière 🍷

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 339

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 289

Caesar 🍷

Iceberg lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 189
Add on:
Smoked salmon 🍷 419
Grilled salmon 🍷 419
Grilled chicken 299
Poached or grilled shrimp 🍷 379

Quinoa Citrus

Quinoa mixed with pomegranate, green peas, avocado & mango, infused in citrus dressing
Choice of:
Smoked salmon 🍷 429
Grilled salmon 🍷 429
Grilled chicken 339
Poached or grilled shrimp 🍷 379

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

BOWLS

Chicken & Corn Bowl *new*

An ultimate combination of Mango Chutney chicken, grilled sweet corn, mozzarella cheese, avocado salsa, green peas, red beans, lettuce, mixed with orange dressing 359

Salmon Poke Bowl 🍷 🌱

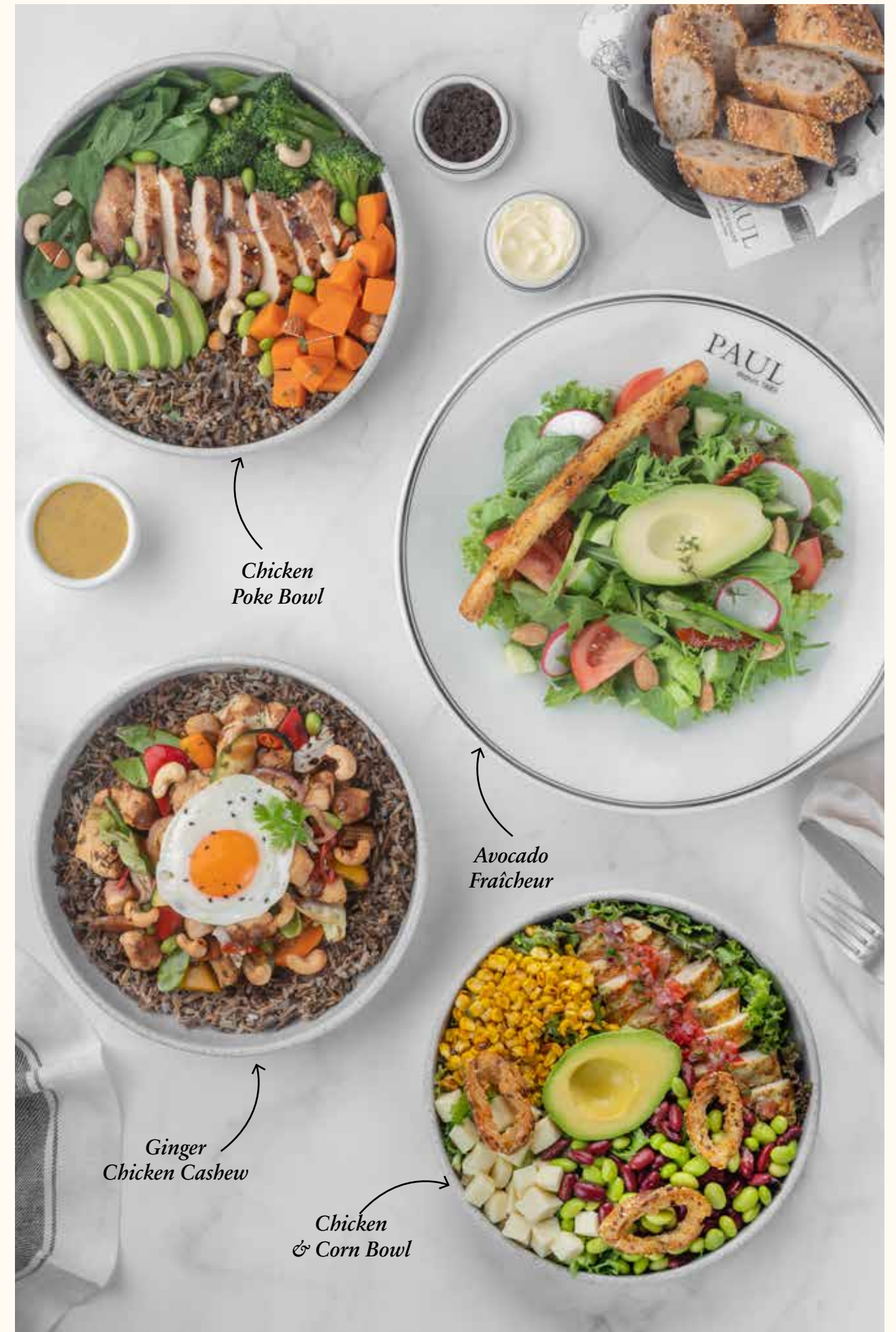
Fresh grilled salmon, avocado, green peas, broccoli, cashew, your choice of sesame mix rice or mashed potatoes, served with healthy lime soya dressing 599

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 389

Chicken Poke Bowl 🍷

Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger wild rice, roasted pumpkin, broccoli, avocado, green peas, served with mango glazed dressing 359



Chicken
Poke Bowl

Avocado
Fraîcheur

Ginger
Chicken Cashew

Chicken
& Corn Bowl

PASTA

Shrimp Burrata Rosé new

A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosée, chili garlic oil & sprinkled with fried panko 399

Veggie Pomodoro

Fussili pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 299

Chicken Tagliatelle

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 349

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 359

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, roasted pumpkin, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 599

Grilled Beef Tenderloin

Mashed potatoes, sautéed vegetables, with our homemade sauces 599
Add On: Truffle Mac & Cheese 199

Ginger Chicken Cashew Bowl new

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice 157Cal topped with sunny-side up egg 389

Choice of Sauces:

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



Chicken Tagliatelle



Linguine Bolognese

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 389

Chicken Cordon Bleu new

Fried chicken breast stuffed with turkey, thyme and three cheeses served with your choice of our homemade sauces and your choice of: sautéed veggies, mashed potatoes or linguini tomato sauce 399

Chicken Escalope new

Crusted chicken escalope served with linguini pasta & your choice of tomato or creamy sauce 389



Steak & Eggs

Chicken Cordon Bleu

Salmon Poke Bowl

Shrimp Burrata Rose

DESSERTS

Chocolate Fondant *new*

Dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 229

Chocolate Choux au Craquelin *new*

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 229
Add Vanilla ice cream 59

Pain Perdu *new*

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 239

Tiramisu *new*

Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 199

Tropézienne Crêpe Brûlée *new*

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 209
Add Vanilla ice cream 59

Crêpe au Chocolate & Banana 219

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



Pain Perdu



Chocolate Choux au Craquelin



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 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

Latté 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.

