

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. 99

## 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. 69

## 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 612Cal *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. 69

## Miso Avocado Toast 549Cal *new*

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 59

## Acai Bowl 233Cal

Served with seasonal fruits 35

Add on 5

Granola 132Cal

Dried nuts 60Cal

## Acai Peanut Butter 422Cal

Served with peanut butter & banana 35

Add on 5

Granola 132Cal

Dried nuts 60Cal

# SOUPS

## Red Lentil Soup 309Cal

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

## Traditional Onion Soup 745Cal

Onion, Mozzarella cheese served in our homemade bread bowl 39

## Mushroom Soup 210Cal

Fresh mushroom creamy soup 39

Add chicken 13 210Cal



Horseradish Salmon Pizzetta

# APPETIZERS

## Crusted Feta Chili Honey 991Cal *new*

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 59

## Grilled Corn Ribs 665Cal *new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 59

## Furikake Sweet Potato 398Cal *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 33

## Truffle Mac & Cheese 790Cal

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 44

## Avocado Shrimp Basket 470Cal

Tempura-battered, served with honey sriracha aioli 79

## Horseradish Salmon Pizzetta 572Cal

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

## Our Fries

Truffle Parmesan fries 948Cal 34

French fries 774Cal 19



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, with seasme oil & peanuts, served with a side salad & French fries 79

### Smoked Salmon 659Cal

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 69

### 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 69

### Halloumi Pesto 565Cal

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 59

### Smoked Turkey 381Cal

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 59

Add Emmental cheese 311Cal 12

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.



## BURGERS & CLUBS

### Brunch Burger 1655Cal *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 11

### 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 69

### Vegan Burger 661Cal

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 54

Add French fries 11

### 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. 68

### 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 68

### 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 64



Chicken Club



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 vinaigrette dressing 426Cal 79

### Edamame Salmon Nicoise 304Cal

Mixed lettuce, green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing 365Cal, topped with smoked salmon & edamame 79

### Feta Barley Salad 455Cal

Mixed lettuce, vierge dressing 342Cal, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumbled feta cheese 64

Add Grilled chicken 115Cal 13

### Fermière 522Cal

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 274Cal 69

### 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 76

### Caesar 469Cal

Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 330Cal 54

Add on:  
Smoked salmon 79Cal 25  
Grilled salmon 136Cal 29  
Grilled chicken 114Cal 20  
Poached or grilled shrimp 59Cal 21

### Quinoa Citrus

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

Choice of:  
Smoked salmon 323Cal 69  
Grilled salmon 408Cal 69  
Grilled chicken 312Cal 67  
Poached or grilled shrimp 327Cal 69

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

## 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 78

### Salmon Poke Bowl 994Cal

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 115

### Ginger Chicken Cashew 1181Cal

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of black rice 1203Cal or white rice 1159Cal topped with sunny-side up egg 232Cal 89

### Chicken Poke Bowl 810Cal

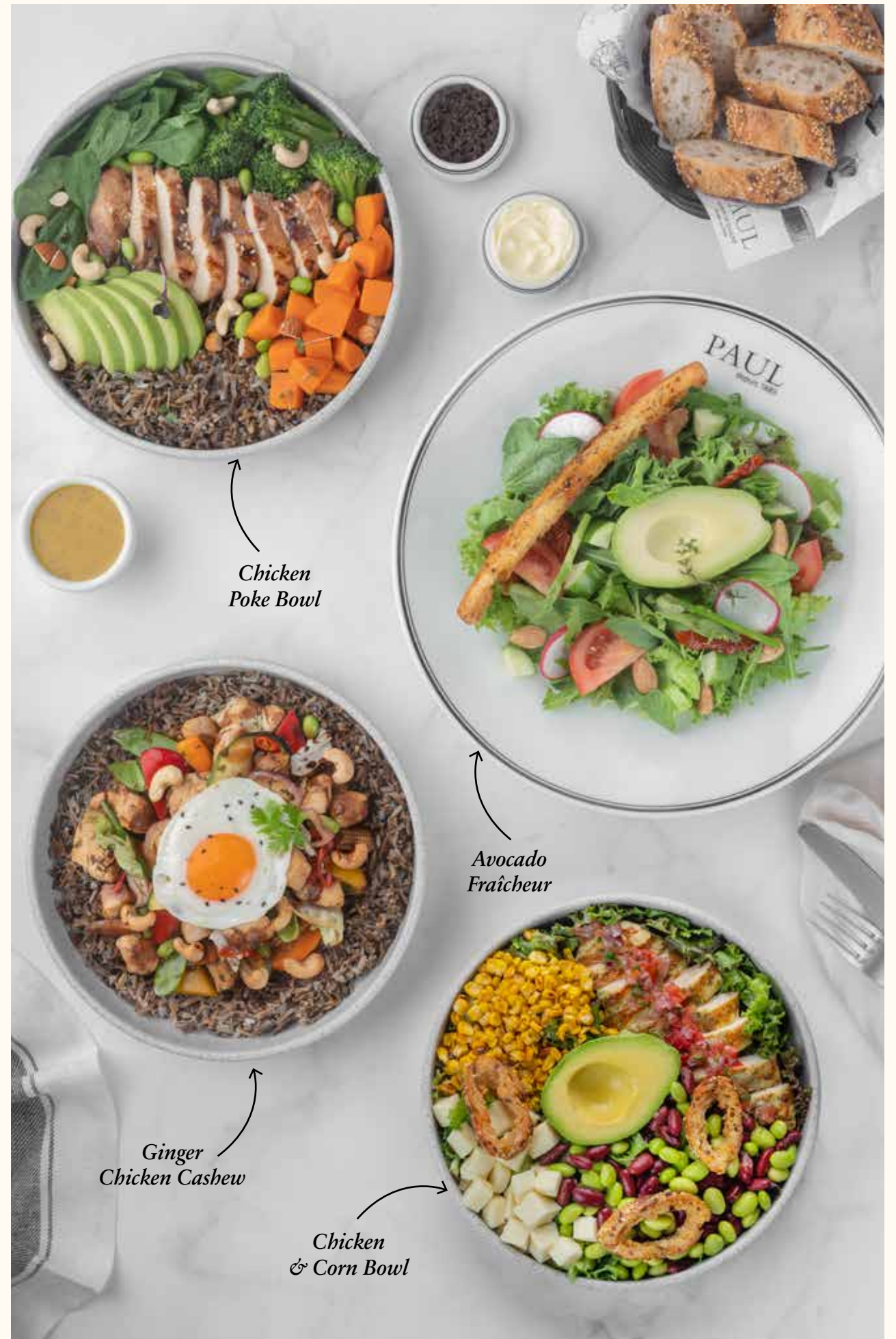
Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger black rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 810Cal 78



BBQ Steak & Avocado



Edamame Salmon Nicoise



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 79

### Veggie Pomodoro 468Cal

Fussili pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 76

### Chicken Tagliatelle 1091Cal

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 79

### Linguine Bolognese 568Cal

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 79



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 395Cal, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 99

### Grilled Beef Tenderloin 811Cal

Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces 119

Add on Truffle Mac & Cheese 305Cal 21

### Salmon Poke Bowl 994Cal

Fresh grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 115

### Ginger Chicken Cashew Bowl 89

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of black rice 1203Cal or white rice 1159Cal topped with sunny-side up egg 232CAL 89

### Chicken Cordon Bleu 702Cal

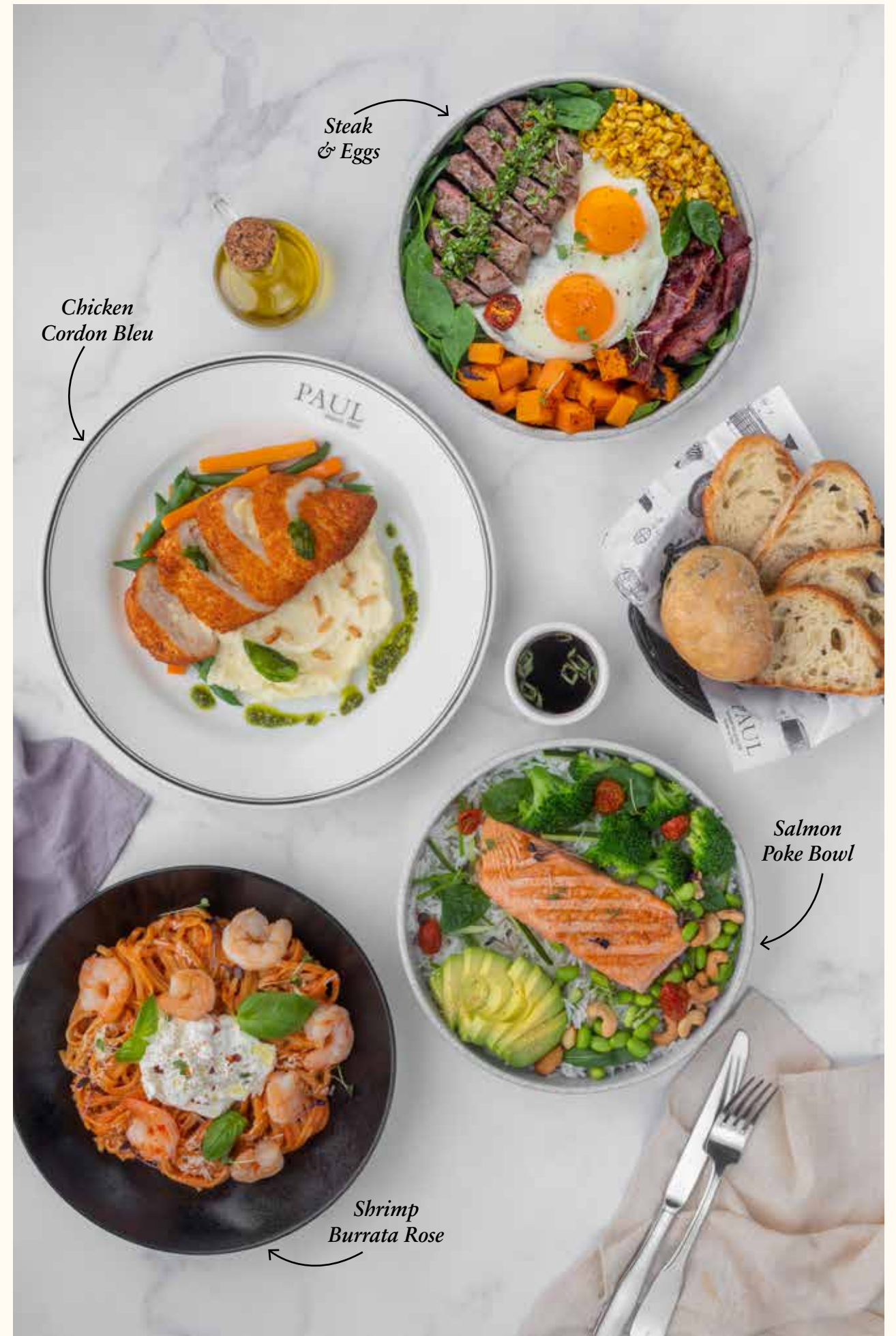
Fried chicken breast stuffed with turkey, thyme & three cheeses served with your choice of our homemade sauces & your choice of: sautéed veggies 148Cal, mashed potatoes 236Cal, or linguine tomato sauce 323Cal 79

### Healthy Grilled Chicken 583Cal

Herbs marinated chicken breast, served with grilled vegetables 212Cal & your choice of our homemade sauces 79

#### 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

**Chocolate Fondant** 🌱 521Cal *new*  
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 44

**Chocolate Choux au Craquelin** 🌱🥚 2050CAL *new*  
Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 44

**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 44

**Tropézienne Crêpe Brûlée** 🌱 532Cal *new*  
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 44

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 126Cal

A refreshing fusion of cold brew chamomile tea with Japanese twist 29



### Passion Surprise 111Cal

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 29



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



### Kiwi Honey Sparkler 141Cal

A fragrant & sweet kiwi mix with natural honey and fresh basil 29



### Honeybee Sparkler 170Cal

Our take on the classic lemonade with natural honey and torched rosemary finish 29



## BODY & MIND

### Heart Beet 237Cal

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 29



### Greenfields 182Cal

A crisp tropical fruits combined with fresh spinach and a hint of ginger 29



### Miel Et Soleil 189Cal

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 29



### Avopassion 344Cal

Dairy rich blend of avocado, passion fruit and granny smith apple 32



## BODY & MIND

- Bluebanana** 322Cal  
Fresh blueberries, blueberry purée, fresh banana and milk 32
- Four Berries**  
4 types of berries, passion fruit and natural honey 32
- Takes Two**  
A pair of Mango and yogurt, with hints of cinnamon 32
- Passion Mango Smoothie** 220Cal  
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 32

## FRESH & FRUITY

- Orange** 150Cal 29
- Orange and Carrot** 154Cal 29
- Kiwi** 1022Cal 29
- Mango** 119Cal 29
- Strawberry** TBACal 29
- Mint Lemonade** 230Cal 29

## PAUL TEA & INFUSIONS

- Earl Grey** 22
- Chamomile** 22
- Mint Green** 22
- English Breakfast** 22
- PAUL Special Blend** 22

## HOT & WARMTH

- Espresso (S/D)** 16 / 22
- Café Crème** 109Cal 27
- Cappuccino** 122Cal 27
- Flat White** 205Cal 27
- Cortado** 17
- Piccolo** 17
- Americano** 22
- Mocha** 24
- PAUL Hot Chocolate** 342Cal 27  
Alternative milk substitute 6  
Coconut milk  
Almond Milk  
Oat Milk  
Soya Milk  
Please ask your server for alternative options

## OTHER DRINKS

- Aqua Panna (small)** 15 / (large) 27
- Sparkling Water (small)** 19 / (large) 33
- Soft Drinks** 19

**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 32
- 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 28



- Vanilla Almond Latté** 175Cal  
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 28
- Cinnamon Honey Latté** 202Cal  
Velvety smooth latte spiced up with cinnamon and natural honey 28
- PAUL Matcha Latté**  
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 27

## 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 27
- 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** 261Cal  
A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 29

