

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. 7.9

### 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. 6.5

### 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. 5.9

### 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. 4.9

### Miso Avocado Toast *new*

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 4.2

### Acai Bowl *v*

Served with seasonal fruits 3.4

Add on:

Granola 0.5

Dried nuts 0.8

### Acai Peanut Butter *v*

Served with peanut butter & banana 3.4

Add on:

Granola 0.5

Dried nuts 0.8

## SOUPS

### Red Lentil Soup *v*

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 3.8

### Mushroom Soup *v*

Fresh mushroom creamy soup 3.6

Add chicken 0.5 210Cal

### Chef's Soup

Soup of the day 3.6



*Horseradish Salmon Pizzetta*

## APPETIZERS

### Crusted Feta Chili Honey *v new*

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 4.9

### Grilled Corn Ribs *v new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 3.9

### Furikake Sweet Potato *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 3.2

### Truffle Cheesy Rock *v v*

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 4.1

### Avocado Shrimp Basket *v*

Tempura-battered, served with honey sriracha aioli 4.5

### Horseradish Salmon Pizzetta *v*

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 6.5

### Our Fries

Truffle Parmesan fries 948Cal 2.9

French fries 774Cal 2.1



*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 peppers and onion in steak sauce, topped with lettuce, Emmental cheese and avo-mayo sauce in sesame soft bread, served with a side salad and French fries 7.6

### Smoked Salmon

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 7.3

### 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 6.5

### Halloumi Pesto

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 5

### Smoked Turkey

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 4.7

Add Emmental cheese 311Cal 1.2

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 5.5  
Add cheddar cheese 1

### 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 5.9

### Vegan Burger

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 5.5  
Add French fries 1.1

### Rustic Beef

Roast beef, drizzled with rustic parmesan sauce, rocket leaves, tomatoes, emmental cheese, fresh mint, served in our Emmental soft bread, with salad & french fries on the side. 5.9

### 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 5.9

### 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 5.9



Chicken Avocado



Chicken Sando

BBQ Cheesy Burger

Smoked Salmon

Rustic Beef

February 2024

## 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 7.6

### Salmon Poke Bowl

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 11

### 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 5.5  
Add Grilled chicken 1.5

### Crab & Salmon

Fresh rocca, mixed green, fresh avocado & tomato slices served with lemon dressing 7.6

### Fermière

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 5.6

### 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 330cal 5

Add on:

Smoked salmon 3.1

Grilled salmon 2.9

Grilled chicken 1.5

Poached or grilled shrimp 2.5

### Quinoa Citrus

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

Smoked salmon 7.9

Grilled salmon 7.9

Grilled chicken 6.7

Poached or grilled shrimp 6.7

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, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 5.9

### Salmon Poke Bowl

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 11

### 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 8.8

### 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 6.7



BBQ Steak & Avocado



Crab & Salmon



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 crispy onion 7.3

## Veggie Pomodoro

Fusilli Pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 5.9

## 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 6.2



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

## Grilled Beef Tenderloin

Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces 12.9

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 9.9

## 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 9.9

## Healthy Grilled Chicken 🍗

Herbs marinated chicken breast, served with grilled vegetables 212Cal & your choice of our homemade sauces 9.9

## Grilled Half Chicken

Half chicken, marinated with mixed herbs, sautéed seasonal vegetables, holland potatoes, with your choice of our homemade sauces 11.00

Substitute Holland potato with mashed potatoes

### Choice of Sauces:

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



Chicken Cordon Bleu

Steak & Eggs

Salmon Poke Bowl

Shrimp Burrata Rose

# DESSERTS

## Apple Tarte Tatin 🌱 *new*

Crunchy puff pastry filled with apple, drizzled with caramel sauce & garnished with vanilla chantilly cream 3.9  
Add vanilla ice cream 0.5

## Chocolate Fondant 🌱 *new*

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 4.9

## Chocolate Choux au Craquelin 🌱 🌱 *new*

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 4.9  
Add vanilla ice cream 0.5

## Pain Perdu 🌱 *new*

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 4.9

## Tiramisu 🌱 *new*

Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 2.9

## Tropézienne Crêpe Brûlée 🌱 *new*

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 4.9  
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. 3.9

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 2.7



### Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 2.7



**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 2.7



### Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 2.7



## BODY & MIND

### Heart Beet 🌿

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 2.7



### Greenfields 🌿

A crisp tropical fruits combined with fresh spinach and a hint of ginger 2.7



### Miel Et Soleil 🌿

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 2.7



### Avopassion 🌿

Dairy rich blend of avocado, passion fruit and granny smith apple 3.3



## BODY & MIND

- Bluebanana** 🌱  
Fresh blueberries, blueberry purée, fresh banana and milk 3.3
- Four Berries** 🌱  
4 types of berries, passion fruit and natural honey TBA
- Takes Two** 🌱  
A pair of Mango and yogurt, with hints of cinnamon TBA
- Passion Mango** 🌱  
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 3.3

## FRESH & FRUITY

- Orange** 2.6 🌱
- Orange and Carrot** 2.6 🌱
- Kiwi** 2.6 🌱
- Mango** 2.6 🌱
- Strawberry** 2.6 🌱
- Mint Lemonade** 2.6 🌱

## PAUL TEA & INFUSIONS

- Earl Grey** 1.9 🌱
- Chamomile** 1.9 🌱
- Mint Green** 1.9 🌱
- English Breakfast** 1.9 🌱
- PAUL Special Blend** 1.9 🌱

## HOT & WARMTH

- Espresso** 🌱 S: 1.5 D: 2.2
- Café Crème** 🌱 2.4
- Cappuccino** 🌱 2.4
- Flat White** 🌱 2.5
- Cortado** 1.7
- Piccolo** 1.5
- Americano** 🌱 2.1
- Mocha** 2.5
- PAUL Hot Chocolate** 🌱 2.9
- Coconut milk 🌱🌱
- Almond milk 🌱🌱
- Soya milk 🌱
- Oat milk 🌱
- Please ask your server for alternative options

## OTHER DRINKS

- Acqua Panna** (small) 1.3 / (large) 2.2
- Sparkling Water** (small) 1.8 / (large) 2.8
- Soft Drinks** 1.5

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



## PAUL SPECIALS

- PAUL Mix** 🌱  
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 3.3
- PAUL Spanish Latte** 🌱  
Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 2.9
- PAUL Caramel Cappuccino** 🌱  
House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 2.8



- Vanilla Almond Latte** 🌱🌱  
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 2.8
- Cinnamon Honey Latte** 🌱  
Velvety smooth latte spiced up with cinnamon and natural honey 2.8
- PAUL Matcha Latte** 🌱  
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 2.9

## 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 2.9
- Iced Caramel Cinnamon** 🌱  
Latte over ice with a touch of cinnamon and indulgent caramel 2.9
- 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 2.5

- Low-Calorie Frappé** 🌱  
Selection of Caramel or Hazelnut 2.5
- 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 2.7

