

# PAUL

depuis 1889

## Breakfast



# SANDWICHES & CROISSANDWICHES

## Salmon Croll Delight 🌊 *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. 4.75

## Halloumi Croissant 🌿

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives & rocca, topped with olive oil & fresh basil, served with a side salad 3.95

## Mediterranean Pesto Halloumi 🌿

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad 3.95

## Smokey Turkey Delight

Smoked turkey sandwich on mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 3.75  
Add Emmental cheese 0.75

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 medi conditions.



Mediterranean Pesto Halloumi

# AVO TOASTS

## Feta Mediterranean Delight *new*

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. 3.65

## Miso Avocado Toast *new*

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 3.45

## Burrata Pesto Crunch *new*

Fresh burrata, pesto granola, topped with fresh cherry tomatoes, layered on avocado, served on our crispy toast. 6.5

# OMELETTES

## Classic Omelette 🌿

Served with a side salad & hash brown potato 3.3  
Add on:  
Marseilse vegetables 🌿 3.5  
Emmental cheese 🌿 0.75  
Sautéed mushrooms 🌿 0.75  
Tomatoes & capsicum 🌿 0.75

## Chia Omelette 🌿

Your choice of whole or white eggs, mixed with chia seeds, fresh spinach & parmesan cheese 3.5

## Customized Egg Creation 🌿 3.25

Served with a side salad, with your choice of:  
Scrambled  
Fried



Plain Omelette



Burrata Pesto Crunch

Sunny side up

Salmon Croll Delight

Miso Avocado Toast

May 2023

# THE SPECIAL BREAKFAST

## Crusted Feta Fusion

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 4.95

## Mediterranean Quinoa Bliss

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. 6.95


## Egg and Avocado Delight

Two eggs with your choice of: poached, boiled or fried, avocado, toasted brioche bread with dill cream, baby spinach, topped with Hollandaise sauce, served with a side salad and hash brown potato 4.95

## Eggs Benedict

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

Savory Beef Benedict 4.35


Seaside Salmon Benedict  5.25

## Acai Berry Bliss Bowl

Served with seasonal fruits 305cal 5.75

Add on 0.5

Granola


Dried nuts 

## Nutty Acai Peanut Delight

Served with peanut butter & banana 5.75

Add on 0.5

Granola

Dried nuts 

# BREAKFAST

## Global Sunrise

1 hot beverage +1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) 3.15

## Continental

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot & strawberry) 3.75

## 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 4.950

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.

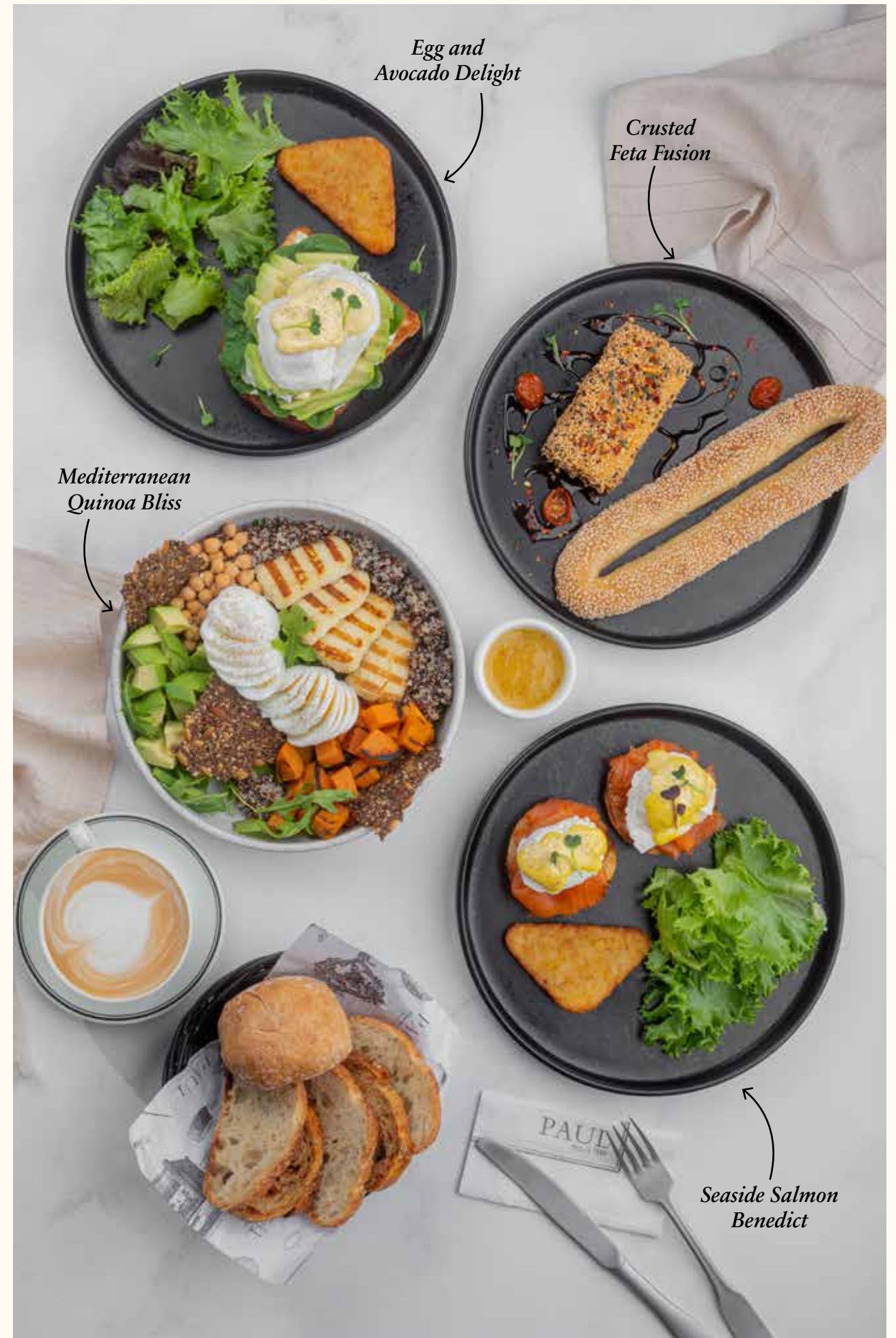
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Nutty Acai Peanut Delight



Savory Beef Benedict



Egg and Avocado Delight

Crusted Feta Fusion

Mediterranean Quinoa Bliss

Seaside Salmon Benedict

## LIGHT & REFRESHING

### Chamomile Yuzu 🌿

A refreshing fusion of cold brew chamomile tea with Japanese twist 2.200



### Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 2.200



**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 2.95



### Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 2.200



## BODY & MIND

### Heart Beet 🌿

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 2.200



### Greenfields 🌿

A crisp tropical fruits combined with fresh spinach and a hint of ginger 2.200



### Miel Et Soleil 🌿

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 2.200



### Avopassion 🌿

Dairy rich blend of avocado, passion fruit and granny smith apple 2.200



## BODY & MIND

### Blueberry Banana Bliss 🌱

Fresh blueberries, blueberry purée, fresh banana and milk 2.95

### Four Berries 🌱

4 types of berries, passion fruit and natural honey 2.95

### Takes Two 🌱

A pair of Mango and yogurt, with hints of cinnamon 2.95

### Tropical Passion Mango 🌱

A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 2.95

### Nutrient Kale Chia 🌱

Chia seeds, fresh kale, Greek yogurt, mango & passion fruit Mango juice, passion fruit & fresh mint leaves 2.95

## FRESH & FRUITY

### Fresh Squeezed Orange Juice 2.1 🌱

### Orange Carrot Bliss 2.1 🌱

### Pure Carrot 2.1 🌱

### Tropical Mango Delight 2.1 🌱

### Refreshing Mint Lemonade 2.1 🌱

## PAUL TEA & INFUSIONS

### Earl Grey 1.80 🌱

### Chamomile 1.80 🌱

### Mint Green 1.80 🌱

### English Breakfast 1.80 🌱

### PAUL Special Blend 1.80 🌱



## HOT & WARMTH

### Classic Espresso 🌱 1.25

### Double Shot Espresso 🌱 1.85

### Decaf Espresso 🌱 1.25

### Espresso Macchiato 🌱 1.3

### Creamy Café Crème 🌱 1.95

### Creamy Café Crème Decaf 🌱 1.95

### Bold Americano 🌱 1.65

### Bold Americano Decaf 🌱 1.65

### Frothy Cappuccino 🌱 1.85

### Frothy Cappuccino Decaf 🌱 1.85

### Rich Hot Chocolate 🌱 1.85

### Smooth Flat White 🌱 1.95

### Smooth Flat White Decaf 🌱 1.95

### Café Viennois 🌱 1.95

### Café Viennois Decaf 🌱 1.95

### Cortado 1.55

### Piccolo 1.55

### Mocha 1.55

Substitute with 0.5

Coconut milk 🌱🥥

Almond milk 🌱🥜

Soya milk 🌱

Oat milk 🌱

Please ask your server for alternative options

## OTHER DRINKS

### Aqua Panna

(small) 1.1 / (large) 2.1

### Sparkling Water

(Petite Sparkle) 1.35 / (Grand Sparkle) 2.25

### Refreshing Sodas 1.25

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



## PAUL SPECIALS

### Signature PAUL Fusion 🌱

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 2.95

### PAUL Spanish Latte 🌱

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 2.45

### PAUL Caramel Cappuccino 🌱

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 2.10



### Vanilla Almond Latté 🌱🥜

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 2.10

### Cinnamon Honey Latté 🌱

Velvety smooth latte spiced up with cinnamon and natural honey 2.10

### PAUL Matcha Latté 🌱

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 2.45

### Refreshing Iced Tea 🌱

Lemon or peach flavour 1.95

### Iced Coffee Regular 🌱 1.65

### Iced Latte Regular 🌱 1.95

### Iced Cappuccino Regular 🌱 1.95

## ICED & FROZEN

### Caramel Spice Frost Latte 🌱

Latté over ice with a touch of cinnamon and indulgent caramel 2.10



### Iced Café Español 2.25

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

### Classic Coffee Frappe 🌱 1.95

Espresso, coffee frappe & fresh milk

### Rich Mocha Frappe 🌱 2.1

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

### Indulgent Salted Caramel Frappe 🌱 2.1

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

### Creamy Vanilla Frappe 🌱 2.1

Espresso, vanilla frappe, vanilla syrup & fresh milk

### Light Caramel Delight Frappe 🌱🥜 2.1

Selection of Caramel or Hazelnut

### Hazelnut Fusion Lite Frappe 🌱 2.1

Selection of Caramel or Hazelnut

### Chocolate Duo Café Frappe 🥜 2.2

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

