

PAUL
depuis 1889

Lunch &
All Day Brunch



ALL DAY BRUNCH

Combo Steak & Eggs *new*

A fulfilling brunch meal of prime tenderloin steak, grilled corn ribs, candied beef bacon, sweet potatoes, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 8.5

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

Hearty Brunch Burger *new*

Beef patty, topped with grilled turkey Emmental, served with your choice of: fried or poached egg, candied beef bacon & sriracha honey mayo sauce, served in our soft potato bun, with allumette potatoes on the side. 4.75

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

Miso Avocado Toast *new*

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

Acai Berry Bliss Bowl

Served with seasonal fruits 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

SOUPS

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 3.15

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 3.15

Mushroom Soup

Fresh mushroom creamy soup 3.15
Add chicken 1.25

Signature Soup

Soup of the day 3.15



APPETIZERS

Crusted Feta Fusion *new*

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

Grilled Corn Ribs *new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 3.75

Japanese Furikake Sweet Potato *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 3.15

Truffle Infused Cheese Crisp

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 3.75

Avocado Shrimp Basket

Tempura-battered, served with honey sriracha aioli 3.95

Zesty Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 4.65

Our Fries

Gourmet Truffle Fries 2.45
Classic Crispy Fries 2.10



February 2024

SANDWICHES

Steak Sandwich

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 seasm oil & peanuts, served with a side salad & French fries 5.75

Smoky Salmon Delight

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 5.95

Avocado Garden Chicken

Pan-seared chicken topped with Emmental cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries 5.25

Mediterranean Halloumi Pesto

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

Wholesome Smoked Turkey

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 3.95
Add Emmental cheese 0.75

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

Hearty Brunch Burger *new*

Beef patty, topped with grilled turkey Emmental, served with your choice of: fried or poached egg, candied beef bacon & sriracha honey mayo sauce, served in our soft potato bun, with allumette potatoes on the side. 4.5

Slaw Crunch 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 4.95
Add cheddar cheese 0.75

BBQ Cheddar 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 5.15

Delight Vegan Burger

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, sliced avocados, 6 cereals toasted, served with a side salad 4.25
Add French fries 1.25

Rustic Beef *new*

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. 4.95

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 4.95

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 4.95



Avocado Garden Chicken



Chicken Sando

BBQ Cheddar Burger

Smoky Salmon Delight

Rustic Beef

SALADS

Grilled Steak & Avocado Delight

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 6.95

Crab & Salmon Duo

Your choice of Crab or Salmon, fresh rocca, mixed green, fresh avocado & tomato slices served with lemon dressing 5.95

Signature Fermiere

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 5.45

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 5.75

Classic Caesar Salad


Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 4.25

Add on:

Smoked salmon  2.25

Grilled salmon  2.25

Grilled chicken 1.25


Poached or grilled shrimp  2.25

Quinoa Citrus


Quinoa mixed with pomegranate, edamame, avocado & mango, infused in citrus dressing 4.25


Choice of:

Smoked salmon  2.25

Grilled salmon  2.25

Grilled chicken 1.25

Poached or grilled shrimp  2.25

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



Grilled Steak & Avocado Delight



Crab & Salmon Duo

BOWLS

Zesty Chicken & Corn Bowl *new*

An ultimate combination of Mango Chutney chicken, grilled sweet corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 6.25

Seaside Salmon Poke Bowl

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 7.75

Classic 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 5.95

Grilled 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 6.75



Grilled Chicken
Poke Bowl

Avocado
Fraîcheur

Classic Ginger
Chicken Cashew

Zesty Chicken
& Corn Bowl

PASTA

Creamy Shrimp Burrata Rosa 🌊 new

A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosée, chili garlic oil & sprinkled with crispy onion 6.5

Garden-Fresh Pomodoro Veggie 🌱

Fussili pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 5.75

Savory Chicken Tagliatelle 🍗

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 6.15

Hearty Linguini Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 5.45



Savory Chicken Tagliatelle



Hearty Linguini 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

Combo Steak & Eggs 🥩 new

A fulfilling brunch meal of prime tenderloin steak, grilled sweet corn, beef bacon, sweet potatoes, two eggs with your choice of: fried, boiled, or poached, drizzled with Chimichurri sauce. 8.5

Grilled Beef Tenderloin

Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces 8.95

Substitute Truffle Mac & Cheese with mashed potatoes 3.15

Salmon Poke Bowl 🐟 🌱

Fresh grilled salmon, sesame rice, avocado, edamame, broccoli, cashew, served with a healthy lime soya dressing 7.75

Classic 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 7.25

Healthy Grilled Chicken 🍗

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 6.95

Hearty Beef Stroganoff

Tenderloin strips, cream, pickles, mushrooms & onion, served with mashed potatoes, topped with potato allumette 6.95

Choice of Sauces:

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



Combo Steak & Eggs

Classic Chicken Cordon Bleu

Salmon Poke Bowl

Creamy Shrimp Burrata Rosa

DESSERTS

Apple Tarte Tatin 🌱 *new*

Crunchy puff pastry filled with apple, drizzled with Caramel sauce & garnished with vanilla chantilly cream 3.85
Add vanilla ice cream 0.45

Rich Chocolate Fondant 🌱 *new*

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 4.5

Chocolate Choux au Craquelin 🌱 🌱 *new*

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 3.85
Add vanilla ice cream 0.45

French Pain Perdu 🌱 *new*

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 4.5

Classic Tiramisu Elegance 🌱 *new*

Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 3.5

Tropézienne Crêpe Brûlée 🌱 *new*

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 3.85
Add vanilla ice cream 0.45

Mango Chia Pudding 🌱 🌱

Chia seeds & coconut milk base topped with mango coulis, fresh mangoes, pomegranate & almond flakes 3.75

Red Fruits Chia Pudding 🌱 🌱

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 3.75

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



French Pain Perdu



Mango Chia Pudding



Rich Chocolate Fondant

Chocolate Choux au Craquelin

Tropézienne Crêpe Brûlée

Classic Tiramisu Elegance

Apple Tarte Tatin

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

