

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. 104

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. 62

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. 62

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. 48

Miso Avocado Toast *new*

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 46

Acai Bowl

Served with seasonal fruits 44

Add on 5

Granola

Dried nuts

Acai Peanut Butter

Served with peanut butter & banana 44

Add on 5

Granola

Dried nuts

SOUPS

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side 36

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 36

Mushroom Soup

Fresh mushroom creamy soup 36

Add chicken 5

Chef's Soup

Soup of the day 36



Horseradish Salmon Pizzetta

APPETIZERS

Crusted Feta Chili Honey *new*

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 54

Grilled Corn Ribs *new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 46

Furikake Sweet Potato *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 39

Truffle Mac & Cheese

Crispy mac & cheese rock, pesto Pomodoro sauce 42

Avocado Shrimp Basket

Tempura-battered, served with sriracha honey aioli 52

Horseradish Salmon Pizzetta

Toasted Paul bread, smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa 66

Our Fries

Truffle Parmesan fries 29

French fries 18



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 & onion in steak sauce, topped with lettuce, Emmental cheese & avo-mayo sauce in sesame soft bread, served with a side salad & french fries 72

Smoked Salmon

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 64

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 62

Halloumi Pesto

Grilled Halloumi, Polka Bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with side salad 52

Smoked Turkey

Smoked turkey sandwich on mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 49

Add Emmental cheese 8

Smoked Eggplant Avocado Tartine

Smoked grilled eggplant with avocado, topped with fresh tomato slices, pine nuts, sesame, pomegranate sauce served on toasted tartine bread with a side salad 46

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.

BURGERS & CLUBS

Crunchy Slaw Burger

Flaked crispy chicken breast, honey mustard, pickles, sriracha Honey aioli, crispy slaw, served with french fries, in your choice of potato bun or multigrain. 58
Add cheddar cheese 8

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. 64

Vegan Burger

Homemade sweet potato & quinoa patty, tahini gremolata, fresh vegetables, avocado sliced, 6 cereals toasted, served with a side salad 52
Add french fries 11

Rustic Beef

Roast beef, drizzled with rustic parmesan sauce, rocket leaves, tomatoes, emmental cheese, fresh mint, caramelized onions served in our Emmental soft bread, with french fries on the side. 58

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 62

Chicken Sando

Flaked crispy chicken pressed between 2 soft bread, sriracha Honey mustard, tomatoes, pickles, lettuce, melted cheese, served with french fries on the side 62

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



Chicken Avocado



Chicken Sando

BBQ Cheesy Burger

Smoked Salmon

Rustic Beef

SALADS

BBQ Steak & Avocado

Mixed lettuce, Grilled tenderloin steak sautéed in Smokey BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame vinaigrette dressing 72

Edamame Salmon Nicoise

Mixed lettuce, Green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing, topped with smoked salmon & edamame 68

Feta Barley Salad

Mixed lettuce, vierge Dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumble feta cheese 56
Add Grilled chicken 17

Crab & Smoked Salmon

Fresh rocca, mixed green, fresh avocado & tomato slices served with lemon dressing 72

Ferrière

Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 59

Avocado Fraîcheur

Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing 56

Caesar

Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 52

Add on:

Smoked salmon 24

Grilled salmon 26

Grilled chicken 17

Poached or grilled shrimp 21

Quinoa Citrus

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

Smoked salmon 72

Grilled salmon 74

Grilled chicken 62

Poached or grilled shrimp 74

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

BOWLS

Chicken & Corn Bowl *new*

An ultimate combination of mozzarella cubes, mango chutney chicken, grilled sweet corn, avocado salsa, edamame, red beans, lettuce, mixed with Orange dressing 68

Salmon Poke Bowl

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 112

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 74

Chicken Poke Bowl

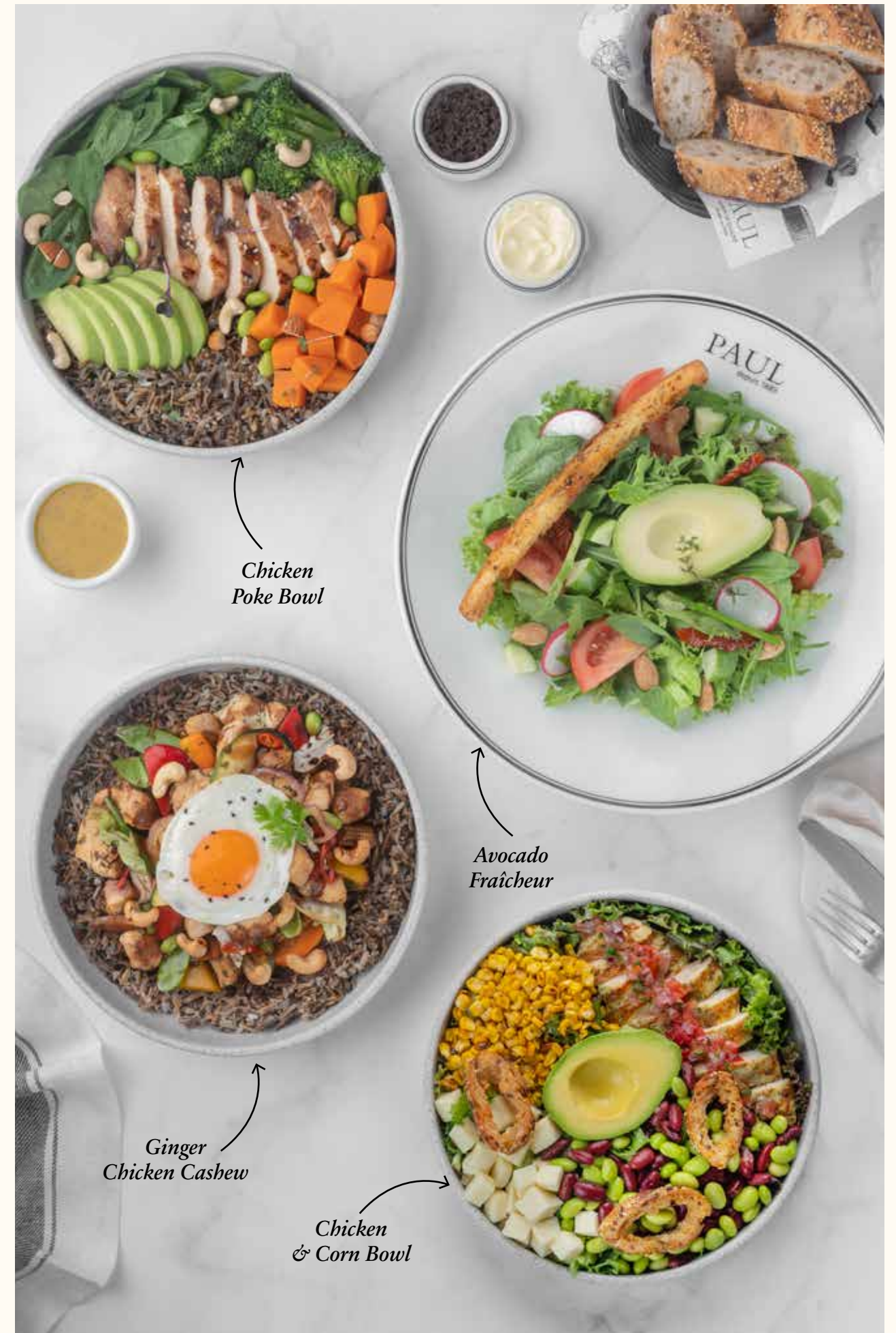
Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing 68



BBQ Steak & Avocado



Crab & Smoked 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 76

Veggie Pomodoro 🌱

Fusilli Pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in Pomodoro sauce, topped with Parmesan cheese 56

Chicken Tagliatelle 🍗

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 72

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 62

Vegan Meatballs Pasta 🌱

Homemade vegan meatballs, Pomodoro tomato sauce with vegan pasta 56

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.



Chicken Tagliatelle



Linguine Bolognese

MAIN DISHES

Steak & Eggs 🆕 *new*

A fulfilling brunch meal of prime tenderloin steak, grilled sweet corn, candied bacon, sweet potatoes, sunny side up eggs drizzled with Chimichurri sauce. 104

Grilled Beef Tenderloin

Mashed Potatoes, sautéed Vegetables, with our homemade sauces 114

Add On: Truffle Mac & Cheese 19

Salmon Poke Bowl 🌊 🌱

Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 112

Ginger Chicken Cashew Bowl 🌱 🌊

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 74

Chicken Cordon Bleu 🍗

Fried chicken breast stuffed with turkey, thyme & three cheese, served with your choice of our homemade sauces & your choice of: sautéed veggies, mashed potatoes or linguini tomato sauce 89

Your choice of sautéed veggies, mashed potatoes or linguini tomato sauce

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 89

Choice of Sauces:

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



Steak & Eggs

Chicken Cordon Bleu

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 44
Add vanilla ice cream 6

Chocolate Fondant 🌱 *new*

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 46

Chocolate Choux au Craquelin 🌱 🍷 *new*

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 36
Add vanilla ice cream 6

Pain Perdu 🌱 *new*

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 44

Tiramisu 🌱 *new*

Coffee-soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 36

Tropézienne Crêpe Brûlée 🌱 *new*

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 36
Add vanilla ice cream 6

Mango Chia Pudding 🌱 🍷

Chia seeds & coconut milk base topped with mango coulis, fresh mangoes, pomegranate & almond flakes 42

Red Fruits Chia Pudding 🌱 🍷

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 42

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 28



Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 28



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 28



Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 28



BODY & MIND

Heart Beet 🌿

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 28



Greenfields 🌿

A crisp tropical fruits combined with fresh spinach and a hint of ginger 28



Miel Et Soleil 🌿

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 28



Avopassion 🌿

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



BODY & MIND

Bluebanana 🌱

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 🌱

A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 32

FRESH & FRUITY

Orange 26 🌱

Orange and Carrot 26 🌱

Kiwi 26 🌱

Mango 28 🌱

Strawberry 32 🌱

Mint Lemonade 26 🌱

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 🌱 24

Cappuccino 🌱 24

Flat White 🌱 24

Cortado 21

Piccolo 19

Americano 🌱 24

Mocha 26

PAUL Hot Chocolate 🌱 26

Alternative milk substitute 6

Coconut milk

Almond Milk

Oat Milk

Soya Milk

Please ask your server for alternative options

OTHER DRINKS

Aqua Panna (small) 14 / (large) 24

Sparkling Water (small) 22 / (large) 32

Soft Drinks 17

PAUL SPECIALS

PAUL Mix 🌱

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 32

PAUL Spanish Latte 🌱

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 32

PAUL Caramel Cappuccino 🌱

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 28



Vanilla Almond Latte 🌱 🥜

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 28

Cinnamon Honey Latte 🌱

Velvety smooth latte spiced up with cinnamon and natural honey 28

PAUL Matcha Latte 🌱

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 32

ICED & FROZEN

Iced Spanish Latte 🌱

The trendy milk beverage using our house blend coffee combined with condensed milk 32



Iced Matcha Latte 🌱

Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 32

Iced Caramel Cinnamon 🌱

Latte over ice with a touch of cinnamon and indulgent caramel 28

Mocha Frappé 🌱

A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish 28

Salted Caramel Frappé 🌱

Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 28

Low-Calorie Frappé 🌱

Selection of Caramel or Hazelnut 28

Shaken Homemade Iced Tea 🌱

Selection of Lemon or Peach 21

Chocolate Duo Cafe Frappe 🌱 🥜

A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 28

