

PAUL
depuis 1889

Lunch & All Day Brunch



ALL DAY BRUNCH

Steak & Eggs

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. 9.9



Steak & Eggs

Halloumi Pesto Quinoa

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. 6.4



Halloumi Pesto Quinoa

Brunch Burger

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. 6.7

Salmon Croll

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. 6.9



Salmon Croll

Miso Avocado Toast

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 6.4



Miso Avocado Toast

Acai Bowl

Served with seasonal fruits 3.9

Add on 0.5

Granola

Dried nuts

Acai Peanut Butter

Served with peanut butter & banana 3.9

Add on 0.5

Granola

Dried nuts

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 3.6

SOUPS

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 3.6



Red Lentil Soup

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 3.6



Traditional Onion Soup

Mushroom Soup

Fresh mushroom creamy soup 3.6
Add chicken 0.7



Mushroom Soup

Chef's Soup

Soup of the day 3.5

APPETIZERS

Crusted Feta Chili Honey

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 5.9



Crusted Feta Chili Honey

Grilled Corn Ribs

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 5.4

Furikake Sweet Potato

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 3.3



Furikake Sweet Potato

Truffle Mac & Cheese

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 4.4

Avocado Shrimp Basket

Tempura-battered, served with honey sriracha aioli 6.7

Horseradish Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 6.9



Horseradish Salmon Pizzetta

Our Fries

Truffle Parmesan fries 2.9
French fries 1.9

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 sesame oil & peanuts, served with a side salad & French fries 7.7



Steak Sandwich

Smoked Salmon

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 7.9



Smoked Salmon

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 7.4



Chicken Avocado

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 5.1



Halloumi Pesto

Smoked Turkey

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 5.1
Add Emmental cheese 1.3



Smoked Turkey

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

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 6.4
Add cheddar cheese 1.3



Crunchy Slaw Burger

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 6.4

Vegan Burger 🌱

Vegan bun patty, tahini Gremolata, fresh vegetables, avocado sliced topped with 6 cereals 5.9
Add French fries 0.9

Rustic Beef 🥩

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. 6.4

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 6.3



Chicken Club

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 6.3



Chicken Sando

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 7.4



BBQ Steak & Avocado

Edamame Salmon Nicoise

Mixed lettuce, green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing, topped with smoked salmon & edamame 7.4



Edamame Salmon Nicoise

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 5.9
Add Grilled chicken 1.9



Feta Barley Salad

Quinoa Citrus

Quinoa mixed with pomegranate, edamame, avocado & mango, infused in citrus dressing
Choice of:
Smoked salmon 7.4
Grilled salmon 7.4
Grilled chicken 6.4
Poached or grilled shrimp 6.9

Fermière

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 6.4



Fermière

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



Avocado Fraîcheur

Caesar

Romaine lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 4.9
Add on:
Smoked salmon 7.4
Grilled salmon 7.9
Grilled chicken 6.7
Poached or grilled shrimp 6.5

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

BOWLS

Grilled Corn Ribs 🌽🌱

An ultimate combination of Mango Chutney chicken, grilled sweet corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 6.9



Grilled Corn Ribs

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 7.9



Ginger Chicken Cashew

Salmon Poke Bowl 🐟🌱

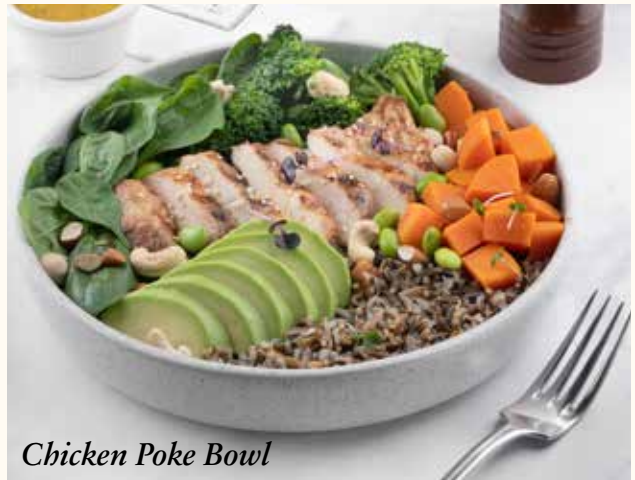
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing 10.9



Salmon Poke Bowl

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 7.4



Chicken Poke Bowl

PASTA

Shrimp Rosé

A perfect blend of linguini pasta, topped with shrimps, fresh mozzarella cheese, mixed with sauce rosée, chili garlic oil & sprinkled with crispy onion 7.4



Shrimp Burrata Rosé

Chicken Tagliatelle

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 6.9



Chicken Tagliatelle

Veggie Pomodoro

Fussili pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 6.9

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 6.9



Linguine Bolognese

MAIN DISHES

Steak & Eggs

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. 9.9



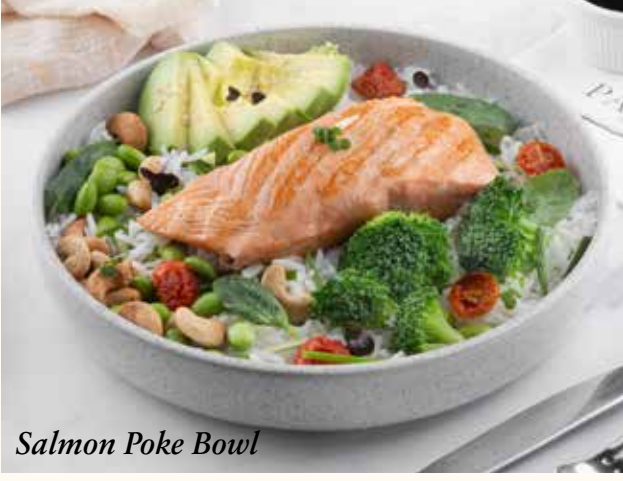
Steak & Eggs

Grilled Beef Tenderloin

Mashed Potatoes, Sautéed Vegetables, with our homemade Sauces 10.9
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 10.9



Salmon Poke Bowl

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 7.9

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 8.5



Chicken Cordon Bleu

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables & your choice of our homemade sauces 7.8

Choice of Sauces:

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

DESSERTS

Apple Tarte Tatin 🌱

Crunchy puff pastry filled with apple, drizzled with Caramel sauce & garnished with vanilla chantilly cream 3.6
Add vanilla ice cream 0.5

Chocolate Fondant 🌱

Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 3.9



Chocolate Fondant

Chocolate Choux au Craquelin 🌱🥚

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 3.9



Chocolate Choux au Craquelin

Pain Perdu

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 4.2



Pain Perdu

Tiramisu 🌱

Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 3.9



Tiramisu

Tropézienne Crêpe Brûlée 🌱

Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 3.9
Add vanilla ice cream 0.5



Tropézienne Crêpe Brûlée

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. 3.6

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



LIGHT & REFRESHING

Chamomile Yuzu 🌿

A refreshing fusion of cold brew chamomile tea with Japanese twist 2.9



Passion Surprise 🌿

A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit 2.9



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 2.9



Honeybee Sparkler 🌿

Our take on the classic lemonade with natural honey and torched rosemary finish 2.9



BODY & MIND

All items are priced in BD. Prices include value added tax.

Heart Beet

A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile 2.9



Greenfields

A crisp tropical fruits combined with fresh spinach and a hint of ginger 2.9



Miel Et Soleil

Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango 2.9



Avopassion

Dairy rich blend of avocado, passion fruit and granny smith apple 2.9



BODY & MIND

Bluebanana 🌱

Fresh blueberries, blueberry purée, fresh banana and milk 2.9

Four Berries 🌱

4 types of berries, passion fruit and natural honey 2.9

Takes Two 🌱

A pair of Mango and yogurt, with hints of cinnamon 2.9

Passion Mango 🌱

A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 2.9

Chia Kale 🌱

Chia seeds, fresh kale, Greek yogurt, mango & passion fruit 2.9

FRESH & FRUITY

Orange 2.5 Kids 1.7 🌱

Orange and Carrot 2.5 🌱

Carrot 2.5 🌱

Mango 2.5 🌱

Strawberry 3.5 🌱

Mint Lemonade 2.5 🌱

PAUL TEA & INFUSIONS

Earl Grey 2.2 🌱

Chamomile 2.2 🌱

Mint Green 2.2 🌱

English Breakfast 2.2 🌱

PAUL Special Blend 2.2 🌱

HOT & WARMTH

Espresso (S/D) 🌱 1.4 / 1.9

Espresso Decaffeinated 🌱 1.4

Café Crème 🌱 2.4

Americano 🌱 2.4

Cappuccino 🌱 2.4

PAUL Hot Chocolate 🌱 2.4

Flat White 🌱 2.4

Cortado 2.1

Piccolo 1.7

Mocha 2.4

Turkish Coffee 🌱 1.7

Alternative milk substitute 0.6

Coconut milk

Almond Milk

Oat Milk

Soya Milk

Please ask your server for alternative options

OTHER DRINKS

Acqua Panna (small) 1.4 / (large) 2.7

Sparkling Water (small) 1.8 / (large) 3.1

Soft Drinks 1.7



PAUL SPECIALS

PAUL Mix

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 2.9

PAUL Spanish Latte

Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 2.4

PAUL Caramel Cappuccino

House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 2.6



PAUL Caramel Cappuccino

Vanilla Almond Latte

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 2.6

Cinnamon Honey Latte

Velvety smooth latte spiced up with cinnamon and natural honey 2.6

PAUL Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 2.6

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



ICED & FROZEN

Iced Spanish Latte

The trendy milk beverage using our house blend coffee combined with condensed milk 2.9



Iced Spanish Latte

Iced Matcha Latte

Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 2.7

Iced Caramel Cinnamon

Latté over ice with a touch of cinnamon and indulgent caramel 2.7

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 2.7

Low-Calorie Frappé

Selection of Caramel or Hazelnut 2.7

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 2.8



Chocolate Duo Cafe Frappe