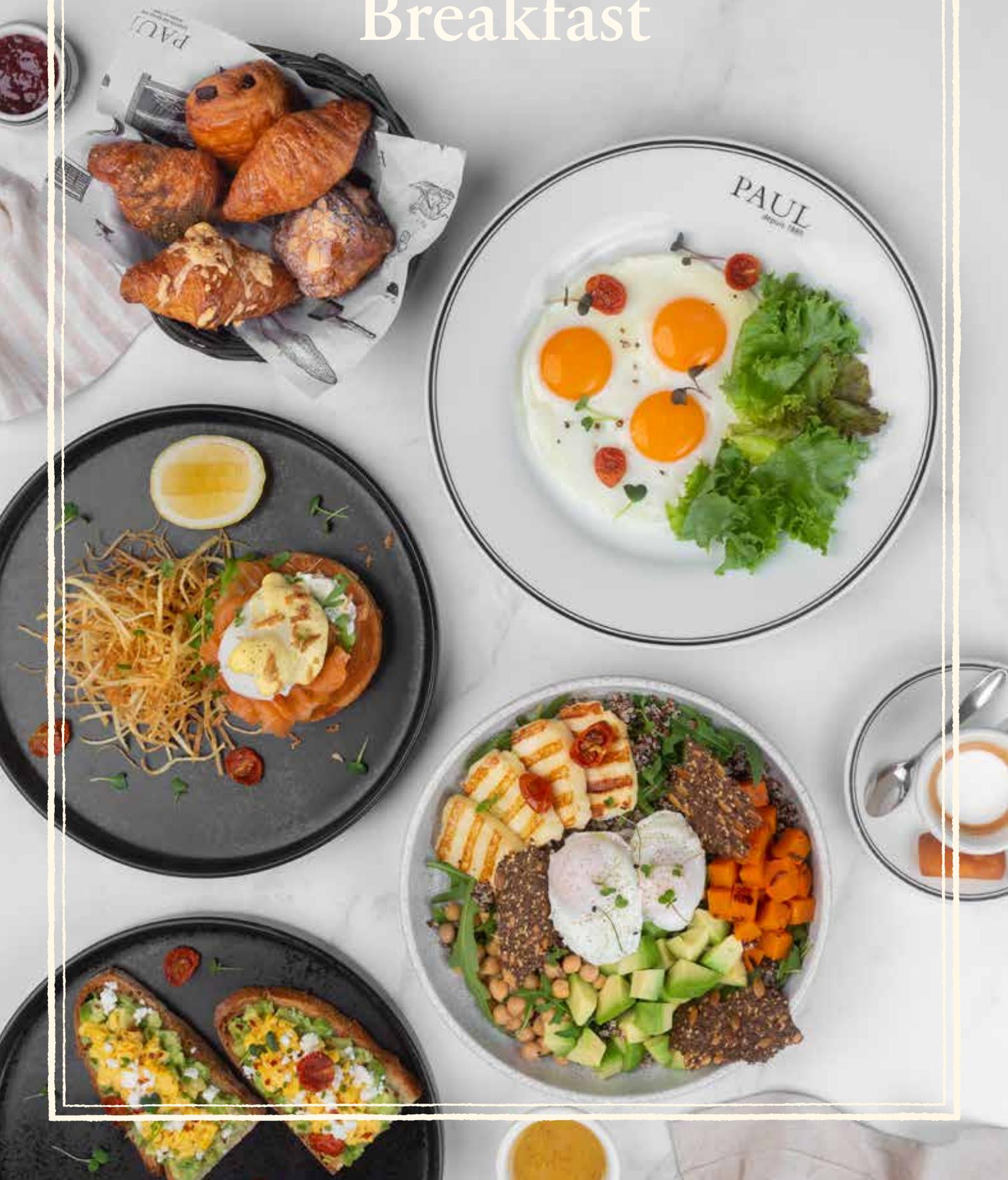


PAUL

depuis 1889

Breakfast



SANDWICHES & CROISSANDWICHES

Salmon Croll 612Cal 🌊 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. 59

Halloumi Croissant 495Cal 🧀

Fresh croissant stuffed with halloumi cheese, fresh tomatoes, black olives and rocca, topped with olive oil and fresh basil, served with a side salad 42

Halloumi Pesto 695Cal 🧀🌿

Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad 52

Smoked Turkey 481Cal

Smoked turkey sandwich on mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad 52
Add Emmental cheese 311Cal 13

Croissalmon Avocado 550Cal 🌊

Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad 59

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



Halloumi Pesto

AVO TOASTS

Feta Avo 529Cal 🧀 new

Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. 59

Burrata Pesto Granola 667Cal 🧀🌿 new

Fresh burrata, pesto granola, topped with fresh cherry tomatoes, layered on avocado, served on our crispy toast. 64

Miso Avocado Toast 647Cal 🌿 new

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 49

OMELETTES

Plain Omelette 523Cal 🥚

Served with a side salad 66Cal
& hash brown potato 138Cal 39
Add on:

- Marseilse vegetables 13Cal 🌿 13
- Emmental cheese 311Cal 🧀 13
- Sautéed mushrooms 52Cal 🍄 8
- Tomatoes and capsicum 6Cal 🍅 8

Chia Omelette 313Cal 🥚

Your choice of whole 444Cal or white eggs 313Cal, mixed with chia seeds, fresh spinach & parmesan cheese 49

Eggs Your Way 49 🥚

Served with a side salad, with your choice of:
Scrambled 535Cal
Fried 273Cal



Chia Omelette



Burrata Pesto Granola

Sunny side up

Salmon Croll

Miso Avocado Toast

MAY 2023

THE SPECIAL BREAKFAST

Crusted Feta Chili Honey 991Cal *new*

Feta, coated in white and black sesame, chili honey, served with fougasse bread. 49

Halloumi Pesto Quinoa 1195Cal *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. 74

Avocado Poached Eggs 694Cal

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 66Cal and hash brown potato 138Cal 59

Eggs Benedict

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

Beef Bacon Benedict 430Cal 54

Salmon Benedict  382Cal 59

Acai Bowl 233Cal

Served with seasonal fruits 305Cal 42

Add on:

Granola 132Cal 5

Dried nuts 60Cal  8

Acai Peanut Butter 422Cal

Served with peanut butter and banana 42

Add on:

Granola 132Cal 5

Dried nuts 60Cal  8

BREAKFAST

Parisian

1 hot beverage +1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot and strawberry) 49

Continental

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot and strawberry) 59

Complete

1 hot beverage +1 fresh orange juice + 1 viennoiserie of your choice +1/2 flute à l'ancienne, butter & jam (apricot and strawberry) and plain omelette 69

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.

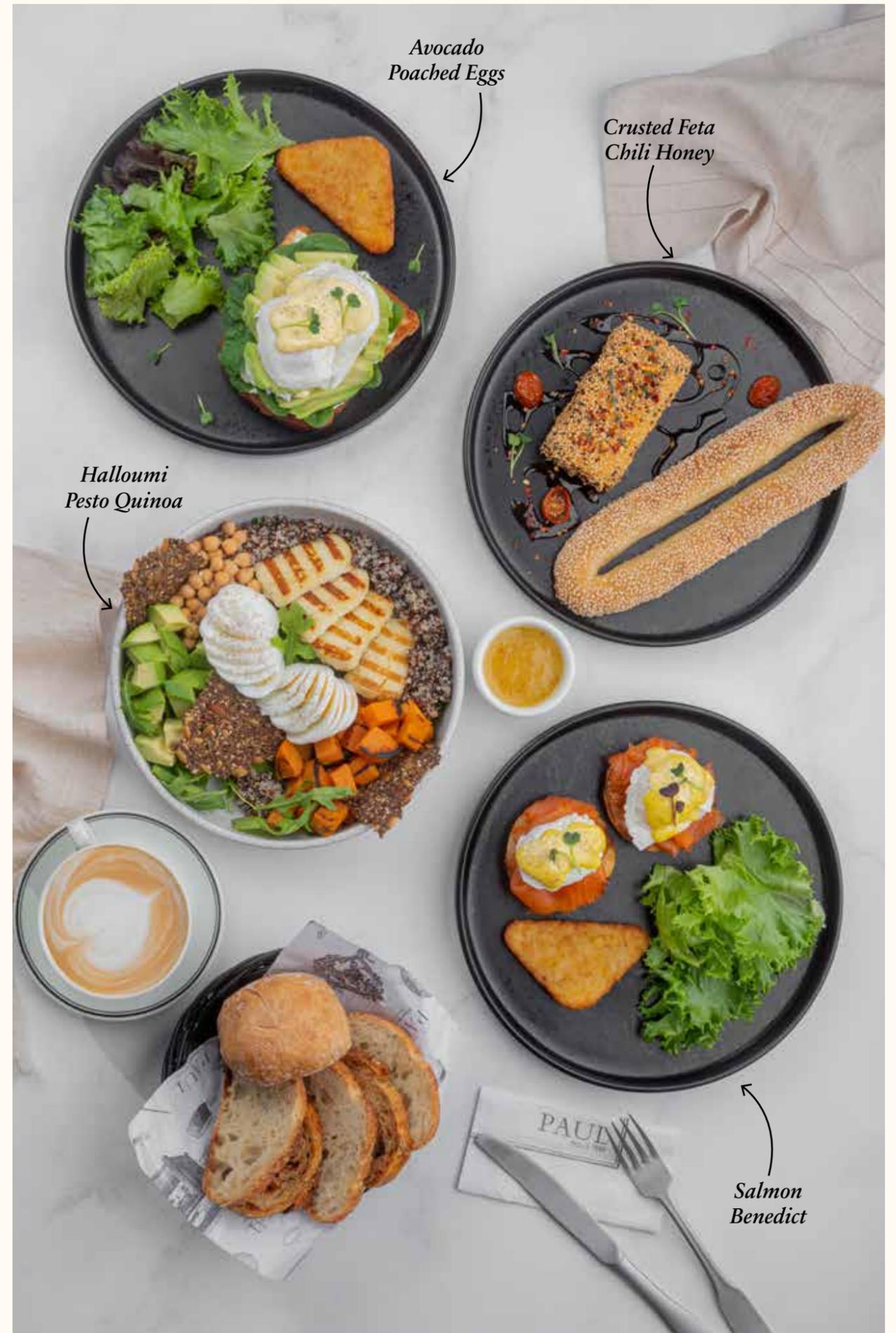
Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illnesses, especially if you have certain medical conditions.



Acai Peanut Butter



Beef Bacon Benedict



Avocado Poached Eggs

Crusted Feta Chili Honey

Halloumi Pesto Quinoa

Salmon Benedict

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 28



BODY & MIND

- Bluebanana** 322Cal
Fresh blueberries, blueberry purée, fresh banana and milk 28
- Four Berries**
4 types of berries, passion fruit and natural honey 28
- Takes Two**
A pair of Mango and yogurt, with hints of cinnamon 28
- Passion Mango Smoothie** 220Cal
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves 28

FRESH & FRUITY

- Orange** 150Cal 24
- Orange and Carrot** 154Cal 24
- Kiwi** 1022Cal 24
- Mango** 119Cal 24
- Strawberry** TBACal 24
- Mint Lemonade** 230Cal 24

PAUL TEA & INFUSIONS

- Earl Grey** 20
- Chamomile** 20
- Mint Green** 20
- English Breakfast** 20
- PAUL Special Blend** 20

HOT & WARMTH

- Espresso (S/D)** 14 / 22
- Café Crème** 109Cal 26
- Cappuccino** 122Cal 26
- Flat White** 205Cal 26
- Cortado** 26
- Piccolo** 26
- Americano** 24
- Mocha** 26
- PAUL Hot Chocolate** 342Cal 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) 22
- Sparkling Water (small)** 18 / (large) 26
- Soft Drinks** 12

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



PAUL SPECIALS

- PAUL Mix** 142Cal
A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice 28
- PAUL Spanish Latte** 201Cal
Our signature method of making a Spanish latte creating a rich-velvety and smooth-creamy texture 28
- PAUL Caramel Cappuccino** 160Cal
House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top 25



- Vanilla Almond Latté** 175Cal
Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes 25
- Cinnamon Honey Latté** 202Cal
Velvety smooth latte spiced up with cinnamon and natural honey 25
- PAUL Matcha Latté**
Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture 28

ICED & FROZEN

- Iced Spanish Latté** 201Cal
The trendy milk beverage using our house blend coffee combined with condensed milk 28



- Iced Matcha Latté**
Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice 28
- Iced Caramel Cinnamon** 285Cal
Latté over ice with a touch of cinnamon and indulgent caramel 28
- Mocha Frappé** 325Cal
A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish 26
- Salted Caramel Frappé** 227Cal
Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle 26
- Low- Calorie Frappé**
Selection of Caramel or Hazelnut 28
- Shaken Homemade Iced Tea** 136Cal
Selection of Lemon or Peach 24
- Chocolate Duo Cafe Frappe**
A crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel 28

