

# PAUL

depuis 1889

## Breakfast







# Eggs & Omelettes



## Stracciatella Omelette and Pistachio Pesto

**New**

Creamy Stracciatella Omelette, with turkey, pistachio pesto, sundried tomatoes, basil, and Parmigiano-Reggiano. **4.750**

## Egg & Avocado Delight

Two poached eggs with avocado, toasted brioche bread with cream cheese and dill, baby spinach, topped with Hollandaise sauce, served with a side salad and hash brown potato. **4.950**



## Eggs Benedict

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad & hashbrown potato.  
Add on:  
Savory Beef Benedict **4.250**  
Smoked Turkey **4.250**  
Seaside Salmon Benedict **5.250**

## Mediterranean Quinoa Bliss

Nutritious combination of quinoa, pesto, homemade chia crackers grilled halloumi, avocado, sweet potato, chickpeas, rocket leaves served with mandarin dressing, topped with your choice of poached or boiled egg. **6.950**

## Chia Omelette

Your choice of whole eggs or white mixed with chia seeds, fresh spinach & parmesan cheese. **3.500**



## Continental 3.750

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

## Global Sunrise 3.150

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

## Compleat 4.950

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



## Customized Egg Creation

Your choice of: Fried eggs, Scrambled, Sunny side up. Served with a side salad. **3.250**  
Add on:  
Marseillaise vegetables **0.750**  
Emmental cheese **0.750**

## Classic Omelette

Served with a side salad & hash brown potato **3.250**  
Marseillaise vegetables **0.750**  
Emmental cheese **0.750**  
Sautéed mushrooms **0.750**  
Tomatoes and capsicum **0.750**





# Sands & Toasts



**Veal Ham Fromage Baguette** **New**  
Classic turkey and Gruyère cheese, on salted peppered burnt butter, served with a side salad. **4.650**



**Croque-Monsieur** **New**  
Classic French open-faced sandwich with turkey, Gruyère cheese, on crispy bread, served with a side salad. **4.500**  
Add Egg: a variation of croque madame, topped with your choice of poached or fried egg.



**Mediterranean Halloumi Pesto**  
Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with a side salad. **3.950**



**Kimchi Egg** **New**  
Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toasted bread. **4.500**



**Croissalmon Avocado**  
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado, served with a side salad. **4.750**

**Smoky Turkey Delight**  
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes & lettuce in polka bread, served with a side salad. **3.750**  
Add Emmental Cheese **0.750**

**Salmon Croll Delight**  
Poached egg layered on smoked salmon, tartar cream cheese rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy onion with allumette potatoes the side. **4.750**



**Feta Mediterranean Delight**  
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast. **3.650**

**Miso Avocado Toast**  
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. **3.550**

**Burrata Pesto Crunch**  
Fresh burrata, pesto granola topped with fresh cherry tomatoes, layered on avocado, served on crispy toast. **6.500**





# Puddings & Acai

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## Nutty Acai Peanut Delight

Served with peanut butter and banana. 5.750

Add on:

Granola 0.750

Dried Nuts 0.500

## Acai Berry Bliss Bowl

Served with seasonal fruits. 5.750

Add on:

Granola 0.750

Dried Nuts 0.500



## Red Fruits Chia Pudding

Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits. 3.750



## Mango Chia Pudding

Chia seeds & coconut milk base topped with mango coulis & fresh mangoes, pomegranate & almond flakes. 3.750



# Drinks

## LIGHT & REFRESHING



**Chamomile Yuzu**  
A refreshing fusion of cold brew chamomile tea with a Japanese twist. **2.200**



**Kiwi Honey Sparkler**  
A fragrant & sweet kiwi with natural honey and fresh basil. **2.950**



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

**Honeybee Sparkler**  
Our take on the classic lemonade with natural honey and touched rosemary finish. **2.200**

## BODY & MIND



**Heart Beet**  
A heartful combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile. **2.200**



**Greenfields**  
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. **2.950**

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







## PAUL SPECIALS



### Rich Caramel Cappuccino

House blend coffee, caramel and velvety frothed milk, drizzled with indulgent caramel on top. **2.100**

### PAUL Spanish Latté

Our signature method of making a Spanish latté creating a rich-velvety and smooth-creamy texture. **2.350**

### Creamy Almond Vanilla Latté

Plant-based Almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes. **2.100**

### Spiced Cinnamon Honey Latté

Velvety smooth latte spiced up with cinnamon and natural honey. **2.100**

### Iced Matcha Latté

Indulge in the exquisite experience of Japanese tradition with a creamy rich texture over ice. **2.450**

### PAUL Matcha Latté

Indulge in the exquisite experience of Japanese tradition with a rich-velvety smooth texture. **2.450**

### Signature PAUL Fusion

A flavour adventure of fresh kiwi, mango juice and fresh strawberry juice. **2.950**



### Cold Brew Hibiscus Berry Tea

Smooth mellow combination of cold brew hibiscus infused with blackcurrant and natural honey.

## ICED & FROZEN



### Iced Café Español

The trendy milk beverage using our house blend coffee combined with condensed milk. **2.350**



### Coffee Frappé

An improved recipe of rich-flavour coffee with a creamy and indulgent taste. **2.100**

### Caramel Spice Frost Latté

Latté over ice with a touch of cinnamon and indulgent caramel. **2.100**

### Mocha Frappé

A combination of dark & milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish. **2.100**

### Salted Caramel Frappé

Indulgent salted caramel blended with house blend coffee, milk and a caramel sauce drizzle. **2.100**

### Low- Calorie Frappé

Selection of Caramel or Hazelnut. **2.100**

### Refreshing Iced Tea

Selection of Lemon or Peach. **1.950**



### Chocolate Duo Café Frappé

Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce toffee caramel. **2.200**



## BODY & MIND

**Blueberry Banana Bliss**  
A duo of blueberries and banana. 2.950

**Tropical Passion Mango**  
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves. 2.950

## FRESH & FRUITY

**Fresh Squeezed Orange Juice** 2.150

**Orange Carrot Bliss** 2.100

**Pure Carrot** 2.100

**Tropical Mango Delight** 2.100

**Strawberry** 2.100

**Refreshing Mint Lemonade** 2.100

## SIGNATURE PAUL TEA

**Thé noir Breakfast** 1.750

**Thé noir Vanilla** 1.750

**Thé noir Earl Grey** 1.750

**Thé vert Menthe** 1.750

**Thé vert Yunann** 1.750

**Chamomille** 1.750

## HOT & WARMTH

**Classic Espresso** 1.250

**Double Shot Espresso** 1.850

**Creamy Café Crème** 1.950

**Frothy Cappuccino** 1.950

**Smooth Flat White** 1.850

**Decaf Espresso** 1.250

**Cortado** 1.550

**Piccolo** 1.550

**Bold Americano** 1.650

**Mocha** 1.650

**Rich Hot Chocolate** 1.850  
Alternative milk substitutes: 0.500  
Coconut milk  
Almond milk  
Oat milk  
Soya milk  
Please ask your server for available options.

## OTHER DRINKS

**Acqua Panna** 1.100 (small) / 2.100 (large)

**Sparkling Water**  
(Petite Sparkle) 1.350  
(Large Sparkle) 2.250

**Refreshing Sodas** 1.250

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