

PAUL  
depuis 1889

# Lunch & All Day Brunch





# ALL DAY BRUNCH

## Combo Steak & Eggs

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



*Combo Steak & Eggs*

## 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



*Mediterranean Quinoa Bliss*

## Hearty Brunch Burger

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

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



*Salmon Croll Delight*

## Miso Avocado Toast

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



*Miso Avocado Toast*

## 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



Red Lentil Soup

## Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 3.15



Traditional Onion Soup

## Mushroom Soup

Fresh mushroom creamy soup 3.15  
Add chicken 1.25



Mushroom Soup

## Signature Soup

Soup of the day 3.15

# APPETIZERS

## Crusted Feta Fusion

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



Crusted Feta Fusion

## Grilled Corn Ribs

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

## Japanese Furikake Sweet Potato

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



Japanese Furikake Sweet Potato

## 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



Zesty Salmon Pizzetta

## Our Fries

Gourmet Truffle Fries 2.45  
Classic Crispy Fries 2.10



# 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 5.75



Steak Sandwich

## Smoky Salmon Delight

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



Smoky Salmon Delight

## 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



Avocado Garden Chicken

## Mediterranean Halloumi Pesto

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



Mediterranean Halloumi Pesto

## 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



Wholesome 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

## Hearty Brunch Burger

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



*Slaw Crunch Burger*

## 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



*Delight Vegan Burger*

## Rustic Beef

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 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 4.95



*Chicken Sando*



# 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



Grilled Steak & Avocado Delight

## 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



Avocado Fraîcheur

## Crab & Salmon Duo 🌱🐟

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



Crab & Salmon Duo

## 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 🌱

## Signature Fermière 🐟

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



Signature Fermière

# BOWLS

## Zesty Chicken & Corn Bowl

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



*Zesty Chicken & Corn Bowl*

## Classic Ginger Chicken Cashew

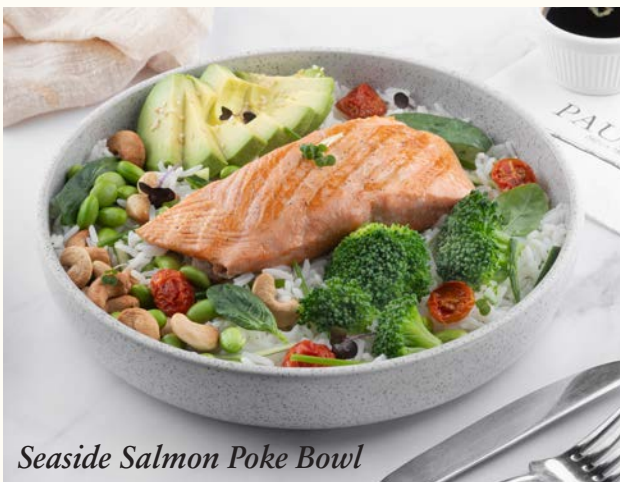
Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg 5.95



*Classic Ginger Chicken Cashew*

## Seaside Salmon Poke Bowl

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



*Seaside Salmon Poke Bowl*

## 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*



# PASTA

## Creamy Shrimp Burrata Rosé

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



Creamy Shrimp Burrata Rosé

## Savory Chicken Tagliatelle

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



Savory Chicken Tagliatelle

## 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

## Hearty Linguini Bolognese

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



Hearty Linguine Bolognese

# MAIN DISHES

## Combo 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. 8.5



Combo Steak & Eggs

## 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



Classic Chicken Cordon Bleu

## 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



Salmon Poke Bowl

## 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



# DESSERTS

## Apple Tarte Tatin 🌿

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



Apple Tarte Tatin

## Rich Chocolate Fondant 🌿

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



Rich Chocolate Fondant

## Chocolate Choux au Craquelin 🌿 🍌

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



Chocolate Choux au Craquelin

## French Pain Perdu 🌿

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



French Pain Perdu

## Classic Tiramisu Elegance 🌿

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



Classic Tiramisu Elegance

## Tropézienne Crêpe Brûlée 🌿

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



Tropézienne Crêpe Brûlée

## Mango Chia Pudding 🌿 🍌

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



Mango Chia Pudding

## Red Fruits Chia Pudding 🌿 🍌

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



Red Fruits Chia Pudding

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 2.200



## 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 heartful 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 2.950



## 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 2.15

### 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 1.95

### Frothy Cappuccino Decaf 1.85

### Rich Hot Chocolate 1.85

### Smooth Flat White 1.95

### Smooth Flat White Decaf 1.95

### Cafe Viennois 1.95



### Cafe 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 Latté

Our signature method of making a Spanish Latté 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



*PAUL Caramel Cappuccino*

### 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 Latté 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 Latté Regular 1.95

### Iced Cappuccino Regular 1.95

## ICED & FROZEN

### Caramel Spice Frost Latté

Latté over ice with a touch of cinnamon and indulgent caramel 2.10



*Caramel Spice Frost Latté*

### Iced Café Español 2.35

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

### Classic Coffee Frappé 1.95

Espresso, coffee Frappé & fresh milk

### Rich Mocha Frappé 2.1

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

### Indulgent Salted Caramel Frappé 2.1

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

### Creamy Vanilla Frappé 2.1

Espresso, vanilla Frappé, vanilla syrup & fresh milk

### Light Caramel Delight Frappé 2.1

Selection of Caramel or Hazelnut

### Hazelnut Fusion Lite Frappé 2.1

Selection of Caramel or Hazelnut

### Chocolate Duo Café Frappé 2.2

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



*Chocolate Duo Cafe Frappé*