

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, sunny side up eggs drizzled with Chimichurri sauce. 449

Halloumi Pesto Quinoa *new*

Nutritious combination of quinoa, pesto, homemade chia crackers, grilled halloumi, avocado, roasted pumpkin, chickpeas, rocket leaves served with citrus dressing. Choose your pick of poached or boiled eggs. 269

Brunch Burger *new*

Beef patty, topped with grilled turkey emmental, fried eggs, candied bacon & Sriracha Honey mayo sauce, served in our soft potato bun, with Allumette potatoes on the side. 269

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. 199

Miso Avocado Toast *new*

Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast. 159

Acai Bowl

Served with seasonal fruits 129

Add on 34

Granola

Dried nuts

Acai Peanut Butter

Served with peanut butter & banana 129

Add on 34

Granola

Dried nuts

SOUPS

Red Lentil Soup

Red lentil, lemon juice, coriander, sun-dried tomato, served with croutons on the side 109

Traditional Onion Soup

Onion, Mozzarella cheese served in our homemade bread bowl 119

Mushroom Soup

Fresh mushroom creamy soup 119

Add chicken 210Cal 45

Chef's Soup

Soup of the day 109



Horseradish Salmon Pizzetta

APPETIZERS

Crusted Feta Chili Honey *new*

Feta, coated in white & black sesame, chili honey, served with Fougasse bread. 149

Grilled Corn Ribs *new*

Grilled corn ribs, with dry rub, yogurt ranch, infused oil, topped with parmesan cheese. 149

Furikake Sweet Potato *new*

Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo. 109

Truffle Cheesy Rock

Crispy Mac & Cheese truffle rock, pesto pomodoro sauce 189

Avocado Shrimp Basket

Tempura-battered, served with honey sriracha aioli 279

Horseradish Salmon Pizzetta

Toasted PAUL bread, smoked salmon, horseradish cheese, edamame, spinach, watercress, Parmesan tomato salsa 229

Our Fries

Truffle Parmesan fries 119

Sweet Potato fries 109

French fries 89



Traditional Onion Soup

Brunch Burger

Grilled Corn Ribs

Steak & Eggs

Furikake Sweet Potato

Crusted Feta Chili Honey

MAY 2023

SANDWICHES

Steak Sandwich

Tenderloin strips, sautéed with fresh mushrooms, green pepper & onion in steak sauce, topped with lettuce, mozzarella cheese & avo-mayo sauce in sesame soft bread, with seasm oil & peanuts, served with a side salad & French fries 259

Smoked Salmon

Cream cheese, onion rings, rocca & capers in multigrain bread, served with a mixed green salad 299

Chicken Avocado

Pan-seared chicken topped with mozzarella cheese, fresh avocado & tomato with garlic-mayo in soft bread served with a side salad & French fries 229

Halloumi Pesto

Grilled Halloumi, polka bread, pesto, balsamic sundried tomato paste, fresh tomatoes, cucumber, basil, rocca, served with side a salad 164

Smoked Turkey

Smoked turkey sandwich on a mustard & mayonnaise spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad 154
Add Emmental cheese 69

Please be advised:
Consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or egg may increase the risk of foodborne illness, especially if you have certain medi conditions.



Chicken Club

BURGERS & CLUBS

Brunch Burger

Beef patty, topped with grilled turkey emmental, fried eggs & Sriracha Honey mayo sauce, served in our soft potato bum, with Allumette potatoes on the side. 269

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 189
Add cheddar cheese 69

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 249

Rustic Beef *new*

Roast beef, drizzled with rustic parmesan sauce, rocket leaves, caramelized onions, tomatoes, emmental cheese, fresh mint, served in our Emmental soft bread, with french fries on the side. 229

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 219

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 189



Chicken Avocado



Chicken Sando

BBQ Cheesy Burger

Smoked Salmon

Rustic Beef

SALADS

BBQ Steak & Avocado

Mixed lettuce, grilled tenderloin steak sautéed in smokey barbecue sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy cereal flex, served with sesame vinaigrette dressing 289

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 219
Add Grilled chicken 54

Crab & Salmon

Your Choice of Crab or Shrimp Fresh rocca, mixed green, fresh avocado & tomato slices served with lemon dressing 329

Ferrière

Farm salad topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese & carrots served with balsamic dressing 229

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 229

Caesar

Iceberg lettuce, cherry tomatoes, Parmesan cheese & herb toasted bread served with Caesar dressing 229

Add on:

Smoked salmon 289

Grilled salmon 289

Grilled chicken 229

Poached or grilled shrimp 289

Quinoa Citrus

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

Choice of:
Smoked salmon 299

Grilled salmon 299

Grilled chicken 279

Poached or grilled shrimp 279

Any dressing, can be substituted with a light dressing:
Lemon oil 180Cal

BOWLS

Corn Ribs Chicken Bowl

An ultimate combination of Mango Chutney chicken, grilled corn ribs, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing 299

Salmon Poke Bowl

Fresh grilled salmon, avocado, edamame, broccoli, cashew, your choice of sesame mix rice or mashed potatoes, served with healthy lime soya dressing 449

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 319

Chicken Poke Bowl

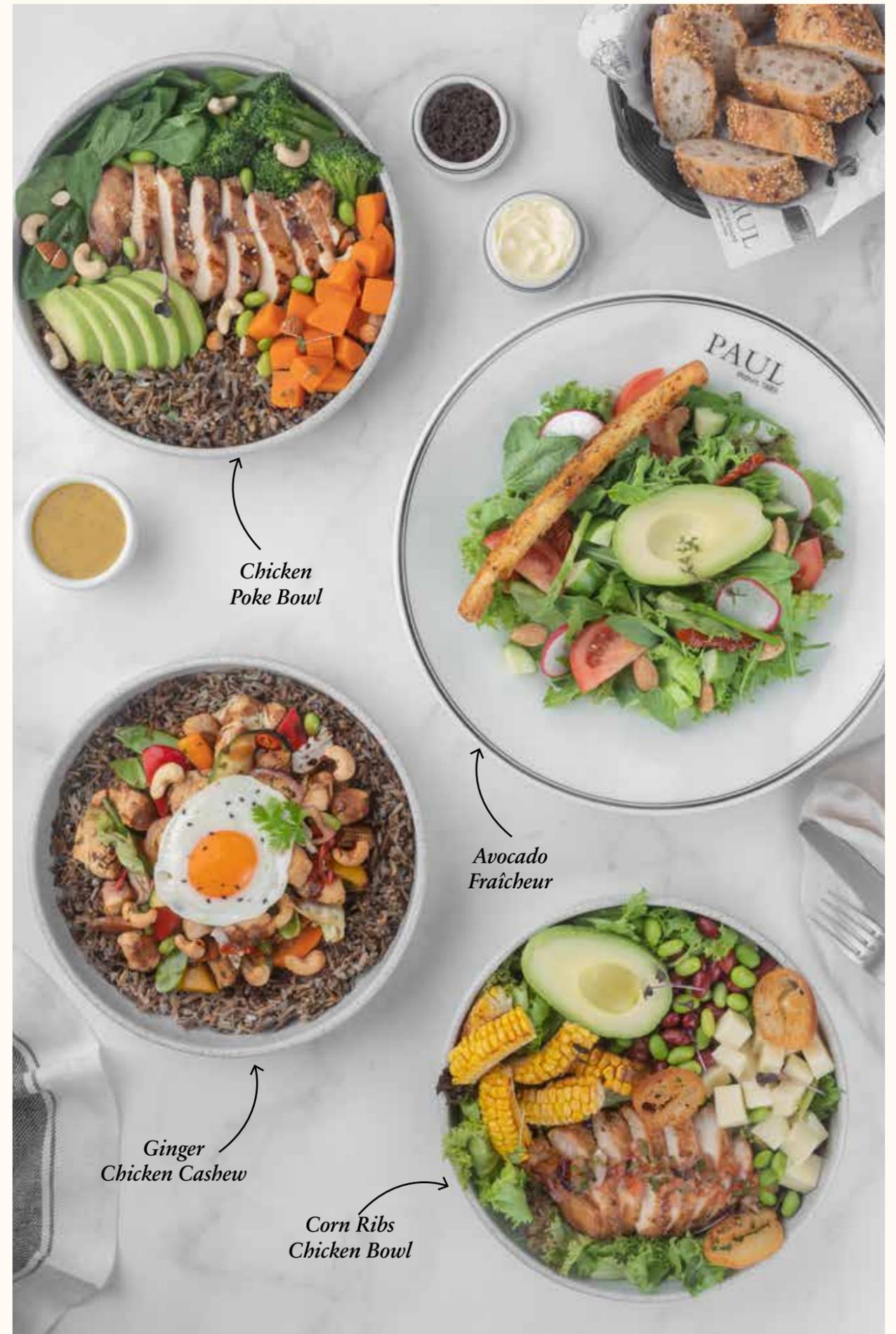
Fresh spinach, raw cashew & almond, honey grilled chicken, warm ginger wild rice, roasted pumpkin, broccoli, avocado, edamame, served with mango glazed dressing 254



BBQ Steak & Avocado



Crab & Salmon



Chicken Poke Bowl

Avocado Fraîcheur

Ginger Chicken Cashew

Corn Ribs Chicken 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 329

Veggie Pomodoro

Fusilli pasta with eggplant, asparagus, oven-dried tomatoes, mushroom, broccoli, black olives, zucchini in pomodoro sauce, topped with Parmesan cheese 229

Chicken Tagliatelle

Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary 259

Linguine Bolognese

Linguine pasta cooked in Bolognese tomato sauce topped with Parmesan cheese 249

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 corn ribs, candied bacon, roasted pumpkin, sunny side up eggs drizzled with Chimichurri sauce. 449

Grilled Beef Tenderloin

Mashed potatoes, sautéed vegetables, with our homemade sauces 399
Add On: mac & Cheese rock 149

Ginger Chicken Cashew Bowl

Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice 157Cal topped with sunny-side up egg 319

Healthy Grilled Chicken

Herbs marinated chicken breast, served with grilled vegetables 212Cal & your choice of our homemade sauces 299

Chicken Cordon Bleu

Fried chicken breast stuffed with turkey, thyme and three cheeses served with your choice of our homemade sauces and your choice of: sautéed veggies, mashed potatoes or linguini tomato sauce 339

Chicken Escalope

Parmesan crusted chicken escalope served with linguini pasta & your choice of tomato or creamy sauce 329

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 169

Chocolate Fondant 🌱 *new*

Dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings 159

Chocolate Choux au Craquelin 🌱 *new*

Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce 139

Pain Perdu *new*

PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits 169

Tiramisu 🌱 *new*

Coffee soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate 139

Tropézienne Crêpe Brulee 🌱 *new*

Crepe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries 149

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



Pain Perdu



Chocolate Choux au Craquelin



Chocolate Fondant

Chocolate Choux au Craquelin

Tropézienne Crêpe Brulée

Tiramisu

Apple Tarte Tatin

HOT DRINKS

- Espresso 44
- Double Espresso 59
- Espresso Decaffeinated 44
- Café Crème 69
- Americano 69
- Cappuccino 69
- PAUL Hot Chocolate 69

Flat White 69

PAUL Tea 49
Earl grey, chamomile, mint green, English breakfast or PAUL special blend

Substitute with 39

Coconut milk

Almond milk

Soya milk

Oat milk

Please ask your server for alternative options

SIGNATURE COFFEES 79

Caramel Cappuccino
Cappuccino with caramel syrup, topped with caramel sauce

Almond Vanilla Latte
Espresso, almond milk & vanilla syrup, topped with roasted almond flakes

Cinnamon Honey Latte
Cafe latte with honey & cinnamon syrup, topped with cinnamon powder

 **FRESH FRUIT JUICES** 64

- Orange
- Orange & Carrot
- Carrot
- Mango
- Mint Lemonade

ICED BEVERAGES

Caramel Cinnamon Iced Latte
Café latte, caramel & cinnamon syrup 79

Spanish Iced Latte
Double espresso mixed with fresh condensed milk 79

Iced Tea
Lemon or peach flavour 64

PAUL SMOOTHIES 79

Avopassion
Fresh avocado, passion fruit purée, fresh apple & milk

Bluebanana
Fresh blueberries, blueberry purée, fresh banana & milk

PAUL Mix
Fresh strawberries, kiwi & mango juice

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

Passion Mango Smoothie
Mango juice, passion fruit & fresh mint leaves



SIGNATURE FRAPPÉ

Coffee Frappe
Espresso, coffee frappe & fresh milk 74

Mocha Frappe
Espresso, chocolate frappe, milk chocolate, chocolate sauce & fresh milk 79

Salted Caramel Frappe
Espresso, coffee frappe, salted caramel syrup, caramel sauce & fresh milk 79

Vanilla Frappe
Espresso, vanilla frappe, vanilla syrup & fresh milk 79

Low- Hazelnut Frappe
Espresso, sugar-free hazelnut syrup, coffee frappe & fresh milk 79

Low- Caramel Frappe
Espresso, sugar-free caramel syrup, coffee frappe & fresh milk 79

OTHER DRINKS

Imported Water
(small) 54 / (large) 89

Sparkling Water
(small) 64 / (large) 139

Local Water
(small) 26 / (large) 39

Soft Drinks 44

Go green!
Join our efforts to help the environment by reducing plastic waste. Ask for a straw if you really need it. #strawless

