



EGGS & SAVOURIES/BREAKFAST COMBO 3

Complete breakfast \$74.00

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

Parisienne breakfast \$52.00

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

Continental breakfast \$64.00

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

EGGS & SAVOURIES/AVO TOASTS 4

Feta Avo \$46.00

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

miso avocado toast \$46.00

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

Burrata pesto Granola \$59.00

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

Smoked Eggplant Avo \$46.00

Smoked grilled eggplant with avocado, topped with fresh tomato slices, pine nuts, sesame, pomegranate sauce served on a toasted tartine bread with a side salad

EGGS & SAVOURIES/SPECIAL BREAKFAST 7

Crusted feta chili honey \$54.00

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

Halloumi Pesto Quinoa \$59.00

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.

Avocado Poached Eggs \$56.00

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

Beef Bacon Benedict \$52.00

Two poached eggs served with Hollandaise sauce, side salad and hash brown potato with beef bacon

Salmon Benedict

\$59.00

Two poached eggs served with Hollandaise sauce, side salad and hash brown potato with salmon

Acai Bowl

AVAILABLE OPTIONS

served with seasonal fruits

\$42.00

Add on granola or dry nuts:

\$5.00

Acai peanut butter

AVAILABLE OPTIONS

served with peanut butter and banana

\$42.00

Add on granola or dry nuts:

\$5.00

EGGS & SAVOURIES/OMELETTES 3

Plain Omelette

AVAILABLE OPTIONS

Served with a side salad and hash brown potato

\$42.00

Add on: Marseillese vegetables: \$8.00

emmental cheese: \$8.00

sautéed mushrooms: \$8.00

tomatoes and capsicum: \$8.00

Chia Omelette

\$46.00

Your choice of whole or white eggs, mixed with chia seeds, fresh spinach and parmesan cheese

Eggs Your Way

\$42.00

Served with a side salad, with your choice of: scrambled, fried or sunny side up

EGGS & SAVOURIES/SANDWICHES 5

Salmon Croll

\$46.00

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.

Halloumi Croissant

\$39.00

Halloumi Pesto

\$49.00

Grilled Halloumi, Polka Bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with side salad

Smoked Turkey

AVAILABLE OPTIONS

Smoked turkey sandwich on mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad

\$49.00

Add emmental cheese:

\$8.00

Croissalmon Avocado

\$52.00

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

BRUNCH 7

Steak and eggs

\$99.00

A fulfilling brunch meal of prime tenderloin steak, grilled corn ribs, candied bacon, sweet potatoes, sunny side up eggs drizzled with Chimichurri sauce.

Halloumi Pesto Quinoa

\$59.00

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.

Brunch Burger

\$59.00

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

Salmon Croll

\$46.00

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.

miso avocado toast

\$46.00

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

Acai Bowl

AVAILABLE OPTIONS

\$42.00

Add on granola or dry nuts:

\$5.00

Acai peanut butter

AVAILABLE OPTIONS

\$42.00

Add on granola or dry nuts:

\$5.00

LUNCH/SOUPS ⁴

Red Lentil Soup

\$34.00

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

Traditional Onion Soup

\$34.00

Onion, Mozzarella cheese served in our homemade bread bowl

Mushroom Soup

AVAILABLE OPTIONS

Fresh creamy mushroom

\$34.00

Add chicken: \$5.00

Chef's Soup

\$32.00

soup of the day

LUNCH/STARTERS ⁸

Crusted feta chili honey

\$54.00

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

Grilled Corn Ribs

\$46.00

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

Furikake sweet potato	\$39.00
Sweet potatoes, tossed in sage Furikake spices, served with wasabi black sesame mayo.	
Truffle Cheesy Rock	\$41.00
Crispy mac & Cheese rock, pesto pomodoro sauce	
Avocado shrimp Basket	\$49.00
Tempura-battered, served with sriracha Honey aioli	
Horseradish Salmon pizzetta	\$64.00
Toasted Paul bread, smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa	
Truffle Parmesan fries	\$29.00
French fries	\$17.00

LUNCH/SANDWICHES ⁶

Steak Sandwich	\$69.00
Tenderloin strips, sautéed with fresh mushrooms, green peppers and onion in steak sauce, topped with lettuce, Emmental cheese and avo-mayo sauce in sesame soft bread, served with a side salad and French fries	
Smoked Salmon	\$64.00
Cream cheese, onion rings, rocca and capers in multigrain bread, served with a mixed green salad	
Chicken Avocado	\$59.00
Pan seared chicken topped with Emmental cheese, fresh avocado and tomato with garlic mayo in soft bread served with a side salad and French fries	
Halloumi Pesto	\$49.00
Grilled Halloumi, Polka Bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca, served with side salad	
Smoked Turkey	AVAILABLE OPTIONS
Smoked turkey sandwich on mustard and mayonnaise spread, pickles, fresh tomatoes and lettuce in a polka bread, served with a side salad	\$49.00
	Add emmental cheese: \$8.00
Smoked eggplant avo	\$46.00
Smoked grilled eggplant with avocado, topped with fresh tomato slices, pine nuts, sesame, pomegranate sauce served on a toasted tartine bread with a side salad	

LUNCH/BURGERS & CLUBS ⁶

Crunchy Slaw Burger	AVAILABLE OPTIONS
Flaked crispy chicken breast, honey mustard, pickles, sriracha Honey aioli, crispy slaw, served with french fries, in your choice of potato bun or multigrain.	\$56.00
	Add cheddar cheese: \$8.00
BBQ cheesy Burger	\$61.00
Homemade beef patty, melted cheddar cheese, crispy onion, Marie-rose BBQ sauce, caramelized onion, crispy bacon, served with French fries served with french fries, in your choice of potato bun or multigrain.	

Vegan Burger

Homemade sweet potato and quinoa patty, tahini gremolata, fresh vegetables, avocado sliced, 6 cereals toasted, served with a side salad

AVAILABLE OPTIONS

\$51.00

Add french fries: \$11.00

Chicken Sando

Flaked crispy chicken pressed between 2 soft bread, sriracha Honey mustard, tomatoes, pickles, lettuce, melted cheese, served with french fries on the side

\$59.00

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.

\$56.00

Chicken Club

Grilled chicken mixed in mustard, mayonnaise and lettuce, pickles, avocado and tomato slices, in toasted white pain de mie bread, served with french fries on the side

\$59.00

LUNCH/SALADS 8

BBQ steak and Avocado

Mixed lettuce, Grilled tenderloin steak sautéed in Smokey BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flex, served with sesame vinaigrette dressing

\$69.00

Crab et salmon

Fresh rocca, mixed green, fresh avocado and tomato slices served with lemon dressing

\$69.00

Edamame Salmon Nicoise

Mixed lettuce, Green beans, baby potato, rocca, cherry tomato, olives, boiled egg, with lemon dressing, topped with smoked salmon and edamame

\$66.00

Feta, barley salad

Mixed lettuce, vierge Dressing, fresh mint, peas, tomato salsa, barley, green capsicum, spring onion, olives, cherry tomatoes, topped with crumble feta cheese

AVAILABLE OPTIONS

\$54.00

Add grilled chicken: \$17.00

Quinoa Citrus

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

AVAILABLE OPTIONS

Add Smoked salmon: \$69.00

Add Grilled salmon: \$69.00

Add grilled chicken: \$59.00

Add poached or grilled shrimp:

\$69.00

Fermière

Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing

\$59.00

Avocado Fraîcheur

Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions and green thyme served with balsamic dressing

\$54.00

Caesar

Romaine lettuce, cherry tomatoes, Parmesan cheese and herb toasted bread served with Caesar dressing

AVAILABLE OPTIONS

\$51.00

Add smoked salmon: \$24.00

Add grilled salmon: \$26.00

Add grilled chicken: \$17.00

Add poached or grilled shrimp:

\$21.00

LUNCH/BOWLS 4

Corn Ribs Chicken Bowl

\$64.00

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

Salmon Poke Bowl

\$109.00

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

Ginger chicken Cashew

\$72.00

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

Chicken poke Bowl

\$64.00

fresh spinach, raw cashew and almond, honey grilled chicken, warm ginger wild rice, sweet potatoes, broccoli, avocado, edamame, served with mango glazed dressing

LUNCH/PASTA 5

Shrimp Burrata rose

\$72.00

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

Veggie pomodoro

\$54.00

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

Vegan meatballs

\$54.00

Homemade vegan meatballs, pomodoro tomato sauce with vegan fusilli pasta

Chicken Tagliatelle

\$69.00

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

Linguini Bolognese

\$59.00

Linguini pasta cooked in bolognese tomato sauce topped with Parmesan cheese

LUNCH/MAIN COURSES 6

Steak and eggs

\$99.00

A fulfilling brunch meal of prime tenderloin steak, grilled corn ribs, candied bacon, sweet potatoes, sunny side up eggs drizzled with Chimichurri sauce.

Poke salmon Bowl	\$109.00
fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing	
Ginger Chicken Cashew Bowl	\$72.00
Sautéed chicken in Hoisin orange sauce, cut vegetables, served with your choice of wild rice or white rice topped with sunny-side up egg	
Chicken Cordon Bleu	\$89.00
Fried chicken breast stuffed with turkey, thyme and three cheese, served with your choice of our homemade sauce and your choice of: sautéed veggies, mashed potatoes or linguini tomato sauce	
Tenderloin & Truffle Cheesy Rock	AVAILABLE OPTIONS
Tenderloin beef, mixed with dry rubs, Crispy mac & Cheese truffle rock, parmesan mushrooms and broccoli, on a base of marinara pesto sauce	\$109.00
	Add truffle cheese rock:
	\$19.00
Healthy Grilled Chicken	\$89.00
Herbs marinated chicken breast, served with grilled vegetables and your choice of our homemade sauces	
DESSERTS 8	
Apple tarte tatin	\$42.00
Crunchy puff pastry filled with apple, drizzled with Caramel sauce & garnished with vanilla chantilly cream	
Chocolate fondant	\$46.00
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings	
Chocolate choux au Craquelin	\$34.00
Chocolate choux au craquelin, filled with tropézienne vanilla cream, drizzled with chocolate sauce	
Pain Perdu -	\$42.00
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits	
Tiramisu	\$32.00
Coffee-soaked lady fingers, topped with mascarpone cheese, garnished with cocoa powder & dark chocolate	
Tropézienne Crêpe Brulee	\$34.00
Crepe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries	
Mango chia pudding -	\$39.00
Chia seeds & coconut milk base topped with mango coulis, fresh mangoes, pomegranate & almond flakes	
Red Fruits chia Pudding-	\$39.00
Chia seeds & coconut milk base topped with red fruits coulis & fresh red fruits	

BEVERAGES 40

Espresso	\$15.00
Double Espresso	\$21.00

Espresso Decaffeited	\$16.00
Café Cream	\$23.00
American Coffee	\$21.00
Cappuccino	\$23.00
PAUL Hot Chocolate	\$26.00
Flat White	\$23.00
PAUL Tea	\$21.00
substitute with coconut milk	\$6.00
substitute with almond milk	\$6.00
substitute with soya milk	\$6.00
substitute with oat milk	\$6.00
caramel cappucino	\$26.00
Signature coffees	
Almond vanilla latte	\$26.00
Signature coffees	
Cinnamon Honey Latte	\$26.00
Signature coffees	
Orange	\$26.00
Fresh Juices	
Orange and Carrot	\$26.00
Fresh Juices	
Carrot	\$26.00
Fresh Juices	
Mango	\$26.00
Fresh Juices	
Mint Lemonade	\$26.00
Fresh Juices	
Caramel Cinnamon Iced Latte	\$26.00
Iced coffees	
Spanish Iced Latte	\$26.00
Iced coffees	
Iced Tea	\$21.00
Iced coffees	

Avopassion	\$29.00
PAUL cocktails	
Bluebanana	\$29.00
PAUL cocktails	
PAUL Mix	\$29.00
PAUL cocktails	
Chia Kale	\$29.00
PAUL cocktails	
Passion Mango Smoothie	\$29.00
PAUL cocktails	
Coffee Frappe	\$26.00
Signature Frappe	
Mocha Frappe	\$26.00
Signature Frappe	
Salted Caramel Frappe	\$26.00
Signature Frappe	
Vanilla Frappe	\$26.00
Signature Frappe	
Low Cal caramel Frappe	\$26.00
Signature Frappe	
Low Cal Hazelnut Frappe	\$26.00
Signature Frappe	
Acqua Panna Small	\$13.00
Acqua Panna Large	\$22.00
Sparkling small	\$19.00
Sparkling Large	\$29.00
Soft Drinks	\$16.00