

Paul's Restaurant

Ground Level, Dubai Festival City Mall · +97142881462 · Updated: Jan 14, 2026

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EGGS & OMELETTES 8

Stracciatella Omelette and Pistachio Pesto **\$66.00**

Creamy stracciatella omelette, with veal ham, pistachio pesto, sundried tomatoes, basil, parmigiano-reggiano

Avocado Poached Eggs **\$58.00**

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

Eggs Benedict **\$56.00**

Two poached eggs on grilled brioche bun, topped with Hollandaise sauce, served with a side salad and hash brown potato

Halloumi Pesto Quinoa **\$68.00**

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

Eggs Your Way **\$44.00**

Your choice of: Fried eggs, Scrambled, Sunny side up; served with a side salad

Parisian **\$54.00**

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

Continental **\$66.00**

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

Compleat **\$76.00**

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

PUDDINGS & ACAI 4

Acai Bowl **\$44.00**

Served with seasonal fruits

Acai Peanut Butter **\$44.00**

Served with peanut butter and banana

Mango Chia Pudding **\$42.00**

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

Red Fruits Chia Pudding **\$42.00**

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

SANDS & TOASTS 8

Veal Ham Fromage Baguette	\$59.00
Classic Veal ham & Gruyère cheese, on salted peppered burnt butter, served with a side salad	
Halloumi Pesto Sandwich	\$54.00
Grilled Halloumi, polka bread, pesto, sundried tomato, fresh tomatoes, cucumber, basil, rocca; served with a side salad	
Smoked Turkey	\$52.00
Smoked turkey with mayo mustard spread, pickles, fresh tomatoes & lettuce in a polka bread, served with a side salad	
Croissalmon Avocado	\$54.00
Fresh croissant delicately filled with mixed greens, scrambled eggs, smoked salmon, fresh avocado; served with a side salad	
Croque Monsieur	\$69.00
Classic French open-faced sandwich with veal ham, Gruyère cheese, on crispy bread; served with a side salad	
Kimchi Egg Toast	\$59.00
Fluffy omelette, tangy spicy kimchi, creamy goat cheese, served on our crispy toast bread	
Feta Avo	\$54.00
Avocado, scrambled eggs, topped with crumbled feta cheese, served on our crispy toast	
Miso Avocado Toast	\$54.00
Avocado, poached eggs drizzled with miso cashew sauce, served on our crispy toast	

ALL DAY BRUNCH 6

Caramelized patate dauphinoise & poached eggs	\$56.00
Caramelized Gruyère & potatoes dauphinoise, poached eggs, and parmesan coulis sauce infused with rosemary and fresh thyme	
Croque Monsieur	\$69.00
Classic French open-faced sandwich with veal ham, Gruyère cheese, on crispy bread, served with a side salad	
Filet Mignon & Eggs	\$104.00
Golden Parmesan omelette, paired with a tender sous vide chimicurri steak, and crispy Holland baby potatoes	
Labneh Harissa & Fermented Olives	\$54.00
Poached eggs, creamy labneh infused with hydrated olive dukkha and hazelnut za'atar bathed in a spiced beurre noisette, served with Fougasse bread on the side	
Salmon Croll	\$64.00
Poached egg, layered on smoked salmon, tartar cream cheese, rocket leaves, over a croissant croll, drizzled with our hollandaise sauce, garnished with crispy crushed onions & side salad on the side	
Halloumi Pesto Quinoa	\$68.00
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.	

APPETIZERS 7

Tartare de Saumon	\$86.00
Chilled fresh salmon and avocado tartare with citrus vinaigrette	

Patates Pavées au Parmesan et aux Truffes	\$84.00
Layered lemon potato pavé with creamy snow parmesan.	
Baguette a l'ail	\$44.00
Classic French toasted baguette, topped with garlic, oregano and cheese	
Horseradish Salmon Pizzetta	\$66.00
Smoked salmon, horseradish cream cheese, edamame, spinach, watercress, parmesan tomato salsa, placed on toasted PAUL bread	
French Fries	\$18.00
Truffle Parmesan Fries	\$29.00
Crusted Feta Chili Honey	\$54.00
Feta, coated in white & black sesame, chili honey, served with Fougasse bread.	

SOUPS 3

Traditional Onion Soup	\$38.00
Onion, Mozzarella cheese served in our homemade bread bowl	
Red Lentil Soup	\$38.00
Red lentil, lemon juice, coriander, sun-dried tomato, served with crouton on the side	
Mushroom Soup	\$38.00
Fresh, creamy mushroom	

SANDWICHES & BURGERS 10

Bistro Burger	\$69.00
Juicy beef patty, layered with aged cheddar cheese, crispy grilled onion, house-made umami dill sauce, all nestled on a toasted soft bun, served with herby home cut pommes frites	
Crunchy Slaw Burger	\$62.00
Flaked crispy chicken breast, honey mustard, pickles, sriracha honey aioli, crispy slaw in a toasted soft bun; served with french fries	
BBQ Cheesy Burger	\$68.00
Homemade beef patty, melted cheddar cheese, crispy onion, Marie-Rose BBQ sauce, caramelized onion, crispy bacon, served with french fries in a toasted soft bun	
Club "The Classic"	\$64.00
Juicy grilled chicken breast, smoked veal ham, boiled egg, melted Gruyère cheese, lettuce, tomato, pickles and mayo-mustard on toasted bread; served with french fries on the side	
Tuna Pesto Avo Sandwich	\$59.00
Crispy brown ciabatta, pesto, avocado, tuna mousse, tomatoes, jalapeño, served with a mixed green salad	
Steak Frites French Dip	\$79.00
Sautéed beef tenderloin in burnt rosemary butter, mushrooms, horseradish mayo, potato fries topped with melted Emmental cheese, served aside with jus de viande & with our home cut pommes frites	

Chicken Salad Sandwich	\$62.00
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	
Smoked Salmon	\$68.00
Cream cheese, onion rings, rocca, and capers in multigrain bread, served with a mixed green salad	
Chicken Avocado	\$62.00
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	
Vegan Burger	\$54.00
Vegan Bun, Switch vegan patty, Tahini Gremolata, fresh vegetables, avocado sliced topped with 6 cereals.	

SALADS & BOWLS 10

Salmon Kale Quinoa	\$74.00
Salmon sashimi, avocado, hydrated crispy quinoa, mixed greens, red cabbage, kale, and bean sprouts mixed with organic heirloom carrot ribbon and yuzu citrus dressing	
Salmon Citrus Quinoa	\$72.00
Quinoa mixed with pomegranate, edamame, avocado and mango, infused in citrus dressing, topped with smoked salmon	
Goat Cheese Brûlée & Figs	\$74.00
Honey-brûlée goat cheese, mixed with crispy greens and arugula, dressed in a light balsamic vinaigrette, tomatoes, cucumber, topped with sweet caramelized pecans and figs	
Shrimp Orange Citrusy Salad	\$64.00
Poached shrimp, mixed lettuce, watercress, grilled artichoke, cherry tomatoes, green beans, fresh basil and mint in orange dressing	
Baby Gem Chicken Caesar	\$64.00
Grilled chicken breast, little Gem lettuce, parmigiano-reggiano Caesar dressing, crispy croutons, and shaved Parmesan	
BBQ Steak & Avocado	\$78.00
Mixed lettuce, grilled tenderloin steak sautéed in smokey BBQ sauce, avocado, cherry tomato, fresh spinach, baby corn, crispy onion flakes, served with sesame vinaigrette dressing	
Avocado Fraîcheur	\$58.00
Mixed lettuce with avocado, rocca, spinach, red radish, tomato, cucumber, fresh mint, roasted almonds, sun-dried tomatoes, spring onions & green thyme served with balsamic dressing	
Chicken & Corn Bowl	\$74.00
An ultimate combination of mango chutney chicken, fresh grilled corn, avocado salsa, edamame, red beans, lettuce, mixed with orange dressing	
Crab & Salmon	\$76.00
Fresh rocca, mixed greens, fresh avocado and tomato slices served with lemon dressing	
Fermière	\$59.00
Mixed lettuce topped with marinated grilled chicken, fresh green apple slices, walnuts, raisins, grated Emmental cheese and carrots served with balsamic dressing	

LITTLE ITALY 5

House Lasagna	\$72.00
Fifty layers of grilled Parmesan-crust ed lasagna	
Chicken Tagliatelle	\$72.00
Tagliatelle pasta cooked in fresh cream, sautéed chicken, pine nuts, sun-dried tomatoes, topped with Parmesan cheese & fresh rosemary	
Shrimp Burrata Rosé	\$76.00
A perfect blend of linguini pasta, topped with shrimps, burrata cheese, mixed with sauce rosé, chili garlic oil & sprinkled with crispy onion	
Trio Truffle Mushroom Risotto	\$98.00
Rich and Creamy parmesan Risotto, with three types of mushrooms.	
Linguini Bolognese	\$62.00
Linguini pasta cooked in Bolognese tomato sauce topped with Parmesan cheese	

BISTRO PAUL 8

Entrecôte Steak and Frites	\$139.00
A signature French dish, featuring a perfectly grilled Australian rib eye steak, served with our home cut pommes frites, and a traditional Entrecôte sauce.	
Vol au Croll	\$64.00
Baked croissant croll, stuffed with: creamy parmesan chicken pesto, pine nuts and sautéed fresh mushrooms	
Seabass Amandine Meunière	\$119.00
Pan-seared sous vide seabass, with toasted almonds, capers, lemon butter sauce, and Dauphinoise potatoes	
Chicken Al Limone	\$79.00
Pan-seared chicken breast, heirloom organic rainbow carrots, crunchy crumble, and linguini pasta, all coated in a light and flavourful Amandine lemon butter sauce	
Grilled Beef Tenderloin	\$119.00
Mashed potatoes, sautéed vegetables, with our homemade sauces	
Chicken Cordon Bleu	\$89.00
Fried chicken breast stuffed with turkey and three cheese, served with your choice of our homemade sauces and your choice of: sautéed veggies, mashed potatoes or linguini tomato sauce	
Healthy Grilled Chicken	\$89.00
Herbs marinated chicken breast, served with grilled vegetables and your choice of homemade sauces	
Salmon Poke Bowl	\$112.00
Fresh grilled salmon, sesame mix rice, avocado, edamame, broccoli, cashew, served with healthy lime soya dressing	

DESSERTS 5

Crème Brûlée Classic	\$44.00
A French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramels	

Hazelnut Pain Perdu	\$44.00
PAUL's baked brioche, served with vanilla ice cream & garnished with chocolate & hazelnuts	
Chocolate Fondant	\$46.00
Valrhona dark chocolate melted fondant, served with ice cream, topped with dark chocolate shavings	
Pain Perdu	\$44.00
PAUL's baked brioche, packed with creamy vanilla, served with vanilla ice cream & garnished with red fruits	
Tropézienne Crêpe Brûlée	\$36.00
Crêpe filled with tropézienne cream & homemade strawberry sauce, topped with caramelized custard & fresh strawberries	

BEVERAGES 66

Light & Refreshing

Chamomile Yuzu	\$28.00
A refreshing fusion of cold brew chamomile tea with a Japanese twist.	
Kiwi Honey Sparkler	\$28.00
A fragrant & sweet kiwi with natural honey and fresh basil.	
Passion Surprise	\$28.00
A thirst-quenching blend of fresh sage, cold brew chamomile tea and passion fruit.	
Honeybee Sparkler	\$28.00
Our take on the classic lemonade with natural honey and touched rosemary finish.	

Body & Mind

Heart Beet	\$31.00
A heartfelt combination of avocado, apple and beetroot, garnished with a homemade beetroot tuile.	
Greenfields	\$31.00
Crisp tropical fruits combined with fresh spinach and a hint of ginger.	
Miel Et Soleil	\$31.00
Homemade mango nectar blended with passion fruit and a pinch of turmeric, garnished with sumac and fresh tropical mango.	
Avopassion	\$32.00
Dairy rich blend of avocado, passion fruit and granny smith apple.	
Bluebanana	\$32.00
A duo of blueberries and banana.	
Passion Mango Smoothie	\$32.00
A tropical-thirst quencher of passion fruit and mango with a handful of fresh mint leaves.	

Fresh & Fruity

Orange	\$26.00
Orange & Carrot	\$26.00

Carrot	\$26.00
Mango	\$28.00
Strawberry	\$32.00
Frozen Mint Lemonade	\$26.00
PAUL Tea & Infusions	
Thé Noir Breakfast	\$22.00
Thé Noir Vanilla	\$22.00
Thé Noir Earl Grey	\$22.00
Thé Vert Menthe	\$22.00
Thé Vert Yunann	\$22.00
Chamomile	\$22.00
Hot & Warmth	
Espresso	\$16.00
Double Espresso	\$22.00
Café Crème	\$22.00
Cappuccino	\$24.00
Flat White	\$24.00
Cortado	\$21.00
Piccolo	\$19.00
Americano	\$24.00
Mocha	\$26.00
PAUL Hot Chocolate	\$26.00
Substitute with:	
Coconut Milk	\$6.00
Almond Milk	\$6.00
Oat Milk	\$6.00
Soya Milk	\$6.00
PAUL Specials	

PAUL Mix	\$32.00
A flavour adventure of fresh kiwi, mango juice, and fresh strawberry juice	
PAUL Spanish Latté	\$32.00
Our signature method of making a Spanish latté creating a rich velvety and smooth creamy texture	
PAUL Caramel Cappuccino	\$28.00
House blend coffee, caramel and velvety frothed milk, drizzle with indulgent caramel on top	
Vanilla Almond Latté	\$28.00
Plant-based almond milk, house blend coffee with Madagascar vanilla sprinkled with roasted almond flakes	
Cinnamon Honey Latté	\$28.00
Velvety smooth latté spiced up with cinnamon and natural honey	
PAUL Matcha Latté	\$32.00
Indulge in the exquisite experience of Japanese tradition with a rich, velvety smooth texture	
Cold Brew Hibiscus Berry Tea	\$26.00
Smooth mellow combinataion of cold brew hibiscus infused with blackcurrant and natural honey.	
Iced & Frozen	
Iced Spanish Latté	\$32.00
The trendy milk beverage using our house blend coffee combined with condensed milk	
Iced Matcha Latté	\$32.00
Indulge in the exquisite experience of Japanese tradition with a creamy, rich texture over ice	
Iced Caramel Cinnamon	\$28.00
Latté over ice with a touch of cinnamon and indulgent caramel	
Mocha Frappe	\$28.00
A combination of dark and milk chocolate with house blend coffee with whipped cream and a chocolate pearl finish	
Salted Caramel Frappe	\$28.00
Indulgent salted caramel blended with house blend coffee, milk, and a caramel sauce drizzle	
Low-Calorie Frappe	\$28.00
Selection of Caramel or Hazelnut	
Shaken Homemade Iced Tea	\$21.00
Selection of Lemon or Peach	
Coffee Frappe	\$28.00
Chocolate Duo Café Frappe	\$28.00
Crunchy coffee beans and indulgent rich chocolate topped with whipped cream, dark chocolate sauce & toffee caramel	
Other Drinks	
Acqua Panna Small	\$14.00
Acqua Panna Large	\$24.00

Sparkling Water Small	\$22.00
Sparkling Water Large	\$32.00
Soft Drinks	\$17.00