

PAUL

depuis 1889

FRENCH BAKERY RESTAURANT

October 2018

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PAUL, bakers at heart

In 1889, when my great-great grandparents opened their first bakery, they would never have imagined that one day their passion for bread would take us so far away from France... and that you would welcome us so warmly to Singapore!

With more than 129 years of history, we are truly happy to continue sharing our most important values with you, those which have been passed down through 5 generations of our family: love for bread, the French "art de vivre" and the constant monitoring of the quality of our products.



Victorine Mayot, Edmond-Charlemagne et leur fille Suzanne.



Combining the traditional with a contemporary spin, our chefs have created a unique menu for you: generous salads topped with the best ingredients, traditional dishes with a creative twist, and your favourite mouth-watering pastries... Sit down, relax, and let your gastronomic journey to France begin here.

Bienvenue chez PAUL et... bon appétit!

Maxime HOLDER
Chairman
PAUL

BREAKFAST MENU

Available until 11.30 am daily

Prices are subject to 10% service charge and prevailing government taxes

BREAKFAST SETS



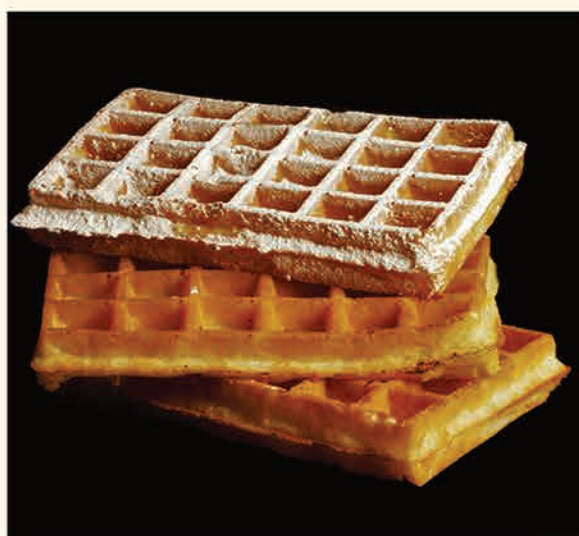
Le parisien	7.90	Petit déjeuner chocolat	10.00
Grand café or Thé or Lait chaud + Viennoiserie or Breakfast bread of your choice		Chocolate or Moka or Chocolate viennois + Viennoiserie or Breakfast bread of your choice	
Le cappucino	8.90	Baker's basket	9.90
Any Cappuccino + Viennoiserie or Breakfast bread of your choice		1 soft roll + 1 country roll + 1/3 plain flûte with jam and butter.	
Le continental	12.50	Patissier's basket	10.50
Any hot drink + Viennoiserie or Breakfast bread of your choice + small orange juice		1 croissant + 1 pain au chocolat + 1 escargot aux raisins + 1/3 plain flûte with jam and butter.	

FRESHLY BAKED FRENCH PASTRIES



Chausson aux pommes	3.80	Gourmandise	3.90
Apple turnover.		Rich pastry with crème pâtissière and chocolate chip drops.	
Croissant	2.80	Pain au chocolat	3.10
Butter croissant.		Chocolate croissant.	
Croissant amandes	4.20	Palmier	3.40
Croissant with frangipane and almonds.		Buttery biscuit.	
Escargot aux raisins	3.80	Tarte au sucre	3.60
Rich pastry with crème pâtissière and raisins.		Sugar tart.	

PANCAKES, WAFFLES & FRENCH TOAST



French toast 8.90
Toasted brioche lightly dusted with powdered sugar, served with vanilla cream cheese, jam and honey.

Gaufre au sucre	7.00
Waffle with sugar.	
Gaufre chocolat	7.90
Waffle with chocolate sauce.	
Gaufre chocolat et chantilly	9.00
Waffle with chocolate sauce and whipped cream.	
Crêpe au sucre	7.50
Thin French pancake with sugar.	
Crêpe chocolat	8.00
Thin French pancake with chocolate sauce.	
Crêpe chocolat & chantilly	9.00
Thin French pancake with chocolate sauce and whipped cream.	
Crêpe sauce à l'orange	9.00
Thin French pancake with orange sauce, vanilla crème au fromage and strawberries.	

BREAKFAST BREADS

1/2 flûte	2.80
Choose from plain or sesame flûte, served with jam and butter.	
Benoiton	2.90
Delicious breadstick in various flavours. Ask our staff for the "Benoiton of the day".	



BREAKFAST EGGS & TOASTED SANDWICHES

Available until 11.30 am daily



Eggs benedict 14.90
Two poached eggs on a bed of turkey ham, sautéed button mushrooms, fresh spinach and toasted brioche, topped with hollandaise sauce



Omelette complète 16.90
Large omelette (made with 3 eggs) with turkey ham, spinach and cheese, served with toasts, turkey bacon, chicken sausages, potato pancake, Provençale tomato and sautéed button mushrooms



Scrambled eggs tartine 12.90
Tartine bread topped with two scrambled eggs, sautéed button mushrooms and avocado slices.



Breakfast eggs 14.90
Eggs in your choice of style (fried, scrambled or omelette) served with toasts, turkey bacon, chicken sausages, potato pancake, Provençale tomato and sautéed button mushrooms.



Eggs benedict with smoked salmon 16.90
Two poached eggs on smoked salmon, sautéed button mushrooms, fresh spinach and toasted brioche, topped with hollandaise sauce



Croque-monsieur 17.90
Toasted pain de mie with turkey ham, emmental cheese and cream.
Served with mixed greens.

Croque-madame 18.90
Toasted pain de mie with turkey ham, emmental cheese and cream, topped with a fried egg.
Served with mixed greens.

FRENCH STYLE PANCAKES & TOASTED SANDWICHES

Available from 11.30 am daily



Croque-monsieur 17.90
Toasted pain de mie with turkey ham, emmental cheese and cream.
Served with mixed greens.

Croque-madame 18.90
Toasted pain de mie with turkey ham, emmental cheese and cream, topped with a fried egg.
Served with mixed greens.



Mushroom on potato pancake 17.90
Sautéed button mushrooms with shallots and parsley on top of a baked potato pancake.
Served with mixed greens.

Smoked salmon on potato pancake 22.90
Smoked salmon and lemon cream cheese spread on top of baked potato pancake.
Served with mixed greens.



Ham & cheese crêpe 19.90
Turkey ham and cheese in thin French pancake, topped with a fried egg.
Served Provençale tomato & mixed greens.

Mushroom crêpe 17.90
Sautéed mushrooms, shallots and cheese in thin French pancake
Served with Provençale tomato & mixed greens.

Chicken crêpe 17.90
Roast chicken, sautéed mushrooms and cheese in thin French pancake.
Served with Provençale tomato and mixed greens.

SAVOURY RANGE

Available from 11.30 am daily

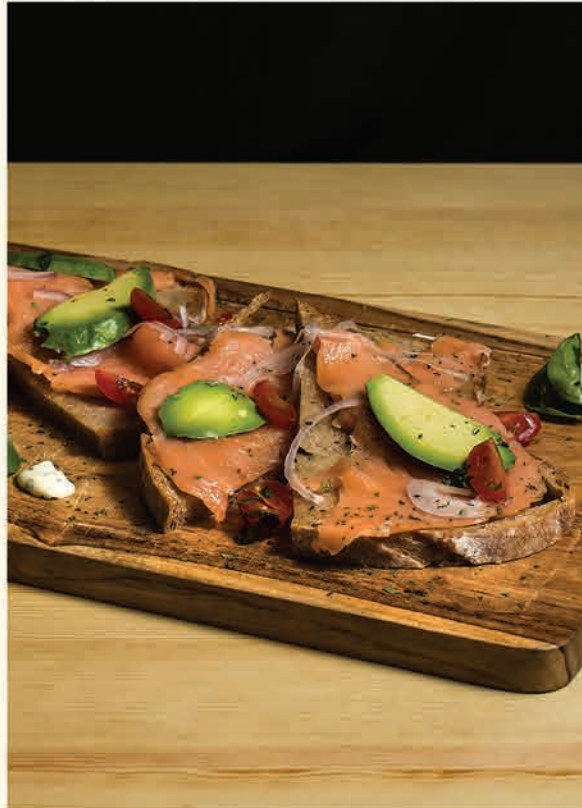
Prices are subject to 10% service charge and prevailing government taxes

APPETISERS



Tuna tartine 16.90

Tartine bread with tuna mayonnaise, topped with hard-boiled egg, black olives and cherry tomatoes. Served with mixed greens.



Smoked salmon tartine 19.90

Tartine bread topped with smoked salmon, avocado slices, onions, cherry tomatoes and tartar sauce. Served with mixed greens



Chicken curry tartine 16.90

Tartine bread with roasted chicken, tomatoes, emmental cheese and curry mayonnaise. Served with mixed green



Spicy mussels 16.90

Blue mussels in spicy Asian sauce. Served with basket of French fries.



Soup of the day 7.90

PAUL's delicious soups are prepared fresh every day! Kindly check with our friendly staff on today's soup.

SALADS



Roasted chicken salad 16.90

Roasted chicken breast with romaine lettuce, cucumber in Asian dressing. Served with fried bun



Asparagus salad 17.90

Green asparagus with smoked turkey breast, cherry tomatoes, half-boiled egg, parmesan cheese shavings and hollandaise dressing.



Niçoise salad 19.90

Grilled tuna loin, romaine lettuce, red onions, French beans, eggs, potatoes, tomatoes vine and black olives.



Prawn and mango salad 19.90

Prawns, butterhead lettuce, mangoes, cucumbers and tomatoes vine with olive oil dressing.



BREAKFAST & SNACKS



Passion fruit yoghurt 6.90
Yoghurt, granola and passion fruit purée

Mixed berries yoghurt 6.90
Yoghurt, granola, red fruits purée.



Matcha Bircher 7.90
Low-fat greek yogurt, seeds, oat flakes, shredded apple, fruits purée and matcha.

Apricot and raspberry Bircher 7.90
Low-fat greek yogurt, seeds, oat flakes, shredded apple, fruits purée, apricot and raspberries.



Red berries salad 6.90
Strawberry, raspberry and blueberry with fresh mint syrup.

Mix fruits salad 6.90
Strawberry, orange, kiwi, granny apple, grapefruit with fresh mint syrup.

SALADS, SANDWICHES & HOT DISH



Avocado & quinoa salad 14.90
Quinoa with avocado, carrots, raspberries, grapefruit and corn salad.



Chicken & quinoa salad 16.90
Quinoa with chicken, carrots, grapefruit and mango salad.



Tuna & grapefruit sandwich 11.90
Multigrain bread, tuna rillettes with greek yogurt, grapefruit, beet purée and spinach.



Salmon & Avocado sandwich 13.90
Multigrain bread, smoked salmon, tomato, avocado, salad and tzatziki spread.



Chicken with multigrain 12.90
Chicken breast, tomatoes and romaine lettuce on multigrain PAUL flûte with mustard mayonnaise



Mix vegetables omelette 13.90
Omelette with tomatoes, onions, zucchini and thyme.

FRESHLY SQUEEZED JUICES

- Carrot 6.50
- Green Apple celery 6.50
- Watermelon 6.50
- Orange 6.50




- Beetroot & red apple 7.00
- Carrot, orange & ginger 7.00
- Mint cucumber 7.00

FRENCH TRADITIONAL SANDWICHES

All sandwiches are served with mixed salad unless otherwise stated.



Tomato mozzarella 12.90

 Mozzarella cheese, tomato slices and romaine lettuce, on olive bread with pesto spread.



Smoked salmon 13.90

Smoked salmon, romaine lettuce and tomatoes on sesame PAUL flûte with lemon cream cheese spread.



Tuna mayonnaise 11.90

Tuna, lemon and mayonnaise spread with romaine lettuce and tomatoes on a PAUL flûte.



Ham & cheese 12.90

Turkey ham and emmental cheese on soft plain viennoise bread with cheese spread, tomatoes and lettuce.



Beef hamburger 20.90

Homemade burger with beef pattie, romaine lettuce, tomatoes, gherkins, cheddar cheese and topped with a sunny side up. Served with French fries.



Chicken with multigrain 12.90

Chicken breast, tomatoes and romaine lettuce on multigrain PAUL flûte with mustard mayonnaise.



Turkey & egg 12.90

Turkey breast, sliced hard-boiled eggs, romaine lettuce and tomatoes on soft plain viennoise bread with mayonnaise spread.



Chicken club 17.50

Chicken ham, emmental cheese, tomato slices, and egg mayonnaise spread.

SIDE DISHES

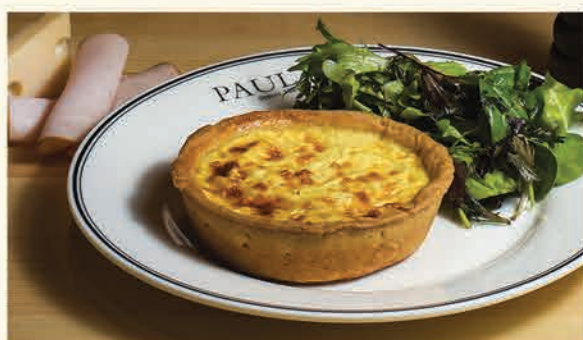
Frites naturelles 6.90

French fries seasoned with salt.

Frites aux parfum de truffes 8.90

French fries seasoned with truffle and topped with parmesan cheese flakes.

FOR THE SMALLER APPETITE




Ham & cheese quiche 18.90

Homemade quiche with turkey ham and emmental cheese.
Served with mixed greens.



Mixed vegetables quiche 17.90

 Homemade quiche with zucchini, mushrooms, red peppers and emmental cheese.
Served with mixed greens.



Omelette complète 16.90

Large omelette (made with 3 eggs) with turkey ham, spinach and cheese, served with toasts, turkey bacon, chicken sausages, potato pancake, Provençale tomato and sautéed button mushrooms.

MAIN COURSES



Wagyu beef rice 22.90
Wagyu beef served with steamed rice, poach egg and homemade sauce.



Shepherd's pie 18.90
Homemade pie with minced beef, carrots, mashed potatoes and emmental cheese.
Served with mixed greens.



Sirloin beef 28.90
Beef sirloin with brown sauce.
Served with a basket of French fries.



Bangers & mash 18.90
Assortment of three grilled chicken and lamb sausages on top of mashed potato and onion gravy.



Roasted chicken leg 18.90
Roasted chicken leg with ratatouille, pumpkin purée and sautéed baby potatoes.



Spicy seafood pasta 26.90
Angel hair pasta with clams and grilled prawns, tossed in olive oil, seafood stock, garlic and chilli flakes.



Pan fried salmon fillet 24.90
Pan fried salmon with crispy mozzarella, fresh salsa and béarnaise sauce.



Sweet & sour cod fish fillet 27.90
Cod fillet, mango salsa in sweet and sour sauce.
Served with steamed rice.



Salted egg soft shell crab pasta 22.90
Angel hair pasta with deep fried soft shell crab tossed in salted egg sauce.



Meatballs pasta 18.90
Angel hair pasta with beef meatballs, parmesan cheese and tossed in tomato sauce



Fish & chips 18.90
Deep fried dory fish with french fries and tartar sauce.



Oxtail stew 22.90
Oxtail stew with potatoes and carrots.

PASTRIES & DESSERTS

TARTS & TARTLETS

Tarte aux fruits rouges Red berries tart.	7.50	Tartelette aux framboises Crème pâtissière and raspberries.	8.20	Tartelette au chocolat Chocolat cream tartlet.	7.00
Tarte aux myrtilles Blueberry tart.	7.50	Tartelette multifruits Crème pâtissière and seasonal fruits.	7.50	Tartelette au citron Lemon cream tartlet.	6.70
Tarte à la rhubarbe Rhubarb tart.	7.50	Tartelette aux fraises Crème pâtissière and strawberries.	7.50	Tartelette au citron meringuée Lemon cream tartlet with soft meringue.	7.00
Tarte aux abricots Apricot tart.	7.50				



MILLEFEUILLES

Millefeuille nature Our famous plain Napoleon.	7.50
Millefeuille au chocolat Puff pastry layered with chocolate crème pâtissière.	7.50
Millefeuille aux fraises Puff pastry layered with strawberries and crème pâtissière.	7.90
Millefeuille à la mangue Puff pastry layered with mango and crème pâtissière.	7.90



ÉCLAIRS

Éclair au café Choux pastry with coffee cream.	6.80
Éclair au chocolat Choux pastry with chocolate cream	6.90
Éclair aux fraises Choux pastry with fresh strawberries and whipped cream.	6.80
Éclair à la vanille Choux pastry with vanilla cream.	6.80



MACARONS

Le grand macaron Extra large almond macaron, available in vanilla, pistachio, chocolate, raspberry and coffee flavours.	7.50
Mini macarons (box of 12 pcs) Box of 12 assorted mini almond macarons.	20.50



CAFÉ/THÉ SURPRISE

Any coffee, cappuccino or tea of your choice served with a mini crème brûlée, 1/2 slice of moelleux chocolat, and 2 mini macarons.	14.00
<i>To change drink to chocolate drink</i>	2.50



CAKES



Flan coco Coconut flan.	6.50	Moelleux citron framboise Lemon and raspberries sponge cake.	8.00
Flan nature Plain flan.	6.50	Palet d'Or Winner for "Best cake in Singapore"! Dark chocolate mousse with flakey hazelnut biscuit and praline feuillantine.	7.00
Flan normand Apple and almond flan.	7.50	Gâteau au chocolat et caramel salé Bitter chocolate and salted caramel mousse coated with milk chocolate and chopped almonds.	7.90
Moelleux au chocolat Our soft dark chocolate cake.	6.50		

FRENCH TOASTS & ICE CREAMS



Pain perdu et banane avec glace 15.90
Toasted brioche.
Served with vanilla soft ice cream and caramelized bananas.

Pain perdu avec glace 14.90
Toasted brioche with powdered sugar.
Served with vanilla soft ice cream, fresh strawberries and caramel sauce.

Crème glacée
Soft ice cream. Choice of vanilla, chocolate, strawberry and mango flavours.
2 scoops 8.90
3 scoops 12.90
Add chantilly cream 1.50



Banana split 14.90
Banana and berries with chocolate, vanilla and strawberry ice cream topped with whipped cream.

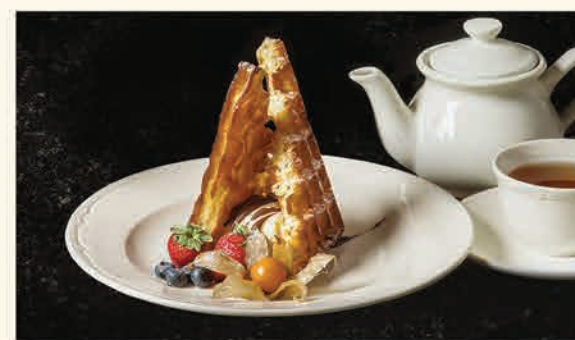
Pêche melba 9.90
Peach and raspberry sauce with vanilla ice cream and whipped cream.

Coupe macaron 14.90
3 scoops of soft ice cream with whipped cream and a mini macaron.

Chocolat liégeois 9.90
Vanilla and chocolate ice cream with whipped cream and chocolate sauce.

Café sur crème glacée 9.90
Vanilla soft ice cream in lightly salted cream and espresso drizzled with chocolate sauce.

WAFFLES & PANCAKES



Gaufre avec glace 14.50
Waffle with fresh berries and vanilla soft ice cream, drizzled with homemade chocolate sauce.

Gaufre au sucre 7.00
Waffle with sugar.

Gaufre au chocolat 7.90
Waffle with chocolate sauce.

Gaufre au chocolat et chantilly 9.00
Waffle with chocolate sauce and whipped cream.

Crêpe au sucre 7.50
Thin French pancake with sugar.

Crêpe au chocolat 8.00
Thin French pancake with chocolate sauce.

Crêpe au chocolat et chantilly 9.00
Thin French pancake with chocolate sauce and whipped cream.

Crêpe sauce à l'orange 9.00
Thin French pancake with orange sauce, vanilla cream and strawberries.

CRÈME BRÛLÉE

Smooth, creamy custard topped with brittle caramelized sugar. 7.90



FRENCH PASTRIES



Chausson aux pommes Apple turnover.	3.80	Gourmandise Rich pastry with crème pâtissière and chocolate chip drops.	3.90
Croissant Butter croissant.	2.80	Pain au chocolat Chocolate croissant.	3.10
Croissant amandes Croissant with frangipane and almonds.	4.20	Palmier Buttery biscuit.	3.40
Escargot aux raisins Rich pastry with crème pâtissière and raisins.	3.80	Tarte au sucre Sugar tart.	3.60

HOT BEVERAGES

COFFEE



Cappucino A velvety treat of espresso and milk topped with cocoa powder.	5.60	Café medici Espresso with chocolate and milk froth, topped with orange zest.	7.50
Café latte A shot of espresso with steamed milk, topped with velvety foam.	5.60	Café miel Espresso with honey and milk froth, topped with cinnamon.	7.50
Café Americano Regular black coffee.	5.10	Café latte glacé A shot of espresso with milk over ice.	6.10
Grand café crème Flat white. Double espresso with velvety foam.	6.60	Americano glacé Regular black coffee over ice.	5.60
Café moka PAUL chocolate with espresso, topped with whipped cream.	7.50	Café moka glacé PAUL hot chocolate with double shot espresso and topped with whipped cream, over ice.	8.00
Marocchino Chocolate and espresso with frothed milk.	7.50	Shakerato glacé Double espresso, flavoured, shaken with ice and strained. Choose from original, vanilla, butterscotch, hazelnut and caramel flavours.	7.50
Espresso A rich and aromatic caffeine shot. Ask for a double shot for only an additional \$1.50!	3.50	Espresso mandorla glacé Almond flavoured milk with espresso over ice.	7.60
Café viennois Regular coffee topped with whipped cream.	6.60		
Petit crème Single espresso topped with a layer of milk foam. Ask for a double shot for only an additional \$1.50!	3.50		

*Our gourmet coffee at PAUL is by **LAVAZZA***

Skimmed or soy milk alternatives available.

Decaf options are available at an additional \$1.00.

Flavourings available at an additional \$1.50.

Choose from hazelnut, butterscotch, vanilla, caramel

TEA

Hot tea by the pot Choose from: English breakfast Earl Grey Vanilla Camomile Green tea Peppermint green tea	6.50
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Milk or lemon is available upon request.



CHOCOLATE & HOT MILK DRINKS

L'Onctueux Our very own blend of PAUL chocolate.	7.90
L'Onctueux glacé Our very own blend of PAUL chocolate over ice.	7.90
Chocolat viennois PAUL chocolate topped with whipped cream.	7.90
Lait chaud A comforting cup of steamed milk. Choose from hazelnut, butterscotch, vanilla and caramel flavours.	4.90



COLD DRINKS

ICED TEAS



Iced tea of the day 7.90

PAUL's homemade fruit-flavoured teas. Check with our friendly staff for today's selection!

Peppermint iced tea 7.90

A refreshing blend of peppermint tea.

Sage & camomile iced tea 7.90

This calming blend of camomile, lemon, honey and sage will ease your nerves and soothe your senses.

Lemongrass iced tea 7.90

A fusion of fresh lemongrass and green tea with a tinge of young ginger.

Lemon iced tea 7.90

All time favourite, the classic lemon iced tea.

Rosemary iced tea 7.90

A refreshing drink packed with antioxidants and a whole lot of rosemary goodness.

JUICES

Carrot 6.50

Green apple celery 6.50

Watermelon 6.50

Orange 6.50

Beetroot and red apple 7.00

Carrot, orange and ginger 7.00

Mint cucumber 7.00



PAUL ICE BLENDED



Old-fashioned lemonade 7.00

Thirst quenching old-fashioned lemonade made with freshly pressed lemon.

Old-fashioned mint lemonade 7.00

Freshly pressed lemon blended with refreshing wild mint for a zesty thirst quencher.

Hazelnut chocolate frappé 7.50

Decadent chocolate blended with espresso and hazelnut.

PAUL Macaron frappé 9.90

Choose from raspberry, chocolate, pistachio, vanilla or coffee.

Tropical frappé 7.00

A refreshing blend of fresh mango, lemon juice, mint leaves and passionfruit.

Multifruits smoothie 9.00

A delectable blend of fresh bananas, red apples, strawberries, blueberries and red grapes.

Mixed berries smoothie 9.00

A berry delicious blend of fresh strawberries, raspberries and blackberries.



Chocolat mint frappé 7.00

Decadent chocolate blended with refreshing wild mint.

Matcha frappé 7.00

Creamy ice blended matcha green tea.

MINERAL WATER

Evian (still water) 6.00

Badoit (sparkling water) 6.50

SOFT DRINKS

Coca Cola/ Coca Cola light 5.00

Sprite 5.00

Orangina 5.00

BEERS & WINES



BEERS

Tiger 12.00
Bottle (330 ml)

CHAMPAGNE

Glass (12 cl) 16.00
Bottle (75 cl) 100.00

RED WINE

Glass (12 cl) 14.00
Bottle (75 cl) 67.00

Half carafe (25 cl) 24.00
Carafe (50 cl) 47.00

WHITE WINE

Glass (12 cl) 14.00
Bottle (75 cl) 67.00

Half carafe (25 cl) 24.00
Carafe (50 cl) 47.00

OUR LOCATIONS

Paragon Shopping Centre

290 Orchard Road, #02-09/K1 Singapore 238859
Restaurant: +65 6262 0263

Ocean Financial Centre Level 1

10 Collyer Quay, #01-01 Singapore 049315
Bakery Shop: +65 6634 9068 | Restaurant: +65 6634 7686

Takashimaya Shopping Centre

391 Orchard Road, #03-16/17 Singapore 238872
Bakery Shop: +65 6836 1914 | Restaurant: +65 6836 5932

Marina Bay Link Mall

8A Marina Boulevard, #B2-07 Singapore 018984
Bakery Shop: +65 6509 8339 | Restaurant: +65 6509 8329

Tanglin Mall

163 Tanglin Road, #01-16/17 Singapore 247933
Bakery Shop: +65 6736 3205 | Restaurant: +65 6736 3257

Westgate

3 Gateway Drive, #01-05 Singapore 608532
Bakery Shop: +65 6369 9082 | Restaurant: +65 6369 9080

Ocean Financial Centre Basement 1



10 Collyer Quay, #B1-01 Singapore 049315
Bakery Shop: +65 6634 9930

Changi Airport Terminal 1


Departure/Transit Lounge West Level 2, #02-26 Singapore 819642
Bakery Shop: +65 6542 6468

www.paul-singapore.com

Order online at www.catering.paul-singapore.com

 PAUL1889.singapore  PAULbakery_sg

Use #paulsg when you share on Instagram



Leave your events
catering setup to us!

Enquire with our catering team at
catering@paul-singapore.com

*Menu may contain allergens. Please approach our staff for enquiries.
Presentation of actual dishes may differ from pictures shown. Our products are subject to availability.
All products may contain traces of peanuts. No pork, no lard.*