PAUL depuis 1889

FRENCH BAKERY RESTAURANT

www.paulsgcatering.com

2020

PRODUCTS AVAILABLE



BREADS



BAKED PASTRIES



SANDWICHES

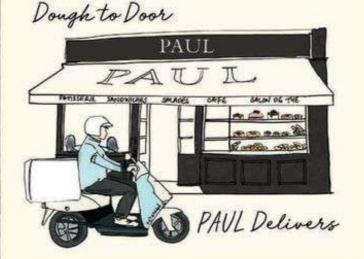


DESSERTS



WHOLE CAKES





ORDER ONLINE NOW!

Combining the traditional with a contemporary spin, our chefs have created a unique online menu for you. Traditional bakes with a creative and local twist!

From our freshly baked viennoiseries to our mouth -watering pastries, all your favourite French bakes are now available online at your convenience.

Simply place your PAUL orders via our online store at www.paulsgcatering.com

Newly launched mini boxes for intimate home parties starting from only \$13 per box! FREE delivery for orders above \$60.

PAUL, bakers at heart

With more than 130 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: love for bread, the French "art de vivre" and the constant monitoring of the quality of our products.

We still make every loaf by hand, from scratch, every day, using specially imported French flour. Don't forget to grab our freshly baked breads!



BREAKFAST MENU

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

BREAKFAST SETS



Available until 11.30 am daily

7.90 Petit déjeuner chocolat 10.00 Americano, Tea or Steamed milk + Viennoiserie or Breakfast bread of your choice Chocolate, Moka or Chocolate viennois + Viennoiserie or Breakfast bread of your choice 8.90 Le cappuccino Baker's basket 9.90 Cappuccino + Viennoiserie or Breakfast bread of your choice 1 soft roll + 1 country roll + 1/3 plain baguette with jam and butter 12.50 Le continental Patissier's basket 10.50 1 croissant + 1 pain au chocolat + 1 escargot aux raisins + 1/3 plain baguette with jam and Any hot drink + Viennoiserie or Breakfast bread of your choice + small orange juice

VIENNOISERIE: FRESHLY BAKED FRENCH PASTRIES



Chausson aux pommes	3.90	Gourmandise	3.90
Apple turnover		Rich pastry with custard cream	
Croissant	2.90	and chocolate chip drops	
Butter croissant	2.50	Pain au chocolat	3.20
Croissant amandes	4.20	Chocolate croissant	
Croissant with almond filling and almonds	1.20	Palmier	3.00
Escargot aux raisins	3.90	Buttery biscuit	

WAFFLES & PANCAKES



Gaufre au sucre Waffle with sugar	7.50
Gaufre chocolat Waffle with chocolate sauce	8.20
Gaufre chocolat et chantilly Waffle with chocolate sauce and whipped crear	9.00 m
Crêpe au sucre Thin French pancake with sugar	7.50
Crêpe chocolat Thin French pancake with chocolate sauce	8.20
Crêpe chocolat & chantilly Thin French pancake with chocolate sauce and whipped cream	9.00

BREAKFAST BREADS

2.80



ALL DAY BREAKFAST



Eggs benedict

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



Omelette complète

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.



22.90

Breakfast steak

16.90

Beef sirloin steak 100g with French fries, turkey bacon, fried egg, Provençale tomato and sautéed button mushrooms



Breakfast eggs

15.90 Eggs in your choice of style (fried, scrambled or omelette) served with toasts, turkey bacon, chicken sausages, 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.



Avocado brioche

16.90 Two poached eggs on toasted brioche with avocado, cherry tomatoes and lemon zest.



15.90

15.90

Croque-monsieur

Toasted pain de mie with turkey ham, emmental cheese and cream. Top up \$2 for fried egg. Served with mixed greens



Smoked salmon on potato pancake

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.



Scrambled eggs tartine

Tartine bread topped with two scrambled eggs, sautéed button mushrooms and avocado slices



Ham & cheese french toast

Toasted brioche with turkey ham, cheddar cheese and turkey bacon. Served with mixed greens.



Banana french toast

15.90

Toasted brioche with bananas, caramel sauce and whipped cream.

14.90

SAVOURY RANGE

Available from 11.30 am daily

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

APPETISERS





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



18.90

Smoked salmon tartine Tartine bread topped with smoked salmon, avocado slices, onions, cherry tomatoes and tartar sauce.

SALADS



19.90 Grilled beef salad Grilled beef with asparagus, avocado, tomatoes, coriander and mixed salad.



19.90 Niçoise salad Griffed tuna loin, romaine lettuce, red onions, French beans, eggs, potatoes, tomatoes and black olives.



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



FRENCH TRADITIONAL SANDWICHES

All sandwiches are served with mixed salad unless otherwise stated.





Smoked salmon

13.90

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



Tomato mozzarella

12.90

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



Tuna mayonnaise

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



Ham & cheese

Turkey ham and emmental cheese on a PAUL flûte with butter spread.

SIDE DISHES

Frites nature

6.90

8.90

French fries seasoned with salt

Frites parfumees à la truffe

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



Camembert sandwich

Camembert cheese and romain lettuce on a sesame PAUL flûte with butter spread.

To ensure the perfect French flavour, the flour used to prepare all our bread is the same used in our Parisian bakeries. Also, our bakers are expertly trained by our master bakers from France.

6



KID'S MENU \$15.90

Main

Mini turkey ham and cheese burger, served with French fries

Mini hawaiian pizza with cheese, turkey ham and pineapple



1 scoop of ice cream or 1/2 slice of Moelleux Chocolat

Drink

A glass of Coca Cola, Orange juice or Milk

MAIN COURSES



Codfish with lemon caper 29.90 Pan-fried codfish with roasted baby potatoes in lemon butter capers sauce.



Chicken roulade 23.90
Baked chicken and spinach with pumpkin puree, roasted potatoes and mustard sauce.

Served with mixed greens.



Sirloin beef 28.90
Beef sirloin steak 200g with French fries and brown sauce.
Served with French fries.



Fish & chips 19.90 Deep fried dory fish with French fries and tartar sauce



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



Eggplant gratin 20.90
Grilled eggplant with tomato sauce, parmesan cheese and rocket salad.



Grilled lamb cutlet 29.90
Grilled lamb cutlets with roasted potatoes, French beans, cherry tomatoes and brown sauce.



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



Creamy mushroom pasta 16.90
Creamy fusilli pasta with mushrooms and parmesan cheese.



Pan fried salmon fillet 25.90
Pan fried salmon with crispy mozzarella, fresh salsa and béarnaise sauce.



Bangers & mash 19.90
Assortment of three grilled chicken and lamb sausages on top of mashed potato and onion gravy.



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



SALADS & SANDWICHES



Chickpeas & avocado salad Chickpeas with kale, avocado, red onions and cherry tomatoes in creamy basil dressing.



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



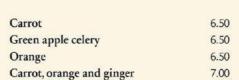


Salmon & avocado sandwich 14.90 Multigrain bread, smoked salmon, tomatoes, avocado, salad and tzatziki spread.



Corn, avocado & quinoa salad 15.90 Quinoa with avocado, carrots, raspberries, grapefruit and corn salad.

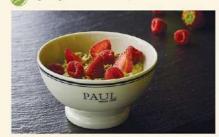
FRESHLY SQUEEZED JUICES



YOGURTS

Passion fruit yogurt	
Yogurt, granola and passion fruit puree.	

6.90 Mixed berries yogurt Yogurt, granola, red fruits puree.



Apricot and raspberry bircher Low-fat greek yogurt, seeds, oat flakes, shredded apple, fruits puree, apricot and raspberries.



Red fruits salad 6.90 Mix berries with fresh mint syrup.