MENU
SEP 2026

PAUL

depuis 1889

FRENCH BAKERY | LE RESTAURANT

Dear Friends of PAUL,

In 1889, our journey began in France, where my great-great-grandparents founded PAUL bakery. Today, we're proud to serve our traditional breads and pastries across 59 countries, with over 850 outlets worldwide.

Singapore, a market we've cherished for over a decade, holds a special place in our hearts. With ten thriving outlets and more to come, we're delighted to see you embrace the PAUL "Art De Vivre" with our handcrafted coffee drinks and viennoiseries.

For five generations, PAUL has been dedicated to sharing gourmet delights from French baking and pastry traditions, served in authentic settings.

In 2018, as part of our commitment to our mission of sustainable growth, we extended our focus to creating meaningful moments around healthy, quality, and enjoyable products. This journey is underpinned by our Corporate Social Responsibility (CSR) commitment, reflecting our intention to make a positive impact by addressing environmental, social, health, and ethical issues.

At PAUL, we invite you to savour life's joys and never lose your passion for enjoying delicious food and living well. Thank you for being a part of our journey.



Maxime HOLDER
Chairman PAUL



SELECT
French wheat flour
for your bread



BAN
Artificial food colouring
and flavours



FIGHT
Against food waste



First Bite

BREAKFAST MENU

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



BREAKFAST SET



Available until 11.30 am daily

Le parisien 9.90
Americano, tea or steamed milk + viennoiserie or breakfast bread of your choice.

Le cappuccino 10.90
Cappuccino + viennoiserie or breakfast bread of your choice.

Le continental 13.90
Any hot drink + viennoiserie or breakfast bread of your choice + small orange juice.

Petit-déjeuner chocolat 11.90
Chocolate, moka or chocolate viennois + breakfast bread of your choice or viennoiserie.

Pâtissier's basket 12.90
1 croissant + 1 pain au chocolat + 1 escargot aux raisins + 1/3 plain baguette with jam and butter.

VIENNOISERIE | FRESHLY BAKED FRENCH PASTRY



Chausson aux pommes 4.90
Apple turnover.

Croissant 4.30
Butter croissant.

Croissant aux amandes 5.30
Croissant with almond filling and almonds.

Escargot aux raisins 4.60
Rich pastry with custard cream and raisins.

Pain au chocolat 4.80
Chocolate croissant.

Palmier 4.20
Buttery biscuit.



ALL DAY BREAKFAST



Croque monsieur truffle 21.90

Toasted pain de mie with turkey ham, emmental cheese, mushrooms, and truffle salsa.

Served with cherry tomatoes & mixed greens.



Cheese omelette complète 24.90

Large omelette (made with 3 eggs) and emmental cheese, served with toast, turkey bacon, chicken sausage, mushrooms, potato pancake, cherry tomatoes and mixed greens.



Breakfast steak & egg 27.90

Beef sirloin steak (100g) served with toast, potato pancake, turkey bacon, avocado, cherry tomatoes, mushrooms and mixed greens, topped with fried egg.



Breakfast eggs 22.90

Eggs in your choice of style (fried, scrambled or omelette) served with toast, turkey bacon, chicken sausage, mushrooms, potato pancake, cherry tomatoes and mixed greens.



Salmon benedict 23.90

Two poached eggs on smoked salmon, fresh spinach and toasted brioche, topped with hollandaise sauce.

Served with cherry tomatoes and mixed greens.



Croissant benedict 20.90

Butter croissant with smoked turkey breast, two poached eggs, and cheese hollandaise sauce.

Served with cherry tomatoes and mixed greens.



Philly beef sandwich NEW 23.90

Sourdough bread, grilled sliced beef, provolone cheese, orange cheddar cheese, baby spinach, white onion, and red pepper.



Mushroom omelette NEW 21.90

Large omelette (made with 3 eggs), shiitake and button mushrooms with parmesan cheese, served with potato pancake, cherry tomatoes and mixed greens.



Avocado brioche 21.90

Two poached eggs on toasted brioche with avocado, fresh spinach, cherry tomatoes, mixed greens and lemon zest.

Add cheese slices at 4.00.



Scrambled eggs tartine 20.90

Sourdough bread topped with scrambled eggs, fresh spinach and avocado.

Served with cherry tomatoes & mixed greens.



Croque madame 19.90

Toasted pain de mie with turkey ham and emmental cheese, topped with fried egg.

Served with cherry tomatoes & mixed greens.

Croque monsieur 18.90

Without fried egg.

Add ons

(Available only with purchase of All Day Breakfast or Main Course. Not sold separately.)

Half avocado	6.00
Turkey bacon (1 pc)	4.00
Sautéed mushrooms	4.00
Chicken sausage (1 pc)	4.00
Smoked salmon	8.00
Fried egg	2.50
Cheese slices (2 pcs)	4.00

SAVOURY RANGE

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

APPETISER



Soup of the day 9.90
PAUL's mouth-watering soups are prepared fresh every day! Kindly check with our friendly staff for today's special.



Onion soup 15.90
French onion soup with cheesy toast in a bread bowl.



Shrimp bisque 16.90
Meaty shrimps in a thick and creamy bisque soup.



Truffle mushroom soup NEW 15.90
Creamy portobello mushroom soup with truffle paste and truffle oil.



Shakshuka NEW 21.90
Whole peeled tomatoes, onion, capsicum, egg and jalapeño, seasoned and served with a bread basket.



Mushroom & truffle tartine 18.90
Country bread baked with mayonnaise, button mushrooms, emmental cheese and topped with truffle salsa.



Avocado tomato tartine 19.90
Country bread with smashed avocado, tomatoes, nuts, and olive oil.



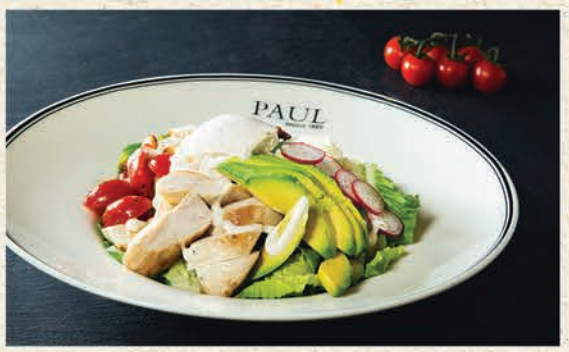
Duck rillette NEW 20.90
House duck rillette served with cherry tomatoes, green olives, kale leaves, PAUL apricot jam and bread.



Beef & avocado salad 26.90
Teriyaki beef sirloin steak with avocado, mixed greens, cucumber, cherry tomatoes, sweet corn, edamame, crispy onions and japanese sesame dressing.



Smoked salmon salad 23.90
Smoked salmon with mixed greens, olives, quail eggs, radish, cucumber, cherry tomatoes, edamame and tangy dressing.



Chicken & avocado caesar salad 22.90
Grilled chicken breast with poached egg, avocado, cherry tomatoes, vegan bacon bits, raisins, romaine lettuce, croutons, parmesan cheese and caesar dressing.



Prawn salad NEW 24.90
Prawns with mixed greens, mandarin oranges, cucumber, baby radish, dried cranberries, cherry tomatoes and apricot dressing.

Feeling Wholesome



Fresh fruits acai bowl 14.90
Acai berries with strawberries, blueberries and banana.



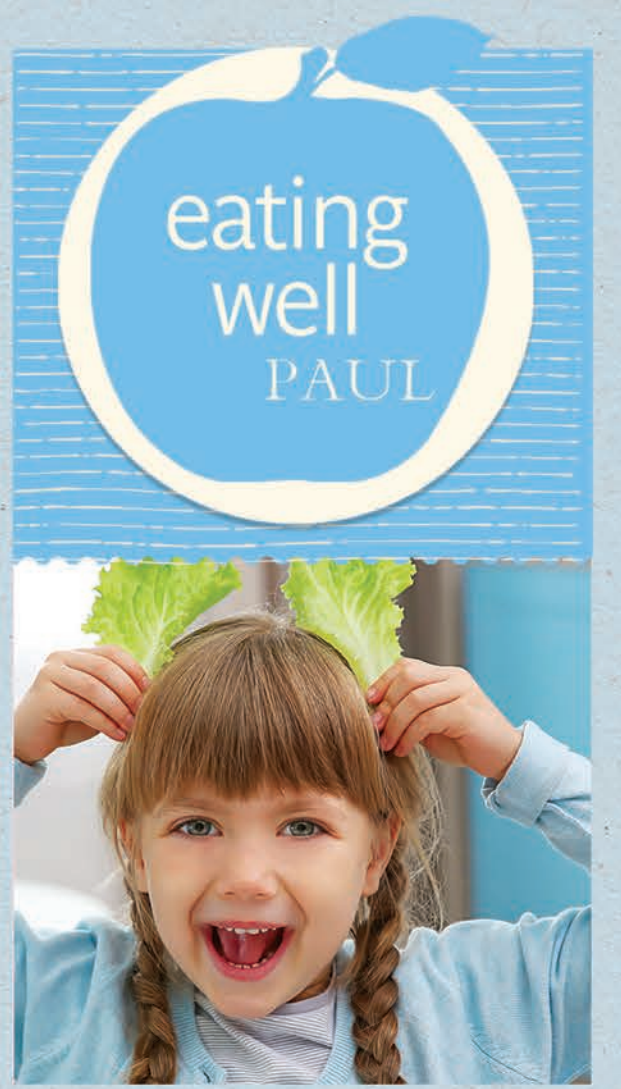
Peanut butter acai bowl 14.90
Acai berries with peanut butter and banana.



Fresh fruits yoghurt 9.90
Low-fat greek yoghurt, strawberries, blueberries and banana.



Granola yoghurt 10.90
Low-fat greek yoghurt, strawberries, raisins and granola.





Bircher muesli 10.90
Muesli with mandarin oranges, green apples, strawberries, blueberries and almonds.



Smoked salmon & avocado 14.90
Multigrain flûte, smoked salmon, tomatoes, avocado, lettuce and lemon cream cheese spread.
Served with mixed greens.





Chicken breast 13.90
Multigrain flûte, chicken breast, tomatoes, romaine lettuce and mustard mayonnaise spread.
Served with mixed greens.



Nordic avocado tartine 20.90
Nordic bread with scrambled eggs, avocado and cherry tomatoes.
Served with mixed greens.

Fresh juice

Orange	8.50
Carrot	8.50
Orange, carrot & ginger	8.90
Tomato, orange & carrot	8.90
Green apple & celery	8.90

FRENCH TRADITIONAL SANDWICH

All sandwiches are served with mixed salad unless otherwise stated.

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.



Camembert 12.90
Camembert cheese and romaine lettuce on a sesame PAUL flûte with butter spread.



Ham & cheese 12.90
Turkey ham and emmental cheese on a PAUL flûte with butter spread.



Tuna mayonnaise 12.90
Tuna, lemon and mayonnaise spread with romaine lettuce and tomatoes on a PAUL flûte.



Smoked salmon 13.90
Smoked salmon, romaine lettuce and tomatoes on a sesame PAUL flûte with lemon cream cheese spread.



Tomato & mozzarella 12.90
Mozzarella cheese, tomatoes and romaine lettuce, on olive bread with pesto spread.

SIDE DISH



Loaded beef bolognese nachos NEW 22.90
Crispy nacho chips topped with beef bolognese, guacamole, tomato sauce, jalapeño, parmesan cheese and spring onion.



Classic fries 12.90
French fries seasoned with salt and served with cheese dip.



Shared platter 25.90
Chicken lollipops, breaded pollock, truffle mozzarella cheese sticks, chicken sausages and assorted dips.



Truffle & parmesan fries 16.90
French fries seasoned with truffle oil and parmesan cheese flakes, served with tartar sauce and truffle salsa.

KIDS MENU

16.90

Kindly make a selection from the choices below for each category.

Main

Fish & chips
Mushroom carbonara pasta
Meatballs tomato pasta
Chicken lollipops and fries

Dessert

Single scoop of ice cream
1/2 slice of moelleux chocolat cake

Drink

Sprite
Orange juice
Milk

For children aged 12 and under.

MAIN COURSE



Miso codfish 42.90
Baked miso marinated codfish, baby potatoes, furikake, cherry tomatoes, romaine lettuce and dashi mayonnaise sauce.



Beef stroganoff pasta 29.90
Creamy spaghettini with pan-seared beef sirloin, mushrooms, red peppers, vegan bacon bits and parmesan cheese.



Fish & chips 26.90
Battered fish fillet with french fries and tartar sauce.
Upgrade to truffle fries at 4.00.



Garlic & herb lamb chop NEW 39.90
Herb-marinated lamb chop served with mashed potato, grilled garlic, asparagus, cherry tomatoes, brown sauce and yoghurt.



Beef hamburg omu rice NEW 25.90
Fried rice with beef hamburg patties, shimeji and button mushrooms, topped with scrambled egg, brown sauce and tomato sauce.



Steak & fries 36.90
Beef sirloin steak (200g) with homemade black pepper sauce.
Served with french fries and mixed greens.



Duck confit 34.90
Duck confit with mashed potatoes, romaine lettuce, cherry tomatoes and rosemary sauce.



Creamy garlic chicken NEW 28.90
Marinated chicken breast with mashed potato, asparagus and cherry tomatoes, served with garlic cream sauce.



Gourmet beef burger 28.90
Homemade burger bun with a beef patty, lettuce, tomatoes, cheddar cheese, and tartar sauce, topped with a fried egg and served with a side of french fries.
Upgrade to truffle fries at 4.00.



Soft shell crab salted egg pasta NEW 32.90
Spaghettini pasta with crispy soft shell crab in salted egg sauce, finished with spring onion and fresh chilli.



King prawn & scallop pasta 36.90
Spaghettini pasta with pan fried scallops, baked garlic butter king prawns, olive oil, dried shrimps and freshly cut chilli.



Mushroom cream pasta 24.90
Creamy spaghettini pasta with crispy shimeji mushroom, button mushrooms and parmesan cheese topped with vegan bacon bits.
Add turkey bacon or chicken breast at 4.00.

Sweet Endings

TART & TARTLET

Tartelette au citron meringuée 8.20
Lemon cream tartlet with soft meringue.







Tarte aux myrtilles 9.20
Blueberry tart.

Tarte à la rhubarbe 8.90
Rhubarb tart.

Strawberry tart NEW 8.90
Custard cream and strawberries.

Blueberry tart NEW 8.50
Custard cream and blueberries.

Cheese tart NEW 8.50
Cream cheese puff tart.

Tartelette au chocolat 8.00
Chocolate cream tartlet.

Tartelette au citron meringuée 8.20
Lemon cream tartlet with soft meringuee.

MILLEFEUILLE

Millefeuille nature 8.20
Our famous plain Napoleon.



MACARON

Le grand macaron 7.90
Extra large almond macaron, available in assorted flavours.

Mini macarons (box of 12 pcs) 25.90
Box of 12 assorted mini almond macarons.



ÉCLAIR

Éclair au chocolat 8.30
Choux pastry with chocolate cream.

Éclair aux fraises 8.90
Choux pastry with fresh strawberries and whipped cream.



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. 18.90

To change beverage to hot chocolate 2.50





CAKE



Moelleux au chocolat 8.00
Our soft dark chocolate cake.
Add 1 scoop of ice cream at 5.90.

Sliced cake of the day 9.90
Kindly check with our friendly staff for today's special.



Flan nature 7.90
Plain flan.

Flan normand 8.30
Apple and almond flan.
Add 1 scoop of ice cream at 5.90.

PANCAKE



Crêpe au chocolat et chantilly 11.90
Thin french pancake with chocolate sauce and whipped cream.
Add 1 scoop of ice cream at 5.90.

Crêpe au sucre 8.90
Thin french pancake with sugar.
Add chocolate sauce at 1.00.

FRENCH TOAST & ICE CREAM



Sticky date pudding NEW 16.90
Homemade warm sticky date pudding with vanilla ice cream.

French toast & ice cream 17.90
Toasted brioche with vanilla ice cream, fresh strawberries, caramel sauce and powdered sugar.

Ice cream
Choice of vanilla or chocolate.

2 scoops	8.90
3 scoops	12.90
Add chantilly cream	1.50



Apple crumble NEW 17.90
Warm spiced apple filling with a buttery crumble, topped with vanilla ice cream.

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

Café sur crème glacée 9.90
Vanilla ice cream with whipped cream, drizzled with espresso and chocolate sauce.

WAFFLE



Waffle & macaron sundae 18.90
Waffle with berries, vanilla and chocolate ice cream, macarons, almonds, chocolate and caramel sauce.

Gaufre au chocolat et chantilly 11.90
Waffle with chocolate sauce and whipped cream.
Add 1 scoop of ice cream at 5.90.

Gaufre au sucre 8.90
Waffle with sugar.
Add chocolate sauce at 1.00.

Try our Signature

Berries crème brûlée 13.90
Smooth, creamy custard topped with brittle caramelised sugar and berries.



BEVERAGE

COFFEE





Cappuccino B 3% sugar 7.20
A velvety treat of espresso and milk topped with cocoa powder.

Café latte B 3% sugar 7.20
A shot of espresso with steamed milk, topped with velvety foam.

Café americano A 0% sugar 6.50
Regular black coffee.

Grand café crème B 3% sugar 7.80
Flat white..Double espresso with velvety foam.

Café moka D 11% sugar 8.20
PAUL chocolate with espresso, topped with whipped cream.

Marocchino C 9% sugar 8.00
Chocolate and espresso with frothed milk.

Espresso A 0% sugar 4.50
A rich and aromatic caffeine shot.
Ask for a double shot for only an additional 1.50!

Café viennois B 3% sugar 8.00
Regular coffee topped with whipped cream.

Petit crème B 3% sugar 4.90
Single espresso topped with a layer of milk foam.
Ask for a double shot for only an additional 1.50!

Café medici D 10% sugar 8.20
Espresso with chocolate and milk froth, topped with orange zest.

Café miel B 3% sugar 8.20
Espresso with honey and milk froth, topped with cinnamon.

Café latte glacé B 2% sugar 7.50
A shot of espresso with milk over ice.

Americano glacé A 0% sugar 6.90
Regular black coffee over ice.

Café moka glacé C 9% sugar 9.00
PAUL chocolate with double shot espresso, topped with whipped cream over ice.

Shakerato glacé C 9% sugar 8.20
Double espresso, flavoured, shaken with ice and strained. Choose from original, vanilla, butterscotch, hazelnut and caramel flavours.

Espresso mandorla glacé B 3% sugar 8.20
Almond flavoured milk with espresso over ice.

Decaf option is available at an additional 1.00.

Flavourings are available at an additional 1.50.
Choose from hazelnut,butterscotch, vanilla, caramel.

Skimmed, oat, coconut, and soy milk alternatives are available at no additional charge.

TEA

Hot tea by the pot A 0% sugar 8.50
English breakfast, earl grey, chamomile, green tea or peppermint green tea.

Chai latte C 9% sugar 8.20
Black tea with a blend of aromatic spices and fresh milk.

Chai latte glacé C 8% sugar 8.60
Black tea with a blend of aromatic spices and fresh milk over ice.



CHOCOLATE & MILK

Chocolat D 14% sugar 8.90
Our very own blend of PAUL chocolate.

Chocolat glacé D 11% sugar 9.10
Our very own blend of PAUL chocolate over ice.

Chocolat viennois D 15% sugar 9.30
PAUL chocolate topped with whipped cream.

Lait chaud C 9% sugar 5.20
A comforting cup of steamed milk.
Choose from hazelnut, butterscotch, vanilla or caramel flavours.

Matcha latte B 3% sugar 8.20
Whisked matcha with milk.

Matcha latte glacé B 2% sugar 8.50
Whisked matcha with milk over ice.





BEVERAGE



ICED TEA

Iced tea of the day C 8% sugar 8.00
PAUL's homemade fruit-flavoured teas.
Check with our friendly staff for today's selection!

Peppermint iced tea C 6% sugar 8.00
A refreshing blend of peppermint tea.

Lemongrass iced tea C 6% sugar 8.00
A fusion of fresh lemongrass and green tea with a tinge of young ginger.

Lemon iced tea C 6% sugar 8.00
All-time favourite, the classic lemon iced tea.

Kombucha B 1% sugar 9.10
Yuzu lavender, jasmine hibiscus or strawberry mint.



FRESH JUICE

Orange	A 0% sugar	8.50
Carrot	A 0% sugar	8.50
Orange, carrot & ginger	A 0% sugar	8.90
Tomato, orange & carrot	A 0% sugar	8.90
Green apple & celery	A 0% sugar	8.90

CREATED BY Perrier Maison Perrier FRANCE

MOCKTAILS

Green apple mojito	C 8% sugar	9.90
Lychee splash	B 3% sugar	9.90
Lime & ginger mule	C 8% sugar	9.90
Maison Perrier Chic - Piña Fizz	B 2% sugar	9.90
Maison Perrier Chic - Lemonjito	B 2% sugar	9.90



PAUL ICE BLENDED



Old-fashioned lemonade C 6% sugar 9.50
Thirst quenching old-fashioned lemonade made with lemon juice.

Old-fashioned mint lemonade D 12% sugar 9.50
Lemon juice blended with refreshing wild mint for a zesty thirst quencher.

Hazelnut chocolate frappé D 17% sugar 9.50
Decadent chocolate blended with espresso and hazelnut.

Tropical frappé C 8% sugar 9.50
A refreshing blend of fresh mango, lemon juice, mint leaves and passionfruit.

Mixed berries smoothie C 6% sugar 9.50
A berry delicious blend of fresh strawberries, raspberries and blackberries.

Avocado banana smoothie C 6% sugar 9.50
Creamy avocado and banana with honey.

Chocolate mint banana frappé D 21% sugar 9.50
Chocolate blended with mint and banana.

Matcha frappé B 1% sugar 9.50
Creamy ice blended matcha green tea.

PAUL macaron frappé D 12% sugar 9.90
Available in assorted flavours.
Please enquire with our friendly staff.

Pistachio PB caramel shake D 30% sugar 10.30
Pistachio, peanut butter, caramel and vanilla ice cream milkshake.

Strawberry milkshake D 27% sugar 10.30
Fresh strawberries and vanilla ice cream milkshake.



SOFT DRINK

Coca Cola classic	D 12% sugar	5.60
Coca Cola zero	A 0% sugar	5.60
Sprite	D 12% sugar	5.60
Maison Perrier Forever	A 0% sugar	7.50

Citrus & cherry blossom
Raspberry & rose
Ginger & lime
Strawberry

MINERAL WATER

Evian still water	A 0% sugar	6.70
Perrier sparkling water	A 0% sugar	7.20

OUR LOCATIONS

MAISON
PAUL

Paragon Shopping Centre
290 Orchard Road, #02-08/09/K1 Singapore 238859

PAUL
depuis 1889

Suntec City Mall
3 Temasek Boulevard, #01-302/304 Singapore 038983

Takashimaya Shopping Centre
391 Orchard Road, #04-21 Singapore 238872

Tanglin Mall
163 Tanglin Road, #01-118/120 Singapore 247933

Ocean Financial Centre Level 1
10 Collyer Quay, #01-01 Singapore 049315

Marina Bay Link Mall
8A Marina Boulevard, #B2-07 Singapore 018984

Jewel Changi Airport
78 Airport Boulevard, #B1-225 Singapore 819666

PAUL
LE CAFÉ

Ocean Financial Centre Basement 1
10 Collyer Quay, #B1-01
Singapore 049315

8 Robinson
8 Robinson Road, #01-01
Singapore 048544

Changi Airport Terminal 1
Departure/Transit Lounge West
Level 2, #02-26 Singapore 819642

PAUL1889.singapore PAULbakerysg
Use #paulbakerysg when you share on Instagram

www.paul-singapore.com





Scan the QR to find out more about Nutri-Grade "grades" for your beverage

NUTRI-GRADE A B C D 0% sugar

Allergen information for each item pertains to the main ingredients.
All products are prepared in a facility that processes nuts and other allergens; therefore, traces may still be present.
We strongly advise individuals with severe allergies to refrain from consuming any of our products.
All our products are pork-free and lard-free.
Please note that the presentation of actual dishes may vary from the images shown, and all products are subject to availability.