

PAUL BRUNCH FESTIVAL

All Day Brunch

From Mother's Day- PAUL 3rd Anniversary

MAY 10 TO MAY 20 (8 am- 8pm)

PAUL SAVOURY FEAST \$37

Watermelon Carpaccio Salad

Breakfast Burger

House-made brioche, scrambled eggs, crispy bacon, grilled spinach, avocado, Swiss cheese and spicy mayo; served with hash crispy potatoes.

Coconut & strawberry gateau

Coconut rice milk pudding, strawberry and vanilla compote, white chocolate coating, strawberry montee and fresh strawberries.

VEGAN FEAST \$33

Watermelon Carpaccio Salad

Breakfast Croissant

Vegan croissant, fresh arugula, grilled portobello, candied walnuts, tofu crumbles, vegan spicy mayo; served with hash crispy potatoes.

Deconstructed Vegan Millefeuille

Flaky filo dough crisps, vegan vanilla and orange pastry cream, hazelnut praline, roasted hazelnuts and fresh orange

SWEET FONDUE

Paul signature house-made levain waffles and hazelnut spread, sautéed bananas, mixed berries, mascarpone whipped cream; served with chocolate fondue.

Substitute to PAUL Crêpe +4.00

\$26

ADD ONS

Double Chocolate	\$12.00
Mini Macarons (4)	\$7.00
Mini Viennoiserie (3)	\$7.00
Deconstructed cookie	\$3.00
Extra fruit mix	\$6.00

The bar

The background features two glasses of cocktails. On the left is a tall, slender glass containing a yellow drink with ice and a lemon slice. On the right is a shorter, wider glass containing a reddish-orange drink with ice and a peach slice. The glasses are set against a light, textured background.

BLUE MIMOSA (2 OZ)

Bombay gin, Blue curaçao, lemon juice,
sugar syrup, prosecco.

\$14.00

APEROL SPRITZ (2 OZ)

Aperol, club soda, prosecco.

\$14.00

LIMONCELLO SPRITZ (2 OZ)

Limoncello, club soda, prosecco.

\$14.00

LYCHEE SPRITZ (2 OZ)

Soho lychee liquor, crème de cassis, lychee
juice, club soda, prosecco.

\$14.00

PEACH SPRITZ (2 OZ)

Apricot liquor, peach puree, club soda,
prosecco.

\$14.00