

## Breakfast Assortments

(Small serves 4-6 / Large serves 8-10)

Served with a choice of organic coffee *or* tea

### Mini Pastries & Baker's Basket 510 / 630

muffin, croissant, pains au chocolat, scones and our organic breads served with butter, organic jams and our signature spreads

### Parfaits & Mini Pastries 650 / 975

organic granola and yogurt parfaits with mini pastries

### Mini Croissant Sandwiches 600 / 900

smoked salmon with egg, ham & Emmental cheese and avocado served with fresh fruit salad



## Breakfast à la Carte

(Small serves 4-6 / Large serves 8-10)

### Mini Pastries 350 / 640

muffins, croissants, pains au chocolat, scones

### Mini Croissant Board 350 / 640

choice of croissants *or* pains au chocolat, served with served with butter and organic jams

### Mini Muffin Board 350 / 640

fruits, chocolate, and seasonal muffins

### Smoked Salmon Board 740

### 🌱 Fresh Fruit Salad 390 / 700

### Mini Croissant Sandwiches 470 / 870

smoked salmon with egg, ham and Emmental cheese, avocado

### Organic Granola & Yogurt Parfaits 275 / 470

(6 or 12 individual cups)

### Organic Baker's Basket 108 / 128

an assortment of our baguette, wheat, rye, and five-grain raisin breads; served with butter, organic jams and our signature spreads



## Tartines

420 / 740

(Small choice of 4, serves 4-6 / Large choice of 8, serves 8-10)

Our Belgian open-faced sandwiches on organic breads\*

### Smoked Salmon Ham & Emmental Cheese

### 🌱 Beetroot Hummus Prosciutto & Ricotta

### Rustic Tuna & Capers Chicken Curry

### Seasonal Tartine 🌱 Artichoke Hummus

## Baguette or Classic Sandwiches 460 / 780

(Small choice of 3, serves 4-6 / Large choice of 6, serves 8-10)

### Chicken Curry Rustic Tuna & Capers

### Ham & Emmental Cheese 🌱 Beetroot Hummus

### 🌱 Baba Ganoush Prosciutto & Ricotta

### Smoked Salmon

🌱 100% Botanical/Vegan

Items and pricing may vary based on region

## Salads

(Small serves 4-6 / Large serves 8-10)

Served with a basket of our organic breads

### 🌱 Garden Greens 235 / 390

with shaved vegetables and house vinaigrette

### 🌱 Quinoa Taboulé 315 / 470

avocado, frisée, arugula, chickpeas and basil vinaigrette

### Kale Caesar 315 / 470

kale, Parmesan, croutons and Caesar dressing  
add grilled chicken +120 / 235  
add smoked salmon +155 / 300

### Grilled Chicken Cobb 470 / 700

organic egg, avocado, blue cheese, bacon and mustard dressing

### Seasonal Salad 430 / 665



## Lunch Assortments

(Small serves 4-6 / Large serves 8-10)

Served with your choice of kale caesar, quinoa taboulé *or* garden greens

### Tartine with Salad 625 / 1015

### Baguette *or* Classic Sandwich with Salad 700 / 1170

### Add Small Mini Tart Board +240



## Savory Sharing Platters (serves 10)

Served with a basket of our organic breads

### **Crudité Board** 585

grape tomatoes, carrots, cucumber, baba ganoush, beetroot hummus, herbed farmers cheese

### **Artisanal Cheese Board** 890

selection of cheeses with seasonal accoutrements

### **Cheese & Charcuterie Board** 940

selection of artisanal cheeses and meats with seasonal accoutrements

## Sweet Sharing Platters (serves 10)

### **Mini Tarts Board** 510

lemon, chocolate, and seasonal fruits

### **Chocolate & Berries Board** 390

mini Belgian brownies, chocolate chip cookies and fresh strawberries

### **Cookie Board** 350

chocolate chip, white chocolate, macadamia nuts and seasonal cookies



## Organic Beverages

	(serves 8-10)		(per person)
<b>Coffee</b>	<b>195</b>	<b>Water</b> (250ml)	<b>20</b>
medium roast <i>or</i> decaf		still <i>or</i> sparkling	
<b>Tea</b>	<b>195</b>		(serves 6-8)
(select one type of tea)		<b>Orange Juice</b>	<b>175</b>
brussels breakfast, english		<b>Apple Juice</b>	<b>180</b>
breakfast, earl grey, chunmee		<b>Mint Lemonade</b> ✓	<b>155</b>
green, jasmine, masala		<b>Raspberry Lemonade</b> ✓	<b>165</b>
chai, moroccan mint,		<b>Iced Tea</b> black <i>or</i> green	<b>115</b>
chamomile, rooibos			
add honey & lemon <b>+80</b>			

✓ sweetened with organic agave nectar

## The Perfect Event Space

Host your event around one of our communal tables at any of our locations.

Our restaurants are the perfect setting for holiday parties, rehearsal dinners, brunches and corporate events. Let our event planners personalize the occasion by creating a tailored menu and dining experience.



## Locations

**Elements** Shop 1089C, 1/F, Elements, 1 Austin Road West, Kowloon, Hong Kong Tel 2521 1377

**Pacific Place** Shop 008, LG1, Pacific Place, 88 Queensway, Admiralty, Hong Kong Tel 2808 1837

**The Avenue** Shop no. G40-41, The Avenue, Lee Tung Avenue, Wanchai, Hong Kong Tel 2520 1801



For more information on how to plan your event, contact us at [info@lpqhk.com](mailto:info@lpqhk.com)

Items and pricing may vary based on region  
Please place order at least 48 hours in advance



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