



# *FLOAT - MENU 2025*



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## ABOUT US

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### *High quality food*

Bain Marie aims at providing exceptional food to your event. Everything is homemade and prepared with quality products by our Chef's team.



### *Professional service*

Beyond food, we believe that quality and careful service is the key to our success. Our experienced staff provides the highest standards of service, integrity and attention to detail.



### *Sustainable solution*

Sustainability is part of our DNA. Catering orders are delivered in reusable containers that are picked up after your event. Let's avoid plastic and waste!



### *Beautiful catering displays*

We believe that presentation is essential to catering. Our reusable containers make your buffet look beautiful. We can also provide decoration items to spice up your event.

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## SOME OF OUR REGULAR CLIENTS

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ARUP



BNP PARIBAS



sodexo



BlackRock



InvestHK  
The Government of the Hong Kong  
Special Administrative Region

FLOW TRADERS



A S I A M A R I N E

NATIXIS

ACCLIME

AP  
AUDEMARS PIGUET  
Le maître de l'horlogerie depuis 1875

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# BUFFET INTERNATIONAL - NORMAL - 20-35 guest

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These options come with tablecloths and 100% reusable containers (Mix of wooden and metallic platters). They are decorated with dry flowers, wooden boxes, raw veggies... Hot food comes in Chafing dishes to keep food hot. Buffet is mounted by one of our staff in 45 min. We use fresh products and everything is homemade by our great chef's team in our central kitchen.

**Brunch Menu** – 310 HKD / person + 250 HKD Logistics

## **Appetizers**

Mini smoked salmon buns

Italian style skewers (cherry tomatoes, Mozzarella fior di latte, Basil) (VEG)

Mini ham and cheese croque Monsieur

Mini Quiches provencale (VEG)

## **Cold dishes**

Caesar Salad with homemade croutons

## **Hot Main**

Roasted Chicken Leg with mushroom sauce (Sliced)

Sole fillet with lemon creamy sauce and dill

Penne Pasta with fresh tomato sauce basil and impossible pork (VEG)

Vegetarian fried rice (VEG)

## **Desserts**

Fresh fruit platters (VEG)

Assortment of French Financiers, Mini walnuts Brownies and Macarons (VEG)

Apple Crumble (Veg)

2 Chafing dishes

Plates and cutlery

Decoration (Dry flowers, Table Linen)

1 heating lamp





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# BUFFET INTERNATIONAL - NORMAL

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These options come with tablecloths and 100% reusable containers (Mix of wooden and metallic platters). They are decorated with dry flowers, wooden boxes, raw veggies... Hot food comes in Chafing dishes to keep food hot. Buffet is mounted by one of our staff in 45 min. We use fresh products and everything is homemade by our great chef's team in our central kitchen.

**Brunch Menu** – 310 HKD / person + 250 HKD Logistics

## **Appetizers**

Cold cuts platter

Mini smoked salmon buns

Italian style skewers (cherry tomatoes, Mozzarella fior di latte, Basil) (VEG)

Mini ham and cheese croque Monsieur

Mini Quiches provencale (VEG)

## **Cold dishes**

Greek Salad with pomegranate and AOP Feta (VEG)

Caesar Salad with homemade croutons

## **Hot Main**

Crispy Pork Belly

Roasted Chicken thighs with mushroom sauce (Sliced)

Sole fillet with lemon creamy sauce and dill

Penne Pasta with fresh tomato sauce and basil (VEG)

Creamy French Butter mashed potatoes (VEG)

Vegetarian fried rice (VEG)

## **Desserts**

Fresh fruit platters (VEG)

Assortment of French Financiers, Mini walnuts Brownies and Macarons (VEG)

Apple Crumble

3 Chafing dishes

Plates and cutlery

Decoration (Dry flowers, Table Linen)

1 heating lamp



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# BUFFET INTERNATIONAL - VEGETARIAN

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These options come with tablecloths and 100% reusable containers (Mix of wooden and metallic platters). They are decorated with dry flowers, wooden boxes, raw veggies... Hot food comes in Chafing dishes to keep food hot. Buffet is mounted by one of our staff in 45 min. We use fresh products and everything is homemade by our great chef's team in our central kitchen.

**Menu** – 310 HKD / person + 250 HKD Logistics

## **Appetizers**

Raw veggies platter with hummus  
Italian style skewers (cherry tomatoes, Mozzarella fior di latte, Basil)  
Mini Quiches provencale (VEG)  
Cheese danish (VEG)

## **Salads**

Quinoa and mango salad

## **Hot Main**

Eggplant Parmigiana  
Pearl Barley Risotto with truffle  
Impossible meatballs with tomato sauce  
Penne Pasta with fresh tomato sauce and basil (VEG)  
Vegetarian fried rice (VEG)

## **Desserts**

Fresh fruit platters (VEG)  
Assortment of French Financiers, Mini walnuts Brownies and Macarons (VEG)  
Apple Crumble

3 Chafing dishes  
Plates and cutlery  
Decoration (Dry flowers, Table Linen)  
1 heating lamp



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# BUFFET CHRISTMAS

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These options come with tablecloths and 100% reusable containers (Mix of wooden and metallic platters). They are decorated with dry flowers, wooden boxes, raw veggies... Hot food comes in Chafing dishes to keep food hot. Buffet is mounted by one of our staff in 45 min. We use fresh products and everything is homemade by our great chef's team in our central kitchen.

**Christmas Menu** – 320 HKD / person + 250 HKD Logistics

## **Appetizers**

Prawn skewers with garlic

Vol au vent assortment

*Truffle and chicken, scallops and garlic*

Mini truffle tart (veg)

Sausage puff pastry rolls

## **Salads**

Christmas salad with tangerine

## **Hot Main**

Carved turkey with stuffing

Barramundi fish fillet with dill sauce

Pork belly confit

Truffle pasta

XO fried rice

## **Desserts**

Red fruits skewers

Christmas cupcakes

Sweets platter (macarons, mini brownies, financiers)

3 Chafing dishes

Plates and cutlery

Decoration (Dry flowers, Table Linen)

1 heating lamp





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# BUFFET INTERNATIONAL PREMIUM - 20-35 Person

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These options come with tablecloths and 100% reusable containers (Mix of wooden and metallic platters). They are decorated with dry flowers, wooden boxes, raw veggies... Hot food comes in Chafing dishes to keep food hot. Buffet is mounted by one of our staff in 45 min. We use fresh products and everything is homemade by our great chef's team in our central kitchen.

## **Buffet Menu** – 485 HKD / person + 250 HKD Logistics

- 4 canapés
- 1 salads
- 2 sharing platters
- 1 hot finger food
- 2 main
- 2 sides
- 1 Tenderloin Beef Carving (With wild mushroom sauce and mayonnaise) OR Black Angus Ribeye (+30HKD/pax)
- 5 dessert
  
- 2 Chafing dishes
- Plates and cutlery
- Decoration (Dry flowers, Table Linen)
- 1 heating lamp





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# BUFFET INTERNATIONAL PREMIUM

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These options come with tablecloths and 100% reusable containers (Mix of wooden and metallic platters). They are decorated with dry flowers, wooden boxes, raw veggies... Hot food comes in Chafing dishes to keep food hot. Buffet is mounted by one of our staff in 45 min. We use fresh products and everything is homemade by our great chef's team in our central kitchen.

## **Buffet Menu (Minimum 35 person) – 485 HKD / per person + 250 HKD Logistics**

- 6 canapés
- 2 salads
- 3 sharing platters
- 1 hot finger food
- 3 main
- 3 sides
- 1 Tenderloin Beef Carving (With wild mushroom sauce and mayonnaise) OR Black Angus Ribeye (+30HKD/pax)
- 6 dessert
  
- 3 Chafing dishes
- Plates and cutlery
- Decoration (Dry flowers, Table Linen)
- 1 heating lamp



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# WEDDING BUFFET

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These options come with tablecloths and 100% reusable containers (Mix of wooden and metallic platters). They are decorated with dry flowers, wooden boxes, raw veggies... Hot food comes in Chafing dishes to keep food hot. Buffet is mounted by one of our staff in 45 min. We use fresh products and everything is homemade by our great chef's team in our central kitchen.

**Menu** – 380 HKD / person + 250 HKD Logistics

## **Appetizers**

Mini bacon quiches lorraines (Hot, under heating Lamp)  
Mini truffle croque monsieurs (Hot, under heating Lamp)  
Mini Polmard beef tartare with baby herbs  
Mini jar with tomato, pesto and feta cream (VEG)  
Mini tart with mushroom duxelle, truffle and alfalfa

## **Sharing Platters**

Italian and French premium cold cuts platter  
Curcuma cauliflower with tahini mint sauce and fresh pomegranate  
English traditional potato salad with green onions

## **Hot Main**

Barramundi fish fillet with lemon dill sauce  
Chicken leg with wild mushroom sauce  
Steamed baby vegetables  
Portobello and truffle Pearl Barley risotto

1 Tenderloin Beef Carving (With wild mushroom sauce and mayonnaise) OR Black Angus Ribeye (+30HKD/pax)

## **Desserts**

Mini tarts: Chocolate and lemon curd  
French Mignardises assortment: Mini brownies/ Financiers/ Macarons  
Fresh Fruit platter  
Pastry cake and wedding cake on demand (On quotation)

3 Chafing dishes  
Plates and cutlery  
Decoration (Dry flowers, Table Linen)  
1 heating lamp



# WEDDING BUFFET

**Buffet Menu** – 380 HKD / person (35 person minimum)

*Canapés (Total: 5 / person)*

Mini bacon quiches lorraines (Hot, under heating Lamp)  
Mini truffle croque monsieurs (Hot, under heating Lamp)  
Mini Polmard beef tartare with baby herbs  
Mini jar with tomato, pesto and feta cream (VEG)  
Mini tart with portobello mushroom and edible flower  
Italian skewers with Fior di latte mozzarella (VEG)

*Sharing Platter*

Italian and French premium cold cuts platter  
Curcuma cauliflower with tahini mint sauce and fresh pomegranate  
English traditional potato salad with green onions

*Main (In food warmers)*

Barramundi fish fillet with lemon dill sauce  
Chicken leg with wild mushroom sauce  
Steamed baby vegetables  
Portobello and truffle Pearl Barley risotto

*Carving with chef*

Tenderloin beef with Dijon mustard and herbs mayonnaise  
OR  
Black Angus Beef Ribeye (+25 HKD / person)

*Desserts (4 mini pastries per person)*

Mini tarts: Chocolate and lemon curd  
French Mignardises assortment: Mini brownies/ Financiers/ Macarons  
Fresh Fruit platter  
Pastry cake and wedding cake on demand (On quotation)

*Optional:*

Gravlax and smoked salmon platter : 1200 HKD / unit (Comes with 30 blinis and gravlax sauce)  
Fresh French Oysters: 30 HKD per Oyster (Recommend 3 per person)  
KAVIARI - Caviar Set (500gr): 9,000 HKD (Comes with shallots, blinis, cream, scrambled eggs)  
Lobster Tail with garlic and parsley butter (1 per person): + 200 HKD / person





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# SAVOURY CANAPÉS

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## NON VEGETARIAN OPTIONS

Mini quiche lorraine

Chicken sesame toast with paprika mayonnaise

Smoked salmon toast with lemon sauce, caper and dill

Mini croque-monsieur

Prawn vol-au-vent

Bacon and cheese vol-au-vent

Chicken, cheese and truffle vol-au-vent

Crispy wonton with sriracha prawn, white sesame and coriander (Gluten Free)

Mini jar prawn tartare, avocado cream, passion fruit (Gluten Free)

Fried Stuffed crab shells

Mini tart with lemon stuffing and salmon eggs (+ 10 HKD/unit)

Garlic prawn skewer (Gluten free) (+10 HKD/unit)

Foie gras toast with fig (+30 HKD/unit)

Mini tenderloin beef toast with mayonnaise (+5 HKD/unit)

Opera lobster toast (+20 HKD/unit)

Caviar toast with cream (+50 HKD/unit)

Lobster vol-au-vent (+20 HKD/unit)

Scallop and garlic butter vol-au-vent (+5 HKD/unit)

Mini truffle croque-monsieur (+10 HKD/unit)

Opera toast with prawn mayonnaise and dill (+5 HKD/unit)

Opera toast with french cured ham and pesto cream (+5 HKD/unit)

Tenderloin beef tartare spoon (+10 HKD/unit) (Gluten Free)

Tenderloin beef skewers with tahini sauce (+5 HKD/unit)

Single scallops skewer with garlic sauce (20 HKD/unit)

Seared sesame tuna bites (+5 HKD/unit)

Mini blinis with Arenkha caviar (+10 HKD/unit)



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# SAVOURY CANAPÉS - VEGETARIAN

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## VEGETARIAN OPTIONS

Mini quiche provençale

Mini tart with bell pepper confit and feta

Mini tart with mushroom duxelle, truffle and alfalfa

Italian skewer (cherry tomatoes, basil, mozzarella) (Gluten free)

Mini jar tomato caviar, pesto, and feta cream (Gluten Free)

Mini eggplant sesame tartlet

Mini Tomato, basil and mozzarella vol-au-vent

Mini focaccia bites

Mini bell pepper cream toast with feta cheese and onions

Mini avocado cream toast with cucumber duxelle and shallots

Mini toast with tapenade, dry tomatoes and kalamata olives

Watermelon, fior di latte mozzarella and blackberry skewer (Gluten Free)

Mini radish tart

Minestrone mini tart

Mini vegan savoury cake with tomato confit

Mini jar with smoked eggplant, basil, tomato and crumble

Mini tart with mushroom duxelle and truffle slice (+ 10 HKD/unit)





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# SHARING PLATTERS

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## **Italian and French Cheese Platter**

Served with red grape nuts and bread

## **Large Charcuterie Platter**

Served with red grape and bread

## **Large Vegetarian platter**

Served with a mix of raw veggies and mezze (Eggplant confit, hummus, Tzatziki)

## **Mini Sandwich platter**

20 mini sandwich assortment with 2 different recipes (1kg / 10-15 person) - We use Fresh Loaf Bread from Bakehouse

- Ham, cheese and lettuce
- Egg dip and Salad (Veg)
- Mozzarella and dry tomatoes
- Prawn and mayonnaise mini sandwich
- Bell pepper and Manchego mini sandwich
- Avocado and cream mini sandwich
- Smoked Salmon cucumber and cream cheese mini sandwich

## **Fruit platter**

Seasonal Fresh Fruits assortment

## **Gravlax salmon platter**

Homemade Gravlax salmon, blinis, gravlax sauce

## **Italian Platter**

Coppa, Artichoke, stuffed bell peppers, figs, Basil, grissinis





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# SALADS

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## OUR SALADS

Greek salad with feta cheese AOP (Veg - Gluten Free)

Quinoa salad with mango and tomatoes (Veg - Gluten Free)

Vietnamese chicken and cabbage salad (Gluten free)

Grapefruit and prawn salad and rice noodles with peanut dressing (+20 HKD/person) (Gluten free)

Pasta salad with pesto and cherry tomatoes (Veg)

Caesar salad

Asian bites platter (Stuffed Mini crab, Prawn and sesame fried toast)

Mexican corn salad with paprika mayonnaise (Veg, Gluten free)

Tomato and Burrata Salad (+20 HKD/person) (Veg, Gluten free)

Smoked Salmon Caesar Salad



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# HOT MEALS - PROTEINS

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## WESTERN STYLE - MEAT

Burgundy beef (+10 HKD/pax)

Roasted chicken thighs and boneless served with wild mushroom sauce (Gluten free)

Pork gyros platter with pita bread, garlic sauce, and tomatoes (+20 HKD/pax) (Gluten free)

Tenderloin beef with wild mushrooms sauce (+35 HKD/pax) (Gluten free)

Olive and lemon chicken tagine (Gluten free)

Chilli con carne

Meatballs with tomato sauce (Gluten free)

Lamb leg confit with garlic sauce (+30 HKD/pax) (Gluten free)

## ASIAN STYLE - MEAT

Sesame chilli chicken (Gluten free)

Green chicken curry (Gluten free)

Eggplant pork with garlic sauce (Gluten free)

Soy sauce chicken wings (Gluten free)

Ma Po tofu (Gluten free)

Chicken skewers mix (Satay, Lemon, and Mustard) (Gluten free)

Stir fried beef with veggies (Gluten free)

Honey glazed Chicken Wings (Gluten free)

Duck Leg in red curry (Gluten free)

Indian Butter chicken (Gluten free)

## FISH

Barramundi fillet with creamy lemon sauce and dill (+20 HKD/pax) (Gluten free)

Sweet and sour prawns (+20 HKD/pax) (Gluten free)

Roasted tiger prawns (+20 HKD/pax) (Gluten free)

Sole fish fillet in yellow curry sauce (Gluten free)

Mixed Seafood with Tomato Sauce (Gluten free)

Salmon fillet in dill sauce (+35 HKD/pax) (Gluten free)

## VEGETARIAN

Impossible meatballs with tomato sauce (Veg)

Palak paneer (Veg, Gluten free)



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# HOT MEALS - SIDES

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## SIDES OPTIONS

Korean style Stir Fried Glass Noodles (Veg)  
Japanese style Stir Fried Udon Noodles (Veg)  
Stir Fried Shanghai Noodles (Veg)  
Korean Stir Fried Noodles (Veg)  
Longevity noodles - Yi mein  
Mashed potatoes (Veg, Gluten Free)  
Linguine Carbonara (+10 HKD/pax)  
Pearl barley risotto with portobello and truffle (Veg)  
Smashed potatoes with cheddar sauce (Veg)  
Stir fried veggies mix (Veg, Gluten Free)  
Roasted baby potatoes (Veg, Gluten Free)  
Pork fried rice (Gluten Free)  
Vegetarian fried rice (Veg, Gluten Free)  
Udon with vegetables, sesame and dark sauce (Veg)  
Portobello mushroom sauté with garlic and parsley (Veg)  
Penne with fresh tomato sauce and basil (Veg)  
Ratatouille (Veg, Gluten Free)  
Singaporean Noodles  
Asian stir fried Veggies (Veg - Gluten free)  
Linguine Bolognese (+10 HKD/pax)





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# SWEET CANAPÉS

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## SWEET BITES

Mini madeleines

Mini brownies

Mini financiers

Red fruit skewers (Vegan, Gluten Free)

Pineapple skewers (Vegan, Gluten Free)

Mini chocolate tarts

Mini lemon curd tarts

Mini raspberry tarts

Mini egg tarts

Mini chocolate mousse

Mini panna cotta

Mini lychee panna cotta

Mini cannelés sweet

Macarons

Mini cheesecakes

Mini jars with lemon cream

Mini carrot cakes with frosting

Madeleines with pistachio and white chocolate (+5 HKD/unit)

Madeleines with cranberry and white chocolate (+5 HKD/unit)

Madeleines with matcha and white chocolate (+5 HKD/unit)

Mini Cranberry and vanilla choux (+5 HKD/unit)

Mini pistachio and matcha choux (+5 HKD/unit)

Mini chocolate choux (+5 HKD/unit)

Mini opera cafe and chocolate (+15 HKD/unit)

*All dessert options are vegetarian*



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# SWEET CANAPÉS - SHARING STYLE

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## SHARING DESSERTS

Walnut brownies

Fresh fruits platter

Apple and cinnamon crumble

Red fruits and apple crumble

Chocolate tart with almond and hazelnuts praline (+ 10 HKD / pax)

Fresh fruits salad

Fruits pavlova (+40 HKD/pax)

French strawberry birthday cake (+40 HKD/pax)

Vanilla chou saint honoré (+40 HKD/pax)

*All dessert options are vegetarian*

