

CLOVE

MOTHER'S DAY MENU

11 MAY 2024, SATURDAY
6PM TO 10PM

12 MAY 2024, SUNDAY
12.30PM TO 3PM

108 PER ADULT | 54 PER CHILD (6 to 12 years old)

ADD ON:

48 for free flow of Ruffino Prosecco, La Minga Sauvignon Blanc,
La Minga Cabernet Sauvignon & Soft Drinks

VITALITY SALAD BAR

Aquaponics Green 🌿, Romaine Lettuce
Hummus, Baba Ghanoush, Quinoa, Beetroot, Wakame
Cherry Tomato, Cucumber, Dried Cranberry, Olive, Corn, Garbanzo, Croutons
Bacon Bits, Anchovy, Parmesan, Quail Egg
Sunflower Seeds, Almond Flakes, Pumpkin Seeds

DRESSING & EMULSION

Balsamic, Thousand Island, Honey Mustard, Goma, Italian
Caesar, Lemon Clove Vinaigrette

SMOKED FISH & CHARCUTERIE

ASC Certified Smoked Salmon 🐟, Marinated Tuna, Assorted Smoked Fish
Beef Pastrami, Parma Ham, Salami, Coppa Ham
Dijon Mustard, Grain Mustard, Capers, Lemon Wedge,
Onion, Pickled Pearl Onion, Cornichon

CLOVE'S SALAD

Heirloom Tomato, Mozzarella, Yuzu Chocolate Vinaigrette 🍷
Smoked Duck, Celeriac, Walnuts, Grape Salad
Holland Potato, Chorizo, Quail Egg, Chive
Omni Tuna, Kyuri, Mint Yoghurt 🍷
Poached Scallop, Gazpacho Jelly, Lime Gel, Fish Roe

OUR FARM-TO-TABLE INGREDIENTS

Dishes with a 🌿 on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford.



READ MORE ON YOUR
FARM-TO-TABLE EXPERIENCE HERE

🍷 Vegetarian | 🐟 Sustainable Seafood

The Aquaculture Stewardship Council (ASC) is the world's leading certification scheme for farmed seafood.
Please advise us of any special dietary requirements, including potential reaction to allergens.
The Chef reserves the right to make some changes to the menu, depending on freshness and availability of ingredients.
Prices are subject to prevailing taxes and service charge.

JAPANESE

MSC Certified Salmon Sashimi 🐟, Tuna Sashimi, Hamachi Sashimi
Assorted Sushi & Maki with Condiments

SEAFOOD ON ICE

Fresh Oyster, Lobster, Cooked Prawn, Mud Crab
Clam, Black Mussel, Half Shell Scallop
Lemon, Cocktail Sauce, Tabasco, Mignonette Sauce

BAKERY SELECTION

Chocolate Focaccia, Homemade Sourdough Bread, Walnut Loaf Bread, Mini Baguette,
Soft Roll, Olive Roll, Chocolate Brioche
Butter, Onion Chutney, Sea Salt

CHEESE SELECTION

Camembert, Cheddar, Emmental, Appenzeller, Reblochon, Blue Fior d'Arancio
Chutney, Cheese Cracker, Nuts, Lavosh, Grissini

SOUP

Lobster Bisque
Minestrone 🍲

LIVE STATION

Laksa

Laksa Prawn Mousse, Coconut Foam, Laksa Gel, Puffed Rice

Kopitiam Style Chilli Crayfish

Singapore Style Chilli Crab Sauce, Fried Mantou

CARVING STATION

Maple Glazed Gammon Ham

Mustard Cream, Dijon Mustard

Slow Roasted Angus Ribeye

Port Wine Jus

Herb Crusted Baked Salmon

Rose Champagne, Ruby Chocolate Sauce

CONDIMENTS

Grain Mustard, Dijon Mustard, Mint Jelly, Horseradish Cream, Apple Sauce

ACCOMPANIMENTS

Kumara Purée, Butter 🍲

Vichy Carrot 🍲

Poached Vegetable Medley, Hollandaise Sauce

Yorkshire Pudding

Cauliflower Gratin 🍲

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Marine Stewardship Council (MSC) certification is given if a fishery meets international best practice for sustainable fishing.

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NOODLE STATION

Collagen Tonkotsu Broth

Shoyu Broth

Cooked Prawn, Mussel, Clam

Fish Roe Ball, Japanese Fish Cake, Pork Chashu, Bamboo Shoot, Leek, Wakame

Bean Sprout, Quail Egg, Straw Mushroom, Enoki Mushroom,

Nori, Sesame, Furikake

Assorted Noodles

LOCAL SELECTION

Mala Szechuan Crab, Lotus, Peanut, Celery

Yam Rice, Dried Shrimp, Mushroom, Shallot

Braised Duck, Bean Curd, Quail Egg, Teochew Fish Cake

Spinach with Egg White Crab Meat Sauce, Wolfberry

INDIAN SELECTION

Biryani Rice, Almond, Raisin (C) 🌱

Lamb Osso Bucco Rogan Josh (C)

Dal Makhani 🌱

Indian Pickle, Raita

INTERNATIONAL SELECTION

Beef Pot Roast, Baby Potato, Carrot

Baked Barramundi, Dashi Broth

Chicken Parmigiana, Tomato Sauce, Mozzarella

Seared Duck Breast, White Bean Cassoulet

Impossible Bolognese Gnocchi 🌱

DESSERTS

Brilliant Rose Choux Puff

Yoghurt Blackberry Crown

Swiss Roll Hojicha Tea

Pink Lady Apple Vanilla Sablé

Grand Cru Cocoa Bean Gâteaux

72% Chocolate Walnut Praline Tart

Strawberry Pistachio Short Cake

High Heel Vanilla Exotic Mascarpone

Diamond Praline Bon Bon

Petit Macaron

WARM DESSERT

Swiss Warm Chocolate Cake

ICE CREAM & SORBET

Assorted Condiments

LIVE STATION

“Nitrogen Rose Milk”

Matcha Tea Mascarpone, Wild Strawberry Confit, Almond Tart, Vanilla Ivory Chocolate Sauce

(C) CLOVE Signature | 🌱 Vegetarian | 🌱 Vegan

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