

# CLOVE



Schweizerische Eidgenossenschaft  
Confédération suisse  
Confederazione Svizzera  
Confederaziun svizra

Embassy of Switzerland in Singapore



SWISS  
WEEKS

## A SWISS TASTE AT SWISSÔTEL THE STAMFORD

30 April to 30 May 2024,

Monday to Thursday, 6pm to 10pm

88 PER ADULT | 44 PER CHILD (6 to 12 years old)

### CLOVE'S SWISS BEVERAGES

25

#### COCKTAILS

##### Jungfrau

Gin, Elderflower Liqueur, Lemon Juice, Alpine Herb Infused Syrup

##### Schilthorn

St. George Pear Brandy, Absinthe, Cucumber Juice,  
Mint Syrup, Lemon Juice, Blue Curacao

#### MOCKTAIL

##### Engelberg

Soda, Raspberry & Strawberry Syrup, Mint

### CLOVE'S SWISS WINES

#### Sparkling – Rose de Noirs

Jean Michel Novelle, Geneva, 2019 (Extra Brut)

33 (glass) / 185 (bottle)

#### Red Wine

Domaine La Colombe, La Combe Rouge, Vaud, 2021

25 (glass) / 138 (bottle)

#### White Wine

Domaine La Colombe, Petit Clos Chasselas, Vaud, 2022

22 (glass) / 120 (bottle)

### CLOVE'S BEER

Kronenbourg 1664 Blanc

10 (330ml bottle)

*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.*

## VITALITY SALAD BAR

Aquaponics Green 🌿, Romaine Lettuce  
Hummus, Baba Ghanoush, Quinoa, Beetroot  
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 🐟, Snapper Ceviche, Marinated Tuna  
Beef Pepperoni, Coppa Ham, Parma Ham, Salami  
Dijon Mustard, Grain Mustard, Capers, Lemon Wedge, Onion, Pickled Pearl Onion, Cornichon

## CLOVE'S SALAD

Heirloom Tomato, Mozzarella, Ponzu Vinaigrette 🌿  
Wurstsalat, Cervelat, Gherkin, Onion, Parsley 🌿  
Beef Bulgogi Salad, Kimchi, Asian Vegetable Slaw  
Rotkrautsalat, Red Cabbage, Green Apple, Wine Vinegar 🌿  
Boiled Potato Salad, Tomato, Olive Red Onion, Lemon Vinaigrette 🐟  
Heringsalat, Potato, Apple, Beetroot, Quail Egg 🌿

## JAPANESE

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

## SEAFOOD ON ICE

Irish Oyster, Cooked Prawn, Mud Crab  
Clam, Black Mussel, Half Shell Scallop, Gong Gong  
Lemon, Cocktail Sauce, Tabasco, Mignonette Sauce  
CLOVE's Seasonal Seafood Salad

## BAKERY SELECTION

Sourdough, Focaccia, Baguette,  
Mini Bread Roll, Swiss Bread, Berliner, Soft Roll  
Butter, Onion Chutney, Sea Salt

### 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 | 🌾 Gluten-Free | 🐟 Sustainable Seafood | 🌱 Vegan

The Aquaculture Stewardship Council (ASC) is the world's leading certification scheme for farmed seafood.

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

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## CHEESE SELECTION

Brie, Camembert, Cheddar, Gruyère  
Emmental, Appenzeller, Stilton  
Chutney, Cheese Cracker, Nuts, Lavosh, Grissini

## SOUP

Pork Riblets Bak Kut Teh, Charcoal You Tiao (C)  
**Graubünden – Bündner Gerstensuppe**  
Barley Broth, Air-Dried Beef, Sour Cream

## SWISS CORNER

### LIVE STATION

#### Valais Swiss Raclette Station

Potato, Pickled Onion, Cornichon, Sausage, Croutons  
Swiss Cheese Fondue

#### Zurich – Zürcher Geschnetzeltes

Sautéed Slice Veal in Creamy Wild Mushroom Sauce, Rosti  
Scallion, Lemon Wedge, Sour Cream

### CARVING STATION

#### Roast Angus Beef Ribeye

Thyme Jus

#### Roasted Barramundi

Grilled Pineapple

#### Maple Glazed Gammon Ham (C)

Raisin Jus

### CONDIMENTS

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

### ACCOMPANIMENTS

Chicken Schnitzel, Red Cabbage, Mustard Cream  
Tartiflette, Reblochon Gratin  
Poached Vegetable Medley, Hollandaise Sauce  
Herb Roasted Holland Potato 🍷

### KOPITIAM NOODLE STATION

#### Seafood Laksa Broth

#### Prawn Shellfish Broth

Cooked Prawn, Mussel, Clam

Fish Roe Ball, Beef Meat Ball, Pork Meat Ball, Teochew Fish Ball

Bean Sprout, Quail Egg, Straw Mushroom, Enoki Mushroom

Assorted Noodles

(C) CLOVE Signature | 🍷 Vegetarian

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### LOCAL SELECTION

Kopitiam Assam Snapper, Okra, Aubergine  
Beef Shank Rendang, Turmeric, Coconut (C)  
Poached Tiger Prawn, Wolfberry, Supreme Stock  
Wok-Fried Sambal Long Bean (V)  
Pineapple Fried Rice, Shrimp, Egg, Spring Onion

### INDIAN SELECTION

Biryani Rice, Almond, Raisin (C) (V)  
Lamb Rogan Josh (C)  
Dal Makhani (V)  
Indian Pickle, Raita

### INTERNATIONAL SELECTION

CLOVE's Braised Beef Shank (C)  
Gambas Al Ajillo  
Cajun Spiced Cauliflower (V)  
Impossible Meat Gratin Pasta (V)

### DESSERTS

Raspberry Rose Swiss Roll  
Swiss Meringue Lemon Pie  
Apricot Yoghurt Cake  
Black Sesame Genoa  
Grand Cru Chocolate Sablé  
Parmesan Cheesecake  
Taco Water Chestnut  
Muscat Gelée with Raisin  
Petit Nyonya Kueh  
Chocolate Praline  
Jardin Macaron  
Tropical Fruits

### ICE CREAM & SORBET

Assorted Condiments

### WARM DESSERT

Swiss Chocolate Cake Vanilla Sauce (GF)

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