

CLOVE

DINNER BUFFET
MONDAY TO THURSDAY, 6PM TO 10PM
88 PER ADULT | 44 PER CHILD (6 TO 12 YEARS OLD)

ADD ON:

48 for free-flow of Ruffino Prosecco, Terre Forti Rosso d'Italia NV (*Red Wine*),
Terre Forti Blanco d'Italia NV (*White Wine*) & Soft Drinks

VITALITY SALAD BAR

Aquaponics Greens 🌿, Romaine Lettuce
Hummus, Baba Ghanoush, Quinoa, Beetroot,
Cherry Tomato, Cucumber, Dried Cranberry, Olive, Corn, Garbanzo, Crouton
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

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 🌿
Rotkrautsalat, Red Cabbage, Green Apple, Wine Vinegar 🌿
Chässalat, Gruyère, Emmental, Cucumber, Vine Tomato
Heringssalat, Potato, Apple, Beetroot, Quail Egg 🌿

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

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

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

Home-Baked Sourdough, Yuzu Focaccia, Mini Baguette,
Rye Bread, Brioche Loaf, Multigrain Bread, Chocolate Brioche, Soft Roll
Butter, Onion Chutney, Sea Salt

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)
Lobster Butternut Bisque

LIVE STATION

Valais Swiss Raclette Station

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

Bouillabaisse

Mussel, Clam, Scallop, Snapper, River Prawn, Braised Fennel, Rouille

CARVING STATION

Roast Angus Beef Ribeye
Thyme Jus

Barramundi en Papillote in Chinese Wine
Sambal Beurre Blanc, Grilled Pineapple

Swiss Bone-In Ham
Mustard Cream Sauce

CONDIMENTS

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

ACCOMPANIMENTS

Classic Rosti Potato
Poached Vegetables Medley, Hollandaise Sauce
Sautéed Sliced Veal, Creamy Wild Mushroom Sauce
Chicken Schnitzel, Red Cabbage, Mustard Cream

(C) CLOVE Signature

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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

LOCAL SELECTION

Kopitiam Assam Snapper, Okra, Aubergine

Beef Shank Rendang, Turmeric, Coconut (C)

Poached Tiger Prawn, Wolfberry, Supreme Stock

Wok-Fried Sambal Long Bean

Pineapple Fried Rice, Shrimp, Egg, Spring Onion

INDIAN SELECTION

Biryani Rice, Almond, Raisin (C)

Lamb Rogan Josh (C)

Dal Makhani

Indian Pickle, Raita

INTERNATIONAL SELECTION

Lamb Navarin, Petit Pois (C)

Miso Marinated Salmon, Edamame Bean Salsa

Butter Poached Cauliflower, Spiced Hazelnut

Chicken Schnitzel, Red Cabbage, Mustard Cream

Trio Cheese Mac & Cheese

DESSERTS

Nutty Praline Tartlet

Parmesan Cheesecake

Matcha Yuzu Brownie

Hazelnut Gâteaux

Hojicha Tea Cake

Salted Caramel Choux Puff

Peranakan Petit Kueh

Chocolate Bon Bon

Macaron

Ume Geleé with Fruit Salad

FROZEN CORNER

Gelato and Sorbet

Assorted Condiments

WARM DESSERT

Swiss Chocolate Cake, Vanilla Sauce

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