

CLOVE

LUNCH BUFFET

MONDAY TO FRIDAY, 12PM TO 2.30PM

SATURDAY, 12.30PM TO 3PM

68 PER ADULT | 34 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, Wakame
Cherry Tomato, Cucumber, Dried Cranberry, Olive, Corn, Garbanzo, Crouton
Bacon Bits, Anchovy, Parmesan, Quail Egg
Sunflower Seeds, Almond Flakes, Pumpkin Seeds

SWISS CHEESE FONDUE

Potato, Pickled Onion, Cornichon, Sausage, Cube Baguette

DRESSING & EMULSION

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

SMOKED FISH & CHARCUTERIE

Smoked Salmon, Marinated Tuna,
Beef Pastrami, Honey Baked Ham
Dijon Mustard, Grain Mustard, Capers, Lemon Wedge,
Onion, Pickled Pearl Onion, Cornichon

CLOVE'S SALAD

Burnt Corn, Quinoa, Feta, White Balsamic Vinaigrette 🌿
Smoked Duck Legume Salad, Apricot Vinaigrette
Cured Ham, Boiled Pasta, Gherkin, Mayonnaise

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

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

Cooked Prawn, Venus Clam, Black Mussel, Half Shell Scallop
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

Butternut Cream 🍲
Herbal Chicken Soup

LIVE STATION

Croffle

Smoked Salmon, Tobiko Cream Cheese

Crispy Prawn

Mango Salsa, Coriander Cress

CARVING STATION

1 CHOICE PER DAY

Slow Roasted Striploin

Thyme Jus

Slow Roasted Lamb Leg

Rosemary Jus

Barramundi en Papillote in Chinese Wine

Sambal Beurre Blanc

Roasted Pork Belly

Pineapple Salsa

CONDIMENTS

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

ACCOMPANIMENTS

Butter Poached Cauliflower, Spiced Hazelnut 🍲

Mashed Potato

Herb Roasted Holland Potato 🍲

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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

Teochew Steamed Sea Bass, Salted Mustard Greens, Tomato

Beef Shank Rendang, Turmeric, Coconut (C)

CLOVE Braised Pork Belly, Housemade Chilli Sauce

Wok-Fried Seasonal Greens 🌿

XO Seafood Fried Rice, Egg, Spring Onion

INDIAN SELECTION

Biryani Rice, Almond, Raisin (C) 🌿

Butter Chicken

Dal Makhani 🌿

Indian Pickle, Raita

INTERNATIONAL SELECTION

Pan Seared Chicken Breast, Mustard Cream

Butter Roasted Barramundi, Shellfish Beurre Blanc

Grilled Chicken Peri Peri, Corn Salsa

Creamy Gratin Pasta 🌿

DESSERTS

Nutty Praline Tartlet

Rose Mascarpone Cheese Swiss Roll

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 & Sorbet

Assorted Condiments

WARM DESSERT

Swiss Chocolate Cake, Vanilla Sauce

DRINKS STATION

CLOVE's Spiced Iced Tea

(C) CLOVE Signature | 🌿 Vegetarian | 🌿 Vegan | 🌿 Gluten-Free

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