

# CLOVE

**CHOCOLATE LUNCH BUFFET**  
**SUNDAY, 12.30PM TO 3PM**  
**98 PER ADULT | 49 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, Cacao Nib

**DRESSING & EMULSION**

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

**SMOKED FISH & CHARCUTERIE**

Smoked Salmon, Snapper Ceviche, Marinated Tuna,  
Assorted Smoked Fish, 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, Yuzu Chocolate Vinaigrette 🍷  
Beetroot Salad, Feta, Honey, Shaved Ruby Chocolate 🍷  
Beef Bulgogi Salad, Kimchi, Asian Vegetable Slaw  
Boiled Potato Salad, Tomato, Olive Red Onion, Lemon Vinaigrette 🍷  
Poached Prawn, Lime Guacamole, Fish Roe, Shaved Ruby Chocolate

**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 | 🍷 Vegan

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, Hamachi 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 Foccacia, Mini Baguette,  
Rye Bread, Brioche Loaf, Multigrain Bread, Chocolate Brioche, Soft Roll  
Butter, Onion Chutney, Sea Salt

## **CHEESE SELECTION**

Brie, Camembert, Cheddar, Emmental, Appenzeller, Stilton  
Pecan Baked Camembert & Chocolate Sauce  
Chutney, Cheese Cracker, Pecan, Hazelnut, Almond, Nutella, Lavosh, Grissini

## **SOUP**

Butternut Cream with Chocolate Crouton  
Seafood Tom Yum

## **LIVE STATION**

### **Yuzu Chocolate**

Sautéed Sea Shrimp, Chilli, Almond, Parmesan, Yuzu Chocolate Vinaigrette

### **Ivory Chocolate**

Oysters Florentine, Chocolate Béchamel

### **Ruby Chocolate**

Pan Seared Barramundi, Raspberry Ruby Chocolate Beurre Blanc

## **CARVING STATION**

**Roast Angus Beef Ribeye**  
Chocolate Port Wine Jus

### **Crispy Pork Rack**

Mustard Ivory Chocolate Sauce

### **Roasted Whole Salmon**

Citrus Chocolate Beurre Blanc

## **CONDIMENTS**

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

## **ACCOMPANIMENTS**

Roasted Vegetables  
Mashed Potato  
Gratinated Cauliflower, 35% Ivory Chocolate & Hazelnut

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## KOPITIAM NOODLE STATION

2 CHOICES OF BROTH PER DAY

**Seafood Laksa Broth**

**Fish Noodle Soup**

**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

Wok-Fried Slipper Lobster, Ivory Chocolate Pepper Sauce

Beef Shank Rendang, Turmeric, Coconut (C)

Chilli Mocha Pork Ribs

Wok-Fried Sambal Eggplant

Pineapple Fried Rice, Shrimp, Egg, Spring Onion

## INDIAN SELECTION

Biryani Rice, Almond, Raisin (C) 🍵

Lamb Rogan Josh (C)

Milk Chocolate Dal Makhani 🍵

Indian Pickle, Raita

## INTERNATIONAL SELECTION

Broiled Lamb Chop, 70% Dark Chocolate Mint Sauce

Mediterranean Seafood Stew

Pan Seared Duck Breast, Truffle, 70% Dark Chocolate Sauce

Herb Roasted Holland Potato 🍵

## DESSERTS

**“Nitrogen Cocoa”**

Cocoa Foam, Kaffir Lime Ice Jelly, Coconut Sorbet, Dark White Chocolate Shell

**70% Dark Chocolate**

Cocoa Fruit Bean, Genoa Tea Cake

**68% Dark Chocolate**

Chocolate Chip Cookies, Coffee Almond Praline

**64% Dark Chocolate**

Strawberry Cone, Raspberry Confit, Chocolate Crèmeux

**46% Vegan Dark Chocolate** 🌿 🍵

Oat Milk, Cocoa Shell, Blackberry, Aquaponics Cress

**40% Milk Chocolate**

Cru Cocoa Nib, Hazelnut Praline, Sable Tart

**35% Ivory Chocolate**

Matcha, White Chocolate, Fluffy Genoise Cake

**Tropical Fruits**

## ICE CREAM & SORBET

Assorted Condiments

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