

CLOVE

CHOCOLATE DINNER BUFFET
FRIDAY & SATURDAY, 6PM TO 10PM
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 Focaccia, 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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