

CLOVE



It's back—bigger and better! Indulge in an all-you-can-eat dinner buffet at CLOVE, showcasing your favourite lobster classics alongside exciting new creations that unite flavours from around the world.

Lobster Cocktail, Lobster on Ice, Lobster Sushi Roll, Lobster Bisque,
Lobster Potato Rösti, Lobster Laksa, Kam Heong Lobster,
Black Pepper Lobster, White Pepper Lobster, Singapore Chilli Lobster,
Mala Lobster, Sarawak White Pepper Lobster Bee Hoon, Lobster Biryani,
Lobster Butter Masala, Saffron Lobster Risotto, Lobster Thermidor

Lobster & Beer Fest

DINNER BUFFET

Inclusive of Free-Flow Erdinger Beer

10 TO 26 OCTOBER 2025

6PM TO 10PM

MONDAY TO THURSDAY

118 PER ADULT

59 PER CHILD (6 TO 12 YEARS OLD)

FRIDAY TO SUNDAY

128 PER ADULT

64 PER CHILD (6 TO 12 YEARS OLD)

ACCOR PLUS AND AMEX PLATINUM MEMBERS ENJOY 10% OFF

Prices are subject to prevailing taxes and service charge.

VITALITY & AQUAPONICS SALAD BAR

Aquaponics Greens 🌿, Romaine Lettuce
Hummus, Baba Ghanoush, Guacamole, Tzatziki, Pita
Cherry Tomato, Shredded Carrot, Red Cabbage, Olive, Corn, Garbanzo, Crouton,
Wakame, Bacon Bits, Anchovy, Parmesan, Quail Egg
Sunflower Seed, Almond Flake, Pumpkin Seed, Dried Cranberry, Dried Raisin, Dried Apricot

DRESSING & EMULSION

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

SMOKED FISH & CHARCUTERIE

Lobster Cocktail

Smoked Salmon 🐟

Pastrami

Mortadella

CLOVE'S SALAD

Pickled Beetroot, Mandarin Orange, Roasted Walnut, Pomegranate Vinaigrette 🐟

Roasted Pumpkin, Feta Crumble, Pumpkin Seed, Salted Maple Dressing 🐟

Green Mango, Glass Noodle, Smoked Duck, Lime Vinaigrette

Wurstsalat, Cervelat, Emmental, Pickled Onion, Mustard Vinaigrette

JAPANESE

Lobster Sushi Roll

Salmon Sashimi 🐟, Tuna Sashimi

Assorted Sushi & Maki with Condiments

SEAFOOD ON ICE 🐟

Maine Lobster

Fresh Shucked Oyster, Cooked Prawn, Mud Crab, Half Shell Scallop

Lemon, Cocktail Sauce, Tabasco, Mignonette Sauce

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

(C) CLOVE Signature | 🌿 Vegetarian | 🐟 Vegan | 🌾 Gluten-Free | 🐟 Sustainable Seafood

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.

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BAKERY SELECTION

Sourdough, Cheese Focaccia, Sourdough Baguette, Flatbread
Fig Bread, Sourdough Roll, Ciabatta, Soft Roll
Assorted Butter

CHEESE SELECTION

Camembert, Brie, Reblochon, Emmental, Gruyère, Appenzeller, Danish Blue
Chutney, Cheese Cracker, Nuts

SOUP

Lobster Bisque

Pork Riblet Bak Kut Teh, You Tiao (C)

LIVE STATION

2 CHOICES PER DAY

Traditional Swiss Raclette Station

Swiss Cheese Fondue, Potato, Pickled Onion, Cornichon, Sausage
French Baguette Cubes

Lobster Potato Rösti

Sour Cream, Chive

Saffron Lobster Risotto

Parmesan, Fresh Herb

Lobster Thermidor

Emmental, Tarragon

CARVING STATION

3 CHOICES PER DAY

Roasted Angus Beef Striploin

Thyme Jus

Slow-Roasted Lamb Leg

Rosemary Jus

Roasted Locally-Sourced Barramundi 🍽️

Citrus Beurre Blanc

Maple Glazed Swiss Bone-In Ham

Mustard Sauce

CONDIMENTS

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

ACCOMPANIMENTS

Cream Corn & Chorizo

Herb Roasted Holland Potato 🍷

Cheese Baked Pasta

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KOPITIAM NOODLE STATION

2 CHOICES OF BROTH PER DAY

Lobster Laksa

Prawn Shellfish Broth

Cooked Prawn, Mussel, Clam,
Fish Roe Ball, Pork Meatball, Fish Ball, Chicken Meatball
Bean Sprout, Shanghai Green, Quail Egg, Enoki Mushroom
Assorted Noodles

LOCAL SELECTION

Kam Heong Style Lobster

Black Pepper Lobster

White Pepper Lobster

Singapore Chilli Lobster

Mala Lobster

Sarawak White Pepper Lobster Bee Hoon

Stir-Fried Seasonal Greens with Garlic Sauce

Seafood Crispy Noodles

INDIAN SELECTION

Lobster Biryani

Basmati Rice

Lobster Butter Masala

Chicken Curry

Dal Makhani 🍲

Naan 🍲

Indian Pickle, Raita

INTERNATIONAL SELECTION

Beef Bourguignon, Petit Pois, Parsnip

Seafood Bouillabaisse

Chicken Chasseur

Pan-Roasted Duck Breast, Barley Risotto

Pan-Seared Salmon 🍲, Citrus Butter Cream, Lilliput Capers

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DESSERTS

Apple Cheese Strudel Puff
Black Bean Matcha Mascarpone Swiss Roll
Chocolate Truffle Cocoa Genoa Gateaux
Coffee Hazelnut Praline Sablé
Mango Basil Choux Puff
Fruity Almond Feuilletine Tart
Chocolate Praline
Jardin Macaron
White Nectarine Fruity Gelée
Oolong Ice Jelly Pear Compote
Tropical Fruits
Peranakan Petit Nonya Kueh

FROZEN CORNER

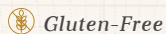
Ice Cream & Sorbet
Assorted Condiments

WARM DESSERT 🍷

Signature Swiss Chocolate Cake, Vanilla Sauce

DRINKS STATION

Clove Spiced Ice Tea



Gluten-Free

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