



CLOVE

Festive Lunch Buffet

1 DECEMBER 2025 TO 4 JANUARY 2026

(EXCLUDING 25 DECEMBER 2025)

MONDAY TO FRIDAY, 12PM TO 2.30PM

SATURDAY, 12.30PM TO 3PM

78 PER ADULT | 39 PER CHILD (6 TO 12 YEARS OLD)

ADD ON:

+30 for Free-Flow of House Pour Red Wine, White Wine, Beer & Soft Drinks

VITALITY & AQUAPONICS SALAD BAR

Aquaponics Greens 🌿, Baby Spinach

Hummus, Baba Ghanoush, Quinoa, Beetroot, Wakame,
Cherry Tomato, Bean, Cucumber, Dried Cranberry, Corn, Garbanzo, Crouton
Bacon Bits, Olives, Sunflower Seeds, Almond Flakes, Pumpkin Seeds

DRESSING & EMULSION

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

SMOKED FISH & CHARCUTERIE

Smoked Salmon, Salmon Gravlox, Assorted Smoked Fish
Beef Pastrami, Coppa Ham, Turkey Ham, Salami

CLOVE'S SALAD

Heirloom Tomato, Mozzarella, Spiced Maple Dressing 🍷
Roasted Pumpkin Salad, Pistachio, Feta Cheese, Balsamic Reduction 🍷
Turkey Waldorf, Celery, Apple, Walnut, Dried Cranberry
Desirée Potato Salad, Bacon, Quail Egg

JAPANESE

Salmon Sashimi 🍣, Tuna Sashimi
Assorted Sushi & Maki with Condiments

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 | 🍣 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.
Prices are subject to prevailing taxes and service charge.



SEAFOOD ON ICE 🌿

Cooked Prawn, Sri Lankan Crab, Venus Clam, Black Mussel, Half Shell Scallop
Lemon, Cocktail Sauce, Tabasco, Mignonette Sauce

BAKERY SELECTION

Homemade Panettone, Christmas Stollen, King's Pie, Apple Cinnamon Bread,
Raspberry Focaccia, Ciabatta Roll, Rye Bread, Homemade Sourdough,
Mini Baguette, Soft Roll, Lavosh, Grissini
Butter, Onion Chutney, Sea Salt

CHEESE SELECTION

Brie, Cheddar, Emmental, Gruyère, Blue Cheese
Chutney, Cheese Cracker, Nuts, Lavosh, Grissino

SOUP

Chef's Choice Soup of the Day 🌿
Herbal Chicken Soup

LIVE STATION

Traditional Swiss Raclette Station

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

Lobster Rosti

Sour Cream, Chive

CARVING STATION

Roasted Tom Turkey

Chestnut Stuffing, Giblet Gravy

Slow-Roasted Ribeye

Natural Jus

CONDIMENTS

Grain Mustard, Dijon Mustard, Horseradish Cream,
Apple Sauce, Cranberry Sauce

ACCOMPANIMENTS

Mashed Potato 🌿

Sautéed Brussels Sprout, Crispy Bacon

Roasted Root Vegetables 🌿

Truffle Mushroom Risotto

🌿 Vegetarian | 🌾 Gluten-Free

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KOPITIAM NOODLE STATION

Seafood Laksa Broth

Prawn Shellfish Broth

Cooked Prawn, Mussel, Clam

Fish Roe Ball, Beef Meatball, Pork Meatball, Teochew Fishball

Bean Sprout, Quail Egg, Straw Mushroom, Enoki Mushroom

Assorted Noodles

Laksa Leaf, Sambal Chilli

LOCAL SELECTION

Beef Rendang, Turmeric, Coconut

Braised Mushroom Chicken

Kam Heong Lala

Snapper with Chilli Bean Sauce

Wok-Fried Seasonal Greens 

Penang Char Kway Teow

INTERNATIONAL SELECTION

Steamed Pilaf Rice, Dried Fruits, Almond 

Roasted Chicken Thigh, Potato Purée, Chestnut Cream

Baked Halibut, Confit Tomato, Saffron Cream 

Assorted Sausages, Onion Gravy

INDIAN SELECTION

Biryani Rice, Almond, Raisin 

Basmati Rice

Fish Amritsari

Butter Chicken

Dal Makhani 

Naan 

Indian Pickle, Raita

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DESSERTS

Ivory Forest Yule Log
Chestnut Coffee Hazelnut Choux Puff
Clementine Black Sesame Genoa
Petit Cocoa Flan
Caramelised Nutty Sablé Tartlet
Cranberry Cheesecake
Christmas Macaron
Tutti Frutti Gelée
Freshly Cut Tropical Fruits
Festive Cookies
Christmas Chocolate Praline
Christmas Brandy Fruit Cake

ICE CREAM & SORBET

Assorted Condiments

WARM DESSERTS

Swiss Chocolate Cake, Vanilla Sauce 



 *Gluten-Free*

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