

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 Gravlax, Assorted Smoked Fish Beef Pastrami, Coppa Ham, Turkey Ham, Salami

### **CLOVE'S SALAD**

Heirloom Tomato, Mozzarella, Spiced Maple Dressing (2)
Roasted Pumpkin Salad, Pistachio, Feta Cheese, Balsamic Reduction (2)
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**

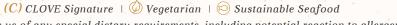
Dishes with a  $\mathscr{P}$  on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford.

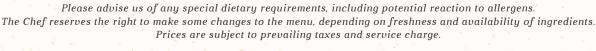


READ MORE ON YOUR
FARM-TO-TABLE EXPERIENCE HERE













# **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











# 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 (2)
Roasted Chicken Thigh, Potato Purée, Chestnut Cream
Baked Halibut, Confit Tomato, Saffron Cream (2)
Assorted Sausages, Onion Gravy

# **INDIAN SELECTION**

Biryani Rice, Almond, Raisin Basmati Rice Fish Amritsari Butter Chicken Dal Makhani Naan

Indian Pickle, Raita









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 🛞





