

CLOVE

Festive Chocolate Dinner Buffet

1 DECEMBER 2025 TO 4 JANUARY 2026

(EXCLUDING 24, 25 & 31 DECEMBER 2025)

FRIDAY & SATURDAY, 6PM TO 10PM

108 PER ADULT | 54 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 \(\varphi\), Baby Spinach

Hummus, Baba Ghanoush, Quinoa, Beetroot, Wakame, Greenland Shrimp, Sakura Ebi, Furikake, Cherry Tomato, Bean, Cucumber, Dried Cranberry, Corn, Garbanzo, Crouton Bacon Bits, Olive, Sunflower Seeds, Almond Flakes, Pumpkin Seeds, Cacao Nib

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, Parma Ham, Coppa Ham, Salami

CLOVE'S SALAD

Heirloom Tomato, Mozzarella, Spiced Maple Dressing (2)
Roasted Pumpkin Salad, Pistachio, Pecorino, Balsamic Reduction (2)
Turkey Waldorf, Celery, Apple, Walnut, Dried Cranberry
Desirée Potato Salad, Bacon, Quail Egg

JAPANESE

Salmon Sashimi 😂, Tuna Sashimi, Hamachi Sashimi Assorted Sushi & Maki with Condiments

OUR FARM-TO-TABLE INGREDIENTS

Dishes with a \mathscr{V} 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



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 (%)

Fresh Seasonal Oyster, King Crab Leg, 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, Reblochon, Blue Cheese, Camembert Chutney, Cheese Cracker, Nuts

SOUP

Truffle Butternut Cream Fish Maw Soup

LIVE STATION

Seared Foie Gras Brioche, Pickled Mushroom

Crab Cake Beetroot Cream, Lime Zest

> Potato Rosti **Braised Veal Cheek**

CARVING STATION

Roasted Tom Turkey (%) Chestnut Stuffing, Giblet Sauce

Maple Glazed Swiss Bone-In Ham (%) Pommery Mustard Cream

> Whole Baked Salmon (%) Orange Beurre Blanc

Roasted Lamb Leg Mint Jus

CONDIMENTS

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

ACCOMPANIMENTS

Roasted Maple Pumpkin 🗼 Baked Marble Potato Sautéed Brussels Sprout, Crispy Bacon

Mushroom Ragout 🧼











KOPITIAM NOODLE STATION

Seafood Laksa Broth Prawn Shellfish Broth

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

LOCAL SELECTION

Slipper Lobster, White Pepper Cream Sauce
Locally-Sourced Seabass with Thai Chilli Sauce
Braised Beef Brisket with Daikon
Teochew Braised Duck
Wok-Fried Seasonal Greens
Seafood Crispy Noodles

INTERNATIONAL SELECTION

Steamed Pilaf Rice, Dried Fruits, Almond (a)
Shepherd's Pie, Gratin Mashed Potato (w)
Pan—Seared Duck Breast, Maple Roasted Chestnut
Poached Halibut, Lemon Cream, Winter Vegetables (s)

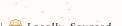
INDIAN SELECTION

Biryani Rice, Almond, Raisin @
Basmati Rice
Prawn Ghee Roast
Lamb Rogan Josh
Palak Paneer @
Naan @

Indian Pickle, Raita







CHOCOLATE SENSATION LIVE STATION

Clementine Shiso Nitrogen Chocolate Earl Grey Foam Mousse

COCOA DESSERT STATION

70% Dark Chocolate Yuzu Cocoa Fruit Bean 46% Dark Chocolate

Oat Milk, Cocoa Shell, Aquaponics Cress 🧡 🥪 55% Dark Chocolate Hazelnut Praline Sablé 72% Grand Cru Chocolate Exotic Yule Log 64% Cocoa Apricot Coffee Opera 35% Ivory Chocolate Black Sesame Choux Puff **Chocolate Bonbon**

DESSERT STATION

Christmas Stollen Festive Cookies Pomelo Fruit Gelée 🥪 **Freshly Cut Tropical Fruits**

ICE CREAM & SORBET

Assorted Condiments

WARM DESSERTS

68% Dark Chocolate (%) Swiss Chocolate Cake **Mince Fruit Pie**

DRINKS STATION

Celaya Chocolate Drink Red Fruit Ruby Chocolate Drink









