

# CLOVE

# Festive Chocolate Lunch Buffet

# 1 DECEMBER 2025 TO 4 JANUARY 2026

(EXCLUDING 25 DECEMBER 2025)

**SUNDAY, 12.30PM TO 3.30PM** 

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 🕢 Roasted Pumpkin Salad, Pistachio, Pecorino, Balsamic Reduction (1) 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 won 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 | Wegetarian | 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** (%)

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)

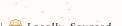
# **INDIAN SELECTION**

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









