



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 🌿, 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 Gravlox, 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 🍷
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 🌿 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 🌿

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 🍂

🍂 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, 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 

Shepherd's Pie, Gratin Mashed Potato 

Pan-Seared Duck Breast, Maple Roasted Chestnut

Poached Halibut, Lemon Cream, Winter Vegetables 

INDIAN SELECTION

Biryani Rice, Almond, Raisin 

Basmati Rice

Prawn Ghee Roast

Lamb Rogan Josh

Palak Paneer 

Naan 

Indian Pickle, Raita

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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

 Vegan |  Gluten-Free

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