



CHOCOLATE AND BEEF BUFFET

2 MARCH TO 26 APRIL 2026

(EXCLUDING EASTER 5 APRIL 2026)

FRIDAY & SATURDAY DINNER, 6PM TO 10PM

SUNDAY LUNCH, 12.30PM TO 3PM

128 PER ADULT

64 PER CHILD (6 TO 12 YEARS OLD)

ADD ON:

+38 for Free-Flow of House Pour Prosecco, Red Wine, White Wine & Beer

VITALITY & AQUAPONICS SALAD BAR

Aquaponics Greens 🌿 | Romaine Lettuce |

Hummus | Baba Ghanoush | Guacamole | Tzatziki |

Cherry Tomato | Shredded Carrot | Red Cabbage | Olive | Corn | Garbanzo | Crouton |

Bacon Bits | Anchovy | Parmesan | Quail Egg |

Sunflower Seeds | Almond Flakes | Pumpkin Seeds | Dried Cranberry | Dried Raisin | Dried Apricot

DRESSING & EMULSION

Balsamic | Thousand Island | Honey Mustard | Goma | Italian,

Caesar | Lemon Clove Vinaigrette (C)

SMOKED FISH & CHARCUTERIE

Smoked Salmon 🐟 | Assorted Smoked Fish

Beef Pastrami | Coppa Ham | Parma Ham

CLOVE'S SALAD

Beetroot, Wild Berries, Aquaponics Greens 🌿, Raspberry Vinaigrette 🍷

Marinated Beans, Carrot, Spinach, Orange Vinaigrette

Smoked Duck, Orange Segments, Spinach, Ginger Lemon Dressing

Baby Romaine, Quail Egg, Bacon, Caesar Dressing

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.

JAPANESE

Salmon Sashimi 🍣 | Tuna Sashimi
Assorted Sushi & Maki

CONDIMENTS

Shoyu | Wasabi | Pickled Ginger

SEAFOOD ON ICE

Fresh Seasonal Oyster | Cooked Prawn | Venus Clam | Black Mussel | Half Shell Scallop

CONDIMENTS

Cocktail Sauce | Tabasco | Lemon Wedges | Mignonette Sauce

BAKERY SELECTION

Sourdough | Yuzu Focaccia | Mini Baguette |
Rye Bread | Brioche Loaf | Multigrain Bread | Chocolate Brioche | Soft Roll
Butter | Onion Chutney | Sea Salt

CHEESE SELECTION

Camembert | Brie | Reblochon | Emmental |
Gruyère | Comte Cheese | Kikorangi
Chutney | Cheese Cracker | Nuts

SOUPS

2 CHOICES PER DAY

Chef's Choice Soup of the Day 🍲

Double Boiled Chicken with Sea Cucumber Soup

KOPITIAM NOODLES STATION

Laksa Broth

Slow-Boiled Beef Broth

Cooked Prawn | Mussel | Clam
Fish Roe Ball | Pork Meat Ball | Fish Ball | Chicken Meat Ball
Bean Sprout | Shanghai Green | Quail Egg | Enoki Mushroom
Assorted Noodle

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BEEF SELECTION

Beef Salad

Pepper Crusted Beef, Potatoes, Pickled Onion, Mustard Vinaigrette

Beef Bourguignon

Root Vegetables, Petit Pois

Beef Stroganoff

Roasted Mushroom, Fresh Herbs

CARVING STATION

Slow-Roasted Striploin

Bearnaise Sauce

CONDIMENTS

Grain Mustard | Dijon Mustard | Horseradish Cream

ACCOMPANIMENTS

2 CHOICES PER DAY

Pomme Purée | Honey Glazed Pumpkin | Roasted Cauliflower | Peas & Carrot |
Salted Butter Corn | Braised Fennel | Sweet Roasted Tomatoes | Eggplant Parmigiana

LIVE STATION

Braised Top Side

Parmesan Foam, Onion Crumble

Beef Brisket Slider

Potato Bun, Bacon Jam

LOCAL SELECTION

Teochew Braised Duck 

Seabass with Nyonya Sauce 

Thai Basil Minced Chicken

Braised Tofu with Local Green

Wok-Fried Seasonal Greens 

Seafood Crispy Noodles

INDIAN SELECTION

Biryani Rice, Almond, Raisin 

Basmati Rice

Chicken Tikka

Mutton Keema

Dal Makhani 

Naan Bread 

Indian Pickle, Raita

 Vegetarian |  Vegan |  Locally-sourced

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DESSERT LIVE STATION

Cocoa

Chocolate Cream Puff, Orange Chocolate Crèmeux, Coconut Nitrogen Foam

CHOCOLATE BEAN TASTING CORNER

70% Dark Chocolate Genoa Tea Cake

40% Milk Chocolate Genoa Tea Cake

Ivory White Chocolate Genoa Tea Cake

Ruby Bean Chocolate Genoa Tea Cake

Blonde Roasted Chocolate Genoa Tea Cake

55% Chocolate Fluffy Joconde Opera

68% Dark Chocolate: Crue Cacao Nibs Cookies

46% Vegan Dark Chocolate: Oat Milk, Coco Shell, Aquaponics Cress 🌱🍷

Sensation Chocolate Bonbon

Inspiration Fondue Station

Dark Chocolate, Raspberry, Milk Chocolate
with Condiments

DESSERTS

Green Tea Whipped Vanilla Swiss Roll

Hazelnut Praline Tart

Raspberry Basil Cheesecake

Sicilian Pistachio Choux

Mango Yoghurt Petit Gateaux

Jardin Macaron

Fruit Compose Coconut Fruity Ice Jelly

Peranakan Petit Nonya Kueh

ICE CREAM & SORBET

Assorted Condiments

WARM DESSERT

Signature Swiss Chocolate Cake 🍷
with Vanilla Sauce

(C) CLOVE Signature | 🍷 Gluten-Free

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