

CLOVE

DINNER BUFFET
2 MARCH TO 26 APRIL 2026
MONDAY TO THURSDAY, 6PM TO 10PM

90 PER ADULT
45 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 🐟 | Prosciutto De Parma | Mortadella

CLOVE'S SALAD

Roasted Eggplant, Rocket Leaves, Smoked Paprika, Yoghurt Dressing 🥒
Beetroot, Wild Berries, Aquaponics Greens 🌿, Raspberry Vinaigrette 🥒
Marinated Beans, Carrot, Spinach, Orange Vinaigrette
Chicken Breast, Granny Smith Apple, Raisin, Walnut, Ranch 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

CONDIMENTS

Cocktail Sauce | Tabasco | Lemon Wedges | Mignonette Sauce

BAKERY SELECTION

Sourdough | Focaccia | Baguette |
Mini Bread Roll | Swiss Bread | Berliner | Soft Roll
Butter | Onion Chutney | Sea Salt

CHEESE SELECTION

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

SOUPS

2 CHOICES PER DAY

Chef's Choice Soup of the Day 🍲

Spicy and Sour Soup

LIVE STATION

Traditional Swiss Raclette Station

Swiss Cheese Fondue, Potato, Sausage, Pickled Onion, Cornichon,
French Baguette Cubes

Crispy Potato Crab Cake

Pomelo Salsa

KOPITIAM NOODLES STATION

Seafood Laksa Broth

Chicken Broth

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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CARVING STATION

3 CHOICES PER DAY

Roasted Herb Crusted Striploin

Natural Jus

Baked Market Fish

Salsa Verde

Whole Roasted Chicken

Pommery Cream Sauce

CONDIMENTS

Grain Mustard | Dijon Mustard | Mint Jelly | Horseradish Cream | Apple Sauce | Lemon Wedges

ACCOMPANIMENTS

2 CHOICES PER DAY

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

LOCAL SELECTION

Pickled Radish Red Snapper

Wok-Fried Chicken, Scallion, Dried Chilli, Gong Bao Sauce

Wok-Fried Local Greens 🍃

Stir-Fried Lala, White Pepper Sauce

Braised Luffa with Bean Curd

Salted Fish Fried Rice

INTERNATIONAL SELECTION

Baby Back Rib, BBQ Glaze

Roasted Chicken Breast

Seafood Stew

Mushroom Risotto 🍃

INDIAN SELECTION

Biryani Rice, Almond, Raisin 🍃

Basmati Rice

Prawn Masala

Butter Chicken

Dal Makhani 🍃

Naan Bread 🍃

Indian Pickle, Raita

🍃 Vegetarian

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DESSERTS

Coffee Clementine Orange Chocolate Sablé

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

Chocolate Bonbon

Tropical Fruits

ICE CREAM & SORBET

Assorted Condiments

WARM DESSERTS

Signature Swiss Chocolate Cake 🌾
with Vanilla Sauce

DRINK STATION

CLOVE Spiced Iced Tea (C)

(C) CLOVE Signature | 🌾 Gluten-Free

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