



**KELONG-TO-TABLE:  
SEAFOOD BUFFET FROM RIVER TO OCEAN  
MONDAY TO THURSDAY, 6PM TO 10PM**

**108 PER ADULT | 54 PER CHILD (6 TO 12 YEARS OLD)**

**138 PER ADULT INCLUSIVE OF FREE-FLOW PROSECCO & DRAFT BEER**

**ADD ON:**

**+38 for Free-Flow of Red Wine, White Wine, Beer & Soft Drinks**

**KELONG-TO-TABLE**

**APPETISERS**

**Crabmeat**

Bamboo Shoot, Omelette

**Tiger Prawn**

Chilli Coriander, Ulam Ulam Dressing

**Clam Meat**

Pomelo, Peanuts, Umami Sauce

**CHEF ROY'S SIGNATURE CREATIONS**

**Local Threadfin**

Assam Curry, Fish Noodles

**Rock Lobster Meat**

Creamy Sze Chuan Pepper, Avruga Caviar

**Patin Buah "Sarawak Fruit River Catfish"**

Shimeji Mushroom, Superior Soy Sauce

**Red Snapper**

Belado Chilli Dip, Calamansi Pineapple

**CHEF ERIC TEO'S CULINARY SELECTION**

**Seafood in Rich Milk Broth**

**Poached Grouper Filet**

Roasted Walnut, Tomato Salsa

**Confit of Cod**

Green Pea Puree, Shallot Garlic Compote

**Butter Soy Prawns**

Coriander & Celery Greens

**(C) CLOVE Signature | (V) Vegetarian | (S) 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.*

## VITALITY & AQUAPONICS SALAD BAR

Arugula | Mesclun | Radicchio | Baby Spinach |  
White Cabbage | Red Cabbage | Baby Romaine |

Hummus | Baba Ghanoush | Tahini | Assorted Pitter Olive |  
Tabbouleh Salad | Arabi Chopped Salad | Mutabal | Pita Bread

Cherry Tomato | Cucumber | Shredded Carrot | Red Radish |  
Alfalfa Sprout | Beetroot | Kimchi | Wakame | Crouton |

Chicken Breast | Hard Boiled Egg |

Corn | Kidney Beans | White Beans | Chickpeas | Quinoa

### DRESSING & EMULSION

Balsamic | Thousand Island | Triple Mustard Dressing | Raspberry Vinaigrette (C)

## SMOKED FISH & CHARCUTERIE

Smoked Salmon (🐟) | Salmon Gravlax | Cured Tuna with Togarashi |

Prosciutto De Parma | Mortadella Ham with Pistachio |

Coppa Ham | Salami Rustic | Cooked Ham

### CONDIMENTS

Green Olives | Black Olives | Chilli Kalamata | Stuffed Olives | Onion Cocktail |

Cornichon | Gherkins | Dijon | Pommery | English Mustard

## JAPANESE

### Sashimi

Salmon (🐟) | Tuna | Hamachi

### Sushi

Salmon | Maguro | Ika | Tamago | Inari | Soft Shell Crab | Futomaki | California

### Tempura

Breaded Prawn | Enoki Mushroom | Eggplant | Sweet Potato | Lotus Root

### Cha Soba

Shoyu Broth | Japanese Pickle | Bonito Flakes | Seaweed Strips Sesame Seed

### CONDIMENTS

Shoyu | Wasabi | Pickled Ginger

### 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

🌿 Vegetarian | 🐟 Sustainable Seafood

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## SEAFOOD ON ICE

Irish Oyster | Canada Oyster | Maine Lobster | Tiger Prawn | Yabbie |  
Black Mussels | Clams | Scallops in Shell | Whelck

### CONDIMENTS

Cocktail Sauce | Tabasco | Lemon Wedges | Tartar Sauce | Hot Sauce | Shallot Mignonette

## BAKERY SELECTION

Cranberry Loaf | Multigrain | Focaccia | Baguette | Rye Bread

### CONDIMENTS

Olive Oil | Tapenade | Sun-Dried Tomato Dip | Pesto | Unsalted & Salted Butter

## RACLETTE STATION

Selection of bread | Potatoes | Onion Cocktail | Cornichon | Cooked Ham

## CHEESE SELECTION

Ardi-Gasna | Morbier | Blue d'Auvergne | Saint-Nectaire | Mimolette | Tommette |  
Emmental | Brie de Meaux | Tomme de Savoie | Saint-Brion |  
Saint-Maure | Truffé Fermier | Comte

### CONDIMENTS

Quince Jelly | Mix Fruit Chutney | Dried-Apricot | Apple |  
Cranberry | Figs | Mango | Prune | Kiwi Pineapple, Raisins |  
Honeycomb | Thyme Honey | Royal Jelly | Rosemary Honey | Forest Honey

## SOUP

2 CHOICES PER DAY

**Classic Kambing Soup**

**Authentic Italian Minestrone** 🍲

## CARVING STATION

**Kurobuta Pork “Whole Roast Porchetta Roll”**

Gremolata, Pine Nut Stuffing

**Australian Beef “OP Prime Rib”**

Roasted Potato, Yorkshire Pudding

**Salt Baked Xin Jiang Salmon**

Smoked Corn Salsa, White Turnip Pickle

### ACCOMPANIMENTS

Mac and Cheese Tartufo Nero | Butter-poach Asparagus  
Seasonal Vegetable | Garlic Oil | Aligot Mashed Potato

🌱 Vegetarian | 🍌 Vegan | 🍷 Locally-sourced

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## MALAY SELECTION

“Ayam Masak Merah” Chicken in Spicy Tomato Sauce  
Beef Short Ribs in Gaeng Gati Gravy  
Braised Bean Curd with Nai Bai and Trio Mushroom (V)  
Dry Mee Siam with Mix Seafood

## INDIAN SELECTION

Hyderabad Dum Chicken Briyani  
Chicken Masala  
Creamy Black Lentil Stew  
Lady Finger With Mustard  
Lamb Chop  
Lamb Shish Kebab  
Murgh Malai  
Rasmi Kebab  
Plain Naan | Garlic Naan

## FRUIT BAR

Fruit Salad | Watermelon | Rock Melon | Honeydew | Pineapple |  
Jackfruit | Dragonfruit | Guava | Rose Apple | Mangosteen |  
Rambutan | Peach | Nectarine | Plums | Longan | Langsat

## DESSERTS

Sensation Infiniment Vanilla Gateaux  
Garden Berry Almond Vanilla Sable Tart  
Hazelnut Praline Vanilla Pastry Cream Brioche  
Granola Chocolate Vanilla Banana Caramel  
Poach Apple Pie Almond Pizza  
Churros with Swiss Chocolate Dip  
Coffee Ladyfingers' Mascarpone Cream  
Vanilla Lemon Tea Cream Brulee  
Fermented Sour Bread Butter Pudding

## GELATO & 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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