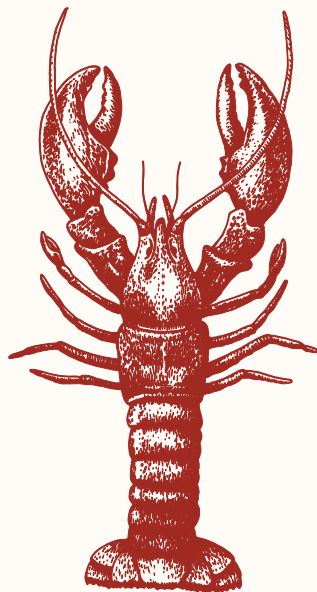


CLOVE



Dinner buffet experience curated by Culinary Director Vijay, the man behind Singapore's most talked about lobster buffets. Feast on Maine Lobsters prepared 12 ways using authentic recipes of the East and West:

Western: Lobster Cocktail, Lobsters on Ice, Lobster Bisque, Lobster Thermidor, Saffron Lobster Risotto, Lobster Bouillabaisse

Asian: Lobster Sushi Roll, Lobster Laksa Broth, Kam Heong Lobster, Black Pepper Lobster, Mala Lobster, Singapore Chilli Lobster

Lobster & Beer Fest

DINNER BUFFET

Inclusive of Free-Flow Paulaner Beer

5 TO 22 JUNE 2025

6PM TO 10PM

MONDAY TO THURSDAY

118 PER ADULT

59 PER CHILD (6 TO 12 YEARS OLD)

FRIDAY, SATURDAY & EVE OF PUBLIC HOLIDAY

128 PER ADULT

64 PER CHILD (6 TO 12 YEARS OLD)

Discounts are not applicable for this menu

Prices are subject to prevailing taxes and service charge.

VITALITY & AQUAPONICS SALAD BAR

Aquaponics Greens 🌿, Romaine Lettuce
Hummus, Baba Ghanoush, Quinoa, Beetroot, Wakame
Cherry Tomato, Cucumber, Dried Cranberry, Olive, Corn, Garbanzo, Crouton
Bacon Bits, Anchovy, Parmesan, Quail Egg
Sunflower Seeds, Almond Flakes, Pumpkin Seeds

DRESSING & EMULSION

Balsamic, Thousand Island, Honey Mustard, Goma, Italian,
Caesar, Lemon Clove Vinaigrette (C)

SMOKED FISH & CHARCUTERIE

Lobster Cocktail

Smoked Salmon 🐟

Pastrami

Mortadella

CLOVE'S SALAD

Heirloom Dressing, Mozzarella, Ponzu Vinaigrette 🌿
Pumpkin Couscous Salad, Pomegranate, Pimento, Lemon Dressing 🌿
Boiled Potato, Tomato, Shallot, Lemon Dressing
Wurstsalat, Cervelat, Emmental, Onion, Mustard Vinaigrette

JAPANESE

Lobster Sushi Roll

Salmon Sashimi 🐟, Tuna Sashimi
Assorted Sushi & Maki with Condiments

SEAFOOD ON ICE 🐟

Maine Lobster

Fresh Shucked Oyster, Cooked Prawn, Mud Crab, Half Shell Scallop
Lemon, Cocktail Sauce, Tabasco, Mignonette Sauce

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 | 🌾 Gluten-Free | 🐟 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.

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, Danish Blue
Chutney, Cheese Cracker, Nuts

SOUP

Lobster Bisque

Pork Riblet Bak Kut Teh, You Tiao (C)

LIVE STATION

2 CHOICES PER DAY

Traditional Swiss Raclette Station

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

Classic Rosti

Sour Cream, Chive

Saffron Lobster Risotto

Parmesan, Fresh Herb

Lobster Thermidor

Emmental, Tarragon

CARVING STATION

3 CHOICES PER DAY

Roasted Angus Beef Striploin

Thyme Jus

Slow-Roasted Lamb Leg

Rosemary Jus

Roasted Locally-Sourced Barramundi 🇨🇦

Citrus Beurre Blanc

Maple Glazed Swiss Bone-In Ham

Mustard Sauce

CONDIMENTS

Grain Mustard, Dijon Mustard, Horseradish Cream, Apple Sauce, Lemon Wedges

ACCOMPANIMENTS

Roasted Broccoli, Yoghurt Dressing 🇨🇦

Herb Roasted Holland Potato 🇨🇦

Cheese Baked Pasta 🇨🇦

Maple Glazed Purple Potato 🇨🇦

(C) CLOVE Signature | 🇨🇦 Vegetarian | 🇨🇦 Locally-Sourced

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.

KOPITIAM NOODLE STATION

2 CHOICES OF BROTH PER DAY

Lobster Laksa Broth

Prawn Shellfish Broth

Cooked Prawn, Mussel, Clam,
Fish Roe Ball, Pork Meatball, Fish Ball, Chicken Meatball
Bean Sprout, Shanghai Green, Quail Egg, Enoki Mushroom
Assorted Noodles

LOCAL SELECTION

Kam Heong Style Lobster

Black Pepper Lobster

Mala Lobster

Singapore Chilli Lobster

Stir-Fried Seasonal Greens with Garlic Sauce

Seafood Crispy Noodles

INDIAN SELECTION

Biryani Rice, Almond, Raisin 🍯

Basmati Rice

Fish Amritsari

Chicken Curry

Dal Makhani 🍯

Naan 🍯

Indian Pickle, Raita

INTERNATIONAL SELECTION

Lobster Bouillabaisse

Roasted Lamb Loin, Juniper Berry Jus

Chicken Chasseur

Honey-Glazed Duck, Bacon & Bean Cassoulet

Pan-Seared Salmon 🍯, Citrus Beurre Blanc, Poached Vegetable

🍯 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.

DESSERTS

Berries Dill Cream Swiss Roll
Caramelised Hazelnut Cake (Sugar-Free)
Muscat Tea Cake
Apple Pear Cinnamon Pie
Cherry Yoghurt Cake
Burnt Cheesecake
Swiss Meringue Exotic Sablé
Raspberry Choux Puff
White Nectarine Fruity Gelée
Peranakan Petit Nonya Kueh
Chocolate Praline
Jardin Macaron
Tropical Fruits

FROZEN CORNER

Ice Cream & Sorbet
Assorted Condiments

WARM DESSERT

Signature Swiss Chocolate Cake, Vanilla Sauce 🌾

DRINKS STATION

Clove Spiced Ice Tea

🌾 **Gluten-Free**

*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.*