CLOVE

KOREAN DINNER BUFFET

14 SEPTEMBER TO 31 OCTOBER 2026
SUNDAY TO THURSDAY, 6PM TO 10PM

98 PER ADULT
49 PER CHILD *(6 TO 12 YEARS OLD)*
CHILDREN AGED 5 AND BELOW DINE FREE

ADD ON:

+38 for Free-Flow of Red Wine, White Wine, Beer & Soft Drinks
+48 for Free-Flow of Prosecco, Red Wine, White Wine, Beer & Soft Drinks

Indulge in a vibrant *Korean Feast* at CLOVE, featuring an enticing spread of authentic Korean favourites, from sizzling grilled specialties and comforting classics to flavourful Banchan and Indulgent Desserts.

A lively culinary experience that brings the bold, comforting flavours of Korea to the heart of Singapore.

Prices are subject to prevailing taxes and service charge.

KOREAN SPECIALTY DISHES

Jjigae *Kimchi Stew*
Soft Tofu

Jorim *Gochujang Chicken*
Soya, Garlic, Potato, Shitake

Guksu *Spicy Bibimguksu*
Cucumber, Napa Cabbage, Wheat Noodles

Bossam *24-Hour Pork Shoulder*
Doenjang, Perilla Leaves

Mandu *Pork Dumplings*
Ganjang

Jangajji *Fermented Kimchi, Pickle*
Daikon, Burdock, Cucumber, Watermelon Radish, Jade Radish, Ninja Radish, Scallion, Napa, Choy

Twigim *Korean Fried Chicken*
Gochujang, Sesame Seed

Boba *Bubble Tea*
Pearls, Jelly

Ssam *BBQ Pork Belly*
Ssamjang & Lettuce

Gui *Galbi Beef Short Rib Rack*
Nashi Pear, Steam Bun

Tteok *Tteokbokki*
Street-style Rice Cake

Juk *Abalone Porridge*
Short Grain Rice, Cheongjang, Enoki

Ya-Chae *Gun Goguma*
Barrel Roasted Sweet Potato, Honey & Butter

Jeon *Kimchijeon*
Kimchi Scallion Pancake

Bap *Mixed Rice*
Steamed Short Grain Rice

Heukimja *Black Sesame*
Soft Serve Ice Cream

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.
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SWISS CORNER

Raclette Station
Warm New Potatoes, Gherkins, Pearl Onions

Cheese Fondue Bar *Rich Blend of 3 Swiss Cheese Finished with Kirsch Liqueur*
Cherry Tomato, Radish, Cauliflower, Baguette, Pretzel

Pan Seared Coil Sausage
Mustard, Sauerkraut

Cheese & Meat *Variety of Artisanal Cheese and Selection of Cured Meats*

Breads *Fresh From the Bakery*
Homemade Sourdough, Olive, Tomato Focaccia

CARVERY

Slow Roast Australian Beef Striploin
Beef Jus, Horseradish, English Mustard

Waffle Cut Crispy Potato
Buttermilk Dressing

Sautéed Mushrooms
Garlic Butter, Thyme

Broccolini *From the Fire*

SOUP STATION

San Marzanno Tomato Soup
with Olive Oil & Fresh Basil

Chicken Bouillon
Roast Chicken, Rustic Vegetables, Fresh Herbs

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SUSHI & SASHIMI

MSC Salmon Sashimi | **Tuna Sashimi**
California Maki | **Cucumber Maki**
Ikura Sushi | **Tamago Nigiri** | **Unagi Nigiri**

CONDIMENTS
Wasabi, Pickled Ginger, Soy Sauce

Wakame Salad
Lettuce, Radish, Wafu Dressing

Soba Noodle Salad
Tofu, Spinach, Gomae Dressing

SEAFOOD

Teriyaki Salmon Belly
Cucumber, Sesame, Scallion

Chilled Prawns
Cocktail Sauce

Venus Clams
Black Pepper Mignonette

Black Mussel
Dill Emulsion

Half Shell Scallop
Brandy Sauce

Tuna Ceviche
Jalapeño, Coriander, Lime Leaf

Freshly Shucked Oysters
Tabasco, Lemon

Sustainable Seafood

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INDIAN

Chicken Tikka Masala
Tomato Cashew Nut Gravy, Tandoor Green Chicken, Bell Peppers

Jeera Rice
Basmati Rice, Cumin Seed

Naan Bread & Pappadum
Mint Yoghurt

MALAY

Beef Rendang
Acar Pickle, Fried Shallots

Lontong
Compressed Rice Cake

Sayur Lodeh
Vegetable Coconut Curry

ITALIAN

Pacheri Pasta
Tomato Putanesca, Italian Parsley, Parmesan

Forno Meatballs
Rose Sauce, Basil Pesto, Chilli

Zucchini & Artichoke
Grilled with Dried Herbs

FRENCH

Seafood Bouillabaise
Mussels, Prawns, Fish, Saffron, Fennel Tomato Broth

Cauliflower Au Gratin
Mornay Sauce, Gruyère

Braised Duck and Dupuy Lentils
Mirepoix, Red Wine, Bay Leaf

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VITALITY GARDEN

Greens
Romaine, Spinach, Kale, Radicchio, Ice Berg

Nightshades
Cherry, Heirloom, Capsicum, Tomatillo

Grains & Beans
Quinoa, Chick Pea, Kidney Bean, Edamame

Nuts & Seeds
Walnut, Peanut, Almond, Sunflower Seed, Pumpkin Seed

Roots
Carrot Crudite, French Radish, Beetroot

Dried Fruits
Apricot, Cranberry, Raisin, Fig

Dips
Tzatziki, Hummus, Baba Ghanoush, Guacamole

Dressings
French, Citrus Vignonette, Caesar, Balsamic

JUICE

Orange | Guava | Cranberry | Apple

TEA

Peach Black | Sencha Green | Blueberry Oolong

ELIXIR

Watermelon Mint | Hibiscus Basil | Spirulina Pandan

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SWEET LONG TABLE

Fruity Jelly | Tropical Fruits

Tiramisu
Ginseng Coffee

Tart
Pink Peach

Opera Cake
Black Sesame

Swiss Roll
Matcha Red Bean

Tea Cake
Muscat

RICE MOCHI STATION

Steamed Mochi
Black Sesame Powder, Soy Bean Powder, Mango Compote,
Matcha Syrup, Strawberry Syrup, Brown Sugar Syrup

WARM DESSERT

Signature Swiss Chocolate Cake
Vanilla Sauce

Steamed Cotton Cheesecake

ICE CREAM & SORBET

Assorted Condiments

Gluten-Free

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