# CLOVE

## KOREAN LUNCH BUFFET

**14 SEPTEMBER TO 31 OCTOBER 2026**
**MONDAY TO FRIDAY, 12PM TO 2.30PM**
**SATURDAY, 12.30PM TO 3PM**

**80 PER ADULT**
**40 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** *Doenjang Spinach 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

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# SWISS CORNER

**Raclette Station**
Warm New Potatoes, Gherkins, Pearl Onions

**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

**Montreal Style Rotisserie Chicken**
24-Hour Brined Free Run Chicken

**Waffle Cut Crispy Potato**
Buttermilk Dressing

**Chicken Gravy & Chicken Salt**

**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

*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, Saffron 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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