



A True Taste of International Flavour

Dinner

Friday to Saturday

\$95 per adult, \$47 per child (6 to 12 years old)

Inclusive of free-flow craft beers at \$28 per person

Inclusive of free-flow Prosecco and wines at \$35 per person

THE POKE BAR

Clove Marinated Beef Shank (C), Japanese Rice, Teriyaki Chicken, Trio Bean Stew (V)

Protein Rotation

Japanese Rice with Brown Rice, Quinoa, Couscous

Spicy Ranch, Honey Mustard, Shallots Chives Ponzu

Fried Shallots, Garlic Chips, Corn Chips, Almond Flakes, Pumpkin Seeds, Roasted Sesame

Soy-Marinated Salmon and Tuna, Hijiki, Cherry Tomato, Spring Onion

Pickled Mushrooms, Cucumber, Tobiko, Dried Cranberries,

Nori Kale, Brussels Sprout, Broccoli, Baby Spinach

DIY SALAD BAR

Mesclun, Romaine Lettuce

Japanese Cucumber, Garbanzo, Kidney Bean, Sundried Tomatoes, Sweet Corn, Sunflower Seeds, Flax Seeds

Goma Shoyu, Thousand Island Dressing, Balsamic Vinaigrette, Ranch Dressing

SEAFOOD BAR

Chilean Black Mussels, Tiger Prawn, Gong Gong, Neck Clam Scallop, Boston Lobster,

Irish Oyster, Snow Crab

Salmon Sashimi, Salmon Belly, Apple Wood Smoked Tasmania Salmon

Assorted Sushi and Maki

Pickled Onions, Baby Caper, Lemon Wedges, Cocktail Sauce, Mayo, Wasabi Mayo

SALADS FROM AROUND THE WORLD

Smoked Ham Potato Salad with Figs and Walnut Clove (C)

Smoked Duck Salad with Quinoa and Apple Salad Clove (C)

Seafood with Hearts of Palm in Goma Dressing

Heirloom Tomato, Buffalo Mozzarella, Ponzu Vinaigrette (V)

Sesame Togarashi Crusted Tuna Tataki, Edamame Purée

Snapper Cevichi with Calamansi Vinaigrette, Garlic Chip

(C) Clove Signatures

(V) Vegetarian

Menu is subjected to change

CHEESE SELECTION

Emmentaler, Gruyère, Appenzeller, Pecorino, Aged Cheddar, Port Salute,
Sainte-Maure de Touraine, Camembert, Reblochon, Pepper Brie, Bleu De Bresse
Parmesan Lavash, Clove Crostini Stick (C), Apricot, Apple, Golden Raisins, Black Raisins,
Mango Almond Flakes, Walnuts, Pine Nuts

BAKED BREAD

Blue Cheese Sour Dough, Baguette, Brioche, Rustic, Cracker Multigrain,
Chain Seed Polenta, Pain Au Seigle with Onion
Olive Feuilletée, Spelt, Salter Bread Roll, Double Cheese with Tomato
Selection of Butter and Soft Vegetable Margarine

Rotation

FROM THE BARN

Clove Honey Baked Ham (C), Clove Marinated Slow-Roasted Angus Tomahawk (C), Roasted Lamb Leg
Pepper Corn Sauce, Red Wine Jus, Mushroom Sauce
Dijon Mustard, Grain Mustard, Bavarian Mustard, Horseradish Cream
Herb Roasted Local Harvest Garden Vegetables
Truffle Mashed Potato

Rotation

NOODLE BAR

SINGAPORE SEAFOOD LAKSA

River Prawn, Bean Sprout, Quail Egg, Fish Cake

CHAO PHARYA RIVER TOM YAM PRAWN SOUP

River Prawn, Straw Mushrooms, Tomato, Corn, Mussel, Squid, Coconut Cream

LIVE STATION

FRIDAY & SATURDAY

Surf & Turf

Mini Beef Steak and Pan Seared Foie Gras, Foie Gras Jus

Chili Crab Mussel Crispy Man Tou

RACLETTE STATION

New Boiled Potato, Pickled Onion, Cornichons, Toast Point, Sausage

AROUND THE WORLD

CASSEROLE

Pasta of the Day Chef Choice (V)

Baked Salmon with Asian Style Sauce Meunière

Sautéed Seasonal Greens in Clove Garlic Herb Butter (V) (C)

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Rotation

Wok-Fried Yong Chow Fried Rice, Wok-Fried Rice with X.O Sauce,
Chinese Fried Rice with Pickled Olives Vegetables
Steamed Chinese Herbal Chicken, Oatmeal Prawn with Curry Leaf & Chilli, Black Pepper Beef Braised Long
Cabbage with Supreme Sauce (V), Taiwanese Cabbage, Mix Mushroom Oyster Sauce (V)

Malay Delights

Clove Lamb or Beef Rendang (C), John Snapper Fish Curry Infused with Clove (C),
Braised Sayur Lodeh Vegetables in Coconut Milk (V)
Malaysian Chicken Mee Goreng, Mee Siam with Seafood

Handi

Clove Dal Makhani (C), Clove Vegetables Korma (C)
Butter Chicken, Lamb Rogan Josh
Biryani Vegetables Rice, Naan Breads
Raita, Mango Chutneys, Tomato Chutney, Pickles Achar, Sliced Onion, Green Chillies, Tamarind Chutney

SWEETS

Petit Macarons
Millefeuille Parmesan Cheese Tart
"Apple Clove" Caramel Crepe Gateaux (C)
"Orange Clove" Cocoa Sable (C)
Japan Sweet Potato Tea Cake
Chocolate Bonbon
Ruby Tranche Opera
Lychee Ruby Rose Swiss Roll
Ruby Cocoa Bean
Amandine Travel Cake Ruby Glaze
Raspberry Ruby Beignet

GLUTEN-FREE AND VEGAN

Muscat Jelly
Rice Pudding
Exotic Fresh Fruits

WARM DESSERT

Trio Churros with Ruby Dip
Vanilla Caneles De Bordeaux with Vanilla Rum Sauce

ICE CREAM

Selection of Ice Cream with Condiments
Rainbow Sprinkles, Chocolate Chips, Marshmallow,
Gummies and Cocoa Flakes

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