



CLOVE at Swissôtel The Stamford Is Bringing a Thai Takeover Buffet with Chefs Flown in from Bangkok

Description

If the thought of a bubbling Tom Yum, freshly pulled Pad Thai, or silky Mango Sticky Rice makes you happy, clear your calendar for August. **CLOVE at Swissôtel The Stamford** is hosting a month-long **Thai Takeover Buffet** and the chefs behind it flew in all the way from Bangkok.



Seafood Tom Yum – one of the standout dishes at CLOVE's Thai Takeover Buffet.

From Thailand with Flavour

Running from **8 July to 8 August 2026**, the promotion titled *From Thailand with Flavour* is a collaboration between CLOVE and **Pullman Bangkok King Power**, two properties within the Accor group. The collaboration brings guest chefs **Rossukon Tagoporn (Chef Wan)** and **Pattama Salaklang (Chef Nam)** from Bangkok to Singapore, where they'll be serving up an authentic rotation of Thai dishes alongside CLOVE's already-extensive international buffet.

The idea is simple but clever: instead of your standard Thai restaurant, you get chefs who actually cook at one of Bangkok's leading dining establishments, preparing their home recipes right here in Singapore.



Green Curry prepared live at the cooking station.

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Live Stations, Rotating Menus, Something New Every Time

One of the best parts? The menu rotates across lunch, dinner and weekend buffet services, so each visit gives you a slightly different spread. The live stations are a highlight – watch chefs cook *Pad Thai*, *Som Tam* and *Grilled Pork with Sticky Rice* to order, with that irresistible balance of sweet, sour, salty and spicy.



From the salads and mains to soups and desserts, the menu covers a wide sweep of Thai cuisine:

Salads & Starters: Pomelo and Shrimp Salad with tamarind and chilli dressing, Grilled Pork Neck Salad, Larb Gai with roasted rice and Thai herbs, Yam Talay seafood salad, Yam Woon Sen glass noodle salad.

Mains: Green Curry with Chicken, Massaman Beef, Roasted Duck Curry with pineapple and lychee, Crispy Pork Belly with aged fish sauce, Stir Fried Shrimp with cashew nuts, Pad Kra Pao with Thai basil, chilli and garlic.

Soups: Tom Yum Goong, Tom Kha Gai, Tom Klong.



Desserts: Mango Sticky Rice, Bua Loy, Banana in Coconut Milk, Tap Tim Krob.



Pricing

Session	Adult	Child
Lunch, Mon-Fri	\$80++	\$40++
Lunch, Sat-Sun (includes free-flow beer & prosecco)	\$130++ / \$118++	\$59++
Dinner, Fri-Sat (includes free-flow beer & prosecco)	\$130++ / \$118++	\$59++
Dinner, Sun-Thu	\$98++	\$49++

Accor Plus members and selected bank and partner cardholders can enjoy **up to 50% savings** during the promotional period. Note that selected blackout dates apply from 7-9 August, with discounts varying by programme.

Operating Hours

Lunch Mon-Fri: 12pm-2:30pm (last reservation 1:30pm, last order 2pm). Lunch Sat-Sun: 12:30pm-3pm (last reservation 2pm, last order 2:30pm). Dinner daily: 6pm-10pm (last reservation 9pm, last order 9:30pm).



For reservations and full menu details, visit [CLOVE's SevenRooms page](#). CLOVE is located at Swissôtel The Stamford, 2 Stamford Road, Singapore 178882.

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Author

meichua

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