



## CLOVE at Swissôtel The Stamford Launches “Kelong to Table” Seafood Buffet with Chef Eric Teo

### Description

Singapore’s dining scene is celebrating its coastal roots this June as **CLOVE at Swissôtel The Stamford** launches *Kelong to Table: Seafood Buffet from River to Ocean* – a month-long seafood showcase that pays tribute to the island’s rich kelong traditions and kampong-by-the-sea heritage.



Celebrity Chef Eric Teo and Executive Chef Roy Vun sourcing seafood directly from the kelong. Image: CLOVE / Swissôtel The Stamford

Running from 1 to 30 June 2026, the showcase was developed in collaboration with Singaporean celebrity chef **Eric Teo** and CLOVE's **Executive Chef Roy Vun**. The two chefs spent months working together – from seafood sourcing at local kelong and fish farms, to menu development and

the storytelling woven through every dish on the buffet spread.

## From Kelong to Kitchen

The menu spans three distinct seafood worlds: **tropical seas**, **river ecosystems**, and **Asian seafood cooking traditions**. Expect dishes such as **Local Threadfin with Assam Curry and Fish Noodles**, **Seafood in Rich Milk Broth** evoking rustic kelong-side cooking, and the indulgent **Rock Lobster with Creamy Sze Chuan Pepper and Avruga Caviar**.

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Butter soy prawns are one of the standout dishes on the Kelong to Table spread. Image:  
CLOVE / Swissôtel The Stamford

The **Butter Soy Prawns** are a crowd-pleaser, glazed in a rich, umami-forward sauce that highlights the sweetness of freshly sourced shellfish. Meanwhile, the **Patin Buah** a quintessentially Malay preparation of freshwater catfish cooked with tropical fruits brings a kampong warmth that feels both nostalgic and celebratory.

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Patin buah â?? a traditional Malay preparation featuring on the Kelong to Table menu.  
Image: CLOVE / SwissÄtel The Stamford

## Sustainability at the Heart of It

Beyond the plate, *Kelong to Table* signals a meaningful shift for **Fairmont Singapore and Swissôtel The Stamford**. The showcase marks the start of a longer-term commitment to building direct relationships with **local fish farmers, kelongs, and homegrown producers** — embedding provenance and sustainability into the hotel’s sourcing strategy.



Poached grouper fillet â?? delicate, clean flavours reflecting the freshness of locally sourced fish. Image: CLOVE / SwissÃtel The Stamford

The farm-to-table ethos extends to the dessert station. Pastries and sweets incorporate herbs and ingredients harvested from the hotelâ??s own **urban Aquaponics Farm**, including a **vanilla gÃteau** made using locally cultivated **Mireia vanilla pods** grown within the farm itself â?? a thoughtful detail that ties the whole experience together.

## **The Chef Behind the Vision**

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Celebrity Chef Eric Teo brings his deep knowledge of Singapore’s culinary heritage to the *Kelong to Table* showcase. Image: CLOVE / Swissôtel The Stamford

Chef Eric Teo is one of Singapore’s most recognisable culinary figures, known for his dedication to preserving and elevating local food traditions. His involvement with CLOVE’s *Kelong to Table* is a natural extension of that mission – bringing Singapore’s seafaring past to the table in a way that

feels both rooted and refined.

## Visit Details

*Kelong to Table: Seafood Buffet from River to Ocean* runs from **1 to 30 June 2026** at CLOVE, Swissôtel The Stamford, 2 Stamford Road, Singapore 178882. Dinner is priced from **\$138++ per adult on weekdays** and **\$148++ on weekends**, inclusive of free-flow prosecco, draft beer, soft drinks, and juices. Reservations are recommended.

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