



CLOVE at SwissÄtel The Stamford launches a Taste of Korea buffet from 14 September

Description

Korean barbecue, bubbling stews and street-food favourites are landing on the buffet line this September, as **CLOVE at SwissÄtel The Stamford** rolls out a limited-time Taste of Korea buffet from 14 September to 31 October 2026. It is a generous, communal spread built around the flavours of Korea, layered on top of the restaurantâs signature international and seafood buffet.



CLOVE Taste of Korea buffet (Image: SwissÄtel The Stamford)

A Korean feast in the heart of the city

Built around the sharing spirit of Korean dining, the buffet brings together barbecue favourites, warming stews, noodles, dumplings, pancakes, pickles and desserts. At the heart of the menu is a dedicated

Korean selection, from 24-hour Pork Shoulder Bossam served with doenjang and perilla leaves to Ssam BBQ Pork Belly with ssamjang and lettuce, and a Galbi Beef Short Rib Rack rounded off with Nashi pear and steamed buns.



CLOVE restaurant interior by day (Image: SwissÄtel The Stamford)

Comfort food gets its moment too. Expect Kimchi Jjigae stew with soft tofu, Gochujang Chicken, Spicy Bibimguksu, Pork Mandu and Korean Fried Chicken tossed in gochujang and sesame. Rounding things out are jangajji pickles, kimchiyeon pancakes, street-style tteokbokki and barrel-roasted gun goguma (sweet potato) served with honey and butter.

Weekend upgrades: Korean beef, lobster and abalone

On Friday and Saturday dinner and Sunday lunch, the Taste of Korea Weekend Buffet adds a more indulgent line-up. Highlights include Korean Beef with garlic chips and banchan, Lobster Kimchi Stew, Spicy River Prawn Bibimguksu and Abalone Porridge, alongside an Australian Beef Tomahawk at the carvery and a chilled seafood selection of lobster salad, oysters, prawns, mussels and tuna ceviche.

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CLOVE Taste of Korea buffet spread (Image: SwissÄtel The Stamford)

Beyond the Korean specialities, CLOVEâs familiar international spread stays firmly in place, moving from the Swiss Corner with its melt-to-order raclette, artisanal cheeses and cured meats through to Japanese, Indian, Malay, Italian and French dishes. Dessert leans Korean as well, with Ginseng Coffee Tiramisu, Black Sesame Opera Cake, Matcha Red Bean Swiss Roll, a rice mochi station and black sesame soft serve.

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CLOVE restaurant interior in the evening (Image: Swissôtel The Stamford)

Prices and dining times

The Korean Lunch Buffet (Monday to Saturday) is priced at S\$80++ per adult and S\$40++ per child aged 6 to 12. The Korean Dinner Buffet (Sunday to Thursday) is S\$98++ per adult and S\$49++ per child, while the Korean Weekend Buffet (Friday and Saturday dinner, Sunday lunch) is S\$130++ per adult and S\$65++ per child. Children aged five and below dine free, and free-flow drink packages start from S\$38++.

There are also card promotions to note: Accor Plus and American Express Platinum members, along with a long list of local bank cards (OCBC, DBS/POSB, Citibank, HSBC, Maybank, UOB, Standard Chartered, CIMB and Bank of China), enjoy 50 per cent off the adult buffet for groups of 1 to 10 until 31 October, subject to the usual festive-date exclusions.

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SwissÄtel The Stamford (Image: SwissÄtel The Stamford)

Where and how to book

CLOVE is on Level 2 of SwissÄtel The Stamford at 2 Stamford Road. Reservations can be made online, by email at dining.singapore@swissotel.com, or by calling +65 6431 6156.

On the hunt for more buffet deals around town? Take a look at the [Central Thai weekday dinner buffet 1-for-1](#), the [Holiday Inn Atrium Nyonya fusion buffet](#) and the [Holiday Inn Atrium Wagyu and seafood buffet](#).

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