



Fairmont Singapore & Swissôtel The Stamford: National Day 2026 Dining Guide

Description

Looking for a memorable way to mark Singapore's birthday? This August, **Fairmont Singapore and Swissôtel The Stamford** are rolling out a full spread of **National Day 2026 dining** experiences, from rooftop barbecues and Michelin-starred tasting menus to a halal-certified fish head curry and celebratory in-room feasts. Whether you fancy a leisurely lunch, a lazy afternoon by the pool or a special-occasion dinner high above Marina Bay, there is something here for every kind of celebration.



Fairmont Singapore and Swissôtel The Stamford. Image: Fairmont Singapore

A rooftop barbecue at The Eight

At the heart of the celebrations is **The Eight**, where an open-air National Day BBQ Party runs exclusively on 9 August from 6pm to 9pm. Expect an abundant buffet of chilled seafood, fresh salads and aquaponics greens harvested from the hotel's own pesticide-free farm, plus grilled favourites such as The Eight Wagyu Striploin, a Signature Wagyu Burger, Char Siew Lamb Chop, Five Spice Roasted Pork Belly and Assorted Singapore Satay. Local classics like Hainanese Chicken Rice sit alongside desserts including Ondeh Ondeh Cake and Coconut Gula Melaka Cake.

The National Day BBQ Party is priced at S\$98++ per adult, S\$88++ for Accor Plus members and S\$25++ per child aged six to 12. Beyond National Day itself, The Eight also hosts Grill Out with Hendrick's on the last weekend of July and August, pairing barbecue skewers with gin cocktails for an easy afternoon by the pool.

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A month of National Day dining across both hotels. Image: Fairmont Singapore & Swissôtel The Stamford

Sky-high dining at SKAI and JAAN

Set 70 floors up, **SKAI** unveils Executive Chef Enver Can Gumusâ?? latest Handwritten Volume 7, a five-course tasting menu from S\$198++ per person with highlights such as 6 Days Dry Aged Tuna Sashimi, King Crab Cake and 2GR Wagyu Flank Steak cooked over the restaurantâ??s signature Josper charcoal grill. A 45-minute Handwritten Lunch Menu is available from S\$62++.

Also on Level 70, two-Michelin-starred **JAAN by Kirk Westaway** opens for a special National Day service, a rare chance to experience Chef Kirkâ??s Modern British cuisine and a seasonal tasting menu inspired by his home region of Devon, all with panoramic views over the city.

Local heritage at Asian Market Caf  and CLOVE

For a taste of home, **Asian Market Caf ** introduces Chef Mohamad Ariff s Fish Head Curry, the first instalment of a new Claypot Series and one of the few halal-certified fish head curry experiences in Singapore. Served with the caf  s seafood buffet until 31 August, it is priced from S\$80++ per adult at lunch and S\$98++ at dinner, with one claypot per table.

Launching on National Day, **CLOVE** reveals a refreshed international buffet with seafood on ice, DIY Rojak, Laksa and Yong Tau Foo stations, Singapore Chilli Crab and Australian roasts. Lunch is from S\$80++ and dinner from S\$98++, with a weekend buffet featuring Boston Lobster from S\$130++ per adult.

Brasserie lunches and in-room feasts

Over at **The Stamford Brasserie**, a new Summer Set Lunch offers two courses from S\$40++ or three from S\$50++, with produce-led dishes such as Heirloom Tomato Salade, Halibut Proven  sal and Cr  pe Suzette. Prefer to celebrate in your room? From 7 to 10 August, both hotels serve curated in-room menus daily from 11am to 11pm, including an NDP Platter (S\$60++), an NDP Bundle of Tiger Beers with satay or buffalo wings (S\$60++), and a newly launched Prego pizza delivery menu at Swiss  tel The Stamford.

Full menus and reservations are available through the hotels directly. For more National Day and buffet ideas, see our guide to the [Racines National Day brunch 2026](#), the [new menu at The Stamford Brasserie](#), and the [best hotel buffet deals in Singapore](#).

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