



Father's Day 2026: Steak, Seafood & Fine Dining at Fairmont Singapore and Swissôtel The Stamford

Description

Father's Day 2026 is on 21 June, and if you're planning a special meal to celebrate the dads in your life, Fairmont Singapore and Swissôtel The Stamford have put together a strong lineup of dining experiences across three signature restaurants – Prego, SKAI and CLOVE. The specials run from **19 to 21 June 2026**, giving families a full weekend to celebrate.



Image: Fairmont Singapore / Swissôtel The Stamford

CLOVE: Kelong to Table Seafood Buffet with Chef Eric Teo

At CLOVE in Swissôtel The Stamford, the Father's Day offering is a **Kelong to Table** seafood buffet, developed in collaboration with celebrated local chef Eric Teo. The concept takes its inspiration from Singapore's traditional kelong culture – the offshore fish farming platforms that were once a fixture of the Straits of Johor – and celebrates the bounty of local seafood.

Chef Eric Teo, known for championing local ingredients and Singaporean culinary heritage, brings a distinctly heartland angle to this buffet spread. It's a fitting tribute to the flavours many Singaporeans grew up with, and a lovely nod to the sea-to-table philosophy.

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Image: Fairmont Singapore / Swissôtel The Stamford



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Prego: Italian Sharing Plates and a 1kg T-Bone Steak

Over at Prego in Fairmont Singapore, the Father's Day menu leans into the spirit of generous Italian sharing. The centrepiece is a spectacular **1kg Black Angus T-bone steak** – the kind of statement dish that says you really mean business when it comes to treating Dad.

Alongside the steak are Italian sharing specials designed for the table to enjoy together. Prego's warm, rustic setting makes it a welcoming choice for a relaxed family meal, and the portion-forward approach suits dads who appreciate a proper feed.

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Image: Fairmont Singapore



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SKAI: First Father's Day Menu from New Executive Chef Enver Can Gumus

SKAI the rooftop restaurant on the 70th floor of Swissôtel The Stamford is marking Father's Day with its first-ever Father's Day menu conceived by newly appointed Executive Chef Enver Can Gumus. It's a milestone occasion: a new chef, a new perspective, and one of Singapore's most breathtaking dining venues as the backdrop.

With panoramic views across the city and a menu crafted specifically for the occasion, SKAI is likely the most memorable of the three options for dads who enjoy fine dining in a spectacular setting.

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Image: Fairmont Singapore / Swissôtel The Stamford

Booking Details

- **Dates:** 19-21 June 2026
- **Prego:** Fairmont Singapore, 80 Bras Basah Road
- **SKAI & CLOVE:** Swissôtel The Stamford, 2 Stamford Road
- Contact each restaurant directly for reservations - Father's Day weekend fills up fast

With three distinct dining styles - Italian sharing, rooftop contemporary fine dining and local-inspired seafood buffet - there's something here to suit every dad's taste. Treat him to a proper meal this Father's Day.

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