

**CLOVE Presents Lobster & Beer Fest: A Decadent Lobster Festival with Free-Flow Paulaner Beer**



*[Director of Culinary, Chef Vijay Presents Lobster and Beer Fest]*

*Lobster & Beer Fest runs from 5 to 22 June at CLOVE, Swissôtel The Stamford, featuring unlimited Maine lobster prepared 12 ways, with recipes spanning East to West, paired with free-flowing Paulaner beer.*

*The festival is curated by Chef Vijay, Swissôtel The Stamford's Director of Culinary and affectionately regarded as Singapore's "King of Lobster." Drawing on his Malaysian roots and global experience, he reimagines lobster across cuisines, from Kam Heong Lobster and Mala Lobster to Lobster Laksa made with farm-grown laksa leaves.*

**(SINGAPORE) 13 May 2025** - CLOVE at Swissôtel The Stamford is cracking open the claws with *its Lobster & Beer fest* - its most ambitious dinner buffet to date. From **5 to 22 June**, seafood lovers are invited to feast on **unlimited Maine Lobster** prepared in inventive Asian and European styles – with refreshingly chilled **free-flow Paulaner Beer**.

At the heart of this celebration is Director of Culinary **Chef Vijay**, affectionately regarded as Singapore's *King of Lobster*. Throughout his storied career, he has returned time and again to this prized crustacean, reimagining it across cuisines. Now, he presents his most extravagant lobster showcase yet.

Setting the tone from the moment guests arrive is an enormous lobster installation at the entrance, followed by a dramatic five-tier lobster tower anchoring the buffet line – both designed to impress and Instagram. The buffet experience begins with two timeless favourites: a refreshing **Lobster Cocktail** and a rich, deeply comforting **Lobster Bisque** – the perfect way to start the evening. At the **Seafood on Ice** counter, Maine Lobster is served alongside fresh oysters, scallops, prawns and mud crab. The **Japanese section** features a **Lobster Sushi Roll** prepared à la minute, complemented by an array of sashimi and maki.

**Live stations** form the heart of the buffet, led by two of the evening's standout highlights: **Saffron Lobster Risotto**, made to order with Parmesan and fresh herbs, and **Lobster Thermidor**, bubbling with Emmental cheese and tarragon. Nearby, **Lobster Bouillabaisse**, a rustic Provençal seafood stew reimagined with lobster, adds depth and warmth to the European spread and raclette cheese is melted before guests' eyes and draped over potatoes, sausage and pickles – part of **CLOVE's famed Swiss Raclette** station. Also on rotation at the carving board are **Roast Angus Beef**, **Lamb Leg**, **Ham**, and **Locally Sourced Barramundi**.

The **Local Selection** is where Chef Vijay's roots shine. A proud Malaysian, Chef brings his heritage to life with a bold reinterpretation of **Kam Heong Lobster** – a dish traditionally made with crab. Here, he uses lobster to elevate the experience, wok-tossing it in a heady blend of dried shrimp, curry leaves, garlic, shallots, and black pepper for a rich, spicy-savoury result that's unmistakably Malaysian. Other wok-fried favourites include **Singapore Chilli Lobster** and a fiery sichuan style **Mala Lobster**. Another local highlight is the **Lobster Laksa**, made with laksa leaves grown onsite at the hotel's Aquaponics Farm. This deeply aromatic dish is full of local character and fragrance, offering a Singaporean classic elevated with fresh lobster.

Complementing the seafood-led experience are a range of supporting highlights to balance the plate. The **Vitality Salad Bar** includes aquaponics-grown greens and an array of vibrant toppings and house-made dressings. There's also a curated **Cheese Selection**, a full **Indian Spread** of **Biryani**, **Chicken Curry**, **Dal**, and **Naan**, and an impressive **Bakery Corner** with fresh breads, soft rolls and flavoured butters.

Dessert is a showstopper in its own right. Prepared by the hotel's **award-winning pastry team**, guests can end their meal with **Swiss Chocolate Cake, Burnt Cheesecake, Tropical Fruits, Peranakan Kuehs, Macarons**, and an **Ice Cream and Sorbet Station** with all the condiments.

Priced at \$118++ per adult for weekday dinners and \$128++ on Fridays, Saturdays and the eve of public holidays, including free-flow Paulaner beer, CLOVE's Lobster & Beer Fest is one of the city's most decadent yet best-value lobster experiences. Children dine at 50% off the adult price. The buffet is diverse, playful, and packed with flavour — a celebration of lobster like Singapore has never seen before.

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**Note to editor:**

More hi-res images are available for download [HERE](#).

**ABOUT CLOVE**

CLOVE at Swissôtel The Stamford brings a fresh take to the buffet experience, with bold international flavours and a strong nod to Swiss culinary heritage. Known for its standout lunch and dinner spreads, CLOVE features signatures like Swiss Raclette melted to order, bone-in Swiss ham at the carving board, and greens harvested from the hotel's own Aquaponics Farm. It's a vibrant, produce-led dining destination in the heart of the city — and one of Singapore's best-kept buffet secrets.

**About Swissôtel The Stamford**

Swissôtel The Stamford is part of the Swissôtel Hotels & Resorts group. The hotel provides a wide range of amenities from a luxurious range of 1,252 guestrooms and suites, 7 restaurants and bars. It also houses the 108,000 sq ft Raffles City Convention Centre which comprises 34 meeting venues with technologically advanced business facilities and services. One of Southeast Asia's tallest hotels and conveniently located in the heart of Singapore, Swissôtel The Stamford boasts panoramic views of Singapore, Malaysia and nearby islands of Indonesia.

As a purpose-driven hospitality brand committed to sustainability, Swissôtel The Stamford is proudly a Global Sustainable Tourism Council (GSTC) Certified hotel. Sustainability initiatives include reduction of plastic use,

using sustainable products in restaurants and most notably, the launch of the industry's first urban Aquaponics farm within the hotel where fish and vegetables grow together in a pesticide-free integrated system

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