



HAPPY NEW YEAR
2026



JAN/FEB/MAR 2026

ISSUE
75



A Tower Club membership provides a distinguished environment where professional pursuits flourish amid Singapore's most influential circles. Here, business relationships deepen against a backdrop of panoramic city views and refined amenities.

This season, we introduce our Festive Membership, accompanied by an exclusive luxury hamper. This offering opens doors to our curated network of leaders, private events, and premium facilities designed to support your professional growth. From executive meeting spaces to gourmet dining experiences, the Club delivers an unmatched setting for both business and connection.

To secure your place among Singapore's premier business community and begin your journey with a signature hamper to celebrate your new membership, please reach out to the **Membership Team at 6725 7138 / 6725 7168 or email membership@towerclub.com.sg**.

GM'S MESSAGE ANDREW MAH



Happy New Year! We hope you had a joyous Christmas and a New Year surrounded by friends, family, and loved ones. The last weeks of 2025 and early 2026 are a time

for reflection, celebration, and relaxation, and we hope you are feeling rejuvenated as we kick off 2026!

I'd like to extend a heartfelt thank you for your generous contribution to our CNY staff gratuity fund. This money is distributed to our team before the Lunar New Year and is extremely meaningful to them, as it comes directly from you, our members. Thank you.

Those of you who attended our 18th Wine Awards at the end of last year know that we selected some wonderful labels as our Silver and Gold winners. We also crowned a Best of the Best and a Champion based on our member wine judges' ratings. This year, you'll be able to toast the winners as our Gold, Best of the Best, and Champion labels will be added to our 2026 wine list. I am hopeful you will find a few new favorite pours as 2026 begins.

We have scoured the globe for the finest delicacies and most exquisite ingredients and are happy to present a wide offering of gourmet dishes in the coming months. Hailing from Europe, we are showcasing the Bamboo Clam from the pristine waters off Scotland and Spanish Duroc Pork, known for its tender, flavourful cuts. From the shores of Asia come the Korean Golden Flounder, the renowned Bird's Nest, and "Moonlight" Hor Fun. And from further afield, you can enjoy US Geoduck Clams, and Duncan New Zealand Venison. Our Chefs have worked with these ingredients to provide delicious dishes that are sure to please.

This year we are blessed that the Lunar New Year is slightly later in the calendar. In mid-February (17 & 18 February), we will be galloping into the Year of the Fire Horse. The Club is well positioned to help you celebrate, entertain, and host with ease. We have two festive hampers that make for perfect gifting, and our Festive Tasting Journey menu at Atlantic, is a must-do for the season, with each course named after a desirable Lunar New Year trait. If you are entertaining at home or visiting throughout the two-week period, you may be interested in our Yu Sheng platters, which are as delicious as they look and make an ideal centrepiece for any celebration. We are also offering a selection

of goodies and gourmet items that are fuss-free to present or to place on the table as you sit down to feast.

Of course, February always bring Valentine's Day on the 14th, which means this year it is nestled just before Chinese New Year. Treat your special someone to a romantic evening at the Club, pampered by our team. We have a special dinner planned at the Atlantic, with limited seat to enhance the mood. Or if you prefer something lighter, may we suggest you head to the Straits Bar to enjoy our Champagne, Prosecco & a Trio of Oysters offering. Our afternoon high-tea might also be of interest, as it's a terrific mix of sweet and savoury items and premium tea. However you choose to celebrate, we hope you'll make the Tower Club part of your day.

I'd like to make special mention of our Champagne Pairing Dinner on 27 March, featuring André Clouet Champagnes. You'll taste four exquisite pours from this celebrated house paired with a six-course menu thoughtfully created by Chef Elson and his team. We encourage you to reserve early to avoid disappointment, as we know this will be a highly desired reservation.

As we prepare to welcome the Fire Horse, all of us from the Club wish you, your families, and your loved ones prosperity, good fortune, and good health. We look forward to seeing you all at the Club in the coming weeks.

Gong Xi Fa Cai!



JANUARY CALENDAR

ATLANTIC

A Festive Tasting Journey | 26 Jan to 3 Mar

Duncan New Zealand Venison | Whole month

The Gold Standard:

A January Selection | Whole month

BA XIAN

U.S. Geoduck Clam | Whole month

The Gold Standard:

A January Selection | Whole month

Juice of the Month | Whole month

STRAITS BAR

Crispy Egg Noodles | Whole month

Teochew Style Braised Duck

in Pie Tee Cup | Whole month

Whiskies of the Month | Whole month

Beer of the Month | Whole month

Cocktail of the Month | Whole month

Smoothie of the Month | Whole month



DUNCAN NEW ZEALAND VENISON

Atlantic | January

Available for lunch and dinner

3-course (a choice of one Starter, a Main Course and a Dessert)

4-course (a choice of two Starters, a Main Course and a Dessert)

Duncan New Zealand venison offers exceptionally tender, lean meat with a naturally rich, refined flavour that sets it apart from, and a cut above, other red meats. Raised in New Zealand's pristine landscapes, it embodies both purity and premium quality in every cut. Venison holds a special place in New Zealand culture as a symbol of the country's deep connection to its land, wildlife, and farming heritage. For those seeking a premium, sustainable, and distinctly New Zealand culinary experience, Duncan venison delivers unmatched taste.

Our menu is available as a 3-course option featuring a choice of one starter, a main course, and a dessert, or as a 4-course option featuring a choice of two starters, a main course, and a dessert.

MENU

STARTER

Hot Smoked Venison Loin . \$35

with Belgium Endive, Roasted Pistachio Nuts, Mixed Berries, Balsamic Pears, Crisped Croutons and Pomegranated Viniagretts

Venison Scotch Broth . \$26

with Vegetables, Barley and Pancetta Ham

Venison Ragu . \$38

with Fresh Rigatone Pasta, Chopped Fresh Parsley, Pecorina Cheese and Tomato Concasse

MAIN COURSE

Chargrilled Venison Striploin . \$48

with Roasted Garden Vegetables, Fresh Herb Salad, Parsnip Puree and Port Wine Sauce

Braised Venison Hind Shank . \$52

with Root Vegetables, Red Cabbage Stewed, Sautéed Fine Green Pea and Red Wine Sauce

DESSERT

Wild Berries Tart . \$13

with Vanilla Gelato and Cinnamon Anglaise Sauce

THE GOLD STANDARD: A JANUARY SELECTION

Atlantic & Ba Xian | January

Charles Gardet Prestige Millésime Champagne 2008 . \$228 per bottle

The New Year offers plenty of opportunities to celebrate, and what better way than with a Champagne of delicate tension and vibrant freshness. Lively bubbles infuse this golden yellow vintage and notes of white flowers, fruit, and spices slowly evolve on the nose. Fresh, tangy, and lemony, this Champagne is perfect for every celebration.

Domaines Auvigue La Frérie Pouilly-Fuissé 2021 . \$118 per bottle

This distinguished white Burgundy defines the classic Pouilly-Fuissé character—a light Chardonnay with intense minerality and crisp lemon flavours. Expressive and full-bodied, it is a beautiful blend of ripe fruit, floral notes, and subtle oak. With a long and elegant finish, you'll enjoy this wine's complex profile with balanced acidity.

Château Buena Vista Cabernet Sauvignon 2020 . \$118 per bottle

Hailing from Napa Valley, this bold and structured red, presents a palate of dark berries, cassis, and plum, layered with hints of cocoa, tobacco, and spice. Renowned critic James Suckling noted the wine's, "dense finish with excellent length" and gave it 94 points.

Domaine Joannet Vosne Romanée 2022 . \$198 per bottle

Originating from the renowned village of Vosne-Romanée in Burgundy, France, this elegant Pinot Noir features a silky texture and refined tannins. Medium-bodied and full of flavour, you'll taste vibrant red fruit and earthy undertones on the palate. An intense and complex pour, it is equally refined.



ATLANTIC | 26 JANUARY TO 3 MARCH

A Festive Tasting Journey: TRADITION MEETS INNOVATION

Available for lunch and dinner

Prepare for and celebrate the Year of the Fire Horse with a festive tasting journey at Atlantic. Each course of this five-course meal is expertly prepared, and you'll have your choice of Braised Wagyu Beef Cheek or Crispy Skin Baramundi for your main. The Year of the Fire Horse is expected to be a period of transformation, change, and passion. It's a time for creativity and new beginnings. In that vein, each course of this delectable menu is named for an attribute we strive for in the Lunar New Year. Wishing you a prosperous year ahead!



MENU

FIERY START

Beetroot Cured Salmon Trout Gravlax Roll
with Kimchi Purée, Micro Cress Salad
and Sour Plum Honey Emulsion

CLEAR AND PROSPEROUS

Tom Yum Consommé
with Brazilian Mushroom
and Shrimp Dumplings

LAND AND ABUNDANCE

Braised Wagyu Beef Cheek
with Five-spice Jus and Purple Yam Petals
or

SEA AND TOGETHERNESS

Crispy Skin Barramundi
with Ginger-Scallion Oil
and Citrus Ponzu Foam

LONGEVITY

Uni Carbonara
with Longevity Noodles,
Crisped Pancetta Ham and Ikura

SWEET FUTURE

Coconut Panna Cotta
with Mango Passionfruit Coulis
and Chinese Almond Cookie Crumble

Freshly Brewed Coffee or Premium Tea Selection

\$138 per person



U.S. GEODUCK CLAM: An Oceanic Delicacy

Ba Xian
January
Available for lunch and dinner

Discover the legendary geoduck clam, a culinary icon prized for its sweet, crisp texture and pristine ocean-fresh purity. Savor it in its purest form as **sashimi** (\$28 per 100g), where expert slicing highlights its clean umami and delicate crunch. For a comforting classic, indulge in it steamed with **minced garlic and glass noodles** (\$28 per 100g), allowing the clam's natural sweetness to absorb the aromatic steam. Elevate the experience with a **wok-fried preparation with asparagus in XO sauce** (\$138 per portion), where the rich, spicy sauce perfectly complements the geoduck's briny succulence. For a bold, textural masterpiece, try it crispy with almond flakes and **dried shrimp in spicy salt** (\$138 per portion), an irresistible combination of golden crunch and savory heat.

Each preparation is designed to showcase the geoduck's remarkable versatility while honoring its signature freshness. Elevate your dining experience with this premium delicacy—explore one or embark on a tasting journey through all four exquisite styles.

JUICE OF THE MONTH – Pomegranate

Ba Xian
January
\$9 per glass

Pomegranate juice delivers a vibrant, ruby-red burst of naturally sweet and tangy flavour. Packed with antioxidants, it offers a refreshing boost that feels as energising as it tastes. Enjoy it chilled for a crisp, revitalising drink that brightens any moment.





CRISPY EGG NOODLES WITH A TRIO OF SEAFOOD

Straits Bar | January | \$28 per order

Crispy egg noodles topped with succulent shrimp, tender scallops, and juicy crayfish create a luxurious seafood experience in every bite. The golden noodles stay perfectly crunchy beneath a rich, silken egg gravy that drapes the dish in savory warmth. Each forkful offers a satisfying mix of textures, from crackling crisp to silky, ocean-fresh morsels. It's an indulgent dish that brings quality and elegance right to your table.



TEOCHEW STYLE BRAISED DUCK IN PIE TEE CUP

Straits Bar | January | \$18 per serving (6 pieces)

Teow Chew-style braised duck in a pie tee cup delivers a perfect fusion of tradition and elegance in every bite. The tender, fragrant duck, slow braised in aromatic spices, pairs beautifully with the delicate crispness of the golden, Peranakan cup. Each serving bursts with savoury richness, balanced by fresh garnishes that brighten the flavours. Each morsel is an irresistible, bite-sized celebration of heritage and craftsmanship.

WHISKIES OF THE MONTH - Glenfiddich

Straits Bar | January & February

12 Years . \$178 per bottle | 15 Years . \$248 per bottle
18 Years . \$348 per bottle | 21 Years . \$480 per bottle
12 and 15 Years . \$378 per set

For the months of January and February, Straits Bar is pleased to feature a curated selection of Glenfiddich single malts as our Whiskies of the Month.

The curated selection showcases the distillery's signature spectrum of flavours, progressing from the bright, fruit-filled character of the 12-Year-Old to the rich, nuanced depth of the 21-Year-Old. It is a perfect showcase of progressive maturation and skill.

We invite you to explore these exceptional whiskies through our exclusive tasting sets, designed for a comparative experience that highlights the joy of discovery.



SMOOTHIE OF THE MONTH – Green Glow



Straits Bar
January
\$12 for per glass

The 'Green Glow' is a well-made smoothie that is both simple and full of refreshing flavours. It mixes creamy avocado, ripe bananas, and cold milk to make a smooth, naturally sweet drink. Toasted almonds on top add a light crunch and warmth, making it even better. More than just a drink, the 'Green Glow' offers a peaceful moment to enjoy and refresh.



BEER OF THE MONTH – Stella Artois

Straits Bar
January
\$15 per bottle
\$40 for three bottles

Stella Artois, the renowned Belgian pilsner beer, boasts a deep golden hue and a notable hop-infused scent. Crafted using top-quality malted barley, hops, and a unique yeast strain, this high-end beer delivers a well-balanced, silky taste that has been refined over many generations. Its enduring charm and superior brewing techniques make it an ideal choice for discerning palates.



COCKTAIL OF THE MONTH – Pineapple Whisky Sour

Straits Bar
January
\$16 for per glass

Start your New Year with a tropical twist on a classic cocktail. Our Pineapple Whisky Sour has a base of Jim Beam bourbon, which is mixed with fresh lemon juice and sweet pineapple juice. Shaken with an egg white to create a smooth texture and its distinctive foam top, this tippie is garnished with a slice of fresh pineapple. Cheers!

WEEKDAY BREAKFAST

8 | EXCLUSIVELY FOR YOU

Atlantic | Monday to Friday | 7:30 to 10:00 a.m.

We are delighted to enhance your breakfast experience at the Atlantic with an expanded menu, thoughtfully curated by our chef. Alongside our popular à la carte options, we now offer two set menus: the classic **American Breakfast** and the light **Continental Breakfast**. The menu also welcomes beloved local flavors, such as **Kaya Toast**, **local coffee**, and **soft-boiled eggs**, alongside our signature farm-fresh organic eggs—all prepared with the same quality and care you expect. Join us to start your morning with refined taste and tradition.



WINE DOWN YOUR WORKDAY: Enjoy Refillable Wine by the Glass

Atlantic, Ba Xian and Straits Bar | Monday to Friday | 11:30 a.m. to 2:00 p.m.

Indulge in an unparalleled free-flow wine experience at Atlantic, Ba Xian and Straits Bar. Every weekday between 11:30 a.m. and 2:00 p.m., enjoy refillable red or white wine by the glass for just **\$11.90**. Immerse yourself in a sophisticated and leisurely lunchtime setting where you can savour a diverse selection. Elevate your midday break with elegance and refinement.

Also included in Exclusively For You: **CHEF ELSON'S DEGUSTATION MENU** at Atlantic, Monday to Saturday, 7:00 p.m., \$138 per person . Four-course menu. \$158 per person . Five-course menu. Due to its exclusive nature, booking in advance is crucial. Don't miss out on this gastronomic journey—reserve early to avoid disappointment. **AFTERNOON TEA WITH A VIEW** at Straits Bar. \$78 per set (serves two persons). Join us for this unforgettable afternoon tea experience, available Monday to Saturday from 3:00 to 5:00 p.m. Whether you're celebrating a special occasion or simply treating yourself, our high tea promises indulgence.

FEBRUARY CALENDAR

ATLANTIC

A Symphony for Two | 14

Spanish Duroc Pork Delights | Whole month

The Gold Standard: A February Selection | Whole month

BA XIAN

The 2026 Hampers | 5 Jan to 14 Feb

Delightful Delicacies | 5 Jan to 3 Mar

Lo Hei for the Year of the Horse | 3 Feb to 3 Mar

Bird's Nest – The Elixir of Radiance | Whole month

The Gold Standard: A February Selection | Whole month

Juice of the Month | Whole month

STRAITS BAR

Valentine's High Tea | 9 to 14

Valentine's Special: Champagne, Prosecco & a Trio of Oysters | Whole month

"Moonlight" Hor Fun | Whole month

Crispy Prawn Fritters | Whole month

Whiskies of the Month | Whole month

Beer of the Month | Whole month

Smoothie of the Month | Whole month

Cocktail of the Month | Whole month



CURATED FORTUNES: The 2026 Hampers

BA XIAN | 5 JANUARY TO 14 FEBRUARY

Treat your business associates, family, and loved ones to the best of the Lunar New Year holiday with our thoughtfully curated festive hampers. We make gifting simple this New Year with a choice of two hampers filled with premium delicacies. From the refined sweetness of premium bird's nest to the rich, earthy depth of superior mushrooms and scallops, each selection is chosen to offer a journey for the senses.

LONGEVITY HAMPER . \$368

- A Bottle of Fine Wine
- Dragon Brand Bird's Nest with Rock Sugar
- Dragon Brand Ginseng Bird's Nest with Rock Sugar
- Dragon Brand Superior Jin Si Guan Yan Bird's Nest with Rock Sugar
- Dragon Brand Premium Bird's Nest Beverage with Rock Sugar
- Dragon Brand Japan Hokkaido Scallop Gift Box
- Dragon Brand Premium Mushroom
- A can of Mini Abalone
- Signature Ba Xian XO Sauce
- Roasted Walnut with Sesame and Honey

PROSPERITY HAMPER . \$288

- A Bottle of Fine Wine
- Dragon Brand Premium Guan Yan Bird's Nest with Rock Sugar
- Dragon Brand Premium Bird's Nest Beverage with Rock Sugar
- Dragon Brand Superior Ginseng Bird's Nest with Rock Sugar
- Signature Ba Xian XO Sauce
- Roasted Walnut with Sesame and Honey



DELIGHTFUL DELICACIES:

Fortunes in Every Bite

5 JANUARY TO 14 FEBRUARY



Our thoughtful selection goodies and gourmet items bring fortune in every bite. We're offering tasty treasures for every occasion from delectable goodies to nibble and share, to gourmet main courses created for the centre of the table. We have flavours to match every mood, with each bite crafted to impress. Perfect for parties, gifts, or spontaneous snacking, these treats make entertaining truly fuss-free and make every moment feel just a little more magical. Share, serve, and savour our selection and turn every gathering into something special.

GOODIES

Prosperity Nian Gao \$40

Traditional Carrot Cake \$58

with Abalone, Waxed Sausage,
Dried Mushrooms, Dried Scallops
and Dried Shrimps

Chinese Yam Cake \$58

with Waxed Sausage, Dried Scallop
and Diced Yunnan Ham

GOURMET

Roasted Irish Duck (2.8kg) \$108
with Black Truffle Sauce

Wok-fried Live Lobster \$138
with Diced Potatoes in
Lemon Cream Sauce

Steamed Soon Hock (1kg) \$138
with Light Soya Sauce
and Spring Onion

Orders can be placed starting **5 January**, with collection dates available from **3 February**. Please note that deliveries are unavailable on weekends and Chinese New Year's Eve. For additional details about our Chinese New Year hampers and delicacies, please contact **Sean Shean** at 6725 7025 or sean.shean@tower-club.com.sg, or **Shirly Chan** at 6725 7029 or shirly.chan@tower-club.com.sg.

14

FEBRUARY

ATLANTIC

7:00 P.M.

A Symphony For Two

12th VALENTINE'S DAY

This Valentine's Day, treat your special someone to an evening of unparalleled romance at Atlantic. We're celebrating love with an extraordinary culinary experience. As you sip your complimentary glass of Prosecco, you'll dine on Chef Elson's exquisite tasting journey crafted to captivate your senses. With seating intentionally limited to ensure an atmosphere of exclusivity and personalised attention, we encourage you to reserve now for what promises to be an unforgettable evening.

AMUSE BOUCHE

Freshly Shucked Japanese Oyster
with Yuzu Jelly and Vinaigrette

MENU

Red Crab Meat and Smoked Scallop Tartar
with Ice Plant Salad, Crisped Flax Seed,
Champagne Jelly, Lime Gel and Citrus Dressing

Cream of Beetroot

with Duck Confit Dumpling, King Mushrooms, Coconut Emulsion
and Fresh Herbs

Raspberry Champagne Rose Sorbet

Baked Boston Lobster Tail Thermidor and Wagyu Beef Short Ribs
with Grilled Asparagus Spears, Black Truffle Fries and Mixed Garden Salad

Dark Chocolate Lava Cake

with Wild Berries Coulis

Lemon Curd Vacherin

with Passionfruit Mousse and Mango

Petite Four

Heart Shape Chocolate, Raspberry Macaroons, Red Velvet Madeline
and Strawberry Tartlet

Freshly Brewed Coffee or Premium Tea Selection

\$268 per couple (Inclusive a Glass of Prosecco)



In honour of Valentine's Day, Atlantic proudly offers a bespoke Raspberry Red Velvet Cake for **\$48 per order**. This 500g masterpiece is available for pre-order, ensuring it is presented at the peak of freshness for your celebration. Don't miss the opportunity to indulge in this exceptional creation.

SAVOR THE RICHNESS: Spanish Duroc Pork Delights

**Atlantic
February
Available for lunch and dinner**

Spanish Duroc pork is prized for its exceptional marbling, delivering juicy, tender meat with rich, full-bodied flavour. Raised with great care and fed a chestnut diet, it offers a premium culinary experience that elevates the entire dish. Prepared in a variety of ways—including **chargrilled, braised, barbequed, or grilled**—it is priced from **\$36 to \$48**. For those seeking superior pork with unmatched succulence, Spanish Duroc is the definitive choice.



THE GOLD STANDARD: A February Selection

Atlantic & Ba Xian | February

Explore these outstanding wines and add a touch of elegance and flavour to your dining experience.

Michel Niellon Chassagne-Montrachet 2022 . \$148 per bottle

This juicy Chardonnay from Burgundy's Côte de Beaune area is perfect for drinking now. Pale lemon in colour, it's a medium-full bodied wine with a long, lingering finish.

Cava Mestres Clos Damiana Grand Reserva 2009 . \$138 per bottle

From the vines of Catalonia, Spain, comes this magnificent Cava, rated 94 points by Robert Parker. Small bubbles pervade this blend of Xarel·lo, Macabeo, and Parellada, creating a creamy, round, and balanced pour. This dry Cava is perfect for toasting the Year of the Horse!

Artazu Santa Cruz De Artazu 2019 . \$118 per bottle

This 100% Grenache hails from old vines in D.O. Navarra, Spain. Made from organic grapes, it tastes of red fruit on the palate. Bold and structured, it is a wine that is "long, concentrated yet elegant in form, showing real precision," according to James Suckling.

Hyland Estate Pinot Noir 2022 . \$108 per bottle

From the first sip of this Pinot Noir you'll experience a nose of cherries, spices, and black tea. That gives way to a palate of blackcurrants and plum, with a hint of unexpected, but pleasant, pepper. Fresh and lively with fine tannins, you'll enjoy a lingering finish.



3 FEBRUARY TO 3 MARCH

LO HEI

For The Year Of The Horse: A Tapestry Of Fortune



Lo Hei celebrates a cherished Lunar New Year tradition of gathering, tossing, and calling in prosperity. This vibrant ritual symbolises unity, abundance, and the collective wish for galloping good fortune in the Year of the Horse ahead. Each platter dazzles with colourful ingredients that come together in a blend of textures and aromas. The flavours are bright and refreshing, balancing sweet, tangy, and savoury notes with every joyful toss. From the crunch of fresh vegetables to the sweet lift of plum sauce, every bite feels like a promise of luck and renewal. To elevate this festive experience, you can choose abalone, mock abalone, or salmon to add a luxurious twist to your platter. Together, these ingredients create a stunning, flavour-packed Lo Hei that truly weaves a tapestry of fortune for the year to come.

Join us on 24 February at 7:30 p.m. for a spectacular lion dance performance, celebrating this festive season and the good fortune that lies ahead.

Prosperity 'Yu-Sheng'
 Small (4 to 6 persons) . \$108
 Large (7 to 10 persons) . \$118

Prosperity Abalone 'Yu-Sheng'
 Small (4 to 6 persons) . \$128
 Large (7 to 10 persons) . \$188

Sliced Abalone . \$68 per plate
Sliced Salmon . \$30 per plate
Sliced Mock Abalone . \$25 per plate



BIRD'S NEST – The Elixir Of Radiance

Ba Xian
February
Available for lunch and dinner

Bird's Nest is both a luxurious beauty essential and a culinary indulgence known for its delicate texture and relative scarcity. Rich in natural proteins and minerals, it is revered for its health benefits including skin and respiratory health, cellular repair, and immune support. The difficult and labour-intensive harvesting of swiftlet nests limits its production, making it a treasured gem.

Our curated menu spotlights bird's nest with time-honoured techniques—including **braised, double-boiled, and wok-fried** preparations. A testament to culinary artistry, these à la carte dishes are available for lunch and dinner, starting from **\$78 to \$88**.

JUICE OF THE MONTH – Litchi Punch

Ba Xian
February
\$9 per glass

Refreshing and delightfully aromatic, Litchi Punch is the perfect sip for any celebration. Made with sweet, fragrant litchi juice and topped with fizzy soda water, it delivers a light and uplifting burst of flavour. A garnish of fresh mint adds a cool, invigorating finish that enhances every sip. Elegant, vibrant, and effortlessly refreshing, Litchi Punch is your go-to drink for instant festive cheer.





A ROMANTIC RENDEZVOUS: Valentine's High Tea

Straits Bar

9 to 14 February

3:00 to 5:00 p.m.

\$88 per set

Escape the ordinary and indulge in our Valentine's High Tea, an enchanting experience perfect for celebrating this special occasion. A selection of elegant sandwiches offers savoury bites, while delicate sweets tempt the senses with their charming colours and decadent flavours. Freshly baked scones with clotted cream add a classic, irresistible touch to this tiered presentation. Accompanied by a soothing pot of premium tea, these delights create a beautifully intimate high-tea that celebrates romance with every bite.

VALENTINE'S SPECIAL: Champagne, Prosecco & a Trio of Oysters

Straits Bar

February

Treat your palate and indulge with our Valentine's special: enjoy a bottle of Perrier Jouët Grand Brut accompanied by half a dozen oysters for **\$148 per bottle**, or opt for Piccini Prosecco Extra Dry with half a dozen oysters for **\$90 per bottle**. Each order includes three distinct oyster preparations: Fresh Japanese Oysters, known for their refined ocean flavor; Asian-Style Baked Oysters, finished in a fragrant garlic sauce with spring onions; and Mushroom Ragout Baked Oysters, featuring truffle accents and a rich mushroom ragout. Both champagne and prosecco selections are designed to pair excellently with these oyster varieties, offering an elegant culinary experience suitable for sharing with someone special.





CRUNCH INTO BLISS: Crispy Prawn Fritters

Straits Bar
February
\$18 per serving

Crispy prawn fritters deliver an irresistible crunch that makes every bite a delight. Each fritter encapsulates a juicy, succulent prawn wrapped in a golden, airy batter. Deeply satisfying, they make a perfect snack or crowd-pleasing appetizer. Served hot and fresh, these prawn fritters offer pure, crispy perfection from the first bite to the last.

"MOONLIGHT" HOR FUN

Straits Bar
February
\$26 per serving

Savour the rich, comforting goodness of "Moonlight" Hor Fun, a dish that shines with irresistible flavour. Silky flat noodles are wok-fried to smoky perfection, then crowned with a luscious raw egg yolk that melts into every bite. The combination of tender grain-fed Australian beef tenderloin, crisp vegetables, and velvety sauce creates a harmony that's both indulgent and satisfying. Perfect for any time of day, you'll be aglow with every mouthful.



COCKTAIL OF THE MONTH – Strawberry Daiquiri



Straits Bar
February
\$16 per glass

There's a reason the Strawberry Daiquiri is a crowd-pleaser, it's a fun and fruity mix of Bacardi Carta Blanca rum, Cointreau, lime juice, and strawberry puree. Easy, breezy, and effortlessly sippable, your thoughts will be on your next tropical vacation before you know it! Cheers!



BEER OF THE MONTH – Tiger Draft

Straits Bar
February
\$15 per pint
\$40 for three pints
Add \$15 for a plate of Thai marinated Mid Wings

It's Tiger time! Come enjoy a few pints of Tiger Draft and raise your glass to celebrate Singapore's most famous home brew, an auspicious start to the Year of the Horse, or simply the end of another workday. Pair your pints with a plate of Thai marinated mid wings for just \$15, add a few friends, and you have an easy gathering any time of the day.



SMOOTHIE OF THE MONTH – Strawberry Mint

Straits Bar
February
\$12 per glass

Cool, creamy, and refreshingly sweet, our Strawberry Mint Smoothie is the perfect treat for any time of the day. We blend rich mint ice cream with sun-ripened strawberries for a burst of vibrant flavour. The result is a silky, invigorating smoothie that's both indulgent and uplifting. Try one today and taste the irresistible balance of minty chill and fruity freshness.

MARCH CALENDAR

ATLANTIC

An Exclusive Evening of André Clouet Champagne
& Gastronomy | 27

Korean Golden Flounder | Whole month

The Gold Standard:

A March Selection | Whole month

BA XIAN

Scottish Bamboo Clam | Whole month

The Gold Standard:

A March Selection | Whole month

Juice of the Month | Whole month

STRAITS BAR

Prawn Tikka Masala

& Prata | Whole month

Oven-baked Chicken Curry

on Potato Skin | Whole month

Whiskies of the Month | Whole month

Beer of the Month | Whole month

Cocktail of the Month | Whole month

Smoothie of the Month | Whole month



ATLANTIC | FRIDAY, 27 MARCH | 7:00 P.M.

An Exclusive Evening of André Clouet Champagne & Gastronomy

Join us for a luxurious evening that celebrates the exquisite art of Champagne pairing. Chef Elson's culinary creations are thoughtfully paired with the refined elegance of André Clouet Champagnes. Guests will embark on a sensory journey beginning with the delicate, crisp chalkiness of the Blanc de Blancs, progressing to the rich complexity of the Grand Cru. This carefully curated progression allows each champagne to enhance and elevate the flavors of the accompanying dishes, creating a seamless interplay between palate and glass. You'll you're your choice of mouth-watering mains: Baked King Salmon Fillet or Chargrilled Black Angus Beef Tenderloin, both expertly prepared. This evening promises an unparalleled experience of sophistication and refinement, where every element is meticulously crafted to delight and surprise the senses. Reservations are essential and we encourage you to book early.

PRE-COCKTAIL CANAPE

Pan-fried Peppery Smoked Duck Rillettes with Orange Marmalade and Lychee Boba

Mini Wild Mushroom Quiche with Pecorino Cheese

André Clouet Grand Reserve Brut NV

MENU

Hokkaido Scallop Tartar

with Smoked Caviar, Micro Cress and Yuzu Emulsion

André Clouet Chalky Blanc De Blanc

Fresh made Assorted Mushroom

and Ricotta Cheese Pasta

with Shimeji Mushrooms, Parmesan Cheese and Black Truffle Sauce

André Clouet Dream Vintage 2018

Raspberry Sorbet

with Rose Champagne

Baked King Salmon Fillet

with Belgium Endives Leaves, Rocket Salad, Green Pea Puree, Braised Jerusalem Artichokes and Dill Herbs Emulsion

André Clouet 1911 Grand Cru Blanc De Noir

or

Chargrilled Black Angus Beef Tenderloin

with Burnt Broccolini, Spicy Onions Marmalade, Baby Potatoes and Rosemary Sauce

André Clouet 1911 Grand Cru Blanc De Noir

Strawberry Panna Cotta

with Vanilla Ice Cream and Assorted Berries Compote

Freshly Brewed Coffee or Premium Tea Selection

\$158 per person



SIMPLICITY & SEA: Korean Golden Flounder

**Atlantic
March
Available for lunch and dinner**

Discover the pure elegance of the Korean Golden Flounder, a fish that celebrates the ocean's natural brilliance. This premium flounder is prepared in four stunning ways—**salt baked, baked, pan-fried**, or ceviche—each designed to highlight its delicate flavour and silky texture. Its clean, refined profile makes it a perfect choice for those who appreciate exceptional seafood.



THE GOLD STANDARD: A March Selection

**Atlantic and Ba Xian
March**

André Clouet Dream Vintage Grand Cru Blanc De Blanc Brut 2018 . \$128 per bottle

2018 is generally considered a great year for Champagne and this Dream Vintage Grand Cru proves the point. Lavishly bubbly with a delicate foam atop, it is 100% grand cru Chardonnay from Bouzy, France. The perfect bottle for any celebration!

Bègue Mathiot Chablis Premier Cru Vaucopins 2022 . \$108 per bottle

Made from 100% Chardonnay, this Chablis Premier Cru “Vaucopins” is fully matured in stainless steel and offers a fresh, balanced, and structured profile. With moderate acidity, it embodies the charm of a prestigious Chablis.

**Feudi Bizantini IL Raddomante
Montepulciano d'Abruzzo 2021 . \$108 per bottle**

A red wine that showcases the depth of Montepulciano from Abruzzo. This 2021 vintage is full-bodied with a nose of dried florals, spices, and earthy undertones. Expect a velvety, nearly creamy palate with a long, slightly spicy finish.

**Masso Antico Le Anfore
Rosso Salento IGT 2023 . \$98 per bottle**

This award-winning, Italian, organic wine is made from Primitivo and Negroamaro native grapes. Ruby red as it fills the glass, it is full-bodied with scents of vanilla, chocolate, whisky, and coffee on the nose.





THE SCOTTISH TREASURE: Bamboo Clam

Ba Xian

March

Available for lunch and dinner

Experience the allure of this Scottish treasure: the bamboo clam, a delicacy prized for its sweet, clean flavour and supple tenderness. Harvested from pristine Scottish waters, each clam offers a pure taste of the sea. Chef Yang's artful preparations—including **steamed or poached** variations—let its freshness shine. Indulge in this underwater gem throughout the month of March, with prices ranging from **\$28 to \$58**.



JUICE OF THE MONTH – Calamansi with Sour Plum

Ba Xian

March

\$9 per glass

Refresh your senses with our vibrant calamansi juice. The bright citrus of this little lime is balanced by a top up of Sprite, which adds sweetness and bubbles. Each sip bursts with zesty, sunlit flavour, instantly awakening your palate. Garnished with a sour plum, this invigorating blend is both energising and thirst-quenching.



WHISKIES OF THE MONTH – Royal Salute 21 Years

Straits Bar

March

\$280 per bottle

\$488 for two bottles

Royal Salute Whisky is an exceptional Scotch brand, known for its elegance, luxury, and long-aged expressions. It was originally created in 1953 to honor Queen Elizabeth II's coronation, and each bottle reflects a deep commitment to craftsmanship. The Royal Salute 21-Year-Old is a refined blend, boasting rich flavours of dried fruits, spice, and oak, with a velvety finish that highlights its complexity and maturity. You will enjoy every sip.



THE DIPPING RITUAL: Prawn Tikka Masala & Prata

Straits Bar
March
\$24 per serving

Experience pure indulgence with our Prawn Tikka Masala and Prata, a pairing crafted for those who love bold, interactive dining. Succulent prawns are simmered in a velvety tikka masala sauce, rich with aromatic spices and gentle heat. Each tear of warm, flaky prata becomes the perfect vessel to soak up every last drop of sauce. The combination delivers a comforting, flavour-packed fusion of texture and taste. Treat yourself to a ritual that turns every bite into an irresistible celebration.

OVEN-BAKED CHICKEN CURRY ON POTATO SKIN

Straits Bar
March
\$26 per serving

Experience bold, comforting flavour with our oven-baked chicken curry nestled on crispy potato skin. The basis of this dish is the crisp, warm potato skin, which are then filled with tender chicken that has been cooked in luxurious aromatic spices, creating a rich, golden curry that melts into every bite. Covered in smooth mozzarella, they deliver a hearty, irresistible fusion of cultures, textures, and taste. One bite, and this vibrant dish will become your new favourite.



COCKTAIL OF THE MONTH – Illusion



Straits Bar
March
\$16 per glass

Imagine a blend of Bacardi Carta Blanca rum, Cointreau, Midori, and fresh pineapple and lime juices. Now shake it to perfection and add a garnish. Voila! This is not a mental illusion, it's our March cocktail of the month—the Illusion! Cheers!



Beer of the Month – Asahi Super Dry

Straits Bar
March
\$15 per bottle
\$40 for three bottles

If you're a beer enthusiast or just looking for a great night out, consider an Asahi Super Dry Black. Asahi Super Dry Black offers a smooth, rich taste, characterised by its dark color and robust flavour. It's perfect for those who appreciate a deeper beer experience. Cheers!



SMOOTHIE OF THE MONTH – Blueberry Oat

Straits Bar
March
\$12 per glass

Sip into something deliciously wholesome with our blueberry oat smoothie. Packed with juicy blueberries, cashew nut powder, vanilla ice cream, and whole oat milk you'll enjoy every sip, drip, and dribble of this creamy, nutty drink.



STRAITS BAR **DAILY SPECIALS**

BEAT THE MONDAY BLUES: OYSTERS & HOUSE CHAMPAGNE

\$22 per glass

\$138 per bottle (includes half a dozen freshly shucked oysters)

\$4 per oyster

TAKE OFF WITH TUESDAY FLIGHT NIGHT

The Macallan Double Cask

(30ml each of 12, 15 & 18 years) . \$75 per flight

The Glenfiddich Grand Cru Series

(30ml each of 21, 22 & 23 years) . \$68 per flight

The Balvenie

(30ml each 12 Years DoubleWood, 14 Years Caribbean Cask
& 14 Years Week of Peat) . \$45 per flight

Add \$16 for a platter of Seafood Tapas

SLURP & SIP:

OYSTERS WITH PICCINI PROSECCO FOR A PERFECT MIDWEEK TREAT

\$4 per oyster

\$15 per glass | \$80 per bottle

CHEERS TO THURSDAY: ENJOY WHITE SPIRITS

\$10 per glass

(or Bacardi White Rum)

Add \$16 for 2 pieces of Half Scallop
baked with Four Cheeses and Tobiko Roe

CELEBRATE THE WEEKEND: OYSTERS & HOUSE CHAMPAGNE

\$4 per oyster

\$22 per glass

\$138 per bottle (includes half a dozen freshly shucked oysters)

SATURDAY SIP, SAVOR, AND CELEBRATE: HAPPY HOUR ALL DAY

\$10.90 per drink

WINE AWARDS 2025 WINNERS

CHAMPION

Pierre Girardin Pommard
'Les Vignots' 2022, France

BEST OF THE BEST

Domaine de La Choupette Chassagne
Montrachet Morgeot 1er Cru 2023, France

Pierre Girardin Pommard
'Les Vignots' 2022, France

Corteforte Vigneti di Osan Amarone della
Valpolicella Classico DOCG 2016, Italy

GOLD AWARD WINNERS

Gardet Cuvée Prestige Charles Gardet'
Millésime Premier Cru Brut 2008, France

Breaky Bottom Cuvée
Michelle Moreau Brut 2014, United Kingdom

Vilmart & Cie Grand Cellier
Premier Cru Brut, France

Cava Mestres 'Clos Damiana'
Grand Reserva 2009, Spain

André Clouet 1911 MV
Grand Cru Blanc De Noir, France

André Clouet Grand Cru Dream Vintage
Blanc De Blanc 2018, France

Maison Auvigue Pouilly-Fuissé
La Frérie' 1er Cru 2021, France

Domaine Michel Niellon
Chassagne-Montrachet 2022, France

Domaine de La Choupette Chassagne-
Montrachet 1er Cru 'Morgeot' 2023, France

Neudorf Home Block Moutere
Chardonnay 2023, New Zealand

Domaine Jean-Marc Vincent Santenay
Les Vignes Denses 2021, France

Dog Point Chardonnay 2022, New Zealand

Bègue Mathiot Chablis Premier Cru
Vaucopins 2022, France

William Fèvre Chablis Bougros
Grand Cru 2019, France

Dog Point Sauvignon Blanc 2024,
New Zealand

Marchesi Frescobaldi Castello di Pomino
Bianco 2023, Italy

Hyland Estate Pinot Noir 2022,
United States of America

Buena Vista Napa Valley Cabernet Sauvignon
2020, United States of America

Waits-Mast Wentzel Pinot Noir 2017,
United States of America

Metala William Formby Black Label
Shiraz 2021, Australia

Langemil 'Jackaman's'
Cabernet Sauvignon 2022, Australia

El Enemigo Gran Enemigo
'Gualtallary' 2020, Argentina

Dog Point Pinot Noir 2022, New Zealand

Yacoubian-Hobbs 'Sarpina'
Dry Areni, Armenia

Artazu Santa Cruz de Artazu 2019, Spain

Domaine Joannet Vosne-Romanée 2022, France

Tenuta Delle Terre Nere
Feudo di Mezzo Il Quadro delle Rose
Etna Rosso DOC, Italy

Domaine du Couvent
Chambolle-Musigny 'Clos De L'Orme' 2020
France

Dupasquier & Fils Nuits-Saint-Georges
1er Cru 'Les Vaucrains 2019, France

Feudi Bizantini Il Rabdomante
Montepulciano d'Abruzzo 2021, Italy

Pierre Girardin Pommard
'Les Vignots' 2022, France

Pierre Amiot Morey-Saint-Denis
1er Cru Aux Charmes 2019, France

Aaron wines Trespasser 2020 ,
United States of America

Corteforte Vigneti di Osan Amarone della
Valpolicella Classico DOCG 2016, Italy

Castello di Querceto Cignale IGT 2019, Italy

Masso Antico Le Anfore Salento Rosso
IGT 2023, Italy

Monte Zovo Amarone Della Valpolicella
DOCG 2020, Italy





Wine Awards 2025 Judging & Gala Dinner





REFERRAL MEMBERSHIP

Enhance your Tower Club experience by referring friends and colleagues. When your referral joins and mentions your membership number, you will receive up to **\$1,688 in dining credit**, commensurate with their selected membership tier.

This initiative is more than a reward; it is an invitation to cultivate your network within an exclusive environment designed for meaningful connections and a refined lifestyle. We invite you to extend this opportunity for sophistication and success to your circle.

To arrange a tour or apply for membership, please reach out to the Membership Team at 6725 7138 / 6725 7168 or email membership@towerclub.com.sg.

* All prices are subject to prevailing GST. Terms and conditions apply.



Exclusive Hoiana Benefits For Tower Club Members

We are thrilled to announce an exclusive partnership with **Hoiana Resort & Golf**, Vietnam's premier integrated resort destination. Tower Club members can now enjoy unparalleled luxury, world-class golf, and bespoke holiday experiences with the following curated privileges.

The Offers

- **Stay 2 Nights, Get 1 Free:** Book two consecutive nights and receive the third night free in the same room.
- **Exclusive Golf Rate:** VND 5,000,000 per person for a full 18-hole round at the Hoiana Shore Golf Club. This rate is valid any day and includes a caddie, shared cart, driving range balls, and taxes.
- **All-Inclusive Luxury Getaway for Two:** A package featuring 3 nights in a Deluxe Ocean View room, one round of golf for one person, and private airport transfers.

All-Inclusive Package Pricing (3 Nights):

Hoiana Hotel & Suite - VND 23,800,000 | New World Hoiana Beach Resort - VND 17,500,000

*Public holiday surcharges may apply.

Booking Information & Requirements

- For Hotel Stays & Packages: Phone: +84 235 858 8888
Email (Hoiana Hotel & Suite): reservations@hoiana.com
Email (New World Hoiana Beach Resort): nwb.reservations@hoiana.com (cc: partnership@hoiana.com)
- For Golf Bookings & Enquiries: Contact: Ms. Dina Ngo, Associate Director of Golf Sales
Phone: +84 905 605 883
Email: na.ntd@hoiana.com

Important Notes:

- Book at least 48 hours in advance.
- Mention you are a Tower Club member when booking.
- Present your Tower Club membership card upon check-in.
- All offers are subject to availability.



WARM WELCOME

HE Anders Sjoberg
Mr Alvato Huete Gomez
Mr Arpit Mathur
Mr Atsushi Fukuno
Mr Benjamin Gedeon
Dr Claus Trenner
Mr Darren Tan Tsu Jin
Ms Elaine Heng
Mr Fabian Korn Low
Mr Giacomo Marabio
Mr Ishan Sarkar

Mr James Liu Chien Hung
Mr Joe Wing-Yan Cheung
Ms Jessie Chen
Dr Knut Unger
Mr Kwek Jin Saye
Mr Kwek Lian Seng
Mr Luke Antony Pais
Mrs Maemi Nagayoshi
Mr Noel Du Payrat Augustin Marie Pierre
Mr Neil Robert Bowyer
Mr Neil Parekh

Mr Png Yee How, Brian
Mr Peter Forster
Mr Quek Chaw Ming
Mr Rangnath Salgame
Ms Runa Baksi
Ms Shi Ze Yu
Mr Tan Set Han
Mr Tok Chee Ming
Mr Vincent Oh
Mr Wong Chau Farn
Mr Zhao Tianqin

INTRODUCING LIM TZE WEI - Holistic Training & Performance Coach

Tze Wei is a certified Holistic Training & Performance Coach with nine years of experience and a Master's in Exercise Science. He helps clients of all levels achieve meaningful results through evidence-based training and nutrition coaching, emphasizing safety and personalized programming. His credentials include an International Weightlifting Federation (IWF) Level 1 Coach certification and Standard First Aid + CPR.

He offers personal training for fully individualized one-on-one coaching to meet your specific performance, body composition, and wellness goals, as well as three core programs:

- Prime Muscle Control Training (\$495 for 5 hours or \$890 for 10 hours, before tax) develops precise muscle activation to improve movement and prevent imbalances.
- Dynamic Mobility Flow Training (same pricing) enhances joint fluidity, flexibility, and explosive power.
- The Tension Relief Protocol Training (\$225 for 2.5 hours or \$890 for 10 hours, before tax) teaches self-massage techniques to release muscle tension and promote recovery.

Outside of coaching, Tze Wei enjoys strength training, pickleball, and reading nonfiction.

Ready to build sustainable habits and move better? Book a consultation with Tze Wei to begin.



EXPERIENCING KNEE PAIN?

Don't let knee pain impede your activities. Strength training can help! Strength training is an effective approach to managing and alleviating knee pain by fortifying the muscles that support and stabilise the knee joint. This can help relieve pressure, enhance joint function, and reduce discomfort from conditions such as osteoarthritis and patellofemoral pain syndrome.

Benefits of Strength Training for Knee Pain

Enhances Joint Stability: Stronger quadriceps, hamstrings, and glutes serve as natural shock absorbers and provide essential support, thereby reducing stress on the knee joint.

Alleviates Pain: Consistent, targeted exercises have been shown to significantly reduce pain associated with conditions like knee osteoarthritis.

Increases Flexibility and Function: Exercise helps maintain and enhance a knee's range of motion, reducing stiffness and allowing for more comfortable movement.

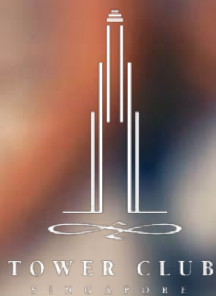
Supports Weight Management: Carrying excess weight adds stress to your knees. Strength training can aid in weight management, further reducing strain on the joints.

Improves Balance and Coordination: Strengthening the muscles around the knee and hip enhances balance, which can lower the risk of falls and injuries.



If you were once active, someone who used to run but has stopped, or someone who has had to avoid sports due to persistent knee pain, please know we may be able to help. You may regain better knee health through specific strengthening exercises, provided there is no major knee issue.

We invite you to discuss and assess your condition with our Trainer as the first step towards improved mobility. Visit the Fitness Centre or call 6725 7028 for more information or to make an appointment. We are eager to assist you in achieving your fitness goals.



*A Grand
and Intimate
Affair*

AN EVENT AS SPECIAL AS YOUR WEDDING DESERVES
A SETTING JUST AS MEMORABLE.

The Tower Club offers an unparalleled setting for your dream wedding,
complete with breathtaking views of the city's thriving business district and harbor.
The elegant décor and artwork within the Club provide a stunning backdrop for a memorable day.

For more information, please reach out to Carol Tan at 6725 7022
or email carol.tan@tower-club.com.sg

9 RAFFLES PLACE, PENTHOUSE (62ND – 64TH FLOORS), REPUBLIC PLAZA TOWER 1.
SINGAPORE 048619 WWW.TOWER-CLUB.COM.SG

General Manager
Andrew Mah
andrew.mah@tower-club.com.sg

Financial Controller
Tan Sok Yian
sytan@tower-club.com.sg

F&B Director
Christopher Yang
chris.yang@tower-club.com.sg

Director of Membership
Kay Tang
kay.tang@tower-club.com.sg

Director of Member Relations
Carol Tan
carol.tan@tower-club.com.sg

Senior Ops Manager
Peejay Bermeo
peejay.bermeo@tower-club.com.sg

Atlantic Manager
Siau Ying Cong
yingcong.siau@tower-club.com.sg

Atlantic Executive Chef
Elson Cheong
elson.cheong@tower-club.com.sg

Ba Xian Manager
Sean Shean
sean.shean@tower-club.com.sg

Ba Xian Executive Chef
Yang Lai Fatt
laifatt.yang@tower-club.com.sg

Straits Bar Manager
Kelvin See
kelvin.see@tower-club.com.sg

Straits Bar Chef de Cuisine
John Lee
john.lee@tower-club.com.sg

Marketing Manager / Editor
Erni Saad
erni.saad@tower-club.com.sg

Fitness Centre Manager
Gerard Martin
gerard.martin@tower-club.com.sg

9 RAFFLES PLACE
PENTHOUSE (62ND - 64TH FLOORS)
REPUBLIC PLAZA TOWER 1
SINGAPORE 048619
WWW.TOWER-CLUB.COM.SG

Published by Tower Club Singapore
(Business Regn. No. 52823399L)

MDDI (P) 017/11/2025

TOWER CLUB DIRECTORY

CLUB HOURS OF OPERATIONS

Closed on Sundays & Public Holidays

ATLANTIC

Breakfast	Monday to Friday	7:30 a.m. to 10:00 a.m.
Lunch	Monday to Friday	12:00 p.m. to 2:30 p.m.
Dinner	Monday to Saturday	7:00 p.m. to 11:00 p.m.

BA XIAN

Lunch	Monday to Friday	12:00 p.m. to 2:30 p.m.
	Saturday	11:30 a.m. to 2:00 p.m.
Dinner	Monday to Saturday	7:00 p.m. to 11:00 p.m.

STRAITS BAR

Lunch	Monday to Saturday	11:30 a.m. to 2:00 p.m.
Afternoon Tea	Monday to Saturday	3:00 p.m. to 5:00 p.m.
Beverages and Snacks	Monday to Saturday	2:00 p.m. to 11:00 p.m.

CATERING SERVICES

Straits Bar, Atlantic and Ba Xian are available as venues for banquet functions.
Please call 6725 7032 / 6725 7033 for assistance.

FITNESS CENTRE

Monday to Friday	7:00 a.m. to 9:30 p.m.
Saturday	9:00 a.m. to 6:00 p.m.

CONTACTS

Concierge	6737 3388	concierge@tower-club.com.sg
Reservations/Enquiries	6725 7032 / 7033	reservations@tower-club.com.sg
Banquet/Private Events and Weddings	6725 7022	carol.tan@tower-club.com.sg
Fitness Centre	6725 7028	gerard.martin@tower-club.com.sg
Marketing	6725 7005	erni.saad@tower-club.com.sg
Membership	6725 7138	siti.nurani@tower-club.com.sg
Members' Account	6725 7012	jeremy.tan@tower-club.com.sg

Reciprocal Members are subject to 10% surcharge and 10% service charge. Both Members and Reciprocal Members are subject to prevailing GST. Cancellation policy applies three working days before the event. A cancellation on the day itself will result in full payment for the said event.

BOARD OF GOVERNORS

BG Lee Hsien Yang	Helen Yeo	Michael Hwang	Richard Li
Colm M McCarthy	J. Haywood Blackmore	Philip Yeo	Ronald Stride
Dr Lo Ka-Shui	Kwek Leng Beng	Prof Tommy Koh	Sat Pal Khattar
Dr Tan Cheng Bock	Kwek Leng Kee	Quek Leng Chan	Shaw Vee Meng
Edmund Cheng	Kwek Leng Keow	Quek Leng Chye	Theresa Foo
Enrico Sismondo	Kwek Leng Peck	Richard Hale	Tsang Jat Meng
Goh Eng Chew			

No reproduction, in part or in whole, of this publication may be made without prior permission of the Publisher. The views expressed in this publication do not necessarily reflect that of the Club. Though all care has been taken to ensure that information is accurate at time of print, the Publisher reserves the right to amend menus, promotions and activities featured, due to unforeseen circumstances. Food images are for illustrative purposes only.



Tower Club has been certified under the BCA Green Mark for Restaurants Scheme, for our effort in reduce waste, enviromental awareness, better energy and water efficiency.



9 RAFFLES PLACE. PENTHOUSE (62ND - 64TH FLOORS),
REPUBLIC PLAZA TOWER 1.
SINGAPORE 048619 WWW.TOWER-CLUB.COM.SG