

TOWER CLUB SINGAPORE- A HERITAGE SET ABOVE THE SKYLINE



APR/MAY/JUN 2026

ISSUE 76



A Grand and Intimate Affair



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

Tower Club offers an unparalleled setting for your dream wedding,
complete with breathtaking views of the city's thriving business district and harbour.
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



GM'S MESSAGE

ANDREW MAH



As the mid-year approaches, anticipation fills the air with vacation plans, school breaks, and languid weekends. That feeling of expectation also fills the air at the Club with a delightful array of special events, seasonal promotions, and activities that will keep you busy and entertained as you

begin to make plans for the coming months.

Wine lovers will be pleased to know that our much-anticipated Cloudy Bay Wine Dinner is on the horizon; mark your calendar now for 23 April. We'll be spotlighting this acclaimed New Zealand winery known for its elegant and expressive wines. Equally exciting is our Hennessey XO Dinner slated for 28 May. This exclusive event will pair exceptional cognac with an exquisite four-course meal from Chef Elson and his team. It's the perfect occasion for those who appreciate the finer things in life.

April also marks Administrative Professionals' Week. This is a wonderful opportunity to show gratitude for the colleagues who keep our workplaces running smoothly. We invite you to recognise their dedication with a well-deserved meal at any of our restaurants. Thoughtful menus and a relaxing environment await.

In May, our culinary teams at Atlantic, Ba Xian, and Straits Bar have each prepared a special line-up for Mother's Day. Whether it's an elegant Western lunch, a sumptuous Chinese dinner, or a

casual family gathering, each venue will offer a distinctive way to honour the incredible, nurturing women in your life.

June then ushers in a month rich with celebration and tradition. We begin by marking Father's Day—a time to celebrate the men who guide and support us. Our chefs will be preparing an array of dishes that we know dads will enjoy including chargrilled meats at Atlantic and Chinese delights at Ba Xian. Soon after, we turn our attention to the Rice Dumpling Festival. The Club is offering three tempting variations of this seasonal favourite, a traditional comfort food that is both satisfying and delicious. We conclude this month of gatherings with A Night of Tropical Italian Wines featuring guest speaker Eve Lai. Her expertise and engaging personality will make this an evening to remember.

Complementing these celebrations are our monthly dining highlights, each showcasing premium ingredients at their seasonal best. In April, Atlantic features tender Wagyu Beef while Ba Xian serves delicate Pacific Grouper. May brings Xinjiang Salmon Trout to Atlantic, while Wagyu indulgence continues at Ba Xian. And in June, Atlantic presents Korean Jeju Black Pork, and Ba Xian offers the renowned Silver Hill Irish Duck, a perennial member favourite.

Beyond the pleasures of dining, we remain committed to your well-being and growth. Our fitness programmes offer an expert personal training sessions to help you stay active and healthy. At the same time, our Membership Drive continues to welcome new families and friends into our vibrant community, with special incentives for both the introducing member and the new member.

All of us at the Club look forward to welcoming you to the many occasions that will bring you to the Club in the months to come.

See you at the Club.

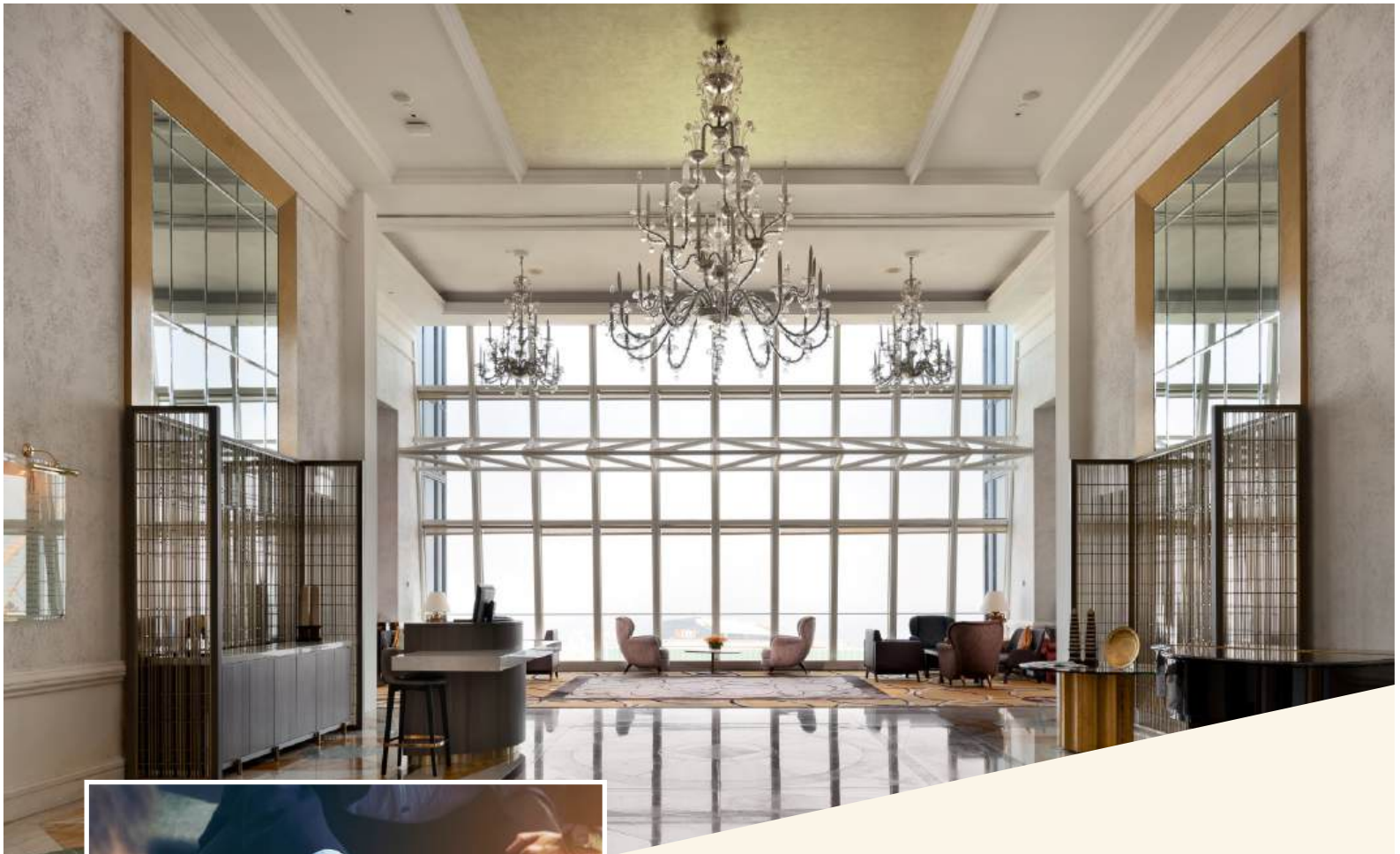
WARM WELCOME



Dato Sri Samuel Chai
HE Anna Kondor
HE Dr Saed Radaideh
HE Innocent B. Muhizi
HE Carlos Alberto Rehab Lopes Pires
Mr Carlo D' Amico
Ms Cheah Le Sa
Mr Chris Tan
Ms Donna Hutchings
Mr Eiichiro Shimoda

Mr Gianfranco Casati
Ms Ho Ju-Ping
Mr Jacky Tai Man Fung
Mr Joseph Poon
Mr James Gordon Cole
Mr Jeffrey Wang
Mr Jun Li
Mr Ken Wong
Mr Kishore Moorjani
Mr Lee Woon Shiu

Mr Michael Patrick Dwyer
Ms Rebecca Ng
Mr Satoru Harada
Ms Teo Lang Lang Jean
Mr Tetsuro Wada
Mr Thomas Q Hansen
Mr Timothy Choon
Ms Yunis Goh Ling Ling
Mr Yuta Matsui



Redefine Your Journey. Elevate Your Success.

Step into a world of exclusivity at Tower Club, where the city's brightest minds converge. Tower Club is more than a private club—it's a sanctuary where business leaders, innovators, and visionaries connect, collaborate, and celebrate success against the backdrop of breathtaking city views. Indulge in exclusive amenities, savor sky-level dining, and immerse yourself in a curated calendar of events designed to inspire, entertain, and enrich both your professional and personal life. At Tower Club, success isn't just a goal—it's a lifestyle.



TOWER CLUB
SINGAPORE

CONTACT US NOW TO SCHEDULE A TOUR OR APPLY FOR MEMBERSHIP AT 6725 7138 / 6725 7168 OR
EMAIL MEMBERSHIP@TOWERCLUB.COM.SG.

REFERRAL MEMBERSHIP

Enhance the enjoyment and perks of your Tower Club membership by introducing friends and professional associates. When your referral successfully joins and provides your membership number, you will be **eligible to receive dining credits of up to \$1,688, based on the chosen membership tier.**

This referral programme is designed not only to acknowledge your support but also to encourage the growth of our distinguished network. We encourage you to extend this opportunity to those in your community who value our sophisticated environment and extensive membership base.

For membership enquiries or to schedule a tour, please contact the Membership Team at 6725 7138 / 6725 7168 or email membership@tower-club.com.sg.

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



WINE DOWN YOUR WORKDAY: Enjoy Unlimited Wine

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

Indulge in an unparalleled wine experience at Atlantic, Ba Xian, and Straits Bar with their exclusive free-flow wine promotion. From Monday to Friday, between 11:30 a.m. and 2:00 p.m., seize the opportunity to **enjoy unlimited red or white wine for just \$11.90**. This exceptional offer invites you to immerse yourself in a sophisticated and leisurely lunchtime setting, where you can savor a diverse selection of wines. Don't miss this chance to elevate your midday break with elegance and refinement.



APRIL CALENDAR

ATLANTIC

Cloudy Bay to Provence – A Story in Every Sip: Hosted by Fabio Solenthaler | 23

A Lunchtime Toast to the Administrative Professionals | 22 to 24

An Interactive Wine Fair | 25

Japan's Finest Beef | Whole month

Tower Club Wine Awards 2025:

Gold Winning Wines | Whole month

BA XIAN

A Lunchtime Toast to the
Administrative Professionals | 22 to 24

Pacific Grouper | Whole month

Tower Club Wine Awards 2025:

Gold Winning Wines | Whole month

STRAITS BAR

Vegetable Pakoras | Whole month

Crispy Chicken Schnitzel &

Savory Fried Rice | 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



CLOUDY BAY TO PROVENCE –

A Story in Every Sip:

Hosted by Fabio Solenthaler



ATLANTIC
THURSDAY, 23 APRIL
7:00 P.M.

Cloudy Bay is synonymous with the label's crisp, citrusy Sauvignon Blanc, which has come to exemplify this Kiwi varietal. But beyond Sauvignon Blanc, Cloudy Bay is also known for its exceptional Pinot Noir and Chardonnay. This evening, we will be enjoying the winery's finely crafted pours, each expertly paired with Chef Elson's creations. You will have four Cloudy Bay wines throughout the evening as well as the equally iconic Chateau D'Esclans Whispering Angel, a Rosé from Provence, which will kick off the pre-dinner cocktail. Fabio Solenthaler from Chateau d'Esclans will join us for the evening to share insights and the elegance of Provencal rosés with us. With more than 40 years of history and expertise to draw from, Cloudy Bay offers a consistent, premium experience in every glass.

PRE-DINNER COCKTAIL CANAPES

Smoked Black Pepper Duck Breast Skewer with Berries
Smoked Salmon Pate with Capers and Yuzu Mayo
Stuffed Baby Red Pepper with Cheese
Château D'Esclans Whispering Angel Rosé 2023

MENU

Pan-seared Hokkaido Scallop
with Pickled Radish, Ice Plant and Fresh Oyster Emulsion
Cloudy Bay Sauvignon Blanc 2024

Risotto
with Stuffed Chicken Roulade, Wild Mushrooms and Black Truffle Sauce
Cloudy Bay Chardonnay 2022

Chargrilled Spring Lamb Rack
with Potato Pancake, Lamb Ragu Tartlet, Ratatouille and Mint Sauce
Cloudy Bay Pinot Noir 2022
Cloudy Bay Te Koko 2021

Passionfruit Pavlova
with Caramelized Figs, Berries and Mango Compote
Château D'Esclans Rock Angel 2023

Freshly Brewed Coffee or Premium Tea Selection

\$158 per person (complimentary bottle of Cloudy Bay Sauvignon Blanc 2024)

20 TO 24 APRIL | THE HEARTBEAT OF THE OFFICE: A Lunchtime Toast to the Administrative Professionals

Atlantic & Ba Xian | Available for lunch only

It's time to say a big "thank you" to the person who helps you stay organised and sane at the office—your administrative assistant. Atlantic, Ba Xian, and Straits Bar will mark this week with exclusive lunch-time offerings. So, whether your administrator prefers Western, Chinese, or something more casual, we have just the right menu. Your job is simple, make a booking now and then treat your admin to lunch outside of the office. Each person present will receive a complimentary biodegradable water bottle, a convenient and useful reminder of your appreciation.



ATLANTIC MENU

Snow Crab Meat

with Chilled Tomato Panna Cotta, Green Tomato Salsa, Crispy Seaweed and Olive Oil Pearls

Homemade Lobster Bisque

with Grilled Lobster Brochette and Saffron Milk Foam

Angel Hair Pasta

with Wild Mushrooms, Parmesan Cheese Crisps and Black Truffle Sauce

Pan-fried Red Grouper Fillet

with Fresh Herbs Salad, Seasonal Asparagus Spear, U.S. Potato and Champagne Caviar Sauce

Strawberry Rose Tart

with Berry Custard, Strawberry Short Cake Gelato, Shaved Dark Chocolate and Roasted Almond

Freshly Brewed Coffee or Premium Tea Selection

\$108 per person
(complimentary Biodegradable Water Bottle)

BA XIAN MENU

Steamed Dim Sum Combination

Braised Superior Bird's Nest Soup

with Fish Maw and Crabmeat

Braised Bean curd

with Scallop, Egg White and Seasonal Vegetables

Blanched Chinese Spinach

with Cordyceps Flowers and Shredded Chicken

Braised Vermicelli

with King Prawn in XO Sauce

Chilled Herbal Jelly with Double Delight Duo

\$120 per person (complimentary Biodegradable Water Bottle)

STRAITS BAR

Grilled Chicken, Thai Basil Pesto Sauce, Mini Buffalo Cheese with Avocado, Multi Grain, Tomato and Quinoa Salad

THE IMPERIAL CUT: Japan's Finest Beef

Atlantic

April

Available for lunch and dinner

Japanese A5 Wagyu is arguably the pinnacle of beef. Its dense marbling, buttery texture, and rich flavour make it a luxurious indulgence. This month we're featuring Miyazaki Wagyu Beef Tenderloin (\$168), or the Striploin (\$148). This premium beef comes from the Miyazaki Prefecture and won the "Wagyu Olympics" in three of the last four competitions.

We are also offering Shiga Wagyu, also known as Ohmi beef. As one of the three oldest and most premium regional Wagyu varieties in Japan, with over 400 years of history, this beef will surpass your every expectation. Try the Tenderloin (\$168) or the Striploin (\$158).

Every grilled meat dish is accompanied by carefully selected sides, including grilled broccolini, cherry tomatoes, baby potatoes, sea salt flakes, horseradish, charcoal burnt butter, and red wine sauce. You can also choose from wholegrain, Dijon, or English mustard to complement your meat. To elevate your dining experience, consider pairing your meal with a selection of **Italian wines, specially priced at \$98 per bottle for this promotion (usual price \$128 per bottle).**

Perfect to mark a special occasion, celebrate a big deal, or simply commemorate a memorable evening, treat yourself to something exceptional.



Recommended Wine Pairing

- Tenuta Moraia Perpiero Toscana 2023
- Domenico Clerico Carolo 2019
- Castello di Mosanto Il Poggio Chianti Classico Riserva DOCG 2020

FIND YOUR POUR: An Interactive Wine Fair

Atlantic

Saturday, 25 April

1:00 to 6:00 p.m.

Complimentary

Join us for a fun and relaxing afternoon at our wine fair. If you've joined us before, you know this is a great way to sample new wines, explore new labels, and find new favourites. Mix and mingle with other members as you learn about what's on offer in the world of wine. **Secure your place at this complimentary event. Reservations are essential, so book in advance to ensure you don't miss out. To make your reservation, please contact our Concierge at 6737 3388 or email concierge@tower-club.com.sg. We look forward to seeing you!**





SUSTAINABLY CAUGHT, PERFECTLY SERVED: Pacific Grouper

Ba Xian
April
Available for lunch and dinner

Pacific Grouper is a premium white fish renowned for its firm, flaky texture and mild, buttery flavour. Caught from the pristine waters of the Pacific Ocean, it delivers a fresh, clean taste. Whether you're having it braised, stir fried, or steamed, the Pacific Grouper turns any bite into a tender, melt-in-your-mouth experience.



SMALL BITES, BIG FLAVOR: Vegetable Pakoras

Straits Bar
April
\$16 per order

Crispy, golden, and irresistibly flavourful, our vegetable pakora is the perfect savory treat for any occasion. Freshly sliced vegetables are formed into fritters, dipped in a spiced chickpea batter, and fried to crunchy perfection, creating a delightful contrast of textures in every bite. Served alongside a cool, refreshing mint yogurt dip, each pakora bursts with a balance of warmth and herbal freshness. Whether you're sharing with friends or savouring solo, this classic snack delivers comfort and bold flavour in every mouthful.

TOWER CLUB WINE AWARDS 2025:

Gold Winning Wines, Curated for April

Atlantic & Ba Xian | April



Dog Point Chardonnay 2023 (\$98 per bottle), New Zealand, is a powerful and elegant wine with vibrant acidity and a citrusy core. Full bodied with a hint of toasted oak, this is “A complete and balanced Chardonnay,” per James Suckling, who rated it 94 points.

Metala William Formby Black Label Shiraz 2021 (\$118 per bottle) from Australia benefitted from near perfect ripening that season. What resulted is a complex wine with great depth and character. An initial palate of juicy fruits gives way to spices that add further richness to the wine. Structured and velvety with firm tannins, this Shiraz has a long, lasting finish.

Langmeil “Jackaman’s” Cabernet Sauvignon 2022 (\$102 per bottle), from Barossa, Australia, is a deep crimson with brushes of purple throughout. The winery’s “finest and rarest Cabernet Sauvignon” is medium to full-bodied with red and blackcurrant, French oak, and black olives dancing on the nose. Silky tannins add complexity and a fruity, velvety finish make this a beautiful pour.

Dupasquier ‘Les Vaucrains’ Nuits-Saint-Georges 1er Cru 2019 (\$158 per bottle) from France represents a premier cru Burgundy with refined elegance and pronounced minerality. Its fine tannins provide a silky mouthfeel that has earned this wine a prestigious gold medal from the Burgondia Competition since 2015. This wine’s finesse and complexity reflect the distinctive terroir of Les Vaucrains, making it a standout in the lineup.

Chastel Samson Estra Blanc 2023 (\$98 per bottle) is fresh and balanced Rhône white that is a pale, yet vibrant gold in the glass. On the nose expect citrus, peach, and floral aromas, while the palate delivers pear, lemon, and a slight minerality.

Chastel Samson Visan 2021 (\$98 per bottle) is a terrific Rhône pick that blends Grenache with Syrah. With red fruit, velvety tannins, and a whisper of pepper and spices on the palate, this rich red has a well-structured character. Whether you’re looking for an easy bottle to share or you are a wine aficionado, you will enjoy this pour.



THE GOLDEN DUO: Crispy Chicken Schnitzel & Savory Fried Rice

Straits Bar
April
\$26 per serving

Crispy, golden chicken schnitzel is fried to perfection, delivering a satisfying crunch that gives way to tender, juicy meat inside. Paired with fragrant egg fried rice tossed with savory seasonings, every bite is rich and comforting. The dish is elevated with a rich, velvety salted egg sauce that adds a umami-packed depth of flavor. Together, the crunchy schnitzel, fluffy rice, and creamy sauce create an indulgent fusion that's bold, satisfying, and unforgettable.

WHISKIES OF THE MONTH – Highland Park

Straits Bar | April
12 years . \$210 per bottle
15 years . \$288 per bottle
18 years . \$378 per bottle
12 & 15 years . \$378 per set



With over 200 years of distilling tradition, Highland Park Whisky from Orkney Islands offers distinctive heathered peat flavour. Located in Scotland's far north, Highland Park reimagines craft traditions while maintaining their subtle smoky character. The **12-year-old** has notes of heather honey, peat, and orchard fruit with a smoky finish. The **15-year-old**, with more European oak, delivers honeyed sweetness, spices, and dark chocolate, with milder smoke. The **18-year-old**, aged in Spanish and American oak sherry casks, offers rich fruit cakes, dark chocolate, heather honey, and aromatic peat smoke with a long finish. These whiskies are celebrated for their balanced flavour, ideal for those enjoying smoky, peaty whiskies with sweetness.

SMOOTHIE OF THE MONTH – Raspberry



Straits Bar
April
\$12 for per glass

The subtle tartness of raspberry puree is balanced by a drizzle of honey and blended with fresh milk. Cool and creamy, this Raspberry Smoothie is presented in an elegant cocktail glass and garnished with a fresh raspberries and mint leaves. Simply delightful!



BEER OF THE MONTH – Erdinger Weissbier

Straits Bar
April
\$16 per bottles
\$45 for three bottles (Add \$15 for a plate of half dozen Chicken Satay)

Kick up your feet and relax after a long day with a bottle of Erdinger. Established in 1886, Erdinger Weißbräu is the world's largest wheat beer brewery and one of Germany's largest breweries. Crafted in Bavaria, Erdinger has a long brewing tradition that produces superior beer. For an additional \$15, you can enjoy half a dozen chicken satay, which pair well with this outstanding beer. Prost!



COCKTAIL OF THE MONTH – Sable Berry

Straits Bar
April
\$16 for per glass

Our bartender will rock together Beefeater Gin, Crème de Cassis, lemon juice, and sugar syrup to create this sophisticated, fruity sour. Garnished with a blackberry and lemon wheel, each sip is vibrant and flavourful. You'll enjoy this bright, citrusy tippie that is both refreshing, tart and fruity at the finish. Cheers!

MAY CALENDAR

ATLANTIC

A Mother's Day Celebration | 2 to 8

A Hennessy Experience | 28

Xinjiang Salmon Trout | Whole month

Tower Club Wine Awards 2025:

Gold Winning Wines | Whole month

BA XIAN

A Mother's Day Celebration | 9

Japanese Wagyu Exploration | Whole month

Tower Club Wine Awards 2025:

Gold Winning Wines | Whole month

STRAITS BAR

A Mother's Day Celebration | 9

Shrimp Arrabbiata Crostini | Whole month

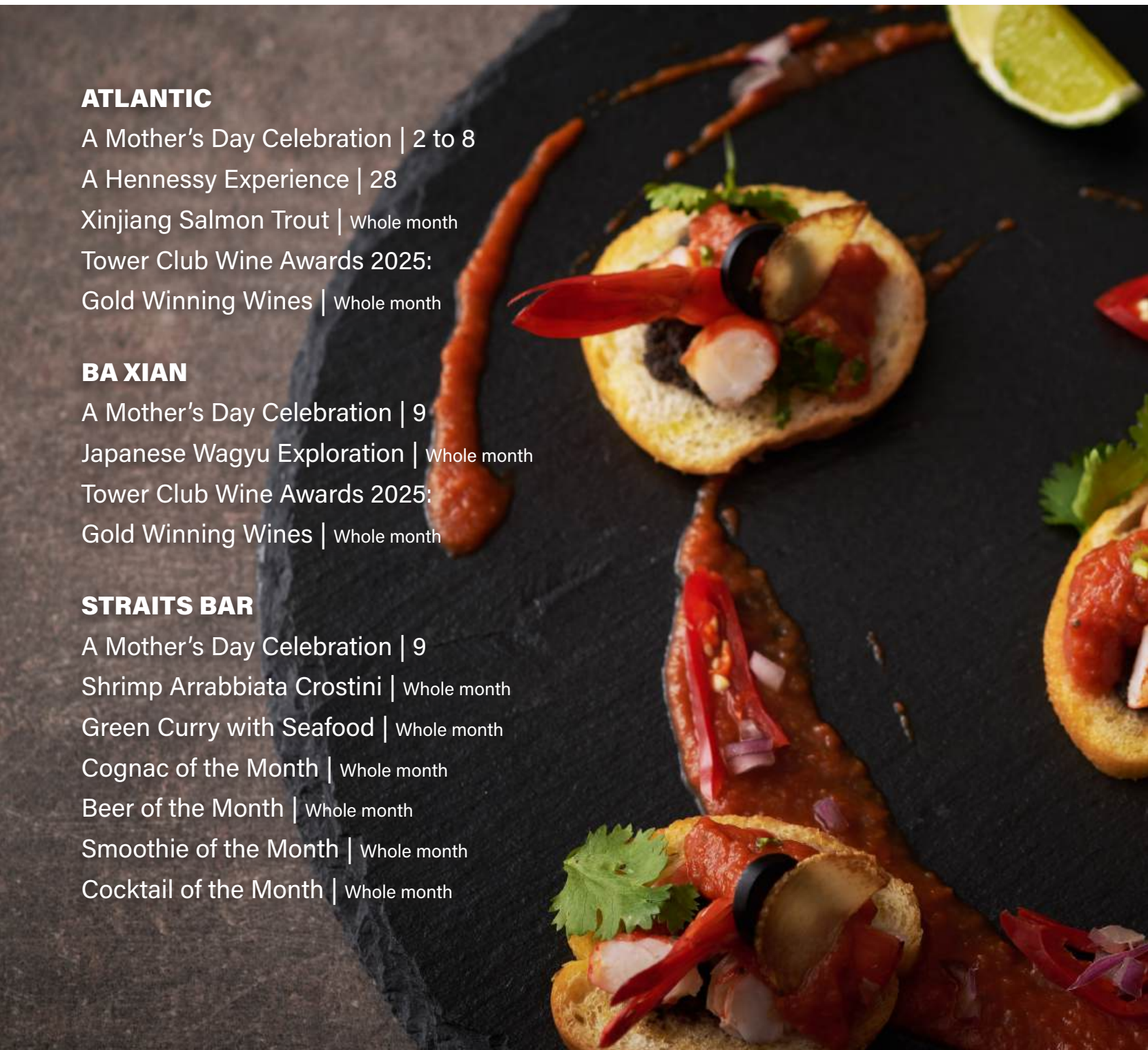
Green Curry with Seafood | Whole month

Cognac of the Month | Whole month

Beer of the Month | Whole month

Smoothie of the Month | Whole month

Cocktail of the Month | Whole month



A HENNESSY EXPERIENCE

ATLANTIC | THURSDAY, 28 MAY

7:00 p.m. | Limit to 30 guests

Throughout May, Straits Bar invites you to experience the legacy of Hennessy with an exclusive bottle promotion. Since 1765, the House of Hennessy has been synonymous with luxury, its heritage upheld through generations of master blenders. From the Ugni Blanc vineyards to the cellars where more than one hundred eaux-de-vie patiently mature, Hennessy represents the pinnacle of the cognac maker's art.

To honour this tradition, we are delighted to host an intimate Hennessy Dinner on the evening of 28 May at Atlantic. The evening will commence with a welcome Hennessy VSOP High Ball Cocktail, a prelude to a four-course menu conceived by Chef Elson and his team. Each dish is thoughtfully composed to illuminate the profound character of the legendary Hennessy XO.

We are pleased to offer a complimentary seat at this exclusive dinner with the purchase of two bottles of Hennessy at Straits Bar during our May promotion.

Seats are limited. We encourage you to reserve early to secure your place at this celebration.

PRE-DINNER COCKTAIL

Hennessy VSOP High Ball

MENU

Pan-fried Foie Gras

with Fig Chutney, Brioche Bread and Red Wine Cherry Sauce

Hennessy XO

Seafood Risotto

with Chargrilled Seafood, Pecorino Cheese and Lobster Emulsion

Hennessy XO

Roasted Peppery Duck Breast

with Asparagus, Stuffed Fig, Crispy Parsnips and Sour Cherry Sauce

Hennessy XO

Cardamom Dark Chocolate Brownie

with Candied Orange and Hazelnut Gelato

Freshly Brewed Coffee or Premium Tea Selection

\$98 per person

COGNAC OF THE MONTH – Hennessy XO

STRAITS BAR | MAY

\$450 per bottle | \$800 for two bottles
Complimentary seat at Hennessy Dinner on 28 May for every purchase of two bottles



A TOAST TO YOU, MOM: A MOTHER'S DAY CELEBRATION

Celebrate Mother's Day with an exquisite culinary journey at the Club. From May 2 to May 8, Atlantic presents a specially curated three-course set menu, available for both lunch and dinner—an elegant way to honour the one who has loved you from the start. On May 9, Ba Xian invites you to a bespoke set menu by Chef Yang, also offered for lunch and dinner, promising a truly memorable dining experience.

ATLANTIC | 2 TO 8 MAY

SET MENU

Available for lunch and dinner

Appetizer

Grilled Bruschetta

with Edamame Beans, Whipped Feta Cheese, Prosciutto and Seasonal Asparagus

Chicken Consommé

with Korean Ginseng, Glutinous Rice Dumpling, Scallion, Roasted Sesame Seeds and Seaweed

Main Courses

Pistachio-crusted Japanese White Snapper

with Zucchini Pasta, Jerusalem Artichoke and Yuzu Ponzu Emulsion

Dessert

Strawberry Rose Tart

with Chocolate Gelato and Almond Crisps

Freshly Brewed Coffee or Premium Tea Selection

\$98 per person (includes a glass of Donna Fugata Sul Volcano Etna Rosato 2020)



BA XIAN | 9 MAY

SATURDAY LUNCH

Available for lunch and dinner

MENU

Steamed Dim Sum Combination

Braised Superior Bird Nest Soup
with Fish Maw and Crabmeat

Steamed Soon Hock Fillet
with Light Soya Sauce
and Spring Onion

Braised Hor Fun
with King Prawn and Pork Lard

Cream of Red Bean
with Glutinous Dumpling
and Longevity Bun

\$108 per person

STRAITS BAR | 9 MAY

MOTHER'S DAY BUFFET

11:30 a.m. to 2:00 p.m.

\$86 per person

Don't miss the chance to celebrate Mother's Day at Straits Bar with a buffet crafted to delight every palate. Begin with Thai Seafood Salad and fresh oysters on ice, then savor highlights like Herb Steam Chicken with Wolf Berries, Fried Pork Belly with Salted Egg Sauce, and a hearty Prawn Noodle. End on a sweet note with Earl Grey Crème Brûlée and Mango Sago. Make this Mother's Day truly memorable by indulging together..



GLACIAL GEMS: Xinjiang Salmon Trout

Atlantic

May

Available for lunch and dinner

Add \$12 for a glass of House Red or White Wine

Our Xinjiang salmon is destined to be a member favourite, admired for its rich flavour, delicate texture, and exceptional freshness. Expertly sourced and thoughtfully prepared, this premium salmon can be enjoyed through a variety of preparations. From pan seared to boldly spiced, this fish is as versatile as it is delicious. Whether you prefer it light and elegant or infused with robust, savoury flavours, there are many delicious options to select from for both lunch and dinner service. Add a glass of house red or white wine for just \$12 to perfectly complement your meal and elevate your dining experience.

THE TEXTURE OF TENDERNESS: Japanese Wagyu Exploration

Ba Xian

May

Available for lunch and dinner

Japanese Wagyu beef is prized worldwide for its extraordinary marbling, buttery tenderness, and rich, umami depth of flavour. Raised with meticulous care, this premium beef delivers a melt-in-your-mouth texture that creates an indulgent and unforgettable dining experience. Whether you try it stir-fried, pan-fried, or sliced simply, our Japanese Wagyu is the pinnacle of beef.



TOWER CLUB WINE AWARDS 2025:

Gold Winning Wines, Curated for May

Atlantic & Ba Xian | May



Vilmart & Cie Grand Cellier Premier Cru Brut (\$128 per bottle) embodies exceptional craftsmanship. Made from 70% Chardonnay and 30% Pinot Noir, this is a fresh, elegant, and silky pour that has initial citrus and butter notes on the nose giving way to more spicy aromas. The palate balances vibrant acidity with creamy texture, ideal for celebrations.

Pierre Girardin Pommard Les Vignots 2022 (\$125 per bottle) is both elegant and complex. Its delicate, fresh style offers bright red fruits with aromas of cherries, plums, and earthy notes with just a dusting of spice. On the palate, it has firm tannins and balanced acidity, which make this wine a joy to drink.

Aaron Wines Trespasser 2020 (\$129 per bottle) features rich dark berry fruits, blackcurrant and blackberry, with plum and oak-derived vanilla and spice aromas. A blend of Petite Sirah, Syrah, Mourvèdre, and Graciano, the initial palate is rich with a soft texture that develops into tastes of plum, black cherry, dark chocolate, and smokey meats on the mid-palate. The wine's full-bodied structure shows well-integrated tannins and a long, smooth finish.

Neudorf Home Block Moutere Chardonnay 2023 (\$158 per bottle) exemplifies the mineral-driven style of New Zealand's Moutere region. It offers citrus notes of lemon and grapefruit, alongside stone fruits like peach and nectarine. The creamy mouthfeel balances with crisp acidity and subtle oak, adding complexity. James Suckling rated this wine 96 points and said it is "hard to resist."

Tenuta Delle Terre Nere Etna Rosso Feudo di Mezzo DOC 2021 "IL Quadro Delle Rose" (\$128 per bottle) is from Mount Etna's volcanic soils. It combines red cherry and floral aromas with smoky and mineral notes reflecting its terroir. The medium-bodied wine shows firm tannins and balanced acidity, delivering a textured palate.



A TASTE OF THAI SHORES: Green Curry with Seafood

Straits Bar
May
\$28 per serving

Dive into the bold flavors of Thai green curry, where fragrant herbs and creamy coconut milk create a rich, aromatic sauce. Fresh seafood adds a delicate sweetness that perfectly complements the curry's gentle heat and vibrant spices. Every bite is a comforting balance of savory, spicy, and subtly sweet flavors. This delicious taste of Thailand brings warmth and excitement to your table.



SIZZLE & SPICE: Shrimp Arrabbiata Crostini

Straits Bar | May | \$18 per serving

Our pan-fried shrimp with spicy arrabbiata sauce crostini is a bold bite that brings together juicy seafood and vibrant Italian flavours. Plump shrimp are seared until perfectly tender, then paired with a rich, garlicky arrabbiata sauce that delivers just the right kick of heat. Served over crisp, golden crostini, each piece offers a satisfying contrast of crunch, spice, and savoury sweetness. This is a dish that packs big flavour into every bite.

SMOOTHIE OF THE MONTH – Avocado Mango



Straits Bar
May
\$12 per glass

Bright, creamy, and naturally sweet, this mango avocado smoothie blends luscious mango juice with silky avocado, fresh milk, and tangy yoghurt for the perfect balance of flavour and nutrition. Every sip is smooth, refreshing, and packed with wholesome goodness that keeps you energised throughout the day. Treat yourself to a tropical boost that's as delicious as it is nourishing.



BEER OF THE MONTH – Hoegaarden

Straits Bar
May
May
\$15 per bottle
\$40 for three bottles (Add \$15 for a plate of Pan-fried Shrimp with Spicy Arrabbiata Sauce Crostini)

When a big hexagonal glass shows up on your table, you know it's Hoegaarden time! This hazy witbeir is brewed with citrus and coriander, giving it a light, refreshing taste. Pair it with our Pan-fried Shrimp and Spicy Arrabbiata Sauce Crostini for just \$15 and have a quiet mid-day snack at the bar or an appetiser to share with friends at the end of the day.

COCKTAIL OF THE MONTH – Caribbean Sunrise

Straits Bar
May
\$16 per glass

We've got a real crowd pleaser of a cocktail at the bar this month—the Caribbean Sunrise. Made with a combination of Bacardi Carta Blanca rum, Cointreau, orange juice, lime juice, ginger ale, and grenadine syrup think of this like a grown-up Shirley Temple. It's a bit sweet, a tad sour, has a hint of spice, and is complex enough to keep you sipping. The bubbles from the ginger ale give it a refreshing quality that is perfect for the tropics. Cheers!

JUNE CALENDAR

ATLANTIC

Tropical Italian Wines with Eve Lai | 25

Father's Day Reserve | every Friday and Saturday

Jeju Black Pork | Whole month

Tower Club Wine Awards 2025:

Gold Winning Wines | Whole month

BA XIAN

Premium Rice Dumplings | 8 to 19

Father's Day Reserve | 15 to 20

Silver Hill Irish Duck | Whole month

Tower Club Wine Awards 2025:

Gold Winning Wines | Whole month

STRAITS BAR

Grilled Teriyaki Octopus Skewers | Whole month

Hainanese Curry Chicken Cutlet Rice | 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

PACIFIC LOUNGE

Whisky Bin Specials | 6



ATLANTIC THURSDAY, 25 JUNE

A CONNOISSEUR'S EVENING:

Tropical Italian Wines with Eve Lai



7:00 to 10:00 p.m.

Join us for an evening celebrating tropical Italian wines. You'll be guided by renowned Singaporean sommelier Eve Lai. Eve brings a fresh perspective to wine appreciation, blending WSET certifications with a philosophy valuing enjoyment over formality. She bridges fine wines with local charm. The evening begins with a glass of Asolo Bedin Prosecco Superiore DOCG Brut NV, followed by a five-course menu paired with distinguished wines from Italy's sun-drenched vineyards. This exclusive event includes the tasting experience and a bottle of Asolo Bedin Prosecco Superiore DOCG Brut per couple. Reserve your spot for an unforgettable journey where expert selection meets delightful accessibility.



PRE-DINNER COCKTAIL

Asolo Bedin Prosecco Superiore DOCG Brut NV

MENU

Trio Amuse Bouche

Tomato and Basil Salsa Tartlet

Salami Bruchetta with Apricot and Ginger Jam

Marinated Herring Fish with Baby Potatoes

Feudi Bizantini Passofino Pecorino Terre D' Abruzzo 2024

Chargrilled Spanish Octopus

with Smoked Red Pepper Purée, Warm Potato Salad
and Olive Tapenade

Masso Antico Le Anfore Rosso Salento IGT Organic 2023

Fresh Rigatoni Pasta

with Tomatoes, Crisps Pecorino Cheese, Guanciale and
Amatriciana Sauce

Feudi Bizantini IL Rabbdomante Montepulciano D'Abruzzo 2021

Grilled Australian Black Angus Beef

with Seasonal Asparagus, Roasted Butternut Pumpkin Puree
and Porcini Mushroom Sauce

Feudi Bizantini 8 Limited Edition

Chocolate Sandwiches

with Honey Pineapple Sorbet and Caramelised Pineapple

Nocturne Noir Arabica Coffee Bean Infused Spirit

Freshly Brewed Coffee or Premium Tea Selection

\$188 per person (includes a bottle of Asolo Bedin
Prosecco Superiore DOCG Brut)

Father's Day Reserve: An Exclusive Dining Experience



ATLANTIC

Available on every Friday and Saturday of June

\$128 per platter (serves two persons)

\$248 per platter (serves four persons)

7:00 p.m.

MENU

Charcuterie & Cheese Platter

Cured Meats, Assorted Cheeses and Variety of Condiments

Chargrilled Platter

Slow-cooked Pork Ribs, Grilled Sausages, Chargrilled Lamb Racks and Smoky BBQ-Glazed Pork Belly Bites served with Cajun French Fries, Roasted Vegetables, Smoky BBQ Sauce, Chimichurri and Range Sauce

Toasted Rye Breadbasket

Dark Chocolate "Cigar"

with Chocolate Mousse, Chocolate Ice Cream and Berry Compote

Freshly Brewed Coffee or Premium Tea Selection



Recommended Italian Wines for Father's Day Platter
at \$98 per bottle

- Tenuta Moraia Perpiero Toscana 2023
- Domenico Clerico Barolo 2019
- Castello di Mosanto Il Poggio Chianti Classico Riserva DOCG 2020

At Tower Club, we're celebrating fathers the entire month of June. So, whether you're celebrating your dad, stepfather, grandfather, father-in-law, or any other dads in your life, make this an event to remember. We know dads love delicious meats prepared just right, which is why the Atlantic is offering a special meal that includes a selection of chargrilled meats that is sure to put a smile on dad's face. Or if dear old dad prefers Chinese cuisine, may we suggest heading to Ba Xian to indulge in a six-course meal expertly prepared by Chef Yang and his team. Celebrating together with family and loved ones is part of the joy of being a dad! Happy Father's Day!

BA XIAN

15 to 20 June

Available for lunch and dinner

Chef Signature Trio Platter

Honey Glazed Char Siew

Marinated Jellyfish

Chilled Chicken Fillet in Huo Tiao Chinese Wine

Double-boiled Chicken Consommé

with Fish Maw and Mushroom

Braised Abalone and Sea Cucumber

with Seasonal Vegetables

Stir-fried Sliced Beef

with Sweet Pea and Capsicum in Black Pepper Sauce

Steamed Japanese Mee Swa

on Egg White with Sea Perch in Chinese Wine

Cream of Almond

with Glutinous Dumpling and Longevity Bun

\$128 per person

HAPPY
Father's
DAY

JUICY, TENDER, UNFORGETTABLE: Jeju Black Pork

Atlantic

June

Available for lunch and dinner

Jeju Black Pork, from Korea's volcanic island of Jeju, is prized for its deep flavour, rich marbling, and naturally juicy texture that sets it apart from ordinary pork. Raised in Jeju's clean coastal environment and known for its distinctive black coat, this heritage breed produces meat that grills beautifully and delivers an especially savoury bite. Its balanced fat and firm texture make it ideal for everything from rolls to rillettes. With so many preparations to explore, Jeju Black Pork offers something delicious for every taste.



TOWER CLUB WINE AWARDS 2025: Gold Winning Wines, Curated for June

Atlantic & Ba Xian | June

Breaky Bottom Cuvee Michelle Moreau Brut 2014 (\$108 per bottle) is from one of the oldest and most revered wine estates in England, this award-winning sparkling wine is truly exceptional. With a nose of soft fruit and brioche, and a beautiful finish, this bottle is perfect for elevating any occasion.

Domaine Jean-Marc Vincent Santenay Blanc Les Vignes Denses 2021 (\$148 per bottle) has an intense and balanced Chardonnay from Burgundy. This wine is medium- to full-bodied with a crisp acidity. Produced in very small quantities, the wines from this vineyard always sell out with their loyal following. Discover this graceful and pure pour with the elegant finish.



Domaine du Couvent Chambolle-Musigny Clos de l'Orme 2020 (\$155 per bottle) is renowned for its finesse. This red Burgundy captivates with its silky tannins and sophisticated bouquet of red berries and floral undertones. Rich and complex, you'll taste dark fruit and pepper on the palate and enjoy a lingering finish.

Yacoubian Hobbs Sarpina Areni 2018 (\$138 per bottle) is rich and full-bodied. It features dark fruit flavours complemented by spice and a hint of earthiness. Aged in French oak, it is structured with velvety tannins. Discover the unique terroir of Armenia with this intriguing wine, showcasing the ancient Areni grape.

BA XIAN | 8 TO 19 JUNE

TREASURES WRAPPED IN LEAVES: Premium Rice Dumplings

There is something utterly comforting about traditional rice dumplings. Perhaps it is the fact that we typically eat them once-a-year during the Dragon Boat Festival. Or maybe it's because they are the perfect blend of chewy, savoury, and flavourful. Or it may just be that they taste delicious every time we take a bite. Whatever your reason is for enjoying these packets of goodness, you'll be delighted to know we have three exceptional dumplings to choose from this June. Enjoy!

SPECIALTIES

Hong Kong Style Abalone Dumpling . \$68 per piece
with Roasted Duck, Roasted Pork Belly, Dried Scallop,
Chinese Ham, Salted Egg Yolk and Mushroom

Glutinous Dumpling . \$28.80 per piece
with Pork Belly, Dried Oyster, Shitake Mushroom
and Salted Egg Yolk

Vegetarian Glutinous Dumpling . \$18 per piece
with Mock Duck, Shitake Mushroom and Chestnut
in Black Truffles Salsa



DRAMS FOR LESS: Whisky Bin Specials

Pacific Lounge
Saturday, 6 June
1:00 p.m. to 6:00 p.m.
Complimentary

If you're a fan of whisky or curious to learn more, check out our Whisky Bin Sale at Pacific Lounge. This event offers you the opportunity to explore and buy top-notch whiskies. Whether you're a seasoned connoisseur or a newbie, you'll enjoy learning about and discovering a variety of drams while you contemplate your purchases. **Secure your place at this complimentary event. Reservations are essential, so book in advance to ensure you don't miss out. To make your reservation, please contact our Concierge at 6737 3388 or email concierge@tower-club.com.sg. We look forward to seeing you!**





THE PERFECT ROAST: Silver Hill Irish Duck

Ba Xian

June

Available for lunch and dinner

\$60 . Half Bird | \$118 . Whole Bird

It might seem counterintuitive initially, but once you try a bite of Silver Hill Irish Duck, you may begin equating Ireland with duck instead of Irish stew, Shepherd's pie, and soda bread. Silver Hill was established in 1962 and for nearly 65 years it has been continually refining its unique breed of duck. The result is moist, tender, and delicious meat that is noted for its excellent roasting qualities, making it ideal for Asian cooking. Chefs in Singapore, Hong Kong, and Macau have christened this duck "The Mother of All Duck," and have put this little nook of Emyvale, County Monaghan, Ireland, on the map of Asian cuisine.



CHARRED & GLAZED: Grilled Teriyaki Octopus Skewers

Straits Bar

June

\$32 per serving (5 skewers)

Smoky from the grill and smothered glossy with a sweet-savoury teriyaki glaze, our octopus skewers are a seafood lover's dream. Each tender bite is perfectly charred, bringing out the natural richness of the octopus while the glaze adds a bold umami kick. Served hot off the grill, you get five skewers full of chewy, caramelised, goodness. One bite and you'll see why these irresistible skewers steal the spotlight at any table.



GENERATIONS OF FLAVOR: Hainanese Curry Chicken Cutlet Rice

Straits Bar
June
\$28 per serving

Fragrant white rice is paired with crispy chicken cutlet and served alongside a Hainanese-styled curry. The warm, spiced curry coats every bite, bringing rich, comforting flavour that perfectly complements the savoury chicken and rice. Comforting, flavourful, and deeply satisfying, it's the kind of meal that makes you smile—with every mouthful.

WHISKIES OF THE MONTH – Glenlivet

Straits Bar
June
12 years . \$178 per bottle | 15 years . \$258 per bottle
18 years . \$318 per bottle | 12 & 15 years . \$368 per set
12 & 18 years . \$408 per set | 12, 15 & 18 years . \$628 per set

Straight from the Scottish Highlands comes The Glenlivet. Drawing on over 200 years of distilling history, this distillery is known for its exceptional single malt drams. The **12-year-old** is smooth, well-balanced, and bright gold in colour. The **15-year-old** is richer in colour and flavour with buttery notes and a nutty flavor. And the **18-year-old** is rich and sophisticated with a beautifully balanced palate, perfect for special occasions. Straits Bar has curated special bundle offers, enabling you to delight in a variety of expressions at enviable prices. Cheers!



COCKTAIL OF THE MONTH – House of Dragon



Straits Bar
June
\$16 per glass

Looking to try a totally different type of cocktail? Then may we suggest the House of Dragon! This delightful tippie features Jose Cuervo Especial Tequila, lime juice, sugar syrup, and blended dragon fruit. It's shaken and served in a highball glass with a cinnamon-salt rim, offering a refreshing mix of sweet, tart, and spicy flavours. Cheers!



BEER OF THE MONTH – Kirin Draught

Straits Bar
June
\$16 per pint
\$45 for three pints (Add \$15 for a plate of Deep-fried Tentacles with Lemon Mayo Dip)

Nothing beats an ice-cold beer after a long day at the office. This month you can enjoy a Kirin draught, which has been brewed in Japan since 1888. The kirin, a mythological Chinese creature on each bottle of Kirin Beer, is believed to be a harbinger of good luck. Kanpai!

SMOOTHIE OF THE MONTH – Strawberry Green Tea

Straits Bar
June
\$12 per glass

Sweet strawberries and earthy matcha come together in a smooth, refreshing blend made with fresh milk and a drizzle of golden honey. The creamy texture perfectly balances the vibrant berry sweetness with the rich, calming notes of matcha. Topped with a bright mint garnish, every sip feels cool, fragrant, and uplifting. It's a deliciously refreshing smoothie that's both indulgent and energising.



NOW
AVAILABLE

ONLINE DINING RESERVATIONS

We are pleased to announce that a new online dining reservation feature is now available on the Club website! You can now easily reserve your table at **Atlantic, Ba Xian, and Straits Bar**.

Whether you are planning a casual dinner, a celebration with friends, or a relaxing evening at the bar, booking your spot is just a few clicks away.

Simply visit our website at www.tower-club.com.sg and click on the **Member Booking** button. Select your preferred venue, date, and time, and your reservation will be confirmed by our team.

We encourage you to try it out today! Look forward to serving you soon.

STAY CONNECTED

We want to make sure we can stay in touch with you, so if your phone number has changed recently, you've moved to a new address, or you're using a new email, please update your personal particulars. Doing so will ensure you continue receiving your membership benefits and important updates without interruption.



Simply email
memberships@tower-club.com.sg
to update your records.

Thank you for helping us keep our records accurate; we truly appreciate you!

FOLLOW
US



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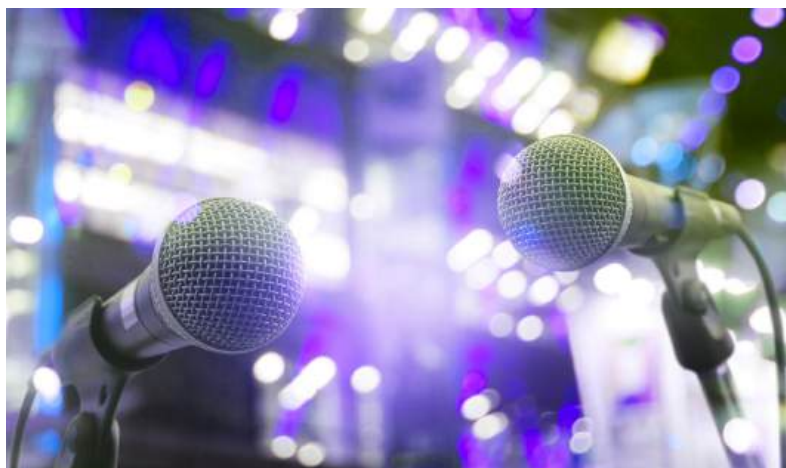
CHINESE NEW YEAR CELEBRATIONS



MIDWEEK MELODIES:

‘LIVE’ MUSIC NIGHTS at STRAITS BAR

Turn your midweek nights into a symphony of sound and sensation at Straits Bar. **Every Tuesday and Thursday at 6:30 p.m.**, let the captivating performances of Nana and Jun transport you on a musical journey until 9:30 p.m. Their dynamic energy and soulful tunes will fill the air, creating an atmosphere that blends lively rhythms with calming harmonies. Enjoy expertly crafted cocktails that are as artistic as the music, relax with friends, and let the evening's rhythm embrace you. Straits Bar is your ideal midweek getaway, offering memorable nights filled with music, drinks, and a welcoming ambiance that invites you to return.



NEW YEAR'S EVE 2025







DISCOVER THE MENTAL HEALTH BENEFITS OF YOGA

Yoga offers profound mental health benefits by integrating mindful movement, deep breathing, and meditation to address common psychological challenges such as stress, anxiety, and depression. This holistic practice works on multiple physiological and neurological levels: it actively reduces cortisol, the primary hormone associated with stress, while simultaneously increasing serotonin, a neurotransmitter essential for mood regulation and emotional well-being.

One of yoga's key mental health advantages lies in its ability to elevate gamma-aminobutyric acid (GABA) levels, a neurotransmitter that inhibits excessive nerve activity, thereby reducing anxiety and fostering a tranquil mental state. Yoga also cultivates emotional resilience by encouraging you to develop heightened self-awareness and practice non-judgmental observation of your thoughts and feelings. This mindful approach enhances emotional regulation, enabling you to respond to stressors with greater composure and adaptability.

By incorporating meditation and mindfulness into yoga sessions you will sharpen your mental clarity, concentration, and cognitive function, helping you maintain focus amid daily distractions. These cognitive benefits extend to improved memory and decision-making skills, contributing to overall mental agility. Yoga's calming influence also supports improved sleep quality, providing a natural remedy for insomnia and other sleep disturbances often linked to mental health issues. Regular yoga practice is a comprehensive, evidence-based strategy for enhancing mental health.

TRANSFORM YOUR HEALTH: **Unleash Maximum Results with Just 2 Hours a Week**

In today's fast-paced world, time is precious. For many, the demands of daily life push exercise to the bottom of the priority list. Over time, this can lead to declining health and fitness—a path we all want to avoid.

That's why we've designed workout programmes tailored to your fitness level that deliver maximum impact in minimal time. With just two one-hour sessions per week, you can achieve impressive results. Our approach is about making your wellbeing efficient and effective, even with your busy schedule.



Our expert trainers specialise in:

- **Strength and Resistance Training:** Focused on compound lifts, muscle growth, and endurance to build overall strength.
- **Weight Loss and Body Composition:** Customised workouts combined with basic nutritional guidance to help reduce body fat while preserving muscle.
- **Cardiovascular Training:** Enhancing heart health and stamina through running, cycling, and high-intensity interval training (HIIT).
- **Functional Training:** Exercises designed to improve everyday movements by boosting stability, balance, and core strength.
- **Sports Conditioning:** Targeted training to develop agility, speed, and explosive power for athletic performance.
- **Flexibility and Mobility:** Techniques to increase joint range of motion and reduce injury risk, including effective stretching routines.

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

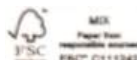
Concierge	6737 3388	concierge@tower-club.com.sg
Reservations/Enquiries	6725 7032 / 7033	reservations@tower-club.com.sg
Banquet/Private Events and Weddings	6725 7022	carol.tan@tower-club.com.sg
Fitness Centre	6725 7028	gerard.martin@tower-club.com.sg
Marketing	6725 7005	erni.saad@tower-club.com.sg
Membership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

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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.

A high-angle, nighttime photograph of a city skyline, likely Singapore. The foreground is dominated by the dark, textured facade of a building, with several windows illuminated from within, casting a warm glow. To the right, a tall, slender skyscraper stands out against the dark sky, its upper floors brightly lit. The middle ground is filled with a dense cluster of buildings, their lights reflecting on the surrounding structures. In the background, the city extends to the horizon, with numerous lights creating a vibrant, colorful display. The overall atmosphere is one of a bustling, modern metropolis at night.

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REPUBLIC PLAZA TOWER 1.
SINGAPORE 048619 WWW.TOWER-CLUB.COM.SG