MOONCAKES MADE TO TREASURE

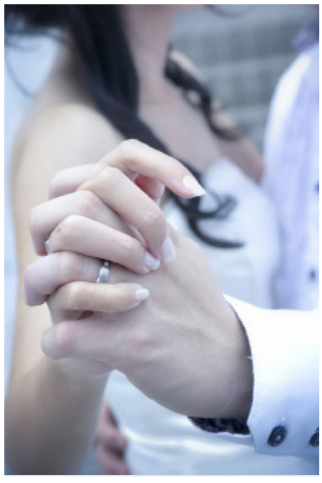
TOWER CLUB
SINGAPORE



ISSUE 77
JUL/AUG/SEP 2026

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

TOWER CLUB
SINGAPORE

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

WARM WELCOME

HE Dr Hotmangaradja Pandjaitan
HE Mr Jaime Lopez
HE Mrs Severine De Potter
Dr Anand Kumaresh Tharmaratnam
Mr Andrew Lim
Mr Chris Tan
Mr Eiichiro Shimoda
Mr Eisuke Maki
Mr Fan Yunzhi
Mr Gary Ong
Mr Gianfranco Casati
Mr Hideyuki Irisawa
Mr Hiroshi Minegishi
Mr Hitoshi Saishu
Ms Huang Dong Min
Mr James Gordon Cole
Mr Keisuke Takakura
Mr Ken Wong
Mr Kim Jae Jin
Mr Kim Yongjin
Mr Kimura Shoichiro
Mr Kinoshita Yohei
Ms Kristian Rachel Brown
Mr Lian Hong Yong
Mr Lim Him Chuan
Mr Masashi Chikahisa
Mr Mikitoshi Hatakeyama
Mr Mitsuru Umemura
Mr Norihiro Tanaka
Mr Parth Chaudhari
Mr Prashant Dhami
Ms Ruby Ho Ju-Ping
Mr Satoru Harada
Mr Shibayama Shigeki
Mr Yasushi Miyachi
Mr Sato Tatsuo
Mr Tae Yun Kim
Mr Takayuki Kita
Ms Teo Lang Lang Jean
Mr Tetsuro Wada
Mr Tomoaki Ichida
Mr Vivek Kapoor
Mr Yuta Matsui

GM'S MESSAGE
ANDREW MAH



Dear Members,

We have a vibrant calendar of events and dining experiences lined up as we move through the coming months. We always aim to create memorable moments for you and your guests, and in that vein we have plenty to add to your calendar.

This National Day season, we invite you to join us for our Preview Nights as we build towards Singapore's 61st birthday. With NDP happening at the National Stadium this year, you'll enjoy elements of the aerial display and the bright colours of fireworks as they light up the sky. Of course, these evenings culminate on 9 August, when all three of our restaurants will be celebrating with special menus. Please bring your family and friends and join us.

For those who appreciate refined pairings and elegant evenings, our Singleton Whisky Dinner on 24 July promises to be a fabulous evening exploring a range of the distillery's impressive drams. Mark your calendar now and reserve early to ensure your seat.

And as summer blooms into August, our Mooncake sales begin in earnest. We are offering attractive early bird specials and bulk purchase options for corporate gifting. These festive favourites remain a meaningful way to share goodwill with clients, colleagues, family, and friends.

In the months ahead, our culinary offerings take you around the world, with each dish a luxurious glimpse into a different culture. Savour Spanish Sea Bass, Australian Westholme Wagyu and Thai Tom Yum Udon, or turn to Japanese Grilled Chicken Yakitori, a Mexican Chilli Chicken con Carne Pizza and Australian Rock Lobster.

There is more still to discover: Jumbo Clams, Dungeness Crab, Kampung Chicken, Slow-braised Lamb Shank and an Oven-baked Chicken Chop. Whatever your mood, you will be spoiled for choice each time you dine with us.

In the Fitness Centre we're working hard to sustain your continuous wellness. Join our team for stretching sessions or couple's training, designed to promote mobility, motivation, and healthy habits.

We wish you a wonderful month ahead and look forward to welcoming you back to the Club soon.



Emeritus
Membership

We are extending a special opportunity to our members who have been with us for at least eight years and maintained a good membership standing. Interested members may transfer their membership to an immediate family member with a **joining fee of $3,150** (subject to prevailing GST). The new member will become an Individual Member and enjoy all the privileges of membership. Existing member's membership will be upgraded to Emeritus status. What's more, upon turning 65 years old, the existing member's monthly subscription will be waived.

The existing member must:

- Hold an Individual Transferable membership
- Have maintained at least eight years of membership in good standing
- Be at least 55 years of age

Refferal
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.



TOWER CLUB - WHERE EXCELLENCE MEETS DISTINCTION

High above the city, Tower Club has long been the sanctuary of Singapore's most distinguished leaders, visionaries, and decision-makers.

AN ADDRESS LIKE NO OTHER

Since its founding, Tower Club has stood as the pinnacle of private club excellence in the heart of Singapore's financial district. With breathtaking panoramic views, world-class dining, and an atmosphere of quiet authority, every visit affirms that you belong among the best.

This is not merely a membership. It is a statement.







WE INVITE YOU TO BE AMONG THEM.

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.

THE PRIVILEGES OF THE FEW

Membership at Tower Club opens doors that few are invited to walk through:

- **Fine Dining & Private Events** — Savour exceptional cuisine crafted by our resident chefs, and host private gatherings with seamless service.
- **Business Facilities** — Boardrooms, private meeting rooms, and service support — everything you need to conduct affairs at the highest level.
- **Reciprocal Club Access** — Enjoy privileged access to an elite network of distinguished clubs across the globe.

Tower Club membership is extended to individuals of exceptional standing — those who lead with integrity, inspire with vision, and value the company of their peers.

JULY CALENDAR



ATLANTIC

Singleton Whisky Pairing Dinner | 24

A National Day Preview | 18 & 26 July, 1 August

Spain's Finest Sea Bass, Perfectly Served | Whole month

Tower Club Gold Winning Wines for July | Whole month

BA XIAN

A National Day Preview | Every Saturday

Dungeness Crab | Whole month

Tower Club Gold Winning Wines for July | Whole month

STRAITS BAR

World Cup Fever, Straits Bar Flavour | Now till 31 July

Seafood Tom Yum Udon | Whole month

Stir-fried Australian Grass-fed Beef Cubes | Whole month

Whiskies of the Month | Whole month

Beer of the Month | Whole month



AN EVENING OF DEPTH, CHARACTER & RARE DRAMS:

Singleton Whisky Pairing Dinner

ATLANTIC | FRIDAY, 24 JULY | 7:00 P.M.

Join us on a journey through one of Scotland's most distinguished distilleries. Born at Dufftown in the heart of Speyside, Singleton is renowned for its patient distillation and balanced maturation — producing whiskies of remarkable depth and harmony.

To bring that character to life, we invite you to an exclusive four-course dinner by Chef Elson, paired with Singleton's finest expressions — from the vibrant 12-Year-Old to the richly complex 21-Year-Old. Guiding the evening is Whisky Ambassador Mini Neo, whose witty, engaging storytelling accompanies each pour.

Spaces are limited. Reserve your place — because some evenings deserve more than just a drink.

PRE-DINNER COCKTAIL
Crispy Sweet Potato Cube with Fresh Sour Cream
Manchego Cheese with Sweet Mustard Fig Jam Skewer
Smoked Salmon Rillette Tartlet
Singleton 12 Years Highball

MENU

Pan-seared Scallop
with Roasted Cauliflower Purée, Roasted Walnut and Fresh Herbs Oil
Singleton 15 Years

Pan-seared Smoked Peppery Duck Breast
with Orange Salad, Belgium Endives Leaves and Cherry Sauce
Singleton 18 Years

Braised Wagyu Beef Cheek
with Roasted Root Vegetables, Potato Purée, Edamame Beans and Red Wine Sauce
Singleton 21 Years

Dark Chocolate Ganache Tart
with Caramelised Figs, Roasted Hazelnut and Vanilla Gelato

Freshly Brewed Coffee or Premium Tea Selection

$108 per person



MARKING THE OCCASION:

A National Day Preview



ATLANTIC

18 & 25 JULY, 1 AUGUST
7:00 P.M.



As the nation prepares to celebrate its 61st birthday, come join us and be part of the festivities. Chef Elson and his team have prepared a sumptuous four-course meal featuring mouth-watering delicacies including King Prawns and Barramundi Fish. With the Parade at the National Stadium this year, club-goers will have a bird's eye view of elements of the aerial fly pass and the spectacular fireworks display that close the show.

MENU

Grilled King Prawn
with Lemongrass, Garlic, Potato Cake and Green Chilli Sauce

Smoked Chicken Chowder
with Seasonal Vegetables and Thai Green Curry Foam

Chargrilled Barramundi Fish Fillet
with Turmeric Leaves, Roasted Sweet Corn, Banana Shallots, Pineapple Salsa and Sambal Glazed

Tropica SG Garden
Mangosteen Sorbet with Rambutan Jelly, Coconut Panna Cotta and Lime Basil Sauce

Freshly Brewed Coffee or Premium Tea Selection

$88 per person



BA XIAN

EVERY SATURDAY IN JULY
7:00 P.M.

If you're looking for something special to do this summer, join us for our National Day Preview Nights in preparation for the Singapore's 61st anniversary. Chef Yang and his team have prepared a delicious six-course dinner to mark these festive occasions. Gather friends and loved ones with the perfect excuse to celebrate and be together. The evening will finish with a colourful fireworks display near the National Stadium.

MENU

Chef's Signature Platter
Honey Glazed Char Siew
Pan-fried Pork and Green Chives Dumpling
Marinated Jellyfish

Double-boiled Chicken Consommé
with Mini Abalone, Conch and Baby Cabbage

Tower Club Chilli King Prawn
with Crispy Bread Stick

Braised Beancurd
with Crabmeat, Egg white and Seasonal Vegetables

Braised Vermicelli
with Glass Noodles, Shredded Chicken and Cordyceps Flower

Chilled Lemongrass Jello
with Lime Sherbet

$130 per person



BANDERA BRONZINI — Spain's Finest Sea Bass, Perfectly Served

Atlantic
July
Available for lunch and dinner

Bandera Bronzini brings the true taste of the Mediterranean to your table with its authentic Spanish sea bass, prized for its delicate flavour and buttery texture. Sustainably sourced from the pristine coastal waters of Spain, every fillet reflects premium quality and freshness. The whole seabass ($58 per serving) is beautifully baked with vibrant cherry tomatoes, zesty lemon, sweet onions, and fragrant herbs. Served with a beautiful lemon caper sauce, you'll discover the rich culinary heritage of Spain in every bite.

TOWER CLUB GOLD WINNING WINES for July

Atlantic & Ba Xian | July

William Fèvre Chablis Bougros Grand Cru 2020 ($178 per bottle) Hailing from one of Chablis' most respected Grand Cru sites, comes this structured and precise wine. Its full-bodied profile features orchard fruit, citrus, and honeyed notes, complete with a chalky, saline finish. Elegant yet powerful, it captures the clarity of classic Chablis and the depth of Grand Cru bottling.

El Enemigo Gran Enemigo Gualtallary 2020 ($168 per bottle) High in Mondoza's Uco Valley, comes a wine shaped by cool conditions and chalky soils giving it a freshness and minerality. Predominantly Cabernet Franc with a touch of Malbec, it shows dark fruit, floral and herbal notes, and fine, savoury tannins. Elegant and intense, this wine reflects Vigil and Catena's vision of combining Old World inspiration with the precision and energy of modern Argentina.



Waits-Mast Wentzel Vineyard Pinot Noir 2017 ($148 per bottle) From a cult-favourite producer, this 2017 Wentzel Vineyard Pinot Noir exemplifies savoury elegance. Sourced from Mendocino County's gravelly soils, it offers a graceful profile of red fruit, refined acidity, and subtle earth, tea, and leather notes. Elegant and site-driven, it reflects the vineyard's character and winery's focus on balance, precision, and expressive cool-climate fruit.

A BOLD FUSION: Tom Yum Udon Soup



Straits Bar
July
$26 per order

Dive chopstick-first into our Seafood Tom Yum Udon, where springy udon noodles swim in a bold, tangy tom yum broth bursting with fiery Thai flair. Every delicate slurp brings a treasure chest of juicy prawns, succulent squid, and ocean fresh bites that dance with citrusy spice. It's the kind of bowl that wakes up your taste buds, gives your soul a warm hug, and leaves you wanting just one more bite.



A TASTE OF THE PACIFIC: Dungeness Crab

Ba Xian
July
Available for lunch and dinner
$16 per 100g

Indulge in the sweet, succulent richness of premium Dungeness crab, celebrated for its tender meat and naturally delicate flavour. Expertly prepared in a variety of styles, it becomes a luxurious centrepiece for any seafood feast. Enjoy it hawker-style as a bold chilli crab, or steamed with silky egg whites and fragrant Chinese wine. For robust palates, it is equally irresistible wok-fried with black pepper and curry leaves or braised with vermicelli and savoury pork lard to complement the crab's natural sweetness. Whether classic or contemporary, Dungeness crab delivers an unforgettable experience with every bite.

WHISKIES OF THE MONTH – Lagavulin

Straits Bar | July
8 years . $220 per bottle | $398 for twin bottles
16 years . $260 per bottle | $468 for twin bottles

Founded in 1816, Lagavulin is one of Islay's most storied distilleries — famed for its boldly peaty character and slow, deliberate craft.

The Lagavulin 8-Year-Old, first released to mark the distillery's bicentennial, is bright and lively: big, smoky, and laced with maritime aromas, its lighter body carrying a distinctive tea-scented smoke. The Lagavulin 16-Year-Old is the house classic — rich peat smoke, a notable dryness, and a deep, rounded character that has made it one of Islay's most admired single malts.

Together, the two drams trace a graceful arc from youthful intensity to mature complexity — each unmistakably Lagavulin, unmistakably Islay.



STRAITS BAR
NOW TILL 31 JULY

WORLD CUP FEVER, STRAITS BAR FLAVOUR







The world's biggest football tournament is in full swing — and we're celebrating in true Straits Bar style. From 11 June to 31 July, get into the spirit of the season with a specially curated menu of crowd-pleasing favourites. Whether you're meeting friends after work, taking a break from the tournament chatter, or simply craving bold, comforting flavours, our World Cup-inspired offerings are the perfect way to join in the fun.

Gather around the table for:

- **Philly Cheesesteak Sandwich ($28 per serving)** – Juicy, cheesy, and thoroughly satisfying. Served with crispy fries
- **Fish Tacos ($26 per serving)** – Served with house-made guacamole and shredded lettuce, wrapped in toasted tortillas.
- **Oven-baked Poutine Fries ($16 per serving)** – Topped with a trio of cheeses, fresh herbs, and savoury chicken gravy. Pure comfort in every bite.
- **Hat-trick Combo ($65 per set)** – Cheesesteak Sandwich, Fish Tacos and Poutine Fries

Just great food, great company, and the contagious energy of the world's biggest sporting event — enjoyed your way.

AUGUST CALENDAR



ATLANTIC

61st National Day Majulah Singapura – Go Beyond! | 9

Trusts and Private Wealth Unlocked | 19

by Enzo Ng, Founder of Ng & Partners

Westholme Nature-led Australian Wagyu | Whole month

Tower Club Gold Winning Wines

for August | Whole month

BA XIAN

61st National Day Majulah Singapura – Go Beyond! | 9

Mooncakes, Made to Treasure | 17 aug TO 25 sep

Rock Lobster | Whole month

Tower Club Gold Winning Wines

for August | Whole month

STRAITS BAR

61st National Day Majulah Singapura – Go Beyond!

National Day Asian Combo | 8 & 9

National Day Asian High-tea | Whole month

Lamb Shank Curry Masala | Whole month

Grilled Chicken Yakitori Skewer| Whole month

Whiskies of the Month | Whole month

MAJULAH SINGAPURA
GO BEYOND!

SUNDAY, 9 AUGUST
6:00 TO 8:30P.M.

Celebrate Singapore's 61st National Day in style at the Club, where three distinct venues—Atlantic, Ba Xian, and Straits Bar—will come alive with their own specially curated menus. Guests can soak in the festive atmosphere while watching a 'live' screening of the National Day Parade across all venues. From the windows, enjoy glimpses of the aerial display and bursts of fireworks lighting up the skyline, adding a spectacular backdrop to the evening. Mark the nation's birthday with views from above the city. Happy Birthday Singapore!

Reserve early to avoid disappointment.

ATLANTIC

AMUSE BOUCHE
Pan-seared Hokkaido Scallop
with Cucumber Achar Salad
and Calamansi Marie Rose Sauce

MENU
Chargrilled Kurobuta Pork Collar
with Shaved Cabbage Salad,
Smoky BBQ Char Siew Sauce

Grilled Octopus Tentacles
with Asian Spiced, Braised
Kale Leaves and Seafood
Coconut Velouté Sauce

Coconut Charcoal-Grilled Wagyu Beef
with Asian Spices Layered Potato,
Sauteed Baby Pok Choy, Carrots
and Sarawak Black Pepper Sauce

Cempedak Crème Brûlée
with Vanilla Gelato

Freshly Brewed Coffee or Premium Tea Selection

$138 per person



BA XIAN

MENU
National Day Trio Platter
Crispy Wasabi Prawn
Crackling Roasted Pork Belly
Sliced Peking Duck with Organic Green

Braised Superior Bird Nest Soup
with Dried Scallop and Crabmeat

Steamed Sea Perch Fish Fillet
with Light Soya Sauce
and Spring Onion

Braised Sliced Abalone
and Scallop
in Supreme Oyster Sauce

Braised Ee Fu Noodles
with Live Boston Lobster
in XO Sauce

Chilled Fresh Corn Purée
with Tragacanth Gum,
Chocolate Soil
and Walnut Ice Cream

$168 per person









WESTHOLME NATURE-LED AUSTRALIAN WAGYU

Atlantic
August
Available for lunch and dinner

Experience the exceptional artistry of Westholme Nature-led Australian Wagyu, priced from $28 to $88. At Westholme, 16 million acres of pristine landscapes and mindful farming create beef of remarkable depth and character. Renowned for its exquisite marbling, buttery tenderness, and clean, rich flavour, every cut delivers an unforgettable culinary experience. Sophisticated yet deeply satisfying, this luxurious meat will melt in your mouth and make your meal unforgettable.

TRUSTS AND PRIVATE WEALTH UNLOCKED BY ENZO NG, FOUNDER OF NG & PARTNERS

Atlantic
Wednesday, 19 August
6:30 p.m.
Complimentary



Looking to explore the world of trusts and private wealth management? Join us for an engaging evening with Enzo Ng, founder of Ng & Partners, as he shares his insights and answers your questions.

The session opens with a 15-minute presentation by Enzo, whose personal experience with estate loss inspired his mission to advance financial literacy in Singapore. A certified AEPP® and STEP affiliate, Enzo has structured over USD 500 million in trust AUM for high- and ultra-high-net-worth clients.

His remarks are followed by a panel discussion, with plenty of opportunity to connect, ask questions, and enjoy the evening. Whether you're a private banker, family office leader, business owner, or simply looking to deepen your own financial literacy, this is an evening not to be missed.

This is a complimentary event, but spaces are limited — kindly reserve early to avoid disappointment.

BA XIAN | 17 AUGUST TO 25 SEPTEMBER

MOONCAKES, MADE TO TREASURE

Gather your loved ones and celebrate the season of reunion with our handcrafted mooncakes — made to be shared, gifted, and savoured under the full moon.

Begin with our timeless **traditional white lotus paste**, available plain, single yolk, or indulgently double yolk. For lovers of texture, our **assorted nut mooncake** layers a fragrant medley of nuts and seeds into every bite. And for a contemporary touch, our **snowskin green tea mooncake** with silky custard paste finishes smooth, aromatic, and irresistibly light.

Each one is a small tribute to tradition, togetherness, and the sweet memories this festival brings.

Order early to enjoy more: our **Early Bird** offer takes 20% off all mooncakes from 1 to 31 August, with collection from 17 August onwards. Planning to share more widely? Our **Bulk Order** offer brings 30% off any purchase of 50 boxes or more — ideal for corporate gifting and large family gatherings.

Make this Mid-Autumn Festival one to remember.

To order, simply contact Sean Shean (6725 7025) or Shirly Chan/Stanley Ong (6725 7029). Alternatively, you may email them at sean.shean@tower-club.com.sg or shirly.chan@tower-club.com.sg / stanley.ong@tower-club.com.sg.

Types of mooncake	MEMBER PRICE per piece	MEMBER PRICE per box	RECIPROCAL PRICE per piece	RECIPROCAL PRICE per box
TRADITIONAL WHITE LOTUS PASTE				
Plain	**20**	**80**	**23**	**92**
Single Yolk	**23**	**92**	**26**	**104**
Double Yolk	**25**	**100**	**27**	**108**
TRADITIONAL ASSORTED NUTS PASTE	**25**	**100**	**28**	**118**
SNOWSKIN GREEN TEA & CUSTARD PASTE	**24**	**96**	**27**	**108**



DELIVERY AND COLLECTION DETAILS

Please ensure your orders are placed **at least three working days** before the collection date. **The last day for collection is 25 September.** We offer complimentary delivery to one Central Business District (CBD) location for orders of ten or more mooncake boxes. Please note that delivery is not available on weekends. A delivery fee of $35 applies to other locations, and $45 for Sentosa and Jurong, with no minimum order required.



THE JEWEL OF AUSTRALIAN WATERS: Rock Lobster

Ba Xian
August
Available for lunch and dinner
$31.80 per 100g

Savour the prized sweetness of Australian Rock Lobster, renowned for its firm, succulent flesh and clean, briny depth of flavour. Caught in the cold, pristine waters off Australia's southern coast, it is a true centrepiece of any luxury seafood experience. Enjoy it simply grilled with garlic butter to let its natural sweetness shine, or elevated in a fragrant cheese-baked style for indulgent richness. For bolder palates, it is equally exquisite wok-fried with ginger and spring onion, or steamed to preserve its delicate, ocean-fresh character. However it is served, Australian Rock Lobster promises an unforgettable dining experience with every bite.

TOWER CLUB GOLD WINNING WINES for August

Atlantic & Ba Xian | August



Dog Point Sauvignon Blanc 2024 ($88 per bottle) exemplifies a vibrant representation of the region's signature varietal, characterized by its crisp acidity and pronounced citrus and tropical fruit aromas. This wine embodies the unique terroir of Marlborough and reflects the meticulous, organic viticulture involved in its production.

Castello di Querceto Cignale IGT 2019 ($118 per bottle) is a Tuscan blend of Cabernet Sauvignon and Merlot, offering ripe, dark fruit, floral lift, and a savoury complexity. Full-bodied with firm, silky tannins, it has a bright, persistent finish. An elegant wine with the structure and depth you'd expect from a serious Super Tuscan.

Dog Point Pinot Noir 2022 ($88 per bottle) is a refined Marlborough red with bright red fruit notes and a subtle earthiness. Made from organically grown, hand-harvested fruit, it has both depth and balance. Its finely structured palate, fresh acidity, and silky tannins, make this Pinot Noir versatile and enjoyable.



NATIONAL DAY ASIAN HIGH-TEA

Straits Bar
August
$78 per set (serves two persons)
3:00 to 5:00 p.m.

Celebrate National Day with an elegant Asian High-Tea experience at Straits Bar. Perfect for a tête-à-têt, an afternoon with a friend, a celebratory treat to mark a special day, or just because…our high-tea has been reimagined to feature regional delicacies in honour of our country's birthday. From savoury bites including Sambal Ikan Bilis on Fried Mantou and Mini Curry Chicken Tartlets to s*weet morsels like our Black Sesame Mousse Cake* and *Calamansi Cream Puff,* you'll enjoy a culinary journey of our little Red Dot. Traditional beverages like Kopi and Milk Tea complement the high-tea, making this occasion at Straits Bar a sophisticated and elegant way to celebrate National Day.

SLOW-COOKED, SPICE-INFUSED: LAMB SHANK CURRY MASALA

Straits Bar
August
$30 per serving



At Straits Bar, we transform this cherished dish by slowly cooking lamb shanks until they are so tender they nearly fall off the bone, then immersing them in a fragrant masala sauce made from a perfect blend of traditional spices. You'll taste the warmth of cardamom and clove, and the mild heat of chili. After hours of careful simmering, the outcome? A satisfying meal that perfectly balances spices and savoury elements. Simply delicious.



A TASTE OF THE IZAKAYA: Grilled Chicken Yakitori Skewer

Straits Bar
August
$24 per serving

Sizzling, smoky, and bursting with flavour, our grilled chicken yakitori skewers are the ultimate crowd-pleaser! Each juicy skewer is perfectly char-grilled and glazed with a savory-sweet sauce that keeps you coming back for more. Bright, bold, and made for sharing, they're the perfect bite for lunch dates, happy hours, or a little self-indulgent snack. One taste and you'll be hooked on these deliciously fun Japanese favourites!

WHISKIES OF THE MONTH

Straits Bar
August and September

Glenfiddich 15 Years
$248 per bottle

Balvenie 12 Years DoubleWood
$210 per bottle

Balvenie 14 Years Caribbean Cask
$268 per bottle | $488 for twin set

Balvenie 14 Years Week of the Peat
$298 per bottle | $528 for twin set

Balvernie 12 Years DoubleWood and Glenfiddich 15 Years
$388 per set

Balvenie Series (12 Years DoubleWood, 14 Years Caribbean Cask and Week of Peat)
$688 for trio set



In August and September, Straits Bar is pleased to present its distinguished Whiskies of the Month, featuring a diverse selection of flavour profiles and aging techniques. Glenfiddich 15 Years offers a polished Speyside profile, with floral aromatics, creamy spice, and a soft, lingering finish shaped by maturation in American and Spanish oak. The Balvenie range adds layered character: the 12 Years DoubleWood brings honey, vanilla, and gentle sherry notes; the 14 Years Caribbean Cask offers toffee and fruit-rich warmth from rum cask finishing, and the 14 Years The Week of Peat introduces a subtle smoky edge balanced by honey, citrus, and oak. Together, they show breadth, finesse, and balance.

SEPTEMBER CALENDAR



ATLANTIC

Travel Photography. Ken Can Shoot. So Can You | 12

Jumbo Clam | Whole month

Tower Club Gold Winning Wines for September | Whole month

BA XIAN

A Night Under the Harvest Moon Glow | 25

Kampung Chicken | Whole month

Tower Club Gold Winning Wines for September | Whole month

STRAITS BAR

Oven-baked Pork Chop | Whole month

Chilli Chicken Con Carne Pizza | Whole month

Whiskies of the Month | Whole month



TRAVEL PHOTOGRAPHY. Ken Can Shoot. So Can You.

Atlantic | Saturday, 12 September | 2:00 to 4:00 p.m. | $38 per person (Inclusive of High Tea)

Join us for an exclusive afternoon with Ken Ang—IAAP Ambassador, Hall of Fame honoree, and award-winning photographer with over 1,300 international accolades, including 330 Gold Medals. In this intimate, practical session, Travel photography: Ken can shoot. So can you., Ken will guide you beyond the typical tourist snapshot to capture the true soul of a place. Learn how light, presence, and cultural respect transform everyday moments into unforgettable stories — no heavy gear required. Whether you shoot with a DSLR or your phone, you'll walk away with 2–3 improved images, a simple and powerful framework for shooting anywhere, anytime, and the confidence that great travel photography is a skill, not a gear problem. To top it off, every participant will enjoy a specially curated high-tea during the event. Don't miss this inspiring journey into vision, storytelling, and craft.



A TASTE OF TRADITION: Kampung Chicken

Ba Xian | September | Available for lunch and dinner

Kampung chicken is prized for its naturally rich flavour, firmer texture, and healthier lean meat compared to regular chicken. Raised in a more traditional, free-range style, these chickens develop a deeper taste that makes every dish more satisfying and authentic. Whether braised, steamed, or tossed in springy noodles, kampung chicken delivers a wholesome farm-fresh experience loved across generations. Priced at $48 and $58.



A TREASURE FROM THE DEEP: Jumbo Clam

Atlantic
September
Available for lunch and dinner

Indulge in the rich, ocean-fresh flavors of our succulent Jumbo Clams, crafted to satisfy every seafood craving. Enjoy them sautéed to perfection with fresh herbs, garlic, lemon, and a luxurious classic Chardonnay sauce for a light yet flavourful experience. For pasta lovers, our Jumbo Clams with linguini are tossed in a bold garlic, chili, and sake sauce that delivers the perfect balance of spice and umami. Craving classic New England comfort? Dive into our hearty clam chowder soup, served with warm grilled garlic bread. However you choose to enjoy them (priced from $28 to $35), our Jumbo Clams promise a deliciously unforgettable meal.

TOWER CLUB GOLD WINNING WINES for September

Atlantic & Ba Xian | September

Marchesi Frescobaldi Castello di Pomino Bianco 2023 ($78 per bottle) is a poised Tuscan white made from Chardonnay and Pinot Bianco, grown in the elevated Pomino estate vineyards where cooler conditions preserve freshness and aromatic detail. Straw-yello in colour, this pour has a subtle creamy note from partial wood maturation. On the palate, it is fresh, savoury, mineral, and finely balanced, finishing with quiet elegance.

Corteforte Amarone Classico della Valpolicella Vigneti di Osan DOCG 2015 ($178 per bottle) is a rich, dry red from Veneto made primarily from local varieties such as Corvina, Corvinone, and Rondinella, crafted in the Amarone tradition of air-dried grapes. It has depth and structure, with ripe cherry, subtle spice, and a savoury finish.



BA XIAN | FRIDAY, 25 SEPTEMBER | 7:00 P.M.

A Night Under The Harvest Moon Glow



This Mid-Autumn Night, we invite you to gather under the harvest moon for an evening of warmth, elegance, and unforgettable flavours. Embrace the season's spirit of reunion and reflection surrounded by family and friends as you dine on a delicious meal expertly crafted by Chef Yang and his team. The pleasure of being together to celebrate this seasonal tradition is a moment to mark and enjoy.



MENU

Chef's Signature Platter
Deep Fried Chicken Stuffed with Yam Paste
Wasabi Prawn
Chilled Cucumber with Minced Garlic

Double-boiled Yellow Cucumber Soup
with Assorted Seafood

Tower Club Chilli King Prawn
with Crispy Bread Stick

Wok-fried Sliced Beef
with Asparagus in Black Pepper Sauce

Braised Ee Fu Noodles
with Sliced Abalone and Grouper Fillet

Chilled Lemongrass Jello
with Sherbet and Yuan Yang Mooncakes

$138 per person

中秋节快乐



A FIERY FUSION: Chilli Chicken Con Carne Pizza

Straits Bar
September
$26 per serving

Turn up the heat with our Chili Chicken Con Carne Pizza, a fiery fusion of bold Mexican inspired flavours on every slice. Loaded with spicy chili chicken con carne, fresh jalapeños, crisp red onion, and fragrant coriander, it delivers the perfect balance of spice and freshness. Finished with creamy guacamole for a cool, indulgent twist, every bite is irresistibly satisfying. If you love pizza that packs a punch, this one brings the flavour and the fire.

COMFORT, DONE BEAUTIFULLY: Oven-baked Pork Chop

Straits Bar
September
$26 per serving

Our oven-baked pork chop is seasoned and roasted to juicy perfection, delivering a deliciously tender bite in every serving. The golden, crispy finish delivers rich savoury flavour—without the grease of frying. Healthier, heartier, and perfect for any meal, this is comfort food you can feel good about.



UPCOMING EVENT

Celebrating 60 Years of Singapore–Japan Diplomatic Relations

An Exclusive Culinary Journey with Acclaimed Chef koko okuda

ATLANTIC



photo by Ayumi Shino



photo by Ayumi Shino

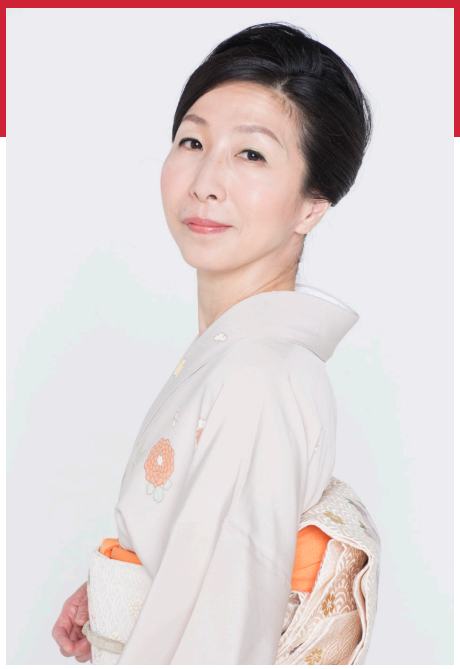


photo by yOU

20 OCTOBER . DINNER
21 AND 22 OCTOBER . LUNCH AND DINNER
23 OCTOBER 2026 . GALA DINNER

Certified in the historic Kinsa-ryu tradition, Chef koko brings a refined and distinctive perspective to Japanese cuisine. Her philosophy centres on washoku as a holistic dining experience — one that nurtures mindful attention from the moment of arrival to the final farewell.

Having captivated diners across the globe, Chef koko's visit to Singapore is a rare opportunity to experience authentic Japanese cuisine, thoughtfully crafted for the discerning palate.

This special occasion is made possible through our valued partnership with JTB Pte Ltd, and with the extraordinary support of Mr Harry Hakuei Kosato—Kikkoman's Indian Representative and Japanese Cuisine Goodwill Ambassador—who brings the spirit of Japan to every table.

For enquiries, please contact our Concierge on 6737 3388 or email concierge@tower-club.com.sg.

60 YEARS
SINGAPORE - JAPAN
DIPLOMATIC RELATIONS
1966 - 2026

JTB
Perfect moments, always

KIKKOMAN®

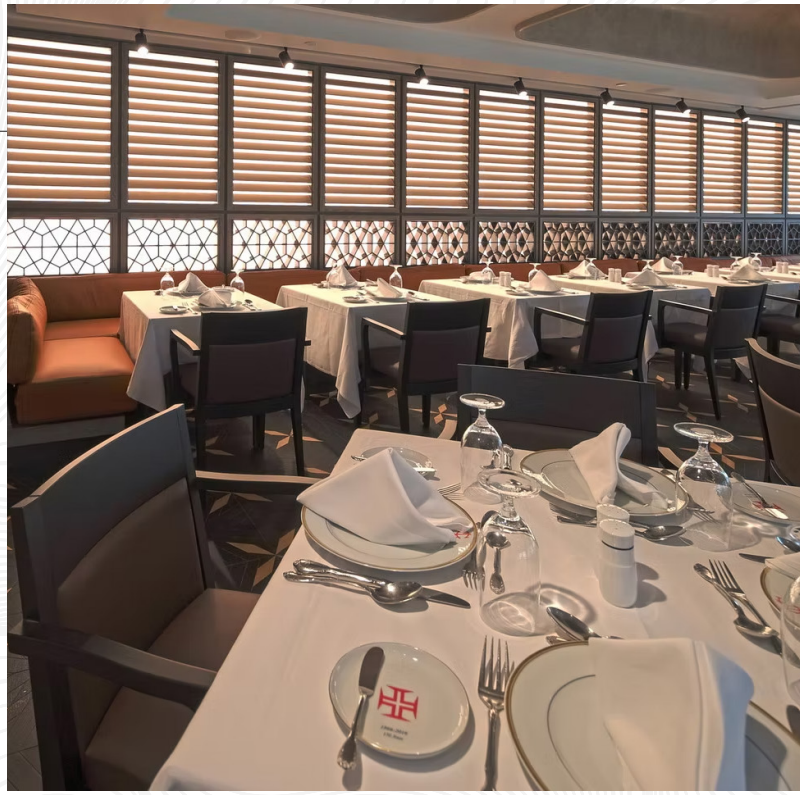
THE HOUSE OF SUNTORY
The Nature and Spirit of Japan

Members can enjoy social, athletic, and golfing privileges at golf courses, country clubs, private business clubs, sports clubs, and resorts owned and operated internationally by the International Associate Club (IAC).

For a list of reciprocal clubs and to make arrangements, please visit the IAC website at **www.iacworldwide.com**.

To obtain an International Associate Club (IAC) Visitor Card—which will be sent to the club on your behalf—please email our **concierge@tower-club.com.sg** or call **6737 3388**.

Club Lusitano Hong Kong



Established in 1866, Club Lusitano is one of Hong Kong's most distinguished private members' clubs, celebrated for its rich Portuguese heritage, exceptional dining and vibrant social atmosphere. Situated in the heart of the city, the club blends tradition with contemporary elegance, offering members a refined setting for business, leisure and cultural engagement.

Stepping into the club puts a unique cultural legacy on full display, blending a long-standing history with modern Central Hong Kong. Members frequently gather here to enjoy authentic Portuguese flavors, talk business in the lounges, or share a drink in an environment that feels deeply connected to the city's past while remaining a lively hub for today's international community.

Club Lusitano, Hong Kong
16 Ice House St,
Central, Hong Kong
Tel: +852 2523 5367
www.clublusitano.com

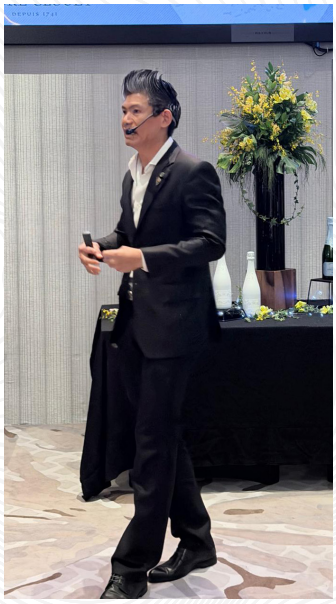


The House of Roosevelt, Shanghai

Overlooking the iconic Bund in the heart of Shanghai, the House of Roosevelt is a sophisticated private members' club known for its elegant atmosphere, fine dining and spectacular views of the city's skyline. Blending historic charm with modern luxury, the club serves as a premier destination for business, networking and social gatherings.

The Roosevelt Club, Shanghai
No. 27 Zhong Shan Dong Yi Road
Shanghai, China
Tel: +86 1376 168 2828
www.27bund.com





ANDRE CLOUET CHAMPAGNE DINNER & CLOUDY BAY DINNER

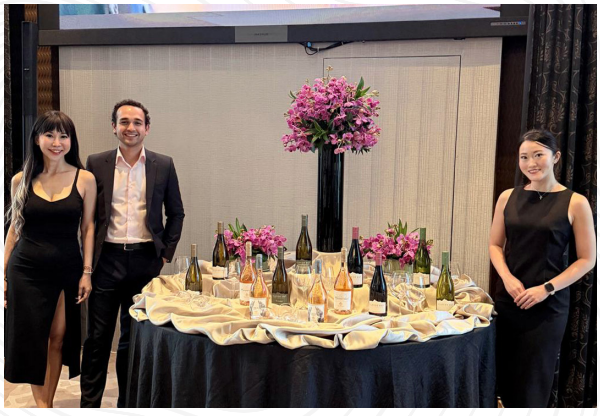














MEMBER'S NIGHT











A HENNESSY NIGHT











Better Together: Partner Training

Train as a Team, Grow as a Couple explores the benefits of personal training for couples, where partners join guided sessions to enhance accountability, motivation, and consistency. Unlike typical workouts, couple's training offers customised programmes for each partner's fitness level, promoting cooperation and strengthening their bond. This method fosters trust, encourages friendly rivalry, and synchronises lifestyle habits—such as diet and sleep—improving overall well-being. Additionally, training together is time-efficient and cost-effective by combining sessions and it creates a supportive environment that eases gym-related apprehension. With mutual encouragement and shared goals, couple's training makes exercise inspiring and enjoyable, enhancing both physical fitness and emotional connection.



Speak with us to learn more about couple training. Sign up for a 10-session package during the promotional months of **July, August, or September** and enjoy **15% off** your total.

A Moment to Stretch, Led by **Trainer Lim Tze Wei**



Trainer Lim Tze Wei's stretching sessions are designed to tackle issues like muscle tightness, stiffness, and fatigue, often stemming from prolonged sitting or high stress levels. This technique emphasizes alleviating deep muscle tension that accumulates unnoticed but can impact daily comfort and mobility. By enhancing mobility and posture, participants regain natural body alignment and fluid movement, supporting physical health and reducing injury risk without intense workouts.

Consistent engagement in these exercises helps individuals rejuvenate their bodies, improving daily movement, reducing discomfort, and supporting overall well-being. The sessions also boost energy by enhancing circulation and promoting relaxation, helping combat fatigue linked to sedentary habits.

Ultimately, Tze Wei's programme offers a practical, accessible solution for relieving discomfort, improving posture, and increasing vitality through simple, gentle exercises that integrate easily into daily routines.

For more information or to make appointment, contact the Fitness Centre at 6725 7028 or email gerard.martin@tower-club.com.sg.

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WWW.TOWER-CLUB.COM.SG

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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
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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
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BCA GREEN MARK

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.



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