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Atlantic Restaurant Lunch Menu







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 24/7LIVE REALTIME SINGAPORE SOUTH-EAST ASIA GREATER CHINA WORLD FINANCE SPORT

更多年轻新人选择在酒店以外场所办婚礼 婚庆服务业者推出无最低人数限制配套

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LIFE



FOR SUBSCRIBERS

Smaller ceremonies, lower budgets, more destination nuptials: How wedding trends are changing



6. Tower Club



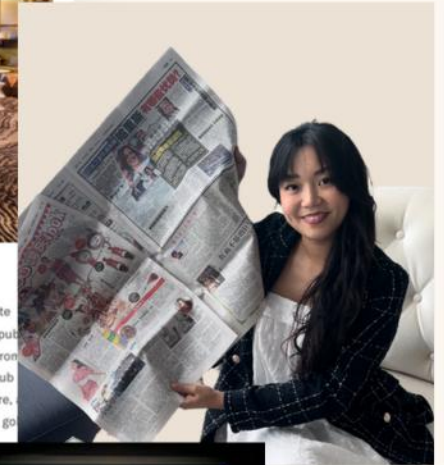
ABOVE This exquisitely decorated club offers panoramic views of the city (Photo: Tower Club)

What With more than two decades of history, Tower Club is the premier private business club for the who's who in Singapore. Sitting on the Penthouse of Republic Plaza One, the exquisitely decorated club offers panoramic views of the city from 62nd to 64th floors, setting the scene for networking and entertaining. The club boasts three restaurants: Atlantic, Ba Xian, and the Straits Bar, a fitness centre, a range of rooms for meetings and functions. Club events, including the annual golf championships and breakfast and dinner forums, provide members with the opportunity to spend time with family or mingle with like-minded individuals.

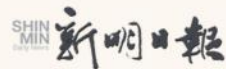
Where 9 Raffles Place, Penthouse, Republic Plaza Tower 1, Singapore

Opened in 1997

Membership The club is by-invite-only.



AS FEATURED ON



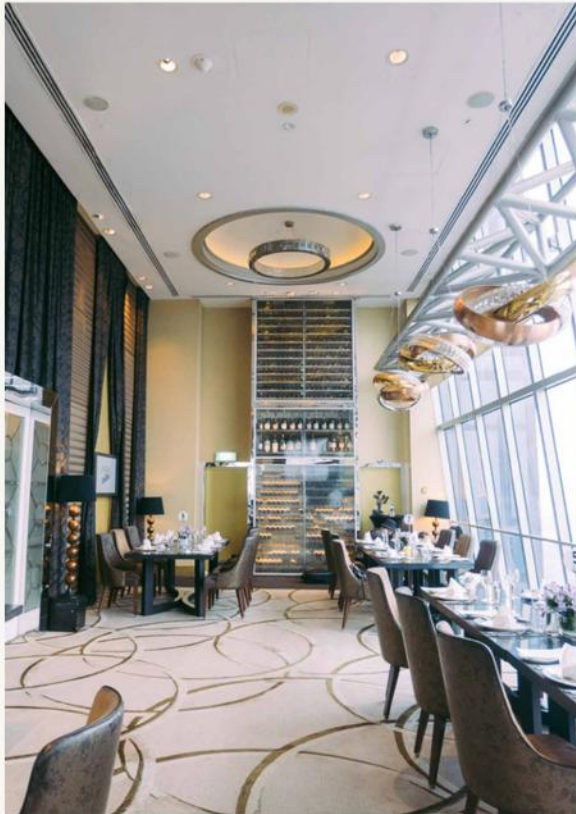


WEDDING RECEPTION

Pacific Lounge

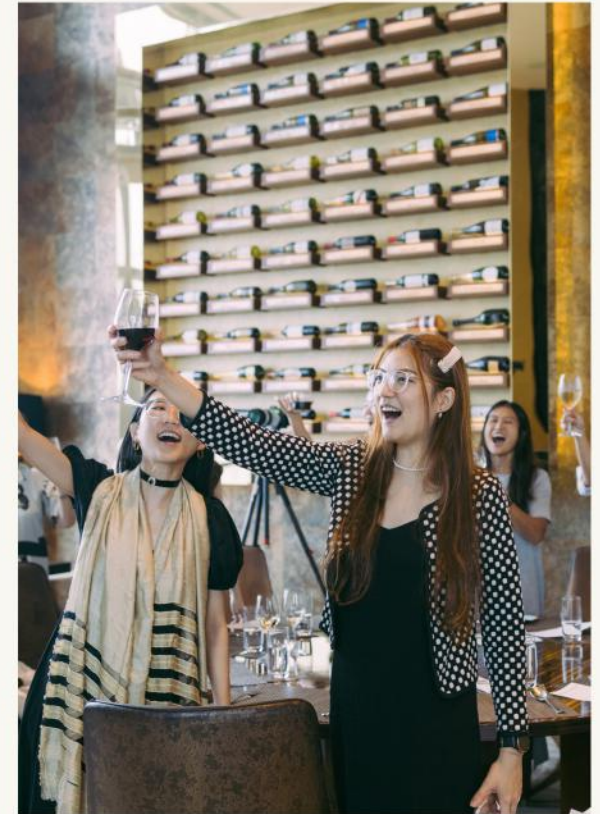
The Pacific Lounge is ideal for wedding receptions, mingling guests, tea ceremony and solemnisation ceremonies.

- Fits up to 120 pax (standing)
- Fits up to 25 pax (seated)



Atlantic Restaurant

WESTERN CUISINE

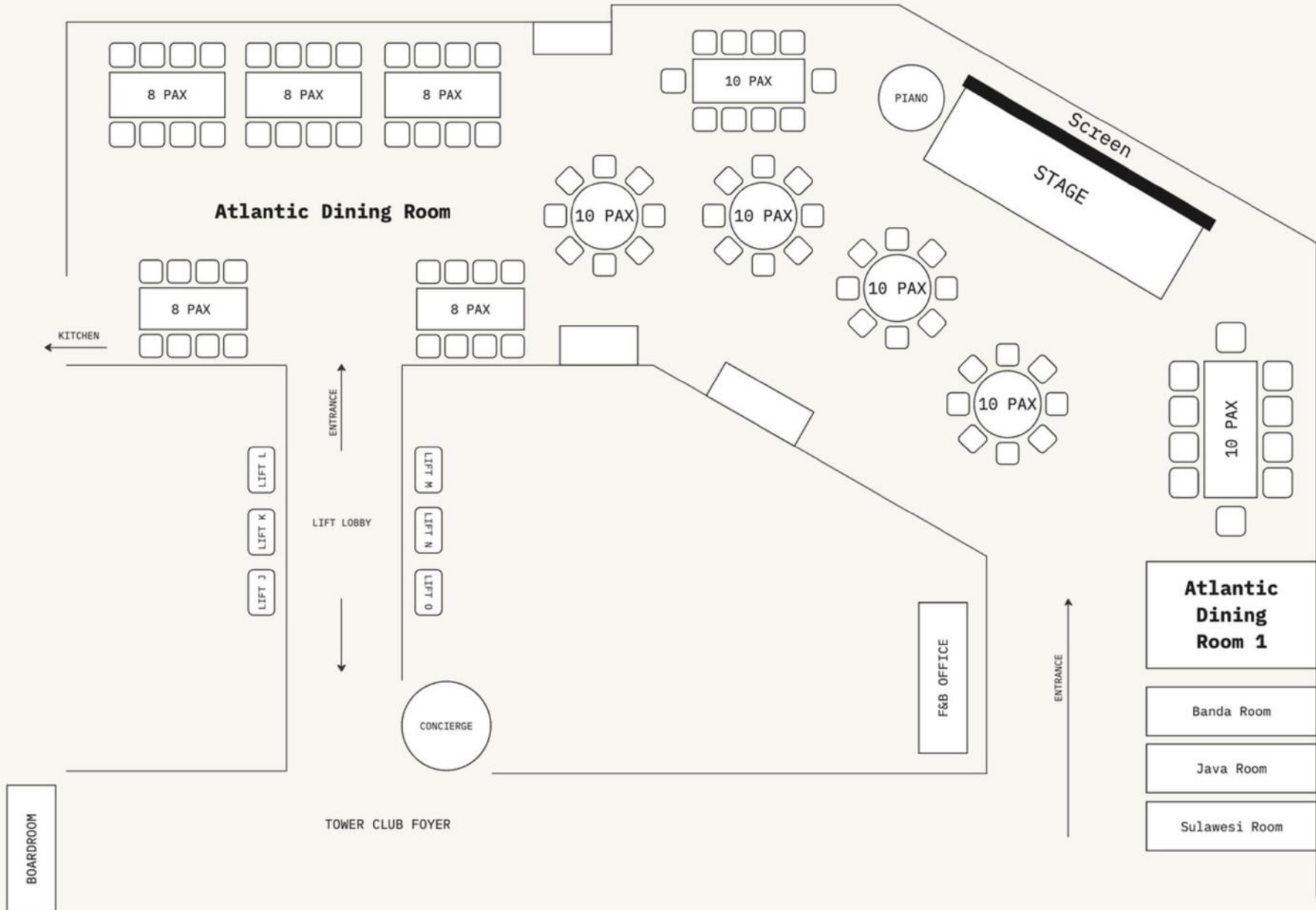


-
- Fits up to 100 pax (seated)
 - Minimum capacity: 60 pax



FLOOR PLAN

TOWER CLUB: Atlantic Dining Room



LUNCH MENU A

MARINATED TIGER PRAWN SALAD

with Pickled Japanese Cucumber, Cherry Tomatoes, Shaved White Onions
and Marie Rose Sauce

SQUID INK PASTA

with Smoked Pancetta Ham, Pork Sausage, Sautéed Pumpkin,
Arugula and Garlic White Wine Sauce

BAKED GREENLAND HALIBUT FISH FILLET

with Citrus Zest, Smoked Slipper Lobster Tail, Stewed White Bean,
Baby Sweet Corns, Yellow Endive Leaves, Dill and Yuzu Béarnaise Sauce

RASPBERRY MILLE-FEUILLE

with Chocolate, Raspberry Gel and Vanilla Ice-Cream

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$108/PAX

**For halal options, kindly drop us a message*





LUNCH MENU B

HOME-CURED SAKURA PINK TUNA

with Heirloom Tomato Salad, Ice Plant Lettuce and Japanese Goma Dressing

CREAM OF FINE PEAS

with Ikura Roe and Assorted Ocean Gems

SEASHELL PASTA

with Veal Ragu, Blue Cheese Crumbs and Sundried Tomato Sauce

ROASTED AUSTRALIAN BLACK ANGUS RIB-EYE

with Shallot Confit, Black Garlic, Air-Dried Beef, Baked Carrot,
New Skin Potatoes and Sarawak Black Pepper Sauce

TRADITIONAL CANDIED ORANGE POUND CAKE

with Shaved Dark Chocolate, Orange Peel and Orange Ice-Cream

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$128/PAX

**For halal options, kindly drop us a message*

LUNCH MENU C

SMOKED HADDOCK FILLET ROLL

with Apricot Cream Cheese, Mesclun Salad, Shaved Red Onions
and Kalamata Olives

CREAM OF FOREST MUSHROOM

with Mushroom Ravioli, Porcini Powder and Chives

PEARL COUSCOUS

with Duck Confit, Butternut Pumpkin, Cranberry and Sundried Tomatoes

NEW ZEALAND BABY LAMB RACK

with Braised Lamb Shank Tart, U.S Asparagus, Kalamata Olives,
Capsicum Caponata and Mustard Thyme Sauce

FRESH BAKED APPLE CRUMBLE PIE

with Mixed Berries, Vanilla Sauce and Mascarpone Ice-Cream

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$148/PAX

**For halal options, kindly drop us a message*





VEGETARIAN LUNCH MENU A

BAKED CARROT TERRINE

with Kenya Beans, Chickpeas, Roasted Hazelnuts, Feta Cheese
and Japanese Yuzu Gamo Dressing

CREAM OF JERUSALEM ARTICHOKE

with Spinach Dumpling and Crispy Shimeji Mushrooms

BAKED VEGETARIAN RISOTTO

with Seasonal Garden Vegetables, Crispy Potatoes and Cheese Sauce

CHILLED EGGLESS CHOCOLATE MOUSSE

with Caramelised Banana, Mixed Berries and Raspberry Sorbet

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$78/PAX

**For halal options, kindly drop us a message*

VEGETARIAN LUNCH MENU B

BAKED SEASONAL ASPARAGUS

with Baby Spinach Leaves, Yellow Frisée, Sundried Tomatoes,
Cottage Cheese and Lemon Dressing

CREAM OF BROCCOLI

with Potato Dumpling, Pine Nuts and Smoked Cheese

GLUTEN FREE PENNE PASTA

with Kalamata Olives, Baked Eggplant, Zucchini and Aurora Sauce

BAKED BUTTERNUT PUMPKIN

with Garlic, Shallots, Fresh Herbs, Roasted Pumpkin Seeds,
Butternut Pumpkin Purée, Buckwheat, Baby Spinach and Rocket Pesto Sauce

POACHED PEAR

with Port Wine, Organic Honey Agar-agar, Vanilla Cream and Chocolate Sauce

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$98/PAX

**For halal options, kindly drop us a message*



TOWER CLUB

Club Rules

**AS TOWER CLUB IS A MEMBERS ONLY PRIVATE CLUB,
KINDLY OBSERVE THE FOLLOWING CLUB RULES:**

DRESS CODE

Monday to Thursday before 3pm: Business Attire only; Jeans, collarless tee-shirts, shorts, baseball caps, athletic wear, sneakers, slippers and sandals are not allowed in the Club.

FESTIVE SEASONS

During festive periods; Christmas Day and Chinese New Year, there will be decorative set up at the main lobby area inside Tower Club. These set ups are fixed and cannot be shifted.

PARKING

All parking is based on Republic Plaza's parking fees.

CLOSED ON SUNDAYS

Wedding bookings are not available on Sundays as the club will be closed.

NO EXTERNAL CATERING ALLOWED

External catering is not allowed in the venue.