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ALPS CREATION SINGAPORE



# Ba Nian 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

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Tatler

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POWER & PURPOSE | BUSINESS

The most exclusive private clubs in Singapore

### 6. Tower Club

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

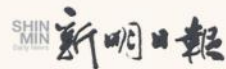
**What** With more than two decades of history, Tower Club is the premier private business club for the who's who in Singapore. Sitting on the Penthouse of Republic Plaza One, the exquisitely decorated club offers panoramic views of the city from 62nd to 64th floors, setting the scene for networking 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)

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# Ba Nian Chinese Restaurant

CHINESE CUISINE

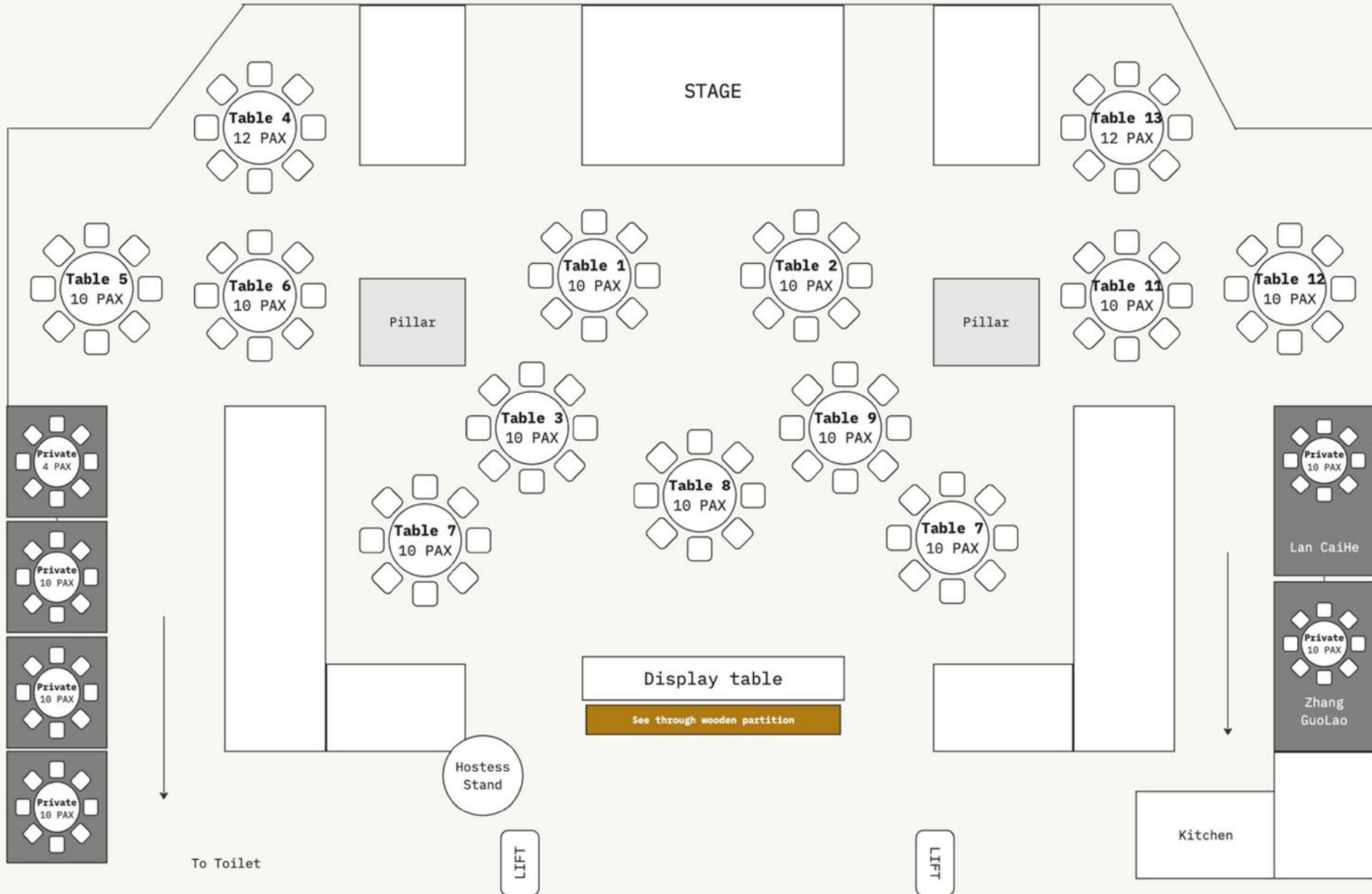
- 
- Fits up to 150 pax (seated)
  - Minimum capacity: 60 pax





# FLOOR PLAN

## TOWER CLUB: Ba Xian Chinese Restaurant





午市套餐一  
**LUNCH MENU A**

蒸点心三拼  
**STEAMED DIM SUM COMBINATION**

花胶葫芦瓜炖干贝天白菇鸡汤  
**DOUBLE-BOILED CHICKEN CONSOMMÉ**  
with Fish Maw, Conpoy, Mushroom and Diced Calabash Gourd

麻香迷你酥鸭腿伴野菜  
**CRISPY DUCK CONFIT**  
with Peppercorn and Organic Green

香煎带子绿菜汁炒饭  
**SPINACH ESSENCE FRIED RICE**  
with Pan-seared Scallop

牛油果核桃雪糕  
**CHILLED AVOCADO PUREE**  
with Sago and Walnut Ice-Cream

**\$86/PAX**  
(MINIMUM 2 PERSONS TO ORDER)

午市套餐二  
**LUNCH MENU B**

厨师三拼  
果汁芝士虾卷, 泰式海蜇, 蜜汁青瓜叉烧  
**CHEF'S SIGNATURE PLATTER**  
Deep-fried Prawn and Cheese Roll, Marinated Jellyfish  
& Honey Glazed Char Siew with Cucumber

鲜淮山炖龙骨螺片香菇汤  
**DOUBLE-BOILED CONCH SOUP**  
with Chinese Yam, Mushroom and Pork Rib

黑松茸番茄煮大虾皇西兰花  
**PAN-FRIED KING PRAWN**  
in Tomato and Truffle Salsa with Broccoli

菜远澳洲牛腩焖生面  
**STEWED AUSTRALIAN BEEF BRISKET**  
with Egg Noodle and Choy-Sum

香茅什果青柠雪糕冻  
**REFRESHING LEMONGRASS**  
with Aloe Vera and Ice-Cream

**\$108/PAX**  
(MINIMUM 2 PERSONS TO ORDER)



午市套餐三  
LUNCH MENU C

厨师精选

片皮鸭沙拉、芥末虾球、醉鸡件  
CHEF'S SIGNATURE PLATTER

Sliced Peking Duck with Organic Green, Crispy Wasabi Prawn  
& Chilled Drunken Chicken Fillet

黄焖蟹肉海参烩鲍鱼仔  
BRAISED MINI ABALONE

Crabmeat and Sea Cucumber in Thick Chicken Broth

虫草花辣酱蒸鲈鱼扒  
STEAMED SEA PERCH FILLET

with Cordyceps Flower and Chilli in Light Soya Sauce

豉汁茄子粒蟹肉焖天使面  
STEWED ANGEL HAIR

with Crabmeat and Eggplant in Black Bean Sauce

桃胶杨枝甘露雪糕  
CHILLED MANGO SAGO CREAM

with Pomelo, Peach Gum and Ice-Cream

**\$128/PAX**  
(MINIMUM 2 PERSONS TO ORDER)

午市套餐四  
LUNCH MENU D

至尊配对

香卤鲍鱼, 椒盐豆腐, 开胃海蜇  
BA XIAN SUPREME PAIRING

Stewed 6 Head Abalone, Crispy Beancurd with Salt and Pepper  
& Marinated Jellyfish

菜胆螺头炖花胶鸡汤

DOUBLE-BOILED CHICKEN CONSOMMÉ  
with Fish Maw, Conch and Heart of Vegetable

黑椒烤羊架拌菜苗

HOUSE-BAKED AUSTRALIAN LAMB RACK  
with Black Pepper with Seasonal Green

上汤猪油渣龙虾捞手拉面  
BRAISED RAMEN

with Live Boston Lobster and Pork Lard

滋润蜂蜜芦荟香茅冻  
REFRESHING LEMONGRASS

with Aloe Vera and Honey

**\$168/PAX**  
(MINIMUM 2 PERSONS TO ORDER)

素菜套餐一  
**VEGETARIAN MENU A**

蒸素菜饺、素春卷、蜜汁青瓜  
**STEAMED VEGETARIAN DUMPLING**  
with Spring Roll and Marinated Cucumber

鲜松露番茄炖菜胆竹笙  
**DOUBLE-BOILED HEART OF VEGETABLE**  
with Black Truffles, Bamboo Pith and Tomato

黑椒芦笋炒斋鸭肉丁  
**STIR-FRIED GLUTEN AND ASPARAGUS**  
in Black Pepper Sauce

香菇百合炆豆腐伴菜苗  
**BRAISED BEANCURD**  
with Black Mushrooms, Fresh Lily Buds and Chinese Cabbage

松子菜脯菜粒珍珠饭  
**FRIED RICE**  
with Shredded Cabbage, Sweet Radish and Pine Nuts

芋香雪糕紫米露  
**CHILLED BLACK GLUTINOUS RICE PURÉE**  
with Yam Ice-Cream

**\$88/PAX**  
(MINIMUM 2 PERSONS TO ORDER)

素菜套餐二  
**VEGETARIAN MENU B**

素菜饺、芥末芋头、蜜汁青瓜  
**STEAMED VEGETARIAN DUMPLING**  
with Wasabi Yam Cubes and Marinated Cucumber

南瓜茸豆腐烩燕窝  
**BRAISED PUMPKIN SOUP**  
with Superior Bird's Nest and Beancurd Cubes

酸甜斋鸡丁炒芦笋  
**WOK-FRIED GLUTEN**  
in Sweet and Sour Sauce with Asparagus

红烧斋鲍鱼片扒菜苗  
**BRAISED MOCK ABALONE**  
in Supreme Mushroom Sauce with Chinese Spinach

松菇黑松茸炆伊面  
**BRAISED EE-FU NOODLES**  
with Honshimeiji Mushrooms in Black Truffle Salsa

桃胶杨枝甘露雪糕冻  
**CHILLED MANGO SAGO CREAM**  
with Peach Gum and Ice-Cream

**\$108/PAX**  
(MINIMUM 2 PERSONS TO ORDER)



TOWER CLUB

# Club Rules

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

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## 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.