

ANNABEL LAW PRODUCTIONS
ALPS CREATION SINGAPORE



SOLEMNISE AT TOWER CLUB

Intimate Weddings

CONTACT US FOR FURTHER CLARIFICATIONS!

ANNABEL LAW PRODUCTIONS X TOWER CLUB



“AS A WEDDING PHOTOGRAPHER OF 16 YEARS,
TOWER CLUB WAS MY FIRST AND ONLY CHOICE
WHEN I WANTED MY DREAM WEDDING”

- ANNABEL LAW





ANNABEL LAW PRODUCTIONS
ALP'S CREATION SINGAPORE



Solemnisation Package

**All packages are not inclusive of food. Food is ala carte rates.*

***All food and drinks are paid directly to Tower Club.*



Timeless Package

WEEKDAYS ONLY - 10AM OR 4PM

This package includes Photography and a ROM table with 5 Chairs

VENUE RENTAL AT TOWER CLUB

- Up to 1 hour exclusive booking of Pacific Lounge
- AV system with 2x microphones
- 1x Solemnisation table
- 5x silver tiffany chairs
- Up to 20 pax standing capacity

PHOTOGRAPHY BY ANNABEL LAW PRODUCTIONS

- Up to 2 hours photography coverage
- All images edited and returned
- Up to 200-400 photos
- Photos given through google drive

Additional Options :

+\$1,500 for Up to 3 hours of videography coverage with Full Day edit

Total: \$3,888 NETT



Premium Package

WEEKDAYS ONLY - 10AM OR 4PM

This package includes Photography, Hand bouquet, Faux Flower Decoration and Chairs

VENUE RENTAL AT TOWER CLUB

- Up to 1 hour exclusive booking of Pacific Lounge
- AV system with 2x microphones
- 1x Solemnisation table
- Up to 20 pax capacity (standing)

PHOTOGRAPHY BY ANNABEL LAW PRODUCTIONS

- Up to 2 hours photography coverage
- All images edited and returned
- Up to 200-400 photos
- Photos given through google drive

THEMED WEDDING SET UP

- 12 chairs for guests , tiffany chairs white. Arranged 3 x 3 x 2 aisle sections
- 3 chairs for bride and groom and Justice of Peace
- 6 aisle flower posies (Faux) tied to chair
- 4 flower hedges (Faux) on 4 acrylic box stands
- Fresh flower hand bouquet (matching the colour theme)
- Setup and Teardown
- Pick from two colour themes;
 - Pastel Colour
 - White and Green

Additional Options :

+\$1,500 for Up to 3 hours of videography coverage with Full Day edit

Total: \$4,888 NETT

Premium Package

WHITE AND GREEN



Premium Package

WHITE AND GREEN



Premium Package

PASTEL COLOUR



Premium Package

PASTEL COLOUR



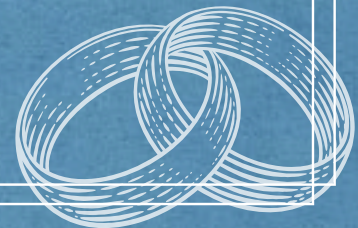
ANNABEL LAW PRODUCTIONS
ALPS CREATION SINGAPORE



Eat, Drink, Be Merry!

**All packages are not inclusive of food. Food is ala carte rates.*

***All food and drinks are paid directly to Tower Club.*





Canapé Menu

**All packages are not inclusive of food. Food is ala carte rates.*


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Canapé Menu


SANDWICHES/BUNS

Smoked Salmon with Sour Cream Sandwich

Smoked Turkey with Honey Mustard Mini Croissant

Marinated Grilled Vegetables with guacamole Sandwich 

Smoked Duck with Mango Jam Bun

Japanese Cucumber and Cream Cheese Sandwich 


Classic Caprese and Pesto Sandwich

Crab Meat with Avocado and Squid Ink Bun

Chunk Tuna with Japanese Mayonnaise Soft Bun

Egg Salad with Tobiko Roe Soft Bun

 Vegetarian

 Gluten Free



Free flow soft drinks available at \$28/pax per hr | All Food and Beverages to be paid to Tower Club directly | Prices exclusive with Annabel Law's membership; subject to 9% GST




Canapé Menu

COLD SELECTION



Roasted Beef with Papaya Pickled Salad 


Mix Vegetarian Maki Rolls  

Smoked Duck with Mango Salsa 

Beef Tartare in Mini Cone


Seared Tuna Tataki with Ginger and Orange Salad 

Grilled Vegetable Skewers  

Mozzarella Cheese and Marinated Cherry Tomato Skewer 

Baby Shrimps with Cocktail Sauce and Lemon

Smoked Salmon Roll with Cream Cheese and Apricot


Parma Ham with Melon and Figs 


HOT SELECTION

Crispy Seafood Bean Curd Skin

Baked Sausage Roll with Mozzarella Cheese

Thai Style Chicken Mid Wings



Steamed Vegetarian Dumpling 

Potato Samosa with Mint Sauce 

Chicken Karaage with Japanese Mayonnaise

Vegetarian Spring Roll 

Bacon and Shallot Quiche Lorraine


Vegetarian Meat Ball with Arrabiata Sauce  


Steamed Seafood Siew Mai

Mini Vegetarian Pizza 

Seafood Spring Roll

Mushroom Quiche Lorraine 

 Vegetarian

 Gluten Free

Free flow soft drinks available at \$28/pax per hr | All Food and Beverages to be paid to Tower Club directly | Prices exclusive with Annabel Law's membership; subject to 9% GST

Canapé Menu

SWEET SELECTION

Assorted Mini Fruits Tartlets 🌿

Pistachio Financier 🌿

Coffee Cream Puffs

Mango Cheese Cake

Strawberry Mousse Cake

Coffee Éclairs

Tiramisu Cake

Baba Au Rhum

Golden Sesame Ball 🌿

Lemon Meringue Tart 🌿

Orange Butter Cake 🌿

Dark Chocolate Brownies

\$28/PAX

**(INCLUDES 4 TYPES OF CANAPÉS)
EACH ADDITIONAL CANAPÉ TYPE: +\$7 PER PAX**

Prices exclusive with Annabel Law's membership; subject to 9% GST

MENU ITEM AVAILABILITY & PRICE DISCLAIMER
All menu items are subject to change according to seasonality, availability and price fluctuations



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ANNABEL LAW PRODUCTIONS
ALPS CREATION SINGAPORE



Atlantic Restaurant Lunch Menu



LUNCH MENU A

MARINATED TIGER PRAWN SALAD

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

SQUID INK PASTA

with Scallops, Chicken 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

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

**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

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

**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

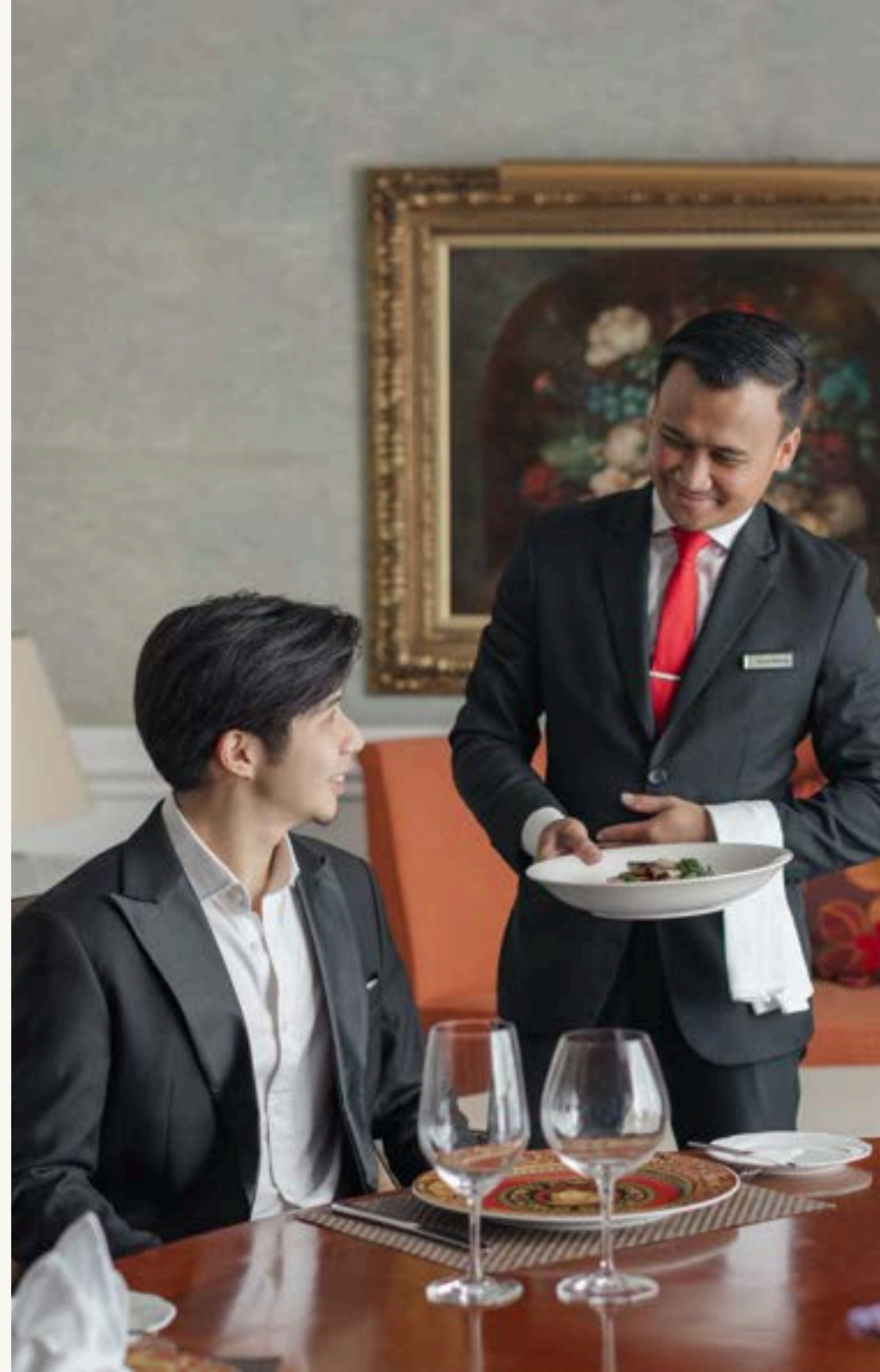
FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$148/PAX

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

**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

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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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

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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ANNABEL LAW PRODUCTIONS
ALPS CREATION SINGAPORE



Atlantic Restaurant Dinner Menu

DINNER MENU A

PAN-FRIED FOIE GRAS

with Smoked Duck Breast, Orange Salad, Sour Cherries,
Crispy Brioche and Old Port Wine Sauce

FOREST MUSHROOM CONSOMMÉ

with Truffle Ravioli, Shimeji Mushrooms and Chives

OPTION 1: BAKED ATLANTIC COD FISH FILLET

with Smoked Chutoro Belly, Cocktail Artichokes, Heirloom Cauliflower
Trio Colour Caviar and Lobster Velouté

OR

OPTION 2: PAN-FRIED DUTCH VEAL LOIN

with Ibérico Ham, Stewed Savoy Cabbage, Layered Potatoes,
Baked Tomatoes and Porcini White Wine Sauce

CARAMELIZED WHITE CHOCOLATE MOUSSE

with Salted Caramel Pop Corns, Sour Strawberry and Dark Chocolate Crumbs

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$118/PAX

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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DINNER MENU B

BAKED SPANISH RED PRAWN

with Fresh Herbs, Squid Ink Risotto, Chorizo Sausage, Tomato Salsa and Garlic Butter Sauce

HEARTY SEASONAL VEGETABLE BEEF SOUP

with Braised Beef Cheek Ragu and Fresh Herbs

BAKED FRESH SHELL PASTA

with Grilled Octopus, Ricotta Cheese, Tuna and Tomato Sauce

OPTION 1: PAN-FRIED GROUPEL FISH FILLET

with Baby Squids, Seasonal Squash, Purple Potatoes, Stewed Mixed Beans and Seafood Velouté Sauce

OR

OPTION 2: STUFFED FRENCH YELLOW CHICKEN BREAST

with Lobster Tail, Potato Purée, Sautéed Fine Green Peas, Banana Shallots, Crispy Coppa Ham and Old Port Wine Sauce

CARAMELISED HONEY PINEAPPLE

with Coconut Ice-Cream, Almond Crumbs and Coconut Meringue

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$138/PAX

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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DINNER MENU C

BAKED FRESH BOSTON LOBSTER

with Herb Butter, Heirloom Cauliflower, White Cabbage Salad,
Tobiko Roe and Lobster Emulsion

DOUBLE-BOILED CHICKEN CONSOMMÉ

with Seafood Dumpling, Ibérico Ham and Japanese Maitake Mushroom

FRESH LINGUINE PASTA

with Hokkaido Scallop, Caviar and Garlic Cream Sauce

OPTION 1: BAKED NEW ZEALAND KING SALMON FILLET

with Tempura Soft Shell Crab, Sautéed Thai Yam, Green Peas,
Zucchini and White Wine Lemon Sabayon Sauce

OR

OPTION 2: PAN-FRIED WAGYU BEEF TENDERLOIN

with Sautéed Baby Spinach Leaves, King Brown Mushrooms,
Crispy Beef Cheek Arancini, Baby Carrots and Black Truffle Sauce

CARAMELIZED WHITE CHOCOLATE MOUSSE

with Mixed Berries Compote, Fresh Strawberries, Strawberry Ice-Cream
and Almond Crumbs

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$168/PAX

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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





VEGETARIAN DINNER MENU A

SHAVED CELERY

with Fennel Salad, Baby Sweet Corns, Red Endives, Citrus Fruits,
Baby Spinach and Orange Dressing

CREAM OF CELERIAC

with Beancurd, Barley, Kale Leaves and White Fungus

BAKED PORTOBELLO LASAGNA

with Smoked Scamorza Cheese, Medley of Garden Vegetables, Crispy Shallot
and Tomato Cream Sauce

DARK CHOCOLATE GANACHE TART

with Strawberry Ice-Cream and Mixed Berries Compote

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$98/PAX

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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

VEGETARIAN DINNER MENU B

ROASTED BUTTERNUT SQUASH AND PHYLLO PIE

with Roasted Bell Pepper Salad, Baked Shallots, Arugula Salad
and Balsamic Dressing

CREAM OF CAULIFLOWER

with Cheese Tortellini, Sautéed Potatoes and Fresh Herbs

SPINACH AND RICOTTA CHEESE DUMPLING

with U.S Asparagus, Potatoes and Leek Velouté Sauce

BAKED ORZO PASTA

with Stuffed Morel Mushrooms, Plant Based Meat, Pine Nuts,
Green Peas and Pomodoro Sauce

COCONUT MILK PANNA COTTA

with Mango Puree, Mixed Berries, Almond Crumbs and Coconut Ice-Cream

FRESHLY BREWED COFFEE OR SELECTION OF FINE TEAS

\$118/PAX

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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ANNABEL LAW PRODUCTIONS
ALPS CREATION SINGAPORE



Ba Nian Restaurant Lunch Menu



午市套餐一
LUNCH MENU A

蒸点心三拼
STEAMED DIM SUM COMBINATION

菜园鸡葫芦瓜炖花胶香菇汤
DOUBLE-BOILED CHICKEN CONSOMMÉ
with Fish Maw, Dried Scallops, Mushrooms 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)

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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 SIGNATURE TRIO 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)

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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 TRIO 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

with 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

豉汁茄子粒蟹肉烩天使面
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)

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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

猪油渣龙虾烩手拉面

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)

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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)

MENU ITEM AVAILABILITY
All menu items are subject to change according to seasonality, and availability.

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)

MENU ITEM AVAILABILITY
All menu items are subject to change according to seasonality, and availability.

ANNABEL LAW PRODUCTIONS
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Ba Nian Restaurant Dinner Menu

晚市套餐一
DINNER MENU A

八仙三拼
脆皮烧肉, 芥末虾球, 水晶菜粒丸
BA XIAN TRIO PLATTER
Roasted Pork Belly
Crispy Wasabi Prawn
Steamed Crystal Dumpling

红烧鲜松茸海鲜鱼鳔蛋白羹
BRAISED FISH MAW SOUP
with Assorted Diced Seafood, Fresh Matsutake and Egg White

鲍汁焖鹿筋豆腐伴菜苗
STEWED VENISON TENDON
with Beancurd and Seasonal Vegetable in Abalone Essence

蜜汁烤黑猪扒伴芦笋
HOUSE-BAKED KUROBUTA PORK RIB
glazed with Honey Sauce

京汤北极贝鸡柳粉皮
BRAISED MUNG BEAN NOODLE
with Hokkigai Clams and Edamame in Chicken Soup

泡参雪梨炖雪燕茶
DOUBLE-BOILED AMERICAN GINSENG TEA
with Tragacanth Gum and Snow Pear

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

MENU ITEM AVAILABILITY
All menu items are subject to change according to seasonality, and availability.

晚市套餐二
DINNER MENU B

风味三宝
果汁芝士虾卷, 片皮鸭野菜, 麻椒云耳青瓜
GOURMET TRIO APPETIZER:
Fried Prawn with Cheese Roll
Sliced Peking Duck with Organic Green
Marinated Cucumber with Black Fungus in Spicy Sauce

鲜淮山炖龙骨天白菇鲍鱼汤
DOUBLE-BOILED PORK RIB CONSOMMÉ
with Mini Abalone, Dried Scallops and Diced Calabash Gourd

黑松茸鸡粒伴豆腐菜苗
BRAISED BEANCURD
with Diced Chicken in Black Truffle Salsa

辣椒汁蛋青煮龙虾
TOWER CLUB CHILLI BOSTON LOBSTER

蒜香烧肉菜粒炒珍珠饭
FRIED RICE
with Roasted Pork, Diced Vegetables and Minced Garlic

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

\$148/PAX
(MINIMUM 2 PERSONS TO ORDER)

MENU ITEM AVAILABILITY
All menu items are subject to change according to seasonality, and availability.

晚市套餐三
DINNER MENU C

厨师三宝

香卤鹅肝、软壳蟹沙拉、麻香鸡丁
CHEF'S SIGNATURE TRIO PLATTER

Marinated Foie Gras

Crispy Soft-Shell Crab with Organic Green
Fried Diced Chicken with Dried Chilli and Sichuan Peppercorn

香浓鸡汁蟹肉烩燕窝

BRAISED SUPERIOR BIRD'S NEST AND CRABMEAT

in Thick Chicken Soup

红焖鲍鱼鹿筋伴菜苗

SLOW COOKED 8 HEAD ABALONE AND VENISON TENDON

with Seasonal Vegetable

麻香酥炸迷你鸭腿

CRISPY DUCK CONFIT

with Peppercorn and Organic Green

白胡椒猪油渣焖龙虾拉面

BRAISED RAMEN

with Live Boston Lobster, White Pepper and Pork Lard

香茅什果青柠雪糕冻

REFRESHING LEMONGRASS

with Aloe Vera and Ice-Cream

\$178/PAX

(MINIMUM 2 PERSONS TO ORDER)

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

晚市套餐四
DINNER MENU D

厨师经典

红酒煎鹅肝伴片皮鸭野菜

CHEF'S CLASSIC APPETIZER

Pan-seared Foie Gras with Red Wine
and Sliced Peking Duck with Organic Green

新潮迷你佛跳墙

MINI BUDDHA JUMP OVER THE WALL

黑椒烤羊架伴菜苗

HOUSE-BAKED AUSTRALIAN LAMB RACK

with Black Pepper garnished with Tender Vegetable

花雕蛋白蒸鲈鱼面线

STEWED MEE SWA

with Sea Perch Fillet on Egg White and Chinese Hua Diao Wine

香浓无花果炖燕窝

DOUBLE-BOILED SUPERIOR BIRD'S NEST

with Fig

\$268/PAX

(MINIMUM 2 PERSONS TO ORDER)

MENU ITEM AVAILABILITY

All menu items are subject to change according to seasonality, and availability.

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)

MENU ITEM AVAILABILITY
All menu items are subject to change according to seasonality, and availability.

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
and Scallops with Asparagus in XO Sauce

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)

MENU ITEM AVAILABILITY
All menu items are subject to change according to seasonality, and availability.

A photograph of a chilled bottle of Penfolds wine on a silver tray. The bottle is the central focus, lying diagonally. It has a white label with the Penfolds logo in red script and the words 'BINNINGA HILL' in black. The bottle is surrounded by several other bottles with red caps and ice cubes. The background is a soft, out-of-focus light color.

Drinks Menu

**All packages are not inclusive of food. Food is ala carte rates.*

***All food and drinks are paid directly to Tower Club.*



DRINKS

FREE FLOW SOFT DRINKS/COFFEE TEA

1-Hour: \$14/pax

4-Hour: \$30/pax

Additional Hour: \$6/pax

FREE FLOW SOFT DRINKS AND JUICES

1-Hour: \$15/pax

4-Hour: \$38/pax

Additional Hour: \$8/pax

FREE FLOW BEER AND SOFT DRINKS

1-Hour: \$35/pax

4-Hour: \$73/pax

Additional Hour: \$14/pax

FREE FLOW WINES, BEER, SOFT DRINKS AND JUICES

1-Hour: \$48/pax

4-Hour: \$98/pax

Additional Hour: \$20/pax

Corkage fee of \$30 per bottle applies for bringing your own wines or champagnes.

FAQs

FREQUENTLY ASKED QUESTIONS

01 HOW DO I CONFIRM MY BOOKING?

A 50% deposit is required to reserve your booking date.
Balance payment is due on actual day to ALPS Creation Pte Ltd

02 HOW DO I BOOK A PRIVATE DINING SESSION AFTER MY SOLEMNISATION?

You can choose your choice of menu and restaurant and will receive an email confirmation. All menus are member prices with waiver of service charge. GST will still apply. All food and beverage to be paid to Tower Club directly on actual day.

03 CAN I HIRE OTHER VENDORS?

As we are working with a private club, all vendors must be listed in Annabel Law Productions vendor's list.
No other external vendors are allowed in the club.

TOWER CLUB
9 Raffles Pl, Tower 1, Penthouse (62nd 64th Floors, Republic Plaza, 048619)



FAQs

FREQUENTLY ASKED QUESTIONS

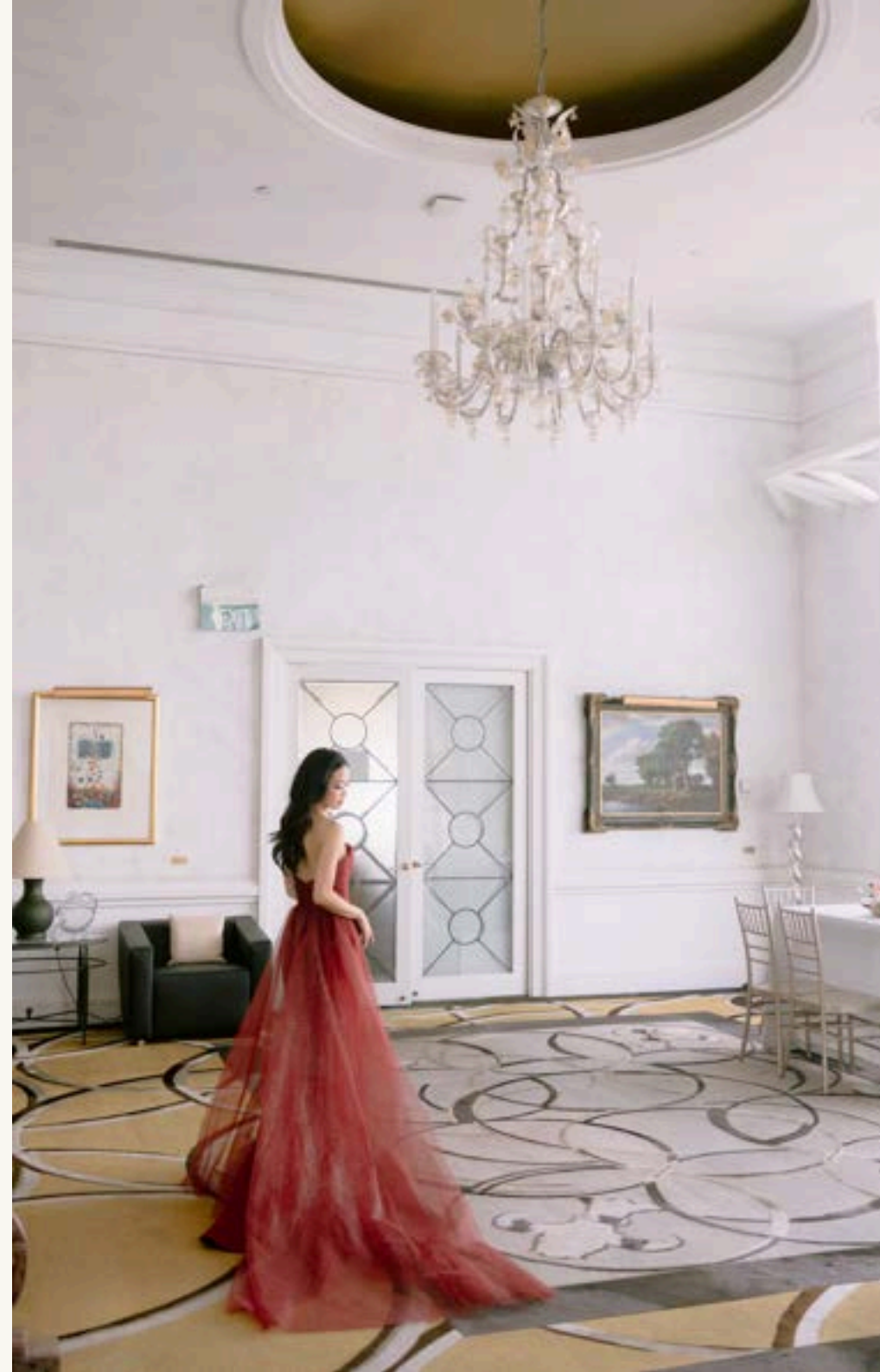
04 IS FREE PARKING AVAILABLE?

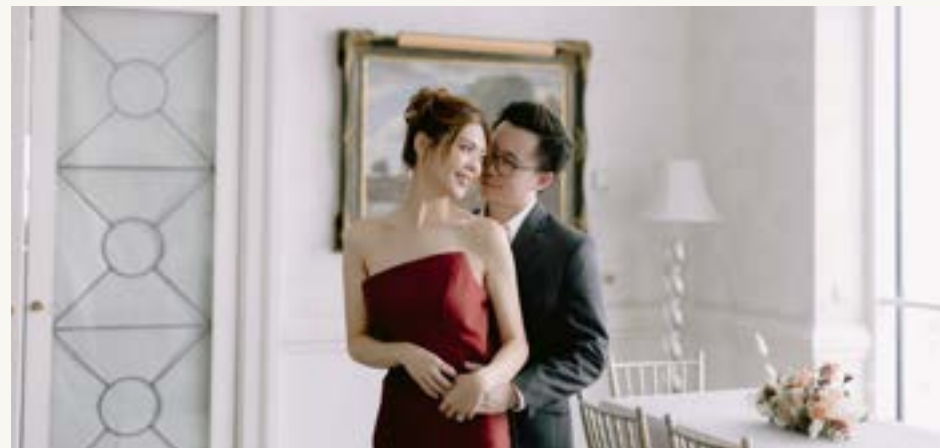
No. All parking is based on Republic Plaza's parking fees.

05 CAN I SOFT-BOOK THE VENUE?

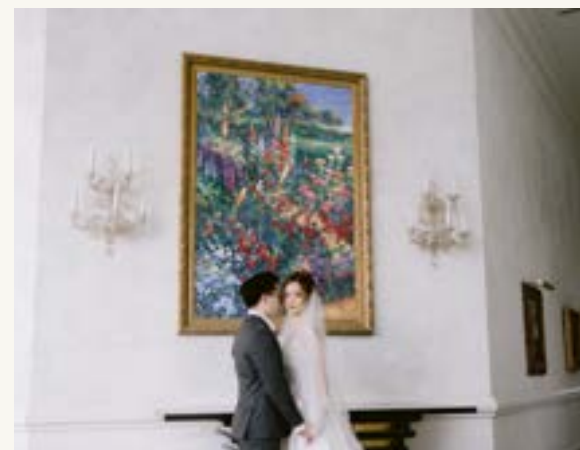
Yes, we will be able to soft-book the date for you for a period of two weeks, starting from the day of your site visit.

TOWER CLUB
9 Raffles Pl, Tower 1, Penthouse (62nd 64th Floors, Republic Plaza, 048619)





Tower Club



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.

LIMITED TO 30 WEDDINGS PER YEAR

There are only 30 available slots opened for weddings each year at Tower Club.

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.

Thank You!



ANNABEL LAW PRODUCTIONS
ALPS CREATION SINGAPORE



Virtual Tour



Atlantic Dining Room

[CLICK TO VIEW](#)



Ba Xian Chinese Restaurant

[CLICK TO VIEW](#)