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10

Ba Nian Restaurant
— Dinner Menu 2026 —



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

Tatler

POWER & PURPOSE GENT STYLE DINING HOMES LIFESTYLE CITY GUIDES MORE

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.

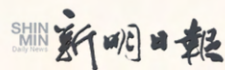
Where 9 Raffles Place, Penthouse, Republic Plaza Tower 1, Singapore

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)

Ba Nian Chinese Restaurant

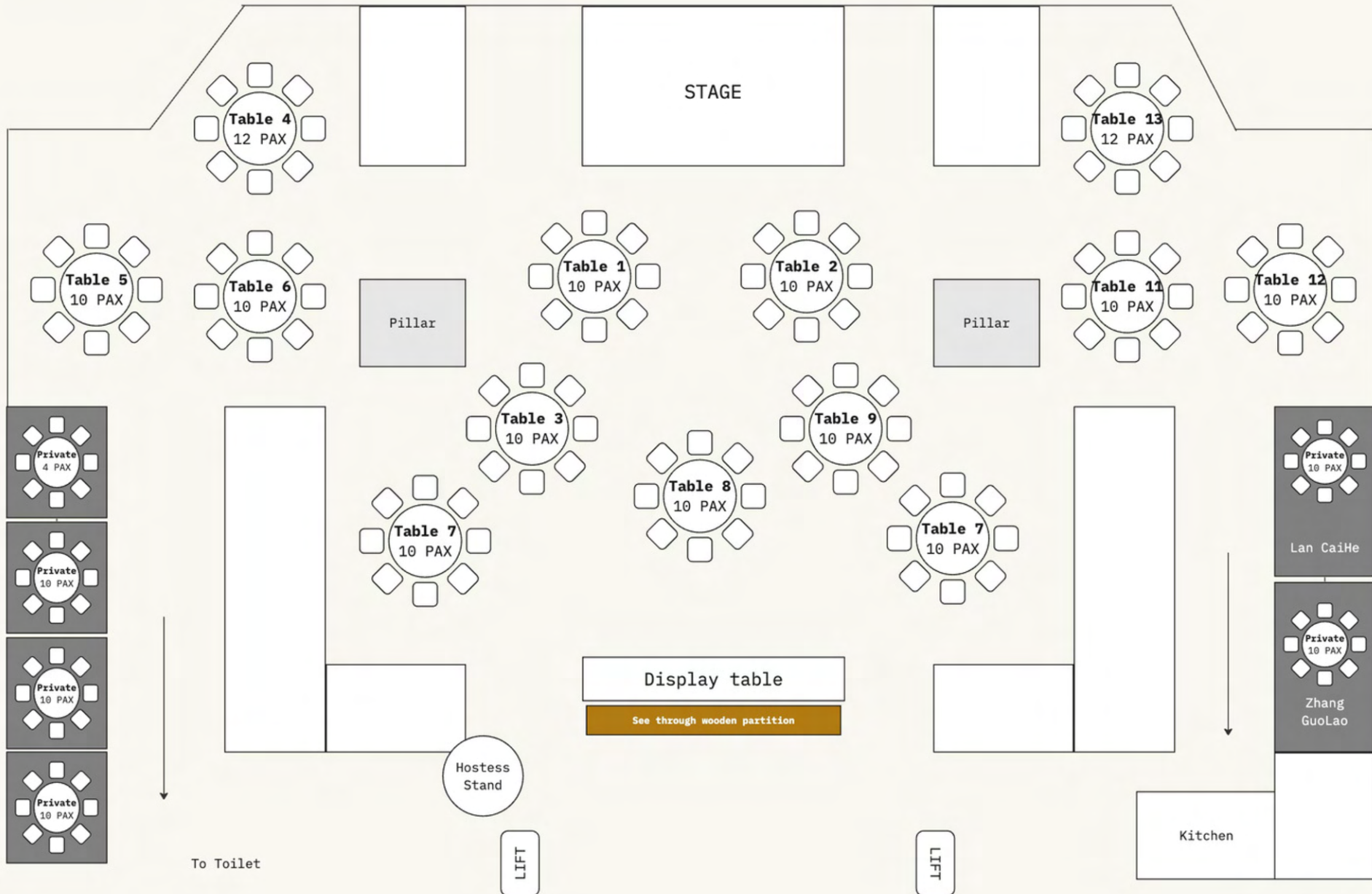
CHINESE CUISINE

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



FLOOR PLAN

TOWER CLUB: Ba Xian Chinese Restaurant





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
and Assorted Diced Seafood, Fresh Matsutake and Egg White

鲍汁焖鹿筋豆腐伴菜苗
STEWED VENISON TENDON
and 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

\$138/PAX
(MINIMUM 2 PERSONS TO ORDER)

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, Chinese Yam and Mushroom

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

辣椒汁蛋清煮龙虾
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

\$158/PAX
(MINIMUM 2 PERSONS TO ORDER)

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

\$188/PAX

(MINIMUM 2 PERSONS TO ORDER)

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

STEAMED 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

\$278/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

\$98/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
and 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

\$118/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:**

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.