

HIGHLIGHTS

**M&C Middle East
Win World Travel Awards**



**JW Marriot Hong Kong
Is Best Employer**



**Copthorne Birmingham
Cycles For Charity**



**CDL Receives Top
Building Award**



**Thumbs Up For
Singapore Kindness Movement**



**Green Gallery At
Singapore Botanic Gardens**



PLUS!



- Miss Tourism Asia 2012 Joins Blood Donation Drive
- Singapore Hosts Earth Hour Awards
- Harbourview Xiamen Staff Goes The Extra Mile

...and more in this issue of Hi Life!

We want to hear from you!

Tell us about your projects, executive appointments, awards and accolades, latest promotions, charity and community outreach programmes, etc.

If you have interesting photos to go along with them, all the better!

Email your stories and pictures to Group Corporate Affairs at hi-life@cdl.com.sg

CDL Unveils Green Gallery At The Singapore Botanic Gardens



(For illustration only) Developed and donated in-kind by CDL, the CDL Green Gallery has the distinction of being Singapore's first zero energy Green Gallery.

A green partnership was formed on 10 May 2013 when CDL and the Singapore Botanic Gardens (SBG) announced their intention to join hands in the building of the new SBG Heritage Museum and CDL Green Gallery.

The SBG Heritage Museum, to be located within the existing Holttum Hall at the garden grounds, will feature interactive exhibits that detail the Garden's rich history. The CDL Green Gallery, to be developed on Holttum Lawn by CDL, will have the distinction of becoming Singapore's first zero energy Green Gallery. Both the museum and gallery will be open to visitors in end-November.

The CDL Green Gallery will also incorporate – for the first time in Singapore – two eco-innovative technologies: a fully-complete prefabricated modular system for quick construction, and the use of Hempcrete (largely made from the hemp plant), a highly durable biomaterial. The Gallery is conceptualised as an extension to the SBG Heritage Museum, and will showcase botanical- and greening-related exhibits, starting with a large scale exhibition on 50 Years of Greening Singapore.

Developed and donated in-kind by CDL, the 314sqm CDL Green Gallery will be Singapore's first zero energy Green Gallery. A key feature of the building is the solar photovoltaic (PV) clad roof panels that are expected to harvest all the energy required for the building's operations. The solar panels are expected to generate an annual energy yield of over 31,000 kWh, which is more than the Gallery's estimated annual energy consumption of about 30,000 kWh/year.

The Hempcrete (largely made from the hemp plant), is a biomaterial made from a mixture of hemp core (shiv), lime binders, and water. The high thermal material is ideal for Singapore's humid climate as it creates good indoor air quality. It is also highly durable, and naturally pest, mould, mildew and fire resistant.

The Building and Construction Authority (BCA) has also accorded the CDL Green Gallery with the BCA Green Mark Platinum status – the highest tier for green buildings in Singapore.

CDL's Head of Corporate Social Responsibility and General Manager (Corporate Affairs), Esther An, said, "Developing green spaces has been our passion for over a decade now. In commemoration of CDL's 50th Anniversary and 50 Years of Greening Singapore this year, this project was a golden opportunity to push the "e-envelope" and create a green masterpiece not only for the community to enjoy but to add another legacy worthy of SBG and Singapore. We hope that this outstanding Gallery with its sustainable infrastructure and nature-related exhibitions will capture the eco-imagination and raise the appreciation of nature amongst the visitors of SBG. "



(For illustration only) The CDL Green Gallery, which will showcase botanical- and greening-related exhibits when it opens, has been awarded the BCA Green Mark Platinum status, the highest tier for green buildings in Singapore.

My Tree House Is World's 1st Green Library For Kids



Guest of Honour Dr Yaacob Ibrahim (centre) with CDL's MD, Mr Kwek Leng Joo (right) and CEO of NLB, Ms Elaine Ng (left), with a group of excited children at the opening of "My Tree House".

CDL, in collaboration with the National Library Board (NLB), co-created a special library that encourages children to explore, discover and challenge their curiosity in learning and caring for the environment.

Mr Kwek Leng Joo, Managing Director, said, "NLB and CDL share a common vision and passion. We tapped on each other's strengths and expertise to create a completely green and innovative library conducive to ignite in young minds, a love for nature. CDL has also brought together 11 other equally like-minded collaborators who have embraced this project with fervour. Being experts in their individual fields, our partners have made invaluable contributions to bring to fruition "My Tree House" – a truly exceptional green showcase for Singapore. As CDL celebrates our 50th Anniversary this year, we take pride as a Singapore-grown company, to be able to make a positive community contribution with sustained impact to the benefit of our nation."

"My Tree House" will serve as a resource centre in facilitating environmental literacy for children. Aptly named after the centrepiece which features a tree house structure constructed with recyclable materials, the library is designed specifically with children in mind. It hopes to cultivate children's interest in environmental conservation through reading, discovering, and engagement in green activities, and nurture them to be environmentally-conscious adults.

Purposefully conceptualised, constructed and operated with environmental sustainability and children in mind, the library is steered by green principles in all facets from design, infrastructure and use of sustainable materials, to collection and programming. Eco-friendly building materials such as energy-efficient LED lighting, refurbished bookshelves and carpets with green properties were used. The canopy of the tree house centrepiece is built and installed with over 3,000 recycled plastic bottles collected from the public, schools and visitors to City Square Mall. For its unique sustainable properties, "My Tree House" has received the BCA Green Mark Platinum Award – the highest tier for green buildings in Singapore.

At "My Tree House", children can learn about the environment through a multi-sensory experience. They can interact with The Knowledge Tree, which is a shadow play wall, to learn about the environment and energy conservation. Budding meteorologists can also discover Singapore's temperature, rainfall and wind speed "live" through The Weather Stump which charts real-time weather information provided by the Meteorological Service Singapore.

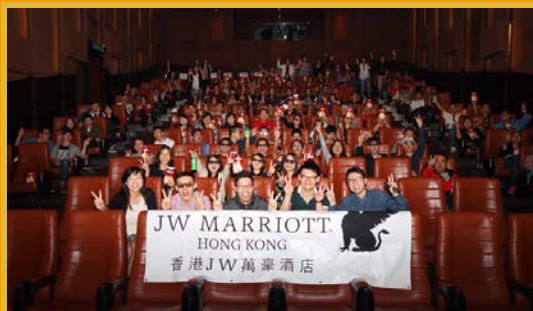
With the green library's collection of 45,000 books, children will have a wider variety of green themed books to borrow and

read. A significant 30% of these books will focus on green topics such as animals, plants, nature, water resources, weather, environment, recycling and climate change. Fiction books including fairytales, fantasy and folklores which are related to the theme of the enchanted forest will make up the other 70% of the collection. Young users can also read green themed eBooks and play educational games through interactive and child-friendly eReading kiosks.



"My Tree House", the World's 1st Green Library for children located at the Central Public Library, was officially opened by Dr Yaacob Ibrahim, Minister for Communications and Information, on 31 May 2013.

JW Marriott Hotel Hong Kong Celebrates Double Wins



Associates from JW Marriott Hotel Hong Kong were treated to the blockbuster movie Iron Man 3 in celebration of winning the Hotel Of The Year award by Marriott International Asia Pacific and being named Aon Hewitt Best Employer in Hong Kong.

JW Marriott Hotel Hong Kong has been ranked number one once again on the prestigious Aon Hewitt Best Employer in Hong Kong list. Held every two years, the award aims to recognise organisations who successfully demonstrate high standards of business and service excellence through effective people management and by continuously inspiring outstanding performance from its employees. This year's award attracted strong interest and entries, and only four other organisations have been included in the esteemed top five. It takes all 750 of our dedicated associates to make us the Aon Hewitt Best Employer in Hong Kong for the second time in a row! A more detailed article is found at the "Getting To Know You" section.

JW Marriott Hotel Hong Kong was also named Hotel of the Year in the luxury category by Marriott International Asia Pacific. To celebrate the two important milestones, the hotel treated 750

of its associates to Iron Man 3 movie during the first week of May plus a line-up of other exciting treats, including special menus at the staff canteen!

Going The Extra Mile

Millennium Harbourview Hotel Xiamen presented Harbour Café Supervisor Yan Fang with the Outstanding Services Experience (OSE) excellent service award. Affectionately known as Yoyo among colleagues, a customer was impressed with her impeccable service attitude as she had voluntarily taken time out of her personal schedule out to deliver two cakes due to a temporary suspension of the café's delivery service.

"This is the first time I had purchased cakes from the Harbour Café and Yoyo has left a good impression on me with her excellent service attitude. Thank you, Yoyo. I can sense her passion and professionalism in her service." – Miss Zhou

Said Simon Jim, General Manager of Millennium Harbourview Hotel Xiamen, "Yoyo has indeed delivered upon our service motto of 'you are the center of the world'. Well done and I hope that she will inspire our colleagues to do the same and bring smiles to our guests."



Earth Hour Singapore Awards



General Manager of Grand Copthorne Waterfront Hotel, Winston Reinboth, receiving the award from CEO of WWF Singapore, Elaine Tan.

Grand Copthorne Waterfront Hotel was honoured with a certificate of participation from WWF (Worldwide Fund for Nature) for hosting the Earth Hour Singapore Awards and Appreciation Ceremony on 14 May. The hotel has pledged to remove shark's fin from all our menus in a concerted bid to preserve the marine ecosystem and at the same time, encourage all diners to do the same.

Selected Financial Results

CDL Hospitality Trusts reported income available for distribution of S\$29.0 million in 1Q2013. Revenue was S\$37.9 million, marginally lower than the S\$38.4 million recorded in 1Q2012, mainly due to lower revenue from the Singapore Hotels. This was mitigated by higher revenue from the overseas properties, including the receipt of a full year's variable income of S\$2.0 million from the Australia Hotels, as well as a S\$1.2 million boost from the recently acquired Angsana Velavaru resort in the Maldives. During the period, CDLHT received a \$1.2 million revenue lift from the acquisition of Angsana Velavaru in the Maldives in end-January. The resort's RevPAR grew 28.5 per cent year-on-year to US\$474 for the two months ended March 31 this year.

Mr Vincent Yeo, CEO of M&C REIT Management Limited, the manager of H-REIT, said, "Our performance this quarter is in line with our earlier guidance of softness in demand compared to the same period last year, due to the absence of the bi-annual Singapore Airshow in February as well as Chinese New Year falling in February this year compared to January last year, which had the effect of disrupting corporate travel to a greater extent than usual. Overall, there continues to be a slowdown in corporate travel and meetings as more companies tighten their travel budgets amidst an uncertain global economic environment. We are pleased that our successful maiden foray into the Maldives during the quarter has contributed positively to the portfolio."

M&C Hotels reported reduced pre-tax profit of £16.9m in the three months to 31 March, although RevPAR rose by 1.6% compared to the same time last year. Revenue and profit was affected by a range of factors, including political and economic challenges in Europe and parts of Asia, harsh weather conditions in the US and Europe and the Group's ongoing refurbishment programme, which saw more than 100,000 room nights removed temporarily from the inventory during the period.

Commenting on the sector outlook, Chairman Kwek Leng Beng said that the world economic and political environment remains volatile, but that M&C's strong financial position enables it to weather market squalls whilst remaining focused on maximising the potential of the Group's asset portfolio.

Hong Leong Finance posted a net profit of \$15.3 million for first quarter 2013. Net interest income/ hiring charges fell by 7.5 per cent to \$36.5 million, as a result of a reduction in the lending spread. Fee and commission income rose 17.2 per cent to \$3.4 million, mainly due to higher fee income from some lending products and from corporate advisory services. Profits from operations before allowances was \$18.3 million for the quarter. Going forward, HLF will focus more on other platforms which are relevant to the customer and his business, like medical and other equipment financing.

Italian Tourism Officials At Millennium Hotel Abu Dhabi



From left, Director of Public Relations & Communications Nevine Albert, Vice President for Unionturismo Italy's Foreign Branch Rocco Luigi Astore, Italy's trade representative for Abu Dhabi Viviana Caponi and, President of the Italian Tourism Association Dr. Adriano Berrino.

Millennium Hotel Abu Dhabi hosted a press conference organised by the Italian Tourism Association. The event was headed by Dr. Adriano Berrino, President of the Association and Italy's trade representative for Abu Dhabi, Viviana Caponi. The event showcased the city of Sardinia, the second largest island located in the Mediterranean Sea off the western coast of Italy. With its pristine and sunny beaches, Sardinia is primed to be the next most sought-after European holiday destination. The event was well-attended by local and foreign media, travel agents and general managers of Sardinia's five-star hotels.

Congratulations

M&C Makes Headway In Middle East



From left, Assistant General Manager Millennium Airport Dubai Eileen Glory, General Manager Millennium Airport Dubai Simon Moore, Vice President Operations of M&C hotels MEA region Moine Kandil, General Manager Grand Millennium Al Wahda Hotel Atef Elias, General Manager Grand Millennium Dubai Peter Mansourian and Hotel Manager Grand Millennium Al Wahda Hotel Marwan Mseikeh.



Muin Serhan, General Manager Millennium Plaza Hotel Dubai receiving the prize for the Best 5-star Business/Corporate Hotel – Gold at the World Travel Awards 2013.

Millennium & Copthorne Hotels and Resorts Middle East & Africa, was a multiple winner at the recent World Travel Awards 2013 held in Dubai.

Millennium Airport Hotel Dubai was awarded 2013 Middle East's Leading Airport Hotel while Grand Millennium Al Wahda and Grand Millennium Dubai were awarded 2013 Abu Dhabi's Leading Luxury City Hotel and 2013 Dubai's Leading Luxury City Hotel respectively. Grand Millennium Al Wahda was also awarded 2013 Abu Dhabi's Leading Services Apartments.

Touted as "The Oscars of the Travel Industry", the event was attended by the industry's elite, including CEOs and Senior Vice Presidents of leading travel companies, government ministers and tourist board chiefs. The World Travel Awards celebrates its 20th Anniversary this year and is acknowledged across the globe as the ultimate travel accolade, celebrating those brands that are pushing the boundaries of industry excellence in product and service.

M&C expanded into the Middle East in 2001 with several management contracts secured in the United Arab Emirates. To date, M&C has 14 hotels in the Middle East.

CDL Receives Top Honours At BCA Awards 2013



Managing Director Mr Kwek Leng Joo accepts the prestigious Quality Excellence Award – Quality Champion (Platinum) from Senior Minister of State for National Development and Trade and Industry, Mr Lee Yi Shyan

At the Building and Construction Authority (BCA) Awards 2013 Ceremony held on 16 May 2013 at Resorts World Sentosa, CDL became the first developer to receive the prestigious Quality Excellence Award – Quality Champion (Platinum) and Construction Productivity Award – Advocates (Platinum).

Further attesting to CDL's sustained commitment and holistic approach towards building excellence, CDL also received a total of 23 corporate and project awards, including five new Green Mark awards, marking the company as the private developer to receive the most number of awards this year. To date, CDL has amassed a portfolio of 67 Green Mark awards – the highest number accorded to a private developer.

As Singapore's property pioneer, City Developments Limited (CDL) has made an indelible impression on the cityscape with numerous award-winning architectural icons over the past 50 years. Beyond stunning architecture, these developments also represent sustainable and innovative design, quality workmanship and buildability.

Since the 1990s, CDL has been shaping Singapore's built environment by driving building excellence across all dimensions within its value chain and the industry. Through various first-of-its-kind initiatives such as the CDL 5-Star Environmental, Health and Safety (EHS) Assessment System and Awards to enhance the environmental performance and promote quality and construction excellence at its project sites, CDL has achieved many industry benchmarks.

In November 2002, CDL was the first property developer in Singapore to receive the Building and Construction Authority's (BCA) Quality Mark certification for high workmanship standards for the 95-unit The Equatorial condominium. Since then, all CDL residential developments have been certified with this seal of quality excellence.

CDL's Managing Director, Mr Kwek Leng Joo, said: "For over a decade, we have harnessed state-of-the-art technology and introduced innovative construction methodology for quality and building excellence at our developments. To drive continual improvement, we work closely with our builders to achieve stringent building quality targets set for each development and have also implemented a rigorous quality management benchmarking system against industry standards. We are indeed honoured to be the first developer to receive the prestigious Quality Champion (Platinum) accolade. We will continue in our strive towards raising workmanship excellence in Singapore, both within our value chain and for the built environment – with the aim of delivering even higher quality products and bringing greater investment value to our homebuyers."



Team CDL pose proudly as they picked up 23 corporate and project awards at the awards ceremony, marking the company as the private developer to receive the most number of awards this year. To date, CDL has amassed a portfolio of 67 Green Mark awards, which is the highest number accorded to a private developer.

CDL Makes Its Mark In The International Sphere With RoSPA 2013 Wins

CDL has won double honours in the RoSPA Awards 2013. The company has been recognised with the RoSPA Gold Medal Award for Occupational Health and Safety, and notably, it was also honoured with the International Dilmun Environmental Award, which makes CDL the first company outside of Europe to win this accolade.

The prestigious awards are given out by the UK-based safety charity, the Royal Society for the Prevention of Accidents (RoSPA).

The RoSPA Gold Medal Award for Occupational Health and Safety, which is under the Achievement Awards category, is given to organisations which have received 5-9 consecutive Gold Awards. CDL was the first Singapore developer to obtain the RoSPA Gold Medal Award in 2010, and with the accolade in Occupational Health and Safety which CDL picked up this year, the Company has amassed a total of 8 consecutive Gold Awards to-date.

On the other hand, the International Dilmun Environmental Award, under the Specialist Awards category, is given to one winner each year, and this recognition for CDL makes it the first time that a winner has been selected outside of Europe, sealing and affirming CDL's excellence in environmental as well as health and safety management.

The award ceremony was held on 15 May 2013, at the Hilton Birmingham Metropole Hotel, National Exhibition Centre. Dating back 57 years, the RoSPA Awards scheme is the largest and longest-running programme of its kind in the UK. It recognises commitment to accident and ill health prevention and is open to businesses and organisations of all types and sizes from across the UK and overseas. The awards scheme not only looks at accident records, but also entrants' overarching health and safety management systems, including practices such as leadership and workforce involvement.

Receiving the Award, CDL's Deputy General Manager, Projects, Kelly Tan, said, "We are extremely elated to be recognised with a double win at the RoSPA Awards 2013. In particular, CDL's win in the International Dilmun Environmental Award represents the first time an organisation has won this award outside of Europe. We are honoured to help place a Singapore company in the international sphere for recognition of good track record in Environment, Health and Safety (EHS) management. CDL has a very strong EHS culture and we are mindful of the need to constantly work with stakeholders and our supply chain to ensure environmentally-friendly and healthy project sites with low accident rates. The awards are made possible because of our like-minded EHS conscious partners and will serve as an encouragement and an affirmation to all of us, that we are moving in the right direction."



CDL was honoured with the International Dilmun Environmental Award at the RoSPA Awards 2013, which makes CDL the first company outside of Europe to win this accolade.

Richfield Hospitality's President's Circle Award Winners



The Crowne Plaza Syracuse General Manager, Robert Pottberg, is pictured with Richfield President, Greg Mount.

Richfield Hospitality, a subsidiary of CITY e-SOLUTIONS LTD, announced the 2012 President's Circle Awards winners at the company's annual meeting held at the Crowne Plaza Melbourne Oceanfront. The award recognises outstanding achievements by hotel teams, general managers, sales managers and revenue managers across the company's portfolio of managed properties.

"2012 was a tremendous year for Richfield, and we felt it was important to recognise the outstanding contributions made by the individuals and teams who are at the forefront of our success," said Greg Mount, President of Richfield Hospitality. He added, "These award winners have met a broad spectrum of challenges, including adjusting to a new management company, repositioning initiatives, rebranding, renovations and sustaining significant marketplace advantages. Their successes in these challenging times are indicative of good things to come in 2013, and we congratulate them all."

Sceptre Hospitality Is America's Top 5000 Fastest Growing Company

Sceptre Hospitality Resources, a subsidiary of CITY e-SOLUTIONS LTD, is proud to be among Inc. 500|5000 fastest-growing private companies in America. Sceptre is proud to be recognised as being amongst some of America's best and fastest growing companies. The Inc. 500|5000 lists the 5,000 fastest-growing private companies in the nation.



It also won the 2012 Silver Adrian Award for the website they designed and built for Revel Resorts (www.revelresorts.com/) in Atlantic City. Since 1957, the Adrian Awards honour outstanding achievements in advertising, public relations and digital marketing in the travel industry. Sceptre Hospitality Resources is the industry leader in maximising revenues for branded and independent hotel and resort properties. It provides a comprehensive overview and measurement of a property's revenue management activities, including e-marketing, sales, room rate and promotions.

St. Regis Singapore's Yan Ting Wins Awards



At the G Restaurant Awards 2013, Yan Ting was awarded two accolades – Award Of Excellence and Best Business Lunch (Asian). The G Restaurant Awards 2013 is presented by The Peak Selections: Gourmet & Travel, a luxury magazine targeted at discerning gourmards and affluent globetrotters. It is published bi-annually by SPH Magazines.

The G Restaurant Awards recognise top-notch restaurants that deliver superb dining experiences. The winners are chosen by an esteemed panel which consists of ambassadors, head honchos and food critics who wined and dined incognito at the different dining establishments.

In 2012, Yan Ting also received an award for Best Business Lunch (Asian).

Princess Terrace Voted 'Top 3 Best Buffet' In Singapore

Princess Terrace edged out fierce competition and emerged as one of the top 3 best buffets in Singapore as voted by the public. This is also the third consecutive year where Princess Terrace has been honoured with the award by AsiaOne's readers, further testifying to its culinary prowess in Penang cuisine.



Marketing Communications Manager for Grand Copthorne Waterfront and Copthorne King's Hotel, Jennifer Yeo, receiving the award on behalf of the hotel.

Sweet Victory



Orchard Hotel Singapore's Pastry Chef Ng Chee Leong helped Singapore win gold recently at the Oceanafest 2013 held in Australia with his award-winning dessert Yuzu-Apple Cheesecake. Organised by the Australian Culinary Federation of Western Australia (ACFWA), the competition aims to assess the culinary skills and abilities of Chefs, Cooks, Pastry Chefs and Apprentices. Team Singapore competed at the 2013 WA Oceanafest comprising of an Appetizer, a Main Course and with Chef Chee Leong as the Dessert in-charge.

To add on to the good news, Chef Chee Leong has been nominated by the students at At-Sunrice to win the At-Sunrice GlobalChef Academy Mentor Chef Award 2013! At-Sunrice GlobalChef Academy will be conferring Chef Chee Leong the Mentor Chef Award. His dedication and efforts in grooming the apprentices have been labelled as first class and are well recognised by both the academy and the students.

"Representing Singapore in this International competition being the only one in charge of the Dessert item is no easy feat. After many long days of preparation, Pastry Chef Chee Leong has done us proud by emerging with a Gold medal. It reflects his passion in creating unique and tasteful desserts for our guests, what better way to round up a sumptuous feast!" said General Manager of Orchard Hotel Andrew Tan.

"I am grateful and honoured for the opportunity to share my award-winning dessert with everyone, from international guests to locals and students," said the youthful-looking Pastry Chef Chee Leong.

In celebration of the double wins, Chef Chee Leong presents his award-winning dessert creation – Yuzu-Apple Cheesecake at Orchard Café! Come savour his celebratory treats at Orchard Café's buffet spread. Make your reservations at 6739 6565 or email orchardcafe.ohs@millenniumhotels.com

Hotel Nikko Hongkong Wins Gold

Hotel Nikko Hongkong's pastry chef Fok Tsz Kit won the Gold Award at the Hong Kong International Culinary Classic 2013 under the category of "U25 – Young Pastry Chefs Chocolate Fragrant Tea Cake". The award is given to talented young chefs under 25 years old. Showcased at HOFEX – the region's leading food and hospitality tradeshow held in May 2013 in Hong Kong, the competition honoured culinary professionals their creativity as well as cooking technique.



President of Hong Kong Bakery and Confectionery Association, Louisa Ho, presenting the U25 – Young Pastry Chefs Chocolate Fragrant Tea Cake Award to Chef Fok Tsz Kit of Hotel Nikko Hongkong. Chef Fok has been with the hotel for three years.

M&C Hotels Receives Trip Advisor's 2013 Certificate Of Excellence



Millennium Seoul Hilton is proud to announce it is the recipient of the 2013 Certificate of Excellence Award from the popular travel website, TripAdvisor.

This prestigious award is given out annually to select businesses that consistently earn high ratings from TripAdvisor travellers. The award places Millennium Seoul Hilton in the top-performing 10% of all businesses worldwide on TripAdvisor.

"We are especially pleased that this award was based on ratings made by the travellers themselves," said Eric Swanson, General Manager of Millennium Seoul Hilton. "It's a testament that we're on the right track, and we will work harder so as to provide top-notch service and accommodations to our guests worldwide."

On the same note, M Hotel Singapore, Orchard Hotel Singapore and Grand Millennium Sukhumvit were also conferred with the

same award.

TripAdvisor is the world's largest travel site that enables travellers to plan their perfect trip. It offers advice from real travellers and a wide variety of travel choices and planning features with links to booking tools. TripAdvisor-branded sites make up the largest travel community in the world, with more than 200 million unique monthly visitors, and over 100 million reviews and opinions. The sites operate in 30 countries worldwide.

Play

Smells Like Team Spirit

On a Saturday morning, the management and staff of Millennium Hotel Abu Dhabi ventured out of the hotel to Corniche Beach for a friendly inter-departmental game of beach volleyball. The event aims to strengthen team spirit within all staff and management in their daily operations.

The gold medal was won by the Food & Beverage teams led by Krishna Kumar, Assistant Restaurant Manager of Citrus Restaurant. The event closed with a friendly match between Department Heads, who were cheered on enthusiastically by their respective teams at the side lines.



Ruprecht Schmitz (extreme right), General Manager of Millennium Hotel Abu Dhabi, and his management team took staff out on a team building exercise at Corniche Beach. From left, Yasitha Wiraj, Milana Pradeep, Jo Marie Anaveso, Else Bangilan, Krishna Kumar, Shrestha Kumar, Leozen Arevalo.

Know Your (Chinese) Cheese



Fu yu (foreground) and nam yu (background)

A famous Singapore food and culinary blog, Makansutra, wrote a piece on the two difference types of fermented soya beancurd – nam yu and fu yu or more popularly known as "Chinese cheese" or "tofu cheese". Chef Lap Fai from Orchard Hotel's Hua Ting Restaurant was invited to give his take on the two type of cheeses.

Although it is dubbed as "Chinese cheese", both nam yu and fu yu does not exactly taste like cheese. It is brinier and nam yu has a more intense flavour when compared with fu yu.

Chef Lap Fai reveals that because of nam yu's intensity in flavour, it is mostly used by the Cantonese for braising meats that have a stronger stench (e.g. pork and mutton) to help mask the smell. He adds that the strong flavour from both the meat and Nam Yu will help to bring a balance, coalescing in a "third" resultant flavour. Dishes of this include lo kai yik (a mix meat, offal and vegetable stew) and braised or fried spare ribs.

The lighter tasting fu yu is often used as a condiment that is eaten with porridge by the Teochews. It can also be eaten with a little sugar sprinkled into fu yu. But apart from eating on its own, it is also used for stir-frying kangkong (a type of leafy vegetable) and lettuce.

Below is the full article originally posted [here](#).

Derby Fiesta At Boulder Colorado

The Millennium Harvest House and Boulder at Colorado held its inaugural Derby Fiesta on 4 May. The event drew inspiration from the Kentucky Derby and Cinco DeMayo, and attracted a strong turnout of hotel guests and community members to its picturesque outdoor gardens where the Derby Fiesta took place.

"Two parties are better than one," said Millennium Group Coordinator and Derby Fiesta creator Melissa Mazany. "The event showcases the creativity and fun Boulder offers to the community. Combining these two essentially unrelated events showcases the unique spirit of Boulder as well as our talented chef's culinary prowess."

Guests indulged in an exotic menu of eclectic cuisine from the south while playing lawn games, giant Jenga, a spirited piñata bash and watching the famous Kentucky Derby on a 12-foot giant screen. A hat decoration contest and a silent auction was also held as part of the fun and games. Auction proceeds go to the non-profit organisation CANTOR (the Community Alliance to Network Thoroughbred Ex-Racehorses) in Colorado.

With the successful close of the Derby Fiesta, the Millennium Harvest House of Boulder has shown that it is able to fuse a strong creative spirit and impeccable hospitality standards to maintain its status as a bedrock of central Colorado culture.



Many guests turned up in various sorts of colourful hat styles in order to win the top prize for the hat decoration contest!

Marriot Associate Appreciation Week

Each year, Marriott International marks the anniversary of its founding, 20 May, by setting aside a week to express appreciation to associates worldwide for their hard work and dedication.

From 13 – 17 May, JW Marriott Hotel Hong Kong celebrated Association Week with an array of exciting activities like fishing and barbeque outing, themed breakfast and lunch as well as egg tart cooking class. Last but not least, a total of 265 associates enjoyed a magical day at the Hong Kong Disneyland on 17 May with their friends and families!



As part of the Marriot Associate Appreciation Week, JW Marriot Hong Kong planned an exciting outing to Disneyland for 265 associates and their family members.

Master Chef Charms Crowds



Chef Ho and Pornsak teamed up to showcase their culinary skills.



Chef Ho and Vivien Lai make their rounds to judge the participants and their culinary master piece.

In conjunction with Mother's Day celebrations, Singapore magazine i-weekly held a cooking contest. Copthorne King's Hotel Master Chef Ho Tien Tsai was invited as a guest judge. He also charmed the crowd with his culinary skills as well as teaming up with MediaCorp artiste Pornsak with a cooking demonstration to showcase.

A Toast To Mum



Chef Ho and Singapore renowned food columnist, Alan Ng, giving a welcome toast to all guests.



A special 7-course menu including, chilled mango pudding and mango beer dessert, was specially created for the event.

Copthorne King's Hotel and Singapore's Chinese daily Lianhe Wanbao collaborated for a special Mother's Day party and the event was met with roaring response from over 350 readers. A special 7-course menu was created by Master Chef Ho Tien Tsai and paired with Taiwanese beer. All the participants walked away with goodie bags from Lianhe Wanbao and a J's Salon voucher. Also up for grabs were free stays and dining prizes sponsored by Copthorne King's Hotel which was won by three lucky readers.

A Tribute To Mothers



钟立辉 将妈妈的三色蒸水蛋“传”给妻子

报道◎张曦娜 摄影◎李白娟

乌节酒店 (Orchard Hotel) 得奖餐馆华厅总厨钟立辉去年在新加坡美食高峰会上荣获“年度亚洲美食最佳厨师奖”，厨艺深受美食界肯定。

外表憨厚，面容微笑的钟立辉来自香港，在本地餐饮业服务多年，拥有近30年厨艺经验，尤其擅长粤菜。

钟立辉原籍中国广东省东北部的梅县，这一带也是客家人的聚居地。钟立辉的母亲钟巧然为传统客家妇女，做得一手好吃的客家菜。钟立辉说：“妈妈手艺不错，她出来的菜都很好吃，朋友们常称赞她会做菜，她也越做越开心，越做越好吃。”

妈妈爱做三色蒸水蛋

回想起来，钟立辉说，自己后来喜欢做菜，还以厨艺作为职业，大概遗传自妈妈天生的好手艺。

钟立辉向来对食材非常重视，但他说，小时候家里没有什么钱，妈妈做的菜，食材一般都相当简单、便宜，但由于妈妈手艺好，做起来都好吃，例如这一道妈妈爱做的“三色蒸水蛋”，是家中几乎每星期都会吃到的菜。

这道菜也是客家及粤菜里既好吃又简单易做的一道菜，所谓三色蛋，指的是鸡蛋、皮蛋和咸蛋，三色蒸水

蛋不但做起来好看，味道更好，而且很有营养，小孩吃起来也很容易入口，食材又便宜，妈妈因此爱做这道菜给全家吃。

钟立辉说，妈妈做这道菜很有心得，蒸出来的三色蛋看起来滑滑的，吃起来嫩嫩的，这是妈妈做的三色蒸水蛋成功之处。这道菜做法简单，但要做得好还真讲求心得，很多人在制作三色蒸水蛋的时候，由于经验不够，或是没有掌握窍门，很容易将三色蛋蒸成蜂窝状，不但不好看，而且使到三色蛋的美味也因此打了折扣。

多年之后，钟立辉自己也掌握了厨艺，这才明白，要将三色蒸水蛋做得滑滑嫩嫩的，炉火的控制很重要。这也是一种经验的累积。

值得一提的是，钟立辉后来教妻子做这道菜，现在三个孩子也都喜欢吃，三色蒸水蛋已经常出现在家里餐桌上。

钟立辉说：“其实许多人小时候都吃过妈妈煮的三色蒸水蛋，我们餐馆有一些客人还爱点这道菜。”

三色蒸水蛋食谱

- 材料：鸡蛋3个、皮蛋1个、咸蛋2个、鸡汤150克
- 调味料：盐适量、糖、鸡粉
- 制作：咸蛋、皮蛋切粒，鸡蛋3个搅匀，加入鸡汤蒸15分钟即可。



华厅总厨钟立辉在本地餐饮业服务多年，拥有近30年厨艺经验，擅长粤菜。

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何添财 名菜“树子蒸鳕鱼” 来自妈妈的味道

报道◎张曦娜 摄影◎严宜融

国教统一酒店 (Cophorne King's Hotel) 中餐馆大厨何添财曾连续多年荣获电视美食节目，或应媒体之邀，现场主讲及示范烹饪活动，拥有不少粉丝。伊所明星主理。

何添财来自台湾，积累了30多年烹饪经验，20余年前来到新加坡，由于做出来的食物美味可口，拥有一批热爱美食的追随者。

他自17岁起在台湾打拼，90年代初来新工作，期间曾到上海工作一段时期，之后再度返回台湾。

何添财在台湾著名风景区阿里山下成长，从童年一直到少年时代，尽管来新加坡已有多年，但何添财乡音未改，对当年阿里山下母亲做的菜肴仍感怀念。

特殊家乡风味的竹笋鸡汤

在何添财的童年时代，家里靠农为生，日子过得并不富裕，平常日子难得有大块肉，除了过年过节，只有在客人登门到访时，才有机会吃到大鱼大肉。

他回忆说：“小时候每当有客人到家里来，妈妈会叫我到屋外去抓鸡，因为在我们农村里，鸡是养在院子里的，白天鸡在院子走动，要吃的时候，也只好追着鸡满园跑，抓到

的鸡捉多了之后，妈妈就会煮来款待客人吃一顿。”

何添财说，80岁的妈妈何刘雅目前住在台湾新竹。在他的记忆里，妈妈做的鸡锅中，有一道非常鲜美好吃的“竹笋炖鸡汤”是他至今难忘的。何添财说，由于妈妈做的竹笋鸡汤是用自己园子里养的鸡炖汤的，加上鸡与竹笋一起炖，十分合味，有一种特殊的家乡风味。但由于新加坡不容易买到新鲜竹笋，因此他平日也难得做这道菜。

暑假的时候，何添财回台湾探望妈妈，在竹笋的季节里，他也会下厨做这道菜来尝尝，怀念一番。

何添财之所以踏入厨师这一行，说起来也和妈妈有关。14岁开始，何添财因为不忍心妈妈每天起早晚睡做家，于是上学之前，每天四五点起床，帮妈妈做全家的早餐，漸漸的，日久有功，还在读书的时候，他已学会煮饭。

他说：“就因为读书成绩不是很好，爸爸曾经让我到田里种菜，但我没读过农书的生活，最后已决定做厨师，因为早在读书时已学会煮饭，进厨房对他说来，已经不是一件陌生的事情。”



何添财以鳕鱼代替鳕鱼，让本地食客有机会品尝竹笋蒸鳕鱼这道菜。

Chefs from Orchard Hotel's Hua Ting and Cophorne King's Hotel's Tien Court were featured in Singapore's Chinese news publication Lianhe Zaobao's Mother's Day special.

Orchard Hotel's Hua Ting Restaurant's Master Chef Chung Lap Fai talked about his mother's favourite dish – braised mian sian (Asian Vermicelli noodles), which often makes him reminisce about his mother's cooking. Another dish close to the chef's heart is the braised whole South Africa abalone with seasonal greens in duck broth, one his mother's favourite dish. The article also talks about the type food that inspires him and how he has successfully 'passed down' his mother's delicious three-colour steam egg dish to his wife who now cooks it for his family.

Cophorne King's Hotel Chef Ho from Tien Court has made several appearances on television programmes and has earned himself several fans. Chef Ho started his career at a tender age of 17 years ago in Taiwan where he was originally from. He came to Singapore 20 years to and has since honed his culinary skills and carved a distinguished career at Tien Court. In the article, he talks about the dishes that his mother loves to cook. One of them is steam cod with bamboo shoots, which he refined the dish to make it more appealing to diners.

A Black And White Affair



Staff and management of Millennium Hotel Abu Dhabi rocked the house at the annual staff party held in May.

Millennium Hotel Abu Dhabi held its annual staff party in early May. Filled with games, fun and excitement, it is the event that everyone looks forward to each year. Themed “Black and White”, it was a night of glamour and glitz where everyone took the opportunity to dress up to the nines, let loose and party. Each year, talented individuals from each department will put up a skit on stage as a show of team work and camaraderie. As guests tucked into the mouth-watering buffet prepared by Executive Italian Chef Carlo Cirone, General Manager Ruprecht Schmitz also presented awards and certificates of appreciation to employees as a token of gratitude for their efforts throughout the year. It was truly an unforgettable evening for all staff and management of the hotel.

Get Fit With Muay Thai

If you are looking for a sport that can help you keep healthy and a clear mind, look no further than Muay Thai, the ultimate sport for fitness and agility. Grand Millennium Sukhumvit and The Antidote Fitness is conducting Muay Thai classes every Sunday through Thursday. Group and one-on-one sessions are available at 500 THB and 1,000 THB respectively per person. Group sessions are held on Thursday from 4pm-5pm.

All classes will be equipped with sandbag, boxing gloves and moving target. Beginner to advance level classes are available. For reservations, please contact The Antidote Fitness at 0 2204 4146 or email antidote@grandmillenniumskv.com.



Party Under The Skies

Beijing Riviera Country Club invited all residents and their families for an outdoor barbeque party at the Riviera East Lake Garden. With delicious steaks grilled with herbs and spices, and a variety of other food served to guests under clear blue skies and hot sunshine, it was the perfect opportunity to catch up with neighbours and friends over good food and drinks.



Residents and guests of Beijing Riviera Country Club had a great time bonding over good food and drinks at the barbeque party hosted by Beijing Riviera Country Club.

Celebrity Spotting



Millennium Harbourview Hotel Xiamen saw a flurry of celebrities and directors in May when they were in town for the movie premiere of "Piano Trojan" in Xiamen Province in China. Pictured from left with the Executive Assistant Manager Michael Chen are movie actors Zhang Mo, Lian Kai, movie directors Zhu Yanping and Lv Zusong. Piano Trojan is the first movie made in Xiamen and premiered in cinemas on 10 May.



Well-known Indian film actor, Daggubati Venkatesh, was in Singapore recently for a family holiday and Orchard Hotel was pleased to host his stay. He was warmly welcomed by Front Office Manager Terence Ng and his guest relations team.



Thailand's most famous hip hop artist Joey Boy (center) recently held a fashion shoot at Grand Millennium Sukhumvit's Tapas Y Vino restaurant for In Style magazine. He is seen pictured with the restaurant's Chef Joan Tanya Dot and Sukrita Chomdhavat, Director of Marketing of Communications of the hotel.

Above: Kamila Krzyzaniak and Karolina Jedrasiewicz. **Left:** Monika Bialkowska and Lana Holloway. **Right:** Sally Farmiloe-Neville and Rose-Marie

Above: Sally Farmiloe-Neville with Adele Bloom of Love And Lilly. **Right:** Diana Marchment and John Altman

LOVELY BUBBLY

What: Sally Farmiloe-Neville's champagne reception, supported by Cetum Cosmetics.
Where: Avista at the Millennium Hotel Mayfair on London's Grosvenor Square.
When: Tuesday April 16.
Who: Sally was joined by friends and family to celebrate her appointment as a patron of Against Breast Cancer.
Lowdown: Guests enjoyed champagne and canapés and also had the chance to buy raffle tickets for some stylish LK Bennett accessories.

Above: Emma Elliott, Joan Hooley and Charlotte Ellis. **Top:** Jeremy Neville and Jade Farmiloe-Neville

Sally Farmiloe-Neville (in white dress), a famous British television actress, held a breast cancer awareness event at Millennium Hotel London Mayfair's Avista Bar. She is a strong supporter breast cancer awareness campaigns and has hosted various events to raise money for this worthwhile cause. Sally is a long-term client of the hotel and has held many charity and social events there. Photos are extracted from OK magazine.

Meals & Deals

Holidays Rewards With M&C Loyalty Club



Discover the world with M&C Loyalty Club, Millennium & Copthorne's global loyalty and hotel rewards programme. From complimentary stays to exclusive privileges and a host of lifestyle treats, we understand the importance of recognising and rewarding our guests. Below are some of the rewards available for now. Book early to avoid disappointment!

Making a trip to London? Enjoy 20% off food and beverages from 1 June - 14 July 2013 when staying at Millennium Gloucester Hotel London Kensington, Millennium Hotel London Knightsbridge or Millennium Hotel London Mayfair.

Guests will receive the discount when ordering a minimum of a main course from room service and certain bars and restaurants. Simply quote 'ME F&B' on check-out to receive the discount. Terms and conditions apply.

From now till 30 June 2013, redeem one free room night at any of our participating hotels in the Middle East and enjoy 20% discount off F&B! The following is a list of the participating properties:

1. Grand Millennium Al Wahda
2. Millennium Hotel Abu Dhabi
3. Grand Millennium Dubai
4. Millennium Plaza Hotel Dubai
5. Copthorne Hotel Dubai
6. Millennium Airport Hotel Dubai
7. Al Jahra Copthorne Hotel & Resort

8. Millennium Resort Mussanah

9. Millennium Hotel Doha

Visit <http://www.mncloyalty.com/offers.html> for a list of participating hotels and rewards now. Terms and conditions apply.

Father's Day Specials

Pay tribute to the special hero in your life this Father's Day. Celebrate this special day with a selection of offerings from our hotel partners.

Grand Copthorne Waterfront Hotel

This Father's Day, Café Brio's will roll out another exciting new buffet spread. Highlights include braised pork knuckle with Chinese spices, pan-seared scallop with roe on tomato, crispy prawn and mango wrapped with filo pastry, Peking duck among many others. End this special occasion on a sweet note with Shanghai pancake, heart-shaped raspberry passion cake and more. All fathers will receive a J's Salon voucher and stand to win attractive prizes such as a 1 year à la carte membership and more.

Priced at \$54 for adults and \$27 for children, from 12pm-4pm. Offer is valid on 16 June only. For reservations, please call 6233 1100 or email fnbrsvns.gcw@millenniumhotels.com. Alternatively, you may wish to [make a reservation online](#).



Copthorne King's Hotel

Give the man of the house a treat at Princess Terrace with double-boiled black chicken with Lingzhi soup, lor bak, clam with ginger, braised pork leg with mushroom, chicken satay, Hokkien prawn mee soup along with 60 other authentic Penang dishes at the buffet line.

Priced at \$48.80 for adults and \$38.80 for children. Offer is valid on 14-16 June. For enquiries and reservations, please call 6318 3168 or email princessterrace@millenniumhotels.com

Celebrate your father's contributions throughout the years with an authentic Chinese spread specially whipped up by Celebrity Master Chef Ho Tien Tsai at Tien Court. Pamper Dad's taste buds with pan-fried prawn pancake, braised shark's fin soup with abalone, sea cucumber and fish maw, crispy-fried chicken with spicy garlic and almond flakes, braised bamboo pith and beancurd sheet with baby cabbage in superior broth and more.

All fathers will also enjoy a complimentary bowl of Buddha Jumps Over The Wall if he dines with three other family members (limited to one bowl per table). Set menus are available from \$58 per person.

Available from 1-16 June. For enquiries and reservations, please call 6318 3193/198 or email tiencourt@millenniumhotels.com



M Hotel

At Café 2000, dad dines for free with every 3 paying adults. To top it off, dad gets a complimentary bottle of Erdinger beer on the house! That's our way to honour all fathers, how about you?

Available on 14-16 June, from 6pm-11pm. Please call Café 2000 at 6500 6112 for reservations.

Orchard Hotel



Honour the biggest hero in your life this Father's Day at The Orchard Café. Free flow of draught beer on 16 June during Sunday Brunch. Orchard Hotel is also offering an exclusive promotion: 4 diners at the price of 3 and win a 3D/2N stay at Copthorne Orchid Hotel Penang plus a \$500 travel voucher. For reservations and information, please call 6739 6565 or email orchardcafe.ohs@millenniumhotels.com

Hua Ting is also offering Father's Day Exquisite Set Menus starting from \$588. For reservations and information, please call 6739 6666 or email huating.ohs@millenniumhotels.com

Fragrant Floral & Tea Leaf Delicacies



Chinese Head Chef So Kei Pak from Hotel Nikko Hongkong's Toh Lee has created a delightful array of floral and tea leaf delicacies. Using edible flowers and tea leaves, these creative dishes are fragrant and refreshing!

Highly recommended floral dishes are the smoked silver cod flavoured with tulip and osmanthus (pictured) and sautéed beef cubes with rose petals and plum sauce. The smoked silver cod exudes a hint of enchantment thanks to the use of tulip and osmanthus in its preparation, while the beef cubes reach new heights of appeal with the addition of rose petals and plum sauce.

For tea leaf specialties, Chef So recommends the steamed fillet of east spotted garoupa with black mushrooms, Jinhua ham and Lung Ching tea leaves in lotus leaf and baked prawns with Da Hung Pao tea and spicy salt.

Toh Lee's Floral and Tea Leaf Delicacies are available until the end of June. For reservations, please call Toh Lee on 2313 4225 or book online at www.hotelnikko.com.hk, or drop by the restaurant on the 2nd floor of Hotel Nikko Hongkong at 72 Mody Road, Tsimshatsui East, Kowloon.

Lobster Indulgence

The Harbourview Hongkong's Harbour Restaurant proudly presents "Lobster Indulgence" Dinner Buffet featuring a wide range of scrumptious lobster delicacies for your enjoyment. Tuck into Lobster Bisque, Steamed Egg with Lobster and Bird's Nest, Cooked-to-order Lobster Congee with Bamboo Pith and Dried Conpoy, Lobster Vol-au-vent with Fennel, Lobster Terrine with White Wine and Rice Paper Roll with Lobster and Crab. What's more, a complimentary dish of Baked Half Lobster with Cheese French Style will be offered to each diner too.

Other recommendations are the sushi and sashimi prepared on-the-spot, cheese counter serving 4 different cheeses and salad bar. These are perfect for diners who desire healthier and lighter dining.

Available from now until 30 June 2013 from 6:30pm to 9:30pm daily. For reservations or enquiries, please call (852) 2802 4284 or drop an e-mail at: fnb@theharbourview.com.hk, or simply drop by the restaurant on the first floor of The Harbourview, 4 Harbour Road, Wanchai, Hong Kong.



Heritage Culinary Delights

Embark on the true blue Singaporean experience and tuck into all your local favourites. Savour iconic local favourites such as Singapore rojak, wok-fried seafood char kway teow, Singapore chilli crab served with deep-fried mantou, deep-fried shrimp paste chicken and many more drool-worthy buffet items on this gastronomic heritage adventure only at Grand Copthorne Waterfront's Café Brio.

The promotion is valid from now till 14 July. For reservations, please call 6233 1100 or email fnbrsvns.gcw@millenniumhotels.com. Alternatively, you may wish to make a reservation online.



Sinfully Good



Sunday Brunch at M Hotel's Café 2000 is definitely worth waking up for. Apart from generous varieties of food offerings at the buffet counters, there will be new additions to the dessert choices. Indulge in the sinfully good chocolate themed desserts and must try hot chocolate drinks include Cinnamon Chocolate, Hazelnut Chocolate and Espresso Chocolate.

Available only on Sundays from 11am-3pm. Please call Café 2000 at 6500 6112 for reservations.

Month Of Forgiveness



Save 50% OFF best available rates during the holy month of Ramadan and Eid Mubarak at Millennium Hotel Sirih Jakarta. Indulge and relax in our comfortable rooms, complete with a choice of a sumptuous dawn meal (sahur) or breakfast and a complimentary broadband internet access.

Valid from now till 31 August 2013. For Enquiries, please call (62-21) 230 3636 ext. 1640 or email: reservations.msj@millenniumhotels.com

White Asparagus Extravaganza



Don't miss the opportunity to savour this seasonal delicacy as it makes a comeback in June at Grand Copthorne Waterfront's Pontini's. Let Chef Daniele Sarno entice your taste buds with slow-poached Boston lobster, grilled white asparagus, pan-seared foie gras, toasted hazelnut, apple balsamic reduction, risotto with white asparagus, poached line caught wild Italian sea bream fillet, white asparagus sautéed "Veraci" clams and more. Available from now till 22 June. For reservations, please call 6233 1100 or email fnbrsvns.gcw@millenniumhotels.com

Lobster King



The 'king of crustacean' takes centre stage once again at JW's California. From 7 to 30 June, diners can expect to indulge in a selection of delicious lobster-inspired dishes, crafted with a contemporary twist by Chef de Cuisine, Jordi Villegas. Available for dinner only. For reservations please call (852) 2810 8366

Grand Copthorne Waterfront Supports Singapore Kindness Movement



General Secretary of SKM Dr. William Wan (fourth from left) held a talk at Grand Copthorne Waterfront Hotel to talk about the importance of kindness at the workplace. He is pictured with the hotel's General Manager Mr Winston Reinboth (in grey jacket) and all HODs in a group photo to commemorate the collaboration between Grand Copthorne Waterfront Hotel and Singapore Kindness Movement.

the hotel's adopted charity.

Grand Copthorne Waterfront Hotel has launched a year-long kindness campaign to support Singapore Kindness Movement's Seed Kindness Fund – a funding platform to motivate and facilitate students with innovative and creative projects that can inspire kindness in Singaporeans. This campaign will be launched on Kindness Day SG (31 May 2013). Employees and patrons can make a contribution through donation boxes placed at the hotel reception and Security Checkpoint (basement 1, Grand Copthorne Waterfront Hotel).

A special kindness cocktail and mocktail created by students of SHATEC Institutes was available exclusively on Kindness Day SG. Priced at \$9.90 nett, all proceeds from the sale of the drinks go to the Singapore Kindness Movement's Seed Kindness Fund,

Stationary Cycling For A Cause

The Copthorne Birmingham organised a charity event to raise funds for the British Heart Foundation. Held in early May, all staff teamed up in pairs and took half hour shifts and rode on the stationary bicycle from 7.00am – 5.30pm. While one did the cycling, the other canvassed for donations from hotel guests, staff, taxi drivers and passer-bys outside the hotel.

General Manager Mat Williams was proud of his staff's achievements. He said, "I just wanted to say a massive thank you to everyone involved in the bike ride yesterday. It was a great effort and a huge success. We rode a total of 178 miles over the 9.5 hour period. In terms of distance travelled, we would have reached Plymouth. We also raised an amazing £307.80. Well done, everyone!"



Staff of Copthorne Birmingham teamed up in pairs for the stationary cycling event organised as part of their year-long fund raising activities for charity.

M&C Queenstown Joins Environmental Fight

Millennium & Copthorne Hotels in Queenstown New Zealand were joined by student volunteers from The American School in Singapore and other local volunteers of the Wakatipu Wilding Conifer Control Group (WCG), to help clear young pine trees from the Ben Lomond Track, a popular Queenstown tourist area incorporating the famous Skyline Gondola.

The volunteer group's primary goal is to help control and contain the spread of wilding conifers within the Queenstown Wakatipu region. If left unmanaged, various conifer species would spread and dominate existing beech forests and native tussock.

Working together as a community, everyone had a good time doing their part for the environment and making new friends at the same time. Future visitors can now enjoy the natural unspoiled landscape in years to come.



Wakatipu Wilding Conifer Control Group is a volunteer organisation focused on protecting the biodiversity and landscape of the Wakatipu for the benefit of residents, users and tourists.



M&C Queenstown staff were joined by student volunteers from The American School in Singapore when they were in town to help cull wilding conifers at Ben Lomond Track, a popular Queenstown tourist spot.

JW Marriot Hong Kong Gives Back To Community

JW Marriot Hong Kong participated in a number of charity events recently. In early May, 30 associates from JW Marriott Hotel Hong Kong and their families participated in the 9th "Water-on-your-back" walkathon 2013 at The Peak organised by A Drop of Life, a non-profit organisation which aims to generate public awareness towards water scarcity issues and also to raise funds for cleaner water in Northwest China. During the 4km trail, participants carried 4.5 litres of bottled water during the walk so that they could experience and also understand the hardship of fetching water faced by people who live in rural villages in China. The charity event ended with attractive lucky draw prizes, including HK\$8,000 dining gift cards sponsored by the hotel.

The hotel raised a total of HK\$3,000 for the victims of the Sichuan Earthquake. The proceeds went to the Yao Ming Foundation, the official NGO partner of Marriott International in China.



Associates from JW Marriot Hong Kong participated in the "Water-on-your-back" walkathon 2013 at The Peak. The charity event aims to raise awareness of water scarcity issues and proceeds will go to bringing clean water to people in Northwest China.

Extending Marriott's continued commitment to serve the local community and also to celebrate Marriott's annual worldwide "Spirit to Serve Our Community Day", 29 associates from the JW Marriott, Renaissance Harbour View, SkyCity Marriott and Courtyard assisted Hong Chi Association in the Cookies Charity Sale held at Tsim Sha Tsui Ferry Pier in May. A total of 117 cans of cookies were sold. All proceeds were donated to Hong Chi Association for their continuous development on training and rehabilitation services for people with intellectual disabilities.

Blood Donation Drive With Miss Tourism Asia 2012



Miss Tourism Asia 2012 Arlin Puspita (center) helps out at the Indonesian Red Cross blood donation drive held at Millennium Hotel Sirih Jakarta.

Millennium Hotel Sirih Jakarta held a blood donation drive as part of its Corporate Social Responsibility programme. Co-organised by the Indonesian Red Cross society, the event was also opened to hotel employees and the public. The hotel was pleased to welcome Miss Tourism Asia Reinita Arlin Puspita, who also assisted in the blood donation process.

The event attracted over 100 blood donors and as a token of appreciation to the donors, the hotel provided some healthy treats for them after the donation process.

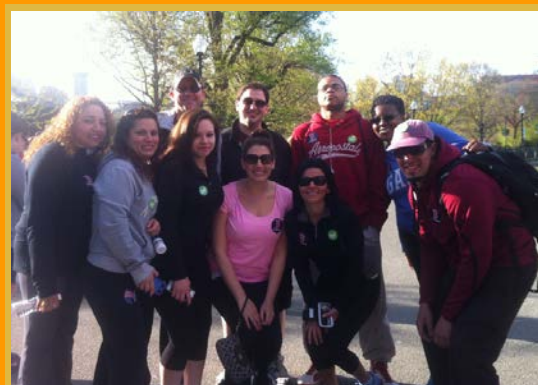
Pop Tops For Charity



Millennium Hotel Durham's front office staff won the inter-department competition to collect the most number of soda can pop tops for charity.

The staff of the Millennium Hotel Durham recently held a competition among departments to see how many soda can pop tops they could collect for the Ronald McDonald House of Durham. Between January to April, the front office staff collected two pounds of pop tops while the restaurant staff collected one pound. Four pounds of pop tops in total were donated to the charity. By recycling the aluminum from the pop tops, the charity house raised \$24,000 by reselling the aluminum.

Walk For Hunger



The Millennium Bostonian Hotel team raised \$500 in pledges for Project Bread's 45th Walk for Hunger event held in early May.

Ten volunteers from the Millennium Bostonian Hotel took part in Project Bread's 45th Walk for Hunger event in early May. The team raised \$500 in pledges for the event. Since 1969, The Walk for Hunger is America's oldest pledge walk event and aims to alleviate hunger in communities across Massachusetts.

Getting to Know You

In each issue, we cast the spotlight on one of the business sectors that make up the global world of the Hong Leong Group



JW Marriott Hotel Hong Kong, one of major properties under M&C Hotels, offers an ideal location for business or leisure travelers set atop the world-famous Pacific Place.



Director of Human Resources Sandra Ng, General Manager Mark Conklin, and Rooms Operation Director Iris Chan celebrate their Best of the Best award.

JW Marriott Hotel Hong Kong Named Best Employer In Hong Kong

JW Marriott Hotel Hong Kong, one of major properties under Millennium & Copthorne Hotels plc, has been ranked number one once again on the prestigious Aon Hewitt Best Employer in Hong Kong list for the second time in a row. This year's award attracted strong interest and entries, and only four other organisations have been included in the esteemed top five. The results were officially announced on 9 May 2013.

Held every two years, the award aims to recognise organisations who successfully demonstrate high standards of business and service excellence through effective people management and by continuously inspiring outstanding performance from its employees. Participants have to undergo intensive preparations and interviews as well as audits conducted by Aon Hewitt, and results are determined by an independent panel of judges. This will be the 7th study conducted by the global human resources consulting and outsourcing business unit of Aon Hewitt.

"This is an award of significance and to do it for a second consecutive time; I would say it exceeded my expectations. It speaks volumes about the quality and commitment of our 750 associates. I think it's a reflection on our management team, and their hands-on support and involvement of our frontline associates.... it's about teamwork, trust and working together; we are all one team." said Mark Conklin, General Manager.

Putting the employees first has been instrumental to the hotel's success and is a sentiment that is reinforced from the very top echelons of the company. Conklin also added that KC Gan, Managing Director of Hong Leong Int. Hong Kong Ltd., has been an instrumental figure to the success. He has a caring attitude towards the associates and embodies the heart and soul of a 750-strong hotel team with his long-term support. He's always done the right thing for the right reason.

In 1996, Hong Leong Group acquired its interest in the hotel. JW Marriott Hotel Hong Kong is located in Pacific Place, an integrated commercial, entertainment and shopping complex on central Hong Kong Island, with convenient access to world-class attractions, cultural landmarks, Hong Kong Convention & Exhibition Centre and the Mass Transit Railway (MTR). The hotel offers 602 elegantly-designed guestrooms and suites, award-winning restaurants, dedicated events and meeting services, and leisure facilities.

The Aon Hewitt Best Employer in Hong Kong in 2011 and 2013 adds to a string of awards that the JW Marriott Hotel Hong Kong has garnered. The property has also been voted Top 25 Business Hotels and Top 10 Conference Hotels 2012 by Smart Travel Asia, Tripadvisor Certificate of Excellence Award 2012, Travel+ 2012 China Travel Awards – Top 15 Ranking Hotels (Best Business Hotel), Travel + Leisure China – 100 Best Hotels in China 2011 and Condé Nast Traveler – Gold List 2011. JW Marriott Hotel Hong Kong was recently named Luxury Hotel of the Year 2012 by Marriott International Asia Pacific.

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