

HIGHLIGHTS

Hong Leong Group Gears Up To Battle Haze



CDL's Vertical Garden: Guinness World Record



CYI's New Energy Buses In Fushan, China



M&C Rebrands Two Properties



Millennium Hongqiao Hotel Shanghai Celebrates Six Years



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...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

M&C Sponsors Singapore's First Iranian Film Festival

Millennium & Copthorne Hotels (M&C) recently sponsored Singapore's first Iranian Film Festival which took place on 19 to 22 June 2014. The festival featured award-winning shows by highly acclaimed directors like Reza Mirkarimi and Bahram Tavakoli.

Held at Great World City, one of Singapore's popular shopping malls, the festival opened with the screening of Oscar Award-winning film, "A Separation", which received an Oscar for best foreign language film at the Academy Awards in 2012. Directed by Asghar Farhadi, "A Separation" is a compelling drama about the dissolution of a marriage.

"We are very honoured to support the first ever Iranian Film Festival. Through this festival, we hope to share with Singapore residents a slice of the rich cultural and artistic cinematography that has captured the world's attention," said Mr Bhupesh Yadav, Chief Business & Administration Officer, Millennium & Copthorne Hotels.

In the foreword of the festival booklet, Mr Chew Tai Soo, Singapore's Ambassador to Iran, explains that the Iranian Film Festival is the first attempt to introduce to the Republic a sample of Iran's cinematic richness.

He said that Iranian Cinema is among the best there is in the world and its films have gained accolades and prizes internationally.

In support of the Iranian Film Festival, M&C also extended discounts to movie goers at its five hotels in Singapore - Grand Copthorne Waterfront, Orchard Hotel Singapore, M Hotel, Studio M and Copthorne King's Hotel.



Photo source from "Iranian Film Festival"

Oscar Award-winning film, "A Separation" was screened at the opening of the Iranian Film Festival sponsored by Millennium & Copthorne Hotels.

Celebrating Queen Elizabeth's Birthday At Millennium Seoul Hilton



Caption: (Left to right) Mr Andrew John White with Mr Deepak Subbiah, Director of Operations at Millennium Seoul Hilton and Mr Jimmy Nyenje Musisi Kabanda. The two Coldstream Guards were at Millennium Seoul Hilton as part of celebrations to mark the Queen of England's Birthday on June 12. Formed to fight against the monarchy during the English civil war, the Coldstream guards now serve as bodyguards to the Queen of England.

Say 'I do' In Style With Grand Millennium Sukhumvit



General Manager, Mr Thomas Christiansen (seated, right), and Director of Marketing Communications, Ms Sukrita Chomdhavat (far right) with the Catering Sales team led by Catering Director Ms Nitnatcha Pacharapongporn (seated, left) at the hotel's booth on the event's opening day.

Couples looking for a stylish wedding venue to were dazzled with Grand Millennium Sukhumvit's showcase at The Wedding Fair 2014. The annual event is the biggest wedding fair in Thailand and was held at Queen Sirikit National Convention Centre on 5 to 8 June. Lovebirds were able to take advantage of an exclusive wedding package and a host of benefits the hotel was offering to those who secured their bookings at the fair.

Jakarta Tempoe Doeloe Food Festival At Millennium Hotel Sirih Jakarta

To celebrate the Jakarta's 487th anniversary, Millennium Hotel Jakarta held a culinary festival with the theme "Jakarta Tempoe Doeloe" which translates into "Jakarta's old days". The culinary festival was held for a week, from 16 to 22 June. The event featured dishes that reflected Jakarta's "indo-dutch" influence and even included some ethnic Betawi dish that proved to be crowd favourites.

Some of the special dishes served at this culinary festival included: Indonesian beef stew Semur Daging, meat and potato pancake Huzarensla, cuttlefish salad Rujak Juhi, beef noodle Soto Betawi, fried meatball bitterballen and much more.

The opening ceremony for this food festival was held on 16 June 2014 at the hotel's Café Sirih and was attended by Promotion Head of the Jakarta Tourism Board Mr Cucu Ahmad Kurnia,, Runner Up of Miss Tourism Indonesia 2013 Ms Tribuana Ardhia Garini, and the hotel's General Manager Mr Manuel Q Mercado.



(Left to right) Mr Manny Q Mercado, General Manager of Millennium Sirih Jakarta , Ms Tribuana Ardhia Garini, Runner Up of Miss Tourism Indonesia 2013, and Mr Cucu Ahmad Kurnia, Promotion Head of the Jakarta Tourism Board cutting the flower garland to mark the start of the Jakarta Tempoe Doeloe Food Festival.



(Extreme left) Jaka Lestari, the hotel's Executive Sous Chef explains the menu that was presented during the food festival.

Showcasing New Zealand's Food And Produce

Millennium Hotels and Resorts, New Zealand once again wowed clients with its "Day Buyers Lunch" in June, by offering up a selection of culinary delights that showcased New Zealand's food and produce.

The highly regarded annual event is New Zealand's only national business tourism event for the MICE industry, allowing international and New Zealand clients to experience the very best of what New Zealand has to offer.

Organised by Ms Alison Smith, Director of Sales, Conference & Incentives and her team, the event was hosted by Millennium & Copthorne General Managers. Each hotel showcased a specialty food, with the selection including Queenstown's Merino Lamb Pies, Beef Wellington, Bay of Islands' Oysters, regional wines and gourmet cheeses.



"Showcasing the food produce from our New Zealand suppliers to international guests made this event even more meaningful to our customer-supplier relationship," said Alison. Guests were then entertained with a fantastic line-up of speakers including Olympic Rowing Gold Medallist Rob Waddell!

Fresh green-lipped mussels was one of New Zealand's specialty dishes that was showcased at the 'Day Buyers Lunch' event.

"We were hosting 450 day buyers from all over the world, so the lunch venue had to be as spectacular as the food, something they'd never seen before. We wanted to create a place where they could sit down together in an inviting environment for a friendly conversation whilst enjoying a menu sampling fresh, locally grown produce." said Alison,



Welcoming guests to Millennium's "Taste of New Zealand" event include from right, M&C New Zealand VP Operations, Karl Luxon; Managing Director BK Chiu; Bidvest's Kay Gray and Brian Rakich. Bidvest is a major wholesale food supplier and distributor in New Zealand.

Fushun City Makes First Large Order Of Buses With China Yuchai Engines



CYI's YC6J gas electric hybrid engine was installed in 600 out of the 800 buses ordered by Fushun City, while the rest run on CYI's liquefied natural gas engines.

Center since mid-2013 to develop and manufacture a full portfolio of gas engines. GYMCL sold approximately 20,000 gas engines in 2012 and 32,400 in 2013.

GYMCL's main production base is in Yulin, Guangxi province, with another facility in Xiamen. Capacity is 600,000 units per year. In 2013, GYMCL sold 500,756 engines.

As a national pilot city for new-energy buses, Fushun City in China's Liaoning Province has recently made its first large purchase of new-energy buses from Zhengzhou Yutong Bus Company.

Out of the 800 new buses ordered, 600 buses were installed with gas-electric hybrid engines from China Yuchai (CYI) with the remaining 200 buses running on CYI's liquefied natural gas engines.

"The introduction of new-energy buses in Fushun shows the determination of the Chinese government to improve the environment through the reduction of harmful emissions. We are receiving increasing demand for our hybrid and natural gas engines to provide solutions for reducing engine emissions and improving fuel efficiency. The selection of our engines by Fushun is an endorsement of our superior design and product quality and we are well positioned to benefit from the expected market expansion of new-energy vehicles," said CYI President Mr Hoh Weng Ming.

CYI launched seven new gas engine models at the start of 2013, for both on-road and off-road applications. The company has been running a new Gas Engine Development

M&C Rebrands Two Properties

Millennium & Copthorne Hotels has recently rebranded two properties - the New World Millennium Hong Kong Hotel, and Grand Millennium Amman in Jordan.



New World Millennium Hong Kong occupies one of the city's choicest locations in Tsim Sha Tsui, undoubtedly the most famous and vibrant district of Hong Kong.

Many of the 463 elegantly appointed rooms and suites at the New World Millennium Hong Kong offer unmatched views of Victoria Harbour.

New World Millennium Hong Kong Hotel (formerly Hotel Nikko Hongkong) was most recently rebranded on 1 July 2014. The announcement was made by the management of the hotel's joint venture owning company, Ferguson Hotel Holdings Limited, which consists of Chow Tai Fook and M&C. Ferguson Hotel Management Limited is the joint venture management company that has been formed consisting of New World Hotels and M&C.

The hotel's rebranding include a phased HKD120 million renovation of the 464-room harbourfront hotel to reinforce its position as one of the leading five-star hotels in the vibrant shopping and commercial centre of Tsim Sha Tsui East. The hotel will remain open to welcome loyal guests and new international visitors while undergoing the enhancements.



The 5-star deluxe Grand Millennium Amman now boasts a new design, lavish furnishings, extended meeting space and a luxury spa.

The hotel also offers seven dining options including all-day dining, specialty restaurants and lobby lounge. Meeting spaces are available such as a grand ballroom and 10 meeting rooms, while recreational facilities include a health club and a rooftop pool.

In the Middle East, Jordan's Millennium Hotel Amman has been rebranded to the five-star deluxe **Grand Millennium Amman**. This follows the successful launch of the hotel in 2012.

Boasting a new redesign by Jordanian Charles Glain and Christopher Guy, a renowned British award-winning international designer, the upgrade includes refurbishing of the interiors, fixtures and furnishings, creating additional meeting and conference facilities, as well as enhancements to the Moroccan Haman and Spa. The property is now in the process of curating new entertainment programme with new promotional packages, supported by a creative marketing campaign.

"The ambition of the Grand Millennium Amman epitomises our plans to manage 50 properties across the region within the next three years with focused management, motivated staff and supportive owners. Ongoing investment is vital to our strategy and we remain committed to our business partners - maximising their return while enhancing the hotel's reputation for creating memorable guest experiences," said Millennium and Copthorne MEA President and CEO, Mr. Ali Hamad Lakhraim Alzaabi.



With technology as a core element of its ethos, Grand Millennium Amman's 178 rooms are equipped with a Room Management System, 40-inch LCD TV's, wireless high-speed Internet access and IP Phones.

Grant Kelley Shares Outlook On Property At REIW Asia 2014 Conference



(Extreme right) City Developments Limited CEO Mr Grant Kelley was invited to speak in a panel discussion "Charting Global Growth and Capturing Opportunities in Asian Real Estate Markets" at Real Estate Investment World Asia 2014 conference. Joining him in the discussion were (from left) Mr Mark Cooper, Editor of AsiaProperty (and panel moderator), Mr Alan Miyasaki, Senior Managing Director of Real Estate for The Blackstone Group, Singapore and Mr Goodwin Gaw, Chairman and Managing Principal of Gaw Capital Partners China.

Enhancements To Millennium Harvest House Boulder

M&C has recently completed the refurbishment of 100 newly refreshed Superior and Deluxe guest rooms and suites at Millennium Harvest House Boulder, a 269-room hotel located on the Boulder Creek path, adjacent to the University of Colorado campus.

A gathering place favoured by many, Coaches Corner which is the hotel's sports bar, is being given a complete top-to-bottom facelift and will welcome 12 brand-new flat screen televisions. The sports bar is expected to be completed by late summer. In addition to the refurbishment throughout the hotel's public spaces and façade, a further investment of over US\$200,000 in technology infrastructure will deliver higher quality, faster Internet to guests.

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"With the renovation of Millennium Harvest House Boulder, we have rejuvenated this quintessentially Colorado hotel in one of the country's most pristine locations. We look forward to welcoming guests as the destination gears up for the summer season," said M&C President, North America, Mr. Matthew T. Mrozinski.



Millennium Harvest House Boulder has recently unveiled 100 refreshed Superior and Deluxe guest rooms and suites.

M&C's Ask Alfred Programme Comes To The US

Millennium & Copthorne's Ask Alfred Children's concierge service will be making its debut at the Group's hotels across the US. The programme which launches on July 10, in conjunction with National Teddy Bear Picnic Day, will be marked with various children's activities in key gateway city hotels in New York, Boston, Chicago and Los Angeles.

Born at Millennium Hotels in the U.K., the program's star namesake Alfred the bear will bring big smiles to the hotels' smallest guests when he makes his debut in the U.S. as part of a custom-designed children's amenity kit in partnership with leading toy company Melissa & Doug® and organic candy maker Surf Sweets®.

For stays from July 10 onwards, the Ask Alfred amenity can be added on to any room booking made at a Millennium hotel in the U.S. for an additional \$15 per child. Kids will enjoy an Ask Alfred cinch backpack filled with goodies including: an exclusive Ask Alfred cuddly Teddy Bear, Surf Sweets natural and organic Gummy Bears, a crayon activity set by Melissa & Doug, Alfred's Lovable Stickables and a set of 12 collectible Color Me postcards featuring Alfred on his travels. Kids are welcome to drop off the postcards at the Concierge desk for complimentary mailing.

Millennium Hotels and Resorts will donate \$2 from each Ask Alfred amenity sold to The Dream Factory, which grants the dreams of critically and chronically ill children. "We are thrilled to introduce Ask Alfred at our U.S. hotels," said Matthew T. Mrozinski, President, North America. "Our hotels are located in some great family friendly destinations so it's only natural that kids begin their vacation memories at our hotels with Ask Alfred."

This summer, guests can take advantage Ask Alfred by adding it on to the Summer FREEdom package available through September 7 with 15 percent off accommodations, up to \$50 food and beverage credit, complimentary privileges such as Internet and breakfast for children ages five and under. With a nod to the program's UK roots, Millennium Hotels and Resorts will be featuring a limited edition British Ask Alfred teddy bear for the program's launch.



China Yuchai To Acquire Full Control of Remanufacturing Joint Venture



Yuchai Remanufacturing factory in Suzhou Industrial Park, China, has a production area of 14,000 square metres for the remanufacturing services of China Yuchai engines and spare parts.

China Yuchai International Limited (CYI) has revealed that its main operating subsidiary, Guangxi Yuchai Machinery Company Limited (GYMCL), has reached an agreement with Caterpillar China Investment to restructure the ownership of its joint venture company – Yuchai Remanufacturing Services (YRC).

Caterpillar China will transfer its entire equity ownership of 49% in YRC to GYMCL. This will bring GYMCL's equity ownership to a total of 100%. As a result, YRC will become a wholly-owned subsidiary of GYMCL, while Caterpillar will continue to offer technological support to further enhance the advantages of remanufacturing within China.

"We look forward to further developing the remanufacturing business as we believe that it provides a sustainable long-term solution to the increasing concerns over environmental pollution in China. Remanufacturing is beneficial to our customers and is an additional service we can offer. We believe that our engine operations and now wholly-owned remanufacturing subsidiary will be able to generate greater synergy and create more value for GYMCL's engine users," said President of China Yuchai Hoh Weng Ming.

The joint venture of YRC was formed between GYMCL and Caterpillar in April 2010, putting into operation in 2011. YRC is engaged in the remanufacturing of diesel engines and components made by both sides.

Orchard Hotel Singapore On TV

Orchard Hotel Singapore has recently made waves in Singapore's media scene, with several of its chefs and products appearing on a variety of TV channels.

Sheng Siong Show

The Hotel's chef Paul Then was invited as a guest on the Sheng Siong Show, a Chinese language television variety show sponsored by local supermarket chain Sheng Siong. On the show, Chef Paul shared three exclusive recipes and also demonstrated his method of cooking Assam Fried Chicken, Nyonya Hokkien Noodles and Pancakes filled with fresh Durian Pengat. This episode was aired on May 17.

Good Morning Singapore

Glutinous Rice Dumplings from the hotel's Hua Ting restaurant were featured on the Chinese language morning show Good Morning Singapore. The award-winning dumplings were featured for a five day period, with the show's presenters talking about the tasty treats.

World This Week

The famous Hua Ting Dumplings also made an appearance on World This Week, Chinese language show that features weird and wonderful things, people and events happening around the world. The episode which aired on June 2 saw Masterchef Lap Fai sharing his secrets on how to cook and wrap the perfect dumpling.

Silver Carnival

Chinese language show Silver Carnival recently featured the Straits Cuisine buffet at the hotel's Orchard Café. Chef Paul was interviewed by the show's hosts and also discussed his favourite dishes which included Braised Beef dish Lembu Redang, Stew chicken dish Ayam Buah Keluak and Udang with Sambal Petai, a dish comprising of stir-fried prawns with Petai Beans.



Masterchef Lap Fai demonstrating on camera how to prepare and wrap Hua Ting's award winning dumplings.

M&C MEA Outlines Strategic Expansion Plans



Mr Naeem Darkzally, Vice President of Sales and Marketing for M&C MEA said the next 12 to 18 months would be an exciting and busy time for the hotel group.

Travel professionals in the Middle East were recently given an overview of what to expect from Millennium & Copthorne Middle East & Africa (M&C MEA) in the next 12-18 months.

The hotel group held a networking event at Millennium Hotel Doha which was attended by over 170 guests from regional travel agencies, sports associations, local businesses and government authorities. Representatives from Copthorne Dubai, Copthorne Sharjah, Millennium Plaza Dubai, Grand Millennium Al Wahda and M&C UK also attended the event.

Speaking at the event, Mr Naeem Darkzally, Vice President of Sales and Marketing for Millennium and Copthorne Middle East & Africa, said the company is going through a busy and exciting time, with an additional 10 hotels opening across the region in the next 12 to 18 months in the UAE, Kuwait and Muscat.

"As part of wider expansion plans the Hotel group will develop 50 properties throughout the region by 2017. The Kingdom of Saudi Arabia will also see 20 hotels open in the coming years," he said.

Currently Millennium and Copthorne Hotels & Resorts operates 17 hotels, with approximately 5,000 rooms across the United Arab Emirates, Kuwait, Jordan, Qatar, Oman and Iraq, with an ambitious expansion plan.

Hong Leong Finance Plays Key Role In SMJ International Holdings Listing

Hong Leong Finance (HLF) has reinforced its status as a Catalyst sponsor of choice by playing a key role in yet another Catalyst Board listing.

SMJ International Holdings is a carpeting company which made its trading debut on the Catalyst Board on June 30. HLF was the Sponsor, Issue Manager and Placement Agent for SMJ's placement exercise.

Mrs Joan Ling-Lau, SVP, Head of Corporate Finance, Hong Leong Finance said: "We are happy to have played a part in the growth of SMJ International as the sponsor for their Catalyst listing. Hong Leong Finance believes in supporting our local SMEs to grow to become the MNCs of tomorrow."



Senior Management from SMJ International Holdings and members of HLF's Corporate Finance Team after SMJ's listing ceremony.

Congratulations

CDL Appoints New Chief Marketing Officer



CDL Chief Marketing Officer Mr. Mark Yip

CDL has appointed Mr. Mark Yip as its Chief Marketing Officer (CMO) with effect from 9 June 2014. As CMO, Mr. Yip will chart and lead CDL's strategy and initiatives for marketing, sales and leasing.

Mr. Yip, 50, has a wealth of experience in management, sales, marketing and operations from a diverse range of industries including property, retail sports and fashion, transport, and supply chain and logistics.

Before joining CDL, Mr. Yip was with Far East Organization (FEO) for about seven years as Deputy Director focusing on planning and directing the company's operations. He was responsible for creating and delivering sales strategies as well as savvy marketing campaigns to meet the evolving aspirations of customers. Mr. Yip was also involved in training, coaching and mentoring programmes.

Prior to joining FEO in 2007, Mr. Yip was the Chief Executive Officer (CEO) of Royal Sporting House, Malaysia and Director of PUMA (a joint-venture between Royal Sporting House and PUMA). Before that, he was the General Manager of ComfortDelGro Bus Pte Ltd. In 2002, he was the Executive Director of Circle Freight, Brunei/Eagle Global Logistics Corporation and concurrently the interim General Manager for the Brunei International Air Cargo Centre.

Mr. Grant L. Kelley, CDL CEO, said, "We welcome Mark to CDL. Mark's appointment will further add value to the management team as CDL continues to grow. Mark is a marketing change agent and brand strategist with strong industry knowledge and a keen pulse on consumer trends. With his in-depth experience and fresh perspectives, he will take CDL's marketing, sales and leasing strategies forward to enhance our competitive advantage and drive revenue growth."

Jeffrey Toh, SVP Corporate & Consumer Business, Hong Leong Finance

Hong Leong Finance (HLF) is pleased to announce the appointment of Mr. Jeffrey Toh Lai Wee as Senior Vice President of HLF Corporate & Consumer Business.

Mr. Toh who holds a degree in Bachelor of Business from Nanyang Technological University of Singapore, joins HLF with 18 years of banking experience. His most recent stint was with DBS Bank Ltd. as Senior Vice President, Regional Office, Small & Medium Enterprise Banking.

"I am very inspired by the breadth and depth of the products that Hong Leong Finance offers, particularly with HLF's SME centres and their expansive reach to serve various SME businesses and the needs of customers. HLF's competitive edge lies in its flexibility to provide customised services, products and solutions that cater to the changing needs of individuals and businesses. My goal is to enhance these services, grow the network, and keep HLF ahead in the competition," said Mr. Toh.

Mr. Toh will oversee Hong Leong Finance's seven SME centres and teams, Marketing Services, as well as HLF Customer Service Centre. He will also be responsible for the day-to-day operations and continued growth of HLF SME business as well as the sales and development of new products.



Orchard Hotel Singapore Featured As A Singapore Top Restaurant 2014 By Wine & Dine Magazine



Hua Ting restaurant has been featured as one of the top restaurants on the Wine and Dine Magazine's Singapore Top Restaurants 2014. Only seven restaurants in Singapore, including Hua Ting, have been awarded this three-star top honour rating this year.

Orchard Hotel's other dining outlets Orchard Café and Noodles also made it to the Singapore Top Restaurants List.

Millennium Hongqiao Hotel Shanghai Receives Ctrip Award



General Manager of Millennium HongQiao Hotel Shanghai, Mr. Rene Teuscher (left) receiving the Most Popular Hotel Award on behalf of the hotel. The award was conferred by Ctrip, a mainland China-focused travel agency group.

TripAdvisor Awards

Millennium Madejski Reading received the 2014 TripAdvisor Certificate of Excellence. This award is given to establishments that consistently achieve outstanding traveller reviews on Tripadvisor.

Millennium Harbourview Hotel Xiamen was awarded the 2014 TripAdvisor Certificate of Excellence. This marks the successive fourth year that the hotel has been honoured with this award.

JW Marriott Hong Kong has been awarded the Certificate of Excellence by TripAdvisor for the fourth consecutive year. The hotel has also conferred the award by DaoDao, TripAdvisor's official Chinese website.

Orchard Hotel Singapore has been awarded the Certificate of Excellence by TripAdvisor.

Grand Millennium Sukhumvit has received a TripAdvisor Certificate of Excellence award 2014. This is the fourth year that the hotel has been awarded this certification.

Millennium HongQiao Hotel Shanghai received the Certificate of Excellence from Tripadvisor for the third time.

David Toh Named WSQ Mentor Chef



Executive Chef David Toh with his "groomed" graduates from Sunrice Global Chef Academy, who have completed their industry attachment at Grand Copthorne Waterfront.

Grand Copthorne Waterfront Executive Chef David Toh was recently awarded the WSQ Mentor Chef award by Singapore Workforce Skills Qualifications (WSQ) at Sunrice Global Chef Academy graduation ceremony. The event was held at Singapore Resorts World Convention Centre.

Chef Toh received the award for his involvement in grooming graduates during the industry attachment at the hotel.

The Academy is an EduTrust certified institute, offering professional programmes in Culinary Arts, Pastry & Bakery and Food & Beverage Management.

The Singapore Workforce Skills Qualifications is a national credentialing system that develops and assesses individuals for key skills required by companies.

Celebrity Spotting



International Model/Actor Maurice Maurer spent the whole of May at the St. Regis Suite in the St. Regis Singapore. Maurice is famous for his role in the horror comedy flick Pee Mak, one of Thailand's highest grossing films.



Japanese Model/Singer Kyary Pamyu Pamyu stayed at Copthorne King's Hotel during the Singapore leg of her Nanda Collection Tour in June. Kyary is commonly known by her nickname "Harajuku Pop Princess".



Millennium Hongqiao recently teamed up with Femina magazine, a publication by Hearst China, to mark the hotel's sixth anniversary. CEO of Hearst China Ms Lena Yang (second from left), Millennium HongQiao Hotel Shanghai's General Manager Mr Rene Teuschher (middle) and Chinese actress Ms Jiang Yu Chen (Third from right) share a toast at the event.

Family Gathering Day with Millennium Sirih Jakarta

As a form of appreciation to all employees, Millennium Hotel Jakarta recently held a Family Gathering Day with the theme, "Together in Harmony" at Taman Safari Indonesia.

More than 900 people attended the outing which is aimed at increasing intimacy and togetherness among employees and their families.

Taman Safari is a safari park that houses a collection of 2,500 animals over an area of 170 hectares. It also contains an amusement park with small rides and special exhibits such as Humboldt Penguins, as well as nocturnal animals, wallabies, kangaroos and crocodiles.



More than 900 staff and their families from Millennium Sirih Jakarta attended the family outing at Taman Safari Indonesia.

Farewell Party For Ambassador of Israel



From left: Mr. Barak Sharabi, Counselor of Commercial Affairs - Israeli embassy; General Manager Mr. Thomas Christiansen; Mr. Eli Gil.

Grand Millennium Sukhumvit recently hosted a farewell party for Mr. Eli Gil, who is the Consul and Head of Administration of the Israel embassy in Thailand.

Organised by the embassy, the party was held at the hotel's popular Spanish Tapas Y Vino where they were met and given a warm reception by the hotel's General Manager, Mr. Thomas Christiansen.

Associates' Appreciation Week At JW Marriott Hong Kong

Associates at JW Marriott Hotel Hong Kong were treated to a week of exciting activities in May as part of the hotel's Associates' Appreciation Week. The event is an annual affair organised by Marriott International to express appreciation for its worldwide family of associates. The hotel's 750 associates took part in activities throughout the week, such as a squid fishing excursion at Sai Kung, a "X-men" movie night and a rice dumpling workshop to celebrate the Dragon Boat Festival. Associates also enjoyed special themed meals in the canteen throughout the week. Twenty-five lucky winners also won fantastic prizes like a weekend hotel stay, Hong Kong Disneyland tickets and specialty cakes from the hotel's Dolce 88 cafe.



Meals & Deals

Seafood Extravaganza At The St. Regis Singapore

Enjoy seafood delights at Brasserie Les Saveurs and Labrezza

Brasserie Les Saveurs

Exclusively on Thursday evenings, Brasserie Les Saveurs presents a grand array of seafood that will delight the most discerning gourmands.

Indulge in a myriad of seafood on ice that includes Freshly Shucked Oysters, Poached Boston Lobster, Clams & Mussels and Poached Sri Lankan Crab and savour a Selection of sashimi and Sushi, Assorted Cold Cuts and cocktails of Tomato Gazpacho Prawn Tataki and Salmon Terrine. Relish in hot selections at the live stations featuring Whole Roasted Salmon, Grilled Tiger Prawns and Baked Seabass and enjoy signatures of Singapore with Chilli Crabs, Black Pepper Crabs and Fish Curry.

For the main event, complement your evening with delectable seafood main courses such as the Wok-fried Blue Crab and Pan-Roasted Norwegian Salmon. Meat-lovers can choose between the Milk-fed Lamb Cutlets or Grilled Australian Striploin and complete the experience with divine desserts and cheeses for a truly extravagant and memorable affair.



The St. Regis Connoisseur Seafood Dinner

Brasserie Les Saveurs, located at lobby level
7 pm to 10 pm, Thursday \$98++ per person.

For enquires and reservations, please call +65 6506 6860 or email bls@stregis.com

LaBrezza



Celebrate Friday evenings with LaBrezza's Mediterranean Seafood Barbecue. Welcome your evening with a medley of fresh seafood on ice like lobsters, mussels, clams, scallops, oysters and prawns before relishing in a char-grilled spread at the poolside barbecue.

Grilled to perfection and prepared a la minute to your preference, indulge in lobsters and prawns with sea bass, sea bream and squid as well as exquisite salmon and tuna kebabs. Complete your gastronomic experience with a selection of hand-crafted sauces; aioli dressing, mint sauce, tangy salsa and barbecue sauce.

Gourmands of fine meats will appreciate the grilled selection of succulent beef sirloin, tender chicken and flavourful lamb chop that is also available.

Elevating your exceptional dinner is an array of antipastis that includes cold cuts, artisan cheeses and freshly baked bread as well

as an assortment of tantalising desserts like Semifreddo, a frozen custard dessert with crunchy mixed nougat, and Tiramisu with Whipped Mascarpone Cheese, Espresso and Ladyfinger Biscuits.

The Mediterranean Seafood Barbecue is available at \$88++ per person every Friday from 7 pm to 10 pm.

For enquires and reservations, please contact LaBrezza at +65 6506 6884, email labrezza@stregis.com or visit <http://www.labrezzarestaurant.com>.

Celebrate Ramadan In Singapore

Orchard Hotel Singapore

The ORCHARD CAFE
Lobby Level

Starting from 4 July 2014

Ramadan

Break fast with our extensive Halal buffet spread featuring Pomegranate Stewed Chicken, Seafood Ravioli with Curry, Butter Lamb Curry, Masala Prawns, Baklava, Gulab Jamun and many more.

Served exclusively during dinner on all Fridays, Saturdays and Sundays in July 2014!

For reservations & information, please call 6739 6565 or email orchardcafe.ohs@millenniumhotels.com

PEOPLE'S CHOICE. 2014
Top 3 Buffet Restaurants

SINGAPORE'S TOP RESTAURANTS WINE & DINE 2014

Epiquean STAR AWARD SINGAPORE 2013
Best Caterer Epiquean Star Award 2013

ORCHARD HOTEL SINGAPORE

442 Orchard Road, Singapore 238879 Tel: (65) 6734 7766 Fax: (65) 6733 5482 Email: enquiry.ohs@millenniumhotels.com

The Mulla Ujama Islam Singapura (MUIS) officially certifies that the Muslim Kitchen at Orchard Hotel prepares food and drinks that are HALAL to Muslims according to Islamic Law.

Facebook: OrchardHotelSingapore, Instagram: @OrchardHotelSingapore, Twitter: @OrchardHotelSG, Fully Wi-Fi Equipped, www.orchardhotel.com.sg

Grand Copthorne Waterfront Hotel



Ramadan at the Waterfront at Café Brio's

18 to 20 July 2014

Ramadan is a special month for Muslims and Grand Copthorne Waterfront is proud to join in the festivities with its very own international halal buffet dinner menu. Dine under the stars and enjoy the charming ambience and the stunning view of the historic Singapore River.

Break fast with scrumptious dishes such as Spicy White Clam with Chilli Padi, Slipper Lobster, Achar Achar and Fresh Barbecued Satay. Classic Singaporean local dishes such as Baked Sambal Stingray, Mee Goreng Mamak, Mutton and Beef Rendang and Ikan Assam Pedas with Eggplant will delight the happy diner. Desserts such as assorted Nyonya Kueh and Bubor Green Bean with Sago provide a sweet end to a sensational meal.

\$55++ per person.

Call 6233 1100 or email dining.gcw@millenniumhotels.com. Alternatively, you may wish to [make a reservation online](#).

Millennium Harbourview Hotel Xiamen Rolls Out New Themed Buffet

Chef David Bai at Millennium Harbourview Hotel Xiamen's Harbour Café has prepared a series of new creative dishes for the different themed dinner buffets. This includes a selection of fresh ingredients, prepared sauces and uniquely cooked dishes, which will give diners an exquisite gourmet experience at the Harbor Café.

Daily Themed Buffet:

Monday: French Feast
Tuesday: Caribbean Delight
Wednesday: Asian Spice Night
Thursday: German Fare
Friday & Saturday: Seafood Fare
Sunday: Continental Delight

Operating Hours:

Breakfast: 6:00am to 10:35am
Lunch: 12:00nn to 2:30pm
Dinner: 6:00pm to 9:30pm
Reservation: +86 592 202 3333-6616



Feast on the delectable dishes including French favourites like Escargots offered at Harbourview Café's Daily dinner buffet.

Tipples And Nibbles At JW Marriott Hong Kong

Four more F&B offerings at JW Marriott Hong Kong

Mövenpick Ice-Cream @ The Lounge



Swiss Mövenpick ice-cream makes its return to The Lounge's lunch, afternoon tea and Sunday brunch buffet menus. Besides offering an assortment of tasty local and international dishes, guests will also be spoiled for choice with a wide selection of refreshing ice-cream flavours like Panna Cotta, Crème Brulee and Espresso Croquant, topped with homemade waffle cones and over 30 types of toppings. Promotion starts from now to 31 August.

Flint And Hendrick's Gin Night

Flint Grill & Bar introduces an all new "Flint and Hendrick's Gin" night every Tuesday, starting from now to September. Experienced mixologist Bryson Rivera is serving up three new cocktails, all showcasing premium Hendrick's Gin as one of the main ingredients. Try Bryson's concoction of Cucumber Land, 1886 and Floral Spiced. Complement the refreshing cocktails with Chef Sven's pairing snacks, which include Gin cured salmon with lime, chilli and tomato; Gazpacho & Hendrick's Air and Arancini – Khao Nuea Op – Thai chilli flavoured beef, risotto and parmesan unami.



Refreshing Summer Belvedere Cocktails



Guests at JW Marriott Hong Kong can look forward to a refreshing summer at the Fish Bar and Pool Lounge with the hotels' new lineup of Belvedere Lemon Tea -inspired cocktails, from now to 31 July. To top it all, guests may also enjoy these fabulous cocktails with Fish Bar's fresh seafood dishes or from the light bites menu.

Yunnan Wild Mushrooms & Summer Truffle

Man Ho's Executive Chinese Chef, Ip Kwok Fai has added a variety of Yunnan mushroom and Summer Truffle dishes to the menu from now to 31 July. Diners may enjoy a selection of delectable delights inspired by these summer ingredients for lunch and dinner. Some of the dishes include Double-Boiled Wild Chicken Soup with Sea Cucumber and Hime-matsutake Mushroom; Sautéed Diced Australian Wagyu Beef with Black Truffle and Stewed Bean Curd with Chanterelle Mushroom.



Cut Your Bill In Half With M&C MENA



Millennium & Copthorne Hotels Middle East and Africa (MEA) has launched its 2014 UAE food and beverage summer campaign with a no-nonsense value-driven promotion valid at all of its eight UAE properties.

Guests at any Millennium & Copthorne hotel in the UAE will be able to take advantage of a 50% cash-back promotion when spending a minimum of AED 300 in any food and beverage outlet in its eight properties located in Abu Dhabi, Dubai and Sharjah, until the 15 September 2014.

Diners will receive an instant cash-back voucher worth 50% of their total food and beverage bill. That can be used against food and beverage, accommodation or even spa treatments, during a subsequent visit to that hotel or another participating Millennium hotel.

“The ‘Cut your bill in half’ promotion will drive F&B revenue to our exciting choice of restaurants with diners receiving an instant cash-back voucher worth 50% of their total food and beverage bill, which they can use during their next visit,” said

Ali Hamad Lakhraim Alzaabi, President & CEO, Millennium and Copthorne Middle East.

“It’s a tried and tested formula and it is a great vehicle for our hotels to encourage repeat business and reward loyal customers, while offering first-time guests the chance to try out different signature dining experiences, or redeem it against their next stay or spa booking,” he added.

For details of the Cut your Bill in Half promotion, please visit www.millenniumdining.com

Mumm Mia At Millennium Al Wadha’s Porta Bello Restaurant



FRIDAY BRUNCH
MUMM MIA!

AED
195

Price is subject to 10% service charge and 6% tourism fee

For reservations, please call:
+971 2 443 9999



GRAND
MILLENNIUM
AL WAHDA

You are the Centre of Our World

Culinary Delights At Grand Copthorne Waterfront

Enjoy new offerings available at Pontini and Café Biro's

Pontini

Summer Delights



23 June to 13 September 2014

This summer, relish refreshing creations at Pontini. Smoked Swordfish Carpaccio with Baby Fennel Salad will get your appetite raring, followed by the Chilled "Datterino" Italian Tomato and Orange Cocktail Soup. Pamper your taste buds with the flavourful Vialone Nano Rice, Celery Root Purée with Italian Green Peas and Home-cured Scottish Salmon Cubes. For the main course choose from Oven-baked Mediterranean Whole Pink Sea Bream with Topinambur Root Vegetables and Italian artichoke, or A Duo of Premium Challand Duck: Sous-vide and Grilled Breast with Truffle Parsnip Purée, Slow-cooked Shredded Leg and Warm Leek Salad. The Lemon-filled Sherbet served with Amaretti Biscuits will cleanse your palate and provide a sweet conclusion to a delectable meal.

3-course set menu \$88.00++ per person
4-course set menu \$108.00++ per person
5-course set menu \$128.00++ per person
6-course set menu \$148.00++ per person
(Minimum 2 persons)

À la carte menu is also available. Call 6233 1100 or email dining.gcw@millenniumhotels.com

Alternatively, you may wish to [make a reservation online](#).

Mediterranean Italian Seafood

14 July to 30 August 2014 Tantalise your palate with the freshest catch from the Mediterranean sea by ordering up a selection of dishes at Pontini. These include Italian "Moscardini" Baby Octopus Salad, New Potatoes, Black Olives and Capers, Grilled Mediterranean Whole Sardine Fish with "Lampascioni" Baby Onion Salad, Capellini, Bottarga, Sea Urchin and Organic Oscietra Caviar and Grilled Fresh Mediterranean Swordfish Fillet, Sicilian-style Fine Vegetables "Caponata" and Corn Lettuce. Desserts of Lime and Ginger Parfait, Raspberry Coulis and Crunchy Tuille or Homemade Italian Polenta Cake, Toffee Sauce and Amaretto Biscuit Crumble will satiate epicurious diners.

Call 6233 1100 or email dining.gcw@millenniumhotels.com.

Alternatively, you may wish to make a reservation [online](#).



Café Brio's

High Tea Barbecue



Every Saturday from 19 July onwards

Café Brio's is offering a High Tea Barbecue on Saturdays, combining mouth-watering barbecue delights with a smorgasbord of Asian and Western high tea favourites. Indulge in Chicken, Beef and Mutton Satay, Otak-otak, Chicken wings, Fried Dough Fritters, Sweet Corn and Tau Pok with Bean Sprouts grilled to perfection. Desserts such as Nyonya Kueh, Oreo Cheesecake, Swiss Roulade, Strawberry Flan and a Chocolate Fondue will bring a delightful close to the experience.

\$38++ per person

Call 6233 1100 or email dining.gcw@millenniumhotels.com.

Alternatively, you may wish to make a reservation [online](#).

Singapore Heritage Cuisine

2 June to 13 July

With its rich multicultural heritage, Singapore is famed for being a melting pot of flavours and cuisines. Relish the authentic flavours of Singapore and indulge in Hainanese Chicken Rice, Wonton Noodles, Wok-fried Chilli Crab with Man Tou, Roti Prata, Wok-fried Seafood, Fried Kway Teow and more. For a sensational finale, tuck into Pandan Kaya Cake, Ice Kachang, Tau Suan and more.

Buffet Lunch

Monday to Sunday

Adult: \$48++ Child: \$24++

Buffet Dinner (savour fresh durians during dinner.)

Monday to Thursday

Adult: \$60++ Child: \$30++

Friday to Sunday Adult: \$70++ Child: \$35++

Call 6233 1100 or email dining.gcw@millenniumhotels.com.

Alternatively, you may wish to [make a reservation online](#).



New Menu



Starting 1 July 2014

Executive Chef David Toh will woo your palate with an exciting new menu at Café Brio's. Indulge in Assorted Japanese Sushi and Sashimi, Homemade Oriental Prawn Cake with Honey Mango Sauce, Pad Thai Noodles, Grilled Norwegian Salmon Steak and more.

Call 6233 1100 or email dining.gcw@millenniumhotels.com.

Alternatively, you may wish to [make a reservation online](#).

Chow Down at Copthorne Kings Hotel

Experience savoury and sweet treats at Copthorne Kings Hotel

Penang Heritage Cuisine at Princess Terrace

Princess Terrace celebrates its 44th anniversary in August.

From 5 to 18 August, immerse yourself in the flavours and textures of authentic Penang favourites such as Sweet and Sour Pork Ribs, Curry Chicken, Grilled Hardtail Fish Stuffed with Chilli, Kapitan Chicken, Foo Yong Crab and Wok-Fried Mee Sua, For a sweet ending, tuck into assorted Nyonya kueh, Peanut Glutinous Rice Dumplings and more.

For reservations, please call 6318 3168 or email princessterrace@millenniumhotels.com



New Prosperity Menus at Tien Court



Usher in Health, Strength and Wealth into your life with superb new set menus at Tien Court. Enjoy delicacies such as Barbecued Beijing Duck, Lobster Salad, Sautéed Fresh Scallop with X.O. Sauce, Crispy-fried King Prawns in Wasabi served on Fresh Fruit Salad, Wok-fried Fine Rice Vermicelli with Stewed Pig's Trotters and more.

Health Set Menu : \$588++ per table of 8 to 10 persons

Strength Set Menu : \$788++ per table of 8 to 10 persons

Wealth Set Menu : \$988++ per table of 8 to 10 persons

Exciting Creations at Starscafé

Now till 30 July 2014

Satiate your inner gourmand with new creations such as Pan-roasted Salmon Fillet, Pan-fried Beef Tenderloin, Melted Tuna on Cheese Bread and more.

Monthly Specials

July: Pan roasted salmon fillet with red wine shallot sauce served with gratinated potatoes, seasonal vegetables and sautéed mushroom- \$30++

August:

Pan fried beef tenderloin topped with crabmeat and béarnaise sauc served with asparagus and pomme rösti -\$35++

September:

Melted tuna on cheese bread served with French fries -\$22++

For enquiries and reservations, please call 6318 3186 or email foodbev.cks@millenniumhotels.com.



Unwind at the connection with new Resident Band, Zac & Kate



Unwind and groove the night away with Alvin and Partner as we spin a series of Mandarin and dialect hits from 6pm to 8.30pm. From 9pm till closing, live music lovers will be enraptured by the international repertoire by our new Resident Band, Zac & Kate. Tuck into Salmon Roulade, Deep-fried Crab Claw and Teriyaki Chicken.

Happy Hours:

Daily from 3pm to 8pm

Special 1-for-1 house pour

Connections Lounge is closed every Sunday for private events.

Hong Leong Group Well Prepared For The Haze



Photo source from Chris McGrath/Getty Images

Singapore's skyline was covered in smoke haze when it hit the country last year.

In view of the upcoming haze that is expected to hit Singapore, Hong Leong Group's various business units and their subsidiaries have implemented measures to ensure the health and safety of staff, guests and stakeholders. The measures are in line with the guidelines by Singapore Ministry of Manpower and National Environment Agency.

Close to 3,500 'N95' masks have been distributed to its five Singapore hotels - **Grand Copthorne Waterfront Hotel, Orchard Hotel, Copthorne King's Hotel, M Hotel and Studio M**. The hotels are also stocking lobby shops with masks for guests, and will update guests of hourly PSI readings via notice boards in the lobby.

At **The St. Regis Singapore**, the hotel ensures that there are sufficient disposable N95 masks for guests and staff, while respirator test fittings are conducted for employees who need to work outdoors. At **W Singapore – Sentosa Cove**, outdoor activities will be suspended if the PSI reaches hazardous levels of above 350. There are

also in-house doctors on standby in case of guests with breathing or medical conditions.

City Developments Limited (CDL), Hong Leong Holdings and other property companies, are monitoring the situation closely and conducting risk assessments, with a view of implementing the necessary Environmental, Health and Safety measures to protect the welfare of their workers at the worksite. For example, CDL has established high buildability targets across all development projects and extensively uses pre-fabricated elements, which allows off-site work to be carried out if necessary, under factory-controlled conditions.

For the Group's construction sites, each contractor has their own in-house haze management plans to protect their employees against the haze effects at workplaces. **Hong Leong Asia's Building Materials Group (BMG)** with operations in Sungei Kadut and Tuas, is encouraging workers to drink more water and seek medical treatment if they feel unwell. Outdoor work will also be minimized if the haze reaches hazardous levels. BMG produces ready mixed concrete and is also the largest producer of precast concrete for housing here in Singapore.

Meanwhile, **Hong Leong Finance** has provided staff with masks and advised those with respiratory problems to seek medical attention. Air purifiers are also deployed at all 28 branches for use to ensure customers' health safety.

CDL Supports Assisi Hospice Charity Fun Day 2014

Since its establishment in 1969, Assisi Hospice has been dedicated to the palliative care of adults and children with life limiting illnesses. Steeped in the intrinsic belief that a hospice is not a place, but rather, a special care that can touch the lives of those inflicted by incurable diseases, Assisi Hospice seeks to help patients live out their lives with dignity and comfort.

To raise funds towards fulfilling its vision, the Charity Fun Day (CFD) was established as an annual tradition. The CFD is organised by Assisi Hospice, with the support of co-organiser CDL and its subsidiary, CBM Pte Ltd. This year's Assisi Hospice Charity Fun Day, held on Sunday, 14 June 2014, marks the 11th time that CDL has participated as the event's co-organiser.

At CDL, there has been a long-established culture of giving to charitable causes financially, in effort and in kind. A long time community partner with Assisi Hospice, CDL has helped to defray some of the operational costs of the CFD as well as rallied its sister companies such as CBM Pte Ltd and its four Singapore hotels, namely Grand Copthorne Waterfront Hotel, M Hotel Singapore, Copthorne King's Hotel Singapore and Orchard Hotel Singapore, to contribute to the event.

These include manning eight stalls at the CFD, providing manpower and expertise for cleaning, security and waste management (through CBM Pte Ltd) as well as sponsorship of gift vouchers for the hourly lucky draws.

At this year's kampong-themed CFD held at St. Joseph's Institution International school grounds, over 250 CDL employees and hotel staff rallied together to operate food and games stalls, stretching some 35 metres, that offered kampong-style snacks and nostalgic games from an era past.

All in all, CDL staff raised close to \$49,000 for the event, through actual day as well as pre-event ticket sales and donations. The event was graced by Guest-of-Honour Madam Halimah Yacob, Speaker of Parliament, accompanied by Assisi Hospice Patron, Madam Ho Ching, and members of Assisi Hospice's senior management team.



CDL staff volunteers in high spirits at the start of the Assisi Hospice Kampong Charity Fun Day.

CDL Strengthens The Case For Sustainability Reporting

CDL has further strengthened the business case for sustainability tracking and reporting, achieving an 18% reduction in carbon emissions in 2013 from baseline year 2007, up from 11% in 2012 and 8% in 2011. Singapore's leading green developer has also attained over S\$30 million worth of estimated reduction in electricity consumption at its 48 Green Mark awarded buildings between 2008 and 2013.

CDL shared these achievements in its 2014 Sustainability Report, "Sustain".

For the third consecutive year, CDL's seventh Sustainability Report obtained the Global Reporting Initiative (GRI)-checked Level A+ using the G3.1 guidelines and the Construction and Real Estate Sector Supplement (CRESS).

The Report was externally verified by an independent Certified Sustainability Assurance Practitioner based on the ISAE3000 Assurance Standard.

In 2012, CDL became the first Singapore developer to receive GRI Level A+. In 2008, it published Singapore's first GRI-checked dedicated social and environmental report.

CDL has also received the United Nations Global Compact's (UNGC) Advanced Level for Communication on Progress (COP), the highest tier of recognition for organisations that disclose their efforts that uphold the UNGC's principles in human rights, labour, environment and anti-corruption. CDL is the only Singapore-listed company to have achieved this status.

Mr. Kwek Leng Joo, CDL Deputy Chairman, said, "CDL has been a firm proponent of sustainability reporting to track, measure and improve on our social and environmental performance. Over the years, we have found that our proactive and pioneering efforts enabled us to enjoy first-mover advantage. Environmental-related regulations that have been progressively mandated for our industry have had little business impact on our operations."

CDL's 2014 Sustainability Report is available at: www.cdl.com.sg/sustainabilityreport2014



Cooking Off For Children

JW Marriott's Flint Grill & Bar recently participated in The Great Chefs of Hong Kong, which is an annual fund raising event for Heep Hong Society, a non-profit organisation that aims to provide professional training and education to children of different abilities and their families.

Representing JW Marriott Hong Kong this year is Flint Grill & Bar's Head Chef Sven Wunram with his signature Iberico Pork Burger.

The event which is in its 22nd year, invites chefs from the city's top food & beverage establishments to showcase their culinary talent at the event and gastronomists are invited to join in for an exciting evening of fine wines and great food.

All proceeds from the event ticket sales are donated to Heep Hong Society.



Head Chef Sven Wunram from JW Marriott Hong Kong's Flint Grill & Bar had a wonderful time with a child from Heep Hong Society in a team decorating contest.

Copthorne Tara Attains ISO 14001 Certification



Copthorne Tara Hotel has successfully been awarded the ISO 14001 certification. This accreditation is an international standard that provides a set of standardized requirements for environmental management systems and it remains a key selling point for the hotel's commercial customers. Attaining this certification also ensures that the organisation's environmental management procedures are appropriate and compliant whilst promoting continued improvement and development within the company.

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

WORLD'S LARGEST VERTICAL GARDEN IN THE LITTLE RED DOT



A natural insulation, Tree House's vertical garden reduces heat absorption and lowers the energy needed to cool indoor spaces.

CDL's Tree House condominium has set a new record for the largest vertical garden in the world.

The stunning 24-storey, 2,289 square-metre vertical garden at Tree House has entered the Guinness World Records. An integral feature of the development's eye-catching façade, the vertical garden has caught the imagination of many within the Upper Bukit Timah and Chestnut Avenue area since its completion in 2013.



Tree House's green features are expected to achieve approximately over S\$500,000 in energy and water savings a year.

Tree House is a joint venture project between City Developments Limited (CDL) and Hong Realty (Private) Limited. Launched in April 2010, the 429-unit Tree House was conceptualised as a green oasis that would complement its lush natural surroundings comprising Dairy Farm Nature Park, Zhenghua Park, Bukit Timah Nature Reserve and Upper Peirce Reservoir.

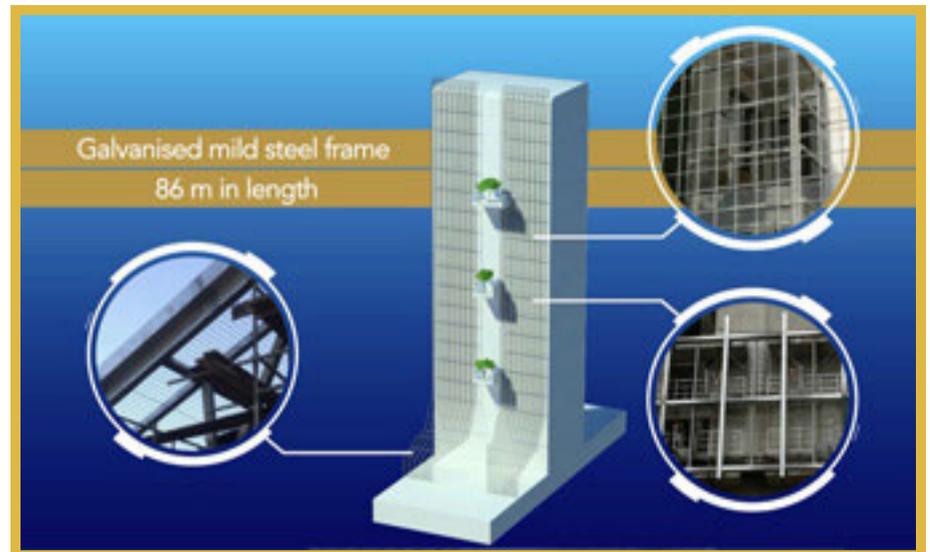
Designed with environmental sustainability in mind, Tree House's vertical garden is more than just a unique architectural feature. A natural insulation, it reduces the estate's carbon footprint by filtering pollutants and carbon dioxide out of the air. The vertical garden helps to lessen heat absorption, thereby lowering the energy required to cool indoor spaces. This is expected to achieve energy savings of between 15% and 30% arising from reduced usage of air-conditioning, or a total of approximately between S\$12,000 and S\$24,000 annually for the 48 west-facing master bedrooms that are insulated by the vertical garden.

Other green features at Tree House include the use of heat-reducing laminated green tinted windows, lifts with Variable Voltage and Variable Frequency motor drive, and sleep mode programming and motion sensors at staircases that will activate lights automatically.

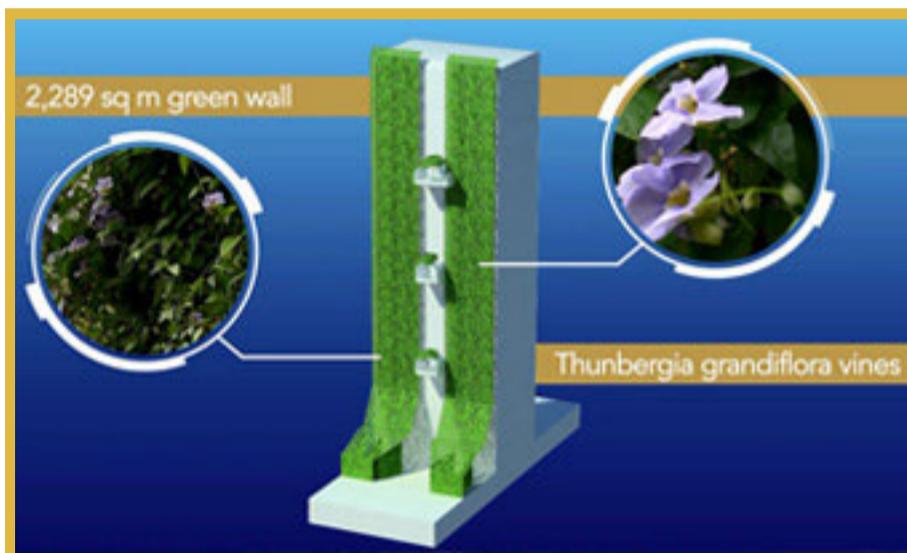
Tree House's various green features are expected to result in energy savings of over 2,400,000 kWh per year and water savings of 30,000 m³ per year, or approximately over S\$500,000 annually.

Mr. Kwek Leng Joo, CDL Deputy Chairman, said, "CDL takes great pride in building developments that leave an indelible impression on the cityscape. We have continuously pushed the boundaries with breakthrough sustainable designs and features as well as state-of-the-art technologies. With the eco-inspired Tree House, CDL has not only created a place where residents are proud to call home but more importantly, a green icon which placed Singapore in the world map."

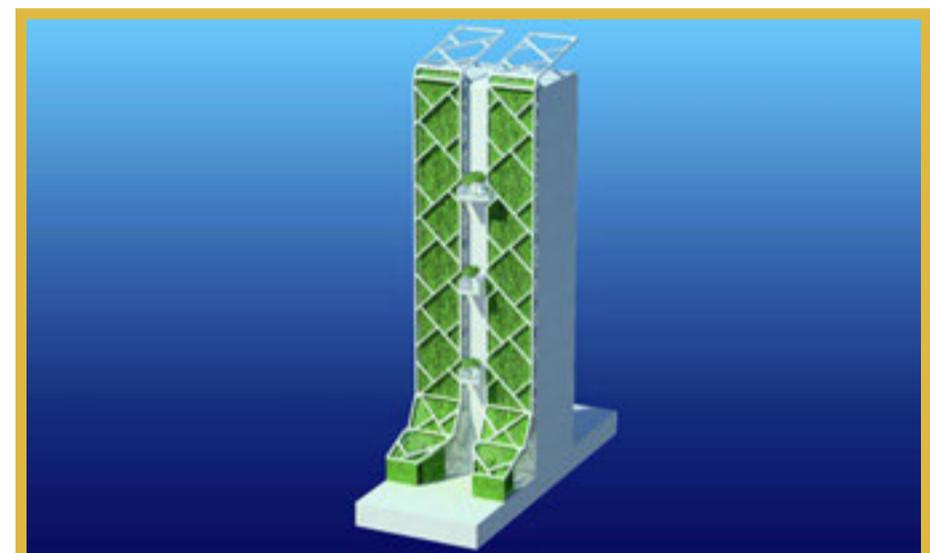
In addition to having entered Guinness World Records, Tree House received top honours in the 'Best Innovative Green Building' category at the MIPIM Asia Awards 2013 which honours outstanding real estate projects in Asia Pacific. Tree House was also conferred the Green Mark Platinum award by the Building and Construction Authority in 2010 and 'Special Award - Best Design for Maintenance' at the National Parks Board's Skyrise Greenery Awards in 2013.



Underlying the expansive greenery of the vertical garden is a galvanised mild steel frame measuring 86 metres long. Platforms and cat ladders were installed behind the vertical garden to facilitate maintenance. From these platforms the planter boxes of the creepers can be easily accessed, enabling ease of maintenance.



Tree House's award-winning vertical garden is made up of lush *Thunbergia grandiflora* vines, which took 14 months to plant and grow.



Giving structure to the largest vertical garden in the world is a modular steel frame that took a year to fabricate and install.

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