

HIGHLIGHTS

CDL Launches Lush Acres



Groundbreaking Of Hong Leong City Centre in Suzhou



Gordon Ramsey At St Regis



Patron Of The Arts Award Event



HLF Hits The Gong With ISOTeam IPO



The Platters & The Drifters At Copthorne King's Hotel



PLUS!



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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

GCW Wows With Flash Mob



GM Winston Reinboth (with striped tie) with the wacky Events and Banquet team.

Grand Copthorne Waterfront Singapore (GCW) recently held "Ombre Weddings At The Waterfront". The event was a resounding success with a turnout of 110 couples. During the bridal show, General Manager Winston L. Reinboth announced once again the removal of shark's fin from all wedding banquet menus in line with the hotel's sustainability vision.

Guests were then treated to a fashion show as models sashayed down the aisle, showing off the latest bridal collection.

Not to be outdone by the models, the Events and Banquet team gamely put on a flash mob and surprised everyone. The team danced to "A Thousand Years" by Christina Perri, "Marry Me" by Bruno Mars and "Gentleman" by PSY.

Check out this Facebook link to view video of the excellent flash mob:

<https://www.facebook.com/photo.php?v=588243144540720&set=vb.180431195328185&type=2&theater>

30-Minute Cooking Workshop With Chef Cheng

Over a 100 participants took part in this workshop, a joint collaboration between Grand Copthorne Waterfront Hotel Singapore and i-Weekly magazine.

Participants were treated to a cooking workshop by the hotel's Senior Sous Chef Cheng Hun Pin and picked up culinary tips on how to whip up a meal in less than 30 minutes! Local actor Zheng Ge Ping also made an appearance and demonstrated his culinary skills to an eager audience.



Singapore actor Zheng Ge Ping (left) showing off his creation.

M&C Rolls Out A Royal Welcome For Prince George

Millions around the world have joined together to welcome the safe arrival of the latest addition to the British Royal Family, Prince George of Cambridge, the son of the Duke and Duchess of Cambridge.

As a gift to the Royal couple, the Chief Concierge for Millennium & Copthorne Hotels, Nic Lander, personally delivered a hamper to them. The hamper contained a number of gifts provided as part of the group's Ask Alfred children's concierge service, including an Ask Alfred teddy bear, as well as a bathrobe and slippers for the young Prince.

To celebrate this spectacular historical occasion, the birth of the third in line to the throne, Millennium & Copthorne Hotels is also offering a special promotion; any child under 8 years old, who shares the Royal baby's date of birth (July 22), will receive a complimentary Ask Alfred Children's Concierge package if they stay with their family at any of the hotels across the UK before 31 December 2013.

The package is available at all 19 Millennium & Copthorne hotels across the UK and children claiming the complimentary package will receive a selection of their own amenities and goodies, including an Ask Alfred teddy bear, slippers and a bathrobe, as well as a delicious ice cream on arrival. Children staying in London will also have the chance to take part in a complimentary photo shoot and will receive a desk portrait taken by a top London photographer.

Once guests have made a booking at the hotel of their choice in the UK, they will need to contact Nic Lander, Chief Concierge, by emailing askalfred@millenniumhotels.co.uk to make sure that the hamper is waiting on arrival!



Standing outside Buckingham Palace; M&C Hotel's Chief Concierge Nic Lander with the special hamper for Prince George.

Millennium Bostonian Celebrates Fourth Of July



A rainy forecast didn't dampen the fun as Millennium Bostonian Hotel celebrated the Fourth of July with a summer barbecue for staff.

For the festivities, Regional General Manager Robert Rivers, along with other members of the Executive Committee took over cooking duties while the human resource team displayed lots of summer themed raffle prizes to be given out to the associates.

From left: Marie Rose Barnatte, Housekeeping; Julio Salazar, Housekeeping; Joan Ferraro, Director of Sales and Marketing; Charlene Graziano, HR Specialist; Jonathan Rodriguez, Valet; Alex Chaharmahalian, Director of Finance; Robert Rivers, Regional General Manager; Ozgen Cevik, Hotel Manager.

Mooncake Making Masterclass By Masterchef Lap Fai

Orchard Hotel Singapore recently held a mooncake making masterclass that was conducted by Masterchef Lap Fai. The award-winning Hua Ting Masterchef demonstrated the art of making snow skin mooncakes, in particular Mini Snow Skin Green Tea with Yolk and Mini Snow Skin Sweet Potato Paste. Participants were also given a chance to put what they learnt to the test.

All participants were treated to Hi-Tea and were given a complimentary box of assorted snow skin mooncakes. Participants also received a customised Hua Ting apron, chef hat specially signed by Masterchef Lap Fai and a S\$50 Hua Ting dining voucher.



Participants learning the finer points of making green tea mooncake.

Orchard Hotel Welcomes Colonel Yu



General Manager Andrew Tan (right) and Executive Assistant Manager Winnie Low (left) touch base with Colonel Yu (centre) from the China Embassy during his visit to Singapore.

Groundbreaking Of Hong Leong City Centre In Suzhou



In his opening speech, CEO of CDL China Mr. Sherman Kwek commented that CDL has been a trendsetter in Singapore's real estate and is committed to achieving outstanding design and environmental sustainability in its business.

China over the past two decades.

HLCC is an eco-friendly integrated development that will boast over 1,700 high-end residential condominiums and SOHO apartments, an office tower, a retail mall, a luxury hotel as well as plenty of green spaces.

In his official opening speech at the ceremony, CEO of CDL China Mr. Sherman Kwek commented that CDL has been a trendsetter in Singapore's real estate business and continues to be committed to achieving outstanding design and environmental sustainability in its business. This project is a reflection of that philosophy.

Chairman of Suzhou Industrial Park Administrative Committee Mr. Yang Zhiping said that Singapore and SIP have been working closely for the past 19 years. He added that with CDL China's HLCC project, it further cements the collaboration of China and Singapore.

The groundbreaking ceremony of Hong Leong City Centre (HLCC) was recently held in Suzhou on 17 July 2013. It took place amidst much aplomb next to the scenic surroundings of the famous Jinji Lake. The event signifies an important milestone for the 400,000 square metre green complex project of CDL China, the China property arm of City Developments Limited (CDL).

The site which is located in the heart of Suzhou Industrial Park's Central Business District and in the vicinity of other sizable commercial projects by international developers, boasts unobstructed views of Jinji Lake to its south. A major subway line to the north of the site has commenced operation, further enhancing the appeal of this plum location.

Suzhou is traditionally best known for its classical landscape garden design and water canals. Located 80 kilometres to the west of Shanghai, Suzhou Industrial Park (SIP) was established in February 1994 as a joint development between Singapore and China. It has since become the largest economic and technological collaboration between the two countries. SIP has also blossomed into one of the most important and successful industrial parks in



The groundbreaking ceremony of Hong Leong City Centre in Suzhou took place amidst much aplomb and celebrations.

Lush Acres Opens To Robust Response

CDL's newest residential project, the Lush Acres Executive Condominium (EC), received a rousing response as it opened for eligible buyers to submit their E-Applications on 13 July 2013. In the opening weekend alone, the project was oversubscribed by about 1.6 times.

The applications closed on 21 July 2013 and bookings will be conducted on 17 August 2013.

Located along Fernvale Close, and nestled in the Sengkang township, the 380-unit Lush Acres is located just a short walk to the Layar LRT Station. The exclusive development is surrounded by a comprehensive public transport network, an array of amenities and educational institutions – which is an enticing option for homebuyers in search of an exclusive sanctuary, yet with unparalleled amenities right at their doorstep.

Spread across an area of over 150,000 square feet, Lush Acres – a Building and Construction Authority (BCA) Green Mark Platinum development – will house four towers of up to 25 storeys high within its verdant grounds. With its low density build-up, the development's design is poised to stand out for its luxury of space.

Lush Acres offers a collection of contemporary 3 to 5-bedroom apartments, with suite and premium options for select units. Sizes start from 915 sq ft for a 3-bedroom apartment up to 1,722 sq ft for a 5-bedroom unit.

The unique features within Lush Acres are also an attraction. Besides its low density build up, there is also an option of a distinctive Balcony Entrance concept which mirrors the entrance experience of landed living and offers a unique facade design. The Agri-Cube Hydroponic Farm – the first-of-its-kind in Singapore and the region – is another distinguishing feature. It is suitable for growing temperate-climate crops such as Italian parsley, peppermint and sweet basil, and will help create a new dimension of community gardening through green technology and smart usage of spaces, facilitating community bonding among residents.

Lush Acres is set within an exclusive residential enclave surrounded by private condominiums. Recently, two hotly contested private residential land sites in the area were sold at significantly higher prices, reflecting the appreciating value of land in this locale, which is likely to result in higher selling prices for these upcoming new private condominiums. Eligible buyers will stand to benefit from the attractive and affordable pricing for Lush Acres EC. The last EC launched in this vicinity was also recently sold out, affirming this location as a hotspot for EC buyers.

Mr. Chia Ngiang Hong, CDL's Group General Manager, said: "Sengkang is poised to develop into a vibrant, exciting locale to live and play in, as part of the Government's 'Punggol 21' vision. Given the popularity of ECs in Singapore and Lush Acres' convenient access to the nearby Layar LRT Station, together with the exclusivity that it affords and abundant amenities within close reach, CDL expects this EC to be well received as it will be competitively priced with affordability in mind."

This development is CDL's sixth EC project, after The Florida, Nuovo, The Esparis, Blossom Residences and The Rainforest. CDL is also familiar with the Sengkang area, having launched H₂O Residences in 2011, a 521-unit private condominium located next to Layar LRT Station, which is 95% sold to date.



Lush Acres, CDL's latest 380-unit Executive Condominium nestled in the Sengkang township, is an exclusive sanctuary which offers residents an array of amenities and conveniences at their doorstep.



Wind down in style at Lush Acres' thematic recreational facilities such as the Green Lounge located just by the poolside.

Hong Leong Finance Is Set To Sponsor More SMEs On Catalist

Hong Leong Finance (HLF) is all set to bring more names of small and medium enterprises (SMEs) onto the Singapore Catalist board for them to raise funds for growth.

"Sustainable long-term business growth has been one of the top issues faced by SMEs. In recent times, securing funding has become more crucial for SMEs, especially in the current challenging economic climate," said President of HLF Ian Macdonald.

He added that the group has observed a keener interest among SMEs in seeking a listing on the junior board.

"Launching an IPO (initial public offering) is one avenue SMEs can raise funds and we are already seeing many SMEs approaching us for our assistance and expertise in helping them attain a Catalist board listing," he said.

HLF is ready to sponsor more SMEs which view listing on the second board as a way to expand and take their business to the next level, he added.

HLF attained its Catalist board sponsorship status last year, and aims to be one of the major sponsors for Catalist listings.

Its maiden sponsorship was for estate maintenance company ISOTeam's S\$5.3 million which recently debuted in July this year.

"Many investors see investment merits in Catalist IPOs, which are typically young companies with good growth potential," said Mr Macdonald.

"As long as the stock market continues to see strong investor interest, we believe the momentum to seek a Catalist listing will continue to grow."

Joan Ling, HLF Head of Corporate Finance agrees. In a recent television interview with the Business News Bulletin of Channel NewsAsia, she noted that there has been a sudden surge of companies moving from the Catalist board up to the Mainboard especially during the month of June.

"June is typically an active market for IPOs. That's because most companies have their financial year end in December 31, and their accounts are only valid for six months up to the end of June," she said.

"There were nine companies that went up to the Mainboard and because of that, I think it does encourage companies that were standing by the wings to come in, and go on this Catalist wagon," she added.



Hong Leong Finance celebrates the successful listing of ISOTeam. (From L-R) Mr Lawrence Wong, Head of Listings at SGX; Mr Danny Foo, Executive Director of ISOTeam Ltd.; David Ng, Executive Chairman of ISOTeam Ltd; Mr Ian Macdonald, President of HLF; Mr Anthony Ng, Executive Director and CEO of ISOTeam Ltd. (partly hidden).



Screengrab of Mrs. Joan Ling, HLF Head of Corporate Finance in an interview with Business News Bulletin of Channel NewsAsia.

Orchard Hotel Singapore Tackles Food Wastage

The abundance of food in Singapore has led to the problem of food wastage, with a new record set last year when 703,200 tonnes were chucked away. It is a 26 per cent spike from the 558,900 tonnes thrown out in 2007, according to figures from the National Environment Agency. To tackle this problem, many food outlets have taken to donating leftovers, selling them cheap or simply giving excess food to staff.

In a recent interview with The Straits Times, Singapore's leading English newspaper, Orchard Hotel's General Manager Andrew Tan spoke about this problem that many hotels face. He acknowledges that there are two kinds of food waste: the avoidable and unavoidable.

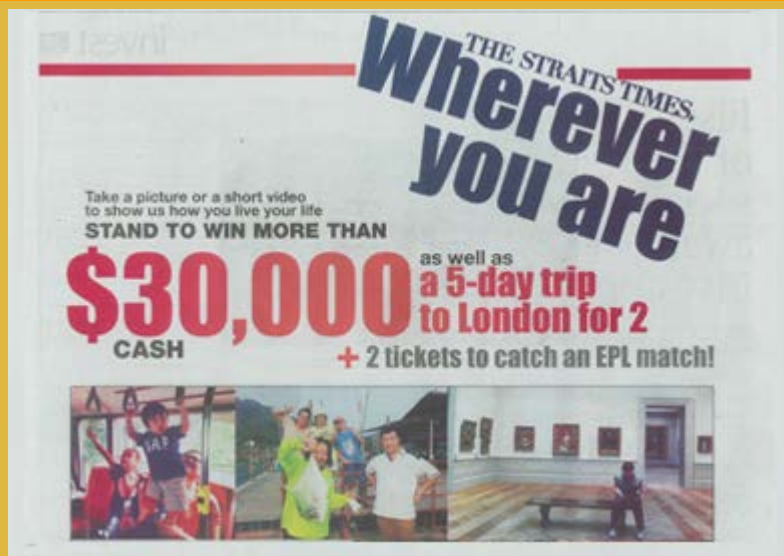
"Avoidable waste includes kitchen preparation work and waste from guests. About 3 to 5 per cent of leftovers have to be discarded and categorised as unavoidable waste, due to sanitisation and hygiene guidelines," he said.

To reduce food wastage, Orchard Hotel uses meat trimmings for stocks and sauces. At its buffets, smaller plates are laid out for guests and live kitchen stations, where chefs cook dishes a la minute, allow them to portion out the food.



GM Andrew Tan being interviewed.

M&C Partners The Straits Times



Millennium & Copthorne Hotels has partnered The Straits Times, Singapore's leading English newspaper in an innovative contest, where readers stand to win a pair of match tickets to watch Chelsea Football Club play Manchester City on October 27. Named "The Straits Times, Wherever You Are" contest, readers are invited to share snippets of their lives through a photo or a short video.

The contest will run till August 23 where a grand prize winner will be selected. In addition to the pair of match tickets, the winner will also receive air tickets to London and S\$3,000. M&C will be sponsoring a five-night stay at Millennium Gloucester Hotel.

Readers are invited to share snippets of their lives through a photo or a short video in "The Straits Times, Wherever You Are" contest.

Congratulations

Hong Leong Group Champions The Arts



Mr. Kingston Kwek (left) smiling with pride as he received the Distinguished Patron of the Arts Award on behalf of Hong Leong Foundation from Mr. Lawrence Wong, Singapore Acting Minister for Culture, Community and Youth (right).

Hong Leong Group has once again made an impressive mark in the arts circle in Singapore with **Hong Leong Foundation**, **City Developments Limited**, **W Singapore – Sentosa Cove**, and **Hong Leong Holdings**.

At the recent Patron of the Arts Award by the Singapore National Arts Council, both **Hong Leong Foundation** and **City Developments Limited** (CDL) received the Distinguished Patron of the Arts Award, the highest recognition accorded to arts patrons for contributions S\$1,500,000 and above made in one year, or within five years from 2006 onwards.

Hong Leong Foundation, the charity arm of Hong Leong Group Singapore, was established 33 years ago in 1980 to drive the Group's philosophy that corporations should give back by paying it forward. It has never looked back since, especially in the arts arena where its goal is to encourage the proliferation of local arts and culture, and extend Singapore's creative horizons.

This is the seventh consecutive year that the Foundation has been recognised as a Distinguished Patron since 2007. Mr. Kingston Kwek, the younger son of Hong Leong Group Executive Chairman Mr. Kwek Leng Beng, received the distinguished award on behalf of the Foundation from Mr. Lawrence Wong, Singapore Acting Minister for Culture, Community and Youth.

Nurturing creative expressions and cultivating talent amongst youths to foster greater appreciation and recognition for the local arts scene is a cornerstone of CDL's Corporate Social Responsibility (CSR) commitment. Over the last decade, CDL has organised successful nation-wide arts initiatives such as the CDL Singapore Sculpture Award and the CDL Singapore Young Photographer Award to discover and develop creative talent in sculpture and photography.

This is the third consecutive year that CDL has been honoured with the Distinguished Patron of the Arts Award. CDL's Head of CSR, Ms. Esther An, was presented with the award by Mr. Wong.

Both **W Singapore – Sentosa Cove** and **Hong Leong Holdings** also made their presence known at the event.

Since its official opening last year, W Singapore – Sentosa Cove received its first-ever arts recognition as an Associate of the Arts for its contribution to Singapore-based professional theatre group, Singapore Repertory Theatre.

Hong Leong Holdings received the Supporter of the Arts Award for its sustained contribution to the Singapore Symphony Orchestra.

Some 350 individuals and organisations were recognised for their generous contributions to the arts scene at the awards ceremony. The awardees contributed a total of S\$35.3 million to the arts last year, a 13 percent increase from 2012's S\$31.2 million.



CDL Head of CSR, Ms. Esther An, beams with joy as she received the Distinguished Patron of the Arts Award for CDL from Mr. Lawrence Wong.

Hong Leong Asia On The Move



Hoh Weng Ming, President, China Yuchai

Mr. Hoh Weng Ming possesses more than 25 years of accounting and financial management experience with extensive regional exposure. He has previously held various positions of responsibility within China Yuchai (CYI) including Financial Controller, Chief Financial Officer and acting President.

Mr. Hoh has been a Director of CYI since November 11, 2011 when he was appointed Chief Financial Officer of Hong Leong Asia Ltd (HLA). Mr. Hoh will relinquish his position as CFO of HLA to assume the Presidency of China Yuchai.

CYI is the New York-listed subsidiary of Hong Leong Asia.

Mr. Hoh has a Bachelor of Commerce Degree in Accountancy and an M.B.A. degree. He is a Chartered Accountant in New Zealand and Malaysia, and a Fellow Member of the Hong Kong Institute of Certified Public Accountants.

The Board of Directors warmly welcomes Weng Ming back as President of the Company and believes that his extensive and varied China experience as well as deep familiarity with China Yuchai's operations will benefit the Company greatly.



Goh Cher Shua, CFO, Hong Leong Asia

Mr Goh Cher Shua has more than 30 years of working experience in accounting and financial management positions. He has held senior management positions in local and multinational companies including Amara Holdings Ltd, China Printing & Dyeing Holding Limited, Yeo Hiap Seng Ltd, Superior Multi-Packaging Ltd, ST Engineering Ltd and Matsushita Electronics (S) Pte Ltd.

Mr Goh holds a Bachelor of Accountancy degree from the National University of Singapore and a Master of Business Administration jointly issued by the University of Wales, Bangor and the Manchester Business School in the United Kingdom. He is a fellow of the Institute of Singapore Chartered Accountants.

The Board of Hong Leong Asia welcomes Mr Goh to the Company, and is confident that with his wealth of experience, he will play a key role in the strategic direction of the Group through his oversight and management of the financial function of the Group.

Romancing Los Angeles

Millennium Biltmore Hotel Los Angeles is once again the “Winner: Most Romantic Hotel” and “Winner: Best Private Event Venue” in downtown Los Angeles based on the 2013 Best of Downtown Readers Choice annual awards in Los Angeles Downtown News.

The latest awards are featured in the July 15 issue of the weekly newspaper. Some 150,000 readers of LA Downtown News have helped define what is best about downtown Los Angeles since 1972 because they know their home town best, and the Biltmore consistently comes out on top, surpassing a half-dozen of its top competitors in the city.

Millennium Biltmore Hotel Los Angeles turns 90 this year.



The historic Millennium Biltmore's Club One-Bedroom Suites is the epitome of romance complete with a small foyer and large parlor with sofa and arm chairs, ranging from 770 to 910 square feet.

More M&C Hotels Win Stamp Of Excellence: TripAdvisor 2013

More M&C hotels are on its way to receiving the Certificate of Excellence Award 2013 from TripAdvisor, reflecting the global hotelier's hospitality excellence and commitment to its guests.

ONE UN New York received the award for the first time in the hotel's history, drawing praise from General Manager Paul Wong for the hotel's front office team for truly embracing "the new era at a legendary address."

Big kudos also goes to **Copthorne Sheffield** that is recognised for its dedication and passion while providing consistent personal service to its guests.

On the other hand, this is the second year **Millennium HongQiao Shanghai** has received the award since 2012, a reflection of its continuing standards of service excellence.

The attention to detail and personalised service has also earned **Millennium Hotel Abu Dhabi** the mark of excellence again. General Manager Ruprecht Schmitz and his team are always raising their standards and striving to exceed expectations.



Guest Relations Managers, Tatiana Bermeo and Aliona Bugaeva proudly holding the Certificate of Excellence Award, a first for ONE UN New York.



This is the second year Millennium Hongqiao has received the award since 2012.



Copthorne Sheffield is a reflection of its continuing standards of service excellence.



The Certificate of Excellence is a testament to General Manager Ruprecht Schmitz (middle in grey suit) and his team's hard work.

St. Regis Singapore Is Asia's Top City Hotel



From now till August 31, indulge in a celebratory package and get a complimentary upgrade to the Grand Deluxe Double Room for S\$650++.

The St. Regis Singapore has been honoured by readers of Travel + Leisure in the 18th Annual 2013 World's Best Awards in the category of Top City Hotels in Asia.

"The annual Travel + Leisure World's Best Awards is a showcase of more than 500 hotels in the world which embodies excellence in service and experience. We are very honoured to be one of the only two hotels in Singapore to be associated with this prestigious list," said Ms. Cheryl Ong, Director of Sales and Marketing of The St. Regis Singapore.

Consisting only 30 hotel properties in Asia, The St. Regis Singapore received a high grading of 91.11 that was voted by over a million readers at the annual survey.

Ms. Ong adds, "Delivering uncompromising bespoke service beyond expectations is our mantra. It is a hallmark of the St. Regis brand, especially our legendary St. Regis Butlers who will see to every unique tastes and preferences of our guests."

In addition to its bespoke service, the prestigious hotel also has an elegant collection of luxuriously appointed rooms and suites with seductive touches to evoke a sense of alluring refinement, as well as handcrafted dining experiences in its award-winning dining establishments. It also provides exceptional spa treatments at the tranquil Remede Spa.

Marriott International Hotels Hong Kong Recognised As A Top Employer

Marriott International Hotels Hong Kong has emerged as one of the 100 most attractive companies to work for in Hong Kong, according to a recent survey conducted by Universum, a global leader in employer branding. The comprehensive survey was based on the responses of business students from 6 of Hong Kong's local universities. The survey is seen as a reliable benchmark for the city's top employer's to measure their branding efforts as employers.

Universum's survey is also regarded as a way to keep track of whether potential hires perceive their company to be an employer of choice. Marriott International Hotels Hong Kong comprises JW Marriott; Renaissance Harbour View; SkyCity Marriott; Courtyard Hong Kong and Courtyard Sha Tin. It has been ranked 50 out of top 100 Ideal Employers as well as number 2 in the Hospitality & Tourism Industry list.



Marriott International Hotels Hong Kong voted as a one of the most desirable employers according to responses from university students.

Hong Leong Finance Comes Up Tops At Awards



Yet Pek Yeen, HLF's Head of Marketing Services (right) receiving the "Domestic Finance Company of the Year" award from Tim Charlton, Editor-in-Chief of Asian Banking & Finance magazine.

Hong Leong Finance (HLF) has reinforced its position as a leading financial institution with its latest crop of top awards. The company recently clinched the "Best Finance Company Singapore 2013" award at the Global Banking & Finance Review Awards 2103. The awards were created to recognise companies of all sizes that are prominent in particular areas of expertise and excellence within the financial community. The winners were selected using a wide range of criteria and recognise innovative banking, investment strategies, achievement, challenge, progress and inspirational change and contribution within finance globally.

HLF has also won the "Domestic Finance Company Singapore 2013" award, the third time it has been awarded this prestigious prize. The award was presented as part of the Asian Banking and Finance Retail Banking Awards 2013. Winners for this category were selected based on whether their banking and financial products, activities, technologies, services and strategies had significantly improved the banking and finance sector in Asia.

Gordon Ramsey At The St. Regis Singapore



Three Michelin star and celebrity chef Gordon Ramsey speaking to the audience at The St. Regis Singapore.

In collaboration with SingTel, one of Singapore's largest telecommunications company, The St. Regis Singapore hosted three-Michelin star and celebrity chef Gordon Ramsay and his team during their stay at the hotel throughout the Gordon's Hawker Challenge Event in July.

The Hell's Kitchen star was recently in Singapore for a culinary challenge that drew nearly 5,000 people who watched him pit his skills against three of the country's most popular hawkers. These hawkers were chosen in a national poll drawing 2.5 million votes. More than 1,000 diners voted for their preferred version of each national dish – Chicken Rice, Laksa, and Chilli Crab. It was a triumph for Singapore's hawkers as they won a 2-1 in the cook-off.

The St. Regis Singapore's John Jacob Ballroom was selected as the choice venue for a by-invitation only epicurean dinner experience for 170 of SingTel's guests. Mr. Ramsey was also brought to the hotel in style and comfort in the St. Regis Continental Flying Spur Bentley.

With the support of St. Regis's master chefs, the celebrity chef and his team prepared a specially-crafted menu featuring local delights. These include canapés such as *Roti Prata with Chicken Curry*, *Spicy lemon Grass Sambal Prawn with Steamed Mantou Bun*, and *Steamed Chee Cheong Fun with Soya Sauce*. These were served with the hotel's signature *Chilli Padi Mary* cocktail, which contains Vodka, tomato juice, lemon grass, chilli padi and old Chinese ginger.

The dinner extravaganza consisted of Singapore *Chilli Crab*, *Katong Laksa*, with lobster and ginger dumplings, and the famed *Singapore Chicken & Rice*, consisting of spice-glazed chicken, wild rice with cashew nut cereal and steamed greens, and it was paired with *Bourgogne, Domaine Vincent Girardin 2010*. The Singapore Sling was a pleasant dish with coconut panna cotta, roasted pineapple and "Singapore Sling" granite.

The dinner ended on a memorable note with the *Bitter Chocolate Delice* that includes mango jam and lemongrass ice-cream, paired with *Mosel, Riesling Kabinett Reinhold Haart 2010*.

It was an evening of epicurean refinement and delightful experiences. The successful hosting of Mr. Ramsey and collaboration with SingTel has once again displayed the hospitality of The St. Regis Singapore, with a team of excellent staff members to be admired for.



Hell's Kitchen Gordon Ramsey was recently in Singapore for a culinary challenge that drew nearly 5,000 people watch him pit his skills against three of Singapore's most popular hawkers.



Singapore Laksa was one of the local dishes that Gordon Ramsey was challenged with.

The Platters And The Drifters At Copthorne King's

Copthorne King's Singapore recently played host to The Platters and The Drifters, legendary bands from the '50s, who performed in Singapore. The Platters and The Drifters are known for hits such as 'The Great Pretender', 'Only You' and 'Save The Last Dance For Me'.



General Manager Ms. Jeane Lim with Sonny Turner of The Platters



Front Office Manager Ramesh Krishnan with Rick Sheppard of The Drifters

Millennium Harvest Appreciates Staff With A Cookout

Millennium Harvest House of Boulder recently hosted a cookout as part of the hotel's appreciation of the hard work that their staff put in towards the success and maintenance of the hotel. It was also the hotel's second annual Employee Appreciation Cookout since it was first implemented last year.

Hotel management including General Manager Marty Rosenthal, Director of Sales and Marketing Kate Bleakley, and Director of Human Resources Daun Goss, served their employees with a sumptuous buffet. Staff was also able to take advantage of the hotel's amenities such as the luxurious outdoor pool and hot tub.

Human Resources employee Kendra Probst said, "This cookout is great way to show everyone that they are appreciated."

Assistant Front Office Manager Scott Hesemann agrees, "It was a relaxed environment. I felt very welcomed and that my presence was appreciated."

This celebration extended into the early evening and is quickly becoming a treasured annual staff event for all to look forward to.



Public area attendant, Michael Bondanza



Bartender at the hotel pool bar, Keegan Parker

JW Marriott Managers Outing

Managerial associates from JW Marriott were treated to a 3-Day 2-Night Bangkok holiday in celebration of the hotel clinching the Aon Hewitt Best Employer award and the Hotel of the Year award.

The trip was also aimed at recognising the hard work put in by the associates and their contributions towards the hotel. The associates stayed at the Renaissance Bangkok Hotel Ratchaprasong and bonded over a team dinner held at a riverside seafood restaurant on the first night. The trip's flexible "free and easy" travel arrangement meant that the associates were able to take in Bangkok's sights, sounds and excitement on their own schedule, with everyone experiencing a fantastic time as they created their own unique travel memories.



JW Marriott Managers celebrate their award win with a relaxing team dinner in Bangkok.

National Day Promotions

Celebrate Singapore's 48th birthday with these fantastic offers and deals.



Copthorne Kings' Hotel

In conjunction with this year's National Day Parade (NPD), Copthorne Kings' Hotel is offering a special package to get the celebrations off to a sweet start. Book a night's stay in one of the hotel's exquisite Deluxe Rooms and you'll be able to enjoy complimentary WiFi and parking. Round off the celebrations by dining in style at the hotel's food and beverage outlets and enjoy a special 20% discount off your bill. Families with children will have more reason to cheer as well, with guests under the age of 12 years old enjoying a complimentary stay.



Grand Copthorne Waterfront Hotel

Take in the dazzling National Day Parade fireworks display from the comfort of a waterfront hotel room. Grand Copthorne Waterfront Hotel celebrates the National Day with an exclusive We are 48 National Day Weekend Escapade package.

Book the package and you'll get to enjoy a night's stay in one of the hotel's contemporary Bayview rooms along with a whole range of other privileges - a buffet breakfast at Café Brio's for two people, complimentary late check for guests staying in the club and suite rooms and a special S\$48 rate for any additional guest (inclusive of an extra bed and buffet breakfast). Guests whose birthdays fall on August 9 will also receive a complimentary birthday cake. Package rates start from S\$248++ onwards.



Orchard Hotel Singapore

National Day celebrations won't be complete without a sumptuous spread of food. Diners at Orchard Hotel Singapore's Orchard Café are in for a treat with the restaurant rolling out its S\$4.80 meal promotion.

From August 1 -11, diners can savour Chef Paul's Straits Chinese dishes and Asian culinary delights, with every second diner paying only S\$4.80 when they come dressed in red and white.



Grand Millennium Beijing

Diners in Beijing craving for a taste of authentic Singapore cuisine can rejoice! Grand Millennium Beijing is rolling out a buffet to tempt your tastebuds, courtesy of the hotel's executive chef from Singapore Charlie Chang. Select from an array of fragrant delicacies including perennial favourites like Chilli Crab, Satay, Singapore-style Hainan Chicken Rice, Bak Ku Teh, Cereal Prawns and more. Singaporean buffet dinner starts from RMB288/person (subject to 15% service charge).

Grab These Mid-Autumn Mooncake Treats

Tien Court Presents Its Heavenly Traditional Baked Mooncakes

Moon-gaze with the heavenly flavours of Tien Court's traditionally baked mooncakes. Packaged elegantly, Tien Court's exquisite mooncakes make the perfect gifts for business associates and loved ones. Highlights include White Lotus with Double Yolk, White Lotus with Single Yolk, Red Date, Dried Longan and Red Bean, White Coffee & Red Bean and White Coffee & Red Bean.

The restaurant is offering a special delivery service to a specified venue for a flat rate of \$30. Delivery charges will be waived for bulk orders of 50 boxes and above. For enquiries and reservations, please call 6318 3193 / 198 or email tiencourt@millenniumhotels.com



Indulge In Award-winning Mooncakes At Hua Ting

Enjoy natural nutritional benefits while indulging in award-winning Hua Ting Masterchef Lap Fai's masterpieces this Mid-Autumn Festival from 1 August to 19 September 2013.

Try the baked Black Bean Paste with Melon Seeds (\$17 per piece) made with red beans which are a wonderful source of anti-oxidants, fiber and protein, coupled with melon seeds that contain essential omega-3 fatty acids, vitamins and calcium.

Other hot favourites are the Mini Snow Skin Purple Sweet Potato Paste (\$8 per piece) and Mini Snow Skin Purple Sweet Potato Paste with Chocolate (\$9 per piece) that have been thoughtfully tailored for all the sweet potato lovers out there! Bursting with flavor, these petite delicate creations are freshly and skillfully handmade from purple sweet potato ground into paste, with snowskin formulated from natural Pumpkin and Beetroot. With a chocolate truffle replacing the usual egg yolk, it's indeed a healthy treat for the sweet toothed!



Delight In JW Marriott's Supreme Mooncake

With the mid-autumn festival just around the corner, JW Marriott Hotel Hong Kong's award-winning Chinese restaurant, Man Ho is pleased to present a variety of new flavours this year, including the largest mooncake in town. Filled with ginger and eight egg yolks, the 8 inch royal supreme mooncake measures approximately 8.5 inches in width, 1.5 inches in height and weighs 1.6kg. Other selections include traditional white lotus seed paste with egg yolk, egg custard and blueberry with white lotus seed paste and egg yolk.



Italian Mediterranean Spa-Organic Cuisine And Spa Mocktails At Pontini



Diners can tuck into heart-friendly dishes such as the Gourmet Garden Salad.

Diners can look forward to healthier dining at Grand Copthorne Waterfront from September. The restaurant's head chef, Daniele Sarno will be launching a special Italian Mediterranean Spa-Organic Cuisine and revitalising Spa Mocktails in September.

From 2 to 30 September, health and weight conscious diners can revel in dishes containing ingredients that are high in antioxidants, potassium, omega 3 and 6, monounsaturated and polyunsaturated fat and fibre and aid in prevention of high cholesterol, high blood pressure, heart disease and cancer.

These ingredients are delicately hand-picked by Chef Daniele and include pomegranate, pumpkin seeds, pine nuts, flaxseeds, dried figs, wild berries, spinach, seaweed, fresh Italian tomatoes, eel, mackerel and more.

This special menu has also been endorsed by clinical and sports dietitian, Jaclyn Reutens and founder of APTIMA Nutrition and Sports Consultants. Having eleven years of experience in the nutrition and dietetics field, Jaclyn is a nutrition expert in the areas of obesity, diabetes, hypertension, heart diseases, cancer care and sports nutrition.

Highlights of the menu include smoked eel, yoghurt-red beets coulis, pomegranate, toasted pumpkin seeds and mustard cress, artisanal Burrata cheese, baby spinach, "Taggiasca" black olives, flaxseeds, dried figs, toasted pine nuts and wild sprouts, steamed wild caught Mediterranean mackerel fillet, parsley puree, fennel and buckwheat salad, pearl barley risotto, celery root, broccoli sprouts, toasted walnut, chilled wild berries soup, yoghurt sorbet, cocoa bean cru, black sesame tuille and more.

For a greater vitamin boost, diners can also enjoy a variety of refreshing spa signature mocktails with the spa-organic cuisine.

Pontini is located at level 2, Grand Copthorne Waterfront Hotel.

For reservations, call 6233 1100 or email dining.gcw@millenniumhotels.com

Prices start from \$18++ onwards.

Millennium Sirih Jakarta – Archipelago Food Promo

Indonesia will mark its independence on August 17 and to commemorate the special occasion, Millennium Sirih Jakarta is serving up a delicious feast of dishes from around Indonesia's Archipelago region. Embark on a culinary journey at Café Sirih and sample a rich variety of Indonesian rice specialties including Nasi Ulam – an Indonesian-style rice dish cooked in coconut milk and chicken broth served with Opor Ayam (chicken in a mild white coconut milk sauce), Telur Pindang (eggs boiled with spices) and Labu Siam (a regional vegetable dish).

For more information and reservations, please call +62-21 2303636 Ext 1715.



Indonesian rice specialties will make an appearance as part of a special Independence Day menu.

Summer Of Fun Children's Party At Hotel Nikko Hong Kong

Make a play date with Hotel Nikko Hong Kong and take part in its "Summer Children's Party" on 11 & 25 August for a sumptuous afternoon tea buffet with wide variety of culinary delicacies and fun activities.

A whole host of exciting programmes have been prepared to delight this summer holidays. Our funny clown will be around to customise twisted balloon sculptures and a cartoon mascot will be walking around to play and take pictures with kids.

During the 2-hour party, both kids and adults will be treated to a lavish afternoon tea buffet featuring salmon sashimi and assorted sushi. Meat lovers should not miss the roast New Zealand beef sirloin and various tempting desserts like the chilled sago cream with mango and chocolate puff and fresh fruit cream cake. A special childrens' corner will be offering made-to-order marshmallows and popcorns, mini pizzas with Prosciutto ham, mini beef burgers and more.

Reservations must be made in advance. Email catering@hotelnikko.com.hk or call 2313 4503 to make reservations. The "Summer Children's Party" costs HK\$268 per adult and HK\$228 per child (aged between 3 and 11 year old).



Kids will be entertained by the antics of an on-site clown



The party's selection of desserts will satisfy any sweet tooth

Harbour Restaurant Tropical Fruit Afternoon Tea

The arrival of summer always signals the start of a season filled with luscious tropical fruit and Harbourview's Harbour Restaurant is making the most of the bountiful fruit crop by presenting a parade of fruity specialties for diners.

The restaurant's Tropical Fruit Afternoon Tea Buffet will see a lush spread of seasonal fruit prepared using creative cooking methods. Diners can indulge in specialties like Crispy Rice Cracker with Longan Sauce, Deep-fried Fish Fillet Coated with Dried Apricot, Passion Fruit Crème Brûlée, Mango Tiramisu and Strawberry Panna Cotta.

Besides the fruity dishes, Harbour Restaurant has also prepared a series of international cuisines such as cooked-to-order Cart Noodles, Assorted Sushi and Sushi Rolls and various salads.

Topical Fruit Afternoon Tea Buffet is available from 3:30pm to 5:30pm every Saturday, Sunday and Public Holidays from August to October 2013. The buffet costs HK\$138 per person.

For reservations or enquiries, please call Harbour Restaurant on 2802 4284 or drop an e-mail at: fnb@theharbourview.com.hk, or drop by the restaurant on the first floor of The Harbourview, 4 Harbour Road, Wanchai, Hong Kong.



Savour tasty tropical fruity delights like the passion fruit crème brûlée and the crispy rice cracker with longan sauce.

Feast On The Move At M Hotel Singapore



Let M Hotel's chefs impress you with their signature dishes in Feast on the Move

Feast on the Move is a one night only, no-holds barred buffet featuring five themed menus each highlighting the signature dishes of M Hotel. Get ready to embark on an epicurean adventure throughout the hotel's F&B outlets and function rooms where the grand ballroom will be transformed into a giant dessert hall. Diners will also stand a chance to win a luxury suite stay for two at M Hotel among other exciting prizes.

Menu highlights include wagyu beef, kurobuta pork, freshly shucked oysters and free flow of champagne, beer and wines.

Saturday, 24 August 2013

6.30pm – 10.30pm

S\$88++ per person

To make a date with us, please call +65 6500 6051/6112 or email fnb.mhs@millenniumhotels.com.

A Sizzling City & Sand Summer At ONE UN New York



NYC Summer Special

Planning a summer NYC getaway?

Give your weary feet a break from the concrete and let **ONE UN New York** ferry you away to the beach in style.

Book Now!

Book our deluxe room City & Sand package for 2-night stays July 1 through September 8 and enjoy:

- Accommodation in a luxury West Tower deluxe room
- Complimentary jaw-dropping panoramic views of Manhattan
- Complimentary Wi-Fi in room
- Access to the exclusive 30th-floor Skyline Club with complimentary continental breakfast, refreshments and evening beverages with hors d'oeuvres
- Two round trip tickets on the Seastreak Ferry, from East 35th Street to Sandy Hook, NJ
- Gourmet Picnic Lunch for two persons

The package is valid for West Tower stays from 1 July to 8 September 2013 (last check-in date), for Deluxe King/Deluxe Queen/Deluxe King Corner Room.

For reservations and more information, please visit www.millenniumhotels.com

Millennium Hotel Wuxi Room Promotions

It's peach picking season in Wuxi so make a trip down to Millennium Wuxi Hotel to enjoy the special "Honey Peach Feast Picking Joy" room promotion.



Superior Room

Honey Peach Feast Picking Joy @ RMB 666

- One night stay in the Superior Room with daily buffet breakfast for two
- One picking voucher for two adults and one child under 1.2m, unlimited eating in the garden
- Complimentary getting one box of honey peach
- Free fishing and visiting the Volcano Park & Taohua Island
- Add only RMB120 enjoy one dinner buffet value at RMB182 in Amber restaurant or a Japanese set menu value at RMB192 in Irori restaurant
- Complimentary car parking and in-room internet access
- Complimentary usage of swimming pool, gym and Jacuzzi

Other promotions include the Millennium Business Suite at RMB 888 nett/night and the Millennium Premier Room at RMB 688 nett/night.

For more information, please call +86 510 6661 5551 ext. reservation or email reservations@millenniumwuxi.com.

M&C Loyalty Rolls Out Summertime Rewards



Enjoy A Sizzling Summer Break In Europe

Treat yourself to a well-deserved break at any Millennium and Copthorne Hotel across Europe before August 31 and receive a free room upgrade and free WiFi throughout your stay. Make your bookings via www.millenniumhotels.co.uk using the promotional code **EULOYALTY2013**.



Millennium Harbourview Hotel Xiamen Ushers In Summer

Enjoy the following delights when you book a Deluxe Room for 2 or more consecutive nights between 1 to 31 August (inclusive of daily breakfast):

- Free Welcome drinks for 2 persons
- Food & Beverage credit of RMB100 per room per stay
- 30% discount on reflexology services at the hotel's Reflexology Center
- Late check-out till 3:00pm (subject to availability)

Key in the promotional code **DELIGHTS** when you make your booking at

www.millenniumhotels.com.cn/en/millenniumxiamen



Double Points And More At Grand Millennium Sukhumvit Bangkok

Book a stay at the Grand Millennium Sukhumvit Bangkok before 31 August 2013 to earn double points plus a host of benefits to make your stay more enjoyable:

- Free in-room internet access
- Complimentary early check-in from 11.00am and late check-out till 4.00pm (subject to availability)
- 20% discount on food at hotel restaurants
- 15% discount on the a la carte menu at Antidote spa

In addition, receive free daily breakfast and 60-minute Thai Massage (up to a max. of 2 guests per room per stay) by topping up THB 1,250 nett per person when you check-in on Friday, Saturday and Sunday night and stay 2 or more consecutive nights!



Millennium Biltmore Hotel Los Angeles Dishes Out 90th Anniversary Treats

In celebration of its 90th Anniversary, this beloved landmark is offering triple points for all M&C loyalty members for stays through 28 December 2013. With its striking architecture, historic interiors and elegant dining experiences, guests at Millennium Biltmore Hotel will be accommodated in grand style.

The package includes a stay in a classic guest room at Best Available Rate, American breakfast buffet for two persons in Smeraldi's Restaurant, and welcome amenities comprising half-dozen famous Biltmore macarons and keepsake historic Biltmore note cards.

Reservations are to be made via www.millenniumhotels.com/usa/millenniumbiltmorelosangeles, using the promotional code **USLOYALTY13** for the offer to apply.



Shanghainese Cuisine

Relive the nostalgia of Shanghai in the 1940s at Grand Shanghai, Grand Copthorne Waterfront Hotel and at the same time learn how authentic Shanghainese dishes are prepared



Grand Shanghai



Grand Shanghai



Pan Fried Dumplings (锅贴)



Pork Belly (东坡肉)

Date: 17 Aug 2013 (Saturday)

Time: 2.30pm – 5.00pm

Venue: Grand Shanghai

(390 Havelock Road, #01-01)

Staff: \$25.00 nett

Guest: \$35.00 nett

Closing: 12 Aug 2013 (Monday)

Mini high tea with demo items will be served after the session

16 Raffles Quay #34-03 Hong Leong Building S (048581) Tel: 6222 5707 Fax: 6223 1251

For more information, please contact jaclynho@cdl.com.sg. For registration, please contact Kesavan Soon at hlgsr@singnet.com.sg.

Millennium Bostonian Canoes For Charity At The Mayor's Cup

Millennium Bostonian Hotel recently participated at the 36th Annual Mayor's Cup Regatta in a Hawaiian Outrigger Canoe Race to raise funds for Access Sport America, a non-profit organisation that inspires and challenges higher fitness for children and adults of disabilities.

In order to participate, each team of eight has to have one person with a disability to compete in the race. In the Bostonian team were US Regional General Manager Robert Rivers, Nilan Rivers, Garth Rush, Yeiker Ortiz, Jonathan Ramos, Patrick Herrick, Ozgen Cevik, and a guest from Access Sport America.

Regional General Manager Robert Rivers led the Bostonian team to a proud second place, and helped raise over US\$200,000 to benefit the Access Sport America Fund.

The Mayor's Cup Regatta is an annual summer event of festivities that takes place in the City of Plattsburgh in New York. Festivities include music entertainment, races and sports event, as well as barbecue and fireworks. Proceeds from the event go to charities supported by the Mayor's Cup.



Regional General Manager Robert Rivers (second from left in the front canoe) led the Millennium Bostonian team to a proud second place in the Hawaiian Outrigger Canoe Race at the 36th Annual Mayor's Cup Regatta.

Spreading The Love At HCA Hospice

Employees from Copthorne King's Hotel and Grand Copthorne Waterfront Hotel took some time out of their busy schedules to help spread some joy and goodwill to the community.

On June 19, a team of staff from the two hotels, along with some local actors and actresses from MediaCorp, paid a visit to residents at MediaCorp's adopted charity HCA Hospice. The group performed an interactive song-and-dance session for the hospice's residents, with actor Zhang Yao Dong spreading good humour as he interacted with the audience.

As a token of goodwill and support, the hotels also donated some food from their Food & Beverage establishments.



MediaCorp actors and hotel staff entertained and lifted the spirits of residents at HCA Hospice.

Copthorne King's Hotel Rallies For Support Of Charity Drive



Front office manager Ramesh Krishnan and renowned poet and lyricist Kaviyarasu Vairamuthu

Copthorne King's Hotel, along with television broadcaster MediaCorp, was involved in the charity drive for the "Thaaiiku Oru Thaalaattu" concert. The concert, which was held in May, featured performances by legendary Indian singers of yesteryear – Susheela, S Janaki, L R Easwari, Vani Jayaram and Kaviyarasu Vairamuthu, a poet/lyricist who has penned more than 5,000 songs.

This star-studded ensemble was organised to raise funds for Casa Raudha, a crisis shelter for abused women, Singapore Council of Women's Organisations, Thye Hua Kwan Family Service Centre and the Sree Naarayana Mission Home that provides residential care for the elderly and destitute. For its efforts, the hotel also received an appreciation award from the Deputy Prime Minister and Finance Minister Mr Tharman Shanmugaratnam.

Millennium Hotel Abu Dhabi Visits Al Noor Centre

General Manager Ruprecht Schmitz and Nevine Albert, Director of PR & Communications recently visited the Al Noor Centre For Children With Special Needs. The centre was established in 1988 to teach physically and mentally disabled children. The school has 20 teachers and trainers and is attended by 160 students. The children attend workshops such as carpentry and painting. Computer, music and arts are also taught by professional teachers. One full day every week is dedicated for sport activities and the children participate in contests and exhibitions.

The visit was part of Millennium Hotel Abu Dhabi's corporate social responsibility in reaching out and embracing the community.



Big smiles from the children of Al Noor Centre after GM Ruprecht Schmitz and Nevine Albert (in suit) distributed little gifts of love during their visit.

Millennium HongQiao Donates Brunch Proceeds



General Manager Rene Teuscher (second from right) with representatives from Beacon of Love and Shanghai Children's Health Foundation

Millennium HongQiao Hotel Shanghai recently organised a Children's Day Brunch at O' Café. Proceeds from the brunch were donated to Beacon of Love, a non-government organisation devoted to saving lives of children with congenital heart disease.

Grand Millennium Sukhumvit Participates In Bangkok Chefs Charity Gala Dinner 2013

Grand Millennium Sukhumvit's Executive Chef Pierre Andre Hauss was among the 26 Executive Chefs from leading hotels in Thailand that took part in the 2013 Bangkok Chefs Charity Gala Dinner. This is the 4th consecutive year that Grand Millennium Sukhumvit has participated in the event.

This annual talk-of-the-town culinary gala was presided over by Her Royal Highness Princess Maha Chakri Sirindhorn. Proceeds from the dinner went towards Border Patrol Police Schools under Her Royal Highness's Patronage as well as underprivileged children in the remote area of Northern Thailand.

"It is one of the most prestigious culinary events in town and the charity really does make a genuine and important difference to the lives of underprivileged children in Thailand. We are proud to be a part of this event," said General Manager Thomas Christiansen.



GM Thomas Christiansen with Executive Chef Pierre Andre Hauss. Chef Pierre created a crystal clear consomme of golden neck pheasant from the Royal Project with truffled egg custard for the charity dinner.

Millennium Sirih Jakarta Children's Charity

Indonesia's Putra Putri Nusa Foundation partnered with Millennium Hotel Sirih Jakarta to organise a break fast event for the foundation's beneficiaries. Held on July 18, the event was attended by the hotel's employees and dozens of orphans that are supported by the foundation.

The children took part in art and educational activities such as drawing and colouring sessions. They were also taught how to brush their teeth properly in a fun-filled session that was presented by Formula toothpaste team.

Besides taking part in these activities, the children also received souvenir school kits from Millennium Hotel Sirih Jakarta, colour pencils from Faber Castell, toothbrushes and toothpaste from Formula as well as souvenirs from loyalty card company SimasCard and interbank network firm PRIMA ATM Network.



Participants of the colouring contest showing off their handiwork.



Formula Toothpaste sharing tooth brushing techniques.

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



The Meyerise



South Beach



Bartley Ridge



Sage



One Balmoral

One Balmoral and South Beach are just some of the quality projects City Developments Limited (CDL) and Hong Leong Holdings developed over the years.

CITY DEVELOPMENTS LIMITED

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Kwek Leng Joo
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Managing Director

Kwek Leng Kee
Assistant Managing Director

Quek Kon Hui
Executive

PROPERTY TRAILBLAZERS: CITY DEVELOPMENTS AND HONG LEONG HOLDINGS

Singapore's property development scene has witnessed the arrival of several new entrants in the last few years. But even with the increased competition, Hong Leong Group's property units – **City Developments Limited** and **Hong Leong Holdings Limited** – have continued to set high standards for the property development industry.

Last year, the Group revealed that it sold a total of 2,411 units totalling S\$2.84 billion. This number includes the sale of executive condominiums, a hybrid form of public and private residential housing. The release of these figures has prompted some local media reports to crown Hong Leong Group as a "Property King".

City Developments Limited (CDL) has made a name itself for developing high-quality innovative residential projects such as The Rainforest, Haus@Serangoon Garden, and Echelon. Its most recent projects such as Lush Acres and D'Nest have offered property buyers unique facilities like community gardening which utilises hydroponic technology and sky terraces that create holistic and eco-friendly environments for residents. Other accolades include the creation of a patented smart storage system to enable residents to maximise the interior space inside their apartments.

Aside from residential projects, CDL has also been developing the iconic South Beach project – a mixed development – located in the Beach Road area between Raffles Hotel and Suntec City. The mixed development is set to revitalise the district's skyline and will feature 190 homes, 654 hotel rooms, about 49,000 sq m of lettable office space and 7,900 sq m of retail space. A 2,700 sq m area will also be set aside for a private club.

Lee Yiok Seng
Director

Ong Weng Kuang
Director

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CDL is also recently announced its plans to develop property in London, a new growth platform, for a balanced and diversified portfolio. Approximately £250 million to £300 million will be initially allocated for this purpose. Aside from the large pool of buyers from Europe, investors from Singapore, Hong Kong, China, Middle East and Malaysia form the main core of overseas buyers of London properties from Asia.

Hong Leong Holdings Limited (HLHL) is one of Singapore's property pioneers and has been a major player in every market segment of the sector. To date, HLHL has developed close to 100 residential properties – here and in the region – and manages 10 commercial properties.

In fact, HLHL was among the first Singapore companies to enter the China market with the Beijing Riviera project, a major high-end residential project that saw bungalows, townhouses and apartments with top-end amenities that set the standard for high-end developments in China.

Another major overseas venture was the building of Coastal Skyline, La Rossa, and Le Bleu Duex, a private 3,370-unit residential estate in Hong Kong.

Locally, recent developments include the mid-market 868-unit Bartley Ridge, luxury residential development The Meyerise with 239 units, as well as Sage which is located in the prestigious precinct of Nassim Road. In fact last year, Sage achieved the award for having the highest CONQUAS score to date in private housing (all) category, signifying HLHL's commitment to achieving distinction levels in quality construction, workmanship and quality of the finished building.

The luxury residential One Balmoral in Balmoral estate was the most recent development to date with 91 units. Amenities include lap pool, a clubhouse, table games pavilion and even a meditation garden for Tai Chi and Yoga.

Looking forward, HLHL continues to seek improvement and expansion in its business while maintaining its distinct level in design, sustainability and customer service. The pioneer property company is committed to delivering homes that meet buyers' needs and expectations.

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