

*highlights*



**Don Your 19th Century Best For The Ultimate  
Bridgerton Experience At Millennium Biltmore Los Angeles**

**Enjoy A Refreshed  
Shopping Oasis At  
Jungceylon In Phuket**

**Copthorne King's  
Linen Staff Get A  
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**New World  
Millennium Hong  
Kong Cares For The  
Elderly**





## A Brand New Look For Jungceylon, One Of Phuket's Largest Shopping Malls

After 15 years in operation, Jungceylon will embark on a revamp. Conceptualised as the Oasis of Patong, the shopping mall will reaffirm its position as Phuket's shopping paradise with a range of exciting new lifestyle attractions to welcome the return of tourists from around the globe.

In Thailand, City Developments Limited (CDL) will embark on a major Asset Enhancement Initiative (AEI) of its Jungceylon retail complex in Patong, Phuket to increase the net lettable area with new-to-market concepts and a refreshed experiential trade mix. As one of Phuket's largest malls in the vibrant Patong neighbourhood, Jungceylon is preparing to undergo major renovation works from 2022 to 2023 to transform the mall into the Oasis of Patong.

Through the revamp, Jungceylon will be a one-stop shopping paradise encompassing fresh and immersive concepts that will enhance the shopping experience in this lively and convenient locale.



With the AEI, shoppers will step into a tropical oasis with lush greenery, providing a relaxed and fresh environment for shopping, dining, leisure and entertainment.

Phuket Square Co., Ltd. Chief Executive Officer Mr Prawit Janyasitthikul, which manages Jungceylon, said, "Since opening its doors 15 years ago, Jungceylon has been a shopping and leisure landmark in Phuket. As one of the first few retail malls to open in Phuket, Jungceylon has played a key role in modernising the Patong area. In pre-pandemic times, the mall welcomed over 17 million shoppers annually. This year, the company has prepared a major two-phase renovation plan throughout the shopping centre, covering over 55 rai or approximately 200,000 square metres. In the first phase, the mall's interior will undergo upgrading works at all the zones. The target reopening of the mall, following the completion of the first phase, is in the fourth quarter of 2022. For the second phase, works will be carried out to the external façade with the official opening slated for December 2023."

Mr Prawit added that the makeover of Jungceylon marks a significant AEI since the mall opened in 2006.

Describing the new concept, Mr Prawit said, "With the revamp, we will transform Jungceylon into a shopping oasis in Patong. In line with our vision of introducing a new shopping experience in the heart of Patong, the mall's interiors will be embraced by lush greenery, and shoppers will enjoy a relaxed, comfortable and fresh environment. Beautiful gardens and big fountains inside the shopping centre will harmoniously combine naturalness with architecture in the perfect form of a 'Tropical Resort Mall'.

The nature theme will cover four zones: The Jungle, The Bay, The Botanica, and The Garden, which will house new stores and services, including a cluster of fashion shops, family restaurants and spots for hangouts."



The mall will feature four nature zones – The Jungle, The Bay, The Botanica and The Garden – that come together as a 'Tropical Resort Mall'.

New attractions will also be added to enliven the spaces. These include:

- **LOVE EAT:** This new restaurant zone is decorated in the style of a courthouse, blending nature and culture perfectly. Spanning an area of over 3,000 square metres, it will introduce a unique "Digital Delicious" experience, where the real and the virtual worlds meet – a first in Thailand under the EAT & PLAY concept. Serving innovative digital dining experiences that combine the science of fine dining cooking with the art of technology beyond imagination and the technique of blending information from the real world and the virtual world, this Sensory Experience will showcase internationally recognised works across all dimensions.



*live*

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- **Digital Amusement:** Spread across more than 2,000 square metres of space, this interactive digital show is the first in Thailand. It will convey experiences through mixed reality and virtual world technology. Visitors can experience the fun and excitement in digital art through different concepts in each exhibition area. For instance, at the Culture Zone, Thailand's traditions, arts and culture will be showcased in a unique digital light show. There will also be zones for Art, Fashion, Adventure, Games, and more.
- **Tourist Service Centre:** A new one-stop service centre for tourists, offering information and other services such as the booking of taxi services, airport shuttle bus, air ticket reservations, advance airline check-in, currency exchange services, mobile phone and internet SIM sales points, luggage storage services, and others.

With its plethora of offerings, the company expects Jungceylon to be a must-visit shopping destination for both locals and tourists in the heart of Phuket.



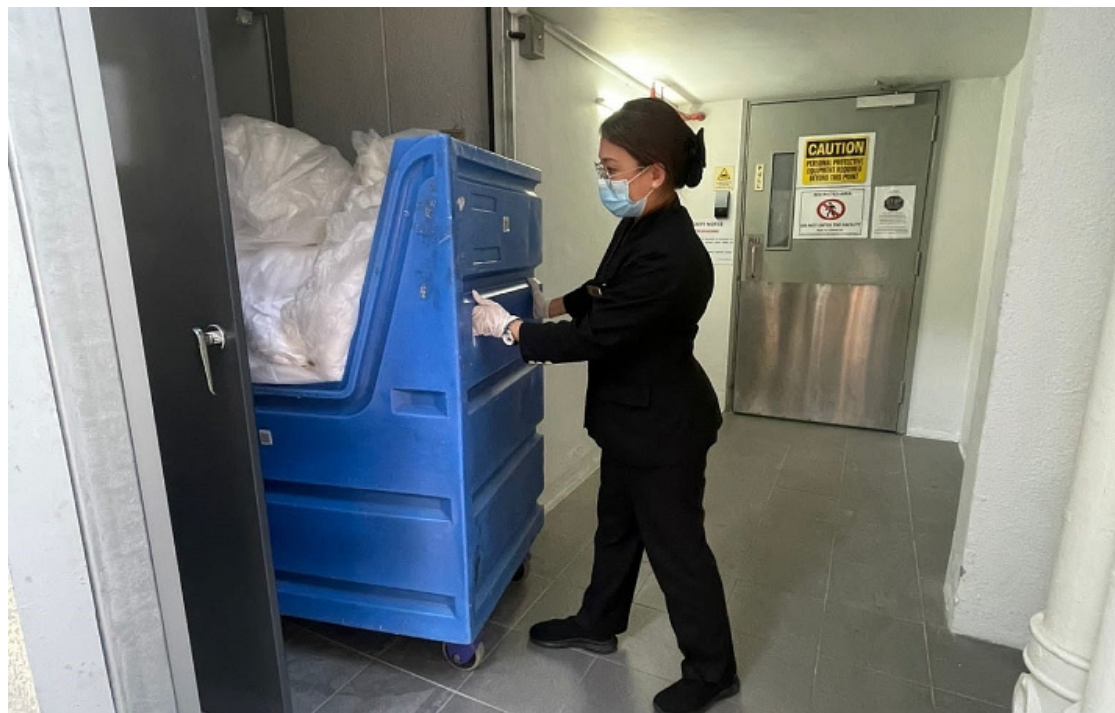


## **The Bostonian Hosts Boston Mayor For St. Patrick's**

*Boston Mayor Ms Michelle Wu (left) and The Bostonian General Manager and Millennium Hotels and Resorts Vice President, Sales & Marketing, Mr Alex DeCarvalho.*

The Bostonian was proud to host Boston Mayor Michelle Wu for breakfast on St. Patrick's Day. The cultural and religious celebration on 17 March is an important date for the city, of which a large population is of Irish descent. Evacuation Day, a holiday that commemorates the evacuation of British forces from Boston early on in the American Revolutionary War (1775-1776), also falls on the same day as St Patrick's Day and is celebrated together.

Located in North End Boston near the South Station, the hotel is close to City Hall. Its restaurant North 26 is also well known for breakfast and has hosted both past and present mayors. Mayor Michelle Wu was welcomed by The Bostonian General Manager and Millennium Hotels and Resorts Vice President, Sales & Marketing, Mr Alex DeCarvalho.

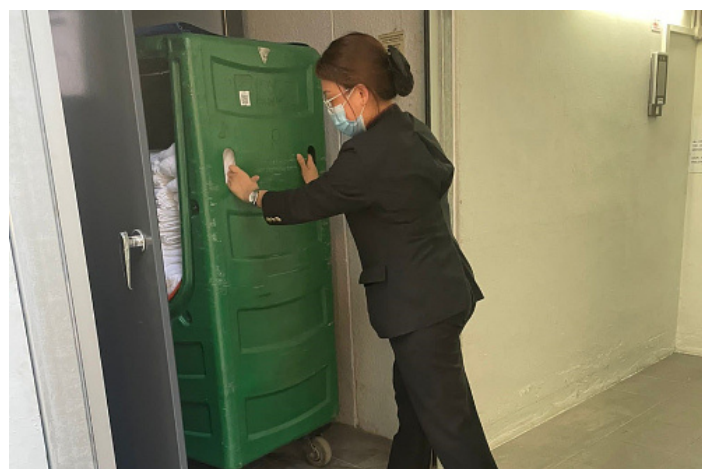


*A Copthorne King's staff pushing the linen trolley into the RFID scanning cabinet. Each scan can be completed in about five seconds and cleaned linen can be pre-sorted according to floor requirements, which reduces the hassle of manual sorting and repacking.*

## **Copthorne King's Gives A Boost To Staff Productivity With RFID Project**

Copthorne King's Singapore has continued to upscale its productivity initiative for employees. Its most recent initiative was to introduce Ultra High Frequency (UHF) Radio Frequency Identification (RFID) for its hotel linens. The implementation was done in partnership and funded together with the Singapore Tourism Board.

The UHF RFID tagging is a bespoke solution developed for the hotel which helps to improve efficiency and productivity from manual linen sorting. This provides greater accuracy of the wash count, thereby generating data of the estimated product end of life based on the wash and usage. It also allows for real-time inventory count.



*With UHF RFID tagging, more accurate and real-time data on linen inventory from the Rooms and F&B departments can be collated, thereby enabling staff from the Linen department to be able to handle other tasks.*

Nearly 15,000 pieces of Rooms and F&B linens were tagged in-house, including duvet covers, pillowcases, bath towels, tablecloths and chair covers. With UHF RFID, the scanning and data collection can be done in just three to five seconds per scan for each larger sized trolley.

This leads to higher system accuracy. In addition, laundry management and operations are easier to manage, minimising manual repetitive work and having in place a safer and simplified ecosystem. As a result, some 80% of the full-time Linen Team has been freed up to take on other tasks, resulting in greater productivity.

With the success of this roll-out, Copthorne King's is also looking at extending the UHF RFID to other items in the next phase, such as staff uniforms.





Anhui Ankai Automobile buses powered by Yuchai engines ready for delivery to Mexico. (Photo credit: Xinhua)

## China Yuchai Powers Mexico's Push For A Greener Public Transport Infrastructure

China Yuchai, through its main operating subsidiary Guangxi Yuchai Machinery Company Limited (GYCML), has powered the largest Chinese bus export order to Mexico last month.

The GYMCL YC6GN natural gas engines are the exclusive engines used to power 800 Anhui Ankai Automobile buses that will operate in Monterrey, the third largest city in Mexico. With the continuous growth of its urban population which stands at about 1.1 million, Monterrey is replacing its traditional energy city buses to provide a more environmentally friendly travel solution.

China Yuchai President Mr Hoh Weng Ming said, "The Yuchai brand continues to penetrate the global commercial vehicle markets with its high-performance bus engines through its large portfolio of diesel, gas and hybrid powertrains."

The YC6GN engine can power buses up to 12 metres in length, and provides green energy solutions in compliance with the Euro V and Chinese National-V emissions standards. In addition to Monterrey, YC6GN gas engines are also already in city bus operations in other Mexico cities, including the Chihuahua Prefecture, and engine performance has been well received by the local transportation department and bus operators.



*EV charging points located at the South Beach carpark.*

## **Eco-Warriors Can Now Charge Their Electric Vehicles At South Beach**

As part of the Singapore Green Plan 2030, the country has a target of having 60,000 electric vehicle (EV) charging points islandwide. In support of the government's push, South Beach has collaborated with SP Group and Porsche to install new EV charging points at its carpark.

This initiative has added six new EV charging points at the commercial and residential zone of South Beach basement 2 carpark. The chargers are open for use by tenants, residents and the public.





## Are You Ready To Catch The Queen's Eye At Millennium Biltmore Los Angeles?

A royal Bridgerton gala awaits!

Take your curtsy as Her Majesty Queen Charlotte arrives at *The Queen's Ball: A Bridgerton Experience* held at Millennium Biltmore Los Angeles. (Photo credit: Instagram/bridgertonexperience)

Fasten your corsets because the Queen's Ball is taking place at Millennium Biltmore Los Angeles! Fans of the period drama (which just dropped its second season on Netflix in March) now have the chance to enjoy the Bridgerton experience in real life.

Set in Regency era London (1811 – 1820), the series first aired on Netflix in December 2020 and proved to be a huge hit. Some 82 million households around the world watched the show in the first 28 days of its availability, and it was the most-watched original series launch on the service at the time of its premiere. The second season reached number one in 92 countries and amassed 193 million hours of viewing time in its premiere weekend. The show is based on a historical romance series by author Julia Quinn.



Guests decked out in their 19th century best for the ball. (Photo credits: Left - Instagram/therealbloggersofoc; Right – Instagram/deannagomezwodc)



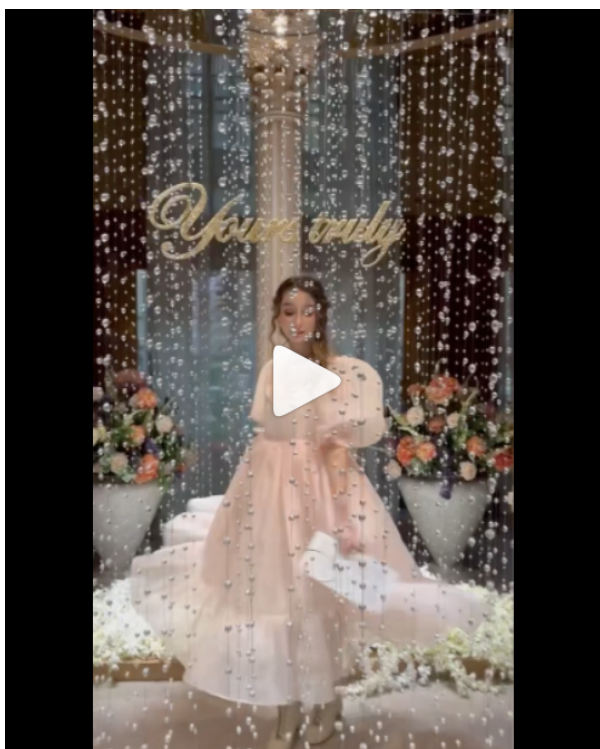
Now, a royal ball is here – **The Queen's Ball: A Bridgerton Experience**. Tailormade for fans, the 90-minute experience is an immersive, Instagram-ready confection held in Millennium Biltmore Los Angeles. While guests are not able to meet Regé-Jean Page, breakout star of season one who played Simon Basset, Duke of Hastings, they can curtsy/bow before an actress portraying Queen Charlotte.



Guests posing for their portrait and ready for their Regency debut. (Photo credit: Instagram/bridgertonexperience)



Guests reading the gossip in Lady Whistledown's Society Papers. (Photo credit: Maggie Shannon for The New York Times)



Watch the Bridgerton Experience reel at this link:  
[https://www.instagram.com/reel/CbioV\\_HDI2q/](https://www.instagram.com/reel/CbioV_HDI2q/)

The hotel's Crystal Ballroom and adjoining Tiffany Room will transport guests to the Regency era, where they can learn a dance to the Bridgerton soundtrack (orchestral versions of pop hits like Billie Eilish's 'Bad Guy' and Taylor Swift's 'Wildest Dreams'), participate in a Lady Whistledown scavenger hunt, and enjoy live acrobatics while sipping cocktails. One may even be granted the coveted honour of being named "diamond of the evening" at the ball!

The Bridgerton Experience is running until mid-June and is also set for other locations including Chicago and Washington.

Please visit this link for more information or to book your tickets:  
<https://bridgertonexperience.com/los-angeles/>





*Beijing Riviera residents enjoying a spirited night at Bistro Saveur with Bladnoch Distillery.*

## **It's Time For Whisky Business At Beijing Riviera**

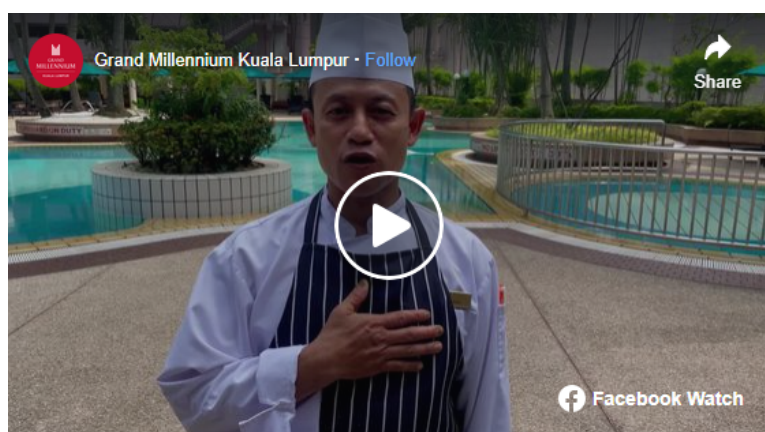
In March, residents at Beijing Riviera enjoyed a whisky tasting event with Bistro Saveur at Riviera Country Club and Bladnoch Distillery in Scotland. This was the second in a series of tastings which proved to be extremely popular, with tickets selling out in a week.

Guests got to learn more about whiskies from Bladnoch Distillery, the world's oldest private distillery founded in 1817. On the tasting menu was some rare spirits, including a bottle of Puffin Whisky of which there were only two such bottles left in the world until one was polished off at the event!



## Enjoy A Taste Of Home At Grand Millennium Kuala Lumpur This Ramadan

This Ramadan, enjoy nostalgic flavours served at Grand Millennium Kuala Lumpur's Selera Kampung buffet at The Mill Café. Enjoy all-time favourites by Master Chef Mohd Ali Nor, such as *Ikan Keli Masak Tempoyak*, *Rendang Tok* and *Sambal Udang Degan Petai*. The extensive buffet will also include Western offerings such as *Chicken Cacciatore* and *Hungarian Beef Goulash* and other international and local desserts.



Watch Master Chef Mohd Ali Nor prepare *Ikan Keli Masak Tempoyak* at this link: <https://www.facebook.com/watch/?v=1152798052158820>

The lavish Selera Kampung buffet is available nightly at The Mill Café, served from 6.30pm to 1.00pm until 2 May.

Prices start from RM 158++ per adult, with exclusive bundle promotions available for up to 20pax.

For reservations, please WhatsApp +60 0123170120.

\* Information correct at time of print.





Iftar Reunion @ M

## Reunite For Iftar This Ramadan At M Hotel Singapore's The Buffet Restaurant

Reunion with loved ones this Ramadan and satisfy hotpot cravings at M Hotel Singapore's The Buffet Restaurant. On the table is a sumptuous spread of fresh seafood paired with tender cuts of premium meat, all to be cooked in a simmering steamboat broth that is rich, flavourful and MSG-free, such as the signature *Supreme Collagen Rich Broth*.

On the menu is also Iftar favourites including *Bubur Lambuk 'Kampung'*, *Oxtail Asam Pedas*, *Rendang Tok Itik*, *Lemang with Serunding*, *Nasi Impit with Chicken Rending Minang*. A dazzling display of handcrafted desserts also await diners to end off the night on a sweet note.

The Iftar Reunion @ M is available until 2 May.

### Mondays to Thursdays

Adult: S\$45++ per pax

Child: S\$23++ per pax

### Fridays to Sundays

Adult: S\$48++ per pax

Child: S\$25++ per pax

For reservations or enquiries, please call +65 6224 1133 or email [thebuffet.mhs@millenniumhotels.com](mailto:thebuffet.mhs@millenniumhotels.com).

\* Information correct at time of print.



*Grilled Surf 'n' Turf Takeaway Platter*

## **It's Time For Surf N Turf At JW Marriott Hong Kong**

JW Marriott Hong Kong's JW Café has launched its new Grilled Surf 'n' Turf Takeaway Platter, offering a scrumptious combination of grilled quality meats such as Australian beef, Australian lamb, Iberico pork, succulent shellfish and grilled vegetables. Freshly crafted by the hotel's culinary team, the platter feeds six and is perfect for sharing with the whole family in the comfort of home.

The delectable selection of grilled meats includes *char-grilled Australian jack cheek striploin*, *roasted Iberico pork rack* and *roasted Australian lamb chops*. For those who prefer a healthier choice, the platter also includes *slow cooked US chicken breast*. Indulgent seafood items include *grilled king prawns*, *New Zealand green mussels* and *pan-seared Norwegian salmon fillet*.

To top it off is grilled vegetables and side dishes, including *garlic roasted new potatoes*, *herb-baked Japanese pumpkins*, *grilled zucchini*, *roasted cherry tomatoes*, *butter-poached sweet corn*, *crispy pork crackling* and a creamy homemade green peppercorn sauce for dipping and accompanying the steak.

The Grilled Surf 'n' Turf Takeaway Platter for six is priced at HK\$3,680 with free delivery to one address. A two-day advance order is required and ingredients are subject to change based on seasonality and availability.

For orders or enquiries, please call +852 2810 8366 or email [jwmarriott.hk@marriotthotels.com](mailto:jwmarriott.hk@marriotthotels.com), or visit this link to place orders online: [https://bit.ly/JWgrilled\\_Media](https://bit.ly/JWgrilled_Media)

*\* Information correct at time of print.*





## Embark On A Journey Through Italy At JW Marriott Singapore South Beach

Buon Appetito! Embark on an epicurean journey through Italy at JW Marriott Singapore South Beach's Beach Road Kitchen. On the buffet line is the restaurants signature *Seafood Showcase* and *Charcoal Grilled Meats* elevated with *Italian Favourites Cheese & Antipasti*, *Freshly-made Pizza & Pasta* and *Specialty Italian Stews*.

The Chefs-on-Show Italian Gourmet Buffet is available on weekends until 15 May. Prices start from S\$68++ per adult for lunch. Menu is subject to change and pricing differs on Easter Sunday (17 April) and Mother's Day (8 May).

Lunch | Saturday, 12.00pm to 2.30pm

Brunch | Sunday, 12.00pm to 3.00pm

Dinner | Friday to Sunday, 6.00pm to 10.00pm

Please visit this link for reservations: <https://www.sevenrooms.com/reservations/beachroadkitchensinlw>

\* Information correct at time of print.



## **Beauty Calls At New World Millennium Hong Kong**

*Guests can enjoy a special pampering staycation at New World Millennium Hong Kong in partnership with French brand Guerlain.*

New World Millennium Hong Kong has partnered with prestigious Parisian skincare brand Guerlain to pamper guests with a new room offer – Beauty Calls.

Guests enjoying the Beauty Calls staycation can enjoy a stay in one of the stylishly contemporary Elite rooms with rates starting from HKD1,780+ per room per night. Located on the executive floors, the rooms offer sweeping views with floor-to-ceiling bay windows as well as amenities including Dyson hairdryers and fast-charging USB-C ports.

Two beauty gift sets with a total value of HKD1,000 await guests. Each contains six minis of Guerlain signature products such as Abeille Royale Fortifying Lotion and Aqua Allegoria Fragrance Stick. Vouchers to redeem a hand massage service and Abeille Royale Eye Cream are also included.

Guests can also enjoy Residence Club privileges and services, including exclusive access to the Residence Lounge & Bar. Perks include welcome fruit on arrival, personalised check-in and check-out service, complimentary buffet breakfast for two at Café East, all-day refreshments and cocktail hour for two at the executive lounge, non-alcoholic drinks from the in-room minibar (non-refillable) and late check-out until 3.00pm (subject to availability). Beauty Calls guests can also dine at the hotel's restaurants and bars with 20% discount.

The Beauty Calls staycation offer is available for booking until 30 May for stays until 31 May.

For reservations or more information, please call +852 2313 4305 or visit this link: <https://newworldmillenniumhotel.com/>

*\* Information correct at time of print.*





*Pan-fried Dace Fish Stuffed with Prawn Paste and Cuttlefish Paste*

## Indulge In Nostalgic Flavours At Orchard Hotel

For a blast from the past, Masterchef Lap Fai at Orchard Hotel's Hua Ting restaurant has curated a special nostalgic menu. Taking inspiration from classic dishes from Hong Kong and Guangdong, he presents a spread of new contemporary dishes that loyal customers will love.



*Poached Rice, Duck Drumstick and Tangerine Peel*



*Wok-fried Pig Stomach with Assorted Capsicum and Black Bean Sauce*

Highlights from the menu include *Poached Rice, Duck Drumstick and Tangerine Peel* (陈皮鸭腿汤饭), where the duck is deep fried before being double boiled for two hours in a broth with tangerine peels; *Pan-fried Dace Fish Stuffed with Prawn Paste and Cuttlefish Paste* (家乡酿鲮鱼) a classic Hong Kong dish where the fish meat is turned into a paste, together with prawn, cuttlefish, black moss, dried scallops, water chestnuts and salted egg, and stuffed back to replicate a whole fish again; and *Wok-fried Pig Stomach with Assorted Capsicum and Black Bean Sauce* (豉椒炒爽肚), with pig stomach marinated for six hours before stir-frying with assorted capsicum and black bean sauce.

The Hua Ting Nostalgic Menu is available until 1 May. Please visit this link for reservations: <https://www.millenniumhotels.com/en/destinations/asia/singapore/orchard-hotel-singapore/dining/hua-ting-restaurant/hua-ting-reserve-a-table/>



*Boston Lobster Laksa*

## **Enjoy Two- And Three-Course Set Menus At Grand Copthorne Waterfront's Food Capital**

Food Capital at Grand Copthorne Waterfront has honed its Signature Selections, now available in two- and three-course set menus.

Enjoy a full three-course meal or opt for a lighter two-course meal that comes with either a starter or a dessert. All set menus also come with a complimentary coffee or tea which can be served during or after the meal.

Among the starters are *Honey Prawn Thai Mango Salad* served with avocado and passionfruit sauce, *Achari Chicken Tikka Salad* with bell peppers and coriander sauce, or the healthier choice of *Caesar Salad with Heirloom Tomatoes*. Also available as a starter is the Soup of the Day.



*Honey Prawn Thai Mango Salad*



*Espresso Opera Cake*

Main course signatures include the *Australian Baby Lamb Rack*, Food Capital's "must-try" dish *Boston Lobster Laksa*, *Lotus Leaf Rice*, or *Brioche Burger with Grilled Wagyu Beef, Chicken or Pork*.

To end off the meal, choose from a selection of desserts such as the *Espresso Opera Cake*, *New York Cheese Cake*, or *Lime Sorbet with Seasonal Cut Fruits*.





*meals & deals*

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The Signature Selections Set Menu is available during Lunch (12.00pm to 2.30pm) from Mondays to Fridays and during Dinner (6.00pm to 10.00pm) from Mondays to Thursdays.

Prices start from S\$32++ for the two-course set menu.

My Millennium and A la Carte members will also receive a complimentary glass of M Wine (red or white) with a three-course set menu.

For reservations or enquiries, please call +65 6233 1338 or email [dining.gcw@millenniumhotels.com](mailto:dining.gcw@millenniumhotels.com).

*\* Information correct at time of print.*



## New World Millennium Hong Kong Extends Care To Vulnerable Seniors

*New World Millennium Hong Kong's culinary team preparing meals for the needy elderly.*

As COVID-19 cases continue to spiral in Hong Kong, New World Millennium Hong Kong kickstarted a partnership with the local Young Women's Christian Association (YWCA) to support the wider community during these challenging times.

For over eight days in early March, the hotel's culinary team stepped up to cook and distribute 1,800 nutritious meals to the vulnerable elderly.



*The hotel team packing and loading up meals for seniors, which were distributed through Hong Kong YWCA.*





## Staff At Millennium Hotels In Al Barsha, Dubai Stay Upbeat On Plant-Based Meals

*The Millennium Al Barsha, Millennium Atria Business Bay and Millennium Mont Rose Executive Apartments team, with Cluster General Manager Mr Ziad El Hawi (centre, in chef's hat) during one of the Go Meatless/Vegetarian campaign days.*

At Millennium Al Barsha, Millennium Atria Business Bay and Millennium Mont Rose Executive Apartments, employees have embarked on a new journey on sustainability.

The cluster hotels, led by Cluster General Manager Mr Ziad El Hawi and Cluster Food Safety & Hygiene Manager Ms Shilpasri Karanam, kickstarted a No Bin Day and Go Meatless/Vegetarian campaign for staff.

Starting once a month, the aim is to drive staff to explore a vegetarian or vegan diet. Plant-based diets are not only healthy, but can also help to reduce one's carbon footprint, as meat consumption has a greater impact on the environment. The 'no bin' component is to encourage staff to be more mindful of their food waste. On 'No Bin' days, bins are removed from the staff cafeteria so employees had to be careful not to take too much food that would otherwise be wasted.

Staff feedback has been great, and the hotels plan to increase the frequency of such No Bin and Go Meatless/Vegetarian days, to twice a month and eventually, weekly.



*The Millennium Airport Dubai team handling the collected cans for recycling.*

## **Millennium Airport Dubai Takes A Can-Do Attitude Towards Recycling**

Millennium Airport Dubai recently took part in a can collection day campaign as part of the hotel's Green Key and Sustainability initiatives. The campaign, by the Emirates Environmental Group (EEG), was themed "CANcel the Linear, Enable the Circular" to encourage the public and corporates towards recycling, a circular economy and environmental protection.



*In total, the hotel collected 32kg worth of aluminium cans, saving energy and landfill space.*

The hotel's collection team, led by the Human Resources department, collected 32kg worth of aluminium cans for recycling.

Millennium Airport Dubai General Manager Mr Simon Moore said, "As part of our Corporate Social Responsibility, we are always glad to support Environmental initiatives such as the Can Collection campaign to maintain, protect and preserve our environment for a better future. We believe every can counts in reducing our carbon footprint."





*Diners enjoying a candlelight dinner at M Hotel Singapore's Café 2000 during Earth Hour.*

## **Millennium Hotels In Singapore And Dubai Turn Down The Lights For Earth Hour**

As a show of commitment to the environment, Copthorne King's Singapore, M Hotel Singapore and Millennium Airport Dubai turned down the lights on 26 March from 8.30pm to 9.30pm during Earth Hour.

In addition to dimming lights in public areas and the façade for evening hours, Copthorne King's Singapore also raised the chiller temperature and reduced boiler temperature during the same period. The hotel emblem was switched off as well.

M Hotel Singapore raised its chiller temperature and switched off all non-essential lights, leaving only lobby lights dimmed and essential lights on the façade.

Both Singapore hotels also invited guests to be a part of Earth Hour, with candlelight dinners served at the restaurants.



*Candlelight dining at Millennium Airport Dubai's Da Vinci's restaurant (left) and Copthorne King's Singapore's Tien Court.*



*care*

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In the UAE, Millennium Airport Dubai switched off all exterior signage lights and non-essential interior lighting, dimmed essential lights and used candlelight where appropriate in public areas like the lobby, restaurants and bars. Guests were also encouraged to participate by dimming or switching off lights in their rooms.

Earth Hour is a worldwide movement organised by World Wildlife Fund, and encourages the public and businesses to switch off non-essential electric lights for one hour from 8.30pm to 9.30pm as a symbol of commitment to the planet every last Saturday of March.





CDL Vice President (Corporate Secretariat) Ms Enid Ling (centre) interacting with children during a volunteering activity with City Sunshine Club, CDL's employee volunteering arm.

## Sowing Love And Reaping Happiness Through Community Work

**CDL Vice President (Corporate Secretariat) Ms Enid Ling** has been an avid volunteer for over 20 years. She joined CDL over two decades ago, and had responded to the company's call to join the then-newly established employee volunteering arm, City Sunshine Club. Since then, she has volunteered regularly with her colleagues. Outside the company, she also serves in the children's ministry in her church. She shares her passion for caring for children and the lessons learnt from them. This story is adapted from an interview with *Lianhe Zaobao*, Singapore's most read Chinese-language newspaper.

Enid Ling has been volunteering for more than 20 years. It all started many years ago when she responded to CDL's call to join their employee volunteering arm, City Sunshine Club. Through the club, she has been regularly taking part in activities and giving back to the community. In particular, she enjoys interacting with children and seeing the impact the lessons bring to their lives.

Volunteering activities she has been involved in ranged from distributing food packets and befriending the elderly, giving lessons to children, arranging outings, and celebrating special festivities such as Mid-Autumn Festival and Chinese New Year with beneficiaries both young and old.

Before the pandemic, she used to have character building sessions with a group of children from Kindergarten 2 to Primary 6 (ages six to 12) once every fortnight after work. Despite being the one teaching, Enid shared that she has learnt many new things from them, making it a learning experience for her as well. A vivid example was that she once explained the concept of "orderliness" to a group of children from disadvantaged families, telling them to keep their desks neat and tidy after doing their homework, and not to leave things in a mess.

Unexpectedly, the children responded innocently that they do not have a desk at home, and would usually do their homework in the living room. It was then that Enid was reminded that there are many things that cannot be taken for granted, as in this case, the children do not have their own desks to do their homework on or study at.



Enid leading a character building session with children from disadvantaged backgrounds.

She also added, “The children’s hot topics are different from ours during our time at their ages. I also use the new knowledge I gained from them to communicate with my niece to let her know that her aunt is not behind times!”

It also makes her feel happy to see the children listening attentively in class.

Another memorable incident was when she, along with several volunteers, brought the students to visit the ArtScience Museum. The children were so excited that they did not pay attention to the museum staff guiding them. One little boy went up to the staff and made a “two” hand gesture. He told the museum guide that as long as he did this, everyone would be quiet and attentive.

Enid said that she was very moved that he remembered those gestures as they were what the teachers use in class to get the children to be quiet or sit down.

As the pandemic restrictions are easing, the team hopes to resume character building sessions soon. Enid hopes to find opportunities to continue to equip herself to help the children build good character traits. She also aims to continue devoting herself to such volunteer activities for many more years to come.



Enid along with other City Sunshine Club volunteers (in blue) with children beneficiaries after a fun outing to the Singapore Sustainability Academy





## CDL Zeroes In On Bolder Decarbonisation Targets

City Developments Limited (CDL) has released its Integrated Sustainability Report (ISR) 2022, themed “Zero in on Future Value”. The ISR details CDL’s progress towards its Environmental, Social and Governance (ESG) goals and targets under the CDL Future Value 2030 Sustainability Blueprint. Read on for some key sustainability highlights and achievements for the year under review (1 January to 31 December 2021).

### Remaining Steadfast to its ESG goals

CDL has achieved a 42% reduction in carbon emissions intensity from base-year 2007, meeting its interim 2021 target. It is also on track to achieving its Science Based Targets Initiative (SBTi)-validated target of a 59% reduction by 2030. From 2012 to 2021, CDL reported energy savings of over S\$34 million from energy-efficient retrofitting and initiatives across all its commercial buildings.



CDL also aims to reduce its Scope 3 GHG emissions by 58.8% by 2030, including hotels managed by Millennium & Copthorne Hotels Limited, such as M Social Singapore (above).

CDL Group Chief Executive Officer Mr Sherman Kwek said, “Sustainability has become mainstream on political and business agendas, with rising expectations for companies to step up ESG integration into their businesses and set clear decarbonisation pathways. As one of Singapore’s pioneers in real estate and green buildings, we have been proactively aligning our business with global and national goals to mitigate the negative impact of climate change. With CDL’s Future Value 2030 Sustainability Blueprint established in 2017 as the bedrock of our ESG goals and strategies, we have a clear carbon-reduction action plan that positions us well towards our net zero goals. Contributing to a sustainable future and embracing a triple bottom line approach will remain integral to our business.”



getting to know you

## Decarbonising and Innovating Towards a Net Zero Future

In 2021, CDL raised its carbon emissions reduction targets and commitments. This includes targets validated by the SBTi, under which CDL will reduce its Scope 1 and 2 greenhouse gas (GHG) emissions by 63% per square metre (sqm) leased area by 2030 from a 2016 base year. CDL will also reduce its Scope 3 GHG emissions from purchased goods and services by 58.8% per sqm Gross Floor Area (GFA) by 2030 from 2016. This includes hotels managed by Millennium & Copthorne Hotels Limited, CDL's wholly-owned hotel subsidiary.

In February 2021, CDL became the first real estate conglomerate in Southeast Asia to sign the WorldGBC Net Zero Carbon Buildings Commitment. This global pledge to achieve net zero operational carbon by 2030 covers new and existing wholly-owned assets under its direct management and operational control. At COP26 last year, CDL joined 44 companies worldwide to extend its pledge towards a net zero whole life carbon emissions approach. CDL pledged to achieve maximum reduction in embodied carbon and compensate for residual operational and upfront embodied emissions via offsetting for new developments by 2030; and for all buildings to be net zero carbon by 2050.

It was also the only Singapore real estate company amongst 19 to be invited to Climate Impact X's pilot auction, a global marketplace and exchange for high-quality carbon credits. It successfully secured high-quality carbon credits to offset greenhouse gas emissions from its operations. These credits, sourced from natural climate solutions, will be utilised over the next three years to offset an estimated 6% to 7% of emissions from its operations per year to complement CDL's net zero targets.

## Leveraging Green Finance to Accelerate Low-Carbon Solutions

Since issuing its first green bond in 2017, CDL has secured more than S\$3 billion of sustainable financing, comprising a green bond, various green loans and a sustainability-linked loan. This includes green loans for its South Beach Consortium joint venture, as well as for two upcoming developments in Singapore – integrated development Piccadilly Grand and Piccadilly Galleria at Northumberland Road and an Executive Condominium at Tengah Garden Walk.

CDL's ESG performance is widely recognised by leading global sustainability benchmarks. Notable accolades include ranking fifth overall and maintaining its position as the world's most sustainable real estate company for the fourth consecutive year on the Global 100 Most Sustainable Corporations in the World by Corporate Knights; maintaining double 'A's in the 2021 CDP Global A List for corporate climate action and water security; and being awarded the inaugural 2021 Terra Carta Seal by His Royal Highness The Prince of Wales, through his Sustainable Markets Initiative.

Please visit this link to view CDL's ISR 2022: <https://cdlsustainability.com/>



*The South Beach mixed-use development secured one of Singapore's largest green loans in 2021, totalling S\$1.22 billion.*



*CDL's upcoming Tengah Garden Walk executive condominium, located in the Tengah New Town's Garden District, also secured a green loan of S\$418 million. (Photo credit: HDB)*





## **CDL Honoured For Supporting National Service**

*City Developments Limited Group Chief Operating Officer Mr Kwek Eik Sheng (left) receiving the National Service Advocate Awards for Large Companies from Senior Minister of State for Defence Mr Heng Chee How.*

City Developments Limited (CDL) was among the 148 companies, organisations and individuals that received the National Service (NS) Advocate Awards at the recent Total Defence Awards ceremony 2021 on 23 March 2022.

The NS Advocate is the highest accolade conferred on businesses, organisations and individuals in recognition of their exemplary support towards Total Defence and NS.



*congratulations*

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**New World  
Millennium  
Hong Kong  
Appoints New  
General Manager**

*Mr Julian Wipper*

Mr Julian Wipper is the new General Manager at the helm at New World Millennium Hong Kong.

A German native, Julian is a seasoned hotelier with 25 years of luxury hospitality experience across Europe, United States and Asia including China, Malaysia, Singapore and Thailand. Prior to joining the hotel, Julian was most recently General Manager at JEN Singapore Orchardgateway by Shangri-La, where he led his team to establish the property as one of the group's highest performing hotels while concurrently serving as Regional Champion Rooms & Guest Experience for Southeast and Australasia hotels.

He has also held a number of leadership positions in various Shangri-La Hotels & Resorts properties, and has also spent over eight years in Hong Kong with the group. Prior to this, he has also worked at distinguished establishments such as Claridge's, The Savoy and The Berkeley Hotel in London, and The Watergate in Washington, DC.