

highlights



Millennium Hotels Named 43rd Largest Hotel Group In The World
Climbed 4 ranks according to US-based HOTELS Magazine

**Addressing
Sustainable City
Challenges At The
World Cities
Summit**

**Passion And
Commitment
Shine Bright With
Gems Of
Millennium**

**Overcoming
Manpower Woes
With Technology
And Reskilling**

**M Social
Auckland Voted
Best Of The Best**



MHR Supports The Search For The Next Singaporean Of The Year

Millennium Hotels and Resorts returns for the 5th year to support The Straits Times Singaporean of the Year as Global Hotel Partner. Earlier this year, Executive Director Mr Kwek Eik Sheng (2nd from right) received the certificate of appreciation from Singapore President Madam Halimah Yacob for supporting Singaporean of the Year 2021. Also pictured on stage are The Straits Times Editor-in-chief Mr Warren Fernandez (far left) and UBS Asia-Pacific President Mr Edmund Koh (far right).

The search is on for the next Singaporean of the Year!

In its eighth edition now, The Straits Times Singaporean of the Year award aims to celebrate the extraordinary impact of ordinary Singaporeans on society.

Millennium Hotels and Resorts is proud to continue supporting this meaningful campaign for the fifth year running.

“As a homegrown brand, Millennium Hotels and Resorts applauds Singaporeans who rise above adversity, putting others before themselves and fostering a stronger community. We are proud to continue our support for The Straits Times’ Singaporean of the Year that shines a spotlight on these deserving individuals,” said Mr Kwek Eik Sheng, Executive Director of Millennium Hotels and Resorts.

Singaporean of the Year 2022 was officially launched on 27 July. The event also marked the inauguration of the Singaporean of the Year alumni network, which aims to bring together past and present-day nominees and recipients, to interact and foster possible collaborations among them. The event was attended by sponsors, past nominees and recipients, such as 2021 award recipient Mr Sakthibalan Balathandautham, who donated part of his liver to a one-year-old diagnosed with liver failure.



Sponsors, past nominees and recipients were invited to witness the official launch of Singaporean of the Year 2022.

As Global Hotel Partner, Millennium Hotels and Resorts will be presenting the winner with a 5-night stay at any global hotel of their choice while finalists will get a 3-night stay at any global hotel of their choice. Millennium Hotels and Resorts has close to 140 hotels across some 80 locations.

Distinct hotel brands under the Group include Grand Millennium, Millennium, The Biltmore, M Social, Studio M, M Hotel, Copthorne and Kingsgate, throughout Asia, Europe, the Middle East, New Zealand and the United States.



Crystal Palace Mania At JW Marriott Singapore South Beach

Crystal Palace players signing autographs for fans at the JW Marriott Hotel Singapore South Beach. (Image: The Straits Times)

English Premier League club Crystal Palace were in Singapore recently for the Standard Chartered Singapore Trophy 2022, a one-off match against fellow top-flight side Liverpool. The 26-man squad, which included former Liverpool defender Nathaniel Clyne, new signing Malcolm Ebiewei, star forward Jordan Ayew and manager Patrick Vieira, stayed at JW Marriott Singapore South Beach while in town.



Crystal Palace football team with the staff of JW Marriott Singapore South Beach.

Although big names Zaha, Cheikhou Kouyate and Christian Benteke were not among the players in Singapore, fans turned up at the hotel and waited over two hours for the team to arrive. One fan refused to let a broken leg prevent him from meeting his heroes and turned up on a wheelchair.

The match against Liverpool took place on 15 July, where Crystal Palace lost 0-2.

Apart from playing the game at Singapore National Stadium, some of the Crystal Palace players also squeezed in time to meet their fans during their trip. Joel Ward, Jack Butland, Jes Rak-Sakyi and Ademola Ola-Adebomi went to Assumption English School to take part in a Futsal session, while Luka Milivojevic, Joachim Andersen, Mark Bright and Andre Moritz attended a fan meet-and-greet session at a local restaurant.

Some of them even took time out to savour the local cuisine, such as defender Jake O'Brien and midfielder Scott Banks. They were treated to quintessential Singapore dishes - Chicken Rice and Laksa Soup, by the chef at JW Marriott South Beach. In a video challenge titled Singapore Side Dish Shoot-out, the pair had to accurately guess the ingredients in the two Singaporean dishes to win.

But who had the best taste buds? Find out in the Singapore Side Dish Shoot-out.



Watch the video at this link: <https://www.youtube.com/watch?v=AcrfueZtz4M>



Decked in national colours of red and white, CDL staff showed their love for Singapore with a little song and dance.

One People, One Nation, One Singapore CDL Stands Up For Singapore In Show Of Patriotism

Ahead of Singapore's National Day on 9 August, a few CDL staff got together over *kopi* (colloquial term for coffee) and kaya toast, a favourite local breakfast, to share their thoughts on what it means to be Singaporean.

And here's what we found out. It's the little things that make this island our Singapore. Whether it's "walau-eh" or "shiok", there is nothing like a friendly greeting in Singlish to remind us that this is home, truly! Then, there is the food. From lontong to barbequed stingray, we will travel to hawker centres like Bedok 85 or Newton in a heartbeat.

In this special National Day video, watch our CDL colleagues sing a song for Singapore and reminisce about their younger days.



Watch the video at this link:
[https://www.linkedin.com/posts/citydevelopments_cdl-national-day-2022-activity-6960849931997782016-ZueC?](https://www.linkedin.com/posts/citydevelopments_cdl-national-day-2022-activity-6960849931997782016-ZueC?utm_source=linkedin_share&utm_medium=member_desktop_web)
[utm_source=linkedin_share&utm_medium=member_desktop_web](https://www.linkedin.com/posts/citydevelopments_cdl-national-day-2022-activity-6960849931997782016-ZueC?utm_source=linkedin_share&utm_medium=member_desktop_web)

National Day has always held special meaning for CDL. As a home-grown company with humble beginnings in 1963, CDL grew alongside the country's rapid development and thrived within its dynamic business environment. Like Singapore which has flourished into a city for the world, CDL has a network spanning 29 countries and regions today. We remain loyal to our roots. Here's to many more decades of being stronger together!

Trivia quiz for true blue Singaporeans:
How many National Day song titles appeared in this story?

Editor's note: There are no prizes for the correct answer but if you want to check your answer, send us an email at hi-life@cdl.com.sg.



The "frontliners" of Copthorne King's Hotel giving the "finger heart" sign to show their pride and affection for the 52-year old hotel.

Copthorne King's Hotel Re-Opens With Enhanced Tower Wing

We are back! Copthorne King's Singapore on Havelock Road is now fully opened with revamped rooms at its Tower Wing.

The hotel has been keeping busy even as it supports the Singapore Government's call to be a Covid-community facility for Singaporeans and foreigners.

The hotel's room refurbishment project, which includes a makeover of 142 rooms in the Tower Wing, was completed in early 2020. The new rooms are furnished with contemporary Chinoiserie décor and in-room technology, offering guests an enhanced experience. Recreational facilities include a landscaped outdoor pool and jacuzzi, mini putting green, gymnasium, sauna and steam bath.



The new rooms have have Chinoiserie and Contemporary Chinese décor with a dash of Western influence for a true "east meets west" experience.



Other enhancement works include a landscaped outdoor pool (above), mini putting green, gym and sauna facilities.

Today, the 52-year old grand dame (opened in 1970) of the Millennium Hotels' umbrella of hotels in Singapore, welcomes guests with its elegantly appointed rooms and suites offering all the comforts of modern-day amenities, replete with award-winning restaurants, seven fully equipped function rooms that can be configured to various meeting arrangements, and the latest audio-visual equipment and wireless broadband connectivity.

The 311-room hotel's two specialty restaurants, Tien Court and Princess Terrace Café, are also geared up for hungry diners. Savour the distinctive natural flavours of Teochew and Cantonese cuisines by Hong Kong's award-winning Masterchef Lui Wing Keung at Tien Court, and the well-known authentic Penang and Peranakan buffet at Princess Terrace Café.

For room reservations, please visit <https://bit.ly/cksrooms>. For F&B reservations, please visit <https://bit.ly/cksdining> to book your tables.



The Teochew and Cantonese cuisines at Tien Court (left) with Princess Terrace Café's (right) well known Penang and Peranakan food buffet is sure to delight to palates of everyone.



The team at Millennium Harbourview Xiamen with General Manager Mr Simon Jim (top row 4th from right) giving the thumbs up on its successful results from its live-streaming initiative on popular China social media platform, Douyin. Displayed on the table are dishes that the hotel promotes from its restaurants, as well as other merchandise for sale.

Millennium Harbourview Xiamen Reveals Live-Streaming Strategy On Douyin To Take On Online Markets

Millennium Harbourview Xiamen has started to use live-streaming as a strategy to embrace online markets and take on diversified marketing channels to stay competitive in an already fierce hospitality market.

According to the hotel, many enterprises have started to use live-streaming through Douyin to increase guest flow traffic and sales production, as well as brand publicity improvement.

This is the first choice for entity enterprises to seek further development during the epidemic prevention and control period.

Douyin is the Chinese version of international social media platform TikTok, and the only version of the platform available to people living in China. It is one of China's most popular social media platforms with a wealth of advertising opportunities for brands operating in a wide range of sectors.

Since launch of its first Douyin live streaming on 14 June 2022, the hotel reported an increase in Gross Merchandise Value (GMV) of RMB 220,000 and 2,000 followers on its Douyin social media account. A total of three live-streamings have been conducted to date.

Moving forward, the hotel plans to scale up its new media team and normalise the frequency of its live streaming while exploring more initiatives to leverage new business opportunities.

The 325-room luxury hotel is located in the heart of downtown Xiamen and near major tourist attractions such as Gulangyu Island, Nanputuo Temple, Botanical Garden, Xiamen Round Island Seaside Beach, and a minute's walk to the famous shopping street, Zhongshan Road Pedestrian Street.



work



Studio M Welcomes Guests Back To Refreshed Designer Lofts

Located in the heart of entertainment districts like Clarke Quay, Boat Quay and Robertson Quay, Studio M's redesigned lofts encapsulates its motto of Live, Laugh, Loft.

A mere stone's throw away from the Singapore River, Studio M Singapore is in the heart of entertainment districts like Clarke Quay, Boat Quay and Robertson Quay.

Given its high visibility and the accompanying social vibrance of the site, the hotel's studio lofts have been refurbished to retain its position as a trendy and memorable landmark next to the Singapore River. The refurbishment for all 360 rooms was fully completed in May 2022.

Studio M's motto – Live, Laugh, Loft – encapsulates its refurbishment approach to both life and architecture. The loft-only concept they embody is the only one of its kind in Singapore.

Rooms are designed as live-work-play spaces that cater to the needs of urban travellers. The interior designer's approach of staggering the space across two floors makes for a very stylish and airy layout for a space that has a footprint of just 22m².

With the study zone above offset from the sleeping area below, the tower of open space over the bed gives you the feeling you're in a much larger room with large floor-to-ceiling windows that overlooks expansive views of the river and the city.

A staircase leads up to the furniture deck that either houses a bed or workstation, giving business travellers the added convenience of computer facilities during their stay.



work



Each loft at Studio M features 3.8m high ceilings that marries style with function. At 22 sqm, it features a bedroom on the ground level that offers ample space for rest and play with designed workspace and living and study on the second level.



The Executive Lofts are located at the corner of each floor at Studio M for ultimate privacy and maximum comfort, with living and study areas on the lower level and a sleeping area on the higher level.



Addressing Sustainable City Challenges At The World Cities Summit 2022

CDL Group Chief Operating Officer, Mr Kwek Eik Sheng (2nd from left) participated in a dynamic discussion on future-proofing the built industry at the ULI's Developers Roundtable as part of the World Cities Summit.

Jointly organised by Singapore's Centre for Liveable Cities (CLC) and the Urban Redevelopment Authority (URA), the World Cities Summit has returned this year as a fully in-person event. Having been a supporter of the summit in past years, CDL has lent its support to the platform once again as a sponsor, and to contribute viewpoints as an industry leader while forging new partnerships.

An exclusive platform for government leaders and industry experts to address liveable and sustainable city challenges and share solutions, this year's theme 'Liveable and Sustainable Cities: Emerging Stronger' is particularly apt.

CDL Group Chief Operating Officer, Mr Kwek Eik Sheng, joined the Urban Land Institute's (ULI) Developers Roundtable 'A Developer's Perspective on the 4Ds of Transforming Cities' on 1 August 2022 to share CDL's insights and experience in sustainable development, and how it has leveraged green building innovation to transform the built environment. He spoke on strategising actionable steps to deliver on the 4D strategy and thrive in a city that continues to grow denser, facing intensifying pressures from ageing buildings, evolving lifestyles, and the climate crisis.

The roundtable saw panellists with deep regional experience exchange knowledge on how the building sector in Asia-Pacific cities deliver on a 4D strategy – Decarbonisation, Digitalisation, Decentralisation and Disclosure – and debate the strengths and tensions of different approaches, and strategise actionable steps to advance into the 'new normal'.

To thrive in an evolving and unpredictable landscape, it is key for CDL to future-proof its business through leveraging new platforms and sustainable strategies, which helps to build resilience and contribute to sustainable cities.



Panel Discussions At City Innovators Stage To Achieve Low Carbon Economy For Sustainable Cities

CDL Chief Sustainability Officer, Ms Esther An, led engaging panels at the City Innovators Stage. The panels featured technologies and solutions that will accelerate a low-carbon and sustainable economy.

On 2 August 2022, CDL Chief Sustainability Officer, Ms Esther An joined a fireside chat – a flagship event held by UNDP Global Centre for Technology, Innovation and Sustainable Development, Singapore, which brought together leading thinkers in digital and green development. She shared her thoughts on the convergence of digitalisation and sustainability to achieve a low carbon economy.

CDL has set three key ESG deliverables – Decarbonisation, Digitalisation and Disclosure. Digitalisation is key to achieving decarbonisation and collating data for effective disclosure.

Later that evening, Ms An led another panel at the City Innovators Stage to showcase promising young start-ups with new-age business models and innovative products to redefine what it means to be sustainable and do good for the climate and community.



Ms An (right) at the UNDP fireside chat, 'Potential of Digital for an Inclusive and Green Recovery', alongside moderator Ms Jessica Cheam, Founder of Eco-Business, and panellist H.E. Mr Priit Turk, Ambassador of Estonia to Singapore and ASEAN.



The Lowry Hotel's 2,228 square feet presidential suite includes a lounge with a baby grand piano, a dining area for eight and a fully equipped kitchen.

CDLHT, Hong Leong Finance, And First Sponsor Report 1H 2022 Results

CDL Hospitality Trusts (CDLHT) reported net property income (NPI) increase of 37.8% (or S\$14.0 million) year-on-year (yoy) to S\$51.0 million for 1H 2022. The increase was mainly attributed to the Singapore and UK hotels as well as Maldives resorts, which increased collectively by S\$16.9 million yoy.

NPI growth was also contributed by Claymore Connect which grew S\$1 million due to tenant recovery and normalisation of Singapore's retail trade. The increases were partially offset by lower NPI from the Australia and New Zealand portfolio, which collectively declined by S\$4.8 million.

Total distribution to Stapled Securityholders for 1H 2022 was S\$25.2 million and DPS was 2.04 cents, an increase of 68.4% and 67.2% yoy respectively.

Mr Vincent Yeo, Chief Executive Officer of CDLHT's managers, said, "We are very pleased to see a strong recovery in trading for many of our portfolio hotels. In particular, the growth momentum experienced in our core market, Singapore, is promising. Across our global portfolio, nine of our portfolio hotels have seen RevPAR in June 2022 exceeding June 2019 pre-pandemic levels, with the RevPAR for another four portfolio hotels already above 90% of June 2019. This recovery is very encouraging given that travel out of China and Japan, traditionally strong outbound markets, still faces constraints. Strong growth has been seen in the leisure and project group market while the recovery in the primary corporate market is more nascent."

[Please click here for CDLHT's full 1H 2022 update.](#)

Hong Leong Finance



Earnings per share stood at 20.14 Singapore cents for the half year, up from 19.97 cents a year ago. An interim dividend of 3.75 cents per share will be paid on 1 September 2022.

Hong Leong Finance (HLF) reported net profit of S\$45.1 million for the half year 2022, an increase of 1.0% from S\$44.7 million a year ago.

The resilient performance was underpinned by higher net interest income of 8.1% at \$96.4 million, boosted by improved interest yield on the healthy asset growth and lower funding cost sustained amidst elevated benchmark rates driven by global interest rate hikes. Net interest margin was lifted by 10 basis points to 1.5 per cent.

Fee and commission income surged 73.6% to \$8.1 million for first half-year 2022 led by fee income from rebound lending activities.

Net allowances for loans and other financial assets stood at \$1.8 million arising from higher allowances for non credit-impaired loans. Net loan assets rose to S\$11.4 billion, up 7.1% over the previous year's base.

Earnings per share stood at 20.14 Singapore cents for the half year, up from 19.97 cents a year ago. An interim dividend of 3.75 cents per share will be paid on 1 September 2022.

[Please click here for HLF's full 1H 2022 results.](#)

First Sponsor Group Limited



First Sponsor's European operating hotels such as the Hotel De Bilderberg in the Netherlands (above) showed strong signs of recovery after the lifting of Covid-19 restrictions in January 2022.

First Sponsor Group achieved a net profit of S\$71.3 million for 1H2022, a 3.5% growth from S\$69 million in the same period last year. The group's revenue fell 26.5% year on year (y-o-y) to \$115.3 million due to the decrease in revenues from the sale of development properties and property financing.

The lower revenue from the sale of properties was mainly due to the first-time profit recognition of SOHO loft units in Plot F of the Millennium Waterfront project in 1H2021. The lower revenue was offset by rental income from investment properties and revenue from hotel operations, which rose 7.6% y-o-y and 217.5% y-o-y to \$6.3 million and \$48.6 million respectively.

The higher rental income from investment properties was mainly due to the contribution from the East Sun Entities which were consolidated by the group with effect from March 31, 2021.

The higher revenue from hotel operations came from the 11 Bilderberg hotels in the Netherlands, which was consolidated by the group with effect from May 2. The rest of the European hotels saw revenue surge 281% y-o-y, underpinned by the strong demand arising from the removal of the Covid-19 restrictions.

As at June 30, cash and cash equivalents stood at \$651.9 million. The Board has approved an interim tax-exempt (one-tier) cash dividend of 1.1 Singapore cents per share for FY2022 which is the same as that of last year.

[Please click here for First Sponsor's full 1H 2022 update.](#)



Two Days One Night In Glorious Malacca

The group of jolly feasting and shopping enthusiasts who wasted no time to pack for a mini overnight getaway to Malacca when the borders opened between Singapore and Malaysia.

To the typical local in Singapore, the city of Malacca in Malaysia means great eats and ‘treasure’ shopping for knick-knacks and bric-a-brac to restock our shelves.

With easing of COVID restrictions, the Hong Leong Group Sports & Recreation Club (HLGSRC) did just that and wasted no time to pack a small bag and whisk their way to glorious Malacca. HLGSRC coordinator Ms Daphne Lim reports.

The HLGSRC organised a 2D1N trip to Malacca from 18-19 June 2022. A total of 37 passengers including staff and their family members joined the tour.

Anticipating heavy congestion at the Tuas checkpoint due to it being the school holidays, the group departed earlier on Saturday morning with the first pick-up at 5:30am at Ang Mo Kio MRT Station, followed by the 2nd pick-up at Jurong East MRT Station. Their efforts to be early paid off, and they were able to breeze through both Singapore and Malaysia customs without the usual morning traffic.

A sumptuous 10-course Nyonya lunch (a unique blend of cuisine that mixes Chinese cooking with Indo-Malay flavours) awaited them at Atlantis Nyonya Restaurant when they arrived at 1:00pm, topped off with the restaurant's popular chendol dessert. And of course, no trip to Malacca would be complete without a visit to the weekend night market at Jonker Street, where the group soaked in the night scene with an exciting array of local street food and stalls.

The 2nd day started off with shopping for Nyonya kueh and other local products, followed by the highlight of the tour - an "all-you-can-eat" durian feast at Tangkat! After that it was free and easy time at Bukit Indah shopping mall, until it was time to leave for home sweet home.

The group once again managed to avoid congestion at both Malaysia and Singapore customs, and arrived back at the original pick-up point by 8:30pm. All-in-all an enjoyable trip for all participants!



Delighted faces all around as the group showed their baskets filled with goodies picked up from the weekend night market at Malacca's popular Jonker Street of local street food and knick-knack stalls.



The trip ended on the second day all too quickly but oh-so deliciously with the usual favourite feast of durians.



Showing some love as Hong Leong staff and colleagues gather to catch-up and bowl each other out in a friendly competition.

**Bouncin' Back
To Love And
Thunder
With Thor,
Bowling And
Cooking!**

Just as the world begins to ease on Covid measures, so is the Hong Leong Group Sports and Recreational Club (HLGSRC) as they quickly bounce back to normal activities such as bowling, cooking classes and their love for the God of Thunder, Thor.

Here is a snapshot of what they did last month in July.

Japanese Culinary Class @ Tower Club, 18 June 2022

Tower Club hosted a Japanese Culinary Class for HLGSRC members and their guests, where Chef Elson gave a demonstration on how to cook Japanese Clams and make a refreshing Strawberry Mochi dessert. A few participants were lucky enough to be picked to try mochi making hands-on with Chef Elson on stage!

Coupled with the breath-taking views of Singapore's city skyline, participants later indulged in a delightful lunch of Asari Clams Seafood Broth with Ginger and Spring Onions, Spaghetti with Grilled Yellow French Chicken, Blue Foot Mushroom, Fresh Herbs and Light Cream Sauce, and Homemade Japanese Strawberry Mochi with Strawberry Compote.



Learning how to make Japanese mochi with Tower Club's Chef Elson.



The group of culinary enthusiasts who participated in the cooking session enjoyed a sumptuous lunch of Japanese-themed delights at Tower Club.

Movie Night - Thor: Love & Thunder, 7 July 2022

The HLGSRC resumed our most popular and well-attended activity - Movie Night - with Marvel Studio's latest blockbuster, Thor: Love & Thunder, starring Chris Hemsworth, Tessa Thompson, Natalie Portman and Christian Bale.

Over 200 attendees - staff and their guests - had a blast watching the movie on Opening Night at Golden Village Plaza Singapura.

Bowling Tournament, 16 July 2022

The HLGSRC's annual Sports Tournaments restarted with a fun round of bowling at Sonic Bowl @ Our Tampines Hub.

30 participants bowled their hearts out and after a close fight, the winners emerged! Congratulations to our top 3 men and women!



From left: Mr Poh Liong Yan, Grand Copthorne Waterfront Hotel (2nd place); Mr Kenneth Chong, Hong Leong Finance (1st place); Mr Tan Boh Meng, CBM (3rd place).



From left: Ms Seow Yi Ling, CBM (2nd place); Ms Koh Lay See, Grand Copthorne Waterfront Hotel (1st place); Ms Lai Yook Lain Elaine, Hong Leong Finance (3rd place).



The Singalicious Buffet, available at The Orchard Cafe, showcases dishes from heritage-inspired local creations to chef-curated cuisines.

Millennium Hotels And Resorts Celebrates Singapore's 57th Birthday

Singapore turns 57 on 9 August and what better way to celebrate than to feast on a month of quintessential Singaporean dishes!

The Orchard Cafe at Orchard Hotel rolls out a heritage dining experience with enhanced local dishes, such as *Lobster Roti John* and *Masala Crab*. **Food Capital** at Grand Copthorne Waterfront presents its Heritage Peranakan Buffet, from the ever-popular *Ayam Buah Keluak* (Braised Chicken) and *Babi Ponteh* (Nyonya Pork Stew) to *Udang Masak Kuah Nenas* (Nyonya Prawn in Pineapple Coconut Curry) and the crowd favourite - Salted Vegetables and Duck Soup, while **MEMO Café** at Studio M serves up an *Ondeh Ondeh* cake filled with pandan, fragrant gula melaka and topped with rich whipped cream.

For more details, go to <https://www.millenniumhotels.com/en/offers/asia/singapore-national-day/>.



Afternoon Tea Set at Café 2000



Penang-Peranakan Buffet at Princess Terrace



Mad For Mooncakes This Mid-Autumn Festival

Orchard Hotel's mooncakes make perfect gifts in pretty coral pink or tiffany blue boxes.

Held on the 15th day of the 8th lunar month, the Mid-Autumn Festival (中秋节) traditionally celebrates the end of the autumn harvest. This year, the Festival falls on 10 September. On this day, it is believed that the moon is at its brightest and fullest size, symbolising togetherness and reunion in Chinese culture.

The Mid-Autumn Festival is a popular observance in Singapore celebrated with family reunions, mooncakes and lanterns. This year, Hong Leong Group's Singapore hotels have rolled out traditional and exciting new flavours to delight family and friends.

Orchard Hotel Singapore



The Mini Snow Skin Mooncakes come in four striking colours and flavours, priced at S\$74+ for a box of eight.

Crafted by award-winning Hua Ting Restaurant, **Millennium Mooncakes** come in traditional and snow skin flavours. Enjoy this year's enticing selection with family and friends or as the perfect gift in aesthetic boxes encompassing refined colours of coral pink or tiffany blue.

The Mini Snow Skin Mooncakes come in four striking colours and flavours, all of which are available at S\$74+ for a box of eight. The newly launched *Passion Fruit with Hazelnut* combines both the citrusy flavour of the passion fruit and the sweetness of the lotus paste perfectly, while the *Blueberry with Vintage Hua Diao Wine* is handcrafted using 30-year vintage rice wine. The other two flavours are *Salted Egg Yolk Custard* and *White Lotus Paste & Champagne Ganache*. Traditionalists will love the *White Lotus Paste with Double Yolk & Macadamia Nuts* (S\$82+ for a box of four), while those who crave something floral should go for the new *Osmanthus Oolong with Macadamia Nuts* (S\$78+ for a box of four), which is light but packed with mildly sweet flavours.

From now till 31 August 2022, enjoy an early bird promo of 25% off all mooncakes!

Millennium Mooncakes are available for pre-order from now till 10 September 2022, and will be available for collection from 22 July to 10 September 2022.

To place your orders, go to

<https://www.millenniumhotels.com/en/offers/asia/orchard-hotel-singapore/dining/millennium-mooncakes/>



The Lavish Gift Set is a two-tiered gilded gold leather box that comes with a ceramic Orient Jade Tea Set



Make waves with premium gift sets that transform into a tea stand and mooncake tray.

The St Regis Singapore

Cantonese restaurant Yan Ting offers a lovely collection of handcrafted mooncakes this year with exquisite gifting options.

Made with premium ingredients, the traditional baked ones come in classic flavours as well as reduced sugar options. The snowskin collection presents an all-truffle selection with a melange of luxurious fillings such as yuzu paste with cream cheese truffle, lychee paste with peach passion fruit truffle, and black and white sesame paste with salted peanut truffle.

To place your orders, go to https://giftwithstregis.oddle.me/en_SG/

JW Marriott Singapore South Beach

Indulge in a masterfully selected range of handcrafted Baked and Snowskin Mooncakes by modern Cantonese restaurant, Madame Fan. Besides the traditional selection, the lineup of baked mooncakes includes Nyonya gula melaka with pandan paste and lychee lotus paste with single yolk. New flavours for snowskin mooncakes include lemon truffle with green tea lotus and black tea truffle with pu-er lotus.

In line with Madame Fan's modern theme, the gift boxes feature geometric patterns in shades of blush pink, nude and rose gold or coral orange, powder blue and rose gold. These can be transformed into a tea stand and mooncake tray. Each premium box comes with tie guan yin tea to pair with your mooncakes.

To place your orders, go to https://shopatjw.oddle.me/en_SG/



A Lit Break: Bubble Staycation allows guests late check-in and check-out for maximum enjoyment.

Endless Summer Vacation At New World Millennium HK

New World Millennium Hong Kong kickstarts summertime adventures with immersive offers and exciting experiences. Enjoy an array of accommodation and dining offers specially curated for guests who are looking to indulge the senses.

“A Lit Break: Bubble Staycation” Package

Specially designed for salary men and women to break the weekday routine, guests check-in from 5 pm and enjoy late check-out at 5 pm. In addition to one night's accommodation in a Deluxe City View, Deluxe Harbour View, Residence Club City View or Residence Club Harbour View Room, the package includes a box set of a LUSH mermaid tail bubble bar bath bomb, one face mask, two bottles of LAIBA cocktail (125ml each) plus two highball glasses and a shaker, as well as complimentary pay movies throughout the stay for unlimited binge-watching.

Available only Sunday to Thursday from now to 30 September 2022, the package rate starts from HKD980.

For more details, go to <https://www.newworldmillenniumhotel.com/en/promotions/promotions-rooms-suites/a-lush-break-lit-bubble-staycation-2022/>



Sagano's set lunch for two



Café East's dinner buffet features a variety of local specialties from Malaysia, Thailand and Singapore.

"Foodie Retreat" Package

The "Foodie Retreat" room package offers guests three indulgent dining experiences within a stay, including buffet breakfast for two at Café East, in-room afternoon tea set for two along with a choice of lunch or dinner for two at one of the hotel's iconic restaurants. Guests can pick among set menus at La Table French Brasserie, Sagano or Tao Li or an international buffet at Café East. "Foodie Retreat" is available from now until 31 October 2022 with 24-hour advance reservation.

The package also includes benefits such as complimentary in-room pay movies, a 20% food and beverage discount (25% discount for existing Epicure members), and early check-in at 1 p.m. and late check-out at 3 p.m. for Monday to Thursday arrivals and departures respectively and subject to availability.

For more details, go to <https://www.newworldmillenniumhotel.com/en/promotions/promotions-rooms-suites/foodie-retreat/>

Southeast Asian Delicacies Parade at Café East

Tuck in a variety of Southeast Asian specialties from Malaysia, Thailand and Singapore at Café East's dinner buffet. Highlights include *Rojak*, *Golden Pai Tee* and *Green Papaya Prawn Salad*, *Bak Kut Teh*, *Tom Yum Gong* and *Sayur Lodeh*. Popular hot dishes such as *Singapore Laksa*, *Malaysian Satay*, *Thai Style Roast Chicken*, *Thai Style Pork Neck*, *Sambal Stingray*, *Thai Green Curry Chicken*, *Karipap*, *Pad Thai*, *Char Kway Teow*, *Seafood Mee Geoung* are also on offer. A line-up of desserts such as classic *Baba Nyonyal*, *Bubur Cha Cha*, *Mango Sticky Rice*, *Jendo* and *Coconut Sago Pudding* and more, assures diners of a perfect finale to the culinary journey.

Available from now to 30 September 2022, "Southeast Asian Delicacies Parade" dinner buffet is priced at HKD738 for adults and HKD518 for children from Monday to Thursday, and HKD788 for adults and HKD548 for children from Friday to Sunday and on public holidays.

For more details, go to <https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/southeast-asian-delicacies-parade-2022/>



The Lounge's Weekend Afternoon Tea Set



The Japanese Eel Set Dinner comes with assorted appetisers, soup and pickles.

Mix-and-Match Afternoon Tea Set at The Lounge

A total of 10 delights can be chosen from a selection of floral desserts and savouries for a personalised afternoon tea. The tempting range of treats includes *Pistachio Violet Berried Tart*, *Rosella Vanilla Mousse*, *Lavender Strawberry Mousse*, *Rose Lychee Raspberry Tart*, *Jasmine Chocolate Cake*, *Black Truffle Chicken Salad with Croissant Waffle*, *Goose Foie Gras Mousse with Port Wine Jelly* and more. Each afternoon tea set automatically comes with an *Abalone Tart* as a tasty add-on. The weekend sets are extra special with additional premium items on the menu, including *Boston Lobster Bun*, *Black Truffle Shrimp Ball* and *Australian Wagyu Beef Tataki with Garlic Toast*.

The weekday afternoon tea set is priced at HKD318 per person and HKD618 per two persons, while the weekend afternoon tea set is priced at HKD468 per person and HKD748 per two persons.

For more details, go to <https://www.newworldmillenniumhotel.com/en/promotions/promotions-dining/mix-match-afternoon-tea-set/>

Japanese Eel Set Dinner at Sagano

Sagano presents a delicious Japanese seasonal tradition with its new summer dinner set menu featuring eel, or unagi, from the country's Kōchi prefecture.

The Japanese Eel Set Dinner comes with assorted appetisers including assorted sashimi; grilled eel egg roll; clear soup and pickles. For the main course, diners can choose between the classic barbecued Japanese eel on rice or deluxe Japanese eel on rice which is served in three ways. The dinner finale is greenhouse melon with white wine jelly and ice cream.

Priced at HKD1,500 per person, the set dinner is available from now to 31 August 2022.

For enquiries or reservations, please call +852 2313 4222.



Wine Down At M Social Singapore

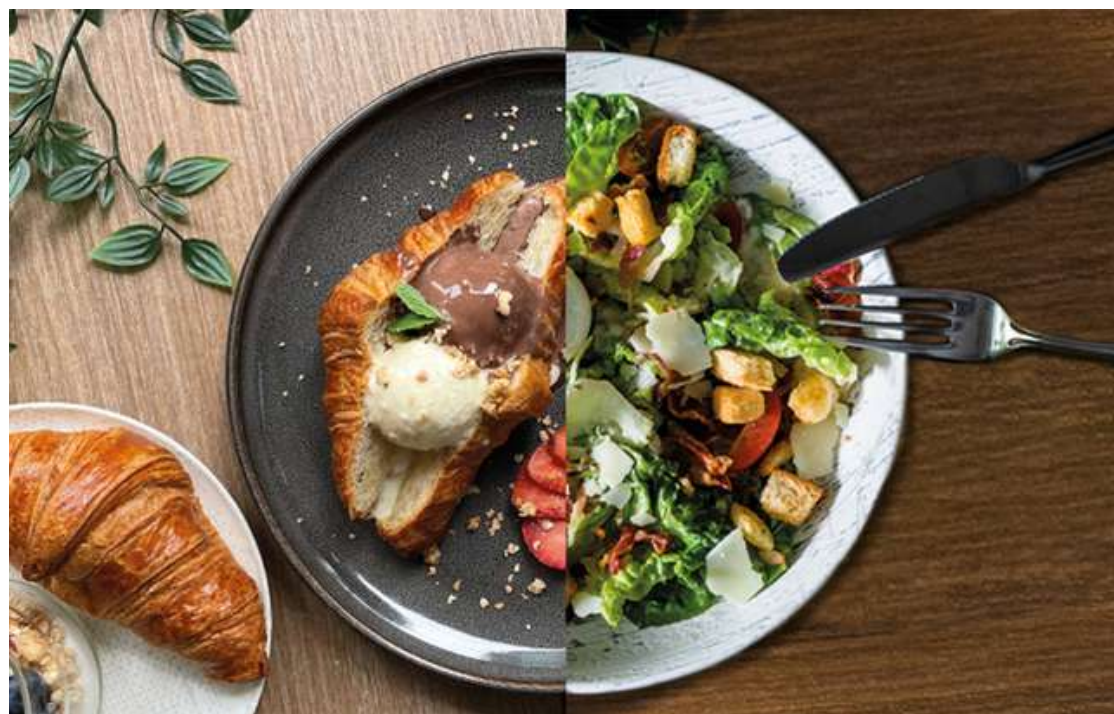
Wine & Dine with Beast & Butterflies' new biweekly wine pairing menu, starting from \$18++!

From August to Mid-September, wind down at M Social Singapore with Beast & Butterflies' biweekly food and wine pairing. Starting from S\$18.00++, there is no better time to learn more about the basics of food and wine pairing!

Journey through Burgundy, France to Emilia-Romagna, Italy as wines from the new wine menu is paired with dishes like Mee Tai Mak Laska. Understand the art of harmony and contrast through the specially curated food and wine pairing sets.

For more details or to make your reservation, go to <https://www.millenniumhotels.com/en/offers/asia/m-social-singapore/dining/wine-and-dine-promotion/>

** Information correct at time of print.*



Crowd Favourites At Studio M Singapore

Wine & Dine with Beast & Butterflies' new biweekly wine pairing menu, starting from \$18++!

Dine amidst lush greenery at Studio M Hotel Singapore's MEMO Café. The Green Habitat Space welcomes diners with light-filled indoor seats and breezy alfresco areas. It is the perfect place to catch up with family and friends over MEMO Café's crowd favourites – "Make Your Own Salad" and "Gelato with Croissant".

Make Your Own Salad S\$14.00++

Pick your favourite fresh greens from the vegetable wall and customise a healthy bowl with delectable proteins and garnishes.

This deal comes with 1 Protein, 2 Greens and 3 Toppings.

Gelato with Croissant S\$12.00++

Take your pick from classic gelato flavours such as Vanilla, Triple Chocolate, Thai Milk Tea and more. Satisfy your sweet tooth with the best of both worlds: two scoops of ice-cold gelato sandwiched between a warm flaky croissant.

Call +65 6808 8885 or email memo.studiom@millenniumhotels.com to make a reservation today.



The kitchen table's aquamarine tones and marina views set the stage for an idyllic meal.

Daily Dose Of Paradise At W Singapore Sentosa Cove

Enjoy marina-front dining and tropical island breeze while feasting on the new all-day à la carte lunch and dinner menus at W Singapore – Sentosa Cove's **the kitchen table**. Featuring a selection of globally-inspired dishes, woven together with the freshest produce and seasonal ingredients, the refreshed menus invite the Resort's discerning diners to experience the team's culinary artistry through the discovery of memorable flavours on the palate, and a little slice of paradise with every bite.

Guests can enjoy Chef's selection of menu favourites, including wood-fired specialties such as the *BBQ Chicken Pizza* – a hand-stretched pizza loaded with grilled chicken breast, topped with thinly sliced red onions, stretchy mozzarella, and a house-made espresso-peach barbecue sauce.



THE DAILY DOSE

Monday to Saturday, 12:00PM to 3:00PM
(Lunch)

Saturday to Thursday, 6:00PM to 10:00PM
(Dinner)

Delight in a smorgasbord of Southeast Asia's rich and diverse food culture as the kitchen table chefs continue to innovate signature local dishes, while keeping the authenticity of the classic recipes. Highlights include *Chef's Singapore Chili Lobster*; stir-fried in a sweet, savoury and spicy egg gravy and served with deep-fried, golden-brown Chinese buns, as well as vegetarian and vegan options such as *Fresh Golden Lion's Mane Mushrooms* and *Vegan Mediterranean Buddha Bowl*.

To round off the meal on a sweet note, tuck into a *Lemon Meringue Tart* or *Sticky Salted Caramel Mille-Feuille*, among other delightfully decadent treats by award-winning Executive Pastry Chef Edwin Leow, member of the Singapore Pastry Alliance.

To make a reservation, go to

<https://www.sevenrooms.com/reservations/thekitchentablesinwh/>



Furkids hang out at the newly installed dog fountain at South Beach Avenue.

**All Dogs
Go To
South
Beach
Singapore**

In the spirit of inclusiveness, South Beach Singapore has installed a dog fountain at Level B1 of South Beach Avenue to the delight of pet owners and their furkids. Located in front of Japanese restaurant Masaaki, the dog fountain turns on with a simple tap of the paw and releases a stream of refreshing water for furry friends to quench their thirst.

This new feature has been a welcomed addition to South Beach. With this pilot project a success, South Beach will be looking into installing more dog fountains around the development in time to come.



Saving Lives With Blood Donation Drive

A staff of Millennium Place Barsha Heights getting this blood pressure checked before donating blood.

Millennium Place Barsha Heights recently held a blood donation drive, where staff were given the opportunity to save lives by donating their blood. Staff had to undergo a medical check before becoming donors. Blood donation is truly an altruistic gift and the hotel hopes that staff coming forward as donors will inspire others to do the same. After all, in the words of philosopher Howard Zinn, "Small actions, when multiplied by millions of people, can transform the world."



Staff who willingly took up the call to save lives by donating blood.



Gems of Millennium: Emily Ward (left) and Angela Cefalo

Passion And Commitment Shine Bright With Gems Of Millennium

In cultivating a positive work culture, Millennium Hotels and Resorts recently launched a “Gems of Millennium” campaign to highlight employees and their journey of growth with the company. In this first series, Angela Cefalo from the UK & Europe Corporate Office shares her passion for the job, while Emily Ward from Copthorne Hotel Newcastle shows how innovative thinking gets the job done.

Angela Cefalo, Senior Distribution Services Executive, UK & Europe Corporate Office



Angela believes that a career in hospitality opens many doors.

What motivates you to wake up and go to work?

My passion for helping others. I feel a sense of accomplishment when I help others and it is a very rewarding experience.

What inspired you to start off your career in the hospitality industry?

The hospitality industry opens a door to the world. Every country in the world has a hospitality Industry and the skills we learn are transferable, meaning that a career in hospitality can be the key to discovering new countries, new culture and new people.

How do you tackle frustration on the job?

My motto is: “Stay calm and think positive and the frustration will be eliminated.”

What is the best takeaway you have received from work?

Teamwork vision which leads to success.

A value that you hold on to

Integrity

Summarise your journey at Millennium with one word

Learning



Angela (right) bonding with colleagues over drinks.

Emily Ward, Sales Manager, UK, Copthorne Hotel Newcastle



Emily enjoys Millennium Hotels' supportive and positive work environment.



Emily (far left) and her colleagues celebrating the Queen's Jubilee with a potluck buffet.

How has Millennium Hotels and Resorts nurtured your growth in the hospitality industry?

I joined Millennium Hotels and Resorts in 2019 as a Meeting and Events Coordinator. The support given to me by my fellow colleagues and managers has been extraordinary. Their support and encouragement have allowed me to progress into a Sales Manager role. The empowerment, trust and transfer of skills that has been shared with me is something that I will carry throughout my career in the hospitality world.

Was there a time when you used creative or innovative thinking in closing a deal/event planning?

Last year, we welcomed a Greek basketball team to the hotel. With help from a colleague, I was able to give all guests checking in a welcome letter written in Greek. This was an innovative gesture which meant the guests felt a warm welcome from the hotel team.

When innovating/planning, how do you balance creativity and functionality?

It is essential when trying to be innovative that the end goal remains the main focus. It is very easy to drift off concentration. However, when planning, I regularly sit back and process my thoughts with my colleagues. By doing this, I can ensure the plan is functional and that the main goal is still the vision.

What do you like the most in Millennium Hotels and Resorts?

The overall inclusiveness. The positive and friendly culture makes coming to work easy. My colleagues have become like an extended family, with everyone showing support for one another. Staff appreciation week is also another reason I love working for Millennium Hotels. It's a lovely treat and also shows that we are valued as staff members.

Recall one favourite memory while working at Millennium Hotels and Resorts

Celebrating the Queen's Jubilee with a buffet. Each staff member bought in their own specialty dish. It was lovely to see and try dishes from different countries and each staff member took pride in presenting their own dish. It was also the first time we had celebrated together since COVID-19, which made it extra special.

What is the best takeaway you have received from work?

Last year after lockdown restrictions eased and the staycation market boomed, it was extremely difficult on members of staff. However, the enthusiasm and willingness from all staff members who were helping out in all departments was fantastic to witness and be part of. It really was teamwork at its finest.



Overcoming Manpower Woes With Technology And Staff Reskilling

Mr Andy Tan, Millennium Hotels' Senior Vice President, Global Operations and Partnership said Copthorne King's Hotel tackled labour shortage by leveraging technology and staff training to turn challenges into opportunities. Built in 1970, the 311-room hotel has more than 106 employees.

The pandemic has dealt a heavy blow on the global tourism industry for a good three-year period. While the appetite for travel is rising as the world eases border restrictions, some industry analysts foresee it might take at least another year for occupancies to return to pre-Covid levels.

The road to recovery remains tough but one hotel, Copthorne King's Hotel has been tenacious by being adaptable and opportunistic as they continuously evolve and re-invent themselves to survive.

Mr Andy Tan, Millennium Hotels' Senior Vice President, Global Operations and Partnership shares how the hotel turned to technology and retraining to tackle manpower woes and operate at reduced capacity. This article was first published in digital newspaper, TODAY Online on 31 July 2022.

Good service always starts with the human touch. Yet a key conundrum facing our sector is finding the right people. Our industry has always been labour intensive due to the various services provided.

Globally, hotels have traditionally employed foreign workers for rank-and-file roles to complement locals. As a result, manpower challenges have persisted over the years when non-locals return home.

In Singapore, this is perpetuated by the increasing difficulty in attracting local talents due to the long hours and unattractive salary. The pipeline of students joining the industry is limited as enrolments at hospitality schools fall year-on-year.

This manpower crunch was exacerbated by the pandemic, and business at Copthorne King's Singapore has been badly impacted. We had to function at reduced occupancy due to the lack of room attendants. The food and beverage (F&B) teams also ran with shorter operating hours to help manage costs.



Copthorne King's egg chef robot AUSCA at Princess Terrace Café prepares sunny-side up eggs or omelette style for guests at an average time of two and a half minutes.



A mobile housekeeping app that includes tracking of uniforms and linen, also notifies housekeepers on the rooms that are ready to be cleaned. This system reduces the number of housekeeping by 2.5 employees, no missing linen, and a more efficient turnover of rooms.

We turned to technology and improved the capabilities of our existing team to alleviate these challenges. We deployed robots in our restaurants and implemented a mobile app which notified housekeepers on the rooms ready to be cleaned, reducing the need to knock on each door.

At the same time, we looked within the organisation. We collaborated with Workforce Singapore to redesign jobs and reskill some of our employees under the Career Conversion Programme (CCP).

Through this, 12 employees were cross-skilled so that they could support various operational functions, including security, call centre and reservations. This benefited the overall hotel group as staff could be cross deployed to other hotels when needed.

We had a reservation executive whose former primary role was to manage customer and corporate bookings.

When guest reservations dipped during the pandemic, we put her through the CCP and in December 2020, she was promoted to be a duty manager, in charge of security, call centre, as well as reservations.



To improve guest flow and reduce wait times, the Visitor Management System (left photo) uses contactless facial recognition and ID scanning to collect visitor data efficiently (right photo). This real-time tracking system notifies the hotel's Security Manager of the guest's check-in and check-out times, and is compliant with the Personal Data Protection Act (PDPA).



getting to know you

In the first half of this year, we hired 30 new staff through job portals and employee referrals. These were for full-time roles, including F&B executives, room attendants, and maintenance engineers.

Six in ten of them are locals. Each hiring takes about 1.5 to two months, from posting of the jobs, to interviews and approvals. This excludes their notice period if they are employed.

We are still looking to hire another 10 to 12 staff in the areas of front office, F&B and housekeeping, and are considering a mix of casual labour like students on vacation, and contract staff.

The hospitality sector is dynamic and exciting. With developments in technology and guest experience, new and interesting roles such as digital transformation will open to provide many potential career pathways for staff.

As Singapore strengthens its position as a global tourism hub, we will continue our efforts to retain, reskill and hire local talents.



The cash counting machine allows quick withdrawal of cash in high volumes and reduces human error. Only staff with access card, login and password are able to make such withdrawals.



A user-friendly and automated electronic key management system that is a fuss-free process for hotel staff to monitor the movement of keys via scanning of thumbprint for key collection and return.



congratulations



The Ristorante Cadorin & Lounge Bar at the Grand Hotel Palace Rome offers the best of Italian and Mediterranean cuisine amidst the backdrop of splendid frescoes of Venetian painter Guido Cadorin.

Millennium Hotels Named 43rd Largest Hotel Group In The World

Millennium Hotels and Resorts (MHR) is the 43rd largest hotel company in the world, based on the number of rooms (39,924 rooms) as of 31 December 2021. According to the 2021 “HOTELS 225” ranking index, MHR climbed four spots to clinch its current 43rd position out of 225 global hotel brands. MHR was ranked 47th in the 2020 index.

The annual “Hotels 225” index is released every year in July as part of US-based HOTELS Magazine, an influential and the only global publication that serves the worldwide hotel market. The magazine reaches senior management at corporate offices and property level in over 160 countries.

In a pandemic era riddled with slow global growth, economic uncertainties and the recent war in Ukraine, MHR has maintained its ranking among the world’s hospitality giants such as Marriott International (#1), Hilton (#3), IHG Hotels & Resorts (#4), and Accor (#6).



Known as the “birthplace of Oscar”, the historic 6,300 square-foot Crystal Ballroom at the iconic Millennium Biltmore can accommodate 800 guests under hand-painted 30-foot ceiling, majestic balconies and magnificent Austrian crystal chandeliers.



The La Grande Sweetie suite at M Social Paris Opera with its separate living and dining areas offers breath-taking views of Grand Boulevard and Opéra Garnier.



congratulations

Despite the global challenges, MHR has successfully navigated the difficult business environment due to its broad geographic exposure and strong balance sheet.

MHR is the global brand of Millennium & Copthorne Hotels Limited (M&C), a global hotel company which owns, manages and operates nearly 140 hotels across some 80 locations.

It has several distinct hotel brands, including Grand Millennium, Millennium, The Biltmore, M Social, Studio M, M Hotel, Copthorne and Kingsgate, throughout Asia, Europe, the Middle East, New Zealand and the United States.



In 2016, the world was introduced to MHR's first homegrown lifestyle brand, "M Social" starting with M Social Singapore (above). The brand has since expanded to include two outposts in Auckland and New York, and two upcoming properties in Sunnyvale, California, and Suzhou in China.



Orchard Hotel with its iconic clock tower in the lobby offers one of the best in Asian-class hospitality in Singapore.

MHR's properties are in key gateway cities such as London, New York, Los Angeles, Paris, Dubai, Beijing, Shanghai, Seoul, Tokyo, Singapore and Hong Kong. Occupying the best locations around the world, MHR has the perfect address for business and leisure travellers.

M&C is the hotel arm of Singapore-listed global real estate company City Developments Limited, and a member of the Hong Leong Group Singapore.



Signature restaurant Beast & Butterflies at M Social Hotel Times Square New York overlooking some of New York's best attractions like Broadway, Central Park and Fifth Avenue, will keep you charged up for all your Big Apple adventures



Smoking hot textures and abstract art set the scene in the Riverside Suites of The Lowry Hotel with large stylish bedrooms, bathrooms equipped with Jo Malone toiletries, and tranquil views of River Irwell in Salford, Greater Manchester.



congratulations



Stuart Harrison Takes The Helm For Millennium Hotels In New Zealand

Mr Stuart Harrison has joined Millennium & Copthorne Hotels New Zealand (MCK) as its new Managing Director and looks forward to leading the New Zealand teams through all challenges.

Millennium & Copthorne Hotels New Zealand Limited (MCK) appointed Stuart Harrison as its new Managing Director on 1 June 2022.

Stuart has nearly three decades of senior executive experience and is an accomplished, organised and effective professional with extensive experience in managing the strategic development and delivery of business outcomes. His experience in hospitality commenced with the Pan Pacific Hotel (now known as Grand Millennium Auckland) and he has also previously been a member of the MCK / CDI family having been the Vice President Finance for both companies between 2001 and 2008.

Stuart is currently the Chief Financial Officer of Cornerstone Healthcare Property Fund (a wholesale healthcare property REIT based in Australia) for the last two years and prior to that was the Regional Finance Director for Canada-based NorthWest Healthcare Properties Fund (TSX:NWH) which also included being the Chief Financial Officer for Vital Healthcare Property Trust (NZX: VHP) for eleven years).

“We are very pleased to be welcoming Stuart back to the MCK family once again. His appointment provides a timely opportunity to renew established relationships both within New Zealand and overseas and his familiarity with MCK’s properties and several key staff will be an additional asset. The Board is confident that Stuart will be able to lead our teams through the current difficult trading period and back to growth as we continue on our recovery journey”, said MCK Chairman Colin Sim.

Mr. Harrison also said that he was looking forward to the challenge of leading MCK.

“I’m looking forward to reacquainting myself with MCK, its hotels and all of its people once more. While many things have changed since I was last there, the fundamental values and dedication to the best possible service has not. There are many challenges ahead for MCK and for tourism in general but if MCK remains a significant part of the industry I am confident we can overcome them”, he said.



congratulations



The St. Regis Singapore Appoints Allen Howden As General Manager

British native Mr Allen Howden is the new General Manager at The St. Regis Singapore.

The St. Regis Singapore has announced Mr. Allen Howden as the hotel's new general manager. The British native takes the helm at one of the most prestigious addresses in the city having spent the last 10 years in the region.

"I am incredibly honoured to be part of such illustrious hotel in Singapore," said Allen. "Around the world, St. Regis is renowned for our tradition of innovation, impeccable service and rituals iconic to our brand – and I am delighted to continue the hotel's legacy and our promise of exquisite experiences for all our guests in Singapore."

A charismatic leader with expertise in Asia Pacific, Allen joined Marriott International in 2012 as part of the pre-opening team at W Bangkok, before moving to South Korea in 2017 as General Manager of Courtyard by Marriott Seoul Pangyo. In his most recent role, Allen was General Manager of JW Marriott Seoul since February 2020, where he led the hotel located in the famed Gangnam district through the pandemic.



congratulations



The M Social Auckland is a 190-room designer hotel that overlooks the vibrant Princes Wharf in the heart of Auckland's Central Business District, and home to a stunning array of dining, entertaining and shopping experiences.

**M Social
Auckland
Voted As
“Best Of The
Best”
At 2022
Travellers Choice
Awards**

M Social Auckland has won a 2022 Travellers Choice Best of the Best Award!

Nudging competitors out of the way, the 190-room designer hotel has been ranked by travellers as the overall No. 3 in the list of “Top 10 Hotels in the South Pacific for 2022” that includes its central location, consistency in its high standards of service, as well as the fresh food served at its signature Beast & Butterflies restaurant.

The 2022 Travellers’ Choice Best of the Best Awards are based on the quality and quantity of traveller reviews and ratings posted on Tripadvisor over the 12-month period from January 1, 2021 through December 31, 2021. With millions of hotels around the world listed on Tripadvisor, only the cream of the crop - less than 1% - are awarded as the Best of the Best.

Despite another year of ups and downs, people still vacationed around the world, embracing a post-pandemic travel renaissance spurred by high vaccination rates. From returning to their favourite, trusted hotel, to adventurous journeys to new resorts across the world, people found ways to prioritise travel, and returned the favour by leaving reviews of their stay. The Travellers’ Choice Awards recognize the hotels they loved most.

“A big thank you to all of our team who has made this award possible, it couldn’t be done without you! The M Social team will always strive to provide the best service they possibly can to all of our guests, make sure you come and visit us from next Monday and check out what makes us one of the Best of the Best”, said a jubilant General Manager, Mr Nigel Edwards.



All guest rooms and suites such as the Harbour View Suite (left) command majestic views of Auckland Harbour right outside the window.



The tantalising menu from Beast & Butterflies restaurant features exotic flavours including dishes that showcase the region's local produce and freshest seafood from the Pacific Rim.



congratulations



CDL Retains Position Amongst Singapore's Strongest For Governance And Transparency

Singapore-listed companies charted new heights in governance and transparency this year on the SGTI with CDL taking 4th position. Pictured is CDL's Singapore Sustainability Academy.

Released on 3 August 2022, CDL has emerged 4th on the Singapore Governance and Transparency Index (SGTI) this year, maintaining its previous ranking from 2021. Singapore-listed companies and trusts were found to have fared better in corporate governance and sustainability disclosure practices compared to last year.

The SGTI is an annual study jointly conducted by CPA Australia, the National University of Singapore (NUS) Business School's Centre for Governance and Sustainability (CGS) and the Singapore Institute of Directors (SID). The study evaluates Singapore Exchange-listed companies on their corporate governance practices as well as the timeliness, accessibility and transparency of their financial disclosures. In addition, the assessment framework has been continuously reviewed and updated to align with the latest leading practices in corporate governance.

This year's index ranked a total of 489 Singapore-listed companies in the General category, and 44 trusts in the REIT and Business Trust category. These companies and trusts released their annual reports by 31 May 2022.

As one of the pioneers in Singapore to integrate ESG into its business, practising accountability and transparency is part and parcel of the CDL DNA. With a robust corporate governance framework, CDL has always adopted a proactive approach beyond regulatory compliance towards best practices, including sustainability and governance reporting.

Alongside an overall trend of businesses making commendable efforts in this journey, CDL will remain committed to upholding high standards for long-term sustainability and value creation for stakeholders.