

highlights



Hard Day's Night Hotel
Adds 'Lost' Recording Of John Lennon To Beatles Collection

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With The Men
Of The House**

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**CDL Boosts
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Islands Welcomes
Back Far North
Rally**



Italy coach Roberto Mancini (in grey suit) presents General Manager Stuart Fleming with a signed Italy Home football jersey.

Forza Azzurri! Italian Blues At Copthorne Merry Hill-Dudley

There was a palpable sense of excitement among staff when the Italian national football team arrived at Copthorne Merry Hill-Dudley in early June. Scheduled to play England in the Nations League at Molineux stadium in Wolverhampton, the Italian team, better known as Azzurri, made Copthorne Merry Hill-Dudley their headquarters when they were in town.

Prior to the team's arrival, hotel staff were kept busy sourcing for several Italian speciality products such as Nespresso coffee, black rice and Bresaola, an air-dried salted beef. As these items are not usually stocked by the hotel, staff used a variety of methods including online shops and the hotel's suppliers to find them.

In addition to special provisions, the 84-strong Italian delegation also included two chefs and two maîtres. The chefs worked alongside the Copthorne Head Chef Rob Hawdon to prepare specific menus to meet the team's nutritional requirements. Five meals a day were served during their stay, which comprised breakfast, lunch, afternoon snack, dinner and evening snack. Speciality dishes included chicken filled with feta and spinach, handmade turkey burgers and blackened cod.



(L-R) Rob Hawdon, Head Chef Copthorne Merry Hill-Dudley with Claudio Silvestri, Italian Team Chef and Stuart Willetts, Senior Sous Chef Copthorne Merry Hill-Dudley



The Earls Suite was used as a dining room for the Italian delegation.

The two maîtres worked with Ollie Baker, the hotel's M&E Operations Manager, to ensure that the service schedule for the team was followed to a tee. It was a great learning experience for Ollie who was recently promoted to his current position.

The hotel received several unusual requests from the team during their stay, including the use of two table tennis tables, which resourceful staff were able to obtain from a local leisure centre and have delivered to Copthorne Merry Hill-Dudley the same day.



Federico Dimarco relaxing in the hotel's spa bath



Davide Frattesi (left) and Gianluca Scamacca enjoying their recovery session in the pool.

The game between Italy and England ended in a 0-0 draw, which was a positive for the Italian side. The morning after the match, the footballers did their recovery sessions in the hotel's leisure club and relaxed in the pool and spa bath. The management team also took time out before they left to go shopping at the mall adjacent to the hotel.

Before the Italian delegation departed, Head Coach Roberto Mancini presented General Manager Stuart Fleming with an autographed Italy Home football jersey to thank the hotel team for their hospitality.

"This was quite a coup for the hotel and the area. The Italians brought quite a buzz to the local residents as it is unusual for teams with this high a profile to come to this part of the UK," said Mr Fleming, who will frame the signed jersey and display it at the hotel reception.



Kenny Cummins, Event Sales Executive (left, kneeling); GM Stuart Fleming and the hotel team with event bookers from Europe Now.



‘Lost’ John Lennon Tapes Return Home To Hard Day’s Night Hotel

(The eight and a half minute interview was conducted by John Hill, student of Hull University on 16 October 1964 at the A.B.C. Theatre Hull on behalf of the university newspaper 'Torchlight'. The interview was recorded in the press room prior to the Beatles concert at the theatre. Pictured above is a copy of the 'Torchlight' newspaper from 21 November 1964, two photographs of interviewer John Hill (seated right next to John Lennon in one photo, and pictured left with John Lennon signing a sketch), as well as a photo of Paul McCartney with another reporter.

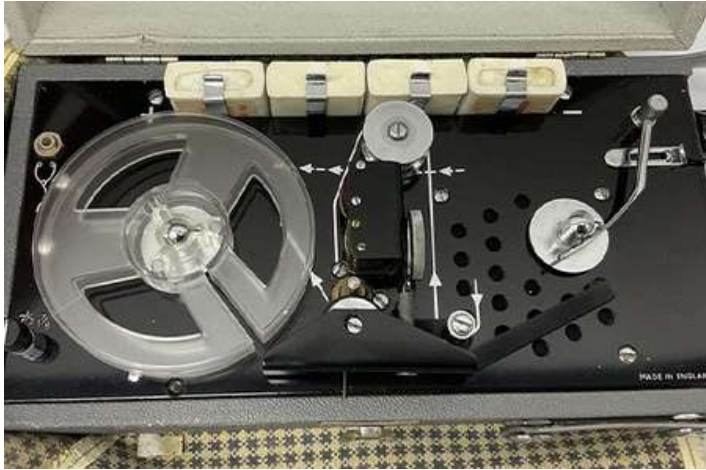
A tape recording of a never-before broadcast interview with John Lennon is set to return home to Liverpool. To be exact, this home is the Hard Days Night Hotel, the only Beatles-inspired hotel in the world, located in the Cavern Quarter in Liverpool.

The tapes were recorded in 1964 by Hull Art College student John Hill before a Beatles gig. The 18-year-old paid to get into the ABC Cinema, where the concert was taking place. He then bluffed his way into the room where members of the band were talking to the press and found himself interviewing John Lennon.

John said: "I couldn't do shorthand so I had borrowed a Fi-Cord, an early portable reel to reel tape recorder, from a friend and took that along, I was the youngest person in the room and the only one with a microphone. That got John Lennon's attention – he was really interested in the machine – and we ended up in a corner doing an interview with passing newsmen throwing in the odd question."

At the time the band were at the height of their fame following the critical and commercial success of their first movie, A Hard Day's Night.

However, the recording was never played and laid forgotten in a drawer for the next 50 years. Then in 2014, John Hill, who had retired after a career as a schoolteacher and lecturer at Leeds University, found the tape when he was spring cleaning. He sold it to the current owner, a collector of Hull antiquities and memorabilia, whose collection was then entered into the auction.



Pictured above is the original Fi-Cord Fidelity Recording machine which John Hill borrowed from a friend to record the interview. It comes with microphone, four original 2v batteries and a charger. The interview was recorded on ¼ inch reel-to-reel Emitape that still comes in its original Emitape plastic box. (Image: davidduggleby.com)



The Fab Four – Ringo Starr, John Lennon, George Harrison and Paul McCartney, were one of the biggest acts that performed at the ABC Cinema in Hull. (Image: Hull Daily Mail Archive)

The candid recording, which captures Lennon talking about the band and their music, was purchased by the Hard Days Night Hotel, for £3,100, against an estimate of £3,000 to £4,000 set by Yorkshire auction house David Duggleby's. The bidding kicked off at £1,500 and almost immediately became a straight fight between Trevor Vels, general manager of The Hard Days Night Hotel, and another person, who were both bidding online.

The battle for Lot 3571, which included the rare recording, the Fi-Cord machine it was captured on, photographs and student magazine articles, was over in about sixty seconds. The result values the eight-and-a-half minute chat between the Hull art college student John Hill, then aged 18, and John Lennon at £365 a minute.

Mr Vels said: "We are delighted to have secured the highest bid for this extremely collectible 'Lost Lennon' tape. It makes perfect sense for the tape to 'come home' to Liverpool where Beatles fans and locals alike can come and hear John Lennon in this rare interview.

"The recording is an important addition to The Hard Days Night Hotel's collection of Beatles memorabilia, a compilation that conjures for guests the magic the Fab Four brought to the world. We are putting some exciting plans together for how best to showcase the entire lot, which includes a recording, photos and recording machine.

"Undoubtedly, we will host a celebratory reveal once the plans are fully in place. But just for the moment we are still pinching ourselves over our incredible win."



Each one of the hotel's 110 guest bedrooms displays a unique piece of striking artwork, each telling a different part of the Beatles story. Pictured here is the Lennon Suite.



The Lounge and Bar features stunning artwork, artefacts, pictures, books and poems from those who were part of The Beatles story.

Hard Days Night Hotel pays homage to the Fab Four and their musical legacy with Beatles artwork adorning the walls of the hotel along with items of Beatles memorabilia placed throughout the public areas.

"We will be making real use of it," he said. "We currently play Beatles music so it may be, depending on the sound quality, that we play the interview through our sound system."

Mr Vels said because they now own the copyright they are considering gifting copies of the interview to guests. "We want to spread the love in true Beatles fashion," he said.

"We're planning to display everything in a cabinet in the lobby," added Mr Vels.



Housed in a magnificent Grade II listed Central Buildings, dating back to 1884, Hard Days Night Hotel is named after the Fab Four's hit song and film of the same name.

Adapted from news coverage by BBC and Hull Live.



Seeing Stars At Hua Ting

(L-R) Best Actor Chen Hanwei; Jacqueline Ho, General Manager of Orchard Hotel Singapore; Master Chef Lap Fai of Hua Ting; and Best Actress Huang Biren

Orchard Hotel Singapore recently hosted a dinner at award-winning Hua Ting restaurant for the Best Actor and Best Actress winners of Star Awards 2022, an awards ceremony honouring the best in Singaporean television. Veteran actor Chen Hanwei received the Best Actor accolade for his performance in Recipe Of Life while his co-star Huang Biren won Best Actress.

To celebrate their wins, Master Chef Lap Fai curated a special celebratory menu for them. He also presented them with a special movie-themed cake adorned with stars and a clapper board.



The team at Studio M Arabian Plaza Hotel & Hotel Apartments happy to be serving up freshly brewed coffee from Starbucks.

Serving Up A Daily Dose Of Caffeine

In their ongoing commitment to serve guests only the best, Studio M Arabian Plaza Hotel & Hotel Apartments recently embarked on the “We Proudly Serve Starbucks ®” programme. This programme provides coffee solutions to businesses by creating an elevated experience through Starbucks’ range of premium beverages.

General Manager Maria Lamarche drove the initiative, which will now see Grab N Go, the hotel’s casual dining café, serve up delicious, high-quality coffee from the “We Proudly Serve Starbucks ®” range.

The programme also involved training the hotel’s F&B staff in both theoretical and practical aspects of being a barista, including learning about the history of Starbucks ®, the different types of coffee beans as well as how to deliver the perfect coffee in different hot and cold options.



CDL And MHR Honour Local Journalism At Inaugural Singapore Press Club Awards

(L-R) CDL's Chief Sustainability Officer Ms Esther An with Communications and Information Minister Ms Josephine Teo and Singapore Editor of The Straits Times Mr Zakir Hussain. Mr Hussain was accepting the Sustainability Journalism Award on behalf of Ms Audrey Tan, who could not be present at the awards ceremony.

In early June, Singapore Press Club, a networking organisation for media professionals, celebrated its 50th Anniversary at its annual Press Ball. The event was held at Orchard Hotel Singapore Grand Ballroom, with Communications and Information Minister Ms Josephine Teo as the Guest of Honour. Over 430 members and guests attended the event.

The Singapore Press Club launched its inaugural annual media awards at the event to commemorate its 50th anniversary. The Awards is aimed to recognise journalists and other media-related professionals who have excelled and contributed to building a vibrant media industry in Singapore.

City Developments Limited (CDL) supported the Awards by being title sponsor of the Sustainability Journalism Award while Millennium Hotels and Resorts (MHR) sponsored accommodation stays with breakfast for all winners. Winners had a choice of stay at Orchard Hotel, Grand Copthorne Waterfront, Studio M or M Social.



The Press Ball was held in Orchard Hotel's Grand Ballroom, which is one of Singapore's largest pillar-free ballrooms, and boasts floor-to-ceiling LED walls.



Behind the scenes, where Orchard Hotel's F&B team prepped over 430 meals for guests.

The CDL–Singapore Press Club Sustainability Journalism Award recognises the key roles that journalists play in promoting sustainability by changing public attitudes, behaviours and policies, and awards one deserving journalist who made an impact in furthering any of the 17 Sustainable Development Goals (SDGs) of the United Nations.

Sherman Kwek, Group Chief Executive Officer of CDL said, “Being a long-standing thought leader in sustainability and a champion for the environment, CDL is proud to be the title sponsor for the Singapore Press Club’s inaugural Sustainability Journalism Award. This award is a meaningful effort to recognise journalists who excel in reporting on sustainability and the environment. The media is a powerful force in educating the public about climate issues. Greater awareness will bring about greater action from everyone.”

The Singapore Press Club also launched the Hall of Fame, which honours veterans of the media industry for their outstanding and lasting contributions to their profession and the industry. The Hall of Fame includes journalists and leaders in the media as well as media-related professions such as public relations (PR), marketing and academia.



Communications and Information Minister Ms Josephine Teo (centre) taking a photo with Minister for Sustainability and the Environment Ms Grace Fu and her father Mr James Fu, former Press Secretary to Singapore’s first Prime Minister Lee Kuan Yew. He was one of 50 persons inducted into the inaugural Media Hall of Fame that night.



Hong Leong Group was represented by senior executives and colleagues at the event.



China Yuchai Forms New Engine Service Joint Venture To Service Commercial Vehicles

The new joint venture, Suzhou Yuxing Automobile Technology will enhance nationwide engine services and emergency services for all commercial vehicles including trucks, and buses (above) powered by Yuchai engines in China.

China Yuchai, through its main operating subsidiary, Guangxi Yuchai Machinery Company Limited (GYMCL), has formed a new joint venture, Suzhou Yuxing Automobile Technology. The new firm will enhance nationwide engine and emergency services for all vehicles powered by Yuchai engines in China.

According to the agreement, GYMCL's subsidiary Guangxi Yuchai Machinery Monopoly Development (YMMC) has a 30% equity interest in the joint venture firm Suzhou Yuxing. The other partners are Xingwei Automobile Technology, Tianjin Zhuoyu Automobile Technology Partnership, Fujian Zhongchuan Chelian Network Technology and Tianjin Zhongding Chuangxing Automobile Technology Partnership, who have 25%, 8%, 12% and 25% equity interest respectively.

China Yuchai President Mr Hoh Weng Ming said, "This new joint venture will become a service platform to complement our current service stations network in nearly all provinces and enable us to foster better relationships with our end customers across China."

GYMCL currently serves the domestic market in China with over 5,000 network stations and 6,000 accessories sales points.



The new lease will push up Sant Cugat Green's occupancy rate to 97.2% on a pro-forma basis while the weighted average lease expiry will improve to 5.0 years.

IREIT Global Secures 12-Year New Lease For Barcelona Property

IREIT Global has successfully secured a 12-year lease for approximately 5,300 square metres of vacant data centre space at Sant Cugat Green building in Barcelona, Spain, representing around 20.4% of total lettable area at the property.

The tenant of the new lease is a joint venture between two Spanish companies with long operating history in the information technology and power electronics markets. Under the new lease agreement, the total lease duration is 12 years, including a two-year rent-free renovation phase starting from 20 June 2022 and a break option at the end of the eighth year on 19 June 2030. The initial annual rent is approximately €0.7 million and comes with an annual rent indexation based on a 3% margin above the consumer price index in Spain.

Mr Louis d'Estienne d'Orves, Chief Executive Officer of IREIT Global Group, the REIT's manager said, "This is a milestone lease at Sant Cugat Green. Since 2016, the data centre space has not been leased out and is considered as structurally vacant. However, we have managed to fill up the entire space in approximately two years after we first acquired a stake in the property towards the end of December 2019 – a great achievement considering the challenging operating environment caused by the COVID-19 pandemic, rising inflation, and geopolitical tension in Europe."

Taking the new lease into account, the occupancy rate of Sant Cugat Green would improve from 77.1% as at 31 March 2022 to 97.2% on a pro forma basis, while the weighted average lease expiry of Sant Cugat Green would improve from 3.6 years as at 31 March 2022 to 5.0 years.

A total capital expenditure of approximately €7.8 million has been agreed to upgrade the power supply requirements, air conditioning and fire protection of the data centre, with IREIT contributing €5.4 million and the tenant contributing the remaining €2.4 million. This upgrading works will bring the data centre to a tier 3 rating, which enhances the uptime performance, valuation and future leasing potential of the data centre space at Sant Cugat Green.



work

“It is a unique opportunity where the tenant not only takes up a long-term lease at our property, but also invests substantially with us. The end product is a high-quality data centre that optimises the value and long-term marketability of Sant Cugat Green,” Mr d’Estienne d’Orves shared.

The 12-year new lease at Sant Cugat Green followed closely the six-year lease extension for 100% of Bonn Campus secured around the middle of May 2022. These positive leasing activities will add strength and stability to IREIT’s portfolio performance on a long-term basis.

“Our ongoing efforts on active asset management are coming to fruition. We will endeavour to secure more new leases and ensure high tenant retention to safeguard IREIT’s occupancy rate and future income streams,” Mr d’Estienne d’Orves added.

City Developments Limited holds a 50% share in IREIT Global Group.



Chile President Mr Gabriel Boric (left) was presented with a book on The Biltmore's century-long history and enduring status as 'Host of the Coast' by Mr Jimmy Wu, Owner's Representative and General Manager, Asset Management.

Millennium Biltmore Los Angeles Plays Hosts To World Leaders

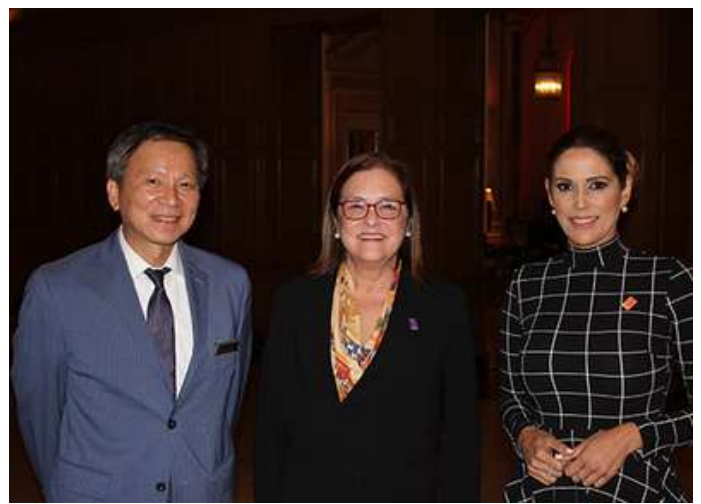
Around 31 heads of state attended the ninth Summit of the Americas held at the Los Angeles Convention Center in early June. Millennium Biltmore Los Angeles was honoured as one of the designated hotels to host leaders and their delegation, including Chile President Gabriel Boric, Trinidad and Tobago Prime Minister Keith Rowley, El Salvador Minister of Foreign Affairs Alexandra Hill Tinoco, and Grenada Minister of Health Nickolas Steele.

Another prominent hotel guest was Nancy Pelosi, Speaker of the United States House of Representatives. She led 30 Members of Congress for the conference, themed "Building a Sustainable, Resilient and Equitable Future".

Summit of the Americas is an international conference that brings together leaders from the countries of North, South, and Central America, and the Caribbean. It seeks cooperation on shared challenges, including economic recovery, climate change, health, and migration.



Mr John Kerry, United States special presidential envoy for climate with Mr Jimmy Wu.



(L-R) Mr Jimmy Wu with Ms Alexandra Hill Tinoco, Minister of Foreign Affairs, El Salvador and Ms Milena Mayorga, Ambassador of El Salvador to the United States.



330 Collins Street – an 18-storey, A-grade commercial tower in the heart of Melbourne's CBD and enjoys excellent connectivity, with Flinders Street Station just 5-minutes' walk away.

CDL Co-Invests In Prime Melbourne Central Business District

City Developments Limited (CDL) and its co-investor HThree City Australia Pte. Ltd. (HThree) have acquired 330 Collins Street, a freehold commercial office tower in Melbourne, for A\$236 million.

330 Collins Street is an 18-storey, A-grade commercial tower strategically located in the heart of Melbourne's CBD, at the intersection of Collins Street and Elizabeth Street. It has over 18,000 sqm of Net Lettable Area (NLA) spread over 17 floors of tenanted office space, retail space on the ground floor and basement, as well as 43 basement car bays. The property boasts a 4.5-Star NABERS energy rating and 5-star NABERS water certification. The asset has a committed occupancy of about 90% with a diversified tenant portfolio.

Mr Kevin Kang, CEO of HThree, said, "We are pleased to acquire 330 Collins Street, an iconic asset on a prime Collins Street corner. We believe that Melbourne's CBD will continue to bounce back strongly, and that 330 Collins Street is well placed to benefit from the increasing demand for well-located, quality office space."

The experienced HThree team, led by Mr Kang, leveraged its strong track record, in-depth market knowledge and extensive network of advisors in Australia to complete the transaction within a short nine-week window.

Mr Sherman Kwek, CDL Group CEO, said, "The joint acquisition of such a rare trophy asset at the heart of the Melbourne CBD marks our expansion into the Australian office sector and complements our focus on strengthening our recurring income. On the back of strong economic fundamentals, Australia's office market is poised for recovery and 330 Collins Street presents a significant opportunity to unlock value. We are grateful to HThree for their sourcing capability and strong execution."

Following the completion of the acquisition, HThree will manage the asset with a focus on driving value appreciation through active leasing and asset enhancement initiatives.



Piccadilly Grand met with strong demand on launch weekend and topped new private home sales in May.

Piccadilly Grand Tops Sales In May As Singapore's Best-Selling Residential Project

Piccadilly Grand – the inaugural project by the City Developments Limited (CDL)-MCL Land joint venture (JV) partnership in Singapore was one of the first major private residential launches in Singapore for 2022 and achieved strong take-up of 77%, or 315 out of 407 units sold over the launch weekend in May.

Referencing the Urban Redevelopment Authority's data, Singapore property firm Propnex released a report in mid-June, stating that private new home sales surged in May 2022 on robust sales at two project launches, with Piccadilly Grand and a project by another developer, accounting for about 41% of the month's sales tally. In May, developers sold 1,356 new private homes (excluding Executive Condominiums (ECs)), representing a 105.5% jump from the revised 660 units transacted in the previous month. New private home sales in May 2022 were up by 51.5%, when compared to May 2021. It also reported Piccadilly Grand as the top-selling private residential project (excluding ECs) in May 2022.

Located on Northumberland Road, Piccadilly Grand comprises three 23-storey towers, seamlessly connected to Piccadilly Galleria, which houses about 1,500 square metres (sqm) of F&B and retail space and a 500 sqm childcare centre on the ground floor, as well as a direct link to Farrer Park MRT station. Piccadilly Grand's stellar sales reflect the strong demand for well-located projects.

Designed with wellness and nature in mind

Piccadilly Grand offers a comprehensive range of recreational facilities, spanning three levels with three clubhouses and five curated lifestyle zones, each offering its own immersive landscaped facilities to suit every lifestyle. The Arrival Zone at the lobby elevates modern living with the Arrival Clubhouse and features such as the Smart Parcel facility to collect deliveries efficiently and conveniently.

Lush greenery frames the Botanical and Tranquillity Zones, including the Botanical Spa Pool, Tranquillity Spa and Wellness Lounge. The Tranquillity Clubhouse at Level 4 also includes a Co-work Lounge, Studio and Dining Room. Amidst the tropical landscaping, residents can enjoy the lush idyll lifestyle at the Vitality Zone, featuring a Vitality Trail, Vitality Pool and a Chill-out Lounge. Residents can also take time out for resort-style relaxation, recreation and rejuvenation at the Social Zone, which houses the Gymnasium in the Clubhouse, Family Pool and Multipurpose Court.



Millennium Hotels In Dubai Bond Over Volleyball

The team from Millennium Place Barsha Heights played a strong game and placed second. The hotel was the organiser of the tournament.

To foster camaraderie among its sister hotels, Millennium Place Barsha Heights organised a volleyball tournament at the beginning of summer. One of the main events of the year, the tournament saw four hotels – Grand Millennium Dubai, Millennium Place Barsha Heights, Grand Millennium Business Bay and Millennium Al Barsha, come together for an afternoon of fun.

Competition was intense but it provided a good opportunity to improve team spirit and the hotels displayed excellent teamwork.

Millennium Barsha Hotel took the lead in the last moments of the tournament and received a well-deserved gold medal. Millennium Place Barsha Heights played an excellent and strong game and came in second place in the tournament.



Mr. Glenn Nobbs, General Manager of Millennium Hotel Barsha Heights, presented Ziad El Hawi from Millennium Al Barsha with the Most Valuable Player award.



Mr. Glenn Nobbs presented his home team captain Emil Borrás with the runner up trophy. Emil was commended for playing a good game and leading the team to a strong finish.



play

Mr. Glenn Nobbs, General Manager of Millennium Hotel Barsha Heights presented the winning team and runner ups with trophies and medals. He thanked his team for organising an excellent tournament and congratulated everyone on their participation. He reminded everyone that the tournament was not only about winning, but also about becoming a part of the Millennium culture and family.

With the success of this inaugural tournament, Millennium Hotel Barsha Heights will continue organising monthly tournaments with its sister hotels.



Return Of Copthorne Bay Of Islands North Rally

Far North Rally winner Shane van Gisbergen (right) has followed in the rally-loving footsteps of his dad Robert (Cheese) van Gisbergen. (Image: Geoff Ridder)

After a two-year absence due to the Covid-19 pandemic, the Copthorne Bay of Islands North Rally returned to high octane excitement on 2 July.

More than 40 teams competed in eight special stages totalling 150 kilometres, with staggered road closure times, connected by 190km of touring stages. The route took teams through central Paihia to Waitangi, ending at Copthorne Hotel and Resort Bay of Islands. The combination of twisty, tight, heavily cambered country roads and fast, open, flowing stages were a microcosm of everything New Zealand's roads are lauded internationally for.



Kiwi racing legend, Shane van Gisbergen competed in the red and yellow hues of Supercheap Auto. (Image: Speedcafe.com)

Kiwi racing legend Shane van Gisbergen, better known as a Supercars competitor, took the top spot by a total of 2:20.3s after a total 152.7kms in the eight stages.

This year's event proved a success, with fans taking the time to applaud the race online. According to Rally chairman Bob Mitchell, the event generated 1200 bed nights and injected about \$270,000 into the Far North economy.

One of New Zealand's most anticipated motorsports events, Copthorne Hotel & Resort Bay of Islands has been the naming rights sponsor for many years.



W Singapore Brings Back Partygoers With Mega Pool Party

W Singapore – Sentosa Cove welcomed back partygoers for the first time in more than two years with a Summer Dream Pool Party that saw a stellar line-up of music acts, fitness classes and fringe activities.

Event partners CRU held heart-pumping workout sessions, Stranger & Sons set up a G&T bar, Moët Hennessy Diageo served up bubbly treats at the Moët & Chandon floating bar and resident DJs from Zouk Singapore kept the beat going, among others.

Revellers come in their best beachwear to soak up the party vibes and dance the night away. The sell-out event brought the best of music, fashion, design and fuel in one space. As W's mantra aptly puts it – Detox. Retox. Repeat.



Partygoers decked out in their best beachwear enjoyed non-stop tropical revelry at W's WET @ Deck.



Zouk resident DJ Nash D got the crowd dancing with his style of unique club mixes.



CRU Pack Leaders held heart-pumping workout sessions on the lawn.



W's F&B team served up comfort poolside bites such as Cheeseburgers, Hot dogs, Boston Lobster Roll, and Asian favourites such as X.O. Seafood Fried Rice or Satay, among others.



W's sunup to sundown pool parties have always been highly anticipated as its held in one of Singapore's largest resort outdoor pool areas surrounded by beautiful landscapes.



An iconic five-star landmark on the Victoria Harbour waterfront in Tsim Sha Tsui East, New World Millennium Hotel offers beautiful views of the Hong Kong skyline.

A Whole New World With New World Millennium Hong Kong

New World Millennium Hong Kong Hotel, the iconic five-star landmark on the Victoria Harbour waterfront in Tsim Sha Tsui East, launches a luxurious room package -- “A Whole New World: Epic Luxury” -- featuring an elevated staycation in the Epic suite, the hotel's newest and largest accommodation. Bookings are available from now to 29 October for stays between now and 31 October 2022.

The room package is designed to deliver a “whole new world” of indulgence for guests on a one-night stay in the Epic suite. The fully renovated, smart home technology-controlled suite is the largest in the hotel and features a living room, eight-seat dining room overlooking Victoria Harbour, 65-inch 4K LED televisions, state-of-the-art audio systems, jacuzzi and a walk-in rain shower with massaging body jets.



Guests are treated to their choice of dinner experience for two -- a five-course tasting menu at La Table French Brasserie or a Deluxe Wagyu Teppanyaki Set at Sagano.



“A Whole New World: Epic Luxury” staycation package includes extravagant dining, wellness experiences and private chauffeur-driven limousine service from pick-up to drop-off from guests' residence.



meals & deals

“Epic Luxury” guests are also presented with a HKD4,000 gift card for rejuvenating treatments and experiences at Asaya, the acclaimed integrative wellness centre at Rosewood Hong Kong. The package also includes a complimentary Pear 3D Skin Analysis for two plus a yoga or HIIT functional cardio class for one at Asaya.

The rate for “A Whole New World: Epic Luxury” is HKD18,688, subject to room availability and blackout dates.

Terms and conditions apply.

For reservations or details, please visit newworldmillenniumhotel.com or call +852 2313 4305.

** Information correct at time of print.*



July's buffet spread features a tantalising array of Vietnamese dishes packed with invigorating flavours such as rice paper rolls stuffed with fresh shrimps or pork chop, crispy lemongrass chicken wings, deep-fried sugar cane minced prawn, shrimp and pork spring roll and "Pho Bo".

Vietnamese Feast At JW Marriott Hong Kong

This July, tuck into a delicious selection of Vietnamese dishes at JW Marriott Hotel Hong Kong's The Lounge during the lunch buffet in the Asian bistro-inspired section.

The Vietnamese feast features an array of iconic dishes including rice paper rolls stuffed with fresh shrimps or pork chop, crispy lemongrass chicken wings, roasted pork neck, sticky rice cake stuffed with pan-fried shredded pork and vegetables and the Vietnamese staple noodle soup "Pho Bo".

Aside from the Vietnamese delicacies, don't miss out on the other two signature food stations: a spinning salad bar with over 60 types of condiments and a noodle bar offering daily home-made signature fresh shrimp wontons and authentic laksa with all essential toppings, alongside decadent desserts for a satisfying midday meal in an airy and cosy space, against the beautiful backdrop of panoramic harbour and city views.



The Lounge's lunch buffet features a spinning salad bar with over 60 types of condiments.

Lunch buffet

12.00 pm – 2.30 pm (Monday – Saturday)

HK\$398 per person for full buffet

HK\$278 per person for Asian bistro-inspired section

HK\$268 per person for fresh salad or noodle section

The above prices are subject to a 10% service charge. The price, ingredients and menu items are subject to change based on seasonality and availability.

Please visit this link for reservations:

https://bit.ly/JWMarriott_TheLounge_Reservation

For more details, call +852 2810 8366 or email
jwmarriott.hk@marriotthotels.com.



meals & deals



A Drink For Everyday Of The Week At Bar Intermezzo

The new trademark schedule for Bar Intermezzo at Orchard Hotel Singapore is out. Head down to the bar for your daily dose of goodness. Whether you like your martini shaken and not stirred or your whisky straight up, there's always an offer at the bar from 6pm.

Martini Monday

Martinis at S\$18++

Unforgettable Tuesday

Classics from S\$18++

Ladies Night Wednesday

1-for-1 drinks

Premium Bottles Special Thursday & Friday

20% off total bill with premium bottles purchased

Gentleman Night Saturday

Classics from S\$18++

F&B Industry Night Sunday

20% off total bill

Call +65 6739 6668 or email intermezzobar.ohs@millenniumhotels.com to reserve a spot at the Bar.

** Information correct at time of print.*



Cantonese Delights With A Touch Of Modernity At The NCO Club

Madame Fan presents innovative Cantonese dishes with a taste of tradition and a touch of modernity.

Relish in a gastronomical Cantonese dining experience as Madame Fan at The NCO Club presents a series of newly launched set menus. Using modern ingredients in traditional Cantonese dishes, Executive Chinese Chef Pak Chee Yit showcases his craftsmanship in these new innovative menus.

Scrumptious Set Dinner Menus

Serenade your senses with the six-course Savour Menu (S\$138++ per person) featuring creations including Crispy Boston Lobster Balls with Dragon Fruit Salad; Double-boiled Matsutake Chicken Soup with Spiky Sea Cucumber and Bamboo Pith as well as Braised Baby Abalone Lotus Leaf Rice with Dried Hokkaido Scallops.

Diners can also look forward to the seven-course Delight Menu (S\$198++ per person) for a slew of delicacies highlighted by Steamed Soon Hock with Fermented Rice Wine; Slow-cooked Wagyu Beef Shank with Garlic Soy Sauce; King Prawn Squid Ink Fried Rice as well as Papaya Soy Milk Sago with Peach Gum and Brown Sugar Pearls.

Headlining Madame Fan's new set menus is the seven-course Indulge Menu (S\$268++ per person), which will satisfy the most discerning palate starting with the smooth and buttery Truffle Wagyu Beef and Foie Gras Roll; and the nourishing Double-boiled Cordyceps and Kampung Chicken Soup with Sea Whelk and Fish Maw. Indulge in innovative dishes by Chef Yit highlighted by Champagne Pineapple Pork Ribs with a delicate smokiness; Pan-fried Chilean Sea Bass with Yuzu Supreme Soy Sauce; Braised Three-head Abalone with Kailan; and the signature Boston Lobster Cantonese Noodles.

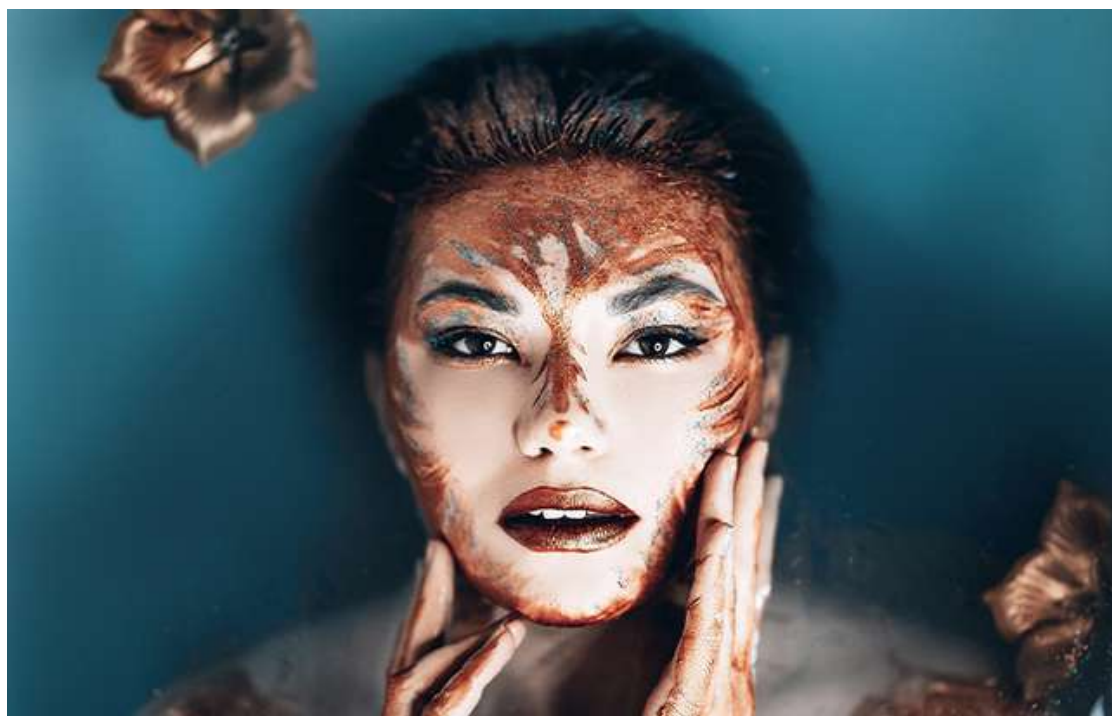
** Information correct at time of print.*



Larger groups can opt to dine in Madame Fan's VIP Dining Room, which can accommodate up to a maximum of 14 guests.

For larger groups, the seven-course Communal Set (S\$1,288++), available for lunch and dinner, showcases the fine balance of classic Cantonese fare with modern ingredients including Double-boiled French Pigeon Soup with Hokkaido Dried Scallops and Cordyceps Flower; Claypot South Africa Abalone and Soon Hock; Spiky Sea Cucumber stuffed with Prawn Paste; Charcoal Grilled Lemongrass Chicken with Green Mango Salad; and more!

For reservations and enquiries, please email dining.reservations@theNCOclub.com or call +65 6818 1921.



Chocolate And Gin Indulgence At W Singapore – Sentosa Cove

W Singapore – Sentosa Cove has rolled out special themed promotions in celebration of World Chocolate Day and World Gin Day.

AWAY® Spa is offering a chocolate-centric spa treatment for the month of July.

Ease into relaxation with a sin-sational chocolate cream scrub and Pink Himalayan salt bath, followed by a detox massage and a quick facial cleanse. End things on a sweet note with a complimentary* chocolate indulgence from Singapore Chocolate, purveyors of specialty chocolate sourced from high quality cacao grown in Asia.

** Limited to Original Hot Chocolate, Original Sundae or a Bean-to-Bar Chocolate Chip Cookie only. Subject to availability.*

1 - 31 July 2022

S\$350++ per person

(U.P. S\$445++ per person)

Click [here](#) for details.



meals & deals



It's Gin O'clock at SKIRT with three delicious gin and tonic cocktails. From floral to zesty, the line-up promises to complement the aromatic botanicals of perfectly blended gins for the ultimate sunset tippie or an evening of imbibing on island paradise.

- Brass Lion Butterfly Pea Gin
Paired with East Imperial Burma Tonic
- Peddlers Gin
Paired with East Imperial Old World Tonic
- That Boutique-y Gin
Paired with East Imperial Yuzu Tonic

S\$20++ per cocktail

Please call +65 6808 7278 or email skirt.singapore@whotels.com for reservations.



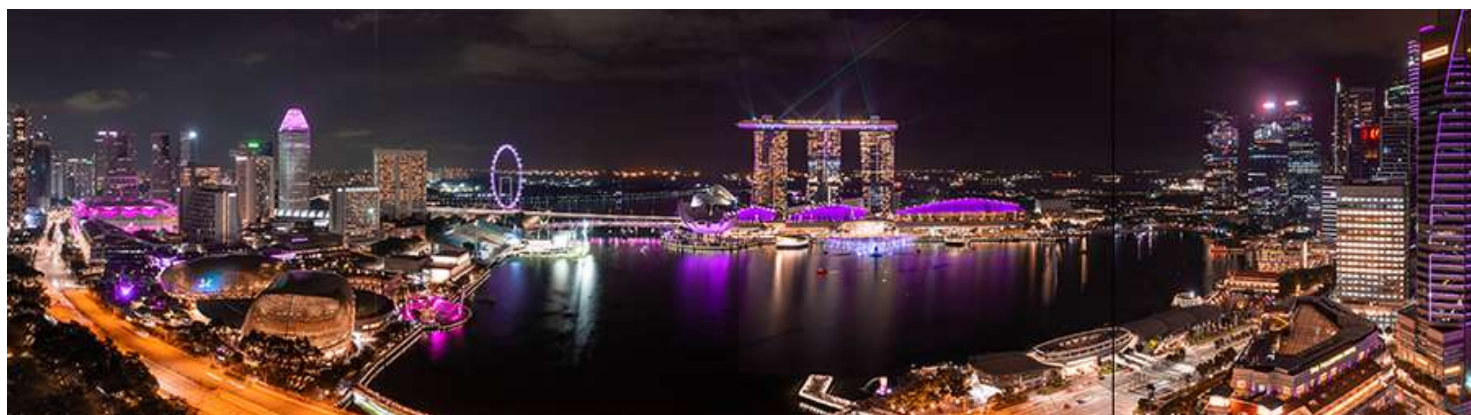
South Beach Turns Violet In Support Of Sustainable Light Festival

In support of i Light Singapore, the canopy lights of South Beach Avenue were switched to violet to signify an awakening of creative senses.

South Beach Avenue switched its canopy lights to violet in June, in support of i Light Singapore, Asia's leading sustainable light festival. The annual Festival advocates for an environmentally responsible society and way of life through sustainable light art and a full array of complementary programmes and exciting events. Each edition of the Festival is anchored on a colour from the visible light spectrum which comprises different wavelengths representative of the diverse sights around us.

Held in the downtown Marina Bay area, this year's edition of the festival, themed "Spark of Light", kicked off with the colour that has the shortest wavelength – violet. Embodying the most powerful electromagnetic energy in the visible light spectrum, violet is a colour that signifies creativity by awakening our senses, akin to the spark of an idea in one's mind.

In line with the Festival's colour theme, buildings and bridges around the Bay, including South Beach, were lit up in a violet hue on Festival nights, complementing the light art installations and providing visitors a charming festive ambience.



Buildings and bridges around the Marina Bay area lit up to match the festival's theme, turning the Singapore skyline into a beautiful sea of violet.



Youths Kickstart To Successful Job Placements At Copthorne Merry Hill-Dudley

New Copthorne Merry Hill-Dudley employees who were on the Kickstart Scheme along with their department heads: (L-R) Head Chef Robert Hawdon and new Casual Kitchen Porter Ms Emily Richardson; and new Receptionist Ms Faye Fellows and Front Office Manager Ms Phyllis Nightingale.

Since November last year, Copthorne Merry Hill-Dudley has been participating in the UK Government's Kickstart Scheme to create 6-month jobs aimed at those aged 16 to 24 and deemed to be at risk of long-term unemployment. The programme aims to give young people the chance to build their confidence and skills in the workplace, and gain experience for long-term sustainable work.

The government-funded initiative encourages employers to offer opportunities in the UK with work placements across various industries. Companies also have the option to offer permanent employment if the placement was successful.



Head Housekeeper Ms Ellie Thomas and new Housekeeping Assistant Mr Alex Hall.



F&B Assistant and mentor Ms Bev Bull and new F&B Assistant Ms Alicia Carter (right).

The hotel took on six youths and young adults aged 16 to 24 for a six-month work placement, across Housekeeping, Kitchen, Front Office and Food & Beverage (F&B) operational departments. Hotel management also stepped up in support of the six 'Kickstarters' through the six-month journey.

The hotel is delighted to confirm that all six of them have since been offered permanent employment with the team!

While the Kickstart Scheme has now ended, the hotel will continue to work with local job centres and colleges and carry on its own version of this programme to create its own talent pipeline for the future.



Senior Sous Chef Mr Stuart Willetts with new Casual Commis Chef Mr Ryan Smith (right).



New Receptionist Ms Kiera O'Meara Patel (left) with Front Office Manager Ms Phyllis Nightingale.



‘My House Was My College’

Growing Up In A Family Of Culinary Masters

Epicure, a bi-monthly gourmet lifestyle magazine, recently sat down with Indian Chef Ashok Kumar of W Singapore – Sentosa Cove to find out how growing up in a family of culinary masters led him to find his calling. Chef Ashok talks about his life's work and passion in the interview, which is replicated below.

Tell us how it all began. Was there a light bulb moment that signified when you decided to become a chef?

My home environment has always been greatly influenced by the F&B industry, and my dad and my brothers, who are all chefs, have a strong influence on me. If I had to specify a moment, it'd be when I took on a part-time banquet server position at 16 years old. Watching the chefs handle the woks and plate food beautifully gave a good boost to my passion.

What was your earliest memory with food?

Trips to the market with my dad and my brothers. My dad would bring us there to explore the different types of food, to let us taste beyond the Indian cuisine. It was never just about going there to eat. He made use of each market visit to share with us about each food and what goes into preparing them.

You obviously grew up in a family that was serious about food. So, what was a favourite home-made meal for you?

My grandma's khichdi. It's sort of an Indian porridge which my grandma used to cook for us all the time — be it when she came over to our home or if we went over to her place. It's something that I now enjoy cooking for my kids as well, the same one my grandma used to cook.

Were you influenced by your family in any way when it came to enjoying good food?

My house was my college — whatever I learned at home were the best experiences that I had. My dad used to share with me a lot of books to read about cooking, so I'm sure he tried instilling interest in us. Everyone is very professional in my house in terms of cooking and in food, and I learned by watching from a very young age. I think that's how I grew so quickly into a chef.



What was it like to kick start professional chef training at your dad's kitchen?

I was cutting onions the whole of my first day. It was a repeat of chopping and peeling red onions while teary-eyed.

Is your dad your biggest culinary idol?

Yes, my dad's not just my role model in the kitchen but also at home. I don't know how to put it in words. He's simply the best. I continue to work hard to impart to my children the values he taught us.

What motivates you at the end of the day?

Family. When I get home, and I see my daughters come to the door to hug me and my wife in front of me, that feeling makes it all worth it. Whatever bad day means nothing in front of them. There's nothing more important than my family to me.

Share with us your core cooking philosophy.

It's very simple: Respect the food and its audience. If you dedicate your attention, time and love to the food, I always believe it'll automatically turn out delicious. And anything delicious is a creative dish to me. Don't cook just because it's your job and walk off thereafter. Take care of the food well and serve it to your guests with your heart and soul.



Hanging Out With The Men Of The House

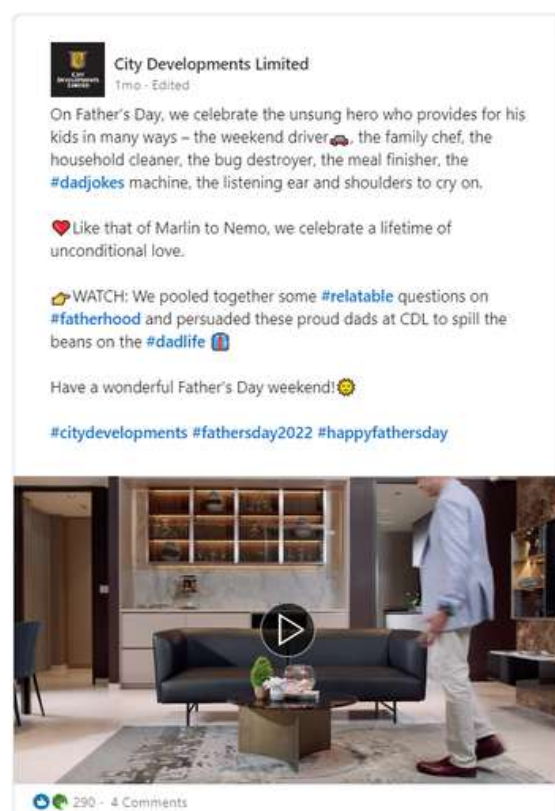
Proud fathers of CDL, (L-R) Mr Ivan Ng, Chief Technology Officer; Mr Kwek Eik Sheng, Group Chief Operating Officer; and Mr Gerald Yong, Head, Business Development & Investments.

June is typically the month when Father's Day is celebrated in most countries. But why limit it to one month? Even with a special day dedicated to fathers, Mother's Day outshines Father's Day by a mile. It is no wonder that fathers sometimes feel unappreciated, so Hi Life has decided to put the spotlight on the hardworking fathers of Hong Leong Group companies.

CDL recently gathered three fathers to chat about fatherhood – Mr Ivan Ng, Chief Technology Officer; Mr Kwek Eik Sheng, Group Chief Operating Officer; and Mr Gerald Yong, Head, Business Development & Investments.

The sharing session saw the three gentlemen answer questions about fatherhood and sharing their hopes and dreams for their children.

We'll leave you to be the judge of who came up with the best answers!





Millennium Hotels and Resorts also sat down with three fathers to share some tips on parenting.

Mr Michael Storm, General Manager of The McCormick Scottsdale and Millennium Maxwell House Nashville, revealed that he has learnt more about effective problem management from his children than he has in his 30 years of dealing with actual problem situations!

“The introspective you gain from dealing with young children is tremendously valuable for understanding how you are being perceived while handling both guest and team member challenges.”



Michael Storm believes that it is important to have good listening skills, not just listening but actually hearing. He is pictured here with his cheeky little girl.

But he did share that there is no secret recipe for balance. At the end of the day, it boils down to making the most of your time no matter what you are doing. “Try not to lose sight of what is truly important.”

New dad Ernest Attoh, Global Digital Marketing Executive, who is based in London, agrees with this sentiment.

“Never lose focus of your goals and aspirations. Apply the same focus to your child and most importantly, enjoy every second of them growing up.”

Ernest used to enjoy going to different bars in his free time but since becoming a dad less than two months ago, his time is filled making his son Jasiah his number one focus. With all the demands of caring for a new baby, Ernest feels that it's important to create space between work and parenting roles, so he does not become overwhelmed. “Raising kids teaches you to be patient, considerate and to smile – it makes everyone's day better.”



When not working, Kesh loves spending time with his 5-year-old daughter Kira. He enjoys taking her out for meals or to playgrounds, or simply staying home and watch some TV together.



Ernest Atoh cradling his two-month old son, Jasiah.

Keshavan Nair, Assistant Director of Food & Beverage at Orchard Hotel Singapore, knows that parenting is all about patience and applies this important skill at work.

“Raising kids teaches you patience. Understand that new hires come in not knowing what to expect or your style of working; it takes time to guide them.”

A firm believer of making time for the family, Kesh, as he is more commonly known, states that it is important to separate work from family time. “It’s one thing to be there physically, another to be there mentally.” But ultimately, he believes that life is more than a rat race. His advice to all parents is:

“Don’t compare your kids to other kids. Let your kid be the best version of themselves and support them in their journey of discovery of themselves.”



congratulations



Esther An To Lead Sustainability Reporting Advisory Committee

Ms Esther An, Chief Sustainability Officer of City Developments Limited has been named chairperson of the Sustainability Reporting Advisory Committee.

Ms Esther An, Chief Sustainability Officer of City Developments, has been named chairperson of the Sustainability Reporting Advisory Committee (SRAC). The SRAC is set up by the Accounting and Corporate Regulatory Authority (ACRA) and SGX RegCo to advise Singapore companies on their sustainability reporting roadmap.

The SRAC is made up of industry leaders and champions of sustainability with diverse experience including chief sustainability officers, representatives of financial institutions, institutional and retail investors, sustainability reporting professionals and academia.

“Effective ESG integration and disclosure are critical to accelerating global efforts to build a greener and more resilient future for all. I believe that the collective efforts of this committee will complement ACRA and SGX RegCo’s initiatives to rally corporates and stakeholders to contribute towards the Singapore Green Plan 2030 and the global agenda on sustainable development,” said Ms An.

Among the current crop of C-level executives today, Ms An stands out as a leading proponent of sustainability way before ESG came into the mainstream lexicon.

The Committee is made up of 12 other members including Mr Lam Yi Young, CEO of Singapore Business Federation as Deputy Chairman. Other committee members include representatives from organisations such as Temasek International Pte. Ltd., Centre for Governance and Sustainability at NUS Business School, DBS, Blackrock, Singapore Institute of Directors, The Institute of Internal Auditors, and consultancies.



Mr Vincent Chan

New Appointments At Millennium Hotels

MHR has appointed Mr Vincent Chan as Owner's Representative, UK and Europe. This appointment is concurrent to his present role as Vice President, Hotel Performance and Asset Optimisation.

As Owner's Representative, Vincent will safeguard and improve MHR's properties and investments, and work closely with corporate and hotel personnel to deliver operational excellence, maximise asset utilisation, and strengthen HR practices and workforce.



Mr Andy Tan, Vice President, Asia & Global Partnership, Millennium Hotels & Resorts

Millennium Hotels and Resorts (MHR) welcomes Mr Andy Tan as its new Vice President for Asia & Global Partnership.

Andy was previously the Group Head of Commercial with ONYX. In his 25 years of hospitality operation and commercial leadership experience, he was with Marriott, Accor, Four Seasons, Pan Pacific, Hotelbeds and TBO Holidays.

In his new position, Andy is responsible for driving financial growth, guest experience and operational efficiency in Asia. He will also lead a newly created global partnership function to establish blue-ocean alliances, industry collaboration and government engagement.

His joining is timely to capture enormous opportunities made available as Asia bounces back strongly after the Covid pandemic.



congratulations / appointments



Mr Allan Johnson

MHR has promoted Mr Allan Johnson to the position of Regional Director of Revenue, North America.

Allan has been with MHR for five years, having joined in March 2017 as Area Revenue Analyst. He has taken on progressively senior roles since joining the company and was most recently Area Revenue Director. In his new role, he will oversee all aspects of revenue management for the North America region, with priorities including managing distribution channels, identifying revenue gaps and maximising revenue opportunities.

Mr Malik Meziane joins the MHR family as General Manager of Copthorne Lakeview Hotel & Executive Apartments, the new four-star hotel property in Dubai Green Community – Dubai Investment Park.

Malik brings a wealth of hospitality experience working in Europe and the Middle East for various hospitality brands including Radisson Blu and Montgomerie with key accomplishments such as receiving the Gold Medal award of Professional Merit at the Foro-Europa – Madrid in 2001 and launching various business ventures and gastronomic concepts.



Mr Malik Meziane