

highlights



Hong Leong Finance Launches Multi-Currency E-Wallet HLF FASTPAY

A Fond “Au Revoir” To Hong Leong Foundation Governor Ong Pang Boon

Hong Leong Asia Listed On Inaugural Nikkei-FT-Statista Asia-Pacific Climate Leaders Ranking

Corgis Takeover For The Queen’s Jubilee At The Biltmore, Mayfair

South Beach And Singapore Sustainability Academy Lauded For Sustainability Leadership

Millennium Resort Wuyishan Celebrates Its Third Anniversary With Staff



Millennium Resort Wuyishan General Manager Ms Cindy Wang (centre) and the hotel team at the property's third anniversary celebration.

Millennium Resort Wuyishan Celebrates Its Third Anniversary With Staff

In celebration of the property's third birthday, Millennium Resort Wuyishan held a party for all staff, planned by the hotel's Food & Beverage team and led by General Manager Ms Cindy Wang.

In addition to commemorating three years since Millennium Resort Wuyishan opened its doors to guests, staff also got to enjoy a delicious feast in recognition of their service and hard work since the property's opening.



Experiencing Turkish Culture At Grand Millennium Muscat

(L-R) Grand Millennium Muscat General Manager Mr Luca Medda; Ambassador of Türkiye to the Sultanate of Oman Ms Ayşe Sözen Usluer; and Turkish Chef Sinem Özler, who were at the Turkish Cultural and Cuisine Week organised by the hotel.

Grand Millennium Muscat recently held the Turkish Cultural and Cuisine Week, where guests could immerse themselves in various delights of Turkish culture from 21 to 26 May. The event was organised in partnership with the Turkish Embassy in Oman and Turkish Airlines.



Watch the video at this link: <https://www.facebook.com/watch/?v=696656804886620>

Guests were treated to live music performances as the santoor and other traditional Turkish instruments performed by musician Sedat Anar, and could view art exhibitions by renowned local artists such as Çini (traditional, handmade glazed tiles and ceramics), Turkish calligraphy and Ebru art (water marbling).

Complementing this audio-visual feast is a spread of Turkish cuisine by award-winning Turkish Chef Sinem Özler who helms Seraf Restaurant in Istanbul. The hotel's Taybat Restaurant presented the food festival, themed "Grand Ottoman and Oman Night", where guests could partake in both Turkish delights as well as traditional Omani dishes.

Cluster General Manager Mr Luca Medda said "Our focus is to make Grand Millennium hotel a place where food, culture, arts, and music collide. With the help of the Turkish Embassy and Turkish Airlines, this event allows us to keep bringing special moments to our guests at Millennium."



Hong Leong Finance Launches Multi-Currency E-Wallet Payment Solution

HLF steps into the fintech arena with its new e-wallet app, HLF FASTPAY.

Marking a landmark move into the fintech space, Hong Leong Finance (HLF) has launched HLF FASTPAY, a multi-currency e-wallet app that comes with a virtual Visa Prepaid Card for customers to enjoy more payment solutions safely and securely.

In collaboration with Nium, the global platform for modern money movement, HLF FASTPAY provides a seamless cross-border digital payment solution for small- and medium-sized enterprises (SMEs), corporates and consumers to manage and transfer funds in multiple currencies safely, quickly and cost-efficiently.

It is an all-in-one payment solution incorporating remittance service locally and internationally, currency exchange, as well as Visa card payment.

Hong Leong Finance President Mr Ang Tang Chor said, “Cashless transactions have become an integral part of our daily lives and the demand for digital payment solutions has increased. By joining forces with a fintech partner, we can create customised solutions more efficiently so customers enjoy new and expanded financial services with safe and secure payment options.”

“Global business trades for our SME clients are increasing and international travelling is becoming the norm again. We recognise that our customers are looking for safe and cost-efficient cross-border payment methods and a secure prepaid card to use for their travel overseas. HLF FASTPAY is the ideal solution for them,” he added.

Nium Chief Executive Officer and Co-Founder Mr Prajit Nanu said, “This partnership with Hong Leong Finance is yet another example of how our modern money movement platform can truly empower global businesses to offer fast, safe and easy digital payment solutions. That is why we are delighted to support Hong Leong Finance in bringing HLF FASTPAY to market for corporates, SMEs, and consumers, and we look forward to building upon our partnership as the needs of their customers evolve.”

Adoption rates of e-payment platforms and digital commerce solutions are increasing, with over 13,000 local merchants accepting e-payments, while more than 7,500 have embraced digital commerce solutions. Cross-border transactions have also been climbing exponentially. In 2020, remittance between Singapore and Malaysia hit SGD 1.3 billion, and the global B2B payments market is expected to reach USD 1.62 billion by 2028.



The multi-currency e-wallet comes with features such as remittance services and in-app foreign currency exchange and storage for over 20 currencies.

Customers can enjoy the versatility and convenience of holding the currencies that they want and use them to pay in the currency of their choice. They also enjoy favourable exchange rates for over 100 supported currencies including Malaysian ringgit and Korean won that are not part of the currency e-wallet.

Managing business payments conveniently with cost-efficiency

Similarly, corporate and SME customers can use HLF FASTPAY to pay to their suppliers or for company expenses locally and abroad. The remittance function allows customers to make fast transfers abroad at competitive rates, directly to the receiving party's bank accounts. This makes it a more efficient and cost-effective option compared with traditional remittance methods.

Security features to ensure customer protection

HLF FASTPAY incorporates the latest security and digital encryption features to ensure customer funds are well-protected. The e-wallet offers settings that allow customers to have direct spend management and control of their funds. In cases of suspicious transactions, locking the card and blocking it from further use can be done directly via the mobile app, which is more convenient compared to the traditional process of reporting to customer service.

Enjoy hassle-free registration online

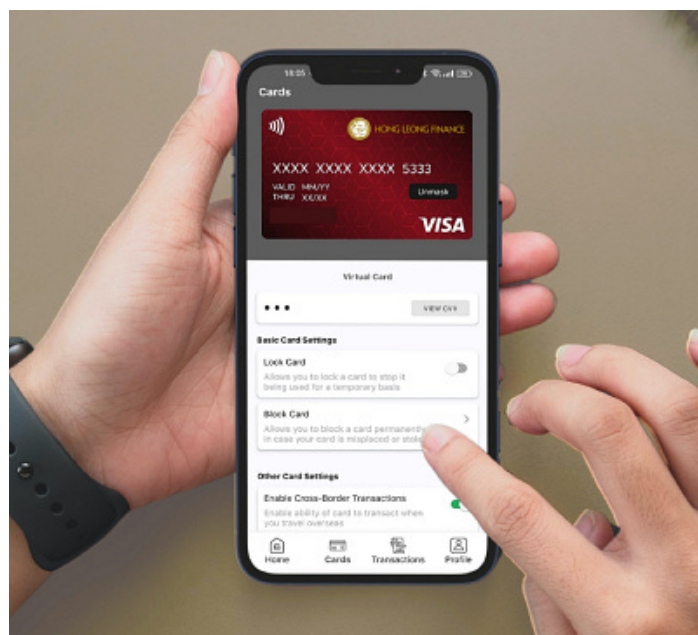
HLF FASTPAY is available to corporates, SMEs, and consumers. Corporate and SME customers can register online at <https://hlf-fastpay.nium.com>. Consumers can download the mobile app via Apple App Store or Google Play Store and register for an account.

HLF FASTPAY aims to serve the growing demands of the public for a convenient, easy-to-use e-wallet app, while enabling SMEs and consumers to save on foreign exchange and transaction costs with their remittance needs.

Helping customers take charge of their spending locally and internationally

HLF FASTPAY facilitates payments for customers in an easy to use, secure mobile app. It allows customers to spend in Singapore and around the world at over 70 million Visa merchants, including online and e-commerce sites. Customers simply have to top up their e-wallet via direct fund transfer from an HLF account or any other bank. The card can also be added to Google Pay, offering more payment flexibility to consumers.

The multi-currency e-wallet can store more than 20 currencies, including Euros, US dollars and Japanese yen.



The multi-currency e-wallet comes with features such as remittance services and in-app foreign currency exchange and storage for over 20 currencies.



Piccadilly Grand is directly linked to Farrer Park MRT station and the residences are seamlessly connected to Piccadilly Galleria, which houses 1,500 square metres (sqm) of F&B and retail space and a 500 sqm childcare centre on the ground floor.

CDL Group Records Good Momentum For Q1 2022 Operational Update

CDL's business segments continued to display good momentum in the first quarter ended 31 March 2022 (Q1 2022) as many countries, including Singapore, progressively eased pandemic restrictions, reopened borders, and moved toward normalcy.

For property development in Singapore in Q1 2022, the property cooling measures have somewhat dampened market sentiment as some homebuyers adopt a wait-and-see approach. The Group and its joint venture (JV) associates sold 188 units with a total sales value of \$477.9 million, a 41% decrease in units sold year-on-year (Q1 2021: 319 units with a total sales value of \$513.6 million).

In January, the Group submitted the top bid of \$768 million for a coveted 210,623 square feet (sq ft) Government Land Sales (GLS) site at Jalan Tembusu, located within walking distance to the upcoming Tanjong Katong MRT station. The site was awarded to the Group, with its JV partner MCL Land taking a 49% interest in the project.

In March, the \$315 million Central Square acquisition was completed. The property will be redeveloped alongside the Group's Central Mall properties into an enlarged mixed-use development comprising office, retail, hospitality and residential.

In April, the Group completed the off-market acquisition of a 179,007 sq ft site at 798 and 800 Upper Bukit Timah Road for \$126.3 million. Subject to planning approval, the Group plans to redevelop the site into a residential project with over 400 units.

In May, the Group and its JV partner MCL Land launched the highly anticipated 407-unit Piccadilly Grand. The rare city fringe integrated development on Northumberland Road saw a strong take-up over the launch weekend, with 315 units (77%) sold at an average selling price (ASP) of \$2,150 per square foot (psf), reflecting the genuine demand for well-located and thoughtfully designed projects.

For overseas markets in Australia, the Group's launched projects continued to see a healthy uptake, with its 215-unit Brickworks Park (Brisbane) 61% presold, its 198-unit The Marker (Melbourne) 81% presold and its 60-unit Fitzroy Fitzroy (Melbourne) 28% presold. In New South Wales, the Group's 135-unit luxury retirement project, Waterbrook Bowral, has presold all 77 villas in Phase 1, with construction due to complete in Q3 2023. Stage 2 (58 units) is scheduled for launch in H2 2022.

For investment properties, the Group's Singapore office portfolio had a healthy committed occupancy of 93%, above the island-wide occupancy of 88%. Republic Plaza, the Group's flagship Grade A office building in Raffles Place, is 95% occupied and registered positive rental reversion in Q1 2022. With the relaxation of safe management measures since 29 March 2022, there is a gradual increase in occupiers returning to the workplace, bringing vibrancy to the office community. With the reopening and tight office supply in 2022 and 2023, the Group is cautiously optimistic on the office market recovery.

In Shanghai, the city-wide lockdown caused a decline in business activity in Q1 2022 but office occupancy remains relatively stable. At Hong Leong Hongqiao Center, the committed occupancy of the office and retail space is preserved at 93%.

In the UK, Aldgate House and 125 Old Broad Street continued to benefit from businesses gravitating to well-located Grade A offices. This is reflected in the increase in recent lettings and longer-term commitments from existing occupiers for both buildings, with some companies also increasing their space requirements.

Under the Private Rented Sector (PRS), the Group continues to focus on enhancing recurring income and leverage on the rising demand for rental accommodation in the UK. The Junction, the Group's 665-unit PRS project in Leeds, is currently under construction and the phased completion will start from H2 2022.



With travel restrictions gradually lifted, CDL's hotels witnessed global occupancies recovering to 52.2% and RevPAR rebounded by 101.8%; its Singapore hotels saw a 74.3% jump in average room rate.

For hotel operations, with COVID-19-related travel restrictions being gradually lifted and a high vaccination rollout rate, the Group's hotels witnessed global occupancies recovering to 52.2% in Q1 2022 (Q1 2021: 36.8%) and global RevPAR rebounded by 101.8% to \$89.6 (Q1 2021: \$44.4).

In Asia, the Group's Singapore hotels are recovering well with a 74.3% jump in average room rate and a 43.8% increase in RevPAR. Demand was driven mainly by staycations and corporate groups, with two hotels catering to the Government quarantine business.

The Group is optimistic about the outlook for its core business segments for the rest of 2022, with more residential launches planned in Singapore and overseas

while ensuring that its commercial and hospitality portfolio continues to ramp up on the back of a strong global rebound.

Please visit this link for CDL Group's full Q1 2022 operational update: <https://ir.cdl.com.sg/static-files/61bc7044-2455-418c-81c4-07d41b961d37>



Yuchai's YCA05 series is the first local power generation engine that has been certified for China's off-road Tier 4 emission standards.

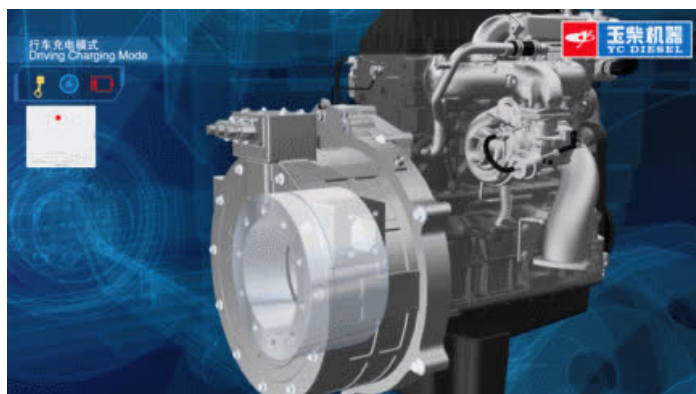
China Yuchai's Engine Certified For Off-Road Tier 4 Emission Standards, Range Extenders Power New Energy Buses In Macau

China Yuchai's Power Generation Engine YCA05210-D40, independently developed by Yuchai, has been certified for off-road Tier 4 emission standards. These new standards will be implemented in China from early-December 2022.

China Yuchai President Mr Hoh Weng Ming said, "We will continue to expand our portfolio of Tier 4 engines to address the large market opportunities within multiple off-road markets. Together with our National VI-compliant engines for on-road applications, our new Tier 4 engines are making an improvement in enhancing air quality in China."

The Yuchai YCA05 series model meets two emissions requirements for ratings between 56kW-130kW and 130kW-560kW. It features emissions technologies including Diesel Oxidation Catalysts, Diesel Particulate Filters and Selective Catalytic Reduction, and is able to reduce nitrogen oxides, particulate matter and solid particle number exhaust pollutants. These technologies successfully deliver an efficient combination of energy saving and environmental protection.

With a maximum power of 140kW, the YCA05210-D40 model is well-positioned for markets in communication systems, power systems, industrial and mining sectors, road and bridge systems and other off-road applications.



Yuchai's range extenders are able to meet the power demands of different vehicles used in various road conditions, with advantages such as high fuel saving rate and high reliability.

Additionally, China Yuchai has also announced that the city of Macau has begun operating 222 new energy busses equipped with Yuchai's range extenders in mid-May.

With advantages such as advanced fuel savings and high adaptability, Yuchai's range extenders are able to meet the power demands of different vehicles in various road conditions. Its YCS04-100kW and YC24-65kW range extenders are used in these new energy buses, and over 600 units of Yuchai's core range extenders have been ordered for the Macau auto market.



work

The new energy buses powered by Yuchai's range extenders have a fuel consumption of up to 4.20kW-h/L per litre, outperforming similar traditional buses in Macau. They also have fuel savings of up to 50% and an annual carbon emission reduction of 50%, saving nearly 14.2 tonnes of fuel per year and reducing carbon emissions by about 43.8 tonnes as compared to traditional vehicles.

The range extenders have also won contracts with many first-tier domestic bus producers across the country, including Yutong Bus, Suzhou Golden Dragon Bus and Zhongtong Bus.

Mr Hoh commented, "The congested road conditions in Macau and rapidly rising fuel cost presents an opportunity for our range extenders. We are pleased to win this contract and will continue to introduce new range extender products to offer our customers a choice of 'Green' solutions."



'Yam seng'! Members of the Hong Leong Group Sports & Recreation Club toasting to a fun beer tasting workshop sampling brews made with surplus ingredients like bread and fruit peels.

'Don't Worry, Beer Happy!' Hong Leong Group Staff Enjoy A Beer Tasting Workshop

Contributed by Hong Leong Group Sports & Recreation Club.

After a two-year hiatus from holding in-person activities due to the COVID-19 pandemic, the Hong Leong Group Sports & Recreation Club was very pleased to organise a Beer Tasting Workshop in collaboration with the CRUST Group on 27 May 2022 at Hop Around Bistro @ Bras Basah.

Based on their belief in a circular economy, CRUST Group is a food tech startup upcycling food loss into unique beverages for their food service and retail partners. Surplus ingredients like bread and fruit peels are reincarnated into CRUST sustainable artisan beers and CROP non-alcoholic drinks.

CRUST is their line of sustainable, artisan beers made from surplus bread and other surplus ingredients from their restaurant and hotel partners. Some fun flavours like Kaya Toast Stout and Beerguette are part of their repertoire of collaboration brews with partners like Tiong Bahru Bakery and Edible Garden City.

In the fun and interactive tasting experience hosted by CRUST, 18 participants were guided through 6 different beer profiles - Portal to the Past, I Knead An Easy IPA, Citral, Breaking Bread Ale, Toasted Lager and Beerguette - and the conceptualisation of each beer, from the lightest to the strongest. Each participant was provided with 6 tasting glass cups, a beer mat, and six 125ml tasters of each variety of CRUST beers.

It was a lively night of good beer, good food, good fun and many rounds of 'yam sengs' for the participants! Do look out for more in-person events coming up soon!



Corgis Takeover For The Queen's Jubilee At The Biltmore, Mayfair

Café Biltmore hosted a Corgi Afternoon Tea in celebration of the Queen's Jubilee.

To mark the 70-year reign of Queen Elizabeth, The Biltmore, Mayfair started its Jubilee celebrations on 27 May with a Corgi Afternoon Tea.



Georgie and Minnie the corgis enjoying the party. (Photo credit: Instagram/@georgieporgie_corgi)



Betsy the toy cockapoo is all ready for the festivities. (Photo credit: Instagram/@betsy.and.me)

Dog owners got to feast on royal-themed Jubilee Afternoon Tea at the Café Biltmore terrace, with British classics such as *coronation chicken* and *smoked salmon sandwiches*, *scones with jam*, and a selection of teas. The pooches had a special menu of treats prepared by Barking Bakery.



Taika (left photo) and Georgie the corgis gave their approval for the special menu of pooch-friendly treats. (Photo credits: Instagram//@georgieporgie_corgi and @taika.the.corgi)



The Heritage Hotel Manila Finance Department after a fun day bonding and having a bowling tournament.

Heritage Hotel Manila Staff Gets Bowled Away!

It turns out that there are many bowling enthusiasts at Heritage Hotel Manila, that the team from the Finance Department unanimously agreed to organise an internal bowling competition as part of their team building activity.

The department headed to the nearby bowling alley for their bowling showdown. Three teams were formed, and the one led by Administrative and Corporate Relations Manager Ms Cecille G. Bernado was the champion. The tournament also gave rise to several creative awards, such as “Not-Getting-A-Strike”, “King and Queen Gutter” and “Most Missed”! As the department bonded over strikes, spares and gutter balls, they also took the opportunity to celebrate the farewell for outgoing Director of Finance Ms Josie Malpas.



The restaurant was decked out for its anniversary party.

Millennium Airport Dubai's Da Vinci's Restaurant Celebrates 33 Years

Millennium Airport Dubai's award-winning Italian restaurant Da Vinci's celebrates its 33rd anniversary!

One of Dubai's first and finest Italian restaurants, it opened its doors in 1989, offering authentic home-style Italian fare. Since its opening, it has received numerous awards and has remained a firm favourite through its 33 years of operations.

Millennium Airport Dubai General Manager Mr Simon Moore said, "For 33 years, our aim is always the same - to provide excellent food and high-quality service to our guests. We are very grateful for the amazing people who've dined and worked with us for the past 33 years and specially to all of our repeat guests who never get tired of visiting us. This is the reason why we love what we do and it is our privilege to keep serving them of the food they love for many years. This kind of achievement makes us very proud to celebrate our success."

In celebration of its 33rd birthday, the restaurant has rolled out great dining deals, with 33% discount on regular a la carte items, as well as AED 33 specials for selected dishes. Some 88 guests attended the special anniversary, enjoying delicious Italian food along with the music performed by restaurant's resident band throughout the evening.



Enjoy Authentic Dim Sum With A Modern Twist At JW Marriott Hong Kong's Man Ho

Dim Sum Chef Leung Wing Pan set to wow guests with a new menu curated with an innovative twist.

The Michelin-starred Man Ho Chinese Restaurant at JW Marriott Hong Kong presents a new array of delectable dim sum created by Dim Sum Chef Leung Wing Pan.

Having previously worked in mainland China and Macau, Chef Leung has participated in various competitions and masterclasses, honing his culinary expertise in the art of dim sum.



Steamed minced cod fish and shrimp dumpling with soy sauce



Deep-fried sweetcorn pastries stuffed with mushroom and duck breast

The newly inspired menu with an innovative twist includes *steamed minced cod fish and shrimp dumpling with soy sauce* delicately fashioned into the shape of a goldfish, *deep-fried sweetcorn pastries stuffed with mushroom and duck breast*, *steamed shrimp and crab meat dumplings with vegetables*, *mandarin peel and Yunnan ham*, and *deep-fried diced barbecued pork dumplings stuffed with green pepper and preserved vegetable in peppercorn sauce*.

The new dim sum menu is available during lunch daily, priced from HK\$68+ to HK\$88+ each.

For reservations or enquiries, please call +852 2810 8366 or email jwmarriott.hk@marriotthotels.com.



Relish In Bubbles And Southeast Asian Fare At New World Millennium Hong Kong

~ Bubble Staycation ~

Get ready to relax with a bubblelicious stay at New World Millennium Hong Kong. Perfect for the working crowd to break their tiring workday routine, the hotel's new A Lit Break: Bubble Staycation provides a 24-hour stay to chillax, luxuriate in a long tub soak, and enjoy bottled cocktails.

The Lit Break: Bubble Staycation package is priced from HK\$980+ and is available from Sundays to Thursdays. The package includes:

- One night's accommodation in a Deluxe City View or Deluxe Harbour View room
- 24-hour stay with check-in from 5.00pm and late check-out at 5.00pm
- LUSH box set inclusive of a Mermaid Tail Bubble Bar and face mask
- Two bottles of LAIBA cocktails (125ml each), two highball glasses and a shaker
- Complimentary pay movies throughout the stay
- Optional buffet breakfast available at HK\$140 nett per person per day

Advance reservation is required and the staycation package is subject to room availability and blackout dates. For reservations or enquiries, please call +852 2313 4305 or visit www.newworldmillenniumhotel.com.

~ Southeast Asian Delicacies Parade at Café East ~

Embark on a culinary journey to Southeast Asia at Café East, as the chefs present an array of specialties from Singapore, Malaysia and Thailand.

Start the foodie adventure with all-time favourite appetisers such as *Rojak*, *Golden Pai Tee* and *Green Papaya Prawn Salad*, then dive into popular *Bak Kut Teh*, *Tom Yum Goong*, and *Sayur Lodeh*. Guests can also enjoy *Singapore Laksa* prepared à la minute, with their choice of ingredients. Other highlights include *Malaysian Satay*, *Thai Style Roast Chicken*, *Sambal Stingray*, *Thai Green Curry Chicken*, *Char Kway Teow*, and *Seafood Mee Goreng*.



Tom Yum Goong



Appetisers – Rojak, Green Papaya Prawn Salad and Golden Pai Tee

End off the meal with a line-up of desserts including *Burbur Cha Cha*, *Mango Sticky Rice* and *Coconut Sago Pudding*.

Also available at the buffet is Café East's regular spread of international fare, including *Seafood On Ice*, *Lamb Chops*, *Teppanyaki Wagyu Beef* and *Whole Roast Suckling Pig*.

The Southeast Asian Delicacies Parade is available for dinner at 6.30pm to 9.30pm daily until September. The dinner buffet is priced at HK\$698+ per adult from Mondays to Thursdays and HK\$748+ per adult from Fridays to Sundays and on public holidays. Epicure members also enjoy a “Buy-Two, Get-One-Free” exclusive offer this June.

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

** Information correct at time of print.*



Have Some (Cheong) Fun At Copthorne King's Tien Court

Delight in a repertoire of dim sum with Cantonese-Teochew flavours at Copthorne King's Singapore's Tien Court. On the menu for lunch daily includes signatures such as *Steamed Rice Rolls (Cheong Fun)*, *Steamed Prawn Dumpling*, *Steamed 'Xiao Long Bao'*, *Baked Egg Tarts* and *Pan-fried Carrot Cake*.

For a more sinful indulgence, dig in to fried dishes such as the *Deep-fried Prawn Dumpling with Mayonnaise* and *Deep-fried Prawn Spring Roll with Golden Garlic*.

The dim sum menu is available for lunch daily.

Mondays, Wednesdays to Fridays: 12.00pm to 2.30pm

Saturdays, Sundays and Public Holidays: 11.30am to 2.30pm

For reservations or enquiries, please email tiencourt@millenniumhotels.com or call +65 6318 3193.

** Information correct at time of print.*



**Partake In A
Leisurely
Afternoon At
M Hotel
Singapore's
Café 2000**

Indulge in a leisurely afternoon at M Hotel Singapore's Café 2000, now offering an exquisite afternoon tea experience! Enjoy artisanal bites and relish sweet and savoury delights.

Each afternoon tea set includes a pair of mocktails, the hotel's signature chicken pie and curry puff. Partake in exquisite scones and pastries, and delicate sweet treats while sipping on Café 2000's Special Blend Coffee and Premium Raffles Lighthouse Tea.

The Café 2000 Afternoon Tea Experience is available daily from 3.00pm to 5.00pm. The set is priced at S\$60++ for two pax for dine-in, and S\$50+ for two pax for takeaways.

For reservations or enquiries, please email cafe2000.mhs@millenniumhotels.com or call +65 6500 6112.

** Information correct at time of print.*



Sweet And Savoury Dreams Collide At JW Marriott Singapore South Beach

JW Marriott Singapore South Beach has teamed up with Celebrity Pastry Chef Janice Wong for its signature The Art of Afternoon Tea at Beach Road Kitchen. Relish in both sweet and savoury creations such as *Spiced Crab Tart with Yoghurt Sponge*, *Rainbow Caprese Sandwich*, *Coconut Gula Melaka Cloud Cake* and *Popcorn Parfait Cup*. Children (or your inner child) also get to have additional fun with *Edible Chocolate Crayons* in flavours such as Strawberry, Passionfruit and Peppermint to make drawings delicious (for dine-in only).

The special takeover by Chef Janice Wong for The Art of Afternoon Tea is available until 31 July, priced at S\$88++ per set for two persons.

Until 26 June

3.30pm to 5.30pm on Fridays to Sundays

From 2 to 31 July

3.30pm to 5.30pm on Saturdays and Sundays

Please visit this link for dine-in reservations: <https://www.sevenrooms.com/reservations/beachroadkitchensinjw>

The afternoon tea set is also available for takeaways until 31 July. 24-hour advance order required. Please visit this link for takeaway or delivery orders:

https://shopatjw.oddle.me/en_SG?productId=8a81923a7c2a052c017c2a0b7fc40176

** Information correct at time of print.*



Capture Family Moments At The St. Regis Singapore This June School Holidays

Immerse in captivating family moments at The St. Regis Singapore's Family Moments staycation, perfect for the school holidays this June. Delight in a family stay near the Singapore Botanic Gardens and the Jacob Ballas Children's Garden as well as Orchard Road shopping stretch.

Available until 30 June, the Family Moments package includes:

- Epicurean breakfast at Brasserie Les Saveurs
- SGD50.00 Hotel Credits per stay
- In-room Strawberry-themed Afternoon Tea Set for two children (on day of arrival)
- Late check-out at 4.00pm (subject to availability)

Please visit this link for reservations or more information: <https://www.marriott.com/offers/family-moments-off-48193>

** Information correct at time of print.*



Copthorne Newcastle Celebrates The Queen's Jubilee With A Potluck Party

Big cheery smiles as the Copthorne Newcastle team managed to gather for a staff party without any social distancing since the pandemic started in February 2020.

Copthorne Newcastle held a special Queen's Platinum Jubilee lunch for the hotel team on 1 June. Themed "Picky Tea for the Jubilee", it was a potluck-style lunch where all staff were invited to contribute their individual dishes. A huge collective effort made by the team saw a fantastic mix of cakes and savoury snacks, not forgetting the Queen's Platinum Jubilee Pudding on the menu. The lunch party also had games, prizes and plenty of fun for the team.



Toasting to Queen's Platinum Jubilee at the staff potluck party.



It was the first full Staff Appreciation activity without any social distancing for well over two years, and made a positive impact on the hotel team, especially in the run-up to the long Bank Holiday Weekend which fell on 3 to 5 June.



Copthorne Newcastle General Manager Mr Ken Ellington (left) and Operations Manager Mr Nick Nasser.



It was a feast as staff contributed a plethora of cakes and other savoury snacks for the celebration.

Copthorne New Castle General Manager Mr Ken Ellington said, "It's an absolute pleasure to be able to welcome the team to this special event after such a challenging couple of years. To be able to safely mix and enjoy each other's collective company in a social environment is fantastic, and it's the first time we've been able to take a large team photo since February 2020! The Queen's Platinum Jubilee is a hugely important event for the United Kingdom, and we are proud to celebrate this here in Newcastle."



The Heritage Hotel Manila welcomed new members to the team during its Employees' Townhall, with new staff Mr Lenard Domasian sharing his personal talents in dance and wow-ing his new colleagues.

Heritage Hotel Manila Celebrates Its Staff And Holds Blood Donation Drive

Due to COVID-19, The Heritage Hotel Manila team only had the opportunity to gather face to face in recent weeks. Earlier in the year, the hotel organised its 1st Quarter Employees' Townhall Meeting to celebrate staff achievements and welcome new members.

A total of eight hotel staff were awarded "Model Employee of the Month" in recognition of their outstanding efforts, with winners spanning both Back and Front of House and across different levels including regular associates and supervisors. In addition to staff achievements, the hotel also celebrated staff birthdays with a special cake specially prepared by the Pastry Chefs. During the Townhall Meeting, the hotel also had the opportunity welcome new hires, who introduced themselves by showcasing their personal talents to break the ice!



The Philippine Red Cross team at The Heritage Hotel Manila for its staff blood donation drive.

Earlier in the year, some twelve employees from The Heritage Hotel Manila donated blood to the Philippine Red Cross. Despite the busy schedules of the staff who were from various departments, they readily took part in the blood donation activity. In total, the Philippine Red Cross collected a total of 5,400ml for its blood bank.



Residents during a fire drill exercise conducted by Millennium Residences @ Beijing Fortune Plaza.

Millennium Residences @ Beijing Fortune Plaza Drives Fire Safety Awareness

Millennium Residences @ Beijing Fortune Plaza has been acknowledged for its efforts in fire safety awareness and supporting the less fortunate by the Chaoyang District Hujialou Street. The hotel is very focused on work and fire safety, and always aims to strengthen the team's knowledge through regular training, detailed and frequent patrols on safety hazards, and consistently looking at any areas of improvement in fire management and fire resistance at the apartments.

At the same time, in addition to ensuring the safety of all residents and staff, Millennium Residences is also committed to supporting the community. The team conducts regular welfare activities spanning the areas of environmental protection and poverty alleviation, encouraging all staff to actively participate in such initiatives.



The property regularly conducts fire drill exercises to ensure that the team is well-trained and equipped to ensure residents' safety in the event of an emergency.

The team is committed to adhering to the service concept of "providing a comfortable and intimate accommodation experience of guests" and the social responsibility of "making contributions to society with practical actions".

As a result of their efforts, Millennium Residences was given the honorary title of "2021 Advanced Production and Fire Safety Unit" and "Poverty Alleviation Donation Enterprise" by the Chaoyang District in Beijing.



Copthorne Cameron Highlands Goes Green

Copthorne Cameron Highlands' Maintenance Team, along with General Manager Mr Patrick Tee (standing, 2nd from left) after successfully setting up the hotel's rainwater harvest system.



The hotel is now growing corn, in addition to cabbage, in its gardens. The harvested corn will be used in dishes served at the hotel restaurant and in the staff canteen.

As part of Copthorne Cameron Highlands' sustainability initiative towards a low carbon future, the hotel has notched new milestones in its effort towards promoting a safer environment and reducing greenhouse gas emissions.

Incorporating more nature activities, Copthorne Cameron Highlands also took the next step from its vegetable planting and installed a rainwater harvest system for the primary use of watering vegetables. The vegetables grown by the hotel are now truly organic – with no pesticides used and watered with rainwater!

The hotel also now provides electric vehicle (EV) charging bays at its carpark, making it the first hotel to do so in the Cameron Highlands. It is also listed on Plugshare, a free mobile app for EV drivers, allowing users to find EV charging points. The charging bays are open to the public as well for a nominal fee.

As the hotel drives its sustainability agenda, it hopes to spearhead other green projects in the months and years to come.



A Fond “Au Revoir” To Hong Leong Foundation Governor Ong Pang Boon

Mr Ong Pang Boon (seated in the centre) has been a stalwart of Hong Leong Foundation since 1985. As part of his retirement celebrations, the Foundation presented him with a farewell card and a customised glass trophy in the shape of a teacup. He is pictured here with fellow governors (seated L-R) Mr Quek Kon Hui, Mr Kwek Eik Sheng, Ms Michelle Kwek and Mr Kingston Kwek. Standing behind him are staff and volunteers (L-R) Ms Poh Wei Jun, Ms Winnie Chen, Ms Sharon Goh, Ms Doreen Tham, Ms Joyce Seow, and Ms Nor Aishah.

Hong Leong Group Singapore celebrates the retirement of Mr Ong Pang Boon as he steps down from the Group’s charity arm, Hong Leong Foundation on 15 June 2022. He was appointed Governor of the Foundation on 23 May 1985 and served as the Sub-Committee’s Chairman for 37 years. Affectionately regarded by his peers and staff, we say “Thank You” for his service and celebrate his long tenure with a throwback to his career over the years.

Under his guidance, Hong Leong Foundation grew from strength to strength and expanded its outreach to include opportunities for vulnerable and underserved communities. Today, the Foundation remains a long-time supporter of various causes including institutes of learning and educational initiatives, the arts and heritage, as well as the elderly and the needy.

He is known to staff and peers as a fatherly figure, a soft spoken, humble, generous and compassionate man with a ready smile and golden words of wisdom. To others who have worked closely with him, he has been like the doting father or grandfather who fusses over his children. Full of vigour and light-footed with an upright gait, Mr Ong impresses many including his much younger peers with his sprightly attitude yet calm and confident demeanour. All this at the golden age of 93 years old!

“Mr Ong is truly a source of inspiration and motivation to us all, and we are grateful for his patience and guidance all these years. He has been instrumental in shaping the Foundation’s philosophy that we should give back by paying it forward. We benefited from his wisdom and are honoured to have served closely with him all these years,” said fellow governor **Mr Kwek Eik Sheng** who spoke on behalf of the Foundation’s board of governors.



The deep affection and respect for Mr Ong is visibly seen on the facial expressions of fellow governors Mr Kingston Kwek and Ms Michelle Kwek with long-serving secretary Ms Tham, as they warmly greeted Mr Ong at Hong Leong Foundation's annual charity event in 2019. A tea workshop and chair yoga workout was organised as part of the festivities for the Foundation's elderly beneficiaries that year.



Full of vigour, Mr Ong easily displays his flexibility during the yoga session. He is pictured here with fellow governor Mr Kwek Eik Sheng, staff volunteers and beneficiaries.

"Mr Ong is a kind-hearted man, a capable leader with great humility and integrity. He always has a heart for the poor and needy, and never hesitates to render assistance in his personal capacity. To this day, everyone still speaks of him with fondness and affection. And he loves his dessert very much. He has a very sweet tooth!" said **Ms Doreen Tham** who served as his secretary for 37 years.

In addition to Hong Leong Group Executive Chairman Mr Kwek Leng Beng and Hong Leong Asia Executive Chairman Mr Kwek Leng Peck, the other governors that sit on the board today are Mr Quek Kon Hui, Mr Kingston Kwek, Mr Kwek Eik Sheng and Ms Michelle Kwek.



Mr Ong joyously doing the prosperity toss or "lo-hei" with his younger governors and the Foundation's elderly beneficiaries to usher Lunar New Year 2019.



A gleeful Mr Ong trying his hand at the pineapple tart baking workshop during Foundation's annual charity event in 2018.

Aside from his work with the Foundation, Mr Ong also contributed as a Board Member of Hong Leong Finance, City Developments Limited (CDL) and Hong Leong Holdings Limited (HLHL) until his retirement in 2001, 2006 and 2007 respectively.

In 2011, Hong Leong Foundation with CDL and HLHL made a joint contribution of S\$200,000 to the Ong Pang Boon Bursary at the National University of Singapore (NUS). The Bursary was established in his name to alleviate financial difficulties of deserving undergraduate students who wants to pursue their higher education at NUS.



Jubilant cheers and happy faces all around as Mr Ong thumps his fist in the air in a group shot taken during the Foundation's Lunar New Year festivities in 2018. Standing behind Mr Ong on his right is CDL Group Chief Executive Officer Mr Sherman Kwek who was also among the staff volunteers that day.



Mr Ong sharing an intimate tête-à-tête with CDL Group General Manager Mr Chia Ngiang Hong. They were close colleagues when Mr Ong was a director of CDL from 1985 to 2006.

Political career

Those who knew Mr Ong in his early days will also remember his political career. He was a Singapore Cabinet Minister with the late Mr. Lee Kuan Yew, the nation's first Prime Minister. As one of Singapore's team of political pioneers, Mr Ong held several key portfolios such as Home Affairs (1959-1963), Education (1963-1970), Labour (1971-1980), and Environment (1981-1984).

Originally from Kuala Lumpur in Malaysia, Mr Ong moved to Singapore in 1950 on a scholarship from the Selangor state government to further his studies at the University of Malaya. He graduated with honours in Geography.

Having witnessed the Japanese atrocities committed against the local population during the Japanese Occupation of Singapore (1942-1945), he accepted founding Prime Minister Lee Kuan Yew's job offer in 1956 to become the ruling People Action Party's (PAP) first organising secretary.



Mr Ong (far right) is a member of the first Cabinet formed by the late Lee Kuan Yew. He is pictured here with some of the members (L-R) Goh Keng Swee, Toh Chin Chye, Yong Nyuk Lin, Lee Kuan Yew, and Ong Eng Guan. This photo was taken in 1959 when the People's Action Party won the country's first general election. (Photo credit: National Archives of Singapore)



Then Minister for Education Mr Ong Pang Boon giving an address at a Teachers' Day rally in June 1964. (Photo credit: National Archives of Singapore)

Mr Ong has truly made his stamp in Singapore's modern history. One little-known fact is that he was the person behind the idea of a national pledge, meant to be recited by students to nurture national consciousness and patriotism.

He was also among the 10 ministers who signed the Independence of Singapore Agreement in 1965. Mr Ong's strong belief in bilingualism laid the foundation of Singapore schools' bilingual policy during his term as Minister of Education. This bilingual policy in the schools' education system remains today.

As of this year 2022, Mr Ong is the longest-serving Old Guard of the country's first-generation leaders. He remains a firm advocate of advancing opportunities through education today.



In 2019, Mr Ong celebrated his 90th birthday at the Parliament House with (from left) Emeritus Senior Minister Mr Goh Chok Tong, Fengshan MP Ms Cheryl Chan, Mr Ong's eldest daughter Ms Ong Juey Ming, and Prime Minister Mr Lee Hsien Loong. Among the hundred guests at the happy occasion were members of the PAP, former Members of Parliament and Mr Ong's family and friends. (Photo credit: People's Action Party/Facebook)



For his service to Singapore, Mr Ong was conferred the Distinguished Service Medal at the PAP's Awards and Convention in 2019 by Prime Minister Mr Lee with Minister for Health Mr Gan Kim Yong (left) in attendance. Today, Mr Ong is Singapore's longest-serving Old Guard of the country's pioneer leaders. (Photo credit: People's Action Party/Blog Post)



congratulations



Hong Leong Asia Listed On Inaugural Nikkei-FT- Statista Asia-Pacific Climate Leaders Ranking

As Hong Leong Asia's highest level of energy consumption is in cement production, the Group has taken migratory steps to lower its energy consumption and carbon emissions, such as utilising lower-emission factor alternative fuels to replace coal and substitute materials like pulverised fly ash to reduce the carbon intensity of cement production.

Hong Leong Asia has been listed on the inaugural **Asia-Pacific Climate Leaders** ranking by Nikkei Asia, Financial Times and Statista. The ranking features 200 top performers in Asia-Pacific countries and territories that have posted significant cuts in greenhouse gas emissions from 2015 to 2020 in “emissions intensity”, or carbon output relative to revenues.

Over the five year period, Hong Leong Asia achieved a 5.7% reduction of core emissions intensity, or 514.3 tonnes of greenhouse gases in tonnes per US\$ million revenue. The Group had a total year-on-year reduction of 17.8%, or nearly 1.87 million tonnes of core emissions in CO₂-equivalent.

Statista, Nikkei Asia and Financial Times surveyed over 2,000 companies in the Asia-Pacific Region and invited them to validate their emissions data. To ensure that data is comparable, the research takes into account Scope 1 and 2 emissions (direct emissions from owned or controlled sources and indirect emissions from generation of purchased energy respectively) of CO₂-equivalent per US\$1 million in revenue. Other criteria included being headquartered in Asia-Pacific, having a revenue of at least US\$50 million in 2020, and reporting their emissions' data independently.



South Beach And Singapore Sustainability Academy Clinch Leadership In Sustainability Awards

South Beach General Manager Ms Samantha Tan (2nd from right) receiving the award from Minister for Sustainability and the Environment Ms Grace Fu (2nd from left). On stage with them are Singapore Green Building Council President Mr Tang Kok Thye (far left) and Building and Construction Authority Chief Executive Officer Mr Kelvin Wong (far right).

Kudos to South Beach and Singapore Sustainability Academy (SSA) for clinching the Urban Renewal Award and Community Engagement Award respectively at the SGBC-BCA Leadership in Sustainability Awards 2022, co-organised by the Singapore Green Building Council (SGBC) and the Building and Construction Authority (BCA).

South Beach

South Beach received the **Urban Renewal Award** at the SGBC-BCA Leadership in Sustainability Awards. The award celebrates exemplary green building projects that demonstrate a keen focus on sustainability and adaptive reuse of existing building/space, encouraging buildings to recognise its heritage while pursuing innovative designs that can reflect new purposes. An integral aspect of South Beach's development was the conservation and restoration of four heritage military buildings and interspersing them with conserved mature trees. Sustainable features such as photovoltaic cells for solar energy are implemented throughout the development to achieve optimal building performance solutions.



Ms Samantha Tan with CDL Group General Manager and SGBC Honorary Advisor Mr Chia Ngiang Hong.

South Beach General Manager Ms Samantha Tan said, "With the aim to preserve Singapore's history and heritage by carefully restoring and readapting buildings for contemporary use, the former Beach Road Camp and The NCO Club now house restaurants such as Madame Fan, a fitness centre, and JW Marriott's Ballroom and Function Rooms.

The iconic state-of-the-art microclimatic canopy links these conservation buildings to two modern towers, creating a liveable space for the community to dine and interact."



The integrated development boasts a state-of-the-art microclimatic canopy that links the conservation buildings to two modern towers. The canopy is also outfitted with sustainability features such as rainwater harvesting and photovoltaic cells for solar energy.



An integral aspect of South Beach's development was the conservation and restoration of four heritage military buildings – the former Non-Commissioned Officers' Club building and part of the former Beach Road Camp.

Singapore Sustainability Academy



CDL Chief Sustainability Officer Ms Esther An (2nd from right) receiving the award for Community Engagement. She is pictured with Mr Tang Kok Thye, Minister Grace Fu and Mr Kelvin Wong.



Since its launch in 2017, SSA has grown into a networking hub and platform for industries, youth and the community to share knowledge and build partnerships towards a net zero future.

CDL's Singapore Sustainability Academy (SSA) was accorded the award for Community Engagement. SSA is the first ground-up initiative and zero-energy facility in Singapore dedicated to capacity building and thought leadership for climate action. Located at City Square Mall, it has grown into a hub for networking, and a platform for industries, youth and the community to share knowledge and build partnerships.

CDL Chief Sustainability Officer Ms Esther An said, "The first zero-energy facility to advance the UN Sustainable Development Goals in Singapore, SSA has realised its vision of building a large ecosystem to drive global, national and industry goals towards a net zero future. Since its opening till end-2021, SSA hosted 630 events and activities, reaching out to tens of thousands of stakeholders within and beyond our shores. CDL and our partners are honoured to be recognised for SSA's contribution to building sustainable communities."

Inaugurated in 2016, the SGBC-BCA Leadership in Sustainability Awards recognise professionals, organisations and building projects for their contributions and significant achievements in the development of a green and sustainable built environment.



Copthorne King's Singapore General Manager Mr Kung Teong Wah with the Outstanding Business Innovation Award.

Copthorne King's Singapore And CDL Asset Management Lauded At Singapore Tourism Awards

Copthorne King's Singapore was lauded at the recent Singapore Tourism Awards (STA) held on 24 May, winning the **Outstanding Business Innovation** category.

The award recognises businesses that have emerged stronger by successfully reimagining their business model, with positive outcomes such as improved efficiency. Due to the impact of COVID-19, Copthorne King's took the opportunity to review its business model and pivoted operations for survival, sustainability and enhanced productivity within the workforce.

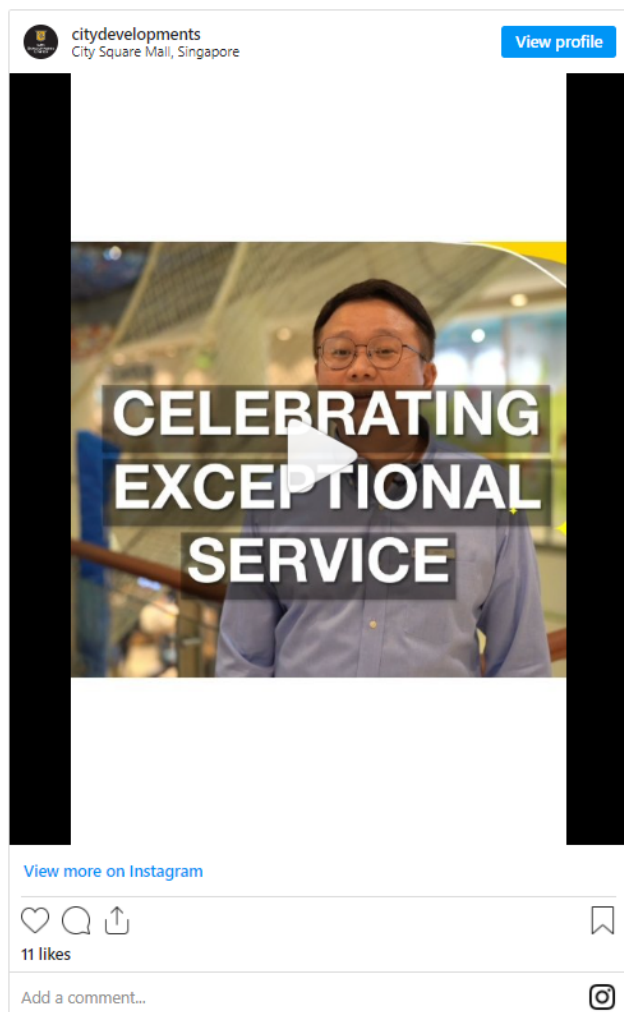
The hotel embarked on a strategic five-year operation and technology roadmap, systematically mapping out transformation plans for business optimisation, talent and skill development to support desired outcomes, and adopting technology to increase productivity within the hotel, while concurrently emphasising guest experience.



City Square Mall Service Ambassadors Ms Sarah Jimenez and Mr David Chew at the Singapore Tourism Awards. Representing CDL Asset Management, both made it to the finals for the Customer Service Excellence for Retail category, with Mr Chew taking home the win.



congratulations



Watch the video at this link:
<https://www.instagram.com/p/CeVDvP2ANC6/>

CDL Asset Management team also took home their first-ever win for **Customer Service Excellence for Retail**. City Square Mall's Service Ambassadors Mr David Chew and Ms Sarah Jimenez made it to the finals, with Mr Chew eventually securing the ultimate win.

The Customer Service Excellence for Retail accolade in 2022 recognises outstanding customer service professionals from retail establishments who have delivered distinctive and compelling customer experiences as part of national COVID-19 efforts.

Mr Chew has been with City Square Mall for eight years and goes by his life motto "H.O.P.E." – Help Other People Everywhere. Among some of the initiatives he has helped implement include a help call button at City Square Mall's Customer Service Counter set at a lower height, enabling wheelchair users to seek help with greater ease. He has also been recognised for his exemplary service and attentiveness to shoppers, particularly those with special needs.

The Singapore Tourism Awards are organised by the Singapore Tourism Board, honouring individuals and organisations for demonstrating resilience, innovation and service excellence amid COVID-19 challenges last year. The award categories span Experience Excellence, Enterprise Excellence, Customer Service, Top and Special Awards.



congratulations



The team from Millennium & Copthorne Hotels at Chelsea Football Club celebrating their win!

Millennium & Copthorne Hotels At Chelsea FC Score For Best Hospitality Workplace

Millennium and Copthorne Hotels at Chelsea Football Club were recently named among the Top 30 “Best Places to Work in Hospitality” by The Caterer.

The awards were announced at The Caterer People Summit 2022 on 12 May, honouring the best 30 employers in the hospitality industry. Companies featured on the ranking are recommended by their own employees, who answer five “killer” questions as well as identify what is important to them at work and how well the firm has delivered in those areas, such as staff retention, ensuring health and mental wellbeing to avoid burnout, stress and other mental health issues.

The “Best Places to Work in Hospitality” awards are organised by The Caterer in partnership with people retention specialists Purple Cubed and sponsored by UK training and apprenticeship provider Umbrella Training.



congratulations



Mr Fabrice Blondeau

Millennium Hotels Announces New Appointments

Millennium Hotels and Resorts (MHR) has appointed **Mr Fabrice Blondeau** as Senior Vice President, Global Food & Beverage. Helming global F&B business growth and operations, Fabrice will lead F&B transformation to tap onto new revenue potential of the Group's F&B operations in Asia, Europe and North America.

Fabrice brings with him over two decades of F&B and hospitality leadership experience in Galaxy Entertainment Group, Accor, Marriott International, Sofitel Hotels & Resorts, Raffles Hotels and Four Seasons Hotels and Resorts.



Mr Lucas Lim Abucay

Mr Lucas Lim Abucay has been appointed as Senior Vice President, Finance at MHR, with overall responsibility on strategic planning, accounting, financial reporting, tax, business control, treasury, as well as running of finance activities including budgeting, forecasting, risk and governance.

Lucas was most recently the Chief Financial Officer of Harilela Hotels, and has held finance leadership positions in OUE Limited, Meritus Hotels & Resorts, and Hong Kong Parkview.



CDL's CityNexus Bags Technology Excellence Award

CDL Chief Technology Officer Mr Ivan Ng (right) receiving the Technology Excellence Award for Mobile – Real Estate from Singapore Business Review Contributing Editor Mr Simon Hyett.

CDL's CityNexus mobile app recently bagged the Technology Excellence Award for Mobile – Real Estate at the recent Singapore Business Review Technology Awards 2022, in recognition of its efforts to increase productivity and convenience whilst ensuring safety amidst the pandemic.

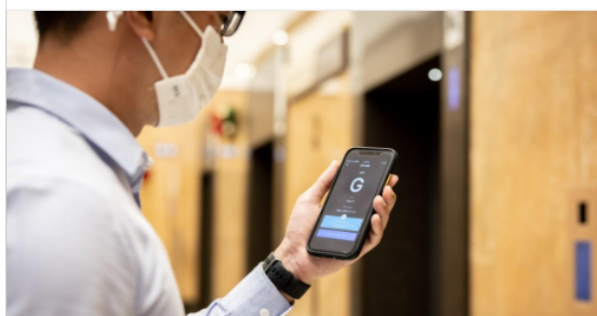


Singapore Business Review Awards
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City Developments Limited's CityNexus app was recognised at the SBR Technology Excellence Awards 2022! The app transforms how tenants access work, eat and play with a digitally enabled building.

Check out this link to learn more about the app:
<https://lnkd.in/gGY22CFu>

#SBRTechExcellenceAwards



CDL's app bags Technology Excellence Award for Mobile - Real Estate
sbr.com.sg

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Designed for convenient use by Republic Plaza office community, CityNexus provides a plethora of services from the tenants' own smartphones. With a goal to increase tenant stickiness by empowering them to improve productivity and convenience, the app was rolled out in 2019 along with the revamp of Republic Plaza, to transform how tenants access work, eat and play with a digitally enabled building.

By integrating Internet of Things technology with legacy building technology, tenants can use CityNexus to gain access through the building turnstile, book meeting rooms, submit building feedback and request for air-conditioning extensions. It also features intelligent parking features where users can check for available parking lots, renew season parking and purchase complimentary parking tickets for guests.

Other features include a first-of-its-kind integrated Lift Destination Control, where tenants can 'call' for the building lifts from their smartphones, reducing lobby wait times. Another value-added service is the 'Order-Pay-Collect' function that allows users to pre-order meals from the building's F&B outlets.

In its fourth year, the Singapore Business Review Technology Awards lauds Singaporean companies that have pioneered ground-breaking IT products, solutions or initiatives.

Watch Mr Ivan Ng's interview with Mr Simon Hyett at this link:
<https://vimeo.com/713933844>