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Immerse In The Metaverse With M Social Decentraland

Millennium Hotels and Resorts Group Senior Vice President, Mr Saurabh Prakash speaking at the launch of M Social Decentraland on 5 May 2022, which was held at M Social Singapore.

Welcome to M Social Decentraland! Millennium Hotels and Resorts (MHR) has become the world's first hospitality group to operate a hotel in the metaverse with the opening of the virtual hotel on 5 May.

Modelled on different M Social hotels around the world, the new hotel encapsulates M Social's brand essence, and aims to be a place for all to gather and discover the virtual reality universe of Decentraland. Located near Genesis Plaza at the heart of Decentraland, this latest property by MHR sits on prime digital land. Similar to its brick-and-mortar sister hotels in gateway cities, M Social Decentraland is a hub for explorers keen to discover new experiences and connect with like-minded individuals.



Watch the video at this link: <https://fb.watch/cXile6vwNI/>

"M Social is about being different, being one of a kind. As we look towards the future, we need to look past the traditional model of hospitality and engage our guests through new immersive experiences," said Millennium & Copthorne Hotels Limited Executive Chairman Mr Kwek Leng Beng. "We hope to redefine hospitality through M Social Decentraland by creating online adventures that integrate with real life events."

The virtual hotel flaunts a giant "M" on each of its four sides, with glass exteriors and neon pink accents creating a sleek interior look. Guests who step inside M Social Decentraland can interact with an avatar that welcomes everyone in the lobby. The avatar guides guests on a journey of discovery through the hotel, and those who reach the top of Decentraland will stand a chance to win real world hotel surprises.



In the Metaverse, guests can dress up their avatars however they wish and explore different personas.



As guests explore the different levels at M Social Decentraland climbing up different platforms, they will be transported to the four different real-world M Social outposts, including Auckland and New York.

MHR Group Senior Vice President, Mr Saurabh Prakash said, “The hospitality landscape is rapidly evolving and we are embracing different technologies to engage customers and enhance guest experiences. The metaverse is one such avenue that presents a myriad of opportunities for us to create unique social connections with our guests. M Social Decentraland will enable us to reach out to new and existing customers in both the physical and virtual world, with online connection to offline engagement.”

In the upcoming months, MHR will be in discussion with like-minded partners on future collaborations. Guests can also look forward to treasures and surprises when they visit M Social Decentraland, such as special events to mark occasions like Valentine’s Day and New Year’s Day.



Guests toasting to the unveiling of M Social Decentraland!



A guest touring the virtual hotel, where avatars can hang out and interact with each other.

The M Social brand was launched in Singapore in 2016. M Social Decentraland marks the first virtual location, together with other physical outposts in Paris, New York, Singapore and Auckland.

Please visit this link to check into M Social Decentraland: meta.msosocial.com



Launching the “Change the Present, Save the Ocean” exhibition: (L-R) CDL Chief Sustainability Officer Ms Esther An; CDL Group Chief Executive Officer Mr Sherman Kwek; Ocean Geographic Chair of the Editorial Board Dr Sylvia Earle Guest-of-Honour Minister for National Development Mr Desmond Lee; and NParks Chief Executive Officer Mr Kenneth Er.

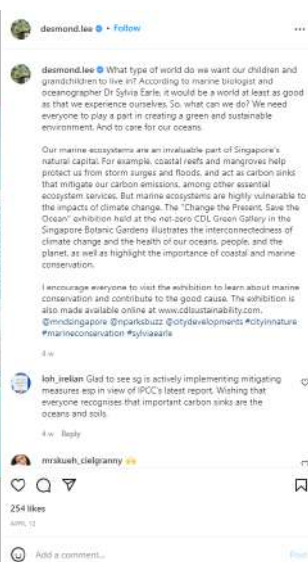
Change The Present, Save The Ocean

CDL, the National Parks Board and Ocean Geographic Present New Marine-Themed Exhibition at CDL Green Gallery

City Developments Limited (CDL), the National Parks Board (NParks) and Ocean Geographic (OG) have jointly launched an exhibition themed “Change the Present, Save the Ocean” on marine conservation. Held at the net-zero CDL Green Gallery in the Singapore Botanic Gardens, the exhibition is in support of global and national climate action.

It showcases Singapore’s commitment towards coastal and marine conservation, especially as the nation transforms into a City in Nature, a key pillar in the Singapore Green Plan 2030 to advance sustainable development. Through the exhibition, CDL, NParks and OG hope to illustrate the interconnectedness of our oceans, people and the planet, as well as highlight the importance of coastal and marine conservation.

The exhibition was officially launched on 11 April by Minister for National Development Mr Desmond Lee. He was joined by world-renowned marine biologist and oceanographer Dr Sylvia Earle at the opening ceremony.



View Minister Desmond Lee's Instagram post at this link: <https://www.instagram.com/p/CcPmOZdv5Rt/>

Exhibition: Change the Present, Save the Ocean

Leveraging contactless displays, the exhibition takes visitors across four zones:

- 1. Global Action:** Protecting the Ocean, Our Life Source – spotlighting COP26 and global efforts across sectors to conserve and sustainably use the ocean, seas and marine resources for sustainable development
- 2. Local Action:** Marine Conservation in Singapore – showcasing NParks' role in protecting marine biodiversity and habitats, including the Marine Conservation Master Plan and various species recovery and community engagement efforts
- 3. The Private Sector:** CDL and the Green Building Movement towards Net Zero through innovation and partnerships beyond borders
- 4. Your Part in Ocean Action:** A showcase of breathtaking photos and videos from Ocean Geographic and partners, underscoring the threats to ocean and marine life



The exhibition comprises four zones, showcasing global and local efforts in marine conservation and sustainable development.

CDL Group Chief Executive Officer Mr Sherman Kwek said, “Over time, mankind has caused devastating impact on the ocean and marine life. However, through education and positive behavioural changes, we can mitigate the destructive practices and allow the ocean to gradually heal over time. Post COP26, this ocean-themed exhibition is a timely reminder of the importance of collaboration across sectors and borders in order to protect our oceans. In line with CDL's longstanding commitment to engage and advocate for sustainability issues, this second edition of our Climate Action Exhibition series at the CDL Green Gallery spotlights ‘SDG 14: Life Below Water’. We hope that visitors will gain a better understanding and appreciation of the pressing issues surrounding marine conservation and biodiversity, spurring them to support national and global efforts in climate action.”

NParks' charity arm Garden City Fund Chairman Professor Leo Tan said, “Singapore's coastal and marine habitats, though small in size, support a rich assemblage of biodiversity. For instance, more than 250 hard coral species can be found in Singapore's waters out of over 500 species within the region. New discoveries are also constantly being made. Collective action with the community, on both a regional and international level, is therefore key in conserving these habitats for native biodiversity to thrive. Together, we can grow Singapore into a City in Nature, protecting its natural heritage for ourselves and the generations after us.”



Minister Desmond Lee (far right) touring the exhibition at the CDL Green Gallery. He is joined by (L-R) Mr Kenneth Er; Mr Sherman Kwek; Dr Sylvia Earle and Ms Esther An.

In line with thematic focus on climate action, the exhibition is held at the net-zero CDL Green Gallery located in the Singapore Botanic Gardens. All energy required for the running of the exhibition and its energy-efficient multimedia fixtures are offset by on-site solar generation and off-site renewable energy. The exhibition will feature global leaders in climate action, including the United Nations Framework Convention on Climate Change and C40.

‘Change the Present, Save the Ocean’ is the second edition of the Climate Action Exhibition series. The first edition was held last year and titled ‘Change the Present, Save the Future’. The new exhibition will run until 12 August 2022. A virtual exhibition is also available for overseas visitors online on the CDL Sustainability website.



Enjoy enhanced benefits such as accelerated point accumulation while relaxing by the pool with My Millennium Prestige. Pictured is private poolside cabana at Millennium Patong Phuket.

Get Ready For Prestige Holidaying With New My Millennium Loyalty Tier

Get ready to celebrate adventure with the launch of a new prestige tier for My Millennium, Millennium Hotels and Resorts' (MHR) global loyalty programme. This exclusive tier delivers enhanced benefits, including additional point accumulation for every dollar spent, priority check-in and check-out, complimentary room upgrade and triple points accumulation for members' birthday month.



Watch the video at this link: <https://youtu.be/7X9yeI14RMw>

MHR Group Senior Vice President, Commercial, Mr Saurabh Prakash said, "After a long pause to global travel, we are now seeing a revival in both business and leisure travel. The pent up demand has driven business at many of our hotels to pre-pandemic levels so the launch of My Millennium Prestige comes at an opportune time. My Millennium is one of our key pillars in engaging and acquiring customers by delivering memorable member experiences. By enhancing our loyalty programme, we aim to turn guests into loyal members so that Millennium Hotels and Resorts remains their preferred accommodation choice."

The launch of My Millennium Prestige comes on the back of relaxed travel restrictions around the world. With holidays and business trips expected to surge, the timely launch will benefit travellers who stay at MHR properties.

"Having grown our base of My Millennium members since its initial launch, the natural progression for us was to create a higher tier to show our appreciation for members. My Millennium Prestige aims to give members more reasons to book their long-awaited vacations or business trips with us and make the most of our properties across the globe," said MHR Global Loyalty & Partnerships Director Ms Pearlie Teo. "As members rediscover or experience new destinations, we want to give them the opportunity to unlock a world of exciting benefits, from room upgrades and complimentary dining to bonus points, every time they visit or stay at our properties."

Unlocking the Prestige membership

Members of My Millennium, which was formerly a single-tiered programme, will be automatically upgraded to the new Prestige membership status when they stay a total of ten nights with MHR. They will then get to enjoy the perks and privileges of the upgraded membership for one year

The enhanced benefits of My Millennium Prestige include:

- 15 points with every US\$1 for rooms; 4 points with every US\$1 spent on incidental charges such as dining, room service and laundry
- Priority check-in and check-out
- Welcome amenities, like chocolates, cookies or fruit platters
- Kids aged six and below eat free at participating restaurants
- Room upgrade to the next category
- Early check-in and late check-out
- My Millennium Mall – shop with points on a range of brands in our online catalogue
- Exclusive invitations to My Millennium events
- Double Points for every 10 nights you stay
- Birthday Treats – Triple Points and 20% off dining

To celebrate this launch, MHR is offering 100 My Millennium members a complimentary upgrade to the new Prestige tier. Simply book and stay three nights or more with MHR until 30 June to qualify for the draw. Twenty lucky winners will also walk away with 50,000 My Points worth US\$250! Please visit this link to enter: <https://bit.ly/stayforprestige>

Please visit this link for more information about My Millennium: www.millenniumhotels.com/mymillennium



MHR Group Senior Vice President, Commercial, Mr Saurabh Prakash speaking at the media launch of My Millennium Prestige.



Copthorne Merry Hill-Dudley Meetings & Events Manager Mr Ollie Baker (far left) leading the students in serviette origami with F&B Assistant Ms Bev Bull.

Copthorne Merry Hill-Dudley Sparks Hospitality Interest In Students

In April, Copthorne Merry Hill-Dudley was delighted to welcome students from the nearby Lordswood Girls School (part of the Lordswood Academies Trust) for a visit. The students were given an introduction into hospitality and were brought on a tour around the hotel.

They also got to participate in hospitality exercises through games that were designed specially to demonstrate the various aspects of hospitality roles, such as that of a Food & Beverage Assistant.



Group photo of the students from Lordswood Girls School with Lead Professional in Health Studies Ms Patricia Faulkner and a Teaching Assistant (on the left), and Copthorne Merry Hill-Dudley F&B Assistant Ms Liz Cooper and Operations Manager Mr Mark Childs (on the right).

The visit was supported by General Manager Mr Stuart Fleming, Operations Manager Mr Mark Childs, Meetings & Events Manager Mr Ollie Baker and Food & Beverage Assistants Ms Liz Cooper and Ms Bev Bull. The students were taken through examples of table layups with a 'spot the mistake' game, serviette origami, a how-to on different plate carrying methods, and a table layup competition.



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Overall, the students enjoyed their visit to learn more about the hospitality industry. The school visit was part of a programme led by Lordswood Academy Lead Professional in Health Studies Ms Patricia Faulkner, who specialises in Food & Cookery, aimed at delivering hospitality training to future stars of the industry. From what the hotel team has seen, some of the origami skills certainly rivalled theirs!



Highly Anticipated Piccadilly Grand In Farrer Park Sees 77% Of Units Snapped Up Over Launch Weekend

The 407-unit development Piccadilly Grand is designed for luxurious city fringe living, with direct access to Piccadilly Galleria and Farrer Park MRT station.

City Developments Limited (CDL) and MCL Land have commenced sales for the highly anticipated Piccadilly Grand on 7 May 2022. The launch of this 407-unit development marks the inaugural project for the CDL-MCL Land joint venture (JV) partnership in Singapore.

As at 6.00pm on 8 May, 315 units, or 77% of the project, have been sold at an average selling price of S\$2,150 per square foot (psf).

Of the buyers, 90% are Singaporeans while the remaining 10% comprise Permanent Residents and foreigners from China, India, Malaysia, USA, Hong Kong, Indonesia and others. All unit types were well-received by homebuyers, with one, two and three-bedroom units being the most popular. Some buyers opted for the four-bedroom dual-key units due to the flexible layout, which makes it conducive for multi-generational living and the convenience of renting out part of the unit. There was also healthy take-up for the four-bedroom flexi units as well as the five-bedroom and five-bedroom premium units.



Apartments are integrated with state-of-the-art facilities, smart home technologies and luxury kitchen appliances from Bosch and fittings and sanitary fittings from Villeroy & Boch and Hansgrohe. Pictured above is the four-bedroom showflat.

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.

Designed for luxurious city fringe living, a wide variety of unit types are available, ranging from 484 square feet (sq ft) for a one-bedroom to 1,679 sq ft for a five-bedroom premium with a private lift. Apartments are attractively priced from S\$1.06 million for a one-bedroom, S\$1.35 million for a two-bedroom, S\$1.79 million for a three-bedroom, S\$2.74 million for a four-bedroom dual key to over S\$3 million for a five-bedroom unit.

CDL Group Chief Executive Officer Mr Sherman Kwek said, “We are delighted and encouraged by the strong take-up at Piccadilly Grand, which reflects the genuine demand for well-located and thoughtfully designed properties. Homebuyers value the conveniences of this integrated development, being seamlessly connected to the retail podium Piccadilly Galleria and directly linked to Farrer Park MRT station. With Piccadilly Grand, we have created a future icon in this rapidly transforming neighbourhood and we are excited to be part of the district’s rejuvenation into a vibrant residential estate with integrated sports and recreational facilities. The immensely positive response to our project is a strong testament to the combined expertise of CDL and MCL Land.”

To facilitate a seamless buying experience for customers, CDL’s in-house proprietary electronic system was used for expressions of interest, balloting and satellite sales bookings. First used at the launch of CDL’s Irwell Hill Residences in April 2021, the digital platform provides a more conducive, transparent and efficient buying experience which has continued to garner positive feedback from homebuyers and sales agents.

Rare city fringe integrated development at the heart of the charming Farrer Park district

Drawing inspiration from the vicinity’s popularity as a sports and recreational hub for the affluent in the 1900s, Piccadilly Grand reflects the distinct sensibilities of the Farrer Park district. This uniquely local precinct echoes the distinctive heritage architecture and homegrown charms of a progressive city.



Piccadilly Grand is seamlessly connected to Piccadilly Galleria, which comprises dining outlets, a retail space and a childcare centre, and also has a direct link to Farrer Park MRT station.

Like its namesake in London, a place surrounded by fascinating history, culture, urban conveniences and connectivity of the city, Piccadilly Grand offers a myriad of retail options, cultural buzz and culinary charms of Farrer Park. The Farrer Park enclave has seen gentrification in recent years, with the opening of vibrant eateries, boutique hotels, medical centres, and high-end integrated healthcare and hospitality facilities.

Piccadilly Grand is directly linked to Farrer Park MRT station on the North East Line and just two stops to Dhoby Ghaut MRT Interchange along Orchard Road. It also has easy access to major expressways such as the Central Expressway and Pan Island Expressway, making the Central Business District and the Orchard Road shopping belt a short drive away.



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The development is also close to a plethora of amenities including City Square Mall, Mustafa Centre, Bugis Junction, Jalan Besar Sports Centre and Singapore Sports Hub. Nearby schools include St. Joseph's Institution (Junior), Anglo-Chinese School (Primary) and St. Margaret's Primary School.

Luxurious living with an emphasis on comfort and relaxation

Designed with wellness and nature in mind, Piccadilly Grand offers a comprehensive range of recreational facilities. It spans 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.



Amidst modern tropical landscaping, residents can enjoy a swim in the Vitality Pool, located in the Vitality Zone.

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.

The Piccadilly Grand sales gallery is located on Gloucester Road near Farrer Park MRT station (Exit D). It is open daily from 10.00am to 7.00pm, by appointment only. Please call the sales hotline at +65 8783 1818 for enquiries, or visit this link: <http://www.piccadilly-grand.com/>



GYMCL Advanced Technology Research Center Head Mr Wang Hui (right) receiving the certification from TÜV Rheinland Great China Area Vice President Mr Jan Hoehne.

China Yuchai Receives Country's First Euro VI E Emission Certification

China Yuchai, through its main operating subsidiary Guangxi Yuchai Machinery Company Limited, has announced that its upgraded Yuchai S04220-61 series of engines are the first Chinese engines to be certified by the UN R49.07 Euro VI E stage emission standard. This certification also facilitates greater access for Yuchai to the European and American markets.

The certificate was awarded by TÜV Rheinland Greater China, an international independent third-party authority for testing, inspection and certification. The Euro VI standard is one of the world's most stringent emission standards, with the UN R49.07 Euro VI E emission standards being the fifth and most strict stage to date with high technical requirements. Issued by the United Nations Economic Commission for Europe, it is applicable in more than 50 countries and regions including Europe, the Americas, Africa, Asia and Oceania, and with a wider scope of applications.

The upgrade S04 engine series is a medium-duty engine compliant with China's National VI emission standards for use in light- to medium-duty buses and trucks. The upgrades include a larger displacement to 4.3 litres, increase in power to 220 horsepower, enhanced maximum torque by 18% and significant improvements to fuel efficiency.

China Yuchai President Mr Hoh Weng Ming said, "Attaining these advanced emission standards is part of our strategy to increase access to global markets. Our engine exports have increased significantly in the first quarter of 2022 and we anticipate continued export growth as more potential customers become familiar with our Euro VI-compliant engines in these new markets."



CDL Partners SP Group To Expand World's Largest Underground District Cooling Network

CDL Group General Manager Mr Chia Ngiang Hong (right) received the certificate of appreciation from Minister for National Development Mr Desmond Lee at the Marina Bay District cooling network expansion and appreciation event. (Photo credit: SP Group)

City Developments Limited (CDL) is among the owners of five new and retrofit developments that have joined the Marina Bay district cooling network by SP Group. At an appreciation event held on 20 April to mark the cooling network's expansion, Minister for National Development Mr Desmond Lee presented certificates of appreciation to the owners of the five buildings – CDL, IOI Properties, Marina Bay Sands Singapore, NS Square and Perennial Holdings. This affirms their commitment to joining the network and contributing to the sustainable development of Singapore's city centre.



The 80 Anson Road property is CDL's first super low-energy integrated development and has also set a new benchmark of Singapore's first Green Mark Platinum Super Low Energy integrated development as certified by Singapore's Building and Construction Authority.

The commercial component of 80 Anson Road (formerly Fuji Xerox Towers) is one of the five developments to be added to the world's largest underground district cooling network, bringing the total number of buildings served by SP's Marina Bay operations to 28.

A district cooling network supplies the cooling needs of buildings using centralised chiller plants, doing away with the need for members of the network to purchase their own plants. By sharing the load of cooling and optimising energy consumption, members lower carbon emissions and save costs. The Marina Bay district cooling network will help reduce carbon emissions by 19,439 tonnes annually while providing the same cool comfort – equivalent to removing 17,672 cars off the roads.



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CDL Group General Manager Mr Chia Ngiang Hong said, “This partnership reaffirms our support of global climate action and commitment to achieve net zero operational carbon emissions by 2030 for all our wholly-owned assets and developments under direct operational and management control. Our 80 Anson Road redevelopment project is a prime example of how we create environmentally-friendly developments with health and wellness at the centre of building design and construction. Apart from being CDL’s first super low-energy integrated development, 80 Anson Road has also set a new benchmark as Singapore’s first Green Mark Platinum Super Low Energy integrated development, with certifications obtained for both its residential and commercial (comprising serviced apartments, office and retail) components. Together with our partners and stakeholders in the building value chain, we will continue to push the envelope in developing innovative solutions and technologies to tackle climate change and enable a greener and more resilient ecosystem for the communities we operate in.”

In addition, SP Group is currently studying the feasibility of M Hotel Singapore – one of CDL’s hotels under Millennium & Copthorne Hotels Limited – to be the first brownfield hotel development to incorporate district cooling in its operations.



CDL Hospitality Trusts' Maldives properties posted a RevPAR growth of 65.6% year-on-year. Pictured above is the Kuredhi Pool at the Angsana Velavaru.

CDL Hospitality Trusts And First Sponsor Release Q1 2022 Update

CDL Hospitality Trusts

With the easing of Covid-19 travel restrictions driving higher occupancies, CDL Hospitality Trusts (CDLHT) recorded a 22.5% increase in net property income (NPI) to S\$24.2 million for the first quarter ended 31 March 2022, compared to the same period last year. The higher NPI was driven by stronger contributions from the Maldives, UK, Singapore and Germany properties.

RevPAR for the Singapore hotels increased 40.7% year-on-year, and NPI improved 24.0% (up S\$1.9 million). Market demand is recovering with staycations and corporate project groups still comprising the bulk of demand. Restrictions on weddings, meetings and social functions have further eased during the quarter. The latest relaxation of border measures on 26 April 2022 will add to the ease of travel for tourists, and could contribute to a significant and meaningful recovery for the hospitality sector.

Supported by strong tourism recovery, the Maldives Resorts posted a RevPAR growth of 65.6% year-on-year, and NPI improved 75.0% (up S\$2.4 million).

For CDLHT's UK portfolio, Q1 2022 included an inorganic contribution of S\$0.4 million from the Hotel Brooklyn, which was acquired on 22 February 2022 under an inflation-adjusted fixed lease. Hilton Cambridge City Centre and The Lowry Hotel saw growth in RevPAR for Q1 2022 to £86 as compared to £10 in Q1 2021.

Across the Europe portfolio, most remaining travel restrictions in the UK, Germany and Italy were lifted during the quarter with international borders fully open to all travellers. The lifting of border restrictions, alongside the return of major MICE and sporting events, is expected to pave the way for further recovery of the hospitality industry.

Australia hotels recorded NPI loss of S\$0.6 million in Q1 2022 as compared to the fixed rental income of S\$1.2 million in the same period last year. NPI for New Zealand hotels declined 24.4%, due to lower room utilisation as the government eased COVID-19 restrictions and lifted border restrictions. Grand Millennium Auckland, which operated as a managed isolation facility since July 2020, registered RevPAR decrease of 6.0% year-on-year.

CDLHT said, "Looking ahead, international tourism volumes are likely to depend largely on the return of traveller confidence and corporate travel policies. CDLHT will continue to pursue suitable acquisitions to diversify and augment its income streams, as well as evaluate divestment opportunities as they arise to unlock underlying asset values and/or recycle capital for better returns."

Please visit this link for CDLHT's full Q1 2022 update:

https://investor.cdlht.com/newsroom/20220429_074049_J85_YY4YK42KHTQ316QE.1.pdf

First Sponsor Group Limited

First Sponsor Group Limited launched its 48.2%-owned development project, Oasis Mansion (previously known as Bolong Bay Garden) in Humen, Dongguan for presale of its first residential block comprising 115 units on 31 March 2022. Presales for the remaining seven residential blocks will be launched progressively in 2022 and 2023, along with other property development projects including the 17.3%-owned Time Zone and 36%-owned Hefu project (previously known as the Boyang project) in Humen, 95%-owned Primus Bay in Panyu, Guangzhou and Plot E1 of the Millennium Waterfront in Wenjiang, China.

Due to the resurgence of COVID-19 cases in China, lockdowns and movement restrictions were implemented in Shanghai, Dongguan and Chengdu, cities where the First Sponsor operates. This resulted in a delay in the collection of net proceeds from the auction sales of two mortgaged properties in Shanghai (of which one was successfully bid by First Sponsor) as part of the debt recovery process on defaulted loans, delay of property financing loan repayments in Dongguan, and its two Chengdu hotels being used as quarantine hotels. The PRC hotels recorded a loss before interest, tax, depreciation and amortisation (LBITDA) of RMB 0.5 million in Q1 2022 (Q1 2021: EBITDA of RMB 1.9 million).

As COVID-19 restrictions eased in Europe, First Sponsor's European operating hotels continued to show signs of recovery in the first quarter. However, the improvement in hotel trading was significantly offset by higher energy and labour costs and a reduction in COVID-19-related government subsidies in the Netherlands and Germany. As a result, the European operating hotels recorded a LBITDA of €2.7 million in Q1 2022 (Q1 2021: LBITDA of €4.4 million). First Sponsor remains optimistic on the eventual recovery of the European hospitality business and entered into an agreement to acquire the entire 95% equity interest in the Dutch Bilderberg hotel portfolio at €180.6 million from its 33%-owned associated company. The acquisition is expected to be completed on 2 May.

Please visit this link for First Sponsor's full Q1 2022 update:

https://firstsponsorgroup.listedcompany.com/newsroom/20220425_181145_ADN_MUPM53QQF18Z030B.1.pdf



First Sponsor entered into an agreement to acquire from its 33%-owned associated company, the entire 95% equity interest in the Dutch Bilderberg hotel portfolio on 22 April. The portfolio comprises 11 hotels with an aggregate of 1,252 rooms. Pictured above is the Bilderberg Garden Hotel in Amsterdam, the Netherlands.



Millennium Hotels In Dubai Celebrate Iftar With Staff

During the iftar party, the cluster properties Millennium Al Barsha, Millennium Atria Business Bay and Millennium Monte Rose Executive Apartments also honoured staff for their service. Pictured Cluster General Manager Mr Ziad El Hawi (3rd from left) and the staff winners.

In celebration of Ramadan, regarded as one of the five pillars of Islam, cluster properties Millennium Al Barsha, Millennium Atria Business Bay and Millennium Monte Rose Executive Apartments in Dubai held an Iftar party for all staff. Iftar is the evening meal with which Muslims end their Ramadan fast at sunset.



The team from the cluster hotels enjoying iftar together.

The Iftar party was put together by the hotels' Food & Beverage team, led by Cluster Food and Beverage Manager Mr Tarun Jewalikar and Cluster Food Safety & Hygiene Manager Ms Shilpasri Karanam. A special surprise was also in store during the party, with the staff presented with performance awards such as 'Supervisor of the Quarter' and 'Heart of the House', in recognition of their service and hard work.

Cluster General Manager Mr Ziad El Hawi said, "We Celebrate Ramadan by sharing our good deeds and gratitude towards our staff and employees, it was a good time of the year to deeply thank everyone who had stood in the difficult times and who made our cluster hotels survive amongst the tough competition to remain strong with our brand core values and standards."

At Millennium Place Barsha Heights, the hotel hosted its annual Iftar for employees in celebration as one happy family. In addition to a delicious feast to break fast after sunset, General Manager also presented top employees with certificates and personal thanks for their contributions. The sumptuous buffet spread was prepared by the Food & Beverage team, led by Assistant F&B Director Mr Sameera Muramudali and Executive Chef Alvin Karkad. Employees had a memorable evening, which helped to bolster communications and interactions between employees for a positive atmosphere at the hotel.



A cheery group photo for the Millennium Place Barsha Heights team, together with General Manager Mr Glenn Nobbs (seated, in grey suit), after the hotel's annual staff iftar.



Hua Ting Masterchef Lap Fai (right) on stage with the event emcee sharing about the specially curated tea-pairing menu.

Enjoying A Good Brew With Good Food At Orchard Hotel

Orchard Hotel was recently the venue for the tea-riffic launch of Dilmah Ice Tea. Along with the launch of the bottled teas, some 100 guests were also treated to a resplendent for-course tea-pairing menu specially prepared by Master Chef Lap Fai, who heads the Michelin Plate Hua Ting restaurant.

The launch was held at the hotel's luxurious Grand Ballroom. Hosted by local celebrity Vivian Lai, attendees included celebrity chef Eric Teo, other local celebrities such as Pan Ling Ling, Hong Hui Fang, and Li Nan Xing, with media and influencers.



Toasting to good food and good tea: (L-R) Local celebrities Pan Ling Ling, Aileen Tan and Vivian Lai.



Local celebrities Li Nan Xing (2nd from left), Hong Hui Fang (2nd from right) and Constance Song (far right) with Millennium Hotels and Resorts Media and Influencer Relations Director Ms Amy Ang (far left) and Master Chef Lap Fai (centre).

Among the dishes specially curated by Master Chef Lap Fai are Hua Ting signatures, such as *Charcoal-grilled Spanish Iberico Pork 'Char Siew'*, *Crispy Sweet Corn Pancake with Smoked Duck and Aged Pu-er*, and *Sautéed Tiger Prawn with Asparagus and Black Olive*, which are also available on Hua Ting's a la carte menu. They were paired with a selection of teas from Dilmah's new Ice Tea range, including *Rose & Vanilla Ice Tea*, *Royal English Ice Tea* and *Lemon & Lime Ice Tea*.



Young children enjoying the colourful and creative artwork on display at Riviera Country Club.

Riviera Residents Connect With Creativity At Art Exhibition And Local Bazaar

Beijing Riviera recently teamed up with its resident art school MengMengGuan to showcase an exhibition of works created by its young artists. Many residents and visitors showed up to view the creations by the budding artists, which brought some cheer and colour to the community.

Earlier in the year, Riviera Country Club kickstarted its Monthly Riviera Market again for Beijing Riviera residents. With a wide range of vendors and a plethora of quality products to browse, the bazaar saw a great turnout. Residents got to a convenient shopping experience while getting to discover new brands and products in-person. Unfortunately, the monthly market has currently been put on hold due to the evolving COVID-19 situation in Beijing, though plans to continue holding it on the first weekend of every month will move forward once the measures are eased.



Residents checking out the wares brought in by various vendors during the Monthly Riviera Market.



meals & deals



Time For French GourMay And More At New World Millennium Hong Kong!

Enjoy specialty French cuisine this month at La Table French Brasserie.

~ French GourMay ~

Discover exceptional French cuisine and wines this month at New World Millennium Hong Kong's La Table French Brasserie. The special five-course dinner menu features meticulously crafted dishes such as *Carabineros Carpaccio*, *Deep-Fried Gillardeau Oysters* and *Sous Vide Veal Tenderloin*. For a perfect accompaniment, pair the dishes with French Côte du Rhône wines and toast to a "Rhômanic Bistronomy" journey!

The special French GourMay menu is available until 31 May and priced at HK\$1,888+ per person, with wine pairing at an additional HK\$398+ per person.

For more information or reservations, please call +852 2313 4222 or visit this link:

<https://newworldmillenniumhotel.com/en/promotions/promotions-dining/french-gourmay-2022/>

~ Buy 2 Get 1 Free Dining ~



Indulge in buffet dining with family and friends at Café East with a special promotion.

It's a buffet extravaganza at Café East, with Buy 2 Get 1 Free dining for lunch, afternoon tea and dinner, exclusively for Epicure members. Enjoy a feast with unlimited seafood on ice, teppanyaki, assorted sushi and other delights.

Lunch

Daily from 12.00pm to 2.30pm

Mondays to Thursdays: HK\$428+ per adult, HK\$318+ per child

Fridays to Sundays and public holidays: HK\$518+ per adult, HK\$368+ per child



meals & deals

Afternoon Tea

Saturdays, Sundays and public holidays from 3.00pm to 5.30pm

Priced at HK\$428+ per adult, HK\$288+ per child

Dinner

Daily from 6.30pm to 9.30pm

Mondays to Thursdays: HK\$698+ per adult, HK\$470+ per child

Fridays to Sundays and public holidays: HK\$748+ per adult, HK\$518+ per child

The Buy 2 Get 1 Free promotion is available until 31 May, applicable for all Epicure members and on bookings of a minimum of two paying adults.

Visit this link for more information, reservations, and to sign up for the Epicure membership:

<https://newworldmillenniumhotel.com/en/promotions/promotions-dining/buy-two-get-one-free/>

** Information correct at time of print.*



(Photo credit: Instagram/@sabelle)

Revitalise Your Mind, Body And Spirit At JW Marriott Hong Kong

Indulge in a holistic wellness experience with the JW Wellness Staycation. Combining a relaxing staycation experience, restoring facial and massage treatment, and refreshing breakfast, the stay is set to revitalise mind, body and spirit.

The staycation package includes:

- A comfortable stay in a well-appointed guestroom
- Breakfast buffet at JW café for two persons
- Two complimentary gift cars to beauty salon Vonique, to be redeemed for one of the following services:
 - 100-minute Aromatherapy Massage valued for HK\$1,000 (for ladies only)
 - 90-minute Proteoglycan Hydrating Ultimate Facial Care valued at HK\$1,480
- A complimentary box of chocolate pralines for check-ins on Friday, Saturday and Sunday in May

The package is available until 30 June.

Please visit this link for more information or reservations: <https://www.marriott.com/offers/jw-wellness-staycation-off-46385>

** Information correct at time of print.*



Rice Dumpling with South African Abalone, Conpoy, Pork Belly, Roasted Duck, Salted Egg Yolk and Mushroom.

Celebrate The Dragon Boat Festival With A Touch Of Nostalgic Finesse And More At Orchard Hotel

~ Hua Ting's Glutinous Rice Dumplings For Dragon Boat Festival ~

In celebration of the annual Dragon Boat Festival (falling on 3 June this year), Michelin Plate restaurant Hua Ting at Orchard Hotel presents its trio of exquisite glutinous rice dumplings. Featuring delicacies such as South African Abalone, Black Truffles, Foie Gras and Conpoy, each aromatic dumpling offers a harmonious blend of decadent flavours that are set to delight the palates with each bite.

The *Rice Dumpling with South African Abalone, Conpoy, Pork Belly, Roasted Duck, Salted Egg Yolk and Mushroom* (港式南非鲍鱼裹蒸粽) is priced at S\$32.80++. The *Rice Dumpling with Foie Gras, Black Truffle and Portobello Mushroom* (松露牛肝菌鹅肝粽) is priced at S\$22.80++ and the *Rice Dumpling with Pork Bone Cartilage, Preserved Vegetables and Mushrooms* (猪软骨梅菜炒米粽) is priced at S\$18.80++.

Perfect for gifting, the *Assorted Dumpling Set* (华厅酱料套装) is presented in an elegant takeaway box and comprises the three dumpling varieties and is priced at S\$65.00++. Also available for purchase is the *Hua Ting Sauce Set* (华厅酱料套装) at S\$70.00++, which consists of the Cantonese restaurant's piquant house-made sauces, including X.O. Chilli Sauce, Shrimp Paste Sauce and Soya Bean Chilli Sauce.

Enjoy early-bird discounts of 20% and 10% for orders placed before 15 May and between 16 May to 31 May respectively. Collection is available until 3 June.

For pre-orders, please email huating.ohs@millenniumhotels.com or call +65 6739 6666.

~ A Flame & Grill Buffet Extravaganza at The Orchard Cafe ~

This season, dig into the food culture of South America and Europe's Iberian Peninsula at The Orchard Cafe with unlimited servings of Argentinian and Spanish highlights.



Enjoy flamed and grilled delights at The Orchard Cafe.

Keeping the Argentinian tradition – the *asado* (the technique and social event of having a barbecue with beef, pork, chicken, and chorizo), enjoy the aromatic grilling of flavourful meats accompanied by a tangy, house-made *chimichurri* sauce. Other delights include charcoal-grilled *Argentinian Chimichurri Chicken* and *Argentinian Sausage*, *Empanada*, *Cazuela de Cordero* and *Moqueca*. Diners can also enjoy Spanish time-honoured favourites including *Spanish Gambas a la Plancha*, *Spanish Fish en Papillote*, *Ensaladilla Rusa* and the quintessential *Seafood Paella*.

To top off the meal are popular desserts hailing from Spain and Latin America – *Flan al Caramelo*, *Dulce de Leche Chocolate Layer Cake*, *Dulce de Leche Ice Cream* and *Argentinian Bread Pudding*.

The Flame & Grill Buffet is available until 31 July at a special 25% off!

Lunch

Daily from 12.30pm to 2.30pm

Mondays to Thursdays: S\$68++ per adult

Fridays to Sundays: S\$78++ per adult

Dinner

Daily from 6.00pm to 10.00pm

Mondays to Thursdays: S\$88++ per adult

Fridays to Sundays: S\$98++ per adult

For reservations, please email orchardcafe.ohs@millenniumhotels.com or call +65 6739 6565.

* Information correct at time of print.



Savour the Unexpected at Madame Fan

Savour The Unexpected With Nespresso At JW Marriott Singapore South Beach

Coffee lovers can now indulge in Nespresso-infused dining experience at JW Marriott Singapore South Beach.

Savour the Unexpected at Madame Fan, with a one-of-a-kind five-course menu that blends modern Cantonese cuisine with aromatic coffee infusions. Highlights include the *Crispy Lobster Ball with Oolong Decaffeinato Nespresso sauce* and *Charcoal Grilled Pork Belly with homemade Nespresso Honey Caramel sauce*, all crafted with the use of Nespresso Origins coffee sourced from farms that support sustainable, quality coffee farming practices.

The Savour the Unexpected menu at Madame Fan is available until 31 May, priced at S\$138++ per person.

Please visit this link for reservations or more information: <https://www.madamefan.sg/specials>



Indulge in a coffee-centric afternoon tea at Beach Road Kitchen

For an afternoon reprieve, take pleasure in The Art of Afternoon Tea at Beach Road Kitchen, with Nespresso-centric sweet and savouries. Perfect for avid coffee lovers, delight in canapés and sweets such as *Chocolate Duck Rillettes*, *Biscotti and Nespresso Brazil*, *Truffle Kaya Toast with Nespresso Guatemala*, and *Latte Gâteau with Nespresso Peru Organic*.

The Nespresso x The Art of Afternoon Tea at Beach Road Kitchen is available every weekend until 29 May at \$40++ per person.

Please visit this link for reservations or more information: <https://www.beachroadkitchen.sg/specials>



Good weather and beautiful sights at Moturua Island made it a good day to get down to busting weeds for Project Island Song.

Enjoying The Birdsong And Tending To Native Flora On New Zealand's Moturua Island

In the first week of May, Copthorne Bay of Islands Human Resources Advisor Ms Ingrid Edmonds and Operations Manager Ms Aroha Matthews spent a day “weed busting” on Moturua Island. The activity was organised by Project Island Song, which the hotel is a long-term supporter of.

Project Island Song is a wildlife sanctuary in New Zealand's North Island that aims to reintroduce native species of birds and restore the native island ecosystem to a thriving state. Over the past decade, the sanctuary has reintroduced five native species of birds, including the North Island robin and North Island tomtit. There are seven main islands in total in the eastern Bay of Islands, of which Moturua Island is one of them. The island spans 136 hectares, with crystal clear, turquoise waters, and four beaches.



Human Resources Advisor Ms Ingrid Edmonds (left photo) and Operations Manager Ms Aroha Matthews (right photo) taking a quick photo break while getting into the thick of weeding!



care

Ms Edmonds and Ms Matthews were whisked across the bay from the town of Paihia to the Moturua Island Scenic Reserve by speedboat, approximately a 30-minute journey. Once on the island, the pair joined a team of fellow “weedbusters” and got to work. Project Island Song has planted thousands of native trees, and volunteer weedbusters help to weed around these native plants each week (weather permitting) to give them the best chance of survival and reduce pest plants.

Ms Edmonds said, “Being out on the island, listening to the birdlife, taking in the fresh air and being physical was great for our wellbeing and souls. We hope to go back and invite other staff members along to experience and make a physical contribution to this amazing project!”



The cluster hotels Millennium Al Barsha, Millennium Atria Business Bay and Millennium Monte Rose Executive Apartments recently held a can recycling drive, collecting some 18kg of aluminium cans for recycling.

Millennium Hotels In Al Barsha, Dubai Hold Can Recycling Drive

Millennium Al Barsha, Millennium Atria Business Bay and Millennium Monte Rose Executive Apartments were recently part of a can recycling drive in collaboration with the Emirates Environmental Group (EEG). The drive was themed 'Ready, Rally, Recycle', as part of the cluster hotels' sustainability initiatives.

The month-long recycling drive was supported by Cluster General Manager Mr Ziad El Hawi, Cluster Food Safety & Hygiene Manager Ms Shilpasri Karanam, and Cluster Chief Engineer Mr Sinan Al Aboudi. They were supported by the hotels' Food and Beverage and Housekeeping departments, namely Executive Housekeepers Mr Bharat Venkatchalem, Ms Krupali Patel, and Ms Sneha Pawar, and Steward Department leaders Mr Vinod Varigaddi and Mr Bijesh Bal, who ensured that the initiative was a success.

Overall, the hotels collected 18kg of aluminium cans for recycling, saving some 0.27 metric tonnes of carbon dioxide emissions and 0.43 cubic metres of landfill space.



Thumbs up to the Millennium Airport Dubai Food & Beverage Team after packing excess food from the hotel's Iftar buffet lines to be donated to the less fortunate.

Millennium Hotels In Dubai Partner With UAE Food Bank To Divert Excess Iftar Meals To Those In Need

Millennium Hotels and Resorts Middle East & Africa (MHR MEA) has partnered with the UAE Food Bank to provide safe and fresh food to beneficiaries in the UAE during the holy month of Ramadan.

Through this partnership, MHR MEA also aimed to cut down on food waste and divert the excess food from its Iftar buffets and distributing it to those in need. Over the holy month of Ramadan which ended on 2 May, MHR properties in the UAE donated some 5,000 meals to the less fortunate.

MHR MEA Chief Operating Officer Mr Hamid Sidine said, "Millennium Hotels and Resorts is committed to making a positive impact in the community and reinforcing a sense of compassion and responsibility to those less privileged. We are delighted to partner with the UAE Food Bank to raise awareness of this important initiative and contribute to reducing food wastage in the community."

MHR properties across the UAE collected and stored balance food and beverages that are safe for consumption from their Iftar buffets. The food was then be repacked and donated to the less fortunate through the UAE Food Bank.

According to the Food Sustainability Index 2021, produced by Economist Impact and the Barilla Foundation, estimated that around 196kg of food per year is wasted per person in the UAE. Through this initiative, MHR MEA hopes to help influence social perception and behaviour towards food waste and overconsumption through partnerships with the public and private sectors.

The UAE Food Bank is a non-profit charitable organisation committed to providing food to the less fortunate while eliminating food waste through collaboration with the local authorities and charities and corporate partners including hotels, restaurants and supermarkets.



The Millennium Airport Dubai team and clinic partner after a day of health check-ups conducted for staff.

Millennium Airport Dubai Staff Cleared With A Clean Bill Of Health

Millennium Airport Dubai recently organised a free medical check-up for all hotel colleagues, to allow employees to better monitor their health and remind them of how important it is to stay healthy.

General Manager Mr Simon Moore said, “Our colleagues health and safety is our greatest priority. We make sure they are fit while working so we can serve our guests to the utmost quality. We will conduct such more initiatives to raise the health awareness among colleagues and to maintain a healthy environment. Good health is not something we can buy. It is life’s greatest blessing we should take care. Monitoring ourselves daily can lower the risk of worries.”

The health check-up was planned and organised by the hotel’s Human Resources team, and over 100 employees were screened. They received checks on their blood pressure and sugar levels, as well as medical advice and important tips on how to maintain a healthy lifestyle.



South Beach Warmly Welcomes Back The Office Community With Pick-Me-Up Treats

Two thumbs up for the South Beach team after a busy morning welcoming back tenants to the office!

Due to the COVID-19 pandemic, the office life had to transition from what was physical and face-to-face into pixelated digital screens. As employees switched to working from home, simple actions such as catching up with colleagues over a cup of coffee in the pantry has become a luxury. However, Singapore has recently relaxed its pandemic measures on 26 April with no more limits on the workforce returning to the office.

South Beach warmly welcomed back its tenants to the integrated development with two weeks of tenant engagement events.

The 'Welcome Tenants Back Experience' kickstarted on 19 April with a Healthy Fruit Day. The office community received a health and immunity boost with fruits, and banana was the most popular choice of fruit among the office crowd, sweeping off the baskets in a blink of an eye.



Watch the video at this link: <https://fb.watch/cQaXLeolr/>

The second event on 25 April saw nearly 350 tenants receive a perk-me-up morning coffee as they stepped into the South Beach Tower entrances. Sponsored by South Beach's F&B tenant, Crafted by Peter Zwiener, the coffee aroma proved to be a sure-fire way to chase their Monday blues away.

South Beach tenants have expressed their delight with these pick-me-up treats, many complimenting that it was a nice gesture and a pleasant surprise in the morning as they make their way back to the office.

One happy tenant, Rabobank Chief Executive Officer Mr Kuiper shared in a note to South Beach, "What a nice surprise that staff received the fruits this morning when they entered the office building, great initiative, well done! Here's to a healthy and sustainable future! Thank you!"



care

South Beach Consortium General Manager Ms Samantha Tan said, “The ‘Welcome Tenants Back Experience’ will continue to roll for the next 2 months, in May and June. In the pipeline, there are several interesting new activities such as jogging, POUND classes, health maintenance workshops and more, to motivate our tenants to come back to the workplace.”



Moorthy (far right) with a fellow CSC volunteer (in red), student volunteers from the Boys Brigade (in blue) and senior beneficiaries on a visit to Gardens by the Bay in 2012.

Bringing Cheer And Joy To The Community Through Volunteer Work

Contributed by City Developments Limited Principal Network and Systems Administrator Mr Moorthy.

Volunteering has been a very big part of my life. I joined CDL back in 2002, and joined City Sunshine Club (CSC), CDL's employee volunteer arm, that same year, and come July, I'll be starting my 21st year of volunteering!

Through the CSC, I had plenty of opportunities to befriend people from all walks of life and have many new experiences. The volunteering activities I take part in programmes with elderly and children, such as food distribution, befriending, celebrating festive occasions and bringing them out for special excursions.



Bringing some festive cheer to the seniors during the food distribution over the holiday season.

I have taken part in monthly food distributions at Indus Road and Chai Chee and have been regularly distributing food each month to the elderly at Telok Blangah Crescent for the past eight to ten years. These areas have many less fortunate elderly live in one-bedroom public housing flats. It has been such a rewarding experience being able to bring some cheer and comfort to the seniors when we visit. I have also forged a friendship with one of the seniors who has some mobility issues and is always present at home when I visit. While I don't understand Mandarin and she doesn't speak English, we manage to communicate with each other through simple gestures and she is always happy when I visit. There was a period where I was unable to help distribute food, and I heard from my colleagues that she was wondering where I was! It makes me feel happy that I'm able to help these seniors and bring them some happiness through our interactions.

Some other activities include bringing the elderly to watch Chinese Opera at the theatres. While I don't understand the language, it was such an experience to enjoy the costumes, songs and acting, and seeing the joy it brought the seniors. Through the CSC, I also took part in an event where we helped to clean the seniors' homes and paint their walls. It was heartening to see the elderly with their improved living space, and it was really a team effort!



Moorthy (standing, far right) helping to distribute food to hungry seniors after a day outing in 2007 visiting heritage areas around Singapore's city centre.



Plenty of laughs as the kids and Moorthy had fun with teambuilding and tactical games in November 2012 held at Safra Jurong's indoor playground Kids Amaze.

Through visits to the homes of low-income elderly, or single parents and their children, or cancer patients in hospices, it gives me the opportunity to understand the life difficulties they face in their daily activities and helps me be more compassionate.



Moorthy's homemade Indian snacks that were specially prepared to raise funds for Assisi Hospice at the hospice's annual charity event.



Visitors at Assisi Hospice's Assisi Fun Day charity event in 2019.

As CDL is a long-term supporter of the Assisi Hospice, I also took part in their annual charity event, making some Indian foods such as Vadaï and Murukku to sell at the fundraiser. Even though it takes extra effort to prepare these foods, it gives me more strength and motivation to do even more when these items sell out and people are enjoying it! I must also thank my wife for helping out in the preparation too!

I also really enjoyed the time spent with children beneficiaries as we did excursions to places like Underwater World, National Library, Singapore Science Centre and even overnight stays at the Bird Park. It was very exciting to see the children have so much fun and to interact with them while they visited these places, or even more simple outings and activities like movies and workshops!

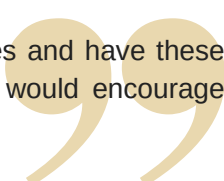


A group photo of Moorthy with CSC volunteers (in yellow) and children beneficiaries after an outing to the Yacht Club in Sembawang in 2007.



Moorthy using his origami skills to help the kids out at an event organised by CSC in 2015.

I'm very thankful to have the opportunity to give my time and enrich the lives of these beneficiaries and have these special life experiences. I would love to continue serving the community through the CSC, and would encourage everyone to volunteer if they are able to!





Senior beneficiaries doing some chair yoga stretching at a Hong Leong Foundation event, along with Foundation Governors (in white shirts, L-R) Ms Michelle Kwek, Mr Kwek Eik Sheng, Mr Ong Pang Boon and Mr Kingston Kwek.

Hong Leong Group Gives The Gifts Of Time, Talent, And Treasure To Make Life Better For Others

At the heart of Hong Leong Group's success lies in the philosophy that corporations should give back by paying it forward. The Hong Leong Foundation was formed in 1980 as the main driver of the Group's philanthropic campaigns, such as fostering education, supporting the elderly, and championing for culture and the arts. In addition, the Group's companies also actively give back to the community through a myriad of initiatives. Hi Life takes a look at some of these efforts.

Supporting the elderly

Hong Leong Foundation organises an annual giveaway event, making cash contributions to beneficiaries under the Ministry of Social and Family Development's ComCare Long-Term Assistance scheme. The Foundation also organises a special activity, which provides a platform for meaningful interaction between staff volunteers and senior beneficiaries. Some activities in the past include workshops on baking Chinese New Year goodies and tea appreciation, and visits to local places of interest like the Lee Kong Chian Natural History Museum, and Singapore Zoo. While the pandemic halted in-person activities, staff volunteers continued to bring cheer to the needy elderly with virtual tours to Hong Kong and the River Safari.

The Group's companies also reach out to vulnerable seniors through monthly food distributions, befriending and taking care of their needs.

Hong Leong Holdings is a long-term supporter of social service organisation Lion Befrienders, with staff regularly volunteering through the Corporate Adopt-A-Region initiative in the Bukit Merah area. Due to the pandemic, the monthly food distribution was put on hold, although Hong Leong Holdings staff still ensured that the seniors at risk of social isolation were still able to enjoy delights over the festivities such as Chinese New Year and Christmas, with special goodies and log cake deliveries.



Senior beneficiaries (in grey) and Hong Leong Foundation Governors Mr Kwek Eik Sheng (2nd from left) and Mr Ong Pang Boon (far right) making Chinese New Year goodies at a Hong Leong Foundation event.



Hong Leong Holdings staff brought along some Chinese New Year cheer and good wishes to seniors during a food distribution session in 2020.

CDL's employee volunteering platform, City Sunshine Club, also regularly organises staff distribution of food to elderly residents in the Bukit Merah and Bedok areas. Though the activity was temporarily put on hold due to COVID-19, CSC volunteers will be resuming the food distribution this month.

CDL is also a longstanding supporter of Assisi Hospice, regularly taking part in Hospice's fundraising activities such as the Assisi Fun Day, along with other Hong Leong companies, which has been done virtually for the past two years due to pandemic restrictions. CSC also has a tradition of celebrating the Mid-Autumn Festival with the hospice residents, bringing them some festive cheer to brighten up their day.



CDL Group General Manager Mr Chia Ngiang Hong handing out a Mid-Autumn goodie bag to an Assisi Hospice patient.



The New World Millennium Hong Kong culinary team preparing meals for vulnerable seniors.

Hong Leong Finance has also underscored its commitment as a Dementia-Friendly organisation, working with the Agency of Integrated Care to extend Dementia Awareness training to its staff. Some 560 employees across various departments have received this training, allowing the company to better consider the needs of customers in this 'seniors' age group.

In Hong Kong, as pandemic measures were tightened, New World Millennium Hong Kong has also stepped up to provide meals for vulnerable elderly. For over a week, the hotel's culinary team whipped up some 1,800 nutritious meals which were distributed by the Hong Kong Young Women's Christian Association.

Fostering education



Some 20 students from Dazhong Primary School took part in a five-week workshop on how to reduce and reuse waste. At the end of the programme, which was conducted by an international youth organisation and sponsored by Hong Leong Asia, each student had developed five prototypes from waste materials.



City Sunshine Club volunteers (in blue) leading a character building session for 20 students aged seven to 12 at the Singapore Sustainability Academy, where they shared about core values such as truthfulness, responsibility and orderliness through games and activities.

Hong Leong Asia sponsored a series of student workshops and mentoring sessions at Dazhong Primary School. The series was part of the school's Green Maker's Programme which aimed to equip 1,200 students with the awareness and skills to become green ambassadors. Among the activities was a partnership with international youth organisation VIVITA to mentor twenty Primary 4 and 5 (aged 10 and 11) students in a five-week workshop on how to reduce and reuse waste. The mentoring sessions were conducted via Zoom, and students were taught techniques to create new products out of recycled materials. By the end of the five-week programme, each student had developed five prototypes from waste products, such as making mouldable materials from leftover coffee grounds and rice, and learnt the value and uses of recycling.

City Sunshine Club also organises regular character building sessions with children aged six to 12 from disadvantaged background. Staff volunteers also arrange outings for the children and have brought them on excursions to learning places such as the ArtScience Museum and the Singapore Sustainability Academy. It also supports the Arc Children's Centre, an independent charity centre dedicated to nurturing and enriching the lives of children with serious illnesses. Staff regularly organise and host celebrations for the children, bringing them festive cheer over special occasions like Christmas and Mid-Autumn Festival.



An online storytelling and activities session with Tembusu CSR as part of a series of virtual Singapore Sustainability Academy events that was attended by over 200 children and their families. Watch the video at this link: <https://youtu.be/09YEBIWkA8k>



To raise funds for The Straits Times School Pocket Money Fund, MHR's Singapore hotels donated a portion of proceeds from its Otter Adventure Staycation and topped up its donation for the year-long campaign.

The Singapore Sustainability Academy, a ground-up initiative and zero-energy facility in Singapore designed and built by CDL with industry partners, has also partnered with local organisations including the National Library Board and Tembusu CSR to provide virtual storytelling sessions for children.

Millennium Hotels and Resorts' (MHR) six properties in Singapore – Orchard Hotel, Grand Copthorne Waterfront, M Hotel, Copthorne King's Singapore, M Social and Studio M – also ran a year-long charity initiative and raised \$65,000 for The Straits Times School Pocket Money Fund. The fund provides necessary financial assistance to over 10,000 school-going children from low-income families.

Giving back to the community



China Yuchai staff volunteering in the Guangxi region, providing support and assistance to less fortunate youth.



Over the years, China Yuchai has been volunteering in programmes that help to alleviate poverty in China's Guangxi region and promote opportunities for the young and needy, as well as helping in community building to strengthen relations. Some activities included helping passengers at the Yulin Railway Station and raising awareness on epidemic control during the COVID-19 period. They also participated in summer tutoring with children, and supporting needy kids with books, stationery and recreational activities.

In Malaysia, Tasek Corporation rushed to the aid of workers that were affected by severe floods that damaged equipment and raw materials at two of Tasek Concrete's batching plants, providing monetary assistance and mobilisation of resources. Tasek also contributed some 60 bags of cement towards the carpark extension of Tawas Police Station.



Copthorne Bay of Islands HR Advisor Ms Ingrid Edmonds (left) and Operations Manager Ms Aroha Matthews posing at the hotel's photo gallery of native birds as captured on camera by wildlife photographer Darren Markin.

Hong Leong Asia, together with non-profit organisation Eden Reforestation, planted 510 mangrove trees in Biak Island, Indonesia. Not only did the tree-planting initiative support mangrove forest restoration efforts, it also helped local villagers earn a consistent income.

In New Zealand, Copthorne Hotel and Resort Bay of Islands is a proud sponsor of Project Island Song, a wildlife sanctuary in the North Island. It aims to reintroduce native species of birds, to create a thriving native island ecosystem and help the islands sing again. Some bird species that were reintroduced over the years include the Toutouwai, or North Island robin, and the Tieke, or North Island saddleback. Hotel staff also volunteer to participate with the sanctuary's activities, such as assisting with weeding.



Hiwa the new New Zealand falcon chick with her Wingspan Centre Trainer Ms Heidi Stook and Millennium Rotorua Executive Assistant Ms Jolene Gray.



Millennium Rotorua Assistant Front Office Manager Ms Marissa Cuadero (left) and Room Attendant Ms Sarveet Sundresan pausing for a quick photo while they tended to the gardens.

Millennium Rotorua has also supported the Wingspan Birds of Prey Trust since 2009, taking on the sponsorship of Karearea, or New Zealand falcons, which is the country's most threatened bird of prey. Most recently, the hotel took a falcon chick under its wing. The bird is named Hiwa, after Hiwa-i-te-rangi, one of the stars in the Matariki star cluster. Earlier this year, the hotel's Housekeeping team also volunteered at the Trust's wildlife sanctuary, tending to one of the gardens and enjoying a falconry show.



M Hotel Restaurant Manager Ms Amelyn Ang handing the excess packed food over to a volunteer, to be redistributed to beneficiaries.



The Millennium Airport Dubai Food & Beverage Team hard at work packing iftar meals for UAE Food Bank beneficiaries.

To support needy households while at the same time managing food waste, MHR has collaborated with local partners to provide excess food to the less fortunate.

In Singapore, MHR's six properties have partnered with Divert for 2nd Life (D2L), a community organisation that help to rescue and divert excess prepared food that might end up discarded in regular operations. The excess food, along with excess food ingredients, now goes to beneficiaries such as the low-income and rental flat residents.

In the UAE, MHR's Dubai properties have also worked with Food Bank UAE to donate iftar meals from its buffets to the less fortunate during the Ramadan period.



getting to know you



Participants at Beijing Riviera's charity golf tournament ready for a day on the green.



CSC volunteers making their rounds around Limbang to distribute the festive care packs.

Around the world, MHR properties also regularly reach out to help the community in different ways. This includes holding blood donation drives to support their local blood bank, collecting and donating food to help ensure food security for those in the local community, and organising community events in support of various causes.

In Beijing, Riviera Country Club and Beijing Riviera also partners with local charities including the Migrant Children Foundation. Its recent golf tournament held last year raised some RMB 25,000 for the non-profit organisation that supports disadvantaged schools in the city and surrounding region.

In Singapore, CSC has also been a long-term partner of the North West Community Development Council. For over the past decade, CSC has supported outreach initiatives to lower-income residents living in public rental units in Limbang. Most recently, staff volunteers took part in a festive pack distribution and help selected households improve their living situation with appliances such rice cookers, standing fans and furniture items.



congratulations



M Social Times Square New York Named Highgate's Hotel Of The Year

M Social New York

Highgate, a leading hospitality investment and management company, has crowned M Social Times Square New York the winner of its 'Highgate Hotel of the Year' award. The Millennium Hotels and Resorts (MHR) property was recognised amongst Highgate's extensive portfolio for its exceptional performance, service and growth.

"We are incredibly honoured to be recognised as Highgate's Hotel of the Year," said MHR Group Senior Vice President, Commercial, Mr Saurabh Prakash. "In the time since M Social's opening, we have seen immense growth with the property, irrespective of our size. With this award, M Social has captured growth ahead of the competition, and we owe it to all of the people involved in the success of the hotel and the brand itself. To be recognised as the best amongst Highgate's extensive portfolio of properties is truly an accomplishment that the M Social and Millennium Hotels and Resorts teams will remember for years to come."

As MHR's first M Social outpost in the United States, M social Times Square New York merges the energy of Times Square with contemporary design, vibrant art and inviting rooms to create an engaging retreat for guests to gather, work and discover all that New York has to offer. The 480-room hotel is located in the heart of Times Square within walking distance to New York's best attractions, including Broadway, the Theater District, Central Park and Fifth Avenue. Additionally, the hotel's vibrant rooftop bar and lounge, Beast & Butterflies, boasts unobstructed views of the city with its 7,500 square foot wrap around terrace perched above Times Square.

Most recently, M Social announced the unveiling of a brand-new outdoor curling rink at Beast & Butterflies. This was the first curling rink to be introduced to a New York City hotel in 2022 and further amplified M Social's ability to bring its community together in a safe and exciting outdoor setting, where guests and visitors alike could try their hand at curling from high above the electricity of Times Square with a complimentary cocktail in hand.

Highgate's annual awards recognise and honour the top performing hotels under its management portfolio for the year.



congratulations



**Orchard Hotel
Welcomes
New General
Manager**

Ms Jacqueline Ho

Orchard Hotel has appointed Ms Jacqueline Ho as General Manager. As one of Millennium Hotels and Resorts' (MHR) flagship properties, Jacqueline will lead the team to seize growth opportunities in this new era of digitalisation, high-speed growth and fast recovery of international travel.

Rejoining the MHR family, Jacqueline brings with her more than two decades of hospitality experience. She has previously worked for over twenty years with MHR, at the Corporate Sales Office, Studio M, M Hotel and Grand Copthorne Waterfront in Singapore.