



JANUARY 2023
ISSUE 71

A Hong Leong Group
E-Newsletter

highlights



The Biltmore Los Angeles Reveals Centennial Celebration Vision For 2023

**A Christmas To
Remember At
The Heritage
Hotel Manila**

**Diversity And
Inclusion At
M&C Hotels At
Chelsea Football
Club**

**Celebrating
Christmas at
Republic Plaza,
City House,
King's Centre
And Palais
Renaissance**

**Iranian Cultural
And Cuisine
Festival at
Grand
Millennium
Muscat**



A Sparkling Christmas At The Heritage Hotel Manila

A glistening Christmas Tree light-up ceremony graced by Pasay City Mayor Emi Calixto-Rubiano

With special guests such as Pasay City Mayor Emi Calixto-Rubiano, Binibining Pilipinas International 2023 winner Hannah Arnold, and more, it was a beautiful and shimmery tree-lighting ceremony at The Heritage Hotel Manila.

Glittery red and silver lights and balls adorned the elegant and towering Christmas Tree as the centrepiece at the main lobby of The Heritage Hotel Manila – all lit up for the hotel's official tree-lighting ceremony.



Special guests included Pasay City Mayor Emi Calixto-Rubiano, Binibining Pilipinas International 2023 winner Hannah Arnold, Philippine Coast Guard Commandant CG Admiral Artemio M. Abu, Philippine Coast Guard Auxiliary National Director Vice Admiral Manuel Luis P. Idquival, GM Faid Alain Schoucair and media partners.

The ceremonial affair was packed with special guests including Pasay City Mayor Emi Calixto-Rubiano, Binibining Pilipinas International 2021 winner Hannah Arnold, and other VIPs including Philippine Coast Guard Commandant CG Admiral Artemio M. Abu, Philippine Coast Guard Auxiliary National Director Vice Admiral Manuel Luis P. Idquival, media partners, and led by General Manager of The Heritage Hotel Manila, Farid Alain Schoucair.

The ceremonial tree lighting ceremony also marked the launch of Riviera Café Holiday Buffet, a bountiful feast of rich textures, fine flavours, and elegant Eastern and Western holiday cuisine favourites.



The tree-lighting ceremony adorned the hotel lobby with elegant red and silver lightings and warm Christmas vibes.

The Heritage Hotel Manila had many exciting experiences and treats in store for its guests last Christmas, including the following: Festive Christmas Goodies at The Shop, Festive Dinner Buffet at Riviera, Christmas Chocolate & Candy Bar for Kids, Christmas Eve Dinner at Riviera Café, Santa Meet & Greet, Christmas Day Lunch at Riviera Café, New Year's Eve Dinner & Countdown at Riviera Café & the Poolside and New Year's Day Sparkling Lunch.



Iranian Cultural And Cuisine Festival At Grand Millennium Muscat

Grand Millennium Muscat team gearing up for the Iranian Cultural and Cuisine Festival that took place from 26 October to 17 November 2022. A myriad of Iranian cuisine and traditional Iranian musical live performances were lined up for the guests to have a taste of the true blue Iranian culture and cuisine.



Grand Millennium Muscat recently teamed up with SalamAir to celebrate and showcase the rich culture of Iran. For the first time, guests were able to experience Iranian Chef Eslam Rachidi and his team showcasing live their expertise in authentic Iranian dishes in the Sultanate of Oman. The event took place from 26 October to 17 November 2022.

In addition to the intriguing Iranian cuisine, there was a traditional Iranian musical instruments live performance by Amir Hossein Keramat and his band, showcasing the elegance of Iranian Music.

Luca Medda, Cluster General Manager at Grand Millennium Muscat, commented: "In every opportunity, we always strive to find ways to create a concept that is new, unique, and fun in order to deliver an exceptional guest experience. Our focus is to make Grand Millennium hotel a place where food, culture, arts, and music collide. With the help of SalamAir, this event allowed us to keep bringing special moments to our guests at Millennium."

The Iranian Cultural and Cuisine Festival promotion video which showcased the exhilarating event that has taken place; Guests were serenaded with the live traditional Iranian music while indulging in a myriad of Iranian dishes.



CDL Expands Student Accommodation Portfolio In The UK

Acquisition of five assets for £215 million

The Altura, Birmingham asset is located at Bath Row opposite Five Ways train station, with multiple bus routes along the A4540 and a scenic canal route adjacent to the property, which leads to the University of Birmingham. Conveniently located for students, it is a 15-minute walk to Birmingham City University's South Campus.

City Developments Limited (CDL) has enlarged its United Kingdom (UK) student accommodation portfolio with the acquisition of five high-quality Purpose-Built Student Accommodation (PBSA) assets for £215 million (approximately S\$357 million), made via two separate transactions.

With an average age of less than three years and a portfolio comprising 1,863 beds, the five assets in Birmingham, Canterbury, Coventry, Leeds and Southampton boast excellent amenities and are located in prime catchment areas close to key transportation nodes and prominent universities. Given their strong attributes, the five properties enjoy an average committed occupancy rate of over 98%.



Riverside, Canterbury



Trinity View, Coventry



Sycamore House, Leeds



Cumberland Place, Southampton

Mr Sherman Kwek, CDL Group Chief Executive Officer, said, “The UK student accommodation sector continues to demonstrate strong resilience as students return to campus post-COVID. Our newly acquired assets are strategically located in cities where there is high demand but traditionally underserved by a lack of supply, providing further rental growth potential in the longer term. With universities in the UK enhancing their global positioning, it presents an exciting opportunity for us to amplify our presence in this sector and strengthen our recurring income.”

In June 2022, CDL made its foray into the UK’s PBSA sector with the acquisition of Infinity, its first PBSA asset with 505 beds in Coventry. With the completed acquisitions, the Group’s PBSA portfolio has expanded to six assets totalling 2,368 beds. The sizeable portfolio will enable better operational efficiency for the Group.

CDL continues to scale up its UK living sector portfolio in key regional UK cities and leverage the rising demand for rental accommodation in the country. In addition to its PBSA assets, the Group has a pipeline of over 1,300 Private Rented Sector units.



Sneak Preview Of HL-Sunway Prefab Hub

Unveiling of the three-storey HL-Sunway Prefab Hub at Pulau Punggol Barat

View of the façade of the Integrated Construction and Prefabrication Hub (ICPH) in December 2022. The facility has finally come to live four years after the ground breaking ceremony.

Four years on, since the HLA Group broke ground at Pulau Punggol Barat for the building of the Integrated Construction and Prefabrication Hub ("ICPH"), the three-storey manufacturing facility named HL-Sunway Prefab Hub, came to life in December 2022.

HLA's management team and colleagues from the corporate office had the opportunity recently to tour the facility led by Mr Vincent Ang, General Manager of the Precast Division and Mr Michael Yew, General Manager, Operations, Precast Division, and were introduced to key features of the facility during the site tour.



Mr Michael Yew, General Manager, Operations, Precast Division, elaborating on the mechanism of the ASRS and shuttering robot to colleagues from HLA's corporate office.

For a start, the ICPH's perforated façade cladding not only enhances the visual aesthetics of the building but also enriches the indoor environment of the facility – allowing natural ventilation and lighting that significantly improves energy efficiency. Spanning 65,317.06 metre-square, the ICPH will not only be one of the cleanest but also a green ICPH in the making with solar panels to be installed on the roof of the building.



The view of the batching plant with flying buckets at the back of the building. With the new batching plant, workplace safety will be enhanced while achieving productivity gains.

Well-equipped with state-of-the-art technology which include an Automated Carousel System, an Automated Storage and Retrieval System (ASRS), an automated material hoist for loading/unloading of rebar and batching plant with flying buckets, the precast subsidiary will be leveraging on automation of processes along the production line to enhance workplace safety as well as achieve productivity gains.

Built on reclaimed land along the Northeastern coastline of Singapore, HL-Sunway Prefab Hub and its surrounding environment will be developed into an industrial park for construction-related activities. For HLA, the move to ICPH at Pulau Punggol Barat is a milestone in the transformation of the precast business as we adopt advanced building technologies and optimise our resources for cleaner, higher quality and more efficient manufacturing processes.



CDL Reaffirms Sustainability Commitment With Accolades On Global Indices

As an extension of CDL's robust water management strategy, all apartment units at The Tapestry are fitted with water-efficient and energy-efficient accessories. The development also has a rainwater discharge system installed on the roof.

City Developments Limited (CDL) has been included in the 2022 CDP A List for its environmental leadership in climate change and water security initiatives. This marks the fifth consecutive year CDL has received an 'A' score for climate change and the fourth year with an 'A' score for water security. This year, CDL is also the only Singapore company on the CDP A List, and the only company in Southeast Asia and Hong Kong to remain on the CDP A List for five consecutive years.

Apart from the CDP A list, CDL's Environmental, Social and Governance (ESG) best practices continue to be recognised by leading global sustainability ratings, including MSCI for 13 consecutive years, the Dow Jones Sustainability Asia Pacific Index for 12 consecutive years and inclusion in the Sustainability Yearbook 2022. CDL is also ranked within the ESG Regional Top Rated and ESG Industry Top Rated in Sustainalytics' 2022 ESG Risk Rating assessment, amongst others. These accolades assess topics ranging from emissions reduction to carbon management strategies and corporate governance.

Ms Esther An, CDL's Chief Sustainability Officer, said, "Businesses play a key role in driving climate action by engaging its ecosystem of stakeholders. To expand and deliver on our decarbonisation commitments, we actively collaborate with our value chain. In 2021, CDL was a pioneer signatory in Southeast Asia to the WorldGBC Net Zero Carbon Buildings Commitment and we have since expanded this towards a net zero whole life carbon-built environment by 2030, with ambitious carbon emissions reduction targets. We are glad that leading global benchmarks have affirmed our unwavering commitment towards climate action and decarbonising the built environment. We are humbled to be on CDP's A List for climate change and water security once again. We will continue to turn ambition into action, to build sustainable cities and communities for our future generations."

CDP's annual environmental disclosure and scoring process are widely recognised as the gold standard for corporate environmental transparency. In 2022, over 680 financial institutions with over US\$130 trillion in assets, and 280+ major purchasers with US\$6.4 trillion in procurement spend, requested companies to disclose data on environmental impacts, risks and opportunities through CDP's platform. A record-breaking 18,700 companies responded to CDP this year and were assessed and ranked from A to D-.



Auspicious Delicacies At Man Ho, JW Marriott Hong Kong

A full range of Chinese New Year delectables from the Michelin-starred restaurant

Enjoy a myriad of Chinese New Year delectables that are fit for Chinese New Year reunion meals. From set menus to takeaways and gift hampers, be impressed by the culinary finesse from the Michelin-starred restaurant, Man Ho.

The Michelin-starred Man Ho Chinese Restaurant at JW Marriott Hotel Hong Kong welcomes the Year of The Rabbit with delectable festive culinary creations, including auspicious dishes and set menus, takeaway Poon Choi, signature Chinese New Year puddings, as well as heartfelt hampers and gifts. Feast with families, friends, and business partners to celebrate the spirit of reunion and share the blessings.

Celebratory Menus and Delicacies

Led by Executive Chinese Chef Jayson Tang, the culinary team at Man Ho Chinese Restaurant presents an array of symbolic plates of auspicious Cantonese dishes with premium ingredients to delight your Chinese New Year meals. Available from 21 to 31 January 2023, enticing a la carte specialties include Abalone Yusheng symbolising prosperity, Braised Dried Oysters with Black Moss and Pea Sprout representing good wealth, Sauteed Shredded Macau Sole Fillet with Citrus Honey Sauce expressing auspiciousness, and Braised Bamboo Pith rolled with Sliced Abalone, Black Moss and Pork Tongue, representing good luck.

Be it a business gathering or family reunion, enjoy the meticulously crafted set lunch and set dinner menus offering seasonal auspicious specialties. Among the set menus, “Ru Yi Chinese New Year Reunion Set” indulges diners with decadent delicacies including Baked Crab Shell stuffed with Crab and Lobster Meat, Sauteed Lobster Fillets with Matsutake Mushrooms, Braised Premium Bird’s Nest and Crab Meat and Crab Roe and more. The set menu is priced at HK\$18,888 for ten guests.

Book [here](#).

Opulent Takeaway Poon Choi

Lavish in Michelin-starred takeaway Poon Choi to celebrate a prosperous new year with a grand yet hassle-free feast at home. Best shared among family and friends for the blessing of unity, the treasure pot is brimmed with 18 luxurious and nourishing ingredients including Australian Sea Cucumber, 33-head South African Dried Abalone, Black Sea Moss and more. The Poon Choi comes with a homemade braised abalone sauce and is served in reusable cast iron pot and serves six to eight persons.

Pre-order [here](#).



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Prestigious Chinese New Year Puddings

Celebrate new beginnings with the sought-after signature puddings presented by Man Ho Chinese Restaurant boasting traditional flavours of the gourmet, the perfect gift to share the blessings with friends and business partners. Gracefully garnished with gold leaf, the Chinese New Year Pudding with Mashed Red Dates is a delicate treat featuring a blend of coconut milk. The resplendent Turnip Pudding with Preserved Meats highlights refined ingredients including locally sourced preserved sausages and Japanese Dried Scallops, adding umami flavours to the savoury pudding. Guests can choose either an elegantly designed gift box or thermal bag for the packaging of both puddings.

Pre-order [here](#).

Gastronomic Gifts

Send your best wishes to the loved ones with a dedicated selection of gifts. The finest gourmet, wine and homemade treats are handpicked to curate the Man Ho Chinese Restaurant Deluxe Gift Hamper. Other exquisite gifts include Candied Walnuts, Seaweed Cashews, as well as the Homemade XO Chilli Sauce. Prepared with a secret recipe, the flavourful XO Chilli Sauce is freshly made with a plentiful of premium ingredients such as dried scallops, Chinese ham, dried shrimp roe and more.

Buy [here](#).

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

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An Auspicious Gathering At Copthorne King's Hotel

Be spoilt for choices at Copthorne King's Hotel with its delectable CNY selections

Enjoy sumptuous Chinese New Year reunion meals at Princess Terrace and Tien Court or indulge in an auspicious Chinese New Year Takeaway!

From 2 January to 5 February 2023, gather at Copthorne King's Hotel this Lunar New Year and enjoy a sumptuous Penang Buffet and reunion set lunch. Express your gratitude to your family and friends with extensive selection of Chinese New Year Takeaway such as Abalone Yu Sheng, Fortune Pen Cai, CNY goodies and more.

Chinese New Year Takeaway



Auspicious Family Bundle Set, Copthorne King's Hotel Chinese New Year takeaway

Celebrate the Year of the Rabbit and delight in an abundance of food we have from the Teochew Golden Fortune Pot 'Pen Cai', to Salmon or Abalone Yu Sheng and the Auspicious Family Bundle Set (ideal for 6 persons) specially crafted by award winning Master Chef Lui from Tien Court Restaurant. Delight in goodies such as Herbal Chicken, Nian Gao, and even Pineapple Tarts which everyone loves!

For reservations, please call +65 6318 3(193/198) or email tiencourt@millenniumhotels.com.



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Princess Terrace

Hop into the year of the rabbit with delicious Penang street favourites at Princess Terrace. Highlights include Kueh Pie Tee, Assam Laksa, Ark Thui Mee Sua and more.

Early bird enjoys 15% off when you book by 15 January 2023.

Book [here](#).



CNY Penang Buffet, Princess Terrace

Tien Court



CKS Prosperity Teochew Abalone Yu Sheng, Tien Court

Welcome the year of the Rabbit with your friends and loved ones and indulge in 6 to 8 course meals at Tien Court! The award-winning Master Chef Lui has specially curated 5 different set menus which includes delectable dishes like Steamed Pomfret Fish in Teochew Style, Braised 6-Head Abalone and Sea Cucumber in Oyster Sauce, Teochew Braised Sliced Duck and Braised Fish Maw in Golden Pumpkin Sauce! Set menus starting from \$98++ per person.

Book [here](#).

Early bird enjoys 10% off when you order by 15 January 2023.

Order [here](#).

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Hopping Into The Year Of The Rabbit In Style At M Hotel Singapore

From Triple Wealth Combo to Poached Boston Lobster Yu Sheng, M Hotel Singapore is set to elevate your Chinese New Year reunion dinner.

Usher in the Year of the Rabbit with a hopping good meal at M Hotel Singapore from 2 January to 5 February 2023. Enjoy dishes such as Prosperity Pen Cai, Happiness Steamboat Buffet, and more.

CNY Goodies @ M Hotel



Fortune Poached Boston Lobster Yu Sheng to toss to an auspicious New Year

This Lunar New Year, celebrate with your loved ones with food from M Hotel Singapore! With 6 different kinds of Yu Sheng, such as Apple Wood Smoked Duck with Summer Berries and Orange Yu Sheng, Poached Boston Lobster Yu Sheng, Vegan Yu Sheng and more, and the famous Pen Cai everyone looks forward to during Lunar New Year, it is definitely a feast! Choose from Double Happiness Combo, Triple Wealth Combo or Perfect Harmony Combo for those who want both Yu Sheng and Pen Cai!

Early Bird Promo: Order [here](#) by 16 Jan 2023 and enjoy 15% off

*Combo packages not applicable for any discounts



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The Buffet

How better to celebrate Lunar New Year than gathering round a bubbling hotpot with your loved ones! Gather around Happiness Steamboat Buffet at The Buffet Restaurant with limitless servings of ingredients from the buffet spread.

Choose from nourishing MSG-free steamboat broths which includes the all-time favourite signature collagen soup and laksa broths and pair it with a spread of fresh seafood, premium meat choices, handmade pastes and assorted balls alongside the signature sauce stations!

Book [here](#).



Reunion Hotpot Buffet Dinner to welcome the new year with bountifulness.

Café 2000



Indulge in an array of premium cuts of meat, fresh catch and variety of desserts and more at Café 2000.

Ring in the Year of the Rabbit and have a hopping good time with Lunar New Year Festive Buffet at Café 2000! Delight in a smorgasbord of food which includes premium cuts of meat, freshest catches, variety of desserts and more!

CNY Eve Dinner (21 January 2023): \$88++

Book [here](#) by 16 January 2023 to enjoy 20% off.

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A Prosperity Reunion Dinner At Millennium Resort Hangzhou

Have a sparkling Chinese
New Year with
Haowangshui (好望水)

This year, Millennium Resort Hangzhou collaborates with Haowangshui (好望水) to bring guests an elevated dining experience at Millennium Resort Hangzhou.



Celebrate new beginnings from 21 January to 5 February 2023, as Millennium Resort Hangzhou collaborates with Haowangshui (好望水) for specially curated set menus for a memorable reunion dinner. Elevate your dining experience with the taste of Cantonese and Hangzhou cuisines in one of the 7 private dining rooms. Helmed by Chef Jefferson Huang, the specially curated menus offer seasonal specialties from the best of every continent. Indulge in highlights such as Steamed Crab with Rice Wine Pork Bone, Fried Longjing Tea Pork with Steamed Bun, Eight Treasure Rice Pudding, and more.



Steamed Crab with Rice Wine Pork Bone, a Zhejiang specialty crab dish, which is made by mixing the special smelling lees bone into the meat pie. The dish is flavourful with the mixture of lees, fresh meat and crab.



Fried Longjing Tea Pork with Steamed Bun, a Hangzhou specialty dish. The fragrance of Longjing tea, together with the streaky pork meat makes the dish a must-have at any Chinese New Year reunion dinner.



"Eight Treasures Gather, That's Reunion", the final dish of the New Year's Eve dinner, which can be enjoyed as a staple food or a dessert. It is not only delicious, but also has a good meaning - starting a new year with a sweet taste and abundance.

Call +86 571 87613666 for reservations.

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Joyous & Auspicious Affair At New World Millennium Hong Kong Hotel

Celebrate this Chinese New Year with a twist of Japan and Korea cuisine all under one roof. Excite your palate with the alluring taste of Japan and Korea while celebrating the occasion with your family and friends alike.

New World Millennium Hong Kong Hotel presents exclusive festive selections fit for the New Year vibes. Whether you are looking for a getaway or Chinese New Year reunion meal with your loved ones, New World Millennium Hong Kong Hotel got you covered.

Foodie Retreat at New World Millennium Hong Kong Hotel



Sumptuous Buffet Breakfast, Foodie Retreat

The “Foodie Retreat” room package offers guests three indulgent dining experiences within a stay, including buffet breakfast for two at Café East, in-room afternoon tea set for two along with a choice of lunch or dinner for two at one of the hotel’s iconic restaurants. Guests can pick among set menus at La Table French Brasserie, Sagano or Tao Li or an international buffet at Café East. Package rates start from HKD1,400 per room per night, promising a leisurely gastronomic journey to satisfy every craving from day to night.

Guests can also enjoy a free night stay when they book the “1+1 Bonus Night” offer and the “Two for One” offer can be the perfect choice for bigger parties as guests are rewarded with a complimentary guestroom when they book one.

Advance reservation is required, and the booking must be made direct on newworldmillenniumhotel.com. Rates are subject to a 10% service charge. Reservations must be guaranteed by credit card at the time of booking. The booking is non-cancellable and non-refundable. This offer cannot be used in conjunction with other room packages or promotions.

For reservations or details, please contact your travel professional, call the hotel at +852 2313 4305 or visit newworldmillenniumhotel.com.



Buffet Spread, Japan-Korea Double Excitement Dinner Buffet

Japan-Korea Double Excitement Dinner Buffet

From 9 January to 2 April 2023, diners are invited to experience an epicurean adventure to Japan and Korea, at New World Millennium Hong Kong Hotel as a “Japan-Korea Double Excitement” dinner buffet will be launched at Café East. In addition, guests may download the brand new “Epicure App” and register as a member to enjoy a “Buy Two, Get One Free” buffet member-exclusive offer.

The gourmet journey showcases a wide selection of Japanese and Korean delicacies. Cold dishes include Salmon Tataki, Tuna Tartare, Japanese Chilled Tomato with Yuzu Wine Jelly and Korean Glass Noodle Salad. For hot dishes, Poached Clams with Sake Broth, Tempura, Sukiyaki, Robatayaki, Oden, Korean Spicy Fried Chicken, Kimchi Beef Short Ribs, Kimchi Seafood Pancake, Budae Jigae, and more await. Diners will not be disappointed with a line-up of desserts including crystal-clear Raindrop Cake, Caramelised Purple Sweet Potatoes, Hojicha Mousse, Castella Cake, Korean Garlic Cheese Bread, Dark Chocolate Mochi Cookie, and many other popular desserts.

Aside from the Japan-Korea themed selections, diners may revel in a range of international fare, including unlimited servings of Seafood on Ice, such as Boston Lobsters, Crabs, Mussels and Prawns. Also on offer are ever popular items including Teppanyaki Wagyu Beef, King Prawns, Lamb Chops, Salmon, Whole Roast Suckling Pig and Double-Boiled Soup. Not to be missed is the Ban Chang Kueh made à la minute and an array of ice cream flavours for diners’ selection.

To sweeten the deal further, guests who have downloaded the newly launched “Epicure App” (Apple Store: <https://apple.co/3DEV3FU>; Google Play: <https://bit.ly/3h52bDF>) and enrolled for free as an Epicure member can enjoy our “Buy-Two, Get-One-Free” buffet offer. The offer is applicable to lunch, weekend afternoon tea or dinner buffet bookings with a minimum of two paying adults.

Available from 6:30 to 9:30 p.m., “Japan-Korea Double Excitement” Dinner Buffet is priced at HKD738 for adults and HKD518 for children from Monday to Thursday, and HKD788 for adults and HKD548 for children aged three to 11 years old from Friday to Sunday and on public holidays. All prices are subject to 10 percent service charge.

The promotion is valid daily from 2 January until 28 February 2023, excluding 21 to 22 January and 14 February (dinner period only) 2023. Advance reservation is required, and bookings are subject to availability and confirmation. The promotion cannot be used in conjunction with any other discount or promotion.

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

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Hop Into A Bountiful Year At Orchard Hotel Singapore

An intimate yet elegant gastronomic affair for everyone

Indulge in specially curated set menus, buffet selections, CNY goodies or an intimate session of afternoon tea at Orchard Hotel Singapore this Chinese New Year.

Gong Xi Fa Cai! Rejoice in the reunions and usher in the Lunar New Year with auspicious celebrations at Hua Ting Restaurant, The Orchard Cafe and Bar Intermezzo or takeaway gourmet goodies from the lobby's Huat Huat House adorned with Chinese New Year blooms, exuding abundant happiness and good fortune.

Prosperity Buffet at Orchard Cafe

Celebrate this auspicious season with bountiful selections of Asian, International and Chinese New Year dishes from the "live stations", and starters such as Chinese-style Marinated Octopus, Chilled Black Fungus, Ngo Hiang Crab Meat Roll, Assorted Sashimi and Artisan Cheese. Feast your eyes on the dazzling Seafood On Ice, serving Poached Boston Lobster, Fresh Canadian Oyster, Snow Crab, Scallop, and more.

Presenting a prosperous line-up of mains and be awed by the pièce de résistance -Roasted Suckling Pig, followed by Roasted Peking Duck, Braised Sea Cucumber and Dried Oyster, Cereal Prawn, Fish Maw and Crab Meat Soup, along with other chef specialties like Char Siu Shawarma Lamb with Steamed Bun and Bakkwa Pizza with Chicken Floss. Other buffet highlights include Cajun Spice Beef Steak, Rosemary Lamb Chop, Dill Tiger Prawn, Wagyu Beef Cheek Rendang, and more.

Round off on a sweet note with Chinese New Year desserts such as Deep-fried Salted Egg Custard Lava Sesame Ball, Deep-fried Nian Gao with Sweet Potato, Chilled Hashima Osmanthus Winter Melon Jelly, and Durian Puff.

For reservations, call +65 6739 6565, email orchardcafe.ohs@millenniumhotels.com or book [here](#).



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Reunion Dining



Hua Ting, Orchard Hotel Singapore

Hop onto the finest festive meal with MICHELIN selected Hua Ting's auspicious Lunar New Year Set Menus, starting with unique appetisers such as Buddha Jumps Over The Wall with Bird's Nest and Scallop with Prawn Paste, followed by chef-curated dishes including Braised 22-head Dried Abalone with Japanese Sea Cucumber, Baked Tiger Prawn with Sea Urchin Sauce, Braised Superior Bird's Nest with Fresh Crab Claw, Steamed Easter Garoupa, Stewed Inaniwa Noodle with Pan-fried Hokkaido Scallop, and complete with the all-time favourites, Deep-fried Nian Gao with Taro and Double-boiled Almond Cream and Glutinous Rice Ball.

For vegetarian options, tantalise your taste buds with Braised Shiitake Mushroom and Bamboo Shoot, Crispy Stuffed Mash Yam, Braised Eggplant with Mock Meat and Beancurd, Double-boiled Vegetable Soup with Morel Mushroom and Wild Bamboo Pith, Crispy Noodle with Wild Mushroom, and more. Complete the feast with not one, but two desserts – Lotus Seed in Red Bean Soup, and Pan-fried Water Chestnut Cake.

Hua Ting Restaurant's Chinese New Year Set Menus are priced from \$108 to \$188 per person (minimum 2 diners) and \$1138 to \$4888 (for 10 persons), available from 1 January to 5 February 2023, lunch from 11.30am (11am for weekends, Eve of and PHs) to 2.30pm and dinner from 6pm to 10pm.

Book [here](#).

Chinese New Year Gourmet Goodies

Award-winning Hua Ting's Master Chef Lap Fai has specially created the prosperous Dragon 'Lo Hei' Yu Sheng 海龙皇蔬果捞生 (dragon \$188, double dragon \$368), with carefully selected premium ingredients including Boston Lobster, 6-Head South African Whole Abalone, Hokkaido Dried Scallop, topped with fresh fruits signifying a prosperous and refreshing new year to come. Explore additional exquisite selections of Whole Abalone 'Lo Hei' Yu Sheng 原只鲍鱼捞生 and Fresh Hamachi 'Lo Hei' Yu Sheng 哈吗池捞生 (small \$88, large \$148).

Further uplift the festive season with Hua Ting Fortune Pot 'Pen Cai' 围村家乡盆菜 (small \$338 for 5 pax, large \$618 for 10 pax) that is brimming with delicacies such as Roast Duck, Abalone, Fish Maw, Sea Cucumber, Dried Scallop, Tiger Prawn, Dried Oyster, and Shiitake Mushroom, placed luxuriously in a red container to represent good fortune and joy, as you feast with your loved ones. Don't miss out on all-time favourite signature roasts including Barbecued Whole Suckling Pig (\$388), Signature Roasted Duck (\$88), and Crispy Roasted Pork (\$98).

Hua Ting also offers the traditional yet delicious treat (Nian Gao 发财年糕) in four ways. Enjoy all four at one go with the Fortune Four Set (\$58 per gift set of 4 assorted mini Nian Gao) or go for individual favourites with the Fortune Traditional Nian Gao (\$48), Osmanthus Water Chestnut Cake (\$48), Taro Cake with Chinese Preserved Meat (\$58), and Radish Cake topped with 16-Head South African Abalone (\$78).

Other goodies include Crispy Purple Sweet Potato Chips (\$18), Honey Walnuts (\$22) and Honey Macadamia Nuts (\$35). Add a little twist with Hua Ting's own special blend of X.O. Chilli Sauce (\$38), Shrimp Sauce (\$22) and Soya Bean Chilli Sauce (\$15), or the trio with Hua Ting Signature Sauce Set (\$70).



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CNY Takeaway Promotion: Enjoy 15% (early bird discount for orders placed by 9 Jan 2023).

For reservations, call +65 6739 6666, email huating.ohs@millenniumhotels.com or order [here](#).

High Tea Semi-Buffer at Bar Intermezzo

Bar Intermezzo presents a blossom-themed Weekend High Tea featuring Hokkaido Scallop Crudo, Grilled Togarashi Prawn, Unagi Kabayaki Quiche, Iberico Pork Stuffed Yam Puff, Gravlax Salmon Sandwich, Grilled Chicken Mousse, and Honey Glazed Sakura Chicken. Further indulge in the free-flow dessert bar with palatable delights such as Lychee Martini Tiramisu, Banana Chocolate Tart, Orange Pound Cake, Durian Cannoli, Papaya Snow Fungus, Citrus Macarons, Fruit Jelly, freshly baked Assorted Scones, and more.



Chinese New Year High Tea Semi Buffet, Bar Intermezzo

Bar Intermezzo's Weekend High Tea Semi-Buffer is priced at \$100 for 2 persons with free flow of coffee and tea, including a complimentary glass of wine, available from 7 January to 5 February 2023, 3pm to 5pm. (Add \$28 for CNY Eve, Day 1, 2, and 3).

Valentine's Day at Bar Intermezzo

Pamper your date with a 3-course Candle Light Set Dinner this Valentine's Day. At \$128++ per pax, the set dinner comes with a bottle of champagne.

Valentine's Day 3-course Candle Light Set Dinner is only available on 14 February 2023.
For reservations, call +65 6739 6668 or email IntermezzoBar.OHS@millenniumhotels.com.

All prices quoted are subject to service charge and prevailing government taxes.
Website: www.millenniumhotels.com/en/singapore/orchard-hotel-singapore/dining

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Exquisite Lunar New Year Celebrations At The St. Regis Singapore

Luxurious Chinese New Year meal at The St. Regis Singapore that is sure to delight your family and friends. From lavish Chinese New Year set menus to An Ethereal Garden of Blooms at Madame Fan, The St. Regis Singapore is set to impress.

Luxuriate in timeless rituals of Lunar New Year at the city's Best Address – The St. Regis Singapore. Stalwart Cantonese fine dining restaurant Yan Ting presents a season of lavish affairs enveloped in decadent details from 2 January to 5 February 2023. Gift luxuriously to cherished business partners with impeccable Chinese New Year gifts & hampers, and bless loved ones with the Double Fortune Cake Gift Set. Indulge in resplendent feastings with exceptional take-home reunion delights of Exquisite Pun Choy, lavish Lunar New Year dine-in set menus, and more.

Lavish Lunar Year Dine-in Set Menus



Lavish Lunar New Year Dine-in Set Menu, Yan Ting

Gather family, friends or business associates for an unforgettable convivial dining experience with one of Yan Ting's lavish set menus from \$138++ per person or from \$1388++ per table of 10, artfully curated by Executive Chinese Chef Chan Wing Kwong.

Go luxe and toss to everlasting fortune with an indulgent Prosperity Yu Sheng with Lobster, before indulging in auspicious dishes such as the Braised 8-head Abalone with Gourd and Dried Scallop, Crispy Roasted Duck with Angelica Herbs, as well as Sauteed Prawns with Caviar and Vegetables.

For enquiries and dining reservations, call +65 6506 6887 or email yanting@stregis.com.



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Impeccable New Year Gifts and Prosperity Cakes

Delight gourmands with a Double Happiness Glutinous Koi Fish Rice Cake or a Double Fortune Cake, encased in luxurious red velvet box. For gifts to impress and surprise, select from one of three Yan Ting Lunar New Year exquisite hampers, comprising of thoughtfully sourced delicacies and treats from East Asia and Europe, encased in a specially commissioned chest.



Prosperity Cakes, The St. Regis Singapore



Exquisite Hampers, The St. Regis Singapore

Exceptional Take-home Delights

Celebrate the joyous celebratory occasion in the comfort of home with a tantalizing range of Lunar New Year goodies and takeaway favourites. Pre-order starts on 21 December 2022 for collection and delivery from 2 January to 5 February 2023.

Exquisite Pun Choy with nourishing Pig Trotters

Meticulously assembled with an indulgent amalgamation of three layers of 13 luxuriant ingredients served communal-style in a festive casserole hotpot, this Exquisite Pun Choy with nourishing Pig Trotters is the perfect centrepiece at every home reunion table.

Labouring over the stove for hours to create this Lunar New Year delicacy, gastronomical gems such as abalone and pig trotters are first braised in premium oyster sauce for four hours before layering a treasure trove of ingredients including dace fishballs, dried oysters dried scallops prawns, sea cucumbers, Chinese mushrooms, fish maw, soy sauce chicken, roasted duck and black moss on a bed of cabbage; slowly simmered to allow the natural goodness of every ingredient to seep into the flavoursome broth. The indulgence is further elevated as each Pun Choy Set is accompanied with a Yu Sheng with Crispy Fish Skin to toss, Wok-fried Glutinous Rice with Preserved Meat to savour and a Water Chestnut Cake for a sweet ending.

Order [here](#), call +65 6506 6887 or email festive.sg@stregis.com.



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An Ethereal Garden of Blooms



Ethereal Garden of Blooms, Madame Fan

This Lunar New Year, Madame Fan invites diners to immerse in the season of Spring to experience the cycle of burgeoning with an enchanted garden of lush blooms from her secret garden. Experience Spring with a retelling of Madame Fan's a la carte signatures incorporating a curated selection of edible flowers to lend a balance of delicate lightness to the masterfully modern Cantonese dishes.

A la Carte Signatures

A ritual every Lunar New Year as the Madame luxuriates her diners with a contemporary take, delight in the Full Blossom of Fruits Yu Sheng with New Zealand Blackgold Abalone (\$238++). Inspired by the dynamism of blossomy, Executive Chef Pak Chee Yit presents a refreshing appreciation of Yu Sheng, topped with a nourishing Blackgold Abalone harvested from pristine New Zealand oceans. Madame Fan's newly curated Yu Sheng for the season is showered with Orange Cosmos lending a sweet and zesty undercurrent in complement of premium fruits such as Harumanis Mango from Japan, South African Blueberries, Fuji Apple, Spain Persimmon, Cantaloupe Rock Melon and Korean Pear, dressed with refreshing homemade Lemon Honey Grain Mustard Yogurt.

A selection of Madame Fan's a la carte favourites showcases edible flowers to further elevate the flavours, highlighted by Pan-seared A4 Wagyu with Morel Mushroom and Black Miso Sauce refreshed with a sprinkle of Egyptian Star Flower for a harmonious blend, as well as Ume Wasabi Prawns dotted with Lemon Balm, exuding bright, sweet and citrusy notes.

Exquisite Dining Set Menus

Indulge cherished friends, family or business associates with an indelible expedition with a plethora of lavish set menus from Prosperous Lunch Set Menu (\$98++ per person) and the prestigious Auspicious Set Menu (\$198++ per person). Highlights include Charcoal Grilled Kurobuta Pork Neck with Plum Sauce, Braised South African 6-head Abalone with Tofu and Broccoli, Boston Lobster with springy Wonton Noodles as well as Deep-fried Chilean Seabass with Sweet and Sour Sauce complemented with Cranberry Hibiscus, an edible flower that elevates with its subtle sweet and citrusy notes.

Families can opt for the communal Prosperity Family Set (\$1,288++ per set) which serves eight persons, with an assortment of delicacies featuring Madame Fan's signature Abalone Yu Sheng, Sweet and Sour Kurobuta Pork peppered with Lychee and Pineapple and Seafood Crab Meat Fried Rice with Ikura among other specialties.

Resplendent Take-Home Delights

Bring the Madame Fan experience to the comfort of your home with a suite of exclusive take-home delights. A quintessential that adorns reunion tables, Madame Fan's Prosperity Poon Choi (from \$428 nett) is a trove of sea treasures featuring 10 extravagant ingredients including Abalone, Sea Cucumber, Scallop, Tiger Prawns, Poached Chicken. In addition to the traditional Abalone Sauce, be spoilt for choice with options of homemade Spicy Pickled Pepper Sauce or Momotaro Tomato Sauce for a modern take of this Lunar New Year classic.

Toss to happiness, abundance and prosperity with Madame Fan's Rosy Yu Sheng (from \$108 nett for six persons / from \$138 nett for 10 persons) featuring Edible Rose Petals and Crispy Salmon Fish Skin, along with add-on option of Live South Africa 6 Head Abalone at \$88 nett.



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Diners who look forward to convivial gatherings at home will be delighted with a medley of Take-home Set Menus (from \$108 nett per person) highlighted by Braised Sea Cucumber, Crab Meat, Fish Maw in Supreme Stock to a Bountiful Family Set Menu (\$1,288 nett per set) for eight persons with an ensemble of Madame Fan signatures including Drunken Chicken Soup with 20 year-old Gu Yue Long Shan and Steamed Chilean Seabass with Ginger Sauce.

Available for dine-in and takeaway from 9 January to 5 February 2023, discover an exploratory journey focused on finesse, flavour, and aesthetics showcasing a repertoire of elegantly designed set menus as well as takeaway culinary of Poon Choi and Yu Sheng.

Delight in early bird 15% savings for pre-orders of Resplendent Take-home Delights from 27 December 2022 to 08 January 2023. Collection period from 09 January 2023 to 05 February 2023.

Exquisite set menus are available from 09 January to 05 February 2023. For reservations at Madame Fan, email dining.reservations@thencoclub.com, call 6818 1921 or click [here](#). For Take-Home Delights, order [here](#).

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Spring Anew At W Singapore- Sentosa Cove

Toss to a memorable and
prosperous Chinese New
Year

Be part of the inaugural Saturday Assembly session where you enjoy a complimentary Prosperity Yu Sheng Platter for every table of minimum four diners. Look forward to highlights such as X.O. Bak Kwa Fried Rice, Ginseng Coconut Chicken Soup, Imperial Roasted Duck and more.

Usher in the Year of the Rabbit with a celebratory feast at W Singapore – Sentosa Cove. This Chinese New Year, invite family and loved ones to the kitchen table, and welcome the season of spring with a time of togetherness over sumptuous time-honoured selections.

From indulgent buffets to a specially curated a la carte menu featuring classic reunion delights, a spread of exquisite Chinese New Year favourites awaits and promises to make it a reunion to remember.

Saturday Assembly

Partake in the inaugural Saturday Assembly session that will feature a variety of Pan-Asian fare, with some Chinese New Year specialties. Highlights include the X.O. Bak Kwa Fried Rice, Ginseng Coconut Chicken Soup, Roasted Suckling Pig, Imperial Roasted Duck, and the Traditional 'Poon Chooi' with abalone, prawns, fish maw, dried scallops and more. In addition, guests can also look forward to catching chefs in action in the open kitchen.

Saturday Assembly Buffet Dinner

21 and 28 January, and 4 February 2023

6 to 10pm

Complimentary Prosperity Yu Sheng Platter for every table of minimum four diners.

Lunch Brunchscape

Sundays are meant to be epic with a pumping soundscape. Pamper the palate with the best of island paradise: an indulgent buffet, endless marina views, DJ and roving magician, and complimentary access to WET pool.

The line-up will feature Chef's selection of brunch signatures such as the BBQ Pulled Beef Waffle; a 48-hour pulled short rib on top of a croissant waffle, topped with a poached egg and an espresso BBQ sauce. Other highlights include succulent meat cuts and fresh seafood from the parrilla grill and carvery stations offering Roasted Suckling Pig and Sichuan Crispy Duck, among others.

Indulge in non-stop revelry with a hearty buffet feast and unlimited flow of tipples, the only way to spend a Sunday afternoon and kick-off the Chinese New Year festivities.



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Lunar Brunchscape Semi-buffet

22 January 2023

12 to 3pm

Complimentary access to WET Pool from 3 to 7pm

From intimate reunions to celebratory feasts with business associates, the kitchen table's culinary craftsmen have carefully curated the menu for a convivial meal to welcome an auspicious year ahead. A la carte menu highlights are also available from 21 January to 2 February 2023.

For more information and reservations, visit: <https://www.sevenrooms.com/experiences/thekitchentablesinwh>

Holiday in the tropics

Enjoy spacious comfort for the ultimate rest and relaxation and check-in for an urban escape in Sentosa to celebrate the season with family and loved ones.

Book [here](#).

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Indulge In The Ultimate Romance At JW Marriott Hong Kong

Impress and pamper your
date this V Day

Savour an intimate 6-course dinner at Flint with romantic gift sets to impress. Highlights include Carpetbag U.S. Beef Tenderloin and Oyster with Potato Gratin, Patagonian Toothfish and Red King Prawn with Gnocchi, Slow-cooked Abalone with Oscietra Caviar and Kombu Jelly, and more.

Treat your Valentine to a romantic date and celebrate eternal love at JW Marriott Hotel Hong Kong. From the JW Classic Romance staycation, to hearty gastronomic offers with rose bouquet and gift sets, including exceptional menus at Flint, Fish Bar and Man Ho Chinese Restaurant, and extravagant buffets at The Lounge and JW Café the hotel has couples covered on this special occasion. Early bird rates are available for selected dining and gift offers.

JW Classic Romance Staycation

Celebrate the season of love with a memorable getaway at the urban sanctuary. JW Classic Romance Staycation features everything you need to create precious moments with the other half Toast to your love with a glass of bubbly in the elegantly designed guestroom, savour a satisfying seafood dinner and be pampered by a revitalizing facial treatment at Vonique. The package offers a medley of sweet treats, including:

- A comfortable stay in a well-appointed Deluxe Harbour View Room, or Suite
- A classic fresh bouquet with 12 premium dazzling roses
- Special Valentine's Day in-room amenities including a bottle of Champagne and handcrafted heart-shaped chocolate
- A romantic bubble bath (exclusive for suites)
- A decadent 4-course candlelit dinner for two at Fish Bar
- Breakfast buffet for two
- Two complimentary gift cards by Vonique to be redeemed for 90-minute Aquapure Rejuvenation Facial Care
- The package is valid for stays on 10 to 14 February 2023. A 7-day advance reservation is required.

Book [here](#).



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A Romantic Rendezvous at Flint

Savour an intimate 6-course dinner presented with an exceptional level of finesse at Flint, where grilled specialties and modern classics are renowned. Crafted with the season's best, the Valentine's Day menu starts with the 30petizing Slow-cooked Abalone with Oscietra Caviar and Kombu Jelly, and the Iberico Ham and Onsen Egg with Parmesan Crisps. The indulgence continues with a heavenly duo of Seared Foie Gras and Strawberry, as well as the luscious and rich Saffron Lobster Broth with Scallop Tortellini. One of the two main course choices, Carpetbag U.S. Beef Tenderloin and Oyster with Potato Gratin, is a classic Surf 'n' Turf delicacy highlighting a perfect harmony between the succulent steak and the decadent oysters. Diners who prefer seafood can select the finely grilled Patagonian Toothfish and Red King Prawn with Gnocchi. Not to be missed is the "Venus" dessert, a harmonious match between chocolate sponge, dark chocolate crèmeux and raspberry lychee coulis, along with a raspberry sorbet on the side. Spark up the romance by surprising your loved one with your choice of romantic gifts below to be prepared by the hotel. Gift sets include:

- "Cheers to Love" Gift Set (A bouquet of 12 fresh roses with a bottle of Moët & Chandon)
- "Love at First Bite" Gift Set (A bouquet of 12 fresh roses with 2 special small cakes and a bottle of selected red or white wine)
- "Chocolatey Love" Gift Set (A bouquet of 12 fresh roses with a delicate box of chocolate and a bottle of selected red or white wine)

Romantic Rendezvous Dinner at Flint is available on 14 February 2023. Pre-prder [here](#) on or before 24 January to enjoy a 10% early bird discount on the dinner and the gift set.

Alfresco Seafood Feast at Fish Bar

Soak up the laid-back outdoor atmosphere and dine by the pool under the star ry night with a sparkling city view for a night to remember. Seafood lovers will be delighted by the tantalising dinner menu which begins with a premium Seafood Fantasy to Share" brimming with freshly shucked French oysters, Boston lobsters, king crab legs, tiger prawns and tuna tartare. Warm your heart with the velvety Cream of Asparagus with mascarpone cheese and roasted hazelnuts. Cooked to perfection, the Pan seared Australian John Dory has succulent, delicate and tender flesh. The delicacy is served with truffle mashed potato, shaved fennel salad, broccolini and butter velouté. The classic Steak Au Poivre with fondant potatoes is also available for choice. To finish, the tempting dessert made with chocolate sponge, raspberry lychee coulis and dark chocolate crèmeux will satisfy your sweet craving.

Seafood Feast Valentine's Day Set Dinner at Fish Bar is available on 14 February 2023. Pre-order [here](#).

An unusual celebration at Man Ho Chinese Restaurant

Meticulously crafted for lovebirds with a Chinese palate, the exquisite 8 course menu at the Michelin starred Man Ho Chinese Restaurant features opulent delicacies Based on Yin and Yang, Chef tailors two nourishing soups with traditional Chinese medicines and ingredients. Soup for Him is made with Morinda Root, Conpoy, Black Chicken and Soft Shell Turtle, while Soup for Her is crafted with Ginseng, Fish Maw, Candied Dates, Pear, and Sea Whelk. The menu also offers premium seafood gourmet, including Pan fried Hokkaido Scallop with Truffle and Crab Roe Sauce, Steamed Egg White with Lobster and Caviar, as well as Deep fri ed Shrimp Mousse Stuffed with Foie Gras, Sea Cucumber and South African Dried Abalone, etc . Sweeten up the meal with adorable dessert specialties including the lovable bag shaped Deep fried Red Bean Pastry with Mandarin Peel Chilled Matcha and Red Bean Mochi, and Chilled Pistachio Cream with Cashew Nuts, Pearl Algae and Salted Milk Foam.

The Valentine's Day Menu at Man Ho is available on 14 February 2023. Book [here](#)..



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Extravaqant Buffets at The Lounge and JW Café

Boasting a panoramic view of the city through the floor to ceiling windows, The Lounge serves a deluxe seafood dinner buffet on Valentine's Day for couples who prefer a wide spread of gourmet options. Indulge in luxurious caviar selections with condiments, Iberico ham, top notch sashimi such as abalone, scallop and amaebi, as well as jet fresh seafood including Boston lobsters, sea whelks, mud crab s and prawns. A myriad of international delicacies from Pan fried Foie Gras, Baked Oyster Florentine, and Baked Boston Lobster to Pan fried Australian Wagyu Steak, Beef Wellington and Herb Crusted Lamb Rack will guarantee a delectable feast. Alongside the gastronomic treat, surprise your special someone with a gorgeous fresh rose bouquet gift set to be prepared by the hotel. Your choice of gift sets include:

- "Cheers to Love" Gift Set (A bouquet of 12 fresh roses with a bottle of Moët & Chandon)
- "Love at First Bite" Gift Set (A bouquet of 12 fresh roses with 2 special small cakes and a bottle of selected red or white wine)
- "Chocolatey Love" Gift Set (A bouquet of 12 fresh roses with a delicate box of chocolate and a bottle of selected red or white wine)

Valentine's Day Dinner Buffet at The Lounge is available on 14 February 2023. Pre-order the dinner buffet and gift sets by 24 January 2023 to enjoy a 10% early bird discount. Book [here](#).

Look no further than the popular and family friendly buffet destination in town, JW Café for a sumptuous celebration together with the family on this special day Savour fresh seafood including Boston lobster s, lobster claws, snow crab leg s, blue crabs, and brown crabs. The sashimi station serves scallops, sweet shrimp, geoduck clams, and amberjack etc. Hot entrées highlight Prime Rib, Tomahawk Steak and Herb Crusted Lamb Rack at the carving station; Pan fried Foie Gras at the live station; Braised Sea Cucumber, Fish Maw, and South African Abalone; Braised Beef Cheeks with Red Wine Sauce; Wok Fried Boston Lobster with E fu Noodles, Roasted Local Sea Bass and more.

Valentine's Day Dinner Buffet at JW Café is available on 13 and 14 February 2023. Reserve on or before 24 January to receive a complimentary glass of sparkling wine per adult, a 10% off for 2 to 5 guests and 20% off for 6 guests or above. Book [here](#).

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Celebrate Wonderful Lunar New Year.

Enjoy up to

3.90%_{p.a.} or 3.95%_{p.a.}

for 6 months for 10 months



Wishing You A Happy & Prosperous Lunar New Year

Wonderful Lunar New Year With Hong Leong Finance At 3.95% Fixed Deposit

Celebrate Lunar New Year with the most competitive fixed deposit rates in town!

Celebrate Lunar New Year with the newly announced fixed deposit rates of up to 3.6% per annum for 6 months or 3.95% per annum for 10 months at Hong Leong Finance.

After the recent Christmas promotion of 3.9% per annum for \$500,000 for 11 and 24 months, the new year promotion is by far the most attractive fixed deposit rates with shorter period in town.

With a minimum of \$1,000,000 and above, existing or new customers of Hong Leong Finance is assured with the best returns in a short period of time of 6 or 10 months.

Interest Rates (% per annum)

Deposit Amount	6-month	10-month
S\$20,000to < S\$50,000	3.50%	3.60%
S\$50,000 to < S\$500,000	3.85%	3.88%
S\$500,000 to < S\$1,000,000	3.88%	3.90%
S\$1,000,000 and above	3.90%	3.95%

Published rates are as of 3 Jan 2023.

Terms and Conditions

This Fixed Deposit Promotion is available from 3 Jan 2023 till further notice and is applicable to both new placement and renewal for Individual Accounts only.

Upon maturity, this Fixed Deposit will be auto renewed at the prevailing Board/Special Rate whichever is applicable. Penalty will not be imposed, and 0.10% p.a. interest is payable for completed quarter(s). Promotional interest rates are subject to change without prior notice. Other terms and conditions apply.

Find out more [here](#).

** Information correct at time of print.*



Christmas Tree Making Contest For The Heritage Hotel Manila Employees

Celebrating the season with eco-friendly trees made from recycled materials

The F&B Service team and their Christmas Tree, covered with handmade ornaments and pictures of the team members.

In celebration of the Yuletide Season, The Heritage Hotel Manila held a Christmas Tree making contest for their employees this year. The challenge was to make a tree from recycled materials, and these were the ones that stood out the most.

Third Place: Eco-friendly and Sustainable Christmas Tree



Eco-friendly Christmas tree by the Kitchen Team

The Kitchen Department celebrated the Holiday season with their eco-friendly and sustainable Christmas tree, using recycled materials found in their department like eggshells and crustaceans. During their presentation they elaborated that eggshells are good for plants because when they decompose in the soil, the plant can take in all the nutrients. Aside from that, they shared many other trivia about eggshells and even gave away crushed eggshells to everyone passing by their eco-friendly Christmas Tree. Their eco-friendly tree bagged the 3rd place for the Christmas Tree making contest.

Second Place: Pillars of Radio City Christmas Tree

The Engineering department exceeded not just the judges, but the employees' expectations with their Christmas Tree this year. It is inspired by the Pillars of Radio City, which was originally the theatre at New York where the Oscar Awards Night was held. Materials used were scraps of used incandescent bulbs, candle bulbs, fluorescent tubes, batteries, carton boxes, insulation pads, flexible hoses and wood shaves. An interesting sight was an angel flapping its wings at the top of their Christmas Tree, which you wouldn't expect to see from recycled products! That's why they won 2nd place for this year's Christmas Tree making contest. Very well done!



"Pillars of Radio City" themed Christmas tree by the Engineering team

First Place: Into the Movies Christmas Tree



"Into the Movies" themed Christmas Tree by the Finance and GPHC team

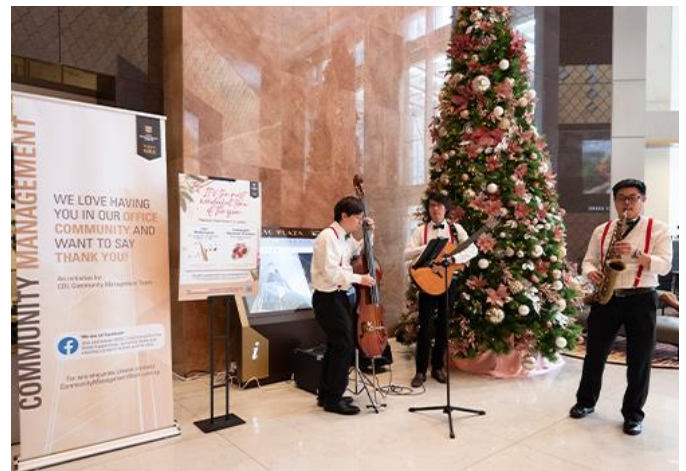
For Finance & GPHC, they followed this year's theme which is "Into the Movies". They came up with a Cinema concept, designing their office like a cinema lobby with Hollywood feels. Free popcorn and soda were served for those who visited their office. All materials used for the Christmas Tree were from empty boxes of facial tissues and egg trays. The Walk of Fame, movie posters, film negatives and other materials were made from recycled boxes of bond paper, acetates, and boards. The office was dressed up from the corridors to the Christmas tree, with different light effects as well. The design created a nice ambiance which made visitors feel the true experience of being in a cinema. They took home the bacon with landslide votes and was awarded as the Champion for this year's Christmas Tree making contest!



Celebrating Christmas At Republic Plaza, City House, King's Centre And Palais Renaissance

Bright smiles for the camera as members of the office community and Santa Claus posed for a selfie at the CityDelights Macarons Giveaway.

To celebrate the Christmas season, City Developments Limited's Community Management team organised various exciting and festive activities for the office community in December 2022.



Jazz performances at Republic Plaza's lobby as the performers serenaded the crowd with the festive melodies.

The delighted office community was serenaded with jazz performances on days leading up to Christmas, and also enjoyed the CityDelights Macarons Giveaway that sweetened the month.



play



Boxes of macarons in three different decadent flavours waiting to be collected at the CityDelights Giveaway.

Thank you for being part of the community and we look forward to an amazing 2023 together!



Hong Leong Group Raises Funds For Assisi Hospice

Shop and Eat for a good cause at the annual fundraising event

Hong Leong Group has actively supported the Assisi Hospice's annual fundraising event since 1999. With the theme "Shop & Eat For Good", CDL, MHR and HLF participated in Assisi Fun Day by selling a variety of food and sustainable products.

Hong Leong Group and its member companies, City Developments Limited (CDL), Millennium Hotels and Resorts (MHR) and Hong Leong Finance (HLF) continued with its loyal participation in Assisi Hospice's annual fundraising event, Assisi Fun Day – e-Edition 2022 by selling a variety of food and sustainable products. The Group, particularly CDL and MHR, have been supporting this initiative since 1999.

This year, the Group raised a total of S\$28,790 towards supporting the care of palliative patients at Assisi Hospice. CDL and MHR collectively raised \$15,835, HLF stood at \$5,767, and staff Ms Mary Aw of Hong Leong Holdings sold \$7,188 worth of paintings, topping the individual segment of the fundraiser.

CDL

Themed "Sustainability", the fundraising initiative was held between 6 to 16 October 2022 and supporters of the event were able to shop for food and a wide array of sustainable products. CDL's tenants from City Square Mall generously sponsored PET bottles, bath towels and eco bamboo fibre containers.

To support this meaningful initiative, CDL's four houses – Earth, Fire, Water and Wind – were part of a fundraising competition, in which the house that purchased the most items and thus raised the highest amount of funds was awarded with a prize. Through this fundraising event, CDL was able to raise \$13,880, comprised of sale of items and outright donations from company and staff, all of which will go towards providing care and comfort to the terminally ill patients and their caregivers at the Hospice.



Items sponsored by City Square Mall for the sales which include PET bottles, towels and eco bamboo fiber container sets.

Hong Leong Finance



A variety of tasty snacks were sold at the Snack Stall set up by HLF.

HLF extended support to Assisi Fun Day for the 5th consecutive year. The Company set up a snack stall and raised more than \$5,767 to provide palliative care to adults and children with life-limiting illnesses. Three of our six employee volunteers who helped at the stalls went the extra mile of purchasing the goods from across the causeway to capitalise on the foreign exchange benefits.

MHR

Each of the MHR hotels offered their specialty for sale as the Daily Special of Assisi Fun Day – e-Edition. M Hotel generously sponsored more than 100 pieces of chicken pies and curry puffs while Copthorne King's Hotel, Orchard Hotel and Grand Copthorne Waterfront Hotel sponsored char kway teow & nonya kueh sets, mango chicken pies and spicy chicken mid wings respectively. The M Hotel's chicken pies were well sought after as they were snapped up very quickly the moment they were offered on the Daily Special. MHR collectively raised \$1,955.



care



Can Collection Day At Millennium Airport Hotel Dubai

Millennium Airport Hotel Dubai collected a total of 81kg of cans for the Can Collection Day campaign, a well-supported environmental initiative by Emirates Environmental Group.

To continue its focus on sustainability and green key initiatives, the Millennium Airport Hotel Dubai participated once again in the Can Collection Day Campaign organised by Emirates Environmental Group (EEG) on 11 November 2022 under the theme “CANcel the Linear, Enable the Circular”. The hotel’s Human Resources team led the activity and a total of 81kg of cans was collected and delivered to EEG.

Mr Simon Moore, General Manager of Millennium Airport Hotel Dubai, said, “As part of our dedication and support to maintain the healthy green community, we are always glad to join environmental initiatives such as the Can Collection Day to protect and preserve our environment for a better future.”

The Can Collection Day was the first awareness and action-oriented programme initiated by EEG in September 1997 that gained tremendous support from all sectors of society, be it government, private sector, academic institutions, or families. The campaign has set a benchmark across the UAE as one that allows the local community to actively express their commitment and concerns towards the protection of the environment.



A Christmas To Remember At The Heritage Hotel Manila

Celebrating the season of giving with underprivileged street children

A memorable Christmas with the street children as they celebrated the festive season at the meaningful event at The Heritage Hotel Manila.

Around 150 street children who live near the Pasay City Cemetery celebrated Christmas at The Heritage Hotel Manila (THHM) at a special event with the theme “Batang Masaya- Pamaskong Handog” or “A Christmas Gift to a Child”.



An event in collaboration with the Pasay City government that was led by Mayor Emi Calixto-Rubiano and graced by the GM of The Heritage Hotel Manila, Farid Alain Schoucair and Director of Human Resources, Atty. Juancho Baltazar.

This event was hosted by the Pasay City government led by Mayor Emi Calixto-Rubiano in collaboration with The Heritage Hotel Manila. THHM General Manager Mr Farid Alain Schoucair graced the occasion, along with the Director of Human Resources, Mr Atty. Juancho Baltazar.

The children who attended the event participated in various fun activities which included face painting, balloon art, party games, and a clown show which filled the event with joy and laughter. It was truly a fulfilling event that made everyone feel the true spirit of Christmas.



The children thoroughly enjoyed themselves at the event which included various activities such as face painting, balloon art, party games and even a clown show.



Diversity And Inclusions At M&C Hotels At Chelsea Football Club

Mark Gregory-White, General Manager of Millennium & Copthorne at Chelsea Football Club, has been recognised and featured in the Role Models for Inclusion in Hospitality, Travel and Leisure 2022.

Diversity and inclusion make for not only a great place to work but also a great place to stay. Led by General Manager Mark Gregory-White, the team at Millennium and Copthorne Hotels at Chelsea Football Club realised that they can achieve diversity and inclusion in the hotel by building confidence amongst colleagues, and by forming an emotional connection with the customers. Mr Gregory-White was recently recognised for his efforts by being featured in the Role Models for Inclusion in Hospitality, Travel and Leisure 2022. Find out how he promotes diversity and inclusion in the workplace and in his personal life through the interview below.

Q: Why is diversity and inclusion important at Millennium & Copthorne Hotels at Chelsea Football Club?

It is so important to make us not only a great place to work but also a great place to stay. We can only achieve that by taking the time to give our team the confidence to be everything that they are, and by forming an emotional connection with the customers who we deal with. It is also just as important to reflect on what can go wrong if equality, diversity and inclusion are not celebrated and how that can make people feel. The more multidimensional we are, the more interesting we become and the more confident we can become to celebrate ourselves.

Q: How are you working towards promoting diversity and inclusion in the workplace?

Every six weeks, we host trust forums in which individuals from across the team get together to discuss everything that we consider to be part of diversity and inclusion. The forum often takes a "show and tell" format, which is such a valuable way for us to learn from each other. Listening to the experiences of a colleague who cherishes Ramadan for example, makes people in the room feel excited and more informed. These forums highlight a broad range of topics that we now consider as part of diversity and inclusion, such as veganism and children who have had experience in care. We are now seeing further conversations about these topics within the business, which is so important.



Q: Why is it important that all colleagues are involved in conversations surrounding diversity and inclusion?

If people are not involved in conversations, they are never going to learn from them. We would also be letting ourselves down if people wanted to ask a question but were worried to do so as their phraseology might be wrong. In our trust forums, we understand that everybody is coming from a place of respect and are there to learn. The more we have these conversations, the more we are able to enlighten people and ourselves.

Q: Have you encountered any difficulties/naysayers while trying to promote diversity and inclusion?

From a hotel perspective, the D&I Trust forums we hold are now so well established and regarded that sensitive questions are asked without fear and it's accepted that we may on occasion unintentionally use the wrong language. The influx of enthusiasm to inform and celebrate from the new generation of employees coming through complements the curiosity that our older team members are now confident enough to declare, so the Forums are a hotbed of discussion and views.

Our approach has been a holistic one, capturing the essence of all that we are, so we have been careful not to be disproportionate in our areas of progress. From providing free sanitary products in our staff changing rooms to revisiting our recruitment processes to ensure we are better considering neurodiversity, we take care to consider all and everyone and not be disproportionate in our inclusive approach.

Q: Any interesting encounters while you are actively promoting diversity and inclusion?

Changing our single-sex toilets in the health club to gender neutral caused initial adverse comment. Interestingly, when we looked at the feedback, it was nothing to do with our approach to gender equality, rather it was from exclusively female members who were horrified at the mess that they expected men to make! With reassurance and subsequent diligence to our housekeeping, the concerns proved unfounded and it's a facility that is now provided without question.

Q: How are you working outside of Millennium & Copthorne Hotels at Chelsea Football Club to promote diversity and inclusion?

It is a passion of mine to establish links between hospitality and educational settings. I visit schools and colleges to talk about the great world that hospitality is in terms of careers and opportunities and to show that whoever you are and whatever you want to be, you are welcome in the sector. I am also an adoptive father and a foster father. We may only be changing the world one child at a time, but that's still a step towards a world that can change. If people step up and make changes, the world will slowly become a better and more inclusive place.

Q: What advice would you give to leaders looking to increase focus on diversity and inclusion?

Look in the mirror and see what you are proud of. Start to talk about these things and be interested in asking other people what they are proud of in themselves. When you start to do that, you begin to learn about people and encourage them to open up. This helps you to understand what it's like to walk in other people's shoes. If we can understand that, we can take a better interest in each other and make the world a happier place.



voices

Q: Lastly, do you have any future plan in promoting diversity and inclusion?

In conclusion, investment in diversity and inclusion puts the hotel in a strong position to help maintain compliance with equality legislation.

In 2022, we were credited as being one of the top 30 places to work in hospitality in the UK. With recruitment as hard as it is now, we want to be a place of choice to work for all and everyone. We need to keep doing what we're doing and be proud of what we are, and let others know they can feel the same.

Hi
Life!

getting to know you



The grand entrance to The Biltmore Los Angeles.

The Biltmore Los Angeles Reveals Centennial Celebration Vision For 2023

The Biltmore Los Angeles turns 100 this year! Kicking off the new year with a bang, the iconic “host of the coast” has put in motion a series of plans to celebrate its centennial birthday and honour 100 years of rich history. Let’s walk through time to learn more about the grand dame’s storied past, and we will keep you posted with more updates.

The Biltmore Hotel Los Angeles announced its plan to celebrate the hotel’s 100-year anniversary in 2023. Before a crowd of dignitaries, historians and city officials, hotel representatives revealed The Biltmore’s centennial celebration logo, a series of planned anniversary events, as well as renovations and updates that will ensure The Biltmore’s grandeur continues well into the future.



The Biltmore Los Angeles façade and Pershing Square at Downtown Los Angeles in the 1920s.



A commemorative logo that resurrects the original 1923 angel has been revealed as part of the The Biltmore’s centennial celebrations.



getting to know you

“The 1923 opening of The Biltmore is widely credited for putting Los Angeles on the map as a coveted metropolitan destination. The hotel operated a covert speakeasy during Prohibition, hosted the Academy Awards throughout the thirties, was the stage where John F. Kennedy announced his presidential candidacy, and served as the backdrop for some of the most acclaimed films in cinema history,” noted Alex Decarvalho General Manager at The Biltmore Los Angeles. “We welcome locals and visitors alike to celebrate with us - and rally around a momentous year for a seminal symbols of Los Angeles heritage.”

The Biltmore Los Angeles’ “100 years of grandeur” commemorative logo revives a slightly updated version of the original logo’s angel, regally poised with broad wings and set with type treatments that evoke the golden, “Hollywood Noir” era of the 20s, 30s, and 40s. Along with the logo reveal, Decarvalho announced that the year-long centennial celebration will be bookended by grand New Year’s Eve events in the ballroom (ringing in and out 2023), and punctuated by thematic speakeasy events, high teas at the Rendezvous Court, and a to-be-announced fashion presentation.

The “Grande Dame” will also be getting some sprucing, polishing, and renovating during its centennial year, including a complete overhaul of all the windows and fixtures, a full upgrade of the broadband network and WiFi, select new carpets, painting, and furnishings. The hotel is also exploring the capabilities of returning the entrance to its original location on Olive Street. Improvements will be applied without any required closure of the hotel.

“Guests, locals, and historians truly value and appreciate how The Biltmore has held steadfast to its original design and grandeur,” added Decarvalho. “Over time we have modernised the infrastructure and service amenities, but we never lost sight of the original role and vision of this hotel. History and architecture of this caliber is a rare commodity on the West Coast, and The Biltmore Hotel will continue to serve as a living testimony of all that has made – and continues to make - Los Angeles so uniquely special.”

HISTORY OF THE BILTMORE LOS ANGELES

Hotelier John McEntee Bowman was the man behind The Biltmore and partnering with the architectural genius of Schultze & Weaver, as well as the Italian artistry of Giovanni ‘John’ Smeraldi, they created one of the first great hotels in the western United States. Conceived in the early 1920’s as the movie industry was entering the golden era, The Biltmore was built in 18-months, and invited its first guests in the fall of 1923.



A fashion journalist (left) attending The Biltmore Los Angeles’ opening ceremony on 2 October 1923. She was there to cover the event as well as the Biltmore Dress that was designed specially to commemorate the occasion (modelled by the lady on the right).

1920’s – The Biltmore quickly gained a reputation as THE place to be

The twenties saw the guestrooms and ballrooms filled with the most famous faces of the time, earning it the nickname ‘The Host of The Coast’. The Gold Room was one of LA’s most famous prohibition-era nightclubs, Peggy Hamilton, an American fashion and costume designer, helped change the face of fashion over afternoon tea, and the Academy Awards was conceived in the Crystal Ballroom. Even the design for world’s most famous and coveted movie award, the Oscar, was first doodled on one of The Biltmore’s napkins.



The hotel was the venue for the annual Academy Awards (also known as the Oscars) and hosted the ceremony eight times between 1931 and 1942. Pictured here is the Oscar Banquet in the Crystal Ballroom in 1939.



The Crystal Ballroom at The Biltmore Los Angeles today.

1940's – A unique use of the hotel

Los Angeles saw a boom in industry and activity during the war years, as well as a unique use for the hotel. Swapping the battlefield for The Biltmore, servicemen recovering from fighting in World War II were hosted in a military rest facility on the hotel's second floor. Shortly after the end of the war the hotel found itself in the middle of one of the most infamous unsolved murders of the twentieth century. Last seen in the hotel lobby, the actress Elizabeth Short, would be found murdered hours later, and the Black Dahlia continues to captivate decades later.



The Biltmore is surrounded by heritage buildings and hidden gems such as Grand Central Market and The Broad Museum in the heart of LA's downtown cultural district (photo circa 1950s).



The hotel lobby of The Biltmore Los Angeles, a cozy yet sophisticated entrance to the hotel.

1960's – Chosen as the base for the 1960 Democratic National Convention

The Biltmore was the pivotal starting point of JFK's Presidential campaign. As well as Kennedy, the hotel has welcomed Presidents Truman, Roosevelt, Carter, Ford, Reagan, Bush and Clinton. Even Nelson Mandela spent some time in the Biltmore in 1990.



getting to know you

1970's – Sad years for The Biltmore

Sadly, after the highs of the sixties, downtown LA saw a decline during the following decades. One of The Biltmore's last big hurrahs was in 1977 with the 50th anniversary of the Oscars. The Biltmore was forgotten, the doors closed, and what was once the pride of the city was destined for demolition. Recognising its historic value and beauty, architects Gene Summers and Phyllis Lambert stepped in to save her.

1980's – Back to The Biltmore original glory

The Biltmore would change hands once again, this time the new owners brought it for a more significant \$75 million and spent another \$135 million bringing the hotel back to its original glory.



The VIP Entrance of The Biltmore Los Angeles today.

Today

The Millennium Hotels and Resorts group became the new custodians for The Biltmore in the year 2000 and have continued to ensure that not only is the heritage of the hotel preserved, but that the guest experience is equally memorable.

A full history can be found [here](#).



congratulations / appointments



South Beach Residences Selected As Finalist In The 2022 Asia Pacific Leadership Award

The South Beach Residences architecture is designed with microclimatic canopy that extends throughout the development which harvest rainwater and covert solar energy into electricity. The canopy also serves added purpose of providing pedestrians beneath it with a naturally ventilated shelter from the city's tropical climate.

The World Green Building Council has selected South Beach Residences as a finalist of its 2022 Asia Pacific Leadership in Green Building Awards, under the category of: *Leader in Sustainable Design & Performances Award (Residential)*.

The Asia Pacific Leadership in Green Building Awards has been showcasing leadership in people, businesses, and projects behind the sustainable building movement across Asia since 2014. This biennial programme celebrates iconic green buildings, up-and-coming innovators and inspiring companies driving change and creating a better future throughout the region.

The Leader in Sustainable Design & Performances Award is presented to pioneering green building projects that are dedicated to advancing design leadership in climate action and climate justice, as well setting new benchmarks for the whole life carbon vision and human factors.

The development is also winner of two BCA Green Mark Platinum Awards in 2016 and 2022, Singapore Good Design Mark (SG Mark) Platinum Award, FIABCI Singapore Property Awards: Sustainable Development, ASEAN Energy Awards 2019: Energy Efficient Buildings Awards and SGBC-BCA Leadership in Sustainability: Urban Renewal Award.



congratulations / appointments



Edeline Tiong Appointed As General Manager Of M Hotel Singapore

Ms Edeline Tiong ready to take on new challenges and opportunities as General Manager of M Hotel Singapore. She was previously Hotel Manager at Grand Copthorne Waterfront.

M Hotel Singapore has appointed Ms Edeline Tiong as General Manager of the hotel. With more than two decades of experiences in the Singapore's hospitality scene under her belt, Ms Tiong has roots in both finance and hotel operations. With the reopening of M Hotel Singapore, she is ready to bring the hotel to new heights of success.

Prior to joining MHR, she was the Head of Operations and Head of Finance in Pan Pacific and PARKROYAL properties respectively. Last year, she joined MHR as the Hotel Manager at Grand Copthorne Waterfront.

As the new GM of M Hotel Singapore, her immediate attention will be on the reopening and making sure that the hotel is ready to receive guests, both internationally and domestically. At the same time, her key focus is to build the confidence of guests, business partners, and stakeholders in M Hotel Singapore.

Let's find out a little more about Edeline and her experience with M Hotel Singapore thus far.

Q: Share with us your experiences with the reopening of M Hotel Singapore.

A perfect word to describe the experience so far: EXHILARATING. So little time and so much to do. What is encouraging is that the team here at M Hotel Singapore has been great and supportive. Everyone is excited about the hotel opening after 3 years, and the team spirit is high. Although the journey has just begun, but with the right team, it's half the battle won!

Q: What keeps you motivated to stay in the hotel industry despite challenging circumstances such as mass retrenchments in the hotel industry?

My motivation comes from the people -- the guests and associates. Making our guests happy gives a lot of meaning to our job and they are the reason for every decision we make and action we take. For my colleagues and stakeholders, I am encouraged when I see their growth and when they are recognised for their efforts and achievements.



congratulations / appointments

Q: How do you balance your time outside of work?

I balance my leisure time catching up on rest, chilling and spending time with my family and friends. Self-care treatments such as facial, spa or massage sessions keep me rejuvenated and recharged. I also enjoy gardening and get excited when a plant grows from a seed. Unfortunately, it sometimes backfires as I do not have green fingers! Recently, I picked up trampoline exercise to get some adrenaline going.

Q: How do you keep your passion for the hotel industry ablaze all these years?

Find a purpose to continue. For me, I hope to continue helping others to grow. The quote by Robert Ingersoll resonates well with me: "We rise by lifting others". I also do a lot of self-reflection and listen to my inner voice that tells me never to give up despite difficult circumstances. In time, you will find the right way.