



**APRIL 2023**  
**ISSUE 73**

A Hong Leong Group  
E-Newsletter

*highlights*

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## **CDL Buys St Katharine Docks, London For £395M (S\$636M)**

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Celebrates  
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Across The  
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Hotels and  
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**Quiz Night And  
Kungfu Class At  
The Riviera  
Country Club,  
Beijing**



BOOK DIRECT TO WIN **GUARANTEED REWARDS**  
WITH *My*MILLENNIUM

## A New Guest Loyalty Programme By MHR

A first-of-its-kind initiative  
among hospitality loyalty  
programmes in the world.

*Millennium Hotels and Resorts presents a new guest loyalty programme, Book Direct, Spin and Win that rewards guests when they book direct through the hotel's website.*

My Millennium, a global guest loyalty programme by Millennium Hotels and Resorts (MHR) has packed another punch by launching the Book Direct, Spin and Win innovative enhancement that gives members the chance to spin the My Millennium Winning Wheel for rewards like room upgrades, dining, breakfast, My Millennium Points and even a one-night stay.

A first-of-its-kind among hospitality loyalty programmes in the world, it provides instant gratification to My Millennium members at a click of button in a fun way. My Millennium members have doubled since 2019 and these rewards are a way to recognize their patronage to the brand.

"We want to make our booking process a hassle-free and seamless journey for our members, not only to get the best rates but also guaranteed rewards with a spin and win game! This is our way to say thank you to our My Millennium members. We truly appreciate their loyalty and support." said Mr. Saurabh Prakash, MHR Group Senior Vice President, Commercial.

In 2022, My Millennium clinched a record of three award wins, including 'Best Regional Loyalty Campaign (Gold)' and 'Best Loyalty Programme (Travel/Hospitality) (Silver)' and 'Best CRM Strategy (Silver)' at the Marketing-Interactive's annual Loyalty Engagement Awards.

Find out more about the loyalty programme [here](#).



## Hong Leong Celebrates International Women's Day Across The Globe

*South Beach Singapore appreciated women in the community by handing out roses on International Women's Day*

International Women's Day is a global celebration of women's social, economic, cultural, and political achievements. It is a day that is meant to highlight the progress that has been made for gender equality, as well as the work that still needs to be done to achieve gender equality.

### South Beach Singapore

South Beach Singapore is dedicated to providing an exceptional experience for the office community. By demonstrating this commitment, 300 roses were given out on International Women's Day to the ladies of the office community earlier last month.



*Women from the office community were seen queuing up for a rose that brightened their day.*

South Beach recognised the importance of this day and wanted to celebrate by giving out roses to the female office community members as a way of showing appreciation and support. The roses were handed out at the lobby of the building and the office community members were thrilled with the gesture and appreciated the recognition from South Beach.

### Millennium Harbourview Hotel Xiamen

Millennium Harbourview Hotel Xiamen celebrated International Women's Day by organising a 6 kilometres fun





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walk for their female employees on 8 March 2023. They had a great day out at the Xiamen Mountains to Sea Trail located at Round-island Road.



*Millennium Harbourview Hotel Xiamen brought the female employees of the hotel out for a day of fun-walk at a scenic route.*

#### Millennium Hotels and Resorts (New Zealand)

Millennium Hotels and Resorts (New Zealand) celebrated the hard work, dedication and expertise of all the female members of their team who have made invaluable contributions to their success. With several female Directors and General Managers, Millennium Hotels and Resorts (New Zealand) is committed to promoting women in leadership roles.



*Millennium Hotels and Resorts New Zealand celebrated the women leaders in their team. From top, left to right, Aroha Matthews, Relief General Manager, Jackie Guiney, General Manager of Copthorne Hotel & Apartments Queenstown Lakeview, Josie Wilson, Director of Revenue & Distribution, Sam Horsnell, Director of Sales, Conference & Incentives, Pipiana Whiston, General Manager of Millennium Hotel Rotorua, Carlee Igoniwari, General Manager of Copthorne Hotel Wellington Oriental Bay, Deborah March, General Manager of Copthorne Hotel Palmerston North, Zele Van Wyk, Hotel Manager of Kingsgate Hotel Dunedin.*

#### Millennium Hotels and Resorts (UK & Europe)

Millennium Hotels and Resorts, UK and Europe, also celebrated the female heroes for their commitment and dedication to their work and loved ones while sending reminders to colleagues to embrace equality and differences. They strongly believe in equality and opportunities for anyone, regardless of gender, race or beliefs.

# Hi Life!

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Millennium Hotels and Resorts UK and Europe celebrated International Women's Day 2023 by recognising their female colleagues through the hashtag #EmbraceEquality.



## Celebrating Ramandan With Local Media Friends At M Hotel Singapore

*Media friends gathered at The Buffet Restaurant, M Hotel Singapore, for this year's Iftar Fiesta media event.*

M Hotel Singapore hosted local media friends before the start of Ramadan for this year's Iftar Fiesta at the halal-certified The Buffet Restaurant. It was an awesome and meaningful evening. Hotpot is more than just a delicious meal for the people at M, but a representation of harmony where people gather around the heart-warming hotpot. Conversations and laughter were shared while enjoying food right from the pot, creating precious and unforgettable memories for the media friends.

The Iftar Fiesta highlights a sumptuous hotpot spread of fresh seafood paired with tender cuts of premium meat in simmering rich and flavourful MSG-free broths such as signature Supreme Collagen Rich Broth. Along with Iftar favourites like Bubur Lambuk 'Kampung', Oxtail Asam Pedas, and Rendang Tok Itik, the media friends also relished in handcrafted desserts and more.



*Media friends who attended the Iftar Fiesta Media Event brought home a piece of the M Experience – a bottle of M Hotel Singapore's signature Christian Lacroix Hand Lotion.*

To complete the M Experience, each media friend brought home the signature Christian Lacroix Hand Lotion that is part of the hotel's amenities.





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## Singapore Cocktail Festival Returns

With the biggest ever  
Festival Village at  
Singapore's iconic  
Bayfront Event Space

*Singapore Cocktail Festival returns with a 17-day Spirited Calendar from 5 to 21 May 2023.*

Asia's most anticipated cocktail party is back. Celebrating its 9th year in Singapore, Singapore Cocktail Festival 2023 will feature its biggest ever Festival Village (7400 sqm) at Marina Bay's Bayfront Event Space. Happening from 5 to 7 May 2023, the Singapore Cocktail Festival 2023 will feature nearly 100 specially curated cocktails at S\$15 each and Brand Pop-ups by Barcadi, Beam Suntory's Roku Gin, Edrington's Naked Malt, and more.

The Outdoor Brand Zone will have brands such as Malfy, Hendrick's Gin, Monkey Shoulder and more, shaking up cocktails for the guests. Guests of the event will also get to meet some of the world's best bartenders from international Headliners Bars such as Indulge Experimental Bistro, Taipei, Maybe Sammy, Sydney, Penicillin, Hong Kong, ReCraft, Manila, Sidecar, New Delhi and The Bar at The House on Sathorn, Bangkok.

Guests can also look out for the event calendar which will include Bar Crawls, Cocktail Brunches as well as Cocktail Workshops.

Highlighting 45 leading bars in Singapore, this year's theme "Shaking Up New Possibilities" reflects the Festival's forward-thinking goal, and invites bars and brands to showcase their vision of the future of cocktails. Guests can experience a myriad of flavours at bars such as Analogue, Manhattan, Origin Bar and more.

Early Bird Passes begin at S\$40 onwards. All day passes include a City Takeover wristband, to be used at the 45 participating bars to enjoy Singapore Cocktail Festival Signature Cocktails at S\$18++. Add on the Artisanal Tasting Cards to sample four shots of artisanal spirits at the Festival Village.

This event is presented in partnership with the Singapore Tourism Board and supported by official Festival Hotel, JW Marriott Singapore South Beach.



## CDL Buys St Katharine Docks, London For £395M (S\$636M)

*Located in the heart of London, the 23-acre St Katharine Docks estate fronts the River Thames and is adjacent to the world-famous Tower Bridge and Tower of London. The 23-acre freehold mixed-use estate comprises of over 500,000 sq ft of Grade A office, F&B, retail, residential and a 185-berth marina.*

City Developments Limited (CDL) has completed the purchase of the landmark St Katharine Docks located in Central London, United Kingdom (UK) from funds advised by Blackstone for £395 million (approximately S\$636 million) or £751 psf (S\$1,209 psf) on the existing net lettable area.

Opened in 1828, the 23-acre freehold mixed-use estate fronting the River Thames comprises over 500,000 square feet (sq ft) of Grade A office, F&B, retail and residential arranged across four main buildings and supporting ancillary spaces, including a marina with berths for up to 185 yachts.

Located in the heart of London near the financial district, St Katharine Docks enjoys excellent connectivity to transport networks. Providing a tranquil yet vibrant respite from the bustle of the city, the unique riverside estate offers scenic views overlooking the Tower of London, a UNESCO World Heritage site, and the iconic Tower Bridge. St Katharine Docks attracts over 5.9 million visitors annually. Since 2011, the estate underwent a £69.5 million repositioning and refurbishment programme, which included enhancements to the buildings, the marina and the overall estate.



*St Katharine Docks consists of four main mixed-use buildings – International House, Commodity Quay, Devon House, Ivory House – as well as a 33,302 sq ft of Ancillary Space.*

The office component, housed in four main buildings, currently enjoys a strong occupancy rate of 90% with a well-diversified tenant base across sectors such as consulting, shipping, education and co-working spaces, which accounts for around 92% of the estate's income. Long-term income has been secured, with an overall Weighted





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Average Unexpired Lease Term (WAULT) of 8.2 years (to lease breaks) and 9.4 years (to lease expiries). In addition, CDL has identified strong potential for positive rental reversion and asset management opportunities to add value.

Mr Sherman Kwek, CDL Group Chief Executive Officer, said, "The current uncertainty in the UK has provided us with strategic opportunities to acquire prime assets and expand our portfolio. This latest acquisition of the sizeable St Katharine Docks freehold estate, one of London's trophy landmarks, increases CDL's total commercial assets in the UK to around £1 billion and enhances our recurring income stream. It complements our fund management strategy, providing us with the option to inject our UK assets into listed or unlisted platforms at an opportune time. In addition, there are ample asset management opportunities for us to demonstrate our ability to enhance value and improve operational efficiency."

CDL remains a long-term investor in the UK and has confidence in the fundamentals and resilience of the UK economy. London is one of the world's leading financial centres and home to many multinational corporations, financial institutions, banks and investment firms. Its strong infrastructure, global connectivity and well-established regulatory frameworks are business-friendly, contributing to its status as one of the key financial hubs in Europe.

The acquisition of St Katharine Docks is funded through CDL's internal cash resources and credit facilities.

CDL's other commercial properties in the UK include two prime freehold Grade A buildings in Central London, acquired in 2018 – Aldgate House and 125 Old Broad Street. Both enjoy stable rent collections and strong committed occupancies of 98.1% and 92.4% respectively.

The acquisition of the landmark St Katharine Docks estate adds to the Group's portfolio of prime commercial assets in the UK, bringing its total valuation to around £1 billion.



## CDL To Acquire Sofitel Brisbane Central

This marks the Group's expanding hospitality footprint in Australia.

*Overlooking the iconic ANZAC Square in Brisbane's CBD, Sofitel Brisbane Central is one of the city's landmark hotels. The 416-room luxury hotel offers exceptional views of the city skyline and the famed Sunshine Coast.*

City Developments Limited (CDL), through its wholly-owned hotel subsidiary Millennium & Copthorne Hotels Limited (M&C) and in a 50:50 Joint Venture (JV) with its New Zealand-listed subsidiary Millennium & Copthorne Hotels New Zealand Limited (NZX:MCK), has entered into a Purchase Sale Agreement and Business Asset Sale Agreement on 22 March 2023 to acquire the Sofitel Brisbane Central hotel in Australia from Brookfield Asset Management at a purchase price of A\$177.7 million (approximately S\$159.2 million), or A\$427,000 (approximately S\$383,000) per key.



*The landmark 5-star hotel with 416 rooms (379 rooms and 37 suites) and extensive facilities will be the Group's third hotel in Australia.*

Located in the heart of Brisbane's vibrant Central Business District (CBD), the 5-star luxury hotel is directly linked to the Central Station, a major transportation hub, and offers unparalleled connectivity to the city's commercial and retail areas, the Brisbane Airport, Brisbane Entertainment Centre, Gold Coast and rest of Queensland. The hotel is also within walking distance of the city's key attractions such as the Queen Street Mall, Eagle Street Pier beside the Brisbane River, South Bank Parklands and the Convention Centre.



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*The hotel has six restaurants, bars and lounges, nine meeting space and extensive facilities such as heated outdoor swimming pool and sundeck, an Elite high-performane gym, spa, hair salon and medical clinic, rooftop helicopter pad and more.*

Comprising 416 rooms and suites, the landmark hotel boasts exceptional views overlooking the iconic ANZAC Square, the city's exquisite skyline, and the famed Sunshine Coast. The 30-storey hotel is home to the city's largest hotel event and meeting facility with nine meeting and conference rooms that can accommodate up to 1,100 people.

Mr Kwek Leng Beng, CDL Executive Chairman, said, "The proposed acquisition marks the Group's entry into Brisbane's hospitality sector. Brisbane is amongst the key hospitality markets in Australia that have enjoyed the strongest RevPAR recovery in 2022, significantly exceeding pre-pandemic levels. Brisbane's pipeline of over A\$20 billion in infrastructure projects will further enhance the city's position as a world-class sporting, tourism and business events destination. With Brisbane being the host city for the 2032 Olympic and Paralympic Games and the Rugby World Cup in Australia in 2027 and 2029, the acquisition presents an attractive opportunity for the Group to enlarge our presence in Australia and enhance our recurring income stream. The Group remains focused on optimising our hospitality portfolio."

Following the expected completion of the acquisition in the second half of this year, Sofitel Brisbane Central will continue to be managed by the Accor Group under its Sofitel brand.

The acquisition of Sofitel Brisbane Central aligns with the Group's diversification strategy, with Australia being one of its key markets. The Group has several development projects, including Fitzroy Fitzroy and The Marker in Melbourne, and Brickworks Park and Treetops at Kenmore in Brisbane. In 2018, it completed Ivy and Eve, an iconic 472-unit luxury residential project in Brisbane. The Group's REIT associate CDL Hospitality Trusts also owns two hotels in Australia – Mercure Perth and Ibis Perth.





## CDL And MCL Land To Launch Tembusu Grand – Previews Commenced

*Located in the prime District 15 at Jalan Tembusu, the 638-unit Tembusu Grand sits in the charming enclave of Tanjong Katong and East Coast, and is located near the upcoming Tankong Katong MRT station.*

City Developments Limited (CDL) and MCL Land commenced the preview of the highly anticipated Tembusu Grand on Friday, 24 March 2023. Sales bookings are scheduled to begin on Saturday, 8 April 2023. Situated in the charming enclaves of Tanjong Katong and East Coast, the development sits in a landmark neighbourhood that fuses heritage with modern conveniences.

Comprising 638 units housed in four elegant towers, its towering architecture features an iconic crown design inspired by the sculptural form and texture of the heritage Tembusu trees. Various unit types are available, ranging from 527 square feet (sq ft) for a one-bedroom plus study to 1,711 sq ft for a five-bedroom, including two spacious and exclusive Penthouses at 2,691 sq ft. Apartments are attractively priced from S\$1.248 million for a one-bedroom plus study, S\$1.548 million for a two-bedroom, S\$2.278 million for a three-bedroom, S\$3.288 million for a four-bedroom and S\$4.028 million for a five-bedroom unit.

Mr Sherman Kwek, CDL Group Chief Executive Officer, said, “Tembusu Grand marks our first launch for the year and we are delighted to enliven the East Coast area with yet another residential jewel after Amber Park. Channelling our familiarity with the area, we have created a charming icon that reflects the vibrancy and rich cultural heritage of the Katong neighbourhood. Beyond its attractive locational and product attributes, Tembusu Grand offers a wide selection of unit types to cater to different lifestyle needs.”

Mr Rob Garman, MCL Land Chief Executive Officer, said, “After our successful collaboration in the launch of two exciting projects in 2022, we are thrilled to be in partnership with CDL once again to launch Tembusu Grand. This new offering will be a golden opportunity for savvy property enthusiasts with an affinity for the enchanting east coast. Nestled amidst the charm of Tanjong Katong and East Coast, Tembusu Grand boasts unrivalled connectivity to the bustling CBD and world-renowned Changi Airport. Our alliance seamlessly blends our fused expertise, giving rise to a unique smart-living experience in a luxurious integrated setting. Anticipating robust demand, we’re confident that Tembusu Grand will add yet another feather to our cap of success stories.”



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*The entrance of the residences at the enchanting Arrival Courtyard is surrounded by lush greenery and water features.*

### **Epitome of modern living in a locale that blends old world charm with fresh perspectives**

Rooted in the rich heritage of the Katong district, Tembusu Grand is a nod to the evergreen tree that names the road leading to the prestigious residence.

Immersed in the vicinity's famed Peranakan culture through the vibrantly coloured heritage shophouses on East Coast Road, Tembusu Grand offers a myriad of retail and food options in a melting pot of the old and new. Whether it is the old-school local cakes or handmade French pastries, coffee pulled through a sock or brewed by artisan baristas, all these delights can be found in the vicinity. Urban conveniences and quaint cafes are also located at nearby malls.

Tembusu Grand has unrivalled transport connectivity with an 8-minute walk to the upcoming Tanjong Katong MRT station on the Thomson East Coast Line and a short drive to the Central Business District (CBD), Marina Bay Financial District and Changi Airport via major expressways such as the ECP, PIE and KPE.

It is also conveniently located near many amenities such as i12 Katong, Parkway Parade, Kinex, PLQ Mall, Katong Shopping Centre, East Coast Park, Singapore Sports Hub, Singapore Indoor Stadium, Marina Bay Golf Course and numerous F&B establishments.

Nearby educational institutions within one kilometre include Tanjong Katong Primary School, Haig Girls' School and Kong Hwa School. Other popular schools include Tao Nan School, Tanjong Katong Girls' School and Chung Cheng High School (Main).

### **Elegant living with an emphasis on wellness and comfort**

Tembusu Grand offers a comprehensive range of over 40 recreational facilities across five specially curated lifestyle zones and two clubs. Nestled within a lush, evergreen landscape with thematic gardens and cascading water features, the facilities include a yoga studio, tennis court, gourmet pavilion, two BBQ pavilions and a gymnasium that overlooks the lap pool.

Residents will be spoilt for choice with the extensive offering of social spaces such as the leisure lawn, a beautifully equipped function room, karaoke pod, gaming pod, kids' playroom and playhouse, as well as a co-working lounge that provides unique spaces to work from home. With a renewed focus on health and wellness, residents can enjoy an idyllic lifestyle at the Grand Club on Level 1 and choose to soak in the soothing waters of four pools – the Wading Pool, Relaxing Pool, Spa Pool and a 50m Infinity Lap Pool. The Tembusu Club on Level 2 features a private dining area and an observation deck.

All apartments come with premium brand appliances from Miele, Liebherr and Smeg in the kitchens and quality fittings from Hansgrohe and Geberit in the bathrooms. The four-bedroom, five-bedroom and Penthouse units come equipped with a luxurious wardrobe in the master bedroom, two countertop washbasins in the master bathroom, an island counter in the dry kitchen and an integrated dishwasher. Within each unit is a Smart Home system that



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features a digital lockset, smart video doorbell, smart air conditioning and lighting controls, as well as a Smart Community App that provides convenience for booking and managing facilities. Residents will also enjoy thoughtfully provided concierge-quality Residential Services.

Embracing sustainability through its design, Tembusu Grand has been awarded the Building and Construction Authority (BCA) Green Mark Platinum Super Low Energy (SLE) for its energy and water-efficient design and green features.

The Tembusu Grand Sales Gallery, located along Jalan Gajus, is open daily from 24 March 2023, 10.00am to 7.00pm, by appointment only. Marketing agents are ERA, Huttons, PropNex, OrangeTee & Tie and SRI. For enquiries, please call the sales hotline: +65 8783 1818.



*The Grand Club on Level 1 sits among lush gardens with different pools for various recreational enjoyment and overlooks the 50m Infinity Lap Pool.*





## Bab Al Qasr Hotel, Abu Dhabi Moving Towards Artificial Intelligence

*Bab Al Qasr Hotel, Abu Dhabi, is partnering Visionize Technology to provide guests with an elevated experience at the hotel.*

Working together with Visionize Technology, Bab Al Qasr hotel, Abu Dhabi announced last month on the implementation of built-in smart marketing and upselling features, along with fantastic visual experience and a seamless multilingual interface. While enhancing the guest experience, the implementation is expected to lower overall business costs and generate more revenue.

Elias Saad, Executive Assistant Manager at Bab Al Qasr, said: “As the future of hospitality is evolving specifically within the F&B industry, there is no doubt that automation technology will play an important role in helping streamline operational processes to offer a better guest experience, especially with the added value of being eco-friendly. This also includes switching from paper menus to a fully digital experience, which partially contributes to saving our planet. The team at our hotel will also be able to entirely track our F&B operations including staff, kitchen and while significantly decreasing human effort and time. We are also looking forward to our guest in-room features which will allow them to communicate with Room Service.”

With a fast-growing portfolio of hotels around the UAE, Qatar, Saudi Arabia, Bahrain and Iraq, Visionize Technology ensures that each and every hotel receives custom-made features within the system in terms of language, guest demographic, specific task automation pertaining to various operations, and other custom-built options to meet requirements accordingly.

Visionize Technology has also introduced new project in many of its other hotels known as Tray-Out, a hands-free feature allowing the staff to virtually identify the location of every tray, trolley and ice bucket within the hotel, while enabling Visionize to effectively communicate with operations as if it were a member of the hotel staff. This feature will also be included in the latest addition, Bab Al Qasr hotel.

The possibilities with AI are endless. Companies are moving away from routine, rule-based automated solutions and toward intelligent cognitive systems that analyse data, engage in more human-like interactions, and constantly learn. By combining this with deep learning principles and emerging technologies such as ChatGPT, the hospitality industry can ensure personalized service resulting in improved value, and a more memorable experience to their guests. Visionize Technology is also in process of designing a fully interactive space in the metaverse as it is believed this will be very beneficial to staff training services and better client interaction.



## Millennium Hotels And Resorts MEA To Operate Tycoon Tower In Cairo

*Tycoon Tower, located in New Administrative Capital, Cairo, Egypt, will be operated by Millennium Hotels and Resorts in partnership with Nile Developments. The development consists of the tallest towers in Cairo and in the whole of Africa.*

Tycoon Tower, located in the New Administrative Capital, Cairo, Egypt, is set to be the tallest hotel in the country. Developed by Nile Developments, the hotel is one of part of the Nile Business City project that consists of four towers. The hotel's unobstructed views of the Green River is one of main features. Standing at 233 metres tall or 50 stories high, the infinity pool on the roof will provide guests with 360 degrees view of the area.

Fahad Abdulrahim Kazim, Chief Executive Officer of Millennium Hotels and Resorts MEA said, "We are delighted to sign an agreement with respected developer Nile Developments as we mark our entry into Egypt. The New Administrative Capital is an exciting and visionary project that will create a major business and tourism hub in the region. Both Egypt specifically, and Africa broadly are an integral part of our growth strategy, and we look forward to this project as the beginning of our expansion across the continent."

Stephen Kamat, Vice President Brands, Marketing and Communications, Millennium Hotels and Resorts MEA, said, "We are delighted to bring our international flagship 5-star brand "Grand Millennium" to Africa. It perfectly complements this exciting project in the heart of the New Administrative Capital. Our hotels have great locations around the world and this project marks another prestigious address to add to our portfolio."

Nile Developments is one of the real estate developers in the New Administrative Capital, as it owns two of the most important projects in the Downtown area on the tourist towers strip; the company develops Nile Business City project (the highest vertical city of 233 metres), and it consists of four towers.



## Exquisite Wine Pairing Journey At Man Ho, JW Marriott Hong Kong

Unveil an 8-course wine-pairing menu jointly curated by Executive Chinese Chef Jayson Tang and Sommelier Kelvin Ziea at the Michelin-starred Man Ho Chinese Restaurant at JW Marriott Hotel Hong Kong. The extraordinary dining experience will delight gourmands with the bespoke pairing of Cantonese cuisine spanning a wide range of flavours and sophisticated wines from around the world.

The degustation journey begins with Spring Sparkling Sake paired with Chilled Fresh Squid with Basil and Crispy Bean Curd Skin Cake Stuffed with Cuttlefish and Sun-dried Squid. While the mild flavours of the squid and cuttlefish are presented in different ways, the slightly sweet sake is crisp and refreshing with bracing acidity, elevating the sweet and umami taste of seafood. Complementing the Pan-fried Silver Pomfret Fillet with Preserved Mustard Greens & Fresh Sansho Pepper Sauce is the Josmeyer Le Fromenteau Pinot Gris 2018. Produced by the famous biodynamic estate in Alsace, France, this elegant and creamy pinot gris exudes notes of dried fruits and smoky minerals, pairing harmoniously with the flavourful fish. The silver pomfret is first soaked in salted water together with Sichuan pepper and other spices, then left to dry at a low temperate and pan-fried until golden, the rich preserved vegetable sauce and Sichuan pepper add complexity to the dish.

The third course, Chilled Fish Maw Jelly with duck broth, pickled ginger and balsamic pearls helps clean your palate for the next course. The decadent Deep-fried Lobster Stuffed with Cheddar Cheese will tantalise your taste buds with the succulent lobster meat and an alluring aroma from a mix of stringy cheese and fermented bean curd. The savoury dish goes well with the lively, complex notes of pears and citrus in Domaine Michel Niellon Chassagne-Montrachet Blanc 2019, a high-quality Chardonnay from Burgundy, France. The next dish, Shredded Celtuce in Chicken Soup enlivens your taste buds with the golden-rich soup and delicate flavours from the fresh ingredients.

The journey continues with the heavenly match of Braised South African Dried Abalone with Morel Mushrooms and Slow Cooked Crispy Pigeon and Chateau Latour-Martillac Pessac-Leognan 2014. The three main ingredients of the dish are meticulously sourced from the forest, the sea and the land respectively. Despite the tastes being distinctive, the equally rich flavours highlight the characteristics of the Bordeaux wine. After being marinated and air-dried, the pigeon is slow cooked for three hours and poured over with hot oil. The pigeon meat is served pink, full of game flavours and irresistibly tender, contrasting with the crispy skin. Enjoy the dish along with the equally flavourful braised South African 33-head dried abalone and sauteed morel mushrooms for an unrivalled experience. Sip on the full-bodied red wine to reveal the rich aroma of black fruits and crisp acidity. They make for the ideal pairing as the flavours of the dish and fruity scents in the wine are both enhanced.





## *meals & deals*

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Embrace the exceptional pairing of Braised Home-made Cat Ear Noodles with Crab Meat and Crab Roe, and Robert Plageoles & Fils Vin de Viole 2008. As a unique wine variety, the orange wine is made from white grapes in the style of red wine, creating the orange hue. A pleasant surprise for wine connoisseurs, the smoky notes of dried fruits and grilled nuts, pronounced tannins, and the intricate layers of texture from the Mauzac wine balance the bold and umami flavours of this seafood delicacy. The Chinese speciality Cat Ear Noodles (猫耳朵) handcrafted with Chef Jayson's recipe is soft and chewy and every piece is coated with creamy sauce. Indulge in the ultimate umaminess as you tuck into crabmeat, crab roe, lobster sauce and lobster foam in one bite. Complete the meal with an indulgent dessert platter, paired with a luscious dessert wine or cocktail handpicked by our sommelier.

*The 8-course wine pairing menu with 6 glasses of wine in tasting portions.  
(Menu items are subject to change based on seasonality and availability)  
HK\$1,880 per person (price is subject to a 10% service charge)*

Book a table [here](#) (one-day advance reservation is required)

For enquiries, please call +852 2810 8366 or email [jwmarriott.hk@marriott-hotels.com](mailto:jwmarriott.hk@marriott-hotels.com).

*\* Information correct at time of print.*



*meals & deals*



## Tea-Lightful Indulgence And Blooming Sakura At New World Millennium Hong Kong Hotel

### **The Lounge**

The Lounge at New World Millennium Hong Kong Hotel spoils guests with its new afternoon tea set featuring an array of desserts bursting with refreshing fruit flavours and a range of savouries crafted with deluxe ingredients.

Pastry Chef Daniel Law has created a selection of colourful, picture-perfect sweet treats including Strawberry Chocolate Tart, Mandarin Chocolate Mousse, Raspberry Lemon Pistachio Cake, Fig Passion Fruit Mousse, Yuzu Meringue and Homemade English Cranberry Scone.

Savoury highlights include Abalone Tartlet; Alaskan Crabmeat and Avocado Bavarois with Smoked Herring Roe; Golden Foie Gras Nougat with Hazelnut and Onion Jam; Beetroot-infused Salmon Gravlax with Meyer Lemon Jam, Mascarpone Cheese and Salmon Roe and more. Weekends are extra special with additional premium items on the menu, including Wagyu Beef and Kimchee Roll, Japanese Style Seafood Burger and Baked Conch and Abalone with Portugal Sauce.

The afternoon tea set comes with a choice of coffee, tea or herbal infusion. A selection of fruit and floral tea is recommended to enhance the relaxing afternoon tea experience and includes Lady Lychee, Summer Garden, Lily and Rose, Sunrise Green Tea and Hibiscus Tie Guan Yin.

*Available from 2.30pm to 5.30pm,*

*Monday to Friday, except Public Holidays  
HKD318 per person | HKD618 per couple*

*Saturday, Sunday and Public Holidays  
HKD468 per person | HKD748 per couple*

Book table [here](#) or call +852 2313 4222

### **Sagano**

To welcome Japan's Sakura season, Chef Yusaku Suzuki presented Sakura-themed seasonal delights at Sagano from now to end of April, treating diners to a *hanami* (Sakura-appreciating) experience like no other.



*meals & deals*

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#### 6-course Sakura Set Lunch

The exquisite Sakura Set Lunch features assorted seasonal appetisers with a variety of petite Japanese treats, including Grilled Salmon with Miso Paste, Mini Glutinous Rice Dumplings, Sakura Sesame Bean Curd, Grilled Gluten with Miso Paste and more, plated in floral-shaped pink ceramics to create a cherry blossom romance on the dining table.

The set also include other pink ingredients such as sea bream, prawn, crabmeat and salmon roe. The joyful gourmet journey ends with a Sakura Dessert Trio featuring pudding, jelly and ice cream, all infused with salt-pickled Sakura.

*Lunch Set (until 30 April 2023 only)*

*HKD650++ per person*

Book [now](#).



#### 7-course Sakura Kaiseki Dinner

Chef Suzuki showcases the cooking philosophy and culture of traditional kaiseki that originated from the outskirts of Kyoto in his Sakura set dinner. Featuring salt-pickled Sakura, Sakura Masu (cherry tout) and Sakura shrimp, the chef presents a diverse range of authentic delicacies including Grilled Sakura Masu and Broad Bean Soup, Deep-fried Sakura Shrimp and Vegetable Cakes, Sea Bream and Bamboo Shoots Hotpot, Sakura Sesame Bean Curd with Crabmeat and Broad Beans and more.

*Dinner (until 13 April 2023 only)*

*HKD1,850++ per person*

Book [now](#).

*\* Information correct at time of print.*





meals & deals



## Jazz Night, Floral Rejuvenation And Chargrill Steak & Seafood At Orchard Hotel Singapore

Enjoy a myriad of culinary options at Orchard Hotel Singapore this month.

### **Chargrill Steak & Seafood at The Orchard Cafe**

From Lobster Bisque to Lobster Biryani and Burgers to Grilled Lobsters, indulge in a decadent variety of selections, cooked to juicy perfection over our charcoal grill, and more! An array of other seafood and meat including Jonah Crab, Masala Crab, Charcoal Grilled Prawn, Deep Fry Oyster, Baby Octopus Takoyaki, Korean Beef Kalbi, Spanish Grilled Pork Belly, Lamb Kofta, Sambal Sotong, Satay and more.

Monday to Friday Buffet Lunch (12.00pm to 2.30pm)

\$72++ per person

Monday to Thursday Buffet Dinner (6.00pm to 10.00pm)

\$92++ per person

Saturday and Sunday Buffet Lunch (12.00pm to 2.30pm)

\$82++ per person

Friday to Sunday Buffet Dinner (6.00pm to 10.00pm)

\$98++ per person.

Enjoy 50% off 2nd diner when you book.

Promotion until 30 April 2023.

Book a table [here](#), call +65 6739 6565 or email [orchardcafe.ohs@millenniumhotels.com](mailto:orchardcafe.ohs@millenniumhotels.com).



meals & deals

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### Floral Rejuvenation at Hua Ting Restaurant

From sweet to savoury, experience the fine art of modern yet authentic Cantonese cuisines specially curated by Master Chef Lap Fai. Indulge in dishes that are infused with a variety of florals such as Hedychium Coronarium, Saffron, Daylilies, Fresh Cordyceps Flower, that provides health benefits and awaken your appetite and senses.

*Until 16 April 2023.*

Book a table [here](#), call +65 6739 6666 or email [huating.ohs@millenniumhotels.com](mailto:huating.ohs@millenniumhotels.com).



### The Macallan Whisky Pairing at Bar Intermezzo

Journey into the senses with the Macallan and experience the unrivalled craftsmanship of the exceptional single malt whisky from American and European oak sherry seasoned casks, paired with exquisite canapés.

Learn the story behind The Macallan Distillery on how the single malt Scotch whiskies are being processed and produced.

Double Cask 12-year old, 15-year old, 18-year old, with 3 canapés  
\$78 per person

Double Cask 12-year old, 18-year old, Harmony Intense Arabica, with 3 canapés  
\$88 per person

For reservation, call +65 6739 6668 or email [intermezzobar.ohs@millenniumhotels.com](mailto:intermezzobar.ohs@millenniumhotels.com).



*meals & deals*

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### **Concoct Your Own Mojitos at Bar Intermezzo**

Be your own bartender and concoct your own Mojito with the bartenders at Bar Intermezzo.

*7 to 9 April 2023*

To book or for more information, call +65 6739 6668 or email [intermezzobar.ohs@millenniumhotels.com](mailto:intermezzobar.ohs@millenniumhotels.com).

### **Jazz Night at Bar Intermezzo**

Jazz up your night with live music, signature drinks and gourmet food at the heart of Singapore.

#### *Jazz Night*

*Every Wednesday, 7.30pm to 10.45pm*

#### *Drum Up The Music*

*Every Thursday, 7.30pm to 10.45pm*

#### *Turn Up The Beat*

*Every Thursday, 7.30pm to 10.45pm*

To book or for more information, call +65 6739 6668 or email [intermezzobar.ohs@millenniumhotels.com](mailto:intermezzobar.ohs@millenniumhotels.com).

*\* Information correct at time of print.*



# Hi Life!

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## New Brunches And Buffet Concepts At W Singapore Sentosa Cove

W Singapore – Sentosa Cove introduces two new brunches and two new buffet concepts featuring a variety of mouth-watering dishes and live entertainment. From fluffy pancakes and divine seafood to fresh fruit and craving stations, there is something for everyone.



### Friday Satisfaction

Start the weekend at the kitchen table with a unique dining experience that combines delicious food and drinks paired with the best live entertainment. Menu features a variety of dishes such as a selection of farmhouse cheeses, salads, antipasti, and a seafood bar. For the ultimate indulgence, enjoy Chef's à la minute signature creations, Pan-Asian highlights and a decadent dessert spread.

*Semi-buffet Dinner with live DJ*

*6.00pm to 10.00pm*

*\$125++ per person (includes free-flow coffee, tea, juices, soft drinks and mocktails)*

*Additional \$68++ for prosecco, wines, spirits and cocktails*

*Additional \$98+++ for champagne, wines, spirits and cocktails*

To book, email [thekitchentable.singapore@whotels.com](mailto:thekitchentable.singapore@whotels.com).



*meals & deals*

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### **Saturday Supper Club, featuring hot dogs and champagne**

A new all-you-can-eat Supper Club buffet where diners can indulge in a wide variety of delicious dishes. Featuring comfort food classics and Chef Rene Oskam's new creations and combinations.

*Buffet Dinner*

*6.00pm to 10.00pm*

*From \$88++ per person*

To book, email [thekitchentable.singapore@whotels.com](mailto:thekitchentable.singapore@whotels.com).



### **Sunday Brunchscape**

Brunch with a bang and kick off your Sunday in style with a lively party brunch experience. Indulge in a delicious spread of classic brunch favourites, extravagant seafood wall, live oyster station and classic roasts offering the finest meats, while sipping on bottomless mimosas or bloody marys as you catch up with friends and family.

Soak up the marina's picturesque setting, with its calm waters, lush greenery and views of Sentosa Cove's prestigious waterfront living.

*Brunch Buffet with live DJ*

*12.00pm to 3.00pm*

*Complimentary access to WET Pool from 3.00pm to 7.00pm*

*\$128++ per person (includes free-flow coffee, tea, juices, soft drinks and mocktails)*

*Additional \$68++ for prosecco, wines, spirits and cocktails*

*Additional \$98++ for champagne, wines, spirits and cocktails*

To book, email [thekitchentable.singapore@whotels.com](mailto:thekitchentable.singapore@whotels.com).



\* Information correct at time of print.





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## A Weekend Of Easter Fun At Our Singapore Hotels

### **Millennium Hotels Singapore**

From 7 to 9 April 2023, head down to our Singapore Millennium and Copthorne hotels as we prepare a series of egg-citing activities and promotions for families.

Partake in the Easter Holiday Special to find the missing Easter Egg for a chance to win a free buffet meal or staycation.

Find the missing egg within the hotels, take a picture and share it on your social media platform, tagging #MillenniumHotelsEggHunt for a chance to win.

Participating hotels:

- Copthorne King's Hotel Singapore On Havelock
- Grand Copthorne Waterfront Hotel Singapore
- M Hotel Singapore City Centre
- M Social Singapore
- Orchard Hotel Singapore
- Studio M Hotel Singapore



### **M Hotel Singapore**



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Take the weekend up a notch and hop over for an egg-citing staycation at M Hotel! Relax in our family suite with your very own private jacuzzi or our spacious Premier Room. Little Easter fans are in for a wild time at the kid's playroom curated by Kiztopia with an exciting line-up of activities, games and crafts! Not forgetting, Raby the kind and friendly rabbit from Kiztopia who will also be making an exclusive appearance!

Hop over to Cafe 2000 for a leisurely Easter Brunch Buffet! Look forward to juicy Roast Prime Ribs, Cajun-spiced Leg of Lamb, Crispy Pork Knuckle at our Carving Station, the freshest Seafood-on-Ice brimming with Alaskan Snow Crab, Boston Lobster as well as the likes of Easter-inspired mains and handcrafted desserts. Chill the afternoon away with Free-flow Prosecco, M Wines and Beer.

Family suite Easter-cation

\$630++

*Inclusive of Easter Brunch Buffet for 2 adults + 2 kids\* at Cafe 2000  
4 tickets to Bouncetopia by Kiztopia at VivoCity*

Premier Room Easter-cation

\$430++

*Inclusive of Easter Brunch Buffet for 2 adults + 2 kids\* at Cafe 2000*

Book [now](#).

Hop to M Easter Brunch

*8 and 9 April 2023*

\$108++

*Free-flow Prosecco, M Wine, Beer + Kid Activities by Kiztopia\**

Easter Dinner

*7 and 8 April 2023*

\$88++

Book [now](#).

\*Kids activities by Kiztopia are available on 8th and 9th April from 12pm to 3pm only. (Brunch Buffet timing).



**Orchard Hotel Singapore**

Be prepared to hop around different stations at The Orchard Cafe for a huge variety of cuisines and indulge in a plethora of special Easter carvings including Charcoal Oven Roasted Prime Rib, Herb Roasted Lamb Leg, Salt Baked Whole Salmon, and Manuka Honey Glazed Gammon Ham.



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Further crave for the Braised Wagyu Beef Cheek and Baked Oyster with Mentaiko Cheese, Polish White Borscht, and treat yourself to Easter specials like Peach Smoked Duck, Roasted Scallop, Deviled Egg with Truffle Mayo, that you'll definitely not want to miss out on!

Our live and action station also features Chilli Crab with Fried Mantou and Pan Seared Foie Gras with Mission Fig.

Other all-time favourites include Seafood on Ice, Sambal Sotong, Pork Satay, Signature Laksa, and more.

If you're looking for some fun, keep a look out for our Easter Cupcake Decoration Station where you can channel your inner artistic talent, along with the variety of toppings provided, to create the best and prettiest cupcake ever!

7 to 9 April 2023

Lunch: 11.30am to 3.00pm

Dinner: 5.30pm to 10.00pm

From \$108++ per pax

50% off second diner

To book, call +65 6739 6565 or email [orchardcafe.ohs@millenniumhotels.com](mailto:orchardcafe.ohs@millenniumhotels.com).



Further turn up your Easter game and rejoice in our adorable Easter Cakes including our Egg-citing Basket Carrot Cake topped with mini egg chocolates and Hiding Bunny Oreo Cheesecake filled with jelly beans, that will surely sweeten your celebration.

*Egg-citing Basket Carrot Cake*

\$48+ (500g)

\$68+ (1kg)

*Hiding Bunny Oreo Cheese Cake*

\$48+ (500g)

\$68+ (1kg)

To order, call +65 6739 6565 or email [orchardcafe.ohs@millenniumhotels.com](mailto:orchardcafe.ohs@millenniumhotels.com).

**Grand Copthorne Waterfront**

Get together with your loved ones and join us for an "Egg-Xtra" special Easter Sunday at Grand Copthorne Waterfront Hotel.

Feast on our scrumptious buffet at Food Capital or choose to indulge in our Champagne Brunch with free-flow Champagne, House Pour M Wines and more.





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While you are here, do not miss out on a series of fun activities from Egg Hunting, Egg Painting, Balloon Sculpting to the children's favourite – Bunny Appearance!

9 April 2023

12.00pm to 3.00pm (last pour 2.45pm)

Buffet only

\$88++ per adult | \$44++ per child

Champagne Brunch

\$168++ per adult (includes free flow champagne, house pour M Wines, Tiger Draught beer, soft drinks and chilled juices)

Book [now](#).



### **JW Marriott Singapore South Beach**

Celebrate a joyful Easter over an indulgent seafood brunch buffet at Beach Road Kitchen.

Start with fresh Seafood on Ice from the Oyster Bar and Seafood Room before moving on to exciting live stations that fire up a mouth-watering spread of premium dishes such as Pan-fried Foie Gras served with Brioche and Berry Compote, Oven Roasted Lamb Rack with Heirloom Carrots, Whole Roasted Turbot with Meunière Sauce and more!

Little ones will be treated to a cracking good time with a unique served to table Easter Egg Hunt as every table is served with a Chocolate Egg Piñata with hidden prizes to be won!

For menu & reservation, please click [here](#).



*meals & deals*

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### **St. Regis Singapore**

Immerse in Easter celebrations at Brasserie Les Saveurs, a signature restaurant at The St. Regis Singapore over a decadent Sunday Brunch.

Indulge in a lavish spread focused on seasonality of ingredients from a brunch showcase of fresh seafood, artisanal cheese, to mains les plats de resistance highlighted by Steamed Barramundi with Ravigote.

Featuring Easter exclusives, relish in an ensemble of exceptional meat such as Angus Beef Striploin and Oven Roasted Lamb Leg, as well as an assortment of festive-inspired desserts.

Elevate the experience with our choice of champagne, Barons de Rothschild series.

*9 April 2023*

*12.30pm to 3.00pm*

*From \$138.00++ per adult | \$75.00++ per child*

Book [now](#).

*\* Information correct at time of print.*



## Quiz Night And Kungfu Class At The Riviera Country Club, Beijing

*In collaboration with The Wild Women On The Wall, residents and members of the Riviera Country Club, Beijing, enjoyed a fun night of Quiz.*

The Riviera Country Club (RCC), Beijing, teamed up with The Wild Women On The Wall (WWW), a South African charity organisation that is based in China, to bring members and residents a fun night of quizzes last month. The event was fully booked by members and residents. Live music and singing sessions were held to encourage members and residents to socialize and get to know each other better after the event. Food and drinks were provided by the various establishments in the clubhouse.

The WWW has also arranged with RCC to bring in various other events such as seminars and dance classes in the near future.

Founded in South Africa, WWW is a charity organisation that creates a fun, non-competitive and nurturing environment for women to go out and have a day of adventure while raising funds for local beneficiaries throughout China, Mongolia and Inner Mongolia.



*Residents and members were seen waiting excitedly for the Quiz Night to commence, while enjoying the food and drinks specially prepared by the F&B establishments at the clubhouse.*

In early March, RCC held a Martial Arts Morning and invited various martial art schools to the clubhouse. With a great mix of martial arts such as Kungfu, Tai Chi, Ninjutsu and Krav Maga, members and residents alike got a





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better understand of the different types of martial arts and the differences. The martial art schools teachers also taught the children some self-defence skills.



*Children of the Riviera Country Club community learning some self-defence skills at the Martial Arts Morning.*

The exhilarating morning ended with a Lion Dance and Kungfu performance.



*The Martial Arts Morning ended with a Lion Dance performance.*

RCC has also organised weekly Tai Chi classes for the residents. More exciting classes will be coming to RCC in the upcoming months.



play



## My Millennium And A LA CARTE REWARDS Members Appreciation Night

*Loyal My Millennium members enjoying at the Members Appreciation Night at Bar Intermezzo, Orchard Hotel Singapore*

Millennium Hotels and Resorts' (MHR) dining loyalty programme, A LA CARTE REWARDS and hotel rewards programme, My Millennium, recently hosted a Members Appreciation Night at Bar Intermezzo, Orchard Hotel Singapore to thank the loyal members for their support to MHR over the years.

The event started off with cocktails accompanied by some soulful live jazz music and a welcome speech by Group Senior Vice President, Commercial, Mr Saurabh Prakash. The highlight of the event - a whisky tasting experience conducted by a Macallan Brand Ambassador. The guests got to learn more about whisky and how to best appreciate it from the insightful session.



*A lucky A LA CARTE REWARDS member who won the first prize from the Members Appreciation Night Lucky Draw.*

To round off the evening, the guests got to participate in a lucky draw with attractive prizes including a one-night stay at our Singapore hotels, dining vouchers, My Millennium points and more.



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*Representatives from MHR senior management also showed their support at the event. (Left to right, Ms Edeline Tiong, General Manager of M Hotel Singapore, Ms Jennifer Koh, Director of Loyalty Programme, Asia, Ms Jacqueline Ho, General Manager of Orchard Hotel Singapore, Mr Saurabh Prakash, Group Senior Vice President of Commercial, Mr Andy Tan, Senior Vice President of Global Operations and Partnership, Mr Gagan Singh, General Manager of Grand Copthorne Waterfront.*

A big thank you to all members for their continuous support and for making this event a success!





## The Heritage Hotel Manila's Year End Celebration

The top three archers from Hong Leong Group Sports & Recreation Club's first Olympic event – archery. (From left to right): 3rd, Lenus Lewlie (Island Concrete Pte Ltd); 1st, Mohd Faiz Bin Jamil (Hong Leong Asia Ltd); 2nd, Ivan Chock (Hong Leong Finance Ltd)

Despite the non-stop rain two weeks ago, 18 participants from across the Hong Leong Group, Singapore were brimming with excitement as they went through a short training session before starting the competition proper. After two intense rounds of shooting, the winners who emerged were:

1st (3 points) – Mohd Faiz Bin Jamil (Hong Leong Asia Ltd)  
 2nd (2 points) – Ivan Chock (Hong Leong Finance Ltd)  
 3rd (1 point) – Lenus Lewlie (Island Concrete Pte Ltd)

This starts the Hong Leong Olympics 2023 scoreboard with:

Hong Leong Group & Hotels – 4 points  
 Hong Leong Finance – 2 points  
 CBM and Companies – 0 points  
 CDL and Companies – 0 points

Congratulations to our winners!

Keep a lookout for Hong Leong Group Sports & Recreation Club's next Olympic event, Pool, which will be held in May! Details to be released soon!



Group photo of the participants after the event.





## Building Towards A Sustainable Future With CDL

*Esther An (3rd from right), CDL Chief Sustainability Officer, has helped CDL set global benchmarks for green construction and sustainability. She was also the initiator of sustainability reporting in Singapore a decade ago and moved to align CDL with the Sustainable Development Goals (SDGs) two years ago. Last year, she created the CDL Future Value 2030 sustainability blueprint, which aligns the company's long-term ESG goals and targets with 10 SDGs. She has served on dozens of international and local sustainability organisations, including on the World Green Building Council. In 2011 she developed the Young CSR Leaders Award in collaboration with Global Compact Network Singapore.*

In celebration of International Women's Day in March, the Association of Women in Construction (Singapore) (AWiCS) hosted "Building Towards a Sustainable Future", in partnership with City Developments Limited's (CDL) Singapore Sustainability Academy.

The event spotlighted speakers Ms Esther An, CDL Chief Sustainability Officer, who spoke on the topic of "Building Resilience and Sustained Growth through Sustainability Integration"; Ms Sarah Hiong, Senior Assistant Director, PUB Singapore National Water Agency, who spoke on "Singapore's Sustainable Approach to Coastal Protection"; Mr Oliver Tian, Honorary Advisor Member, Asia Pacific Assistive Robotics Association, who spoke on "Considerations of Adopting AI: From the Lens of Smart and Sustainable Cities"; and Mr Daryl Chew, Innovation and Sustainability Lead, Soilbuild Construction Group, who spoke on "Sustainable Construction and Manufacturing Technology".

This was followed by an insightful panel discussion moderated by Ms Estella Kueh Sing Ming, Senior Director (Development Services Group), Urban Redevelopment Authority.



care



*Orchard Hotel Singapore partook in this year's Earth Hour 2023; Hotel guests and staff also joined in the effort by turning off the lights in their rooms and offices respectively.*

Earth Hour is a global initiative that started in 2007 and has since grown into a massive movement that brings together people from all over the world to take a stand against climate change. The event takes place every year on the last Saturday of March, and during this time, people are encouraged to turn off all non-essential lights for an hour, between 8:30 pm and 9:30 pm local time.

Orchard Hotel Singapore (OHS) participated in the Earth Hour 2023 on 25 March 2023. Air condition temperature were turned up and hotel guests and staff were strongly encouraged to switch off lights in the rooms and offices during the hour-long event.

To further spread awareness and mark the hotel's sustainability efforts and commitment to the movement, OHS offered \$0.60, \$6 and 60% off deals at Bar Intermezzo and The Orchard Cafe.

The hotel's commitment to sustainability goes beyond just participating in Earth Hour. OHS has implemented various sustainable practices such as increasing the use of reusable material, using energy-efficient lighting, and recycling waste. OHS also has a sustainability committee that focuses on finding new and innovative ways to reduce the hotel's carbon footprint and protect the environment.



## The Holy Month Of Ramadan And What It Means

Find out the reason why Muslims fast during this month and what they do during and after fasting.

*Mr Atif Arif after breaking fast and his prayers at his regular mosque in London last month.*

**Millennium Hotel London Knightsbridge's Director of Sales, Mr Atif Arif, shares with us what Ramadan means to him and how he celebrates it yearly.**

### **Q. Tell us about yourself and what it means to be a Muslim.**

My name is Atif Arif and I am the Director of Sales at Millennium Hotel London Knightsbridge, this is my 7th year with the hotel. I was born in Belgium, the land of chocolates, but raised in London, making me a 2nd generation Pakistani-British at heart. I come from a loud Punjabi family where we strongly believe in being together – doing things together and living together.

With over 1.7 billion Muslims in the world, being a Muslim is a variety of things based on perspective. For me it is believing in the oneness of God, a force beyond oneself, being a good human and living by two core principles: compassion and peace.

### **Q. How is Ramadan celebrated in the UK?**

Like all Muslims communities around the world, Muslims in the UK are fasting, worshipping and doing good deeds. The body gets used to not drinking or eating through the day quite quickly. I think the biggest challenge for a lot of working Muslims is getting enough sleep. Having said that, this year the fasts have been much shorter. I remember opening my fast at almost 10.00pm a few years ago; let's say that wasn't a walk in the park.

### **Q. What is Ramadan and how do Muslims usually break fast?**

Ramadan is the most anticipated month in the lunar calendar. It is a month dedicated to being your best self at all levels of mind, body and soul. During Ramadan, Muslims around the world fast from sunrise to sunset (yes, we can't drink water during this time) for 30 days whilst ensuring worship, acts of kindness and charity are all front of mind. It unifies the Muslim community, giving everyone a chance to reset and reprioritise what really matters - unity, strength, community, love, peace and kindness.



voices

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We break our fast with the call to prayer at sunset with dates and water. This is followed by prayer and a yummy meal.

**Q. What usually happens on the last day of fasting?**

The last day of Ramadan is based on the sighting of the new moon. Once we open our fast, we wait for the sighting to be announced and when we get the green light, the celebrations begin! We get our new outfits and gifts ready for Eid celebration the next day, the celebration that marks the end of Ramadan. Eid decorations go up around the house and the Eid feast preparations begin. Friends and family will celebrate Eid together and no Eid celebration can be complete without a feast fit for a king!



*A sumptuous meal prepared at Mr Arif's house on the last day of Ramadan last year.*

**Q. Have you had any interesting fasting experiences?**

I was only 9 years old when I insisted on keeping my first fast. I realised very quickly in school that this was not going to be an easy day. I could already hear my tummy rumbling and I still had football session. I decided that a cheeky snack couldn't hurt and surely God would understand that I'm only a kid. When I got home, I made sure my parents knew how well it went. When it came time to open my fast, I was given £10 and a pat on the back. Till this day, my mum never knew she was scammed! (Sorry mum!)



*Mr Arif and his daughter ending the fast with a prayer.*

**Q. Any last words for non-Muslim colleagues and friends who may have friends around them celebrating Ramadan?**

Sometimes, it's the simplest thing like wishing your Muslim friends a Happy Ramadan. More importantly, our homes are always open! So join a friend around the Iftar table, it's a great experience to have.





voices



## Creating Memorable Experiences For Our Guests

Director of Security making a difference to the guests' experiences.

*Mr Imran Abassi has been with Millennium Hotels and Resorts since 2016 and has delighted many guests during their stay.*

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**Millennium Place Barsha Heights' Director of Security, Mr Imran Abassi has been a security officer for over two decades. He joined Millennium Hotels and Resorts in 2016 and has been leading the Security department since June 2019. He has gone out of his way to ensure that the safety and security of guests staying in the hotel and will continue to take initiative to delight the guests.**

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### **Q. Tell us about yourself and your work experiences.**

My name is Imran Abassi, 45 years old, from beautiful mountain city of Murree (Pakistan). I am a proud father of 4 children who are living in Islamabad (Pakistan). I moved to Dubai since 2003 and I have been a part Millennium Group since 2016 and with Millennium Place Barsha Heights (MPBH) since June 2019. I have over two decades of experience in Security departments of various hotels such as Holiday Inn Hotel (Islamabad Pakistan), Carlton Hotel (Karachi Pakistan), Transguard Group (UAE), Emirates Airline (Emirates Group Security), Dubai World Trade Centre, couple of Rotana hotels and Millennium Plaza Hotel.

Being in the hospitality industry, I learned to balance strict security measures with top class hospitality, which helps us to continuously delight our guests and make them feel safe and secure during their stay with us. Despite the usual perspective of Security personnel being primarily in charge of the safety and security of the hotel, I was the only employee from the Security department to win 'Guest Services Champion' award twice in a year and 'Guest Services Champion Of The Year' award. I attribute these to the training and development I received in the industry – that with strict Security standards I am also able to be guest-focused.



Mr Abassi and his huge collection of baseball caps.

## Q. What are your hobbies outside of work?

Outside of work, I enjoy spending time with family and friends, driving around and exploring nature. I also enjoy staying active and engaging in sports. I love cricket and I'm always looking for ways to challenge myself and improve my skills.



Mr Abassi (3rd from right) and his team members representing Millennium Plaza Dubai (deflagged) at an inter-hotel cricket tournament in Dubai, 2018.

## Q. Share with us some of the memorable experiences/encounters you have at the hotel.

Here are some of my memorable experiences that I have at MPBH.

### The Forgotten Emirates ID

The Housekeeping crews found an Emirates ID from a checked-out room and when they handed over to security, I tried to get the guest details from the system but unfortunately could not connect on registered mobile numbers and email in our system. Considering the importance of Emirates ID, I immediately tried to look up the guest online via Google and Facebook, and managed to find a Facebook profile with the same name and similar picture, I sent messages to the guest via messenger and when I informed him about his ID, he was not only happy that he found his ID, but he was amazed with the way I contacted him over messenger. He was extremely happy with the hotel services and the way this situation was handled.

### Safe box at Check-out

While doing a routine check after a guest checked-out, as per MPBH security standards along with housekeeping department, we opened the locked safe box and found a huge amount of money (USD 190,000) and after following the necessary hotel security procedures, I immediately contacted guest (from Ukraine) through WhatsApp and discussed with her about the situation. Initially the guest panicked as she was outside the country, however after a long discussion, I calmed her down and informed her that her belongings are safe in the custody of MPBH hotel security team and that she can claim her money anytime she comes back to Dubai.



voices

In the meantime, I did not only keep the money safe, but I also made sure to stay in touch with her and even though I went for vacation to Pakistan, I continued to be in contact via WhatsApp, to assure her. When she flew back to Dubai one week later (I was still away on vacation), she messaged me. I then contacted the hotel Duty Manager and Security, and informed them to ensure the money is handed over safely to the guest. In the end, she was extremely happy and relieved.



Good: Great hotel, friendly staff, clean, great location.  
The most important!  
I forgot something dear to me in the room. But!  
Literally half an hour later, a security officer Imran wrote to me and said that I forgot. Huge thanks to him for this! The safest hotel in the world!  
I recommend to everyone!

by Aleksandr (Kazakhstan) on 10/02/2023

*A Booking.com review written by a guest after Mr Abassi contacted the guest about the cash that was left behind in the in-room safe.*

### The Guest Who Called MPBH The 'Safest Hotel in the World'

In another situation, following the routine security protocol, when we opened the safe box of a checkout room, we found USD 5,000 inside the safe. I immediately contacted the guest (from Russia) through WhatsApp and when I told him about the money, he was shocked and said that he would come back to the hotel. Later, when I met with the guest in the lobby and handed over the money to him, he was happy and said that we have saved him a big trouble. In a review online (Booking.com) that he wrote, he mentioned that we are the 'Safest Hotel in The World'!

### Wallet in the Taxi

One of our hotel guests who arrived at the hotel in Dubai taxi, found a wallet inside the taxi and he brought it to hotel. He handed it over to the lobby security. Along with other valuables, we found an Emirates ID inside the wallet, so I searched for the owner online (Google and Facebook) and found their details Facebook. I sent messages via messenger and immediately got a reply from the owner of the wallet. After verification, I informed him that his wallet is in safe custody of MPBH security department. The owner of the wallet happened to be a hotelier working for Burj Al Arab and he was super happy with the way we responsibly contacted him and saved him from a lot of inconvenience.

### The Laptop Bag

We found a laptop bag along with passports and other valuables in the Level Social (Lobby Lounge, ground floor). After checking details in the system, we traced the guest details and found that they had checked out the same day from the hotel, but they forgot their bag in the lobby. Without wasting any time, I contacted the guest via WhatsApp on the registered international number. By that time, the guest had reached Dubai airport. They realised that they had left it behind on their way to the airport and they sent the limo driver to collect it from the hotel. As the guest was with family and without passports they were in a state of panic.

The guest also shared limousine and driver details with me so when driver arrived at the hotel, I verified the details, sealed the guest bag and then handed it over to the limo driver. After the limousine left, I kept in touch with the guest over the phone. Later when he received the bag, he was amazed to see the bag being sealed and sent with such precaution. He was really impressed with customer safety measures taken by hotel security.

### The Lady in the Lobby

One day security informed me that we have one female guest from United Kingdom, who checked out in the morning but was still sitting in lobby late in the evening. I approached the guest and asked if she needed assistance. As per guest she didn't have money to go to her friend's place, so I paid for her taxi fare.



*Mr Abassi delighting the little guests every Christmas since 2014.*

### The Little Guests

Finally, for our most special guests, the children, every year since 2014 I will dress up as Santa Claus during Christmas, and on one such occasion during Christmas of 2021, I participated in the Christmas tree lighting at the hotel. At the end of it, as I was changing back into my office attire and one of my team members informed me of a little girl who was really upset as she could not meet 'Santa Claus'. So, I quickly put on all the layers once again and made it to their room to surprise the little girl. This gesture not only made the girl delightful, but her parents were also extremely happy that Santa Claus specially coming to greet their daughter.

### Day to Day Operation.

Guests usually forget their valuable belongings in different areas of the hotel like lobby, reception, restaurants, swimming pool etc. To relieve guests of the stress and ensure they are happy and satisfied, we never wait for them to inquire about their missing valuables, instead whenever we receive any lost item, we immediately review the cameras and try to find out who from the guests are the owners of the missing items. In many cases, we reached out to the guest before they realised that they have lost an item. As such, I am humbly proud to say that we have pleasantly surprised many of our guests. I would also like to admit that these acts are driven with a huge sense of empathy for our guests and generally people who I encounter in life.

### **Q. Who inspired you to be who you are today?**

I'm inspired by my previous managers who have dedicated their careers to protecting organisation, people, and property throughout my career. Their stories and accomplishments motivated me to reach for my own dreams and to never give up. I am also inspired by the trust and confidence that leaders in the security field have in their teams, and their commitment to support them in any way they can.





*getting to know you*

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## Intrigue Your Senses Of Taste And Touch While Dining In The Dark

*Immerse in a dining experience in complete darkness while savouring a surprise menu specially curated by Chef Akihiro Nakamura.*

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**Dans Le Noir ? Was started with the intention to heighten gastronomic experience while building awareness of visual disabilities. While dining in the dark, diners are expected to use all four senses, except the sense of sight, to enjoy the whole experience.**

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With more than 2 million visitors around the world since 2004 in 9 countries and 13 cities, Dans le Noir ?, the cult dining international phenomenon is back to Auckland. After a three-year break due to the pandemic, Dans le Noir ? reopened its doors in partnership with Grand Millennium Auckland on 23 March 2023.



*Our very first couple who has arrived at Grand Millennium Auckland for the opening night of Dans Le Noir ? on 23 march 2023.*

The Dining in the Dark experience will be open to the public three evenings a week, Thursday through Saturday from 6.30pm. Guests will enjoy a 100% surprise three-course Japanese-inspired menu by Chef Akihiro Nakamura with starter, main course, and dessert with or without wine pairing.



getting to know you

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*Chef Akihiro Nakamura, a native of Gifu, Japan, has over 25 years of culinary experiences. He finds menu inspiration in fresh, local produce and seasonal flavours. Chef Akihiro is passionate in offering an immersive Japanese experience.*

They will be served and guided by a team of visually impaired guides, to live a unique experience, a moment rich in sharing and questioning, particularly on their perception of taste or their relationship to others. The guides-waiters are recruited with the help of local organisations, which support the project by broadcasting the job offer in their network. They are trained by Dans le Noir ? team of experts. Some members of the previous team of guides are joining the adventure again. This reopening is dedicated to the memory of Parveen Shankar, former guide-waiter and pillars of the concept when it first opened in 2017 in Auckland.

“Creating an environment in which staff with disabilities can excel is exciting as it is rewarding. In a world where we take so much for granted, I find the Dans le Noir ? experience humbling and refreshingly unique,” James Billing, General Manager of Grand Millennium, Auckland shared.

### **A social experiment**

When Dans le Noir ? began, the idea was to create a heightened gastronomic experience while simultaneously building awareness of visual disabilities. The serving and guiding staff are themselves visually impaired, and power dynamics change as diners' trust is handed over to those in charge of the evening.

While guests will be seated with other members of their party, other unknown diners may be close by. Without visual social clues and typical dining etiquette norms, guests must rely on voice, tone, and words to learn more about those present. Some diners prefer to remain silent throughout the experience, while others have found comfort in the ability to participate without any pressures and judgment based on appearance. In this way, the restaurant suggests the experience can be enjoyed by first-time daters, people who have met online, or business colleagues looking for unique team-building activities. The dark experience can be enlightening, and diners are advised to participate with an open mind.



*Some of the specially-curated surprise desserts that have been served to the guests.*



*getting to know you*

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### **An invitation for the senses**

"We often think that when someone loses sight the rest of the senses become more acute. But not all of them do it equally or in the same way because, rather than improve and appear more precise, they magnify," Adrià Subirana, Director of the Barcelona location, told Horse Magazine. As the restaurant explains, dining in the darkness helps diners reassess the experience of eating. Cell phones, watches, and other accessories that might bring traces of light into the space are placed in lockers. The restaurant advises that, while it is natural to move more cautiously in the dark, spills may happen, so prized outfits are best left at home.

Though guests can't see the offered dishes, meals are made by chefs, led by Chef Akihiro Nakamura who strive to highlight textures, flavors, and smells. Menu variations are found among the locations; for example, in Madrid, dishes are served with different flavor fusions than in Barcelona, but several set menus are offered — starting at €40 for two courses to a €66 tasting menu with wine. At the end of the experience, visitors are shown photos of dishes served throughout the evening.

Plan on spending around two hours at the location, but you may want more time to analyze your dining experience through the lens of a researcher instead of a mere restaurant guest.

### **Is the dining room completely dark?**

Absolutely! Not a glimmer of light, and no candle! To keep the room completely dark, diners will be asked to place all potential light sources such as lighters, mobile phones or cameras in the cloakroom provided free of charge. Diners will also be required to deposit their coat and/or handbag and other bags or objects, to free themselves of any clutter, avoid losing something or creating a dangerous obstacle in the dark. Watches will also be requested to be deposited as most watches are luminous.

### **How diners eat in complete darkness?**

When we are deprived of our main sense, sight, we tend to use our other senses more: hearing, touch, and smell. Using them, diners usually are able to eat in the dark with ease. Even if at first the experience is intimidating, it becomes more and more enjoyable when diners start to relax. Dans Le Noir ? blind guides are trained to ensure visitor well-being, they will give diners all the advice they need. It is recommended that diners don't wear valuable clothes to avoid any stress or accidents. Rest assured that the crews are much more cautious in the dark and instinctively move more slowly, as such, incidents or stains are infrequent.



*congratulations / appointments*

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## Mohamad Chabchoul Appointed As Executive Chef Of The Millennium Airport Hotel Dubai

*Mr Mohamad Chabchoul has been appointed as Millennium Airport Hotel Dubai's new Executive Chef. With more than 16 years of local and international experience and has won several awards, he will play a vital role in the management of culinary and food and beverage operations in the hotel*

The Millennium Airport Hotel Dubai announced the appointment of Mohamad Chabchoul as the new Executive Chef. Mr Mohamad has more than 16 years of local and international experience within the food and beverage industry in various well-known hotel chains such as IHG, Ritz Carlton, Four Season, Fairmont, Fauchon Paris and more. Mr Mohamad is a graduate from Damascus University, where he studied Hotel Management. He also received different culinary certifications and awards such as Chef Excellence Awards, Pro Chef Awards, Gulfood International Culinary League Award, Salon Culinary, Top 50 Influential Chef in the Region's hotels 2022 and so on. He is also a senior member of the Chaîne des Rôtisseurs, Emirates Culinary Guild Association and Dubai Chef Collective Committee.

Mr Mohamad is a highly experienced, self-motivated, and very passionate Chef. He believes that "If you can organise your kitchen, you can organise your life" and this is the secret to his unwavering success. Mr Mohamad also thought that food should bring ultimate joy to guests, and the creative approach to cooking creates unique and memorable taste to everyone's palate.

Commenting on this appointment, Simon Moore, General Manager of the Millennium Airport Hotel Dubai said, "We are delighted to welcome Mohamad Chabchoul to our team, and I am very confident with his vast experiences, he will bring lots of changes to the hotel culinary scene. Mohamad will play a vital role in the management of culinary and food and beverage operations, development and implementation of innovative concepts and creating exquisite food offerings."

Originally from Lebanon, Mr Mohamad's passion for the culinary arts comes as no surprise as he was a talented young chef. Today, Mr Mohamad delights the guests of the Millennium Airport Hotel Dubai through offering exquisite dishes served with international flavours and unique charisma acquired over years of experiences from Lebanon, UAE, GCC and other parts of the world.





## Yusaku Suzuki Appointed As Japanese Chef Of Sagano, New World Millennium Hong Kong

*Mr Yusaku Suzuki has been appointed the Japanese Chef of Sagano, New World Millennium Hong Kong Hotel. With more than two decades of experiences in Japanese cuisines, he will be helming the kitchen at Sagano.*

New World Millennium Hong Kong Hotel appointed Yusaku Suzuki as the Japanese Chef of Sagano. With 25 years of experiences in Japanese cuisine, Mr Suzuki was the section chef a Nadaman Japanese Restaurant in Tokyo Imperial Hotel in the late 90s before relocating to Hong Kong to become sous chef of Nadaman restaurant in Island Shangri-La Hotel. He later opened an eponymous restaurant in 2017.

Mr Suzuki's passion and curiosity towards food was deeply influenced by his mother's excellent cooking skills. His enthusiasm was reinforced by working part-time in a local restaurant.

Mr Suzuki describes his culinary style as modern classic where he transforms fresh, seasonal ingredients to push the boundaries of classic Japanese cooking methods while paying homage to his roots. He highly recommends his secret recipe Dashi (Japanese soup base) stewed dishes.



## Millennium And Copthorne Hotels At Chelsea Football Club Shortlisted For 2 Awards

*Adding on the list of achievements by The Millennium and Copthorne Hotel at Chelsea Football Club, they are shortlisted for two awards at the prestigious Springboard Awards 2023. The award ceremony will take place in late April.*

The Millennium and Copthorne Hotel at Chelsea Football Club team has been shortlisted for two awards at this year's Springboard Awards for Excellence.

Springboard was founded in 1990 by life president Stephen Moss to support the hospitality, leisure and tourism industry and those seeking employment within it, with three key aims. They are to advance the life and education of those under the age of 25, to relieve poverty and unemployment by assisting people to secure jobs in the hospitality sector and to tackle ongoing problems the hospitality, leisure and tourism industries face, including staff and skills shortages and misrepresentation about what a fulfilling career they offer.

Our Chelsea hotels are up for Best Education and Industry Partnership Award, and the Diversity, Equality and Inclusion Award.

Hotels general manager Mark Gregory-White says: 'We're up against some impressive competition from some very large organisations, so thanks to all and everyone who has helped us stand proud against these giants of hospitality. For each award we should be particularly proud to reflect on the fact that it's recognition of how we contribute to the larger community, both locally and to a broader audience.'

Across both awards categories, our competition includes Hilton, Sodexo, Compass group and The Manchester Hotels Association.

The awards will take place in late April.