

highlights



**Hauling Over 1,000 Kg Of Rice In 8 Minutes
For Hope In Charity Relay**

**Millennium
Biltmore Los
Angeles Hosts
International
Bird Rescue's
First Major
Fundraising
Event:
Soaring Twenties**

**Hong Leong
Holdings
Launches
Kassia,
The Flora Drive
Finale**

**A Woofing Good
Time For
Pet Lovers
At The Beijing
Riviera**

**Advancing
Sustainability
With
Young Minds
For Malaysia's
Built
Environment**



Cut-Off From The World At Raffles Maldives Meradhoo: A Private Island On Gaafu Alifu Atoll

The Raffles Maldives Meradhoo sits on a private island on the Gaafu Alifu Atoll, an ideal resort for you to “break from the world”.

Gaafu Alifu Atoll is one of the world’s largest and most remote island atolls. You will need to fly to the southern end of the Maldives archipelago, and a speedboat is the only way to reach the island.

The open and inviting nature of the architecture and interior design complements the breathtaking vistas around the resort. Although sunny all year round, the monsoon season in the Maldives spans May to October, the best time to visit is between November and April.



A member of Raffles Hotels & Resorts – whose story started in 1887 with Raffles Singapore, the property that introduced private butlers – Raffles Maldives Meradhoo features an architectural style in line with its context.

The Raffles Maldives Meradhoo, a property of CDL Hospitality Trust, offers views of the Indian Ocean. The 38 villas built on the sand and based across two separate islands are the perfect place to relax and admire the fascinating panorama.

Opened in the second half of 2019 on the Main Island, the Raffles Royal Residence will be home to expansive living spaces and a lavish marble bathroom with a sunken bathtub and outdoor shower, as well as a private pool and private beach.

Hi
Life!

live



Never miss a beat of the ocean with a majestic panoramic view throughout the villa.

With a Padi-certified dive centre, guests are assured of being ready to explore the pristine waters. The natural beauty of the surroundings inspired the design of the property, including the food and beverage establishments.

In this dream environment, guests also have access to a fitness centre, seaside yoga sessions and a vast array of water sports. Both through its concept and aesthetic, Raffles Maldives Meradhoo truly honours the beauty of nature.



Enjoy the dive centre, a private beach, and amenities right at your doorstep. This is where you will truly feel nature in your hands.



JW Marriott Hong Kong Unveils Its Sustainable Luxury Stay And Business Meetings

Green is the new luxury with JW Marriott Hotel Hong Kong which recently unveiled an all-encompassing green approach for stays and meetings, where a variety of green initiatives are proactively executed.

For travellers seeking sustainable luxury accommodations, JW Marriott Hotel Hong Kong offers an eco-friendly stay without compromising on comfort or elegance. The hotel recently unveiled a comprehensive sustainability programme across its guestrooms, meeting spaces, and dining options, focusing on reducing environmental impacts and inspiring guests to adopt greener lifestyles.



A Green Stay Experience

JW Marriott Hong Kong unveiled the joy of eco-friendly travel with an environmentally conscious stay to mitigate the environmental impacts. Major sustainable measures executed in the guestrooms include:



live



Unveil the joy of sustainable travel in an urban sanctuary where eco-conscious practices are proactively adopted. “Stay Green at JW” room package includes two limited-edition insulated water bottles, a reusable tote bag, dining credits for enjoying sustainable seafood, and more!

Waste Reduction: Digital check-in and checkout processes, online newspapers, digital menus, and sustainable alternatives for bottled water and amenities are now standard.

Recycling: Recycling bins are placed in guestrooms and staff areas. Leftover soap bars are donated to social enterprises, and used furniture and equipment are given to non-profits. Recyclable coffee capsules and biodegradable tea bags are provided to guests.

Energy and Water Saving: In-room digital thermostats with energy-efficient valves, faucet flow regulators, and over 95% LED lighting are installed. Guests are encouraged to reuse towels and bed linens.

Accessible Location: The hotel is connected to the Admiralty MTR station, promoting sustainable commuting options for guests.

Sustainable meeting solutions

To reduce the use of plastic, paper, electricity, and food wastage, the hotel implemented the following:

Paperless events: Digital signage, screens, projectors, and QR code menus reduce paper use. LED walls in the JW Marriott Ballroom are used for presentations.

Eco-friendly water solutions: Aluminium bottled water replaces plastic. Delegates are encouraged to use refillable containers.

Green food and beverage: Menus feature sustainable ingredients and local produce. Plant-based options are available, and food waste is donated or recycled.

Energy saving: Venues like the Executive Meeting Suites and the HarbourDen provide natural daylight to reduce energy consumption.



JW Marriott Hotel Hong Kong's green meetings package is part of a larger green lifestyle initiative that the hotel is embodying in its operations, replacing plastic with reusable bottled water one such initiative.

A dedicated **'Meet Green at JW'** package that goes beyond the ordinary to deploy additional strategies to minimise the carbon footprint for any meeting or event. Initiatives include:

- Serving a meticulously designed green menu brimming with nourishing and wholesome delicacies
- Providing one complimentary reusable stainless steel insulated water bottle for each attendee to refill the bottles using the water dispensers
- Setting up a central stationery desk to provide essentials for attendees' needs

Sustainable gastronomy

On green sourcing, the hotel's restaurants will emphasise sustainability with the following efforts:

Responsible sourcing: Menus feature sustainable seafood, organic ingredients, and local produce. Vegetarian options and eco-friendly beverages are available.

JW Garden: Herbs grown in the hotel's garden are used in dishes and cocktails.

Food waste management: Chefs create recipes using all parts of the ingredients, and surplus food is donated or recycled.

Eco-conscious operations: Digital menus, portioned meals, and biodegradable takeaway packaging are implemented.



Experience an elevated culinary journey in the urban sanctuary, where herbs and vegetables are harvested in the JW Garden for crafting refreshing food and beverages at the alfresco Pool Lounge.



live

Celebrating and respecting the bounty of the sea, the hotel's alfresco seafood restaurant, Fish Bar, reopened in spring 2024 to present a sustainable dining experience after a comprehensive renovation. A strong emphasis on green dining is reflected in the restaurant's interior design and food and beverage choices as well as operations.

As the world is facing severe environmental challenges, JW Marriott Hotel Hong Kong will continue to champion sustainable values and engage hotel guests in concrete actions for a greener future.



Copthorne King's Hotel Tien Court Restaurant Embraces “Ugly” Vegetables In Its Teochew Delicacies

Tien Court at Copthorne King's Hotel is well-loved for its contemporary Teochew cuisine and acclaimed handcrafted Dim Sum. Helmed by the award-winning Master Chef Lui, who originated from Hong Kong, has revitalised the culinary scene since joining the restaurant in 2021 by infusing his dishes with 32 years of expertise.

In recent years, the spotlight has been fixed on the food industry's carbon footprint. According to the United Nations, food systems generate around a third of global greenhouse gas emissions, higher than the global aviation sector. Restaurants and grocers across the island are increasingly trying to go green in creative ways that serve both the environment and diners.

Tien Court at Copthorne King's Hotel Singapore is proud to be the first Chinese restaurant in Singapore to embrace and repurpose imperfect foods that would otherwise be discarded. Through a groundbreaking partnership with Green Grocer's Ugly Vegetable Programme, Tien Court is leading the way in sustainable dining.

A Tradition of Sustainability



For appetisers, there is Chilled Marinated Cherry Tomato with Plum, made with tomatoes from local produce brand Greengrocer's Ugly Vegetables programme.

Sustainability has always been at the heart of Tien Court's culinary philosophy. Even before the advent of the Ugly Vegetables Programme, Tien Court utilised offshoots of vegetables to create rich soup stocks, showcasing a commitment to minimising food waste. This philosophy is deeply rooted in traditional Teochew cuisine, which emphasises the use of all parts of vegetables and animals – from offal in the iconic Pig Stomach Soup to off-cuts of plants in broths and sauces.



live

At the restaurant, you will find impeccably plated Teochew delicacies laden with premium ingredients – Sri Lankan crab, fish maw, Irish duck, white teat sea cucumber and the like.

But peer a little closer and you might notice some bits that do not always make it to the dining table. For instance, the Irish John Stone Dry-Aged Beef Rib, which was added to the main menu in April, is braised with offshoots from carrots, celery, tomatoes and other vegetables and served in a red wine reduction sauce.



Tien Court's sustainability efforts have propelled the restaurant to explore sustainable options, leading to partnerships with innovative farming initiatives such as the Bia Bord Origin Green Sustainability Programme members, Silver Hill Duck and John Stone Beef for dishes like the Braised Sliced Silver Hill Irish Duck and Irish John Stone Dry-Aged Beef Rib in Red Wine Reduction. Tien Court honours the heritage of Teochew cuisine by pioneering environmental responsibility.

Green Grocer's Ugly Vegetable Programme

Tien Court's partnership with Green Grocer's Ugly Vegetables Programme aligns perfectly with the restaurant's ethos. The programme rescues misshapen and oversupply vegetables from landfills, integrating them into delicious and innovative dishes.

Currently, Tien Court features one permanent menu item utilising these repurposed vegetables: the Frozen Marinated Cherry Tomato with Plum. This dish highlights cocktail truss tomatoes and cherry tomatoes that are "out of size" and typically discarded. These juicy tomatoes are marinated in a special house brew of honey, whole salted plums, and yuzu, creating a refreshing and flavourful bite.



Raised in Hong Kong within a family of celebrated Teochew chefs, Master Chef Lui Wing Keung, the youngest of seven, naturally gravitated towards the fine art of Teochew cuisine. While surrounded by the dominant Cantonese culture, his unique upbringing endowed him with profound insights into Teochew culinary traditions—known for their simplicity and delicate flavours—which ignited his passion and shaped his career path. With over thirty years of experience, Chef Lui's driving force remains the joy of customer satisfaction.

Lui Wing Keung, a master chef at Tien Court, shared that “Despite the appearance of these vegetables, they do not taste different from their more conventionally attractive counterparts. They are plated and used in the same way,”

On the restaurant's decision to use rejected vegetables, he adds that the restaurant's approach to food is driven by tradition: “Not wasting food is rooted in Chinese culture. As a traditional Teochew restaurant, Tien Court has always embraced using all parts of vegetables and animals – a philosophy passed down in Teochew cuisine, such as using offal parts and organs to craft the iconic pig stomach soup.”

Commitment to Sustainability

The Ugly Vegetables Programme is a natural extension of Copthorne King's Hotel Singapore's dedication to sustainability. As part of the Millennium Hotels and Resorts group, the hotel is committed to embracing sustainable practices and integrating them seamlessly into the guest experience. The use of repurposed foods not only reduces waste but also sparks important conversations about sustainability in the culinary world.

Looking Ahead

Tien Court's pioneering efforts in sustainability represent a bold step forward in the culinary industry. By participating in the Ugly Vegetables Programme, Tien Court not only enhances its menu with unique and flavourful dishes but also contributes to a more sustainable future.



The Ultimate Relaxation: 2 Finest Hotels In Singapore For A Spa Get-A-Way

Lose yourself in a refreshed interior design and spaces alongside a collection of new treatments and exquisite touchpoints at St. Regis Spa, and a rainforest design and setting at AWAY Spa - W Singapore Sentosa Cove with an illuminated decompression area, infrared heat therapy, steam room, whirlpool, vitality pool and experiential showers.

Everyone loves a vacation, but it is also a fundamental truth that sometimes going on a vacation is a real chore. Just the idea of the airport alone – with all those crowds, endless waiting to check in, and security checks – is enough to make you want to put your passport back into the drawer.

There is a lot to be said for a relaxing staycation in your backyard, especially if all you want is a quick break without all the exhausting hassle of a weekend getaway overseas. A clutch of hotels in Singapore has been busy enticing locals to drop by for a few days of much-needed rest and recreation with revamped spa menus.

THE ST REGIS SINGAPORE



Designed for indulgence and defined by joie de vivre, St. Regis Spa is a private invitation to experience the extraordinary. From lush surrounds to precious ingredients, every aspect of the spa sanctuary is custom-created to captivate and celebrate.

The venerable St Regis has always had a spa. Last year, the hotel debuted its St Regis Spa alongside a slick new menu and a gorgeous makeover. The previous space was no slouch by any means, but the revamped space is a



live

class apart with its palette of cream and ivory hues, touches of bronze and Italian marble, wallpaper sheathed with botanical motifs, and swathes of warm timber.

It's the sort of space that makes you want to move in and live here, drifting from the eucalyptus-scented steam room to a mood-lit treatment room for facials infused with floral oil, cinnamon and cedar, or powered with pure hyaluronic acid and hyperbaric oxygen; shea butter, cherry blossom and lotus oil massages; and luxurious manicures and pedicures by cult British podiatrist, Margaret Dabbs.



The experience is highlighted by Caroline's Collection – a set of five treatments crafted from exquisite ingredients to create distinguished experiences for guests. Paying homage to Caroline's passion for innovation, refinement and vibrancy, this collection of treatments is unique to each St. Regis Spa.

A sparkling brew of sencha and citrus, petit sandwiches, and tartlets on the spa plies will greet you on arrival.

W SINGAPORE - SENTOSA COVE

Even if you're just here for a day trip, just the very name of the W Singapore Sentosa Cove's Away Spa is enough to conjure the idea of an idyllic island escape. It certainly helps that the spa menu was recently refreshed, with Italian skincare brand Comfort Zone now headlining the treatments.

Hi
Life!

live



Luxuriate in our decadent oasis of calm and escape the daily hustle and bustle. Pamper your body and mind with the most indulgent treatment menu under the healing hands of expert therapists.

For a quick pick-me-up, the spa's new Performance Massage hits all the right spots, not least because it incorporates lemon, orange and peppermint essential oils blended with ivy extracts to improve circulation, green walnut extract for antioxidant protection, and sweet almond and jojoba oil to nourish.

And with all your rough edges smoothed, adjourn to the WET Deck, the hotel's all-day retreat. If the private cabanas and seafood snacks served poolside don't please, then, perhaps the live DJ performances, ocean views, and chilled cocktails just might take your mind off your bulging email inbox and looming Zoom calls.



Millennium Biltmore Los Angeles Hosts International Bird Rescue's First Major Fundraising Event: Soaring Twenties

International Bird Rescue rehabilitates about 3,500-6,000 birds each year. The most treated bird species include Brown Pelicans, Western Gulls, Northern Fulmars, Western Grebes, American Coots, Common Loons, Black-crowned Night-Herons, Snowy Egrets, and Great Blue Herons.

A spectacular soiree came to Los Angeles to showcase the historical and important work of International Bird Rescue, a global conservation organisation that has responded to over 250 oil spills and wildlife emergencies and cared for more than 160,000 birds on six continents since its inception in 1971. Bird Rescue's mission is to inspire people to act toward balance with the natural world by rescuing waterbirds in crisis.



Animal rescue centers across California are currently treating more than 100 starving pelicans — a situation that has wildlife specialists heavily concerned.

International Bird Rescue (IBR) said in a press release that a "surge" of more than 110 injured and starving Brown Pelicans has arrived at the organisation's wildlife centers — one in San Pedro near the Los Angeles Harbor and another in the San Francisco Bay-Delta area. The pelicans are having a hard time finding fish, and at least 40% of them are arriving for care with "significant injuries" stemming from fishing lines and hooks.

In a statement, Dr. Rebecca Duerr, IBR's Director of Research & Veterinary Science, said, "Most birds are coming in cold, emaciated and anemic, essentially starving to death. Many of them are exhibiting severe injuries, especially from fishing hooks and line."



A spectacular Gatsby-themed soirée that promises an evening of opulence, style, and grandeur while showcasing the historical work of International Bird Rescue.

IBR hosted the Soaring Twenties Benefit on June 8 with glitz and glamour while making a difference in the lives of birds, it was held at the Millennium Biltmore Hotel in Downtown Los Angeles and provided aid to the cause.

Promising a night of opulence, style and grandeur, International Bird Rescue presents Hailey Winslow, an actress and FOX Los Angeles reporter, keynote speaker Tammah Watts, a bird storyteller, followed by the live, vibrant sounds of 20s and 30s Jazz-era music alongside a mix of modern pop, jazz and lounge hits from The Gatsby Gang.



(Left) Hailey Winslow is an adventure travel television host and friend of Bird Rescue. (Middle) Tammah Watts, a bird storyteller, therapist and author of Keep Looking Up: Your Guide to the Powerful Healing of Birdwatching. (Right) The Gatsby Gang repertoire includes vibrant sounds of the roaring 20s/30s jazz era, alongside modern a mix of modern pop, jazz and lounge hits.

“Our work saves lives every day. Whether orphaned, injured or fish-hooked, birds need us, and thanks to our volunteers and supporters we can respond, rehabilitate and release them back into the wild. Your attendance at our benefit supports an incredibly worthy cause – we are all part of the natural world. Come enjoy a night of food, cocktails, music and fun at our Soaring Twenties event and make a difference for birds and nature,” Alex Domeyko, Director of Development and Partnerships said.



Millennium Hotels And Resorts Stays On Track In Global Roadmap For Sustainable Tourism

Standing, left to right: Victor Ng (Senior Manager, Green Building, Decarbonisation & Safety, CDL); Allen Ang (Executive Vice President, Green Building, Decarbonisation & Safety, CDL); Andy Tan (Senior VP, Global Sales & Partnership, and Operations, MHR); Hooi Kim Yeap (Certification Manager, Control Union Singapore); Edeline Tiong (GM, M Hotel Singapore); Andrew Tan (GM, Grand Copthorne Waterfront Hotel Singapore); Daniel Koh (Hotel Manager, Copthorne King's Hotel Singapore); Augustine Quek (Director, Sustainability in Technical Services, MHR). Seated, left to right: Jacqueline Ho (GM, Orchard Hotel Singapore); Saurabh Prakash (Chief Commercial Officer, MHR); Anthony Lim (GM, M Social Hotel and Studio M Hotel Singapore); Dominic Chen (Senior Manager, ESG & Platform Efficiency, CDL)

Millennium Hotels and Resorts (MHR) is proud to announce that six of its properties in Singapore have achieved the esteemed Global Sustainable Tourism Council (GSTC) certification. This milestone comes closely on the back of the prestigious Green Tourism accreditation, a UK-based authority in sustainable tourism based on the UN Sustainable Development Goals, received by all 18 of MHR's properties in the United Kingdom earlier this year.

MHR's GSTC-certified hotels in Singapore are Copthorne King's Hotel, Grand Copthorne Waterfront Hotel Singapore, M Hotel Singapore, M Social Singapore, Orchard Hotel Singapore and Studio M Singapore. Collectively, these properties represent over 2,600 rooms and involve the dedicated efforts of more than 650 hotel staff adhering to MHR's rigorous sustainability initiatives and practices.

Significantly, securing GSTC certification is aligned with Singapore's Green Plan 2030 and the Singapore Tourism Board's Sustainability Roadmap. The goal aims to have at least 60% of hotel room stock attain internationally-recognised hotel sustainability certification by 2025.

Some of the key features implemented by MHR hotels that led to its certification include:

- **Innovative In-Room Technology**

One of the standout features contributing to the sustainability of these hotels is their advanced in-room technology. This system activates electricity only when it detects an occupant, a significant improvement over traditional key card systems, reducing energy consumption and environmental impact.

- **Zero Single-Use Plastic by 2050**

Aligned with the Singapore Hotel Association's goal, MHR has committed to eliminating single use plastics by 2050. Already, the Group has replaced single-use plastics with sustainable alternatives in its events and banquets. This includes using glassware instead of plastic cups and bottles, and paper-stem pens instead of plastic ones.

- **Social Impact Initiatives**



work

Beyond environmental sustainability, MHR also actively contributes to welfare and community service in various ways. MHR is one of the earliest corporates to partner the Community Chest of Singapore in its Change for Charity programme, where a giving mechanism is incorporated in business operations. To promote the spirit of giving, MHR taps on multiple touchpoints across its six hotels and 18 restaurants in Singapore for guests to donate at point of room and dining purchases, and through conversion of points for donations via My Millennium and À La Carte Rewards membership programmes. To further incentivise the mindset of giving, MHR also donates S\$1 for each diner at its buffet restaurants.



Grand in-room single-use consumption by 20%. Copthorne water filtration plastic waste. Waterfront system waste generated. Hotel in its Singapore guestrooms, which has reduced water from traditional bottled water.



One of the touchpoints across MHR's six hotels and 18 restaurants in Singapore for guests to donate to Community Chest's Change for Charity programme



work

Encouraging Guests to Enjoy #MillenniumGreenStay

Pushing ahead with its Green Path and mindful sustainability plans, MHR has launched a global campaign, #MillenniumGreenStay which rolled out on 3 June ahead of World Environment Day.

This initiative, which will run for the remaining duration of the year, involves an Eco-Friendly Practices Card presented at check-in. The card outlines activities such as waste sorting, reusing towels, and how to conserve water. Guests who share their green efforts on social media during their stay and tag @millennium can get 500 MyPoints when they flash their post to the front desk staff. This campaign will be available across selected participating properties across the globe.

MyMillennium members staying at participating properties for at least two consecutive nights can opt out of daily housekeeping during their stay to receive 500 MyMillennium points per night. This rewards system will be available across properties in Asia, the United Kingdom, Europe, New Zealand and United States.

The #MillenniumGreenStay Initiative is the first global programme the Group has rolled out to raise awareness of ongoing property-specific green initiatives around the world. Click [here](#) to learn more about MHR's global sustainability initiatives.



Orchard Hotel First In Market To Introduce Aiello Voice Assistant In Singapore

As the first hotel in Singapore to introduce Aiello Voice Assistant to its guests, Orchard Hotel Singapore reinforces its innovative leadership in the hospitality industry.

Guests at Orchard Hotel Singapore can now enjoy Aiello Voice Assistant (AVA), their personal guide to hotel amenities, services, and local attractions. This latest move marks the technology's first introduction to the Singapore hospitality market.

Embracing innovation, Orchard Hotel Singapore has replaced traditional telephones, providing a seamless hands-free experience with AVA for all communication needs. AVA, acting as an in-room assistant, responds swiftly to voice commands, facilitating effortless connections to other rooms and front desk services, enhancing the overall guest experience.



General Manager Ms Jacqueline Ho presenting the Aiello Voice Assistant, which aims to provide guests with personalised service, greater convenience, and an overall enhanced experience.



work

“Our commitment to innovation and exceptional guest experiences is unwavering,” said Ms Jacqueline Ho, General Manager at Orchard Hotel Singapore. “The integration of AVA is a transformative step, combining state-of-the-art technology with personalised service to enhance guest convenience and comfort while reinforcing our leadership in the hospitality industry.”

“We’re not just introducing a voice assistant; we’re integrating AI seamlessly into the existing hotel technology ecosystem,” said Mr Vic Shen, CEO and Co-founder of Aiello. “Being the first in Singapore is just the beginning – our focus is on providing a holistic and technologically advanced guest experience that aligns with Orchard Hotel Singapore’s legacy of excellence.”



China Yuchai Adopts Share Buyback Plan

China Yuchai is one of the largest engine manufacturers for commercial vehicles in China and produces a wide variety of engines for trucks, buses and passenger vehicles.

China Yuchai, a subsidiary of Hong Leong Asia, recently announced on 7 June that its Board of Directors has approved a share buyback plan where the company may repurchase its ordinary shares of up to US\$40 million (\$54.0 million) in value or up to 4 million shares, whichever occurs earlier.

Under the share buyback plan, China Yuchai may buy back its shares from time to time at prevailing market prices in private negotiated transactions or other means. The company says it plans to fund the share buyback plan from its operating cash flow and its existing cash balance.

The Company's Board of Directors will review the share buyback plan periodically and may authorise adjustment of its terms and size, and the plan may be suspended or discontinued at any time. The shares purchased under the share buyback plan will be held as treasury shares upon purchase.



Millennium Hotels & Resorts MEA Joins The World Sustainable Hospitality Alliance

Mr Fahad Abdulrahim Kazim (second from left) with other members of the World Sustainable Hospitality Alliance.

Millennium Hotels and Resorts Middle East & Africa has joined the World Sustainable Hospitality Alliance (WSHA) as a member, reaffirming the brand's commitment to fostering sustainability across the region's vibrant hospitality industry.

As a new affiliate member, the Group aligns with nearly 50 global members, collectively addressing critical challenges affecting the planet, communities, and the hospitality industry. Committed to instigating sustainable change, WSHA offers invaluable resources and programmes, empowering the hospitality sector to create a future that prioritises prosperity and responsibility.

At the forefront of sustainable initiatives, Millennium Hotels & Resorts MEA leads environmental, social, and governance (ESG) goals in alignment with the region's evolving priorities. Through its strong sustainability programme, the "Millennium's Green Path Brand Playbook" the brand sets ambitious targets, including a 27% reduction in greenhouse gas emissions by 2030.

Mr Fahad Abdulrahim Kazim, CEO of Millennium Hotels and Resorts MEA and Lakhraim Group, said: "We are committed to environmental responsibility and believe that WSHA's collaborative approach and resources will be instrumental in achieving our sustainability goals. Together with like-minded global leaders, we aim to spearhead positive change in the hospitality industry, driving towards a more sustainable future for our planet, people, and businesses."

As environmental consciousness continues to rise among travellers, Millennium Hotels & Resorts is strategically positioned to attract green-thinking visitors both now and in the future. By integrating eco-friendly practices into operations and forging partnerships with local green initiatives, the Group not only offers guests high quality accommodation options but also significantly reduces its carbon footprint.



CDL Partners DBS On S\$400 Million Sustainability- Linked Loan

CDL has partnered DBS on a S\$400 million sustainability-linked loan for general corporate funding and working capital purposes, including asset redevelopment initiatives.

City Developments Limited (CDL) has secured a S\$400 million landmark sustainability-linked loan provided by DBS Bank (DBS) to advance nature conservation and sustainable development in Singapore.

The loan criteria includes a set of sustainability performance targets set by CDL aligned with the developer's pioneering adoption of the Taskforce on Nature-related Financial Disclosures (TNFD) Recommendations.

CDL's Group CFO Ms Yiong Yim Ming said, "CDL takes pride in being the first Singapore company to voluntarily report according to the TNFD Recommendations. We believe that robust sustainability reporting can channel capital to expedite green building and climate action. We are pleased to partner with DBS in this first-of-its-kind financial solution aligned with our nature-specific climate action targets. Since 2017, we have secured over S\$8 billion in sustainable financing to develop smarter, greener and more nature and climate-friendly infrastructure. We aim to enhance our triple bottom line through sustainable development, achieve our net zero ambitions and align finance with sustainability performance through innovative capital management initiatives."

Introduced in September 2023, the TNFD framework is a set of global standards and guidelines designed to help businesses effectively integrate nature and biodiversity considerations into corporate decision-making.

This loan is designed to incentivise CDL's ongoing efforts to achieve significant environmental, social, and governance (ESG) milestones, with proceeds allocated to general corporate funding, working capital, and asset redevelopment initiatives. It also incorporates specific targets for conserving biodiversity, managing waste and enhancing water efficiency, all integral to TNFD's Recommendations.



work



Hong Leong Holdings Launches KASSIA, The Flora Drive Finale

With a new vibrancy of amenities and transportation, KASSIA is positioned to cater for more residential spaces, concluding Hong Leong Holdings' aspiration to transform the area into a residential township.

Marking the finale of its signature in Flora Drive, KASSIA unveils a naturalistic living concept that features a majestic vertical garden and cascading water feature installed at its Grand Clubhouse.

The freehold condominium sits on an approximate 150,838.98 square feet (sq ft) site located in District 17 off Upper Changi, featuring 276 residential units in four blocks of eight storeys each.



Following the vein of its sister projects all named after flowers and arranged in alphabetical order, KASSIA will be Tripartite's 11th and concluding residential development.

Its past success in the private residential enclave is made up of Azalea Park, Ballota Park, Carissa Park, Dahlia Park, Edelweiss Park, Ferraria Park, The Gale, Hedges Park, The Inflora, and The Jovell.

The Concept

Inspired by *Cassia Javanica*, a popular tropical tree known for its beautiful crimson and pink flower bunches, where it embraces a contemporary design that includes natural elements, dense foliage, and interwoven branches to foster an environment that promotes harmony between residents and nature.



The Grand Clubhouse is wrapped in a vertical garden that spans from the basement of the Arrival Plaza to the breathtaking cascading water feature, sky leisure walk, and a view deck on Level 2.

The façade of the four blocks features a primal pitch roof exterior with lush greenery surroundings to repose and rejuvenate throughout its communal spaces. Facilities include a vertical garden that spans from the basement of the Arrival Plaza to Level 2 of the Grand Clubhouse with a cascading water feature and a sky leisure walk deck, a 50m lap pool, urban farming plots, and relaxation alcoves.

Ms Betsy Chng, Head of Sales and Marketing at Hong Leong Holdings said, “Given the success of our earlier developments and familiarity with the area, Kassia comes at an opportune time to conclude our aspiration for Flora Drive into a residential haven. The success of our developments in the enclave reflects the keen interest among first-time buyers and upgraders for a quiet locale and thoughtfully designed properties. We believe the new transportation infrastructure and our competitive pricing will attract buyers who value the project’s attributes.”

The Locale



Facilities include a 50-metre swimming pool, relaxation alcoves, and urban farming pods.

A well-located home for families, Kassia is near seven MRT stations within a short bus connection - Tampines East and Upper Changi of the Downtown Line; Pasir Ris, Tampines, and Expo of the East-West Line; and the upcoming Pasir Ris East and Loyang of the Cross-Island Line (expected to be ready in 2030).

It is also well-connected to the Pan Island Expressway (PIE) and East Coast Parkway (ECP).

Business, retail, food, and leisure activities are aplenty such as Changi Business Park, Changi Airport, Downtown East, Komo Shoppes, Singapore Expo, and a wide range of hawker selections at Changi Village. Nature lovers will enjoy the nearby trails at Changi Beach Park with a Round Island Route Park Connector.



work

Nearby educational institutions include St Hilda's Primary School, Gongshang Primary School, Hai Sing Catholic School, Temasek Polytechnic, Singapore University of Technology and Design, and the Japanese School.

A Home in an Oasis

Each unit is designed with earthy-hued quality finishings to evoke calmness and elegance, its thoughtfully planned layout maximises space and functionality with convertible study areas into flexi-breakout spaces for various uses.

A mix of apartment types is available from 1- to 4-bedroom with sizes ranging from 473 sq ft for a 1-bedroom to 1,345 sq ft for a 4-bedroom. The apartments are competitively priced from S\$883,000 for 1-bedder, S\$1.196 million for 2-bedder, S\$1.659 million for 3-bedder, and S\$2.462 million for 4-bedder. The project is estimated to obtain TOP in November 2027.



Pictured here are the 1-bedroom + study (left), 2-bedroom (middle), and 4-bedroom (right) living and dining areas.

Kassia's sales gallery, located at Eunus Avenue 4, opens from Saturday, 6 July 2024, 10am to 7pm (weekdays) and 10am to 8pm (weekends). Sales bookings will begin on Saturday, 20 July 2024. For enquiries, please call the sales hotline at (65) 9643 9911 or visit the website at www.kassia.com.sg.



Red, White And BOOM With Millennium Hotels & Resorts To Celebrate Independence Day

Independence Day, known as the Fourth of July, is a federal holiday in the United States commemorating the Declaration of Independence, which was ratified by the Second Continental Congress on July 4, 1776, establishing the United States of America. The Founding Father delegates of the Second Continental Congress declared that the Thirteen Colonies were no longer subject (and subordinate) to the monarch of Britain, King George III, on July 2 and adopted the Declaration of Independence two days later, on July 4.

Parades, barbecues, children waving flags, and fireworks bursting in the air. The Fourth of July Independence Day is tailor-made for a quintessential all-American summer getaway, as destinations around the country woo families with events that celebrate all that's red, white, and blue. The options for fun are as varied as the colours in those fireworks: head to a city for big parades and a splash of culture, sprawl on a blanket under the starry sky, or experience a little bit of both.

Millennium Hotels & Resorts celebrates Independence Day with a little sparkle for a vacation filled with savings and excitement. The deals are set to light up the sky with thrilling activities, prepare to be dazzled as you save up to **25% off their Best Available Rates!**

But don't wait too long! These explosive offers will vanish with a bang on July 31st, 2024.

Terms and Conditions:

- The offer is available at all participating hotels and is subject to availability.
- Offer is only available for My Millennium Members.
- A valid credit card or TA Account is required to confirm your reservation.
- Not valid in conjunction with any other offers.
- A valid credit card is required at the time of booking as a guarantee.
- Millennium Hotels and Resorts reserves the right to edit, discontinue the promotion at any time, without notice.



meals & deals



(Left) An exciting city view from M Social New York Hotel, (Middle) The Grand Entrance of The Biltmore Los Angeles, and (Right) a luxurious penthouse room with a fantastic view of Boston city at The Bostonian Boston.

Participating Hotels:

- The Biltmore Los Angeles
- Millennium Hotel Broadway Times Square
- Millennium Downtown New York
- Millennium Premier New York Times Square
- M Social Hotel Times Square New York
- The Bostonian Boston
- Millennium Minneapolis
- Millennium Knickerbocker Chicago
- Millennium Durham
- Millennium Maxwell House Nashville
- The McCormick Scottsdale

Book your stay today and make this 4th of July one to remember!

For more information, please visit the [website](#).

** Information correct at time of print.*



The Perfect Summer With Crayfish And Beer At Grand Millennium Beijing

The Corner Bistro is situated in an alfresco atmosphere at the Grand Millennium Beijing, where it will host the summer bellies of the capital.

Set in the business district of China's capital, Grand Millennium Beijing is within easy reach of Beijing's attractions. The luxury hotel has the ideal location to explore the worlds of fashion, culture, and art.

With summer season coming up, it wouldn't be complete without a dozen crayfish and pints of beer with a group of friends. At Grand Millennium Beijing's Beer Garden at The Corner Bistro, we prepared an array of attractive summer delicacies and special treats to cool down with families.

Crayfish feast



China's crayfish craze begins as the crustacean is a favourite snack to eat with a couple of bottles of chilled beer on summer nights. According to a report released by the Ministry of Agriculture, Chinese consumption of crayfish has jumped by one-third to 879,300 tonnes a year over the past two years. Annual output reached 899,100 tonnes in 2016, making China the world's largest producer of crayfish, accounting for over 70 percent of the world's total. (Source: Xinhuanet)

The heavenly pairing of crayfish and beer is the soul of summer, feast yourselves with Beer Garden's spicy, garlic, and thirteen-spiced flavours.



meals & deals

Price:

RMB98/Half Dozen

RMB188/Dozen

Available daily from 5.30pm to 10pm until 31 October 2024

Buy two get one free



The football season has heated the demand for crayfish and beer for the Chinese, especially during the World Cup and the current UEFA Euro 2024.

Enjoy two beers for the price of one and pump up the atmosphere with UEFA Euros 2024, it will surely bring you a dual feast of visual and taste.

Available daily from 5pm to 11pm until 14 July 2024

For more information or to make reservations, please contact THE CORNER BISTRO at +86 10 8587 6888 ext. 3012

** Information correct at time of print.*



“A Taste Of Vietnam” Arrives At New World Millennium Hong Kong Hotel

Chef Quang Le makes a special appearance at New World Millennium Hong Kong Hotel's Café East restaurant to share Vietnamese culture through food at “A Taste of Vietnam”

Diners can savour the full flavours of Vietnam at New World Millennium Hong Kong Hotel's Café East with guest chef Quang Le, Executive Sous Chef of New World Hoiana Beach Resort, the Hong Kong hotel's sister property in Hội An.

A range of authentic recipes showcasing the tantalising tastes of Hội An Ancient Town will be presented, masterfully accented by Chef Quang's ingredients and condiments, at gourmet dinner buffet feasts from 12 June to 14 July.

Born and raised in Vietnam, Chef Quang's culinary journey began at the age of 10 when he was inspired by his grandmother's rustic cooking and her ability to transform simple ingredients into delectable dishes. This early exposure instilled a deep passion for cooking and a desire to elevate the essence of Vietnamese cuisine to a new level.



(Left) Vietnamese egg pancake and (Right) Vietnamese Braised fish in clay pot.



meals & deals

More than 20 Vietnamese specialities will be offered on Café East's dinner buffet. Menu items on rotational basis include Gỏi Cuốn (fresh spring roll), Bánh Xèo (Vietnamese egg pancake), Vũ Đại (braised fish in clay pot), Bò Lúc Lắc (beef stir-fry with capsicum and oyster sauce), Bánh Mì (iconic Vietnamese pork sandwich), Canh Chua (sweet and sour soup with clams) and more.

Vietnam's classic Phở and authentic noodle Bún Chả Hà Nội (northern Vietnam vermicelli noodles with grilled pork) will be served daily. In addition to the Vietnamese specialities, Café East's popular buffet will feature items such as Seafood on Ice, Teppanyaki Lamb Rack, Roast Premium Beef, Assorted Robotayaki and Braised Abalone with Duck Feet.



Besides the curated Vietnamese dessert, diners can enjoy classic desserts among the sumptuous buffet spread.

Sweet lovers will not be disappointed with multiple Vietnamese treats, including Chef Quang's personal favourites such as Assorted Sweet Bean Soup, Banana Sticky Rice Roll and Crispy Mung Bean Cake with Sesame.

"A Taste of Vietnam" Dinner Buffet

Venue: Café East

Date: 12 June to 14 July 2024

Meal period: 6:30 to 9:30 p.m. daily

Pricing:

[Monday to Thursday]

HKD738 per adult; HKD518 per child

[Friday to Sunday & Public Holiday]

HKD788 per adult; HKD548 per child

Terms and Conditions:

- All prices are subject to 10% service charge
- Child price is applicable to children aged 3-11
- Buffet items are on a rotational basis and subject to change

For enquiries or reservations, please call +852 2313 4222 or visit the [website](#).

* Information correct at time of print.

Hi
Life!

meals & deals



Bring An Otter
Home
With A New
Experiential Stay
At Grand
Cophorne
Waterfront
Hotel

Thinking of a staycation but have no idea where to go? Grand Cophorne Waterfront's newly renovated eco-friendly room is the right accommodation for you!

Book a stay at the hotel and enjoy the delightful company of adorable mascot otters, available for you to bring home.

What's more? Enjoy Late Check-out, Complimentary Breakfast at Food Capital, Singapore River Cruise for Two, Afternoon Tea at Executive Club Lounge and many more!



*Go green and stay in the newly renovated rooms and be pampered with exclusive perks!
(Pictured: Suite Room and Club Lounge).*

Key perks:

- Afternoon Tea at Executive Club Lounge for Two
- Daily Buffet Breakfast for Two at Food Capital
- 40-minute Singapore River Cruise Tickets for Two
- Late Check out by 4pm (subjected to availability)
- Grand Cophorne Waterfront Mascot Otter (for you to take home)



meals & deals



Grand Copthorne Waterfront Mascot Otters eagerly welcome your arrival, they are looking forward to be 'adopted' to your homes after your curated stay at their habitat!

Terms and Conditions:

- Tax rate/inclusion dependent on location
- Valid for stays from now to 5 January 2025
- Late Check-out will be subjected to availability.
- Non-refundable and no changes are allowed
- Rates are inclusive/exclusive of taxes where applicable.
- Discounts varies by participating hotels.
- This offer cannot be combined with any other offer.
- Booking policy is subjected to rates booked.
- Booking must be made directly via (www.millenniumhotels.com)
- Millennium & Copthorne Hotels reserves the right to edit, discontinue the promotion at any time, without notice.
- We reserve the right to cancel or modify reservations where it appears that a customer has engaged in fraudulent or inappropriate activity or under circumstances where it appears that the reservations contain or resulted from a mistake or error.

Insider Tip: My Millennium members get an additional 5% off stay!

For booking and more information, please visit the [website](#).

** Information correct at time of print.*



meals & deals



“Escape From Work” At JW Marriott Singapore South Beach Summer Staycation For The Sunny Citizens

Step into a private world of luxury and exclusivity when you stay in one of the 634 premier hotel rooms and executive suites at JW Marriott Hotel Singapore South Beach. Take in panoramic views of the Singapore skyline as you lounge in the comfort of our unique “floating” beds. Recharge your senses with a relaxing soak in your hotel suite’s well-appointed marble bathroom.

Feeling the heat of work? JW Marriott Singapore South Beach is offering an **“Escape from Work”** Summer Staycation for Singaporeans and PRs from now to 15 September 2024.

The **“Escape from Work”** Summer Staycation offers two packages:



The Deluxe Room comes with a King or Twin bed with a bathtub.

Package 1:

Room Type: Deluxe Room

Room Rate: S\$349.00++ (S\$418.45Nett) per room per night inclusive of 02 breakfasts at Beach Road Kitchen & internet access

*Room configuration will not be able to have an Extra Bed setup.



meals & deals



The Family Room comes with a King and extra bed with a bathtub.

Package 2:

Room Type: Family Room

Room Rate: S\$399.00++ (S\$478.40Nett) per room per night inclusive of 04 breakfasts (For 2 adults & 2 children - below 12YO) & internet access

*One Extra Bed will be provided and set upon arrival

Book the Staycation Package on Marriott Bonvoy App by applying the **CLUSTER CODE: L6C**

Terms and Conditions:

- Non-Commissionable Rate
- Room Rate is subject to availability upon confirmation
- Room Rate is only available on Weekends (Friday, Saturday & Sunday)
- Complimentary daily breakfasts at Beach Road Kitchen for up to Two Persons
- Reservations must be booked online, applicable for Singaporeans and PRs Only
- Valid ID (NRIC) required for verification purposes upon check-in. Prevailing Best Available Rate will apply if no proper verification is provided

* Information correct at time of print.



A Cut Above The Rest: Two Of The Best Restaurants In Singapore For Juicy Steaks

(Right) The St. Regis Singapore presents The Astor Grill, inspired by the chophouses of early century New York. With a commitment to using the best produce skillfully prepared on the custom-built parilla grill, discover steak with touch of ceremony at The Astor Grill. (Left) SKIRT takes pride in the art of aging where time plays a key role in unlocking the secrets of flavour. Celebrate the essence of the best cuts and prime beef from David Blackmore's Full Blood Wagyu, to Little Joe's free-range grass-fed beef and Meats by Linz's exceptional T-Bone.

Indulging in a sumptuous steakhouse meal is great for everything from romantic date nights to family dinners. If you're not one to turn down a good, juicy slab of beef, ready your appetite and hit up Singapore's best steak restaurants.

St. Regis Hotel: The Astor Grill



Steak with a touch of ceremony - Celebrate quality cuts of exceptional eminence with the bespoke dining rituals of St. Regis. Helmed by Chef de Cuisine Angelo Sergio with decades of mastery in butchery, dry ageing, curing and grilling. The Astor Grill showcases an ensemble of various cuts from America, Australia and the United Kingdom including bone-in, shell loin and dry-aged.

Nestled within The St. Regis Singapore, this restaurant is founded on the great chophouses set in early century New York, where the first St. Regis was established. It promises to be a haven for steak connoisseurs, with each cut cooked in a custom-built parilla oven for optimal flavours.

Showcasing both signature sharing cuts and individual portions, the menu offers an array of tantalising choices. From the customary cuts of tenderloin, striploin, and ribeye to the more classic selections of wagyu skirt steak, rump cap, and flank steak, each cut will leave you wanting more. The a la carte menu also includes non-steak options from the appetisers and main course including Grilled King Prawns 'A La Plancha' with Peaches, Avocado and Basil, as well as Grilled Whole Turbot perfect for sharing.



meals & deals

The restaurant also takes inspiration from the rich heritage and rituals of St. Regis, with bespoke dining experiences steeped in a storied legacy. The Astor Grill journey features a welcome petite glass of Martini during dinner and a selection of speciality salts, house mustards, as well as impeccably crafted steak knives for a luxurious meal.

Address: The Astor Grill, Lobby Level, The St. Regis Singapore, 29 Tanglin Road, Singapore 247911

W Singapore Hotel: SKIRT



SKIRT introduces its new culinary maestro, Chef Paul Chong, known for elevating classic flavours with innovation. With over a decade of experience hailing from the esteemed Butcher Boy, Chef Paul blends tradition and modernity, drawing from Asian heritage and international influences. He's renowned for meticulous sourcing of ingredients and championing sustainability. His creations, from perfectly seared steaks to artfully plated seafood, promise a gastronomic adventure.

SKIRT, where culinary excellence meets the art of fire and flavour in Sentosa, Singapore. The restaurant concept revolves around the grill and wood fire, bringing a twist to the dining experience.

The kitchen uses a Parrilla grill to prepare the meats, so you can expect perfectly smoky and juicy prime cuts. The wagyu options are always beautifully indulgent, but if you're feeling ravenous, go for the 800g bone-in short ribs, bacon fat potatoes, and beef tartare.

Address: Skirt, W Singapore – Sentosa Cove, 21 Ocean Way, Singapore 098374



Millennium Mid-Autumn Mooncakes By Award-Winning Hua Ting Restaurant, Orchard Hotel Singapore

As the gentle autumn breeze sweeps through the Lion City, a delightful transformation unfolds in Singapore's culinary scene. With the Mooncake Festival approaching, the air becomes infused with the heavenly fragrance of mooncakes of delightful pastries that play an integral role in this annual celebration.

Mooncakes from the award-winning Hua Ting Restaurant are renowned for their delicate texture and vibrant flavours, the MICHELIN selected restaurant has established exceptional repute since 1992 and is consistently recognised as one of Singapore's top Chinese restaurants, offering dynamic yet refined flavours in authentic Cantonese cuisines.



The Mid-Autumn Treasures comes in a sustainable wooden craft box with a natural finish that doubles as a perfect keepsake, reflecting a gift that gives back to the environment.

The restaurant's **Lunar Elegance: Mid-Autumn Treasures** comes with Snowskin Mooncakes that offer an exquisite harmony with luscious fillings, where each bite reveals a medley of refined charm. Embracing tradition, it also artfully houses an enchanting lantern, adding a touch of festivity to your celebration.



The Signature Teapot Collection with Curated Teapot comes with a 1 piece White Lotus Paste with Single Yolk and Macadamia Nuts, 1 piece White Lotus Paste with Double Yolk and Macadamia Nuts, 2 boxes of the finest selected Chinese Tea (Wellness and Tangerine Pu'er Tea), and a curated teapot with 4 teacups.

For the **Lunar Luxury: Exquisite Gift Selections**, it offers an exquisite harmony where each bite reveals a medley of refined charm, transcending generations with a meticulously crafted golden-brown crust with rich flavourful filling. Complementing the mooncakes is a 16 Years Aged Premium Pu'er Tea, a prized gem steeped in tradition and complexity. With each sip comes a depth of flavour and subtle earthy notes, perfectly harmonizing with the sweetness of the mooncakes.

Lunar Elegance: Mid-Autumn Treasures - Limited Time Offer and Exclusive Promotion

- Up to 20% off from now till 2 September 2024
- 25% off for MyMillennium members

Early Bird Teapot Collection Promotion

- 15% off till 17 Sep 2024
- Promotion is valid with participating credit cards, for walk-in only.

Terms and Conditions:

- Please allow an advance order of at least 3 working days prior collection date.
- Privilege card or promotion offers are not applicable unless otherwise stated.
- Self-Collection is available from 1 August to 17 September 2024.
- Early Bird Promotion concludes on 2 September 2024.
- The last selling date is 17 September 2024.
- Hua Ting and Orchard Hotel Singapore Management reserve the right to amend the Terms & Conditions without prior notice.

For more information, please contact +65 9186 8031 or visit the [website](#).



Vive La Paris! Gala Dinner At Grand Hyatt Taipei Celebrates The Olympics

The gala dinner, which was themed “Elegance in Motion”, showcased Paris’ role as host city of the 2024 Olympic games.

On 31 May 2024, around 450 guests converged at the Grand Hyatt Taipei to sample the very best in Franco-hospitality at the annual gala dinner hosted by the French Chamber Taiwan.

This year’s theme was Elegance in Motion, which reflected Paris’ role as host city of this summer’s Olympic games. The Olympic Phryge mascots — based on the traditional small Phrygian hats — welcomed guests at the red carpet.

Food and drinks took centre stage; guests enjoyed Royal Caviar while sipping French wines, Perrier-Jouet Champagne and specially crafted cocktails.

As one would expect of any French affair, fashionwear was also under the spotlight. Attendees were invited to wear red, white and blue — the tricolor of the French flag — with a touch of gold for elegance. Models in attendance sported neoteric garments courtesy of award-winning designer Ms Gioia Pan and Taiwan Jewelry Designers’ Association Chairman Mr Lu Zheng-nan.



Fashion was at the forefront of the event, with models sporting stylish neoteric outfits by award-winning designer Ms Gioia Pan.



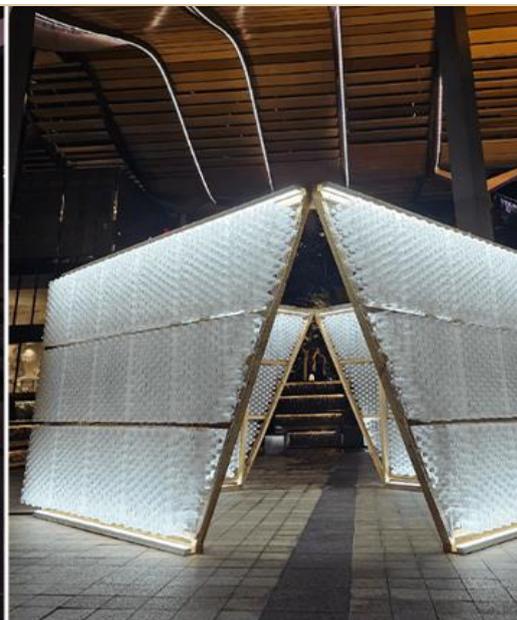
Dressed in hip-hop attire, Mr Stephane Peden showed off his breakdancing skills to the delight of the attendees.



play

One of the evening highlights was a tongue-in-cheek performance courtesy of Mr Stephane Peden, General Manager of the French Chamber, who paid tribute to the breakdancing competition that will be premiered at the Olympic Games Paris 2024.

The high energy continued with the band ADOGA, who closed the evening with an eclectic set of pop and rock classics while the crowd hit the dance floor.



Music, Arts & Lights At The Singapore South Beach

As part of the i Light Singapore festival, light installations Lumi (left) and The Lantern (right) at South Beach attracted much attention and created greater awareness on sustainability.

A Musical Escapade

Partnering with Sofar Sounds, South Beach transformed its Level 21 Sky Garden into a serene musical escapade on a tranquil Saturday night on 13 April 2024.

A worldwide non-profit music community that brings free live performances to unique, hidden locations, Sofar Sounds had previously featured numerous internationally famous musicians such as Billie Eilish and Hozier in other overseas locations.

To participate, concertgoers had to ballot for free tickets with the results announced a week before the event, and the secret location revealed 36 hours prior. The event at South Beach drew over 400 ballot entries, with 140 lucky attendees selected.

On the performance night, South Beach welcomed three performing artists: shazza, Mary Sue, and Islandeer. It was a mellow and soothing evening where concertgoers sat comfortably on the ground, soaking in the music with the iconic Singapore Flyer and Marina Bay Sands as a stunning backdrop. Concertgoers also enjoyed tasty snacks and beers from South Beach retail F&B outlets, VATOS URBAN TACOS and Little Island Brewing Co.



It was a magical, musical night for the attendees who enjoyed soothing tunes with the beautiful views of Marina Bay.

Mama on Palette Exhibition

Mama on Palette, Singapore's first community for mothers who love the arts, recognises the healing power of art and aims to raise awareness about mothers' mental wellness.

On Mother's Day, Mama on Palette launched a two-week exhibition at South Beach Tower, featuring stunning artworks such as hyper-realistic art dolls and various paper arts. They also unveiled their new book, *SITE.MA* (Singapore In The Eyes of Mother Artists), alongside a series of programmes. These included a fashion showcase where art pieces by mothers were transformed into wearable art by Anseina Eliza, co-founder of ANS.EIN, as well as keynote speeches and panel discussions. The event attracted over 100 people from all walks of life to South Beach.



The Mama on Palette exhibition featured beautiful artworks, a fashion showcase, keynote speeches and interactive panel discussions.

i Light Singapore

i Light Singapore is Asia's leading sustainable light festival held at Marina Bay. Returning for its 10th edition this year, the festival ran from 31 May to 23 June 2024, with installations at satellite locations such as South Beach.

Installations at South Beach included *Lumi* and *The Lantern*.

- ***Lumi***

Paying homage to Singapore's maritime heritage, *Lumi* embodied the fluidity of meandering river paths and its state of perpetual flux. The interactive installation attracted visitors to engage with one another and in the process, mould and remould the artwork in a shared act of co-creation.

- ***The Lantern***

The luminous pavilion reflected a contemplation on the voracious cycle of consumption. Made out of over 5,000 upcycled plastic water bottles, *The Lantern* was a sobering physical embodiment of our collective harm to the environment, and a symbol of renewal and a call for bolder, innovative design approaches to shape a more sustainable future.



A Woofing Good Time For Pet Lovers At The Beijing Riviera

One of the adorable pooches at the event, which brought pet owners together for a day of fun.

On 15 June 2024, Beijing Riviera held a delightful "Pet Fun Party" at the Riviera lawn, attracting over 30 dogs in fancy attire. The much-anticipated event drew pet owners together and created a fun-filled day with much laughter and barks!

The event featured a dog fashion show and a running race, both extremely well received, with the audience eagerly capturing the adorable moments on their phones. Families also enjoyed drawing portraits of their beloved pets and interacting with one another.

To add icing on the cake, all ticket proceeds from the event were donated to a local stray animal shelter to care for rescued animals and to create greater awareness among participants.



Children displaying their artistic flair with their pet portraits.



Pet owners and their pets alike made new friends at this meaningful event, with proceeds donated to a local stray animal shelter.



care



Advancing Sustainability With Young Minds For Malaysia's Built Environment

Hong Leong Asia's precast concrete supplier, R3 Precast, and students from University of Tun Hussein Onn Malaysia take a photo at R3 Precast's factory in Senai, Johor in Malaysia, during the students' visit to learn about precast production processes.

R3 Precast recently hosted a visit from Engineering and Architecture students from University of Tun Hussein Onn Malaysia to share insights on precast products, modern production methodologies and latest technologies. This was part of the precast concrete supplier's collaborations with tertiary institutions to contribute to the growth of young minds and the built environment talent ecosystem.

R3 Precast, part of HLA's building materials portfolio, is a leading precast concrete supplier specialising in the consulting, design and manufacturing of prefabricated building components such as PPVC units for public and commercial sectors in Singapore and Malaysia.

During the visit, the students enjoyed an immersive plant tour and got to see first-hand the precast production process. It was a valuable opportunity for students to bridge theory with real-world practice, paving the way for a promising future in civil engineering and architecture.



The immersive visit was an enriching opportunity for the students to experience and see first-hand precast production for their future careers in civil engineering and architecture.



Hauling Over 1,000 Kg Of Rice In 8 Minutes For Charity

This year, more than 300 staff from the CDL Group volunteered their time and heart at Assisi Fun Day 2024 to support the care of patients and their families.

The biggest fundraising event for Assisi Hospice, Assisi Fun Day 2024, recently made its annual return on June 9 to ramp up palliative home care capacity by 2026.

With a goal of raising S\$1 million, Assisi Hospice plans to increase patient capacity for palliative home care services by 50% (or some 3,000 patients from 2,058 in 2023) within the next two years, in anticipation of an increase in demand for the service due to Singapore's ageing population.

Nearly 400 staff employees from CDL, Millennium Hotels and Resorts (MHR), Hong Leong Finance, and CDL subsidiary, CBM Pte Ltd, volunteered their heart and time to champion this meaningful cause and support the care of patients and their families. Held at SJI International School, the event was graced by Ms Indranee Rajah, Minister in the Prime Minister's Office and Second Minister for Finance and National Development, and Ms Ho Ching, Patron of Assisi Hospice.



The event was graced by Minister Indranee Rajah (3rd from left) who sounded the gong to mark its opening. From left to right: Assisi Hospice Chairman Mr Thomas Teo, SJI International President Brother Larry, Guest-of-Honour Minister Rajah, Assisi Hospice Patron Ms Ho Ching, CDL Group CEO Mr Sherman Kwek and Assisi Hospice CEO Ms Choo Shiu Ling.



Two teams comprising CDL management and staff participated in the CDL Challenge. (L-R): Ms Lim Kah Huay; Ms Charissa Tam; Mr Gerald Yong; Mr Chia Ngiang Hong; Mr Sherman Kwek; Mr Kwek Eik Sheng; Ms Yiong Yim Ming; Mr Reagan Lim; Ms Ng Wee Ling; and Ms Jane Sng.



care

A key highlight of the event was the CDL Challenge – Rice for Hope, a special charity segment which alone raised over \$220,000 from CDL’s staff and business partners.

During the Challenge, various CDL staff, including the whole senior management team, formed two teams and competed in a relay to transport bags of 10kg rice across 30 metres within eight minutes. Led by CDL Group Chief Executive Officer (CEO) Mr Sherman Kwek, and Group Chief Operating Officer Mr Kwek Eik Sheng, both teams raced against time and moved over 100 bags (over 1,000 kg) of rice, which will be donated by CDL to a local food charity, Food from the Heart for distribution to 750 needy beneficiaries.



Gerald Yong grins cheekily as he caught up and snuck past Reagan Lim who had dropped his sacks of rice.



The ladies prove they are not to be outdone as Jane Sng from Corporate Communications (left) and CDL China’s Lim Kah Huay carried their rice sacks with grit and determination to the finishing line.

Mr Sherman Kwek, CDL Group CEO, said, “As a homegrown corporation, we have been actively supporting our community through various outreach and engagement initiatives. I am deeply heartened by the strong turnout and support from our CDL family, and the generous contributions from our business associates, friends and the community. The funds raised today will go towards helping Assisi Hospice sustain its impactful work and tireless efforts in caring for patients. Every little step makes a difference, and we hope to inspire more to support this meaningful cause.”

Initiated in 2017 by Mr Sherman Kwek, the CDL Challenge has helped raise funds to support the care of Assisi Hospice’s patients. During the COVID-19 pandemic from 2020 to 2022, the Assisi Fun Day event took on a virtual format where the CDL Group continued to help raise funds through e-stalls and rallied donations from their stakeholders. Last year, Assisi Fun Day resumed physically after a three-year hiatus and the CDL Challenge comprised a bubble soccer match.



The crowd cheering the teams on as they try to move as many bags of rice as possible within 8 minutes.



Mr Chia flexing his muscles in a proud show of “power” as he poses for a shot with (L-R) SVP & Head of Customer Service Ms Foo Chui Mui; Deputy Head of Property Development Ms Tay Seok Cheng; EVP & Head of Property Development Ms Lee Mei Ling; and SVP of Sales and Marketing Mr Jimmy Hee

As the event's co-organiser, the CDL group set up nine stalls at the carnival – four by CDL employee volunteers, four by Millennium Hotels and Resorts, and one by sister company Hong Leong Finance, selling an array of delectable F&B items. CDL's subsidiary CBM Pte Ltd, the facilities partner of the event, contributed manpower and expertise in logistics, cleaning, and security.

Six hotels from Millennium Hotels and Resorts – Copthorne King's Hotel Singapore, Grand Copthorne Waterfront Singapore, M Hotel Singapore, Orchard Hotel Singapore, M Social Singapore, and Studio M Hotel – sponsored F&B and hotel vouchers as lucky draw prizes.



Pictured is one of four booths manned by various teams from CDL. Items sold include handheld fans, munchi pancake, herbal tea, drinks, soft toys, and a variety of crackers.



The booth by Hong Leong Finance (HLF) sold items such as healthy noodles, nuts and granola, popcorn, durian rolls, sugar cake and coconut candy. HLF also initiated pre-event fundraising among staff through homemade bakes and goodies.



The M Hotel team (left photo) poses for the camera after the early sellout of its popular chicken pies, while Copthorne King's Hotel (right photo) was a hit with its satay skewers and cheng tng (a refreshing local dessert).



care



The teams from Grand Copthorne Waterfront Hotel (left photo) sold hotdog buns, candy floss, popcorn, and tea eggs, while Orchard Hotel (right photo) was a sellout with its delicious Nasi Lemak.



Here is a video that captures that event's exciting highlights!



Rediscovering Opportunities In Post-Pandemic Recovery, Re-Building A Post-Pandemic Resilient Workforce

General Manager Mr Allen Howden of The St. Regis Singapore (left) and General Manager Ms Edeline Tiong of M Hotel Singapore (right) shares how they navigated their challenges post-recovery and adapted their strategies to shape a resilient workforce.

Mr Allen Howden, General Manager at The St. Regis Singapore, and Ms Edeline Tiong, General Manager at M Hotel Singapore were ranked #1 and #4 respectively in the “Hotel General Managers” (Singapore) category at the recent Travel + Leisure Southeast Asia 2024 Luxury Awards.

Both joined our hotels during post-pandemic recovery when the hospitality industry was struggling to resume normal business operations and cope with the surge of ‘revenge travel’. Hi Life gets to know them and how they overcame their challenges.

Q: You joined at a time when the global hospitality industry was recovering from the Covid pandemic and travel demand was surging high. What were some of your challenges and how did you overcome them?

Allen: I was with W Bangkok, Courtyard by Marriott Seoul and JW Marriott Seoul prior to joining The St. Regis Singapore in mid-2022. It was a tough time. Travel was starting to surge and borders reopened from the Covid pandemic. We were just starting to rebuild the team when demand began to boom in Singapore. But we kept our focus on our tradition of innovation, impeccable service and rituals iconic to The St Regis brand, and our promise of exquisite experiences for all our guests in Singapore. In 2023 the hotel saw the highest Total Revenue, ADR (average daily rate) and RevPar (revenue generated per available room) since opening in 2007.

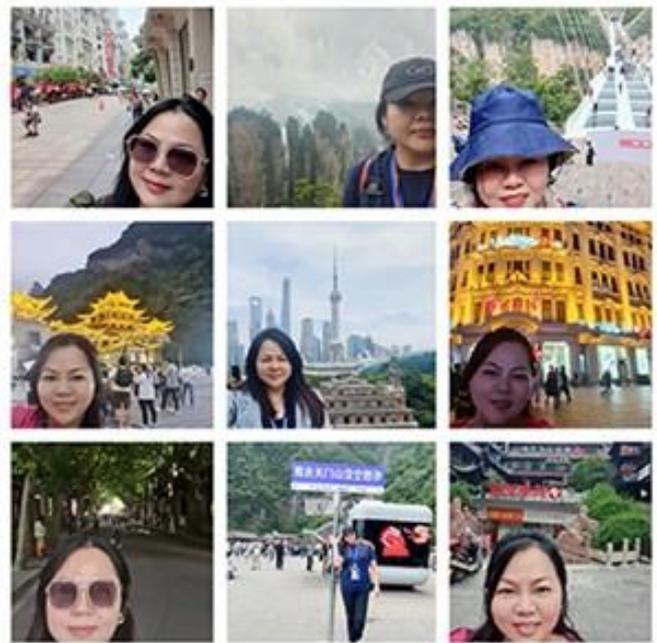
In February this year, we embarked on full renovations to Yan Ting, our Cantonese fine-dining restaurant, and recently debuted the new St. Regis Spa with new, refined elegance. By end of 2025, we look forward to new dining spaces & concepts at the lobby and fully refurbished rooms encapsulating a bold vision of modern yet regal elegance making it timeless glamour.

Edeline: When I joined MHR in May 2022 and transferred to M Hotel to reopen business on 5 Jan 2023, preparations were extremely intense and rebuilding the business from zero base was even tougher. We took about four months to rebuild the business base before operations resumed to normal volume in the 5th month of operating. Year 2023 was an unprecedented year where we achieved an exceptional good financial performance. Our ADR improved 22% from pre-Covid, and we recorded 121.7% in net profit.

Being a general manager is indeed far more intricate and demanding than the charming façade might suggest. It requires a versatile skill set, an unwavering commitment to service excellence, and the ability to navigate a dynamic and fiercely competitive industry. While it may not be a career suited for everyone, I find it to be an incredibly rewarding and fulfilling path. I believe in fostering a culture of teamwork and celebrating our wins—big and small!



Allen and his family during a family vacation.



Edeline on her favourite trips across China.

Q: In your role as a hotel general manager, what are your key priorities and what attributes should a good general manager have?

Allen: I prioritise on putting people first. That includes looking after our associates, so in turn, they can look after our guests which translates to achieving our business goals. It is important to ensure that our team knows and believe in our unified vision for the hotel – One Team. One Goal.

In our roles as hotel General Managers, we need to understand that we can't do everything by ourselves. Effective communication is vital, but listening is often more important, and the ability to adapt to changing environments brews a culture of excellence. For our guests, it is essential to stay up to date with the latest trends and developments in the industry to make informed and strategic decisions.

Edeline: My motivation comes from the people, the guests and associates. Making our guests happy gives a lot of meaning to our job, they are the reason for every decision we make and action we take. With my associates, colleagues and stakeholders, seeing their smiles through their growth and achievements is what gives me the encouragement and drive to continue to be better.

I strive to build a workplace with a culture where my team can thrive by turning every challenge into an opportunity, rise by lifting others and continue to leverage on each other's strength to shine as a team.

Q: Can you share a little about yourself and how you got into the hospitality industry? How do you spend your spare time?

Allen: I have been in the industry just a few years shy of three decades. I didn't know what I wanted to do when I finished school and wanted to go travel but my parents knew I would never come back to study. I chose hospitality management but once I started, it was an amazing experience and there is always more to learn and my passion for the industry is still going strong and hopefully my enthusiasm encourages more people to join the hospitality industry.

I recharge being with my family & friends travelling or just sitting around the house. My kids are teenagers, so they keep my wife Sara, and I on our toes which helps me realize that all my team need balance to truly be effective at work. I enjoy reading and playing team sports but this year some of the St. Regis team and I have signed up for the Singapore Marathon in December, it will be a first for me, so I am thrilled and petrified at the same time.

Edeline: Running a full hotel with constant pressure to achieve the top lines and delivering a good financial performance is never easy. I am glad that with my strong understanding in Finance and in-depth experience in Operations allow me to dissect the business opportunities or challenges quicker and deeper. I was previously heading the Operations and Finance teams at Pan Pacific and ParkRoyal properties respectively before joining MHR.

So typically, after a busy week of work, I relish “me and myself” time with a good spa or hair treatment, and some much-needed quality time with family and friends. I also enjoy gardening and derive much joy and contentment from planting seeds to nurturing and watching them grow into beautiful plants. This resonates well with me at work, as I am passionate about helping others grow to their full potential and developing a growth mindset. It helps to build grit and resilience, a vital attribute to survive our rapidly evolving and challenging modern world. If there’s a pet peeve that I can share, it is rudeness.



Allen and some members of his team during a teambuilding trip in Bangkok.



Edeline takes her team on a day out to Sentosa as part of a teambuilding trip earlier this year.

Q: Are there any last words you’d like to share about your accomplishment?

Allen: I am humbled by the award. However, it does not belong just to me. It belongs to every single Host at The St. Regis Singapore and those whom I work with in one way or another. The win is only possible through the team's support for one another that had created a welcoming environment for our hosts to make the everyday exquisite at The St. Regis Singapore.

Edeline: I was extremely surprised about the win! Even more so as an Asian and female hotel general manager who managed to stand out amongst the other experienced individuals and big brands. Equally, the win also elevates the hotel brand and positioning in the market.

When I first arrived at M Hotel, I saw great potential with its simple configuration, beauty and elegance. But the real gem was in the team that I inherited. I discovered that many of them have many hidden talents, and I am grateful that I am able to see them grow in their career. Together with the team, we continue to make small steps and overcome challenges. They are my biggest achievement and satisfaction. I share my win with all of them.



A Conversation With Moshe Safdie On His Work Towards A Sustainable City In Singapore

Many have only a faint inkling that the Executive Chairman of Hong Leong Group, Mr Kwek Leng Beng (second from right), has had a hand in Marina Bay Sands, the iconic architecture that dot the Marina Bay skyline today. When the government made public that Singapore would build not one, but two, integrated resorts (IR) with casinos in 2005, Mr Kwek and City Developments Limited (CDL) emerged as bidders for the project. However, exactly a month after inking the deal, Mr Kwek announced that CDL was withdrawing in January 2006. Mr Kwek, who had strong views on design, remained as an advisor to the developer and pushed for renowned architect Moshe Safdie (first from right) to design the IR. He paid close attention to the drawings and models of Moshe Safdie and brought an Asian sensibility to the table.

Elizabeth Fazzare, a New York-based editor and journalist who covers architecture, design, culture, and travel, recently interviewed Moshe Safdie – the man behind the iconic design of Marina Bay Sands, Jewel Changi Airport. In her article, she narrates the story of the man who brought an architectural shift in Singapore's landscape through the years. Featured in the story are Hong Leong Group's Boulevard 88 and Singapore EDITION Hotel, Moshe Safdie's most recent work.



Safdie's latest architectural work in Boulevard 88 and the Singapore EDITION hotel (pictured).

The first time Israeli Canadian American architect Moshe Safdie went to Singapore, he was invited by a shipbuilder. It was the late 1970s, and the industry was down. Singaporean businessman Robin Loh wanted to try his hand at developing prefabricated housing with the young mind who had designed Habitat 67, a prototype for factory-built housing in Montreal.



getting to know you

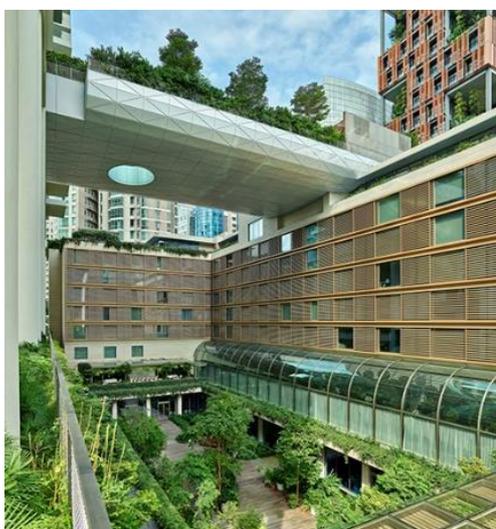
The meeting was successful, and in 1985, Safdie Architects's Ardmore Habitat condominium building was constructed just off Singapore's prestigious Orchard Road, featuring two 17-story towers of modular units stacked around a central atrium that opened to a bilevel shared garden. The concept created a sort of vertical version of Habitat. Unfortunately, the site was rezoned, the building demolished, and a larger, cheaper-looking replacement rose in 2010, almost cruelly named Ardmore II.

This sort of erasure is common in Singapore, a young country just beginning to embrace the preservation of its modern and postmodernist architectural heritage while facing competing interests: government goals for nationwide net-zero emissions by 2050 that could be more easily achieved with new construction, and ambitions to become a "global player," which requires an iconic contemporary skyline. Interestingly, Singapore is pursuing both aims with Safdie's help.



Safdie's new Singapore project is located on Orchard Boulevard, a luxury residential development in the heart of Orchard. (Pictured: Boulevard 88)

Located near the equator, Singapore has a tropical climate. Humid and hot most months, it's brutal to endure the midday sun for longer than the walk to lunch at an open-air hawker market. But that jaunt you do take will most likely be a biophilic one: The entire city-state is lush and manicured, even in its most urban areas. It makes the warmest days and the milder nights, when Singaporeans congregate in public spaces outside, a little more pleasant. It also informs every project built there, from public housing to icons like Safdie's Marina Bay Sands.



A sunken garden forms an interior courtyard at the Singapore EDITION hotel.



getting to know you

“The whole idea of a green city was [former prime minister] Lee Kuan Yew’s pet project,” said Safdie, referring to the authoritarian environmental vision of Singapore as a Garden City, which Mr Lee kicked off in 1970 with a policy to plant 55,000 new trees. “There is a certain kind of national pride around it that’s fascinating,” he continued after we toured Safdie’s newest project in Singapore, the Surbana Jurong campus in a suburban business district.

As we traversed the city together, making stops at his recent work—Marina Bay Sands; the SJ campus; the Singapore Edition hotel, where I spent four nights in this hybrid of Ian Schrager sleek and Safdie sustainability; and adjacent Boulevard 88 luxury residences with a smaller-scale MBS infinity pool—clients and designers alike were excited to meet the architect.

From his earliest works, there seems to have been a synergy between Safdie and Singapore. At the least, he has found a willing sustainability partner in the Garden City. It feels like “for everyone a garden,” his design philosophy, which originated with Habitat 67, is possible there. What’s needed now is a trickle-down effect to the government-sponsored Housing & Development Board estates.



Marina Bay Sands is a timeless landmark that possesses a distinct identity which distinguishes Singapore from other cities. It has become a must-see destination in Asia and has contributed to increasing business and leisure tourism to Singapore.

But he’s also helped give the city-state what it has long desired: visibility. The original brief for Marina Bay Sands called for “a cultural building, which in itself will become an icon for the identity of Singapore,” Safdie revealed to me. “When they said, ‘We want something that will be as famous as Sydney Opera House,’ I said, ‘They’re dreaming,’” he continued. “I think it is, at this point, probably as famous as Sydney Opera House, maybe more.”

During our last dinner together, at the Italian restaurant on the Marina Bay Sands rooftop, I asked Safdie if he feels that Singapore’s long history with foreign architects has made its planning department more open to his work. Before he agreed, Safdie, now 85, credited a few who paved the way: Paul Rudolph, John Portman, Kenzo Tange, and I. M. Pei. None, however, made the city a destination through their architecture quite like Safdie.



congratulations / appointments



CDL And Hong Leong Asia Make It To The Inaugural Fortune SEA 500 List

CDL's flagship Grade A office building Republic Plaza (left photo) and HLA's HL-Sunway Prefab Hub (right photo) which is the largest integrated construction and prefabrication hub in Singapore.

Our Hong Leong Group companies, **City Developments Limited (CDL)** and **Hong Leong Asia (HLA)** have made their mark on the inaugural Fortune 500 Southeast Asia List. The list is Fortune 500's first Southeast Asian edition of the 500 largest companies in the region.

In a strong showing, CDL and HLA were two out of 84 companies ranked by revenue in the fiscal year ending 31 December 2023, that are based in Singapore.

Ranked at #101, CDL is a global real estate developer with a network spanning 163 locations across 29 countries, owning about 23 million square feet of gross floor area in residential for lease, commercial and hospitality assets globally. The developer has been at the forefront of Singapore's property sector since 1963 and has shaped the city's skyline with numerous architectural icons such as The Sail @ Marina Bay, Republic Plaza and South Beach. The company reported a revenue of US\$3.68 billion for FY 2023.

Coming in at #118, HLA is a diversified multinational with core businesses in building materials and powertrain solutions. With a history spanning six decades, the company was Singapore's first ready-mix concrete supplier, and prides itself with one of its landmark contributions when it provided 1.2 million cubic metres of ready-mixed concrete to the iconic Marina Bay Sands Integrated Resort when construction first began in 2007. The company posted revenue of US\$3.04 billion for FY 2023.

In a statement, US-based Fortune, which publishes a much-watched annual list of the 500 top-grossing US companies as well as global, Europe and China rankings, said its focus on Southeast Asia companies comes amid the rapid development of the region's economies and its growing significance in the global economy due to shifting supply chains.

The inaugural rankings include companies from seven nations: Indonesia, Thailand, Malaysia, Singapore, Vietnam, the Philippines and Cambodia.



congratulations / appointments



HLA Named Asia-Pacific Climate Leaders 2024 List For 3rd Year

HLA employee volunteers with Dazhong Primary School Eco-Champions at Singapore Sustainable Gallery to learn about climate change in early 2023.

Compiled by the Financial Times and data provider Statista, HLA is among one of seven Singapore companies recognised in the list of 350 businesses.

According to HLA, the building materials conglomerate achieved a 28% reduction in carbon intensity in 2023 against its 2016 baseline. It aims to achieve a 30% replacement rate of coal usage with alternative fuels by 2025.

HLA said it will continue to innovate and explore new ways to reduce carbon emissions in its operations and products, and actively support the green transition of the built environment and transportation industries.

This achievement is an affirmation of HLA's past efforts in advancing sustainability, and its commitment to work closely with customers to develop and deliver sustainable and innovative urban solutions for cities of the future.

Hi
Life!

congratulations / appointments



My Millennium Loyalty Programme Wins Double For Best Perks And Guest Experience

Beaming with pride: MHR Chief Commercial Officer Mr Saurabh Prakash (3rd from right); Director of Global Branding, Marketing & Loyalty Ms Carolyn Wishnowski (2nd from right); SVP for Global Sales & Partnership Mr Andy Tan (far right) and members of the My Millennium team.

Millennium Hotels and Resorts' (MHR) My Millennium Loyalty Programme has been awarded the second prize for 'Best Hotel Loyalty Programmes in 2024 [Asia Pacific]' at the Travel + Leisure Southeast Asia's Luxury Awards, beating out other hospitality companies with larger footprint and extended history. This award celebrates the brand's robust programming of tailored perks and exclusive privileges for its members—now standing at over 4 million strong—highlighting its commitment to delivering exceptional value and unforgettable experiences to its members globally.

In addition, the team behind the My Millennium programme also received a Bronze award for Team of the Year — Brand at The Loyalty & Engagement Awards 2024, organised by trade publication Marketing-Interactive. The MHR Global Loyalty and Branding team was the only hospitality company shortlisted in this category, and emerged victorious against blue chip firms in the retail and technology space.

“Our brand is proud to be recognised for the My Millennium loyalty programmes at two prestigious industry awards. We look forward to being the brand of choice for our consumers by creating meaningful connections and insightful conversations through the curated loyalty programme. This underscores our commitment to a guest-centric approach across our properties globally. We also want to extend our congratulations to fellow hospitality leaders and brands who were awarded as they continue to inspire and create an impact in the industry,” shared Saurabh Prakash, Chief Commercial Officer at Millennium Hotels and Resorts.

These accolades continue to boost the brand's dedication in enhancing guest experiences and maintaining exceptional standards in the hospitality sphere. As the brand celebrates these milestone achievements, it also looks forward to innovating and expanding its loyalty programme to allow guests to experience unforgettable stay and attractive rewards.



congratulations / appointments



Our Hotels
Impress
Readers With
Luxury Pools,
Spa, And Even
General Managers
At Travel &
Leisure
Luxury Awards!

Ranking at #4 in the 'Hotel Spas' category, the new, opulent spa at The St. Regis in Singapore recently debuted with a new, evolved concept of total rejuvenation for the body and soul. Boasting five meticulously designed treatment rooms, a captivating signature couple's suite, and two dedicated manicure and pedicure sanctuaries, The St. Regis Spa is the destination for luxe top-to-toe pampering.

Travel + Leisure (T+L) Luxury Awards Asia Pacific 2024 has just revealed the best hotels, pools, spas and general managers in Singapore, and our own hotels – The St. Regis Singapore, JW Marriott Singapore South Beach, W Singapore Sentosa Cove, as well as M Hotel have made the mark as among Singapore's cream of the crop!

Nominees were selected by the T+L SEA team of editors and expert contributors across Asia Pacific, and voting is open to anyone through March 2024.

The recently opened luxurious St. Regis Spa at **The St. Regis Singapore** ranked #4 in the 'Hotel Spas' category.

The pools at **W Singapore Sentosa Cove** and **JW Marriott Singapore South Beach** are readers' top favourites and came in at #9 and #10 respectively in the "Hotel Pools" category.

Lastly, our General Managers at The St. Regis Singapore **Mr Allen Howden** (#1), and M Hotel Singapore **Ms. Edeline Tiong** (#4) garnered top votes for their impeccable service and hospitality. They are listed in Singapore's top 5 "Hotel General Managers" category.



congratulations / appointments



Listed at #9, the pool at W Singapore Sentosa Slip is one of Singapore's largest and free-form outdoor resort pools. Just put on your favourite resort wear and soak up the sun in a private cabana with breathtaking views of the marina, or lounge on a daybed or sofa beside the WET Pool..



Coming in at #10, Flow 18, the main swimming pool at JW Marriott Singapore South Beach, comes with a jacuzzi jet section and boasts incredible views of the city and Marina Bay area.

The 2024 Luxury Awards span over 20 categories and 15 countries and territories, reflecting the broad spectrum of luxury travel in the Asia-Pacific region, with the highest vote-getters ranked in top-10 and top-5 lists. From the busiest cities to the most secluded destinations, the winners showcase the best in high-end travel, as chosen by Travel + Leisure Southeast Asia, Hong Kong, and Macau's readers. Voting for the best in the industry was open January through March of 2024 and garnered more than 200,000 votes through Travel + Leisure Southeast Asia, Hong Kong, and Macau's online voting forum.