

A Hong Leong Group E-Newsletter

highlights



Hong Leong Holdings' Offsite 2025: Building The City Of Tomorrow

Millennium
Hotels And
Resorts
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Loyalty
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Maritim Hotels

Millennium
Downtown New
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Downtown

General Manager
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A Journey Of
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Kong Hotel

Fun Activities At Beijing Riviera With Golf For Adults And Swimming For Kids





Celebrities
Tay Ying And
Chef Wu Sihan
Hold Star-Studded
Wedding At
Orchard Hotel

Tay Ying and Wu Sihan share a radiant first look as husband and wife, celebrating their love at the very same venue where Tay Ying's parents wed. (Photo credit: The Straits Times)

MediaCorp actress Tay Ying and celebrity chef Wu Sihan recently celebrated their love at Orchard Hotel Singapore. The celebration is a beautiful echo of family history, as it's the same venue where Tay Ying's parents, Zheng Geping and Hong Huifang, wed 32 years ago.

Set on Father's Day, the event held extra poignancy. Zheng Geping later confessed how overwhelming the occasion was despite his strong façade, "As long as she's happy" became his heartfelt refrain.



Tay Ying and Wu Sihan make their entrance. (Photo credit: AsiaOne)







Parents Zheng Geping and Hong Huifang, and Uncle Hong Weiwen, were moved by the ceremony, tears blending with joy. (Photo credit: 8 Days)

Surrounded by approximately 700 guests, including iconic stars like Fann Wong, Christopher Lee, Rebecca Lim and many others, the couple's wedding felt like a live Star Awards night.

The couple's union drew the blessing of Tay Ying's parents. Her mother, Hong Huifang, shared a heartfelt Instagram video featuring the family singing a personal serenade to the newlyweds, reinforcing the deep emotional core of the day.

A full-circle surprise came from Orchard Hotel itself: a custom wine box bearing photos from both parents' and Tay Ying's weddings, underscoring the meaningful legacy of this celebration.



From parents to daughter, same venue, 32 years apart.

From intimate vows to public joy, this wedding was a celebration of family and love. Congratulations to Mr and Mrs Wu, may your journey together be as rich and memorable as this unforgettable evening!





Kombucha And Community: A Wellness Pop-up To Remember

Colleagues who kombucha together, stay well together. The Wellness Pop-up brought good vibes and even better kombucha to the office.

CDL recently organised a Wellness Pop-up, bringing wellness straight to the workplace, and giving employees a chance to explore self-care in small, meaningful ways.

The energising event featured healthy treats and wellness supplements to fuel the day. A Kombucha tasting station (a clear crowd favourite!), and a health and fitness roadshow where colleagues could learn about wellness services and sign up for fitness classes at special corporate rates.





A vibrant spread of feel-good snacks, wellness goodies, and self-care picks because fuelling our well-being starts with everyday choices.



More than just a midweek perk, the pop-up reflects CDL's ongoing focus on employee well-being. From discovering new health brands to taking a well-deserved moment to unwind, the event brought the CDL community together in the spirit of shared wellness.

CDL believes that cultivating a healthy workplace culture begins with small steps.





Vintage Charm And Modern Calm: Two Hotels, Two Ways To Unwind

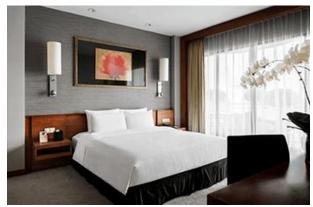
From nostalgic bites at Princess Terrace to sky-high serenity at JW Marriott South Beach's Flow18 pool, our hotels offer two distinctive getaways in the heart of the city for a vintage charm or a modern escape.

In a city that never sleeps, finding a place where time slows down for a touch of nostalgia or a moment of mindful escape is rare.

Recently, Copthorne King's Hotel Singapore and JW Marriott Singapore South Beach were featured by The Edge Singapore for unique guest experiences that offer very different forms of retreat. One celebrates classic heritage with modern-day convenience, while the other, a tranquil urban sanctuary dedicated to wellness. Together, they are redefining what it means to stay well.

Step Back in History at Copthorne King's Hotel Singapore

Tucked along Havelock Road, Copthorne King's invites guests to rediscover the golden age of travel, where wood panelling and vintage details evoke the understated glamour of old-school Singapore. The hotel's recently refreshed interiors are warm and familiar, accented by Peranakan design cues and earthy palettes.





The Executive Suites come complete with private balconies, a Queen-sized bed, a separate dining area for cosy dinner parties, and all-day coffee and tea at the Executive Club Lounge and evening cocktails at the Connections Lounge.

But it's not all retro aesthetics, there are plenty of modern conveniences too. Guests will enjoy sleek, tech-enabled rooms, a well-equipped gym and sauna, plus a breezy outdoor pool with skyline views. Long-stay travellers and weekend staycationers will find comfort in the balance of tradition and practicality.



Dining here is a nostalgic affair. The award-winning Tien Court serves refined Chinese cuisine with heritage recipes and traditional flavours, offering a culinary journey that feels both classic and deeply comforting.





From the refined elegance of Tien Court's traditional Chinese fare to the comforting flavours of Penang classics at Princess Terrace, Copthorne King's Hotel serves up heritage with heart with two distinct dining experiences, one timeless destination.

For something heartier and beloved across generations, Princess Terrace is a true gem. This long-standing restaurant is famed for its authentic Penang buffet, where guests can indulge in dishes like Penang laksa, char kway teow, and assam prawns. It's a feast that delivers not just flavour, but heritage on every plate.

Take a Thoughtful Pause at JW Marriott Singapore South Beach

JW Marriott Singapore South Beach offers a different kind of retreat: one rooted in mindfulness, movement, and modern wellness.



Step into a private world of luxury and exclusivity when you stay in one of the 634 premier Marina Bay 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.



Soothe your senses at Spa by JW, where curated aromatherapy rituals offer a calming escape designed to restore both body and mind.

The theme is centred around curated experiences that encourage guests to slow down and reconnect with themselves and their surroundings. From Aromatherapy Associates spa rituals at Spa by JW to quiet corners like the JW Garden, the property offers multiple ways to breathe deeply and recharge.

Design plays a big part here. Interiors are intentionally calm, minimalist with neutral tones, natural materials, and plenty of natural light. Whether you are taking a yoga class, swimming at Flow18, or lounging by the pool, every detail invites stillness and balance.



Two Different Vibes, One Common Goal: Guest Well-Being

At first glance, these two hotels couldn't be more different. One leans into the past with vintage charm, and the other looks inward with design as its focus. But what connects them is a shared commitment to guest well-being, crafted through thoughtful design, curated experiences, and warm hospitality.

Whether your ideal escape is a cup of tea in a historic hotel or a deep-breath moment by the city pool, these two hotels give you a pause in their unique way.



Experience The Thrill
Of Formula 1
With Exclusive
Staycation
Packages
At MHR
Singapore

An aerial view of the 2022 Marina Bay Street Circuit, which is lit by over 1,600 custom-made floodlights (Photo credit: The Straits Times)

Singapore's iconic Formula 1 Grand Prix isn't just a race, it's an electrifying lifestyle experience, and this year, you don't have to be at the track to soak in the excitement!

Millennium Hotels and Resorts (MHR) Singapore is bringing the F1 vibe right to your doorstep with two exclusive staycation packages designed for speed lovers and luxury seekers alike.

Ultimate F1 Weekend Stay at Grand Copthorne Waterfront

Set against the stunning backdrop of the Singapore River, Grand Copthorne Waterfront invites you to rev up your weekend with its Ultimate F1 Weekend Stay package.

Shop at the exclusive F1 Merchandise Retail Booth, savour specially curated race-themed beverages, and take home a limited-edition Racer Otter plush as a stylish keepsake—a perfect blend of excitement and indulgence.



Contemporary designed Premier Rooms with views of the iconic and lively Singapore River and Marina Bay Sands. The room features sustainable amenities in-room with a bathtub and a separate shower, along with connecting rooms, subject to availability.



The Executive Club Lounge is a modern and spacious lounge for business and leisure travellers, offering live food stations and a service bar.



Available from 22 September to 12 October 2025, this offer promises the perfect pit stop after a day of high-speed action at the race or from the comfort of your room or catch the high-octane action in sophisticated comfort from our Executive Club Lounge or The Lobby Lounge, where the electric atmosphere of the race comes alive in an exclusive setting. This package must be booked by 11 October.

For just SGD 253++ per night (for two guests), the package includes:

- Complimentary Room Upgrade
- 1-for-1 Epicure Brunch (On 5 October 2025)
- Racing-Themed Turndown Service
- Racing-Themed Welcome Set-Up with Amenities
- Exclusive F1 Cap
- Exclusive F1 Merchandise Retail Booth
- 1-for-1 Racing-Themed Cocktails at The Lobby Lounge
- Limited-Edition Racer Otter Plushie

It's the perfect way to soak up the race weekend vibe!

Speed Savers Package at all Singapore hotels

Experience the excitement of the Singapore Grand Prix with the *Speed Savers Package*, now available across all MHR Singapore hotels. This offer delivers comfort and convenience at a great price.

That's not all! MyMillennium members enjoy up to an additional 12% off stays, making it a total of 32% off!

Participating hotels:

- Copthorne King's Hotel
- Grand Copthorne Waterfront Hotel
- M Hotel
- M Social Hotel
- Orchard Hotel
- Studio M Hotel





Copthorne King's Hotel



M Hotel



M Social Hotel



Grand Copthorne Waterfront



Orchard Hotel



Studio M Hotel

For more information, please visit MHR's <u>website</u>.





A Grand
Reinvention:
The St. Regis
Singapore Unveils
It's Stunning
New Ballroom

The redesigned John Jacob Ballroom features botanical-inspired interiors, skylights, advanced AV, a built-in bar, a VIP room, and flexible layouts for up to 500 guests.

The St. Regis Singapore has recently unveiled the refreshed John Jacob Ballroom, a transformation that blends botanical charm, natural light, and contemporary luxury in one spectacular space.

The makeover is more than cosmetic. It's a reimagination of what a ballroom can be: timeless yet modern, opulent yet inviting, and tailored to meet the growing demand for venues that are not just functional but experiential.

Inspired by Nature, Designed for Impact

Drawing inspiration from the nearby Singapore Botanic Gardens, the new design infuses the ballroom with soft, organic elements. The palette, a serene combination of cream tones and warm gold accents, evokes a refined yet comforting mood.

The most striking addition is the inclusion of two large skylights that flood the room with natural daylight. It's a thoughtful design feature that not only enhances the visual appeal but also transforms the mood of the space. During the day, the ballroom feels like a luminous indoor garden; by night, the lighting transitions into something more dramatic and romantic.

Technology Meets Sophistication

In step with its aesthetic upgrade, the John Jacob Ballroom now boasts some of the most advanced technology available for events. Two built-in floor-to-ceiling LED walls provide vibrant digital canvases for presentations, animations, and virtual guest appearances for hybrid events, brand launches, and weddings.

The ballroom is fitted with a fully integrated audiovisual system that ensures seamless connectivity and professional-grade acoustics.

Beyond the ballroom, the foyer has been enhanced with stylish seating areas and an in-built bar, perfect for preevent mingling or cocktail receptions. There's even a VIP green room tucked away for speakers, performers, or bridal parties to prep in comfort.

Redefining the Event Experience





The refreshed foyer features a new built-in bar for pre-function cocktails, enhanced with live drink showmanship and botanical-themed design elements that complement the ballroom.

The result of this stunning transformation is a ballroom that doesn't just host events, it elevates them. For corporate clients, it offers a venue that mirrors the professionalism and polish of a premium brand. For couples planning a wedding, it provides a romantic, light-filled setting with all the grandeur of a luxury hotel and the intimacy of a bespoke venue.

And for guests? The experience is immersive. From the moment they enter the refreshed space, they are enveloped in a world of The St. Regis experience.

A New Standard for Singapore's Event Spaces

With this reinvention, The St. Regis Singapore has positioned itself firmly at the forefront of luxury events in the city. The John Jacob Ballroom is no longer just a venue, it's a statement.

Whether you are planning a milestone celebration, a high-profile launch, or a wedding to remember, this transformed space invites you to dream bigger and celebrate in style.



One City,
Sixteen Flavours:
Begin Your
Culinary
Compass
Journey With
MHR

A feast across flavours from elegant Cantonese dim sum and artful omakase to vibrant local and heritage dishes, Culinary Compass celebrates the rich diversity of Millennium Hotels and Resorts' 16 dining destinations in Singapore. (From left to right: Hua Ting Restaurant, Tentsuru, and Grand Shanghai)!

As Millennium Hotels and Resorts (MHR) celebrates 30 years of global hospitality, the brand is marking this milestone with Culinary Compass — a vibrant dining campaign that brings together exceptional restaurant offerings across Singapore into one rewarding experience.

This campaign is more than just a celebration of food; it is about reconnecting with our culinary roots, spotlighting the talent behind our kitchens, and rewarding loyal guests in the most delicious way possible.



The Orchard Café at Orchard Hotel



Princess Terrace at Copthorne King's Hotel



SanSara at Grand Copthorne Waterfront Hotel



Cafe 2000 at M Hotel







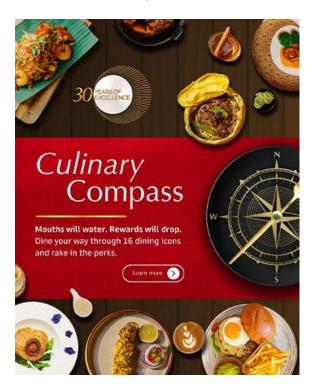
Beast & Butterflies at M Social Hotel

Memo Café at Studio M Hotel

From the timeless elegance of Hua Ting Restaurant, known for its masterful Cantonese cuisine, to the exquisite omakase experience at Tentsuru, the theatrical charm of Grand Shanghai, and the crowd-pleasing international fare at The Orchard Café, Culinary Compass showcases 16 unique dining destinations under the MHR brand. Each one tells its own story, shaped by culture, heritage, and the people behind the scenes.

MyMillennium members are invited to dine at any of the participating restaurants and begin collecting stamps via the MyMillennium app. Each dining experience brings them closer to a suite of exclusive rewards starting with 2,000 MyPoints (equivalent to USD 10) on their first meal. As diners continue to explore more venues and collect more stamps, diners will unlock even greater perks, including up to 30,000 MyPoints (USD 150), elevated MyMillennium Prestige Status, and an opportunity to win a luxury stay.

So, where will your Culinary Compass take you first? Start your journey and download the MyMillennium app today! For more information, please visit the <u>website</u>.















Millennium
Downtown
New York
To Rebrand As
M Social Hotel
New York
Downtown

Experience the stunning architecture of The Oculus and explore the One World Observatory and 9/11 Memorial Museum. A stay at M Social Hotel New York Downtown places you in the heart of the Financial District with unobstructed panoramas of Lower Manhattan, Hudson River, the Freedom Tower, Manhattan Bridge and Brooklyn Bridge.

Millennium Hotels and Resorts (MHR) is proud to announce the rebranding of Millennium Downtown New York to M Social Hotel New York Downtown. The success of M Social Hotel New York Times Square marks a significant step in strengthening M Social's presence in one of the world's most iconic cities.

Located in the heart of Manhattan's Financial District, the newly reimagined hotel will feature 569 refurbished rooms, including 98 spacious suites, and 3,550 sq. ft. of flexible event space designed to meet the needs of modern travellers and event organisers alike.



The property has 3,550 square feet of event space, with six meeting rooms that can accommodate up to 160 guests seated theatrestyle, and equipped with 98-inch 4K screens, wireless casting, and integrated conferencing solutions.

Commenting on the development, Mr Saurabh Prakash, Interim COO and Chief Commercial Officer, said: "The introduction of M Social Hotel New York Downtown reinforces our growth strategy in key global destinations. New York's energy and innovation reflect the essence of our brand, and we are delighted to be expanding our footprint here."

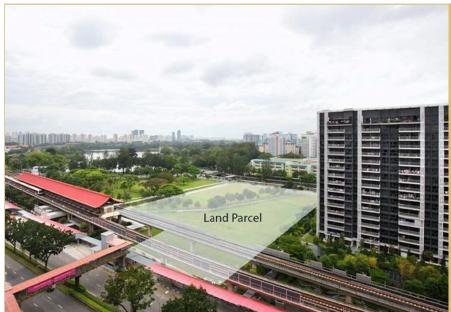


Mr Shah Adil, SVP of Operations, Asset Management and Development, Americas, added: "This hotel reflects the future of urban hospitality—vibrant, connected, and experience-led. We've designed a space that speaks to today's traveller seeking authenticity and engagement."

Mr Alex Spektor, Managing Director of M Social Hotel New York Downtown, shared his excitement: "We're incredibly excited to introduce M Social Hotel New York Downtown to the Financial District. Our property not only meets the evolving demands of business guests but also serves as an ideal gateway to the city's diverse cultural scene. We look forward to welcoming guests to experience our unique blend of sophistication, comfort, and connectivity."

As MHR prepare for this exciting launch, the hotel is looking forward to welcoming guests to discover a refreshed hospitality experience at the crossroads of business and culture in New York City.





CDL Awarded
Mixed-Use Plot
Next To Lakeside
MRT Station

The 99-year leasehold site zoned for Residential with Commercial at 1st storey, is located along Lakeside Drive adjacent to Lakeside MRT station.

City Developments Limited (CDL) was recently awarded the Government Land Sale (GLS) site at Lakeside Drive on June 9. The exercise saw six bids with the highest at S\$608 million, or S\$1,132 per square foot per plot ratio (psf ppr).

The plot on tender is zoned residential with commercial use on the first storey. It can be developed to an estimated maximum gross floor area (GFA) of 537,065 sq ft. The plot can yield about 575 units. The commercial component is capped at 10,764 sq ft GFA, of which a minimum 7,535 sq ft has to be for supermarket use.

Mr Sherman Kwek, CDL's Group CEO, said, "We are delighted to have emerged as the top bidder for this choice site at Lakeside Drive, which presents a rare and valuable opportunity to expand our presence in the West. Situated near Jurong Lake District, the site stands out for its excellent connectivity and access to a rich array of amenities, schools and green spaces. With the last GLS site in the vicinity awarded nearly a decade ago, this site will be a strategic addition to our development pipeline. We look forward to creating a vibrant residential community that complements the ongoing transformation of the Jurong Lake District into a vibrant lifestyle and commercial hub, aligned with Singapore's broader decentralisation strategy and future growth corridors."

CDL plans to develop a thoughtfully curated project on the site, comprising five 16-storey residential blocks with around 575 units, complemented by a ground-floor retail podium. The proposed development aims to offer, in selected units, views of Jurong Lake Gardens – Singapore's first national gardens in the heartlands, comprising Lakeside Garden, Chinese and Japanese Gardens and Garden Promenade across 90 hectares of lush greenery.



Good turnout

Provisional tender results for Lakeside Drive site

	BIDDERS	BID PRICE (S\$M)	S\$P\$F PPR
1	CDL Polaris Properties and CDL Polaris Commercial (City Developments)	608.00	1,132.08
2	Frasers Property Phoenix II (Frasers Property) and MJR Investment (Mitsubishi Estate)	550.56	1,025.12
3	CL Emerald (CapitaLand Development) and Sing Holdings Residential	529.01	985.00
4	Wee Hur Development	503.90	938.25
5	Intrepid Investments (Hong Leong Holdings) and TID Residential (Hong Leong Holdings and Mitsui Fudosan)	495.18	922.01
6	Sim Lian Land and Sim Lian Development	488.20	909.01

Note: Names of holding companies/parent companies in italics

SOURCES: URA, ACRA GRAPHIC: TEOH YI CHIE, BT

A table of all bids submitted for the Lakeside Drive GLS. (Source: URA, AGRA, The Business Times)

Nearby schools include Rulang Primary School, Shuqun Primary School, Yuhua Secondary School and Yuan Ching Secondary School.

Ismail Gafoor, CEO at PropNex Singapore, shared that developers favour sites like Lakeside Drive for its ready pool of HDB upgraders from nearby Bukit Batok, Jurong East and Jurong West housing estates, and proximity to a substantial industrial employment zone in Boon Lay, Jurong, Pioneer and Tuas.

Nicholas Mak, Chief Research Officer at Mogul.sg, expects the development on the site to be launched between late 2026 and mid-2027, at about S\$2,600 to S\$2,700 psf.

Congratulations to CDL for clinching the tender award for Lakeside Drive.





Hong Leong
Holdings-led
Consortium Secures
S\$692M Green
Loan
For Tengah's
First Private
Mixed-use Project

The Tengah area is divided into five districts and will offer some 42,000 new homes when fully completed. (Photo credit: HDB)

A consortium led by Hong Leong Holdings Limited, together with GuocoLand Limited and CSC Land Group, has secured a \$692m green loan to fund the upcoming Tengah "forest" town, which has been billed as Singapore's first eco-friendly and car-lite green estate. The loan is anchored by DBS Bank, providing \$484 million, with the remainder from OCBC Bank.

The Hong Leong Holdings-led project will be Tengah's first private mixed-use residential development. Located on Tengah Garden Avenue, it will build an estimated 860 units and retail amenities.

Hong Leong Holdings general manager of projects Mr Loke Kee Yeu said: "With the global shift to a low-carbon economy, we are reinforcing our role as a reputable developer by embedding responsible green practices across our building processes for a more sustainable future."

Mr Chew Chong Lim, DBS institutional banking group head of real estate and shipping, aviation, logistics and transportation, said: "Climate change is accelerating, and changing how we live, work and play. In this evolving landscape, integrating nature into urban development is of growing importance to build more sustainable and resilient townships where people can thrive and enjoy nature."

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Congratulations to Hong Leong Holdings and its joint-venture partners for securing this green loan!





Showcasing
Abu Dhabi
On The Global
Stage:
Grand Millennium
Al Wahda At
ITB China 2025

Grand Millennium Al Wahda's team at the ITB China 2025 to showcase its warm hospitality and the spirit of Abu Dhabi on a global platform.

Grand Millennium Al Wahda recently participated in ITB China 2025, one of the largest leading three-day travel trade fairs dedicated to tourism.

Mr Taufik Abdel Ghafour, Director of Sales and Business Development, was present at the event to represent the hotel to engage with key industry players, explore new business opportunities, and promote Abu Dhabi as a dynamic and culturally rich destination for Chinese travellers.

The event offered a valuable platform to build strategic partnerships and enhance the visibility of Millennium Hotels and Resorts UAE in an international market. With growing interest in travel to the UAE, the timing could not have been more opportune.



The property was lit up on the LED wall at ITB China, capturing the attention of international buyers and positioning the hotel as a gateway to unforgettable Middle Eastern experiences.

We extend our gratitude to the Department of Culture and Tourism – Abu Dhabi (DCT Abu Dhabi) for their exceptional support and seamless coordination throughout the event. Their efforts not only ensured a successful experience for all participants but also reflected the warmth and generosity of Emirati hospitality on the world stage.



Participation in high-profile trade events like ITB China is a testament to our commitment to driving global growth and strengthening our presence in priority markets. A big thank you to everyone involved in making this a meaningful milestone for Grand Millennium Al Wahda and the wider Abu Dhabi tourism community.





Creating
Connections
And Conversations
At MEETINGS
2025,
A Trade Show
By Business Events
Industry Aotearoa

The Millennium Hotels and Resorts' New Zealand team standing proud at the beautifully designed booth at MEETINGS 2025 — ready to connect, inspire, and showcase the best of its event offerings.

Millennium Hotels and Resorts' New Zealand (MHR NZ) team recently participated in MEETINGS 2025, one of the largest business trade events hosted by Business Events Industry Aotearoa (BEIA).

With over 220 exhibitors and hosted buyers from Australia and across New Zealand, this year's event is focused on showcasing the best of Aotearoa's event venues, hospitality, and regional offerings, and MHR NZ is proud to be participating in it.

MHR NZ manned a Hosted Buyer Social Lounge to welcome buyers, planners, and industry peers for authentic conversations and meaningful connections. Whether attendees were planning conferences, incentive trips, or corporate retreats, the lounge provided an inviting setting to explore how MHR NZ's unique venues across New Zealand can bring events to life.





Decked in pastel flowers, the Hosted Buyer Social Lounge is designed to draw and retain visitors in conversation that goes beyond business.

The team shared exciting updates across our hotel portfolio, highlighting its continued commitment to exceptional service, sustainability, and tailored event experiences.

MHR NZ thanks everyone who dropped by, here is to a successful MEETINGS 2025 and many new opportunities ahead!





CBM Qatar Shares Facilities Management Expertise At Doha Forum

CBM Qatar's General Manager, Mr Adrian Tan, with fellow panellists at the Katara Forum to champion the strategic role of Facilities Management in enhancing long-term efficiency, functionality and sustainability.

CBM Qatar took centre stage at a recent forum, "The Role of Facilities Management in the Design and Execution Phases of a Project," held at Katara Cultural Village in Doha.

The event was organised by the Qatar Society of Engineers in collaboration with the Ministry of Social Affairs, bringing together a wide spectrum of built environment professionals—from architects and engineers to project managers and FM specialists.

Representing CBM Qatar, General Manager, Mr Adrian Tan, participated as a distinguished panellist. With over 16 years of operational experience and his current position on the Advisory Board of the Royal Institution of Chartered Surveyors (RICS), Mr Tan brought a wealth of practical knowledge and strategic foresight to the discussion.



Adrian Tan speaking at the Katara Forum panel, addressing the evolving role of FM in shaping design and construction strategies.



At the forum, Mr Tan underscored the vital importance of integrating Facilities Management considerations from the very earliest stages of project planning to enhance long-term efficiency, functionality and sustainability.

CBM Qatar's participation at the forum reflects its ongoing commitment to raising FM standards and supporting the long-term growth and sustainability of Qatar's built environment.





Millennium
Hotels
And Resorts
Announces
Strategic
Global Loyalty
Partnership With
Maritim Hotels

Mr Saurabh Prakash, Interim Chief Operating Officer and Chief Commercial Officer of MHR, and Mr Roland Elter, Chief Commercial Officer of Maritim Hotels, celebrating the Global Loyalty Partnership agreement between the two hotel groups.

Millennium Hotels and Resorts (MHR) recently announced a strategic cross-brand loyalty partnership with Maritim Hotels, Germany's largest owner-managed hotel group. This milestone collaboration brings together two well-established hospitality brands, further extending their global reach and enhancing value for their members.

The officiating ceremony was held at The Chelsea Harbour Hotel & Spa in London, signed by Mr Saurabh Prakash, Interim Chief Operating Officer and Chief Commercial Officer of MHR, and Mr Roland Elter, Chief Commercial Officer of Maritim Hotels.

In support of the partnership, Mr Kwek Leng Beng, Chairman of Millennium Hotels and Resorts, said, "Our collaboration with Maritim Hotels is a strategic step to expand our access to Germany and the larger European Union, an important travel and business region. It will enhance travel and strengthen our shared vision to cross borders with quality hospitality experiences."







MyMillennium members will now enjoy loyalty discounts at participating Maritim Hotels such as the Maritim Hotel Dusseldorf (left), Maritim Hotel Frankfurt (middle), and Maritim Hotel Munchen (right).

As part of the partnership, members of both loyalty programmes—MyMillennium and MyMaritim—will enjoy reciprocal privileges across both portfolios:

 MyMillennium members will receive loyalty discounts on Best Available Rates (Room Only and Bed & Breakfast) at participating Maritim Hotels.



 MyMaritim members will receive loyalty discounts on Flexible Rates (Room Only and Bed & Breakfast) at participating Millennium Hotels and Resorts worldwide.

Global Access and Opportunities Beyond Loyalty

MyMillennium members can now enjoy stays in Germany's key cities, including Berlin, Munich, Dresden, and Frankfurt. MyMaritim members can experience award-winning properties across the MHR portfolio in cities such as London, Singapore, New York, Dubai, and various destinations.







Millennium Hotels and Resorts' properties such as The Biltmore Mayfair, M Social Phuket, and M Social Singapore will be included in the broader network of destinations for MyMaritim members.

Both organisations will participate jointly in key trade events, roadshows and sales initiatives to strengthen their market presence. Additionally, the agreement includes shared employee privileges, such as access to friends and family rate programmes, reinforcing both groups' commitment to rewarding not only our loyal guests but also our dedicated teams.

Executive Director of MHR, Mr Kwek Eik Sheng, said, "This collaboration is a forward-thinking move that aligns with our vision of enhancing guest loyalty through global partnerships. By seamlessly integrating the strengths and benefits across two trusted hospitality brands, we're offering our members more value, wider choices and enhanced rewards across an expanded network of destinations and experiences."

Echoing this sentiment, Mr Prakash added, "At Millennium Hotels and Resorts, we are constantly looking for ways to elevate the guest experience. This partnership with Maritim Hotels strengthens our loyalty ecosystem by bridging complementary markets. It gives our members broader access and seamless recognition wherever their travels take them."

Mr Roland Elter, Chief Commercial Officer of Maritim Hotels, further added, "We are proud to partner with Millennium Hotels and Resorts. This loyalty collaboration creates exciting new opportunities for our members to experience international travel with greater benefits and convenience, while honouring the distinct spirit of both brands."

This partnership marks a significant development in MHR's loyalty strategy and sets a strong precedent for future collaborations. MHR look forward to the opportunities this alliance will create for our guests and colleagues across the globe.





New World
Millennium
Hong Kong
Unveils
Delightful
Summer Dining
Experiences

Café East's summer dinner buffet showcases the bold flavours of Korea and the delicate finesse of Japanese cuisine.

Set against the stunning backdrop of Victoria Harbour, the five-star New World Millennium Hong Kong Hotel invites guests to savour the flavours of summer with a variety of enticing dining offers. Featuring refreshing dishes and seasonal produce, these culinary experiences celebrate the season with bold tastes and elegant presentations.

A Taste of Japan and Korea at Café East

Embark on a culinary journey through Japan and South Korea at Café East. From now till the end of June, guests can enjoy a vibrant selection of sweet and spicy Korean delights alongside delicate Japanese flavours at the daily dinner buffet. Highlights include Korean Ceviche Salmon, Urchin Mousse with Caviar, Korean Beef Tartare, Okinawa Pineapple Baby Pork Rib, and Hojicha Milk Pudding. Epicure members can also take advantage of a special Buy Two, Get One Free offer.



Authentic Peranakan flavours meet elegant dining as Chef Peter Lim presents classic dishes like Pai Tee and King Prawn Satay.



Elevate your palate with Tao Li's Exotica Umami Set Dinner, inspired by an ancient Roman recipe with a modern twist.



Peranakan Delights at The Lounge

Malaysian Executive Sous Chef Peter Lim brings authentic Peranakan flavours to life with a nightly set dinner featuring beloved classics like Golden Pai Tee, Sabah King Prawn Satay, and Ang Ku Kueh. Each dish is crafted with care from cherished family recipes passed down from his mother. Smooth jazz performances from Monday to Saturday nights create the perfect ambience for an unforgettable dining experience.

Chinese Umami Creations at Tao Li

Discover the rich essence of umami this summer at Tao Li with the six-course Exotica Umami Set Dinner. Inspired by a 2,000-year-old ancient Roman recipe, the unique Exotica Umami blend combines meat sauce, herbs, and spices to elevate dishes such as Smoked Diced Cod, Pan-fried East Spotted Garoupa Fillets, and Poached Chicken, exquisitely prepared by Chinese Chef Cheuk.





Savour the elegance of French cuisine at La Table, featuring favourites such as Foie Gras Terrine and Cheese Soufflé (right

French GourMay Set Dinner at La Table

La Table French Brasserie offers a gourmet voyage with its four- and five-course GourMay dinners, available until the end of June. Indulge in French classics like Foie Gras Terrine, Bouillabaisse, Cheese Soufflé, and Sous Vide Beef, with select dishes enhanced by a splash of fine spirits for added depth.

* Information correct at time of print.





Where SG60 Comes To Life: Fireworks And Feasts By The Waterfront

From skyline views to signature flavours, Grand Copthorne Waterfront offers a front-row experience to mark SG60 in unforgettable style.

A room with a view: Watch the National Day fireworks light up the skyline from the comfort of your Premier Waterfront Room.

As Singapore prepares to celebrate its 60th year of independence, Grand Copthorne Waterfront Hotel invites guests to mark the occasion with a specially curated **Celebrate SG60: National Day Fireworks & Staycation Package**. Paired with a festive dining experience, this staycation presents a memorable way to honour Singapore's diamond jubilee with panoramic views and elevated cuisine with thoughtful local touches.

Perched along the Singapore River, the hotel offers one of the city's most coveted vantage points for watching the National Day Parade fireworks. The SG60 staycation package is available on selected weekends from 13 June to 10 August 2025, designed to coincide with NDP rehearsals, the preview show, and the grand celebration on 9 August. Guests staying in the Premier Waterfront Rooms can enjoy sweeping views of the river and skyline, taking in the fireworks display from the comfort and privacy of their room.



Take in the spectacular fireworks while enjoying a specially curated four-course dinner at the exclusive Executive Club Lounge.



Perched along the Singapore River, Grand Copthorne Waterfront offers the perfect vantage point to enjoy the National Day Parade celebrations.

To complement the stay, a four-course National Day Set Dinner will be served at the Executive Club Lounge, an exclusive setting offering intimate city views and elevated service, ideal for a sophisticated celebration with culinary flair.

Adding to the festive atmosphere, each stay includes a series of SG60-themed enhancements, such as:

• A welcome set-up and turndown service with National Day-themed elements



- A celebratory birthday cake for any guest turning 60 this year a symbolic gesture that ties in beautifully
 with the nation's diamond jubilee
- Two MRT cards (valued at \$10 each) for guests to discover the best of Singapore with ease and convenience
- A 1-for-1 gin cocktail
- A complimentary yoga class for added wellness and relaxation







Food Capital brings SG60 to the table with a lively buffet of heritage flavours and festive flair by the river.

To further enrich the SG60 experience, the hotel's riverside buffet restaurant, Food Capital, will present a lavish SG60-themed buffet from 8 to 10 August 2025. This vibrant culinary showcase blends nostalgic Singaporean dishes with modern interpretations and international favourites. Highlights include Singapore Chilli Crab with Mantou, Laksa, Bak Kut Teh, and local desserts such as Assorted Nyonya Kueh and Durian Pengat.

Guests can also enjoy unlimited fresh durians for dinner, with the buffet priced at \$128++ per adult and \$60++ for every second diner. From live stations to multicultural classics, the buffet reflects the richness of Singapore's culinary identity and offers a fitting tribute to the nation's milestone year.

Don't miss your chance to celebrate SG60 in style—book your riverside stay today and get ready for a front-row seat to the fireworks, flavours, and festive magic!

^{*} Information correct at time of print.





The Singapore EDITION
Turns Up
The Heat
With Fabulous
Disco Brunch

Step into a world of retro glamour and gourmet indulgence at the Disco Brunch, where delicious dining meets dazzling disco beats.

The Singapore EDITION invites you to step into a world where culinary artistry meets the infectious rhythms of the disco era with its all-new Disco Brunch at FYSH at EDITION, taking place every last Saturday of the month.

Savour an extravagant feast of sharing platters, live stations, pass-around delights and indulgent dessert spreads, complemented with immersive cocktails and splash-worthy disco punch bowls.



Indulge in the ocean's finest with a luxe seafood spread featuring freshly shucked oysters and melt-in-your-mouth sashimi.



Delicious, tender meat is carved on the spot onto your plate from the BBQ carving station, featuring slow-cooked Moroccan spice marinated lamb shoulder, grilled prime rib and tandoori chicken.

On top of the food, the Disco Brunch makes music the pulse of the experience, carefully curated to transport guests through the golden era of funk, soul and disco. Stitching the good times together is DJ Aldrin who has a medley of iconic beats all the way to greatest hits up his sleeves. His live DJ set promises a mix of disco classics and modern beats sure to have guests grooving between courses.

Adding life to the afternoon are surprise performances by live disco dancers grooving their way through the venue. Between the live DJ curations, surprise instrumental performance and seamless genre-blending, guests are ensured of a fabulous time from the first sip to the last dance.







DJ Aldrin spins iconic disco hits while the dancers bring serious sparkle to the brunch scene...

Amidst the food, drink and music, get ready to be surprised by interactive surprise elements across the board. Be wowed from tableside culinary theatrics to specialty food announcements, complemented by cocktail booths and interactive pass-arounds for a brunch that engages all the senses.

The Disco Brunch is not just a brunch — it is an immersive celebration of sophistication, creativity and signature EDITION hospitality that reimagines the brunch experience with vibrant beats, bespoke activations and expertly crafted drinks.

Come join us for an unforgettable brunch held every last Saturday of the month from 12 PM to 3 PM. The brunch is priced at \$128++ per person for food only and \$168++ for food and free-flowing wines and selected cocktails.

Find out more here.

* Information correct at time of print.





Get ready to take a bold bite: the Terror-Bite Burger is here at M Social Resort Penang until 31 July 2025.

This International Burger Day, M Social Resort Penang is serving up something exciting – the Terror-Bite Burger. Available exclusively at Beast & Butterflies till 31 July 2025, this towering creation is more than a meal — it's a full-on flavour experience.

Stacked high with three thick, juicy wagyu beef patties, the burger is layered with melted cheese, a perfectly runny fried egg, and a signature sticky sauce that adds a sweet-savoury punch. Sandwiched between soft, toasted brioche buns and served with a generous side of golden fries, every element is crafted to satisfy even the biggest appetites.

Big on flavour and bigger on attitude, get your Terror-Bite Burger before it's gone!

^{*} Information correct at time of print.





Indulge in a sumptuous spread of Peranakan traditional and contemporary dishes at M Hotel Singapore.

From 18 June to 30 September 2025, savour a heartwarming lunch spread of redefined Peranakan classics or indulge in a hotpot dinner feast with homemade Peranakan-inspired soup broths by Head Chef Jacky Zhang at Halal-certified The Buffet Restaurant.

Lunch Buffet

- 12:00 PM to 2:30 PM, Monday to Sunday
- \$36.80++ per Adult
- 10% off with a minimum dine-in of 4 guests

Be ready to embark on an gastronomical journey as Head Chef Jacky Zhang and his team of culinary specialists present a showcase of over 30 dishes with signature highlights such as Nyonya Laksa, Roasted Ayam Buah Keluak, Beef Cheek Rendang, Itek Tim, Soto Ayam, Udang Masak Lemak Nenas, Assam Fish with Okra & Pineapple, Sayur Lodeh, Gula Melaka Durian Mousse Cake, Assorted Nyonya Kueh, Bubur Cha Cha and many more.



Dive into a communal feast with a premium seafood hotpot, perfect for sharing with friends and family.

Hotpot Dinner Buffet

6:00 PM to 10:00 PM



- Sunday to Thursday, \$69.00++ per Adult (1-For-1 promotion)
- Friday and Saturday, \$79.00++ per Adult (Dine 4 Pay 3 promotion)

For a lively dinner experience, gather your friends and loved ones over for a hotpot buffet with premium fresh seafood such as Sea Cucumber, New Zealand Scallop, Hokkigai, Spanish Mackerel, Clams and other condiments. Pair them with the all-time favourite Chicken Collagen soup or two seasonal specials: creamy Nyonya Laksa and tangy Assam Pedas. Along with Peranakan delicacies and accompanying live music from Friday to Sunday nights, you can wind back and relax with great food, good company and a welcoming ambience.

^{*} Information correct at time of print.





MHR Celebrates
30 Great Years
With Exclusive
Pearl Anniversary
Cocktails Across
Its Singapore
Hotels

Celebrate in style with the exclusive Pinot Noir and Pink Peranakan cocktails, developed in collaboration with Discarded Spirits Co. in celebration of MHR's 30th anniversary.

As Millennium Hotels and Resorts (MHR) proudly celebrates its Pearl Anniversary, all six of its Singapore hotels are inviting guests to join the festivities with the launch of two exclusive, limited-edition cocktails — Pinot Noir and Pink Peranakan. These handcrafted creations were developed in collaboration with Discarded Spirits Co., a pioneer in the zero-waste spirits movement, renowned for transforming surplus ingredients into exceptional beverages.

These signature drinks go beyond just great taste; they represent MHR's strong commitment to sustainability and responsible luxury. By embracing eco-conscious mixology, the brand delights guests with innovative flavours while championing environmental stewardship.

Available for a limited time only, these cocktails offer a tasteful way to celebrate 30 years of milestones and achievements while looking ahead to a future shaped by thoughtful innovation and excellence in hospitality. To make the occasion even more special, MyMillennium members enjoy an exclusive 30 percent savings on these crafted cocktails, making it the perfect opportunity to indulge and raise a glass to many more years of exceptional experiences.

Head over to MHR's six Singapore hotels — Grand Copthorne Waterfront Hotel, Orchard Hotel, M Hotel, M Social, Studio M, and Copthorne King's Hotel — to enjoy these exclusive Pearl Anniversary cocktails while they're still available!

* Information correct at time of print.





Orchard
Hotel Singapore
Celebrates SG60
With Irresistible
Local Flavours

Singalicious at The Orchard Café brings iconic local dishes to life with live stations featuring Laksa, Lok Lok, and more.

This National Day, Orchard Hotel Singapore has put together some mouth-watering selections at Bar Intermezzo and The Orchard Café so you can celebrate in style! Come eat, reminisce, and celebrate together, because nothing says Singapore like sharing a good meal!

Bar Intermezzo: SG60 Tea For Two

Savour an exquisitely curated 15-course afternoon tea, featuring standout creations such as a Lemongrass Infused Boston Lobster Roll, Black Pepper Crabmeat Tart with Cucumber Pickles on Pie Tee Cup, and Abalone Otak in Banana Leaf, each bite a refined harmony of tradition and modern flair.

Set against the sophisticated backdrop of Bar Intermezzo, this contemporary take on timeless local favourites promises to delight the palate and soothe the soul.

Whether you're winding down from a day of retail therapy along Orchard Road or simply seeking a serene escape, retreat to Bar Intermezzo for an indulgent afternoon.

Promotion Period: 1 July – 31 August 2025

• Pricing: \$60 for 2 pax

Timing: Daily from 1 pm – 5 pm





Celebrate Singapore's 60th anniversary in style with a refined 16-course SG60 Tea for Two at Bar Intermezzo, where tradition meets modern indulgence.

The Orchard Café: Singalicious Celebrates SG60

In celebration of Singapore's 60th anniversary in nation-building, Singalicious proudly presents a culinary experience that pays tribute to our country's rich and diverse food heritage. Prepared in a Halal-certified kitchen, this is a feast to be enjoyed by all.

Indulge in unlimited servings of iconic dishes from the beloved Singapore Chilli and Black Pepper Crabs to live stations serving up Lok-Lok, Singapore Laksa, Nonya Baked Salmon with Otak Otak, and more!

Don't forget to save room for dessert! Treat yourself to a Signature D24 Durian Penget, crispy Pisang Goreng, and Mian Jiang Kueh.

Come hungry and experience the rich tapestry of Singapore's food culture, served fresh, bold, and flavourful, just like our nation.

- Promotion Period: 1 July 31 August 2025
- Pricing:
 - Lunch: Sunday Thursday: \$88 per pax; Friday Saturday: \$98 per pax
 - Dinner: Sunday Thursday: \$102 per pax; Friday Saturday: \$112 per pax
 - Complimentary dining for children below 6 years of age; 50% off adult pricing for children aged 6 12 years
 - Promotion: SG60 60% off for the second diner
- Timing: 12 pm 2 pm (lunch); 6 pm 9.30 pm (dinner)

^{*} Information correct at time of print.





Calling All
Air-stronauts!
Jump In The Air
And Wave
Your Hands
Like You
Don't Care!

The Airzone at City Square Mall is an endless wild family fun for everyone. The anchors that hold Airzone are so strong it can even suspend a car!

If your little one has energy to burn off, bring them to Airzone in City Square Mall. It's the world's first and only indoor "suspended playground" elevated in the air. With bouncy nets, swings, obstacle courses, and even a maze, it's a multi-level play haven with distinct themed zones such as Ball Pit, Slide and 3D Maze to excite everyone.

The Airzone occupies the atrium space of City Square Mall shopping mall in between the floor levels, and stretches up to Level 6 for the family at every level.

And don't worry. Safety is at the heart of everything. From a trained crew on-site to an experienced management team, Air-stronauts only have to worry about having fun!





Glamping Under
The Stars At
Grand Copthorne
Waterfront
Hotel With
Family-Friendly
Amenities

Grand Copthorne Waterfront's Glamping Under The Stars experience comes with a cushy tent adored with fairy lights for kids in the hotel's spacious 36 square-metre Premier Rooms.

There is no going wrong with an in-room glamping experience for the kiddos. Grand Copthorne Waterfront Hotel's Glamping Under The Stars experience comes with a cushy tent adorned with fairy lights made just for kids to have a mini escape right in the comfort of your room. Kids can lay down on the soft cushion and gaze at the colourful stars dancing across the ceiling and walls from the starry projector that's provided in-room.

The glamping experience includes thoughtful touches such as a dino plushie, a kids' amenity pack and even kids' bath robes and bedroom slippers.



game and a storybook torch, the hotel also goes out of its way to include complimentary amenities just for the little ones to make them feel extra special.



Special kids' meals are also available for each guest as part of the package's daily continental breakfast.



It also comes with plenty of in-room activities for the family, such as a Snake and Ladders game and a storybook torch the kids can busy themselves with. Kids also get an otter plushie—Grand Copthorne Waterfront Hotel Singapore's adorable little mascot. In-room welcome snacks and a turn-down service that includes milk for the kids and a pre-bedtime bite complete the experience.

All of the rooms at the hotel are kitted out with an A.I. assistant that can help you with just about anything in your room, from adjusting the lights and air conditioning to calling room service. We also love that each room has a filtered water tap for unlimited hydration, an eco-friendly alternative to water bottles. And of course, you can enjoy the hotel's facilities such as the swimming pool, outdoor jacuzzi and fitness centre, plus free yoga sessions for guests!





Enjoy Suzhou's
Heritage And
Culture With A
Jinji Lake
Boat Tour
Experience

From now till 31 December 2025, guests who book directly with M Social Suzhou can enjoy a complimentary boat tour of Jinji Lake, where they can relax on tranquil waters and take in panoramic views of the city's skyline and scenic landscapes. This serene cruise is perfect for those seeking a peaceful yet immersive experience of Suzhou's natural beauty.

Situated in China's Jiangsu Province, Suzhou, is one of the oldest cities along the Yangtze River, known for its elegant blend of rich history and modern progress.

The city dubbed the Venice of the East, is home to a network of iconic canals that wind through historic streets, with arched stone bridges that cross these waterways. At the same time, it has a modern side with high-tech industries in software and biotechnology that reflect its progress.

With its close proximity to Shanghai, Suzhou is a convenient and attractive destination for domestic and international travellers alike.



Suzhou's canal network gives a timeless charm to the city, earning it the nickname Venice of the East. The network was originally developed during the Spring and Autumn period (770-476 BCE) as part of an extensive water management system.



Visitors can walk on the wooden Lakeside Avenue on the west side of Jinji Lake. The vibrant avenue is about 2km long and connects scenic harbourfront views with the city.



Experience history and culture

Wander around Suzhou Old Town for a step back in time with its meandering narrow winding streets, traditional wooden folk houses that line the canals, check out shops that sell traditional handicrafts and savour local street food.

A must-see for culture enthusiasts is the Suzhou Museum, designed by renowned architect I.M. Pei, is a display of contemporary architecture while home to historical art and artefacts. For a more culturally immersive experience, attend a tea ceremony to experience Suzhou's tea culture, an integral part of its heritage.



Suzhou Old Town is a UNESCO World Heritage site known for its unique water town charm and cultural heritage. Spanning an area of 14.2 square kilometres, it has many classic gardens, the longest river channel among China's water towns, more than 30 old streets and alleys, and 70 ancient bridges.



Designed by one of the world's most influential architects, and housing over 30,000 cultural artefacts and relics, Suzhou Museum is one of the most comprehensively and intricately designed museums worldwide.

Stay in the heart of the city

Lifestyle hotel, M Social Suzhou, offers a contemporary, elegant comfort stay in the heart of Suzhou Industrial Park. The first of the M Social brand by the Millennium Hotels and Resorts group in China, the hotel is conveniently located adjacent to Times Square, Jiu Guang Department Store, Eslite Spectrum, Ferris Wheel Park and other fashion shopping and commercial centres.

Located within the Hong Leong City Center, M Social Suzhou has 294 modern art rooms with room sizes ranging from 40m² to 409m², and more than half overlooking the tranquil Jinji Lake.

The hotel is also well-equipped to host meetings and events, with the 718m² Grand Ballroom that can accommodate up to 450 people, and six function rooms of different sizes.

When it comes to dining, Beast & Butterflies on level 25 houses an open style kitchen that serves local Suzhou and international fare, while the stylish bar beside it offers cocktails and music with a view.

Yong brought these hidden stories to life, offering a rare glimpse into how this sleek, futuristic complex stands upon a legacy of colonial-era defence and national service. From its strategic role in Singapore's early military infrastructure to its transformation into a lifestyle hub, South Beach captivated attendees as a living link between history and modernity. Guests left with a deeper appreciation for the stories beneath the skyline—and many shared how the tour was not only eye-opening, but thoroughly enjoyable and inspiring.





Located in the Hong Leong City Center building in Suzhou Industrial Park, the 294-key M Social Suzhou offers stunning views of Jinji Lake and the city



Unwind on Level 25 at the Beast and Butterflies Bar with a drink and a view.





Fun Activities At Beijing Riviera With Golf For Adults And Swimming For Kids!

Members of Beijing Riviera Country Club having a fun day at Oriental Tianxing Golf Club.

Beijing Riviera Country Club recently held a social golf event at the Oriental Tianxing Golf Club, with 20 members pitting their skills on the green.

After the match, everyone proceeded to the newly opened Chinese Restaurant on the club's second floor for the awards dinner. The restaurant welcomed its first distinguished guests in its refined and elegant setting, treating attendees to a sumptuous dinner. The event concluded successfully in a joyful atmosphere.





The group of avid golfers enjoyed a sumptuous meal at the Club's newly opened Chinese restaurant, He Wei Xien that included an awards ceremony for winners.

A swim competition for the little fins

Beijing Riviera Country Club hosted a swimming competition for 20 young participants aged 3-12, where the kids enthusiastically showcased their skills and energy in the pool. The event was filled with splashing water and continuous laughter.

All participating children received a certificate of participation to commemorate their involvement. Following friendly competition, the top three finishers were awarded medals. The competition concluded successfully in a warm and joyful atmosphere, creating unforgettable summer memories for the children.







An instructor briefing the kids on the competition rules (left photo), and happy smiles all around as the winning participants received their certificates (right photo).





Celebrating
Our M Super
Heroes On
International
HR Day

Meet M Hotel's superheroes from the HR team who keeps everything running smoothly every day. Pictured at the back is General Manager Ms Edeline Tiong.

M Hotel recently shone the spotlight on its incredible Hurman Resource (HR) team that keeps the heart beating strong.

As General Manager Ms Edeline Tiong would say, "We do not just manage people. We inspire, empower and protect them because they are our greatest asset."

Whether it's creating unforgettable staff events, resolving day-to-day challenges, supporting personal growth, or simply being a safe space for a listening ear, M Hotel's HR team always strive to go above and beyond.

International HR Day on 20 May was turned into a special day for everyone when each team member was made a VIP. From surprise treats and team shoutouts, to a wellness break filled with laughter, snacks, and a little pampering, M Hotel says, "Thank you".





Each team member was treated like a VIP with gifts, wellness breaks, and plenty of laughter.





Tail-Wagging
Therapy And
Team Bonding
At Grand
Hyatt Taipei

Grand Hyatt Taipei employees at a local animal shelter in Taipei. The dogs were such a hit that they became part of the hotel's Wellness Day.

When you think of wellness, a chocolate Labrador roaming the back office of a luxury hotel might not come to mind. But for Mr Clark Fang, Director of Operations at Grand Hyatt Taipei, it's a welcome sight. "He helps us feel less stressed," Clark says, referring to the emotional support dog set to visit the hotel next month. "We love him."

The Labrador is part of a new wellness initiative launched to support staff who have endured long hours and high stress since COVID-19 hit Taipei's tourism sector. With employees stretched thin and working 10-hour days without breaks, Clark and his team knew something had to change.

Their response: massages, movie nights, and a visiting emotional-support dog. "If our employees aren't happy, our guests won't be happy either," Clark says.



Director of Operations Mr Clark Fang believes staff well-being is essential to delivering great guest experiences.

The move reflects a wider shift in the hospitality industry, where employers are recognising the link between staff well-being and business performance. A recent study found that wellness programmes reduce absenteeism and turnover, boost job satisfaction, and can raise productivity by more than 5% — the equivalent of gaining an extra day of work per employee each month.



It also improves the guest experience. "When employees believe they work for a good employer, it spills over into how they treat customers," says Mr Denise Rousseau, a professor at Carnegie Mellon University. "They're more engaged and more likely to go the extra mile."

At Grand Hyatt Taipei, wellness starts with small gestures and a wagging tail.





HLA Employees
Step Up
For Climate
Action
On World
Environment
Day

From visiting Singapore's waste-to-energy plant to planting trees at City Sprouts, HLA volunteers took meaningful action for the environment in celebration of World Environment Day.

In celebration of World Environment Day, 35 dedicated employees from Hong Leong Asia (HLA) spent a meaningful day offsite, taking part in hands-on activities to support environmental sustainability.

Acknowledging the pressing issue of daily waste generation and its far-reaching impact on the planet, the day began with a visit to Keppel Seghers Tuas Waste-to-Energy (WTE) Plant, Singapore's fifth incinerator facility.

Occupying just 1.6 hectares, the plant plays a vital role in Singapore's waste management ecosystem. At the start of the visit, volunteers gathered in a briefing auditorium to watch an introductory presentation on the facility's operations. This was followed by an in-depth, behind-the-scenes tour, where they saw key infrastructure including the massive incinerator and dumping grounds. The facility is capable of treating 800 tonnes of solid waste daily and generating approximately 22 megawatts of green energy — a powerful example of sustainable innovation in action.







Teamwork in action! Braving the heat, HLA volunteers gamely rolled up their sleeves to plant 20 trees together.



car

The group then made their way to City Sprouts at West Coast, an urban agriculture hub, to get their hands dirty for a good cause. Under the sweltering afternoon sun, the HLA volunteers rolled up their sleeves, grabbed shovels, and worked together to plant 20 trees — including species such as Mangifera Foetida and Sandoricum Koetjape — all within an hour. A commendable effort indeed!

The volunteers' teamwork and enthusiasm were inspiring, showing that meaningful change often starts with small, collective steps. Their shared effort was more than a one-day event; it embodied Hong Leong Asia's broader mission to create lasting, positive change. Each tree planted symbolised the Group's dedication to environmental responsibility, community engagement, and long-term sustainability. Initiatives like these are part of HLA's ongoing journey toward a lower-carbon future.





Staying Cool,
Staying Safe:
CDL Shows
Practical Care
With Cooling
Scarves
For Workers

A simple gesture with a big impact: the CDL Green Building, Decarbonisation & Safety team distributing cooling scarves to support workers' comfort and safety.

At City Developments Limited (CDL), safety and kindness go hand in hand. Both are essential in building trust and stronger connections with workers on the ground.

Worker engagement at CDL goes beyond routine checks. The company actively connects with workers through regular site visits that prioritise not just physical safety, but also open conversations on key health and safety topics. These include preventing slips, trips and falls, working safely at heights, and protecting against dengue — everyday concerns that make a big difference on the job.

Given Singapore's warm and humid climate, heat management is a top focus area. During engagement sessions, CDL teams offer practical support such as isotonic drinks and fresh fruit to help workers stay cool and hydrated. Always on the lookout for simple yet effective solutions, CDL recently introduced a new initiative: the cooling neck scarf.





Located in the Hong Leong City Center building in Suzhou Industrial Park, the 294-key M Social Suzhou offers stunning views of Jinji Lake and the city.



Unwind on Level 25 at the Beast and Butterflies Bar with a drink and a view.

The reusable scarf uses evaporative cooling technology and features a built-in UV neck shade, offering up to eight hours of comfort without the need for batteries or charging. Unlike bulky fan-operated suits, the scarf is lightweight, non-restrictive, and ideal for long hours outdoors. It can also be worn during off-duty hours, such as leisure or recreational activities, helping workers manage heat stress throughout the day. It's a small gesture that sends a big message that CDL cares about workers' well-being both on and off the job.

In May, CDL distributed the first batch of scarves to around 50 workers. Encouraged by the positive feedback, the company plans to expand the initiative across all sites and locations during CDL's regular site walks, also known as Gemba Walks, by the end of this year.

This initiative reflects CDL's ongoing commitment to thoughtful, practical ways of caring for its workforce. At the heart of its approach is a simple belief: safety is a shared responsibility. Leaders must set the tone by leading through action, while workers and employees alike play a role in building a safe, supportive environment. It's this mindset that continues to guide CDL's health and safety efforts across the board.





Millennium
Salalah
Gives Back
To Staff With
Free Medical
Checks

Cooking up fun and friendship, a memorable day for these young culinary explorers!

Grand Millennium Muscat recently played host to a group of bright young Scouts from the 1st Oman Cub Pack/British Scouting Overseas in Oman, offering an engaging afternoon filled with learning, creativity, and handson culinary exploration. The initiative formed part of the Scouts' journey toward earning their Chef Activity Badge and was thoughtfully crafted by the hotel's dedicated culinary team.

The experience began with an introduction to kitchen safety and hygiene—essential knowledge for any budding chef. With a strong focus on cleanliness and proper sanitizing practices, the young Scouts learned how a professional kitchen maintains high standards to ensure food safety.





The Scouts rolled up their sleeves and got hands-on, learning how to bake healthy cookies with guidance from the chefs.

From there, the afternoon transitioned into a lively culinary session. Guided by Chef Karim and Chef Fatiha, the Scouts prepared a vibrant, nutritious salad, discovering the importance of fresh ingredients and balanced meals. They then baked healthy cookies under the direction of Chef Mitesh and learned how simple ingredients can come together to create something delicious.

A behind-the-scenes tour of the hotel's kitchen added to the excitement, offering the Scouts a rare look into the inner workings of a professional culinary environment. From the prep stations to the pastry room, the experience sparked curiosity and appreciation for the world of hospitality.



Through this meaningful collaboration, Grand Millennium Muscat proudly supports youth development and community engagement, creating opportunities that inspire confidence and learning. For the young Scouts, it was not only a step closer to earning their <code>badge—it</code> was a day filled with discovery, teamwork, and the joy of cooking.





Pedal Power
For A Cause
At Copthorne
Hotel Merry
Hill-Dudley

A strong show of teamwork and spirit as staff members across all departments came together for a day of cycling in support of a great cause.

As part of its ongoing Green Tourism efforts, Copthorne Hotel Merry Hill-Dudley regularly supports local charities and community initiatives. This June, the hotel added a fun and energetic twist by launching a fundraising fitness challenge in support of UK Bike Week.

Started in 1923, UK Bike Week celebrates cycling as a healthy, sustainable, and enjoyable mode of transport. Over the decades, it has grown into a major annual celebration of cycling in the UK, encouraging people to embrace cycling for its many benefits, from boosting health and well-being to cutting carbon emissions and creating more connected communities.

Spearheaded by Cluster HR Assistant Ms Joanna Pietrasik, the hotel held its Department Challenge on 12 June between 6 am to 6 pm. Each department nominated a colleague to take part in 25 minutes of cycling, with the colleague who cycled the furthest in their allotted 25 minutes crowned the winner. An exercise bike was set up in the hotel foyer for the challenge and the overall goal was to raise as much donations as possible from staff and guests who witnessed the efforts of the team.







Departments went head-to-head in a high-energy cycling challenge for charity.



A total of 11 staff members participated, with every department represented. The winner was Mr Ben Smith from the Finance team who cycled 7.93 miles in his 25-minute slot!

Beyond the friendly competition, the team rallied together to support a great cause: the Mary Stevens Hospice, which provides high quality care for people living with cancer and other life-limiting illnesses in the community.

The fundraising campaign is still open so please donate here if you would like to support this worthy cause!





Top Ballers:
CDL Challenge
Raises S\$150,000
At Annual
Charity Carnival
To Support
Assisi Hospice

Over 200 employees from the CDL Group volunteered their time at Assisi Fun Day. Joining in the group photo was Minister Tan See Leng (front row, 5th from right) during his visit to the CDL Group of Companies Pavilion.

The spirit of community and compassion was once again on full display at this year's Assisi Fun Day, the largest annual fundraising event by Assisi Hospice. Co-organised with City Developments Limited (CDL), the community event at St Joseph's Institution International brought together business leaders, families of former patients, volunteers and community groups from all walks of life.

Graced by Guest-of-Honour Dr Tan See Leng, Minister for Manpower and Minister-In-Charge of Energy and Science & Technology, and Ms Ho Ching, Assisi Hospice's Patron, the mega carnival sought to raise S\$1 million for the care of Assisi's Hospice patients and their families.



Minister Tan See Leng (4th from left) presented tokens of appreciation to supporters of Assisi Fun Day 2025. (from left to right - Ms Tjioe Ka In, Executive Director, Tung Lok Millennium Pte Ltd; Ms Maria Ciola, Director of Admissions, Scholarships & Philanthropy, St Joseph's Institution International; Mr Thomas Teo, Chairman of Assisi Hospice; Minister Tan See Leng; Ms Ho Ching, Patron Assisi Hospice; Mr Sherman Kwek, Group CEO of CDL; Ms Choo Shiu Ling, CEO of Assisi Hospice; Mr David Lim, Chief Corporate Officer, CBM Pte Ltd; Mr Benedict Ng, Vice President, Operations South East Asia, Millennium Hotels and Resorts.)



Led by CDL's Group CEO Mr Sherman Kwek (front row, 3rd from right), two teams of CDL employees successfully raised \$\$150,000 for Assisi Hospice through an exciting four-legged race relay, witnessed by Guest-of-Honour Minister Tan See Leng (front row, centre) and Ms Ho Ching, Assisi Hospice's Patron (front row, 3rd from left).



Every year, one of the carnival's highlights is a special charity segment known as "The CDL Challenge", which is led by CDL's Group Chief Executive Officer (CEO) and aims to raise funds for Assisi Hospice. In a true test of mettle and team spirit, two teams competed in a four-legged race relay, aiming to move as many foam balls as possible by sandwiching the balls between their heads, shoulders and torsos. The 14-metre shuttle relay had to be completed within three minutes, requiring not only physical effort but also precise timing and cooperation among team members. Supporters and business partners of CDL pledged donations for every foam ball successfully deposited at the finish point.

In total, the two teams moved 59 foam balls during the CDL Challenge, raising S\$150,000.

Mr Sherman Kwek, CDL's Group CEO, said, "Our long-standing support of Assisi Fun Day remains a special tradition of our ongoing commitment to giving back, with our employee volunteers – and even their families – coming together not just to raise funds, but to build genuine connections with the community we serve. Seeing our CDL family, business partners, and the wider community rally so strongly and generously around this meaningful cause is indeed heartening. Every journey begins with a single step, and we hope our collective efforts will motivate more to support Assisi Hospice's vital work."







The exciting 14-metre shuttle relay saw 59 foam balls moved by the two teams. CDL's supporters and business partners pledged donations for every foam ball successfully deposited at the finish point.

Launched in 2017 by Mr Kwek, the CDL Challenge has raised funds to support the care of Assisi Hospice's patients. Last year, the CDL Challenge raised over S\$200,000 for Assisi Hospice through an exciting rice relay competition where participants carried over 100 bags (over 1,000 kg) of rice within eight minutes. This year, over 200 employees from the CDL Group volunteered their time and effort to set up nine stalls at the carnival – four by CDL, four by Millennium Hotels & Resorts (MHR) and one by sister company Hong Leong Finance, selling a wide range of F&B items.











The carnival featured nine stalls set up by CDL, Millennium Hotels & Resorts, and Hong Leong Finance, with employees volunteering their time to raise funds for Assisi Hospice.

This year's Assisi Fun Day drew an estimated 10,000 visitors and featured over 100 stalls, family-friendly rides and games, and special appearances by groups such as Harley Davidson interest groups and cosplayers. Funds raised will go towards supporting Assisi Hospice's comprehensive care services – from Inpatient, Home Care, Day Care to Grief and Bereavement Support – which collectively served about 3,200 patients in 2024.





General Manager
Julian Wipper:
A Journey Of
Purpose, People,
And Progress
At New World
Millennium
Hong Kong Hotel

A German native, Julian Wipper, has held several leadership positions in various Shangri-La Hotels & Resorts properties since moving to Asia in 2005. Before New World Millennium Hong Kong Hotel, he was the General Manager of JEN Singapore Orchard Gateway and Regional Champion for Rooms and Guest Experience for Southeast and Australasia hotels. He has also spent over six years at Kowloon Shangri-La and Island Shangri-La, Hong Kong.

When Julian Wipper stepped into his role as General Manager of New World Millennium Hong Kong Hotel in January 2022, it was more than a career milestone; it was a personal homecoming.

Having spent his earlier years in Hong Kong, Julian has found the city to hold special meaning for him. It was where his younger son Alex was born, and where many of his most impactful professional experiences took shape. "Being back in Hong Kong felt like returning to the place I truly call "home away from home" he shares. "This city's energy, resilience, and vibrancy have always inspired me, and to come back during one of the most challenging periods for the hospitality industry felt purposeful."

At the early age of six, his passion for hospitality was solidified through early exposure to part-time jobs during his school years. His career started in 1997 in Cologne, Germany, and across the globe from Washington D.C. to London's finest luxury hotels, then on to Asia with roles in Kuala Lumpur, Chiang Mai, Shanghai, Shenzhen, Singapore, and earlier stints in Hong Kong.

"Hospitality, at its core, is about people," Julian reflects. "It's about creating moments that matter, cultivating environments where guests and colleagues feel genuinely seen and valued."

Starting in a Storm: Leadership during a Pandemic

Julian's first day on the job was unlike any other. Due to quarantine regulations, he spent his first two weeks in isolation, meeting his new team remotely and learning about the hotel virtually.

"Not long after I started, the third wave of COVID-19 hit Hong Kong. To ensure the ultimate care towards the well-being and safety of our colleagues and guests was our top priority. That period tested us all. But through these challenging times, it reminded me of why I love this industry, as hospitality is about people."

Rather than merely endure the crisis, Julian inspired the team to innovate and adapt. "Every situation comes with opportunities, and we did not just want to survive, but we invented to emerge stronger- from strategy to product offers to the way we engaged with our colleagues to show our gratefulness and appreciation. Until today, our team's resilience and commitment during the pandemic takes my breath away."



He shared that one of his most memorable moments was in 2023 when I Hong Kong's borders reopened, "I stood in the lobby welcoming back overseas guests, it was emotional. It reminded me how much we missed these simple interactions, to never take things for granted, as simple as they might appear, and to appreciate those moments even more.



Julian Wipper celebrating the prestigious 'Hotel of the Year 2023' accolade with the dedicated team behind the win. This moment of collective achievement is a powerful reflection of his people-first culture and unwavering commitment to excellence at every level.



Julian with the hotel team to usher in the Chinese New Year. A cherished moment of togetherness, the celebration reflects its strong team spirit and the shared values that continue to drive its success.



Inspiring the next generation of hospitality professionals, Julian Wipper welcomes aspiring young hoteliers into the heart of leadership at New World Millennium Hong Kong Hotel. Through open dialogue and real-life industry insights, he shared his passion and purpose that define a lifelong career in hospitality.

Commercially, the hotel achieved its highest revenue since opening in both 2023 and 2024—a testament to the team's competitive spirit, its' commitment and the philosophy of continuous improvement. Among the initiatives was the transformation of a previously underutilised space into a world-class wine cellar Vin et Vin, within the newly renovated The Lounge, housing over 1,000 labels and redefining wine experiences in the city.

"With this concept, we have not only created a one-of-its-kind venue in Hong Kong and even in Southeast Asia but challenged existing industry-norms. I can confidently say, that The Lounge and Vin et Vin remains "talk-of-the-town" within the industry and the local market.

What makes The Lounge and Vin et Vin truly exceptional is its philosophy to democratise access to fine wines not only for enjoyment in the hotel, but also as part of a retail strategy with an outstanding team of sommeliers being an important key pillar for the uniqueness.



More than just a venue, The Lounge and Vin et Vin guides guests through immersive wine journeys, pairing sessions, and curated events that reflect sophistication and approachability. The concept has received glowing recognition from industry peers and local connoisseurs, quickly becoming a new destination within Hong Kong's dining and hospitality scene.

This bold venture arrived when many F&B businesses grappled with post-pandemic recovery. Yet, The Lounge and Vin et Vin delivered a strong commercial performance and demonstrated that with the right team, innovation can flourish even in the most challenging environments.







The Lounge's Vin et Vin is a wine destination that provides an unparalleled journey for every wine enthusiast. A giant glass wine cabinet takes centre stage, it leads to a spiral staircase that descends into a modern, well-equipped cellar storing more than 1,000 labels of old and new world wines. Meticulously handpicked by a team led by Sam Chong, Director of Wine, the wine cellar offers classic vintages, rare pours, and hidden gem boutique finds at exceptional value.

Julian credits the hotels' success to the tremendous foresight and support from the ownership and continuous reinvestment. Even during the pandemic, the hotel underwent extensive upgrades from rooms and suites to the club lounge and event spaces.

"But what truly sets us apart is our team," Julian says. "It all comes back to the wonderful group of people I have the privilege to lead. We have a deep-grounded culture of caring for our colleagues and while we are all here to maximise performance and results, we do so in a sustainable way and never leave out opportunities to share our appreciation with them".

"Many of our team members have been here for decades. Their loyalty, passion, and service mindset are the heart of who we are."

A Leadership Philosophy Rooted in People and Performance

Julian's leadership style draws inspiration from his beginnings and lifelong involvement in sports, particularly football and tennis.

"High performance comes from creation of unity, building of a competitive spirit, pursuing of joined goals, ownership, accountability and celebrating successes I want to create an environment where people feel empowered to take initiative, innovate, and grow. For me, success in our industry is all about a joined vision and maintaining and building achieving teams where people feel valued, inspired, and empowered to do their best. Those principles have been guiding me throughout my career, and I simply see myself as having the great privilege of being a custodian of our culture and history here while also initiating and leading transformation to achieve results together with our team. Any awards, accolades or financial results are simply byproducts of



getting this culture right".

He is also passionate about mentoring young hospitality professionals, remembering how crucial those early interactions were in shaping his journey. "Today's talents have grown up differently, we need to lead with empathy and purpose. Our job is to excite them about the industry, support their development, and help them build fulfilling careers. That is our responsibility to the future of hospitality."





A believer in driving camaraderie, championing wellness and balance through sports, Julian revived the NWMHK Football Team in 2023 and organises sports events for his team.

When asked how he hoped to be remembered, Julian's response was a humble one. "If my colleagues remember me as a leader who made drive for results enjoyable, made them feel good and proud of joined successes and who deeply cared about their happiness and growth, then I have served my purpose."

He leaves us with two quotes that guide his approach as a leader:

"Don't expect people to do what you would not do yourself." – Eleanor Roosevelt "Leadership is doing what is right when no one is watching." – George Van Valkenburg





Hong Leong
Holdings'
Offsite 2025:
Building The
City Of
Tomorrow

Marking the conclusion of the offsite, the Hong Leong Holdings team gathered around the completed 'Build-A-City' model, capturing the shared effort and energy that defined the day's activities.

An initiative by Quek Kon Hui, Hong Leong Holdings' annual offsite events has brought the company together in a spirit of learning, sharing, and collaboration. This year's event featured insightful presentations on the real estate landscapes of Singapore and China, along with sessions on PropTech, generative AI, and sustainability. The day culminated in a spirited 'Build-A-City' team challenge, reinforcing that planning and teamwork are the cornerstones of long-term success.



With an impressive 93% of units sold over the launch weekend, and 98% sold as of June 2025, the launch exemplifies the company's market sense and continued leadership in Singapore's residential sector.

Hong Leong Holdings (HLH) recently organised a full-day offsite event at the Lentor Central Residences showflat, an appropriate setting for celebration and reflection. The venue was symbolic as it belongs to the latest successful launch by a Hong Leong Holdings-led consortium comprising GuocoLand and CSC Land.



Set against this backdrop of success, the offsite brought together colleagues from across the organisation, spanning business development, marketing, project management, sales, and more, for a thoughtfully curated day of learning and play.



Setting the tone for the event, Quek Kon Hui opened the offsite with welcome remarks and reflections, highlighting the importance of a shared purpose in shaping Hong Leong Holdings' future.



Lynn Cheok from Business Development outlined the day's programme, setting the event's energy and excitement.

The agenda included presentations by both internal teams and an esteemed guest speaker, Professor Sing Tien Foo, Provost's Chair Professor at the National University of Singapore's Business School, Department of Real Estate. Topics covered a wide spectrum from Singapore and China's evolving real estate landscapes to emerging technologies like generative AI and computer vision, sustainability, launch strategies, and PropTech trends.

Designed to inspire, the event culminated in a collaborative team challenge that allowed participants to apply their ideas imaginatively to shape the future of real estate.

The Allure of Lentor





Andre Wong, the Project Manager for Lentor Central Residences, shared an insightful analysis of Lentor's historical value, URA's vision for the new township, and the immense potential of the enclave.

HLH's early investment in the Lentor enclave reflects its sharp market acumen by leveraging on the area's strategic proximity to key MRT lines, upcoming North-South Corridor integration, and a pipeline of high-quality residential developments such as Lentor Hills Residences, Lentor Mansion, Lentoria, and the recent Lentor Central Residences, all of which are now shaping the identity of this emerging district.

By aligning its strategy with national planning, the company's leadership played a pivotal role in transforming Lentor from a guiet residential pocket into one of Singapore's most sought-after and well-connected communities.

This success sets a strong precedent for identifying the next growth frontiers, including Tengah, Bayshore, and Turf City, where government-led transformation will once again create opportunities for early movers with a bold, future-ready mindset.

The Journey to a Successful Launch

This presentation unpacked the full anatomy of what goes into a winning development launch from early-stage market research and pricing strategy to campaign planning, stakeholder alignment, and post-launch engagement. It showcased the behind-the-scenes rigour that transforms a development from just another name on the URA Confirmed List into a success.





Janet Lim from Sales and Marketing offered a behind-the-scenes look at how the team delivered one of Lentor's most successful launches. Attendees watched how the inter-agency sales process unfolds on a typical booking day, and many were amused at the candidness in the video.

The sales and marketing team behind several of its recent launches shared the processes from draft modelling to actualisation, to the entire process on booking day. Topics ranged from reading buyer sentiment shifts and refining unit mixes to crafting compelling narratives that resonate with target demographics and differentiating each project in a competitive market.

One of the key messages that emerged was that success is not accidental. It is deliberate, advanced planning, strategic messaging, cross-functional synergy, and the ability to pivot quickly in response to evolving market dynamics. From the first marketing brief to the final sales push, every touchpoint counts, and teamwork remains the foundation of every strong launch story.

PropTech Through a New Lens: Vision Technology in Real Estate

Technology took centre stage, exploring how Vision Technology has reshaped the real estate landscape from development and construction to sales and building management.

The presentation offered a fresh perspective on the potential of computer vision and AI, and how it has driven a new era of efficiency and precision from automated security to virtual property walkthroughs, transforming accuracy, transparency, and efficiency across the real estate value chain and the built environment.





Wai Yi Chiun from IT showed the crowd how vision technology has transformed the real estate value chain from construction to virtual walkthroughs and Al-powered monitoring.

Real-world applications were brought to life from examples such as Al-powered site surveillance that enhances safety and immersive virtual walkthroughs that have redefined how buyers experience unbuilt spaces. These innovations will create a new buying experience that transcends physical borders and redefines how property is explored and purchased.

The presentation challenged us to think beyond traditional PropTech and consider how visual intelligence can be a competitive advantage. As technology becomes increasingly visual and intuitive, the real estate industry must stay agile and adopt tools that do not just digitise but reimagine how we build and sell.

Generative Al

The presentation turned to the transformative power of Generative AI beyond just a buzzword, but a practical tool with wide-ranging implications across the business.

Moving beyond chatbots, the session highlighted real-world applications of GenAl that have reshaped how we approach content creation, including emerging legal considerations around copyright, authorship, and the responsible use of Al as a work tool. The discussion challenged our mindset on how Al can be used, not to replace "thinking" for humans but to amplify creativity, speed up repetitive tasks, and open time for higher-value strategic work.





Choon Hiang from Legal unpacked the real-world legal implications of AI, highlighting the importance of leveraging the technology to enhance marketing campaigns safely.

Departments were encouraged to reflect on their workflows and explore opportunities to experiment with AI as a creative co-pilot. The key takeaway: Generative AI is not about outsourcing our thinking. It is about elevating it with technology to do more, think bigger, and deliver smarter outcomes.

Real Estate in China: Challenges and Shifts

Moving beyond Singapore, the Business Development team provided valuable insights into China's dynamic and often complex real estate market. As one of Asia's largest economies, China remains a critical player in the global property sector and is currently navigating a unique set of headwinds and transformations.



Lim Mian Wei from Business Development, currently stationed in China, gave an insightful presentation on China's evolving Real Estate landscape from policy changes and trends.



The presentation provided an in-depth look at recent policy changes, shifting buyer preferences, and evolving trends in urban development. Attendees gained valuable insights into how regulatory measures and changing economic priorities reshape Tier 1 cities and other sub-cities.

While challenges such as oversupply and tightening credit conditions persist, the session highlighted clear areas of opportunity from adapting business models, leaning into urban regeneration, and exploring alternative asset classes. China's real estate success lies in staying nimble and responsive to risks and reinvention.

Greener Builds, Smarter Choices: Sustainability in Focus

No conversation about the future would be complete without Sustainability. The final thought-leadership sharing was by the guest speaker, Professor Sing Tien Foo, Provost's Chair Professor in the Department of Real Estate at the National University of Singapore's Business School.

Drawing on his extensive academic experience, Professor Sing delivered a compelling presentation that addressed the dual challenge facing the built environment: reducing carbon emissions and household electricity and water usage.

The session explored actionable strategies, including low-carbon building materials and intelligent energy management systems that optimise consumption. Professor Sing also emphasised the importance of behavioural nudges such as smart metering and user feedback loops to encourage more sustainable habits among property occupants and owners.



Professor Sing Tien Foo, Provost's Chair Professor in the Department of Real Estate at the National University of Singapore's Business School, shares academic research findings on how communication and awareness have greatly improved households' sustainable habits.



Quek Kon Hui presenting a token of appreciation to Professor Sing for gracing the event with his presence and sharing.

Framed against Singapore's broader Green Masterplan and long-term climate goals, the presentation was a powerful reminder that the path to a more sustainable future doesn't just lie in technology and design, but in our shared responsibility as developers, investors, and custodians of the spaces we shape.

Game Time: Building-A-City

The second half of the offsite saw a lively shift as participants regrouped for the much-anticipated "Build-A-City" challenge, focused on an immersive, hands-on activity designed to bring strategy, creativity, and teamwork to life.

Segmented into teams, each group was tasked with conceptualising, planning, and constructing a section of a fictional city. The challenge focused on key urban pillars such as sports, education, and lifestyle nodes, with each team assigned one to bring to life using a curated set of physical materials and props.



From zoning decisions to resource allocation and surprise twists, the activity tested problem-solving and collaboration in the most playful way possible. As teams huddled to sketch out their plans, allocate resources, and react to mid-game curveballs, what emerged was more than just model cities; it was a showcase of problem-solving under pressure, compromise, and dynamic collaboration. From deciding green spaces to managing trade-offs, the room buzzed with energy that only comes from a shared challenge.







The room buzzed with energy as participants got hands-on with scissors and glue to bring their concepts to life. With friendly competition, teams tried to meet the objectives within the given time.







Lively conversations filled the room as teams brainstormed ideas and assembled city models. The challenge put their communication, cross-team collaboration, creativity, and strategic thinking to the test.







After hours of working through the challenge, the teams pieced their work into one major master plan.

As the cities took shape, so did the spirit of the day. Vision-driven, collaborative, and forward-thinking, a reflection of the values the company brings to our residential projects every day.

Building Forward

The Offsite event was more than just a series of presentations; it was a day that reflected Hong Leong Holdings' commitment to progress, not only in the real estate it develops but in how the company grow together as one.

From insights into real estate, technology, and sustainability to the collaborative energy of the "Build-A-City" challenge, every moment reinforced what sets HLH apart: our ability to pair long-term vision with bold, strategic execution.





(From left to right) Quek Kon Hui from Hong Leong Holdings, Michelle Kwek from Hong Realty, Professor Sing from NUS, and Daijiro Eguchi from TID, scoring the individual team's artwork.

As the company looks ahead from Lentor and beyond to Singapore's next growth frontiers, HLH will do so with renewed clarity, confidence, and purpose. With bold thinking, cross-functional collaboration, and a shared belief in shaping lasting impact by building more than just homes.

Capping off the day was a lucky draw where attendees and the winning team for the challenge won prizes from the Group's Singapore hotels to indulge in high tea experiences, buffet dining, and luxurious staycations. The giveaways added a layer of excitement and appreciation to thank everyone for their enthusiasm, teamwork, and contributions throughout the day.



Ms Geraldine Ong took home the third prize, a 2D1N stay with breakfast at Studio M.



Ms Janet Lim took home the second prize, a 2D1N stay with breakfast at The Singapore Edition.





The top prize was given to Ms Diana Yeo, a luxurious 2D1N stay with breakfast at W Singapore Sentosa Cove.



The "Build-A-City" challenge-winning team goes to Team 7, each member will enjoy a buffet lunch at The Buffet Restaurant, M Hotel! (From left to right: Christine Lee, Jessica Poh, Karin Tok, Aaron Wong, Lynn Cheok, Edmund Ngoh, Professor Sing, Alvin Foong, and Daphne Lim)

Congratulations to all the winners, till the next one!





Grand Copthorne
Waterfront
Scores Gold
In Sustainable
MICE Tourism

Among Grand Copthorne Waterfront's sustainability measures is the in-room water dispenser with advanced filtration system (located far right) installed in each guestroom. This feature guarantees purified drinking water to guests and reduces single-use plastic waste by 20%.

Grand Copthorne Waterfront Hotel Singapore has achieved the Gold Tier in the Singapore MICE Sustainability Certification (MSC), which is recognised in both categories for Venue and F&B. The hotel was scored based on verification of results obtained from measurement and reporting on energy, water, waste and carbon-related metrics, as well as external related sustainability initiatives.

The MSC certification is developed by Singapore Association of Convention & Exhibition Organisers & Suppliers (SACEOS) with support from the Singapore Tourism Board (STB), and aims to equip businesses with sustainable practices for events while raising sustainability standards across Singapore's Meetings, Incentives, Conventions, and Exhibitions (MICE) industry.

The hotel eliminated the need for single-use plastic bottled water and installed water dispensers with advanced filtration systems in public areas such as guestrooms and meeting rooms. This initiative has significantly reduced plastic use by approximately 358,000 plastic bottles annually.



By using filtered drinking water in all public areas including meeting rooms, the hotel has reduced single-use plastic waste generated from traditional bottled water consumption by 10,000 kg a year or 38 tonnes of carbon equivalent.



The hotel also introduced Aiello Voice Al Assistant system that supports energy conservation by automatically switching off power when quests leave their rooms..



The hotel also introduced the Aiello Voice AI Assistant system that uses voice-activated IoT controls for lighting, air-conditioning, curtains, and TVs. and digital devices such as televisions and mobile phones. This not only personalises guests in-room experience but also supports energy conservation by automatically switching off power when guests leave their rooms.

Other certifications that Grand Copthorne Waterfront received includes the ISO 45001:2018 for its robust occupational health and safety management, ISO 14001:2015 for its comprehensive environmental management practices, and the BizSafe Level STAR — the highest national accolade for workplace safety and risk management in Singapore — demonstrating its leadership in creating a safe, sustainable, and responsible hospitality environment.





Safety And Security Is A 24-Hour Commitment At M Hotel Singapore

M Hotel's Company Emergency Response Team (CERT) team pictured during an annual fire and safety exercise organised by Singapore Police Force and Singapore Civil Defence Force..

Safety and security are not just goals at M Hotel Singapore, it is a daily, 24-hour commitment the hotel makes to protect guests, the property and communities.

At a recent event organised by Singapore Police Force (SPF) – Central Division to strengthen stakeholder partnership and recognise their contributions to the community's safety, M Hotel was presented an appreciation plague for its continuing commitment to ensuring the safety and security of the hotel premises.

This recognition is also another milestone added to the hotel's list of outstanding achievements in the year 2024, including the National Fire and Emergency Preparedness Council (NFEC) Fire Safety Award, Singapore Hotel Association (SHA) Individual Security Awards, and the first hotel to receive Workplace Safety and Health (WSH) Influencer Award.



M Hotel's Cert team conducting a safety inspection in one of M Hotel's stairwell as part of the annual drill by SPF and SCDF.



Mr Shamsuri Subani, Manager of Health, Safety, Security and Environmental for M Hotel (right), receiving the appreciation award from SPF Deputy Assistant Commissioner and Commander of the Central Police Division, Mr Wong Keng Hoe.



The M Hotel team is inspired to continue pushing boundaries, innovating, and collaborating towards crime prevention and creating a safer environment for everyone.

"A huge thank you to the Singapore Police Force - Central Division for this incredible honour, and to everyone who has supported us on this journey. We are grateful to be recognised and will continue to strive to make a difference in our communities," said M Hotel General Manager Ms Edeline Tiong.





A Winning
Recipe:
Grand Millennium
Dubai Shines
At ExpoCulinaire
UAE 2025
And takes the win for

And takes the win for 'Service Apartments of the Year'.

A proud moment for Grand Millennium Dubai's culinary team as they take a playful pose for their seven medals won at the ExpoCulinaire UAE 2025.

Grand Millennium Dubai's talented culinary team recently scooped seven medals at ExpoCulinaire UAE 2025, a leading culinary event in the UAE that gathers culinary professionals, students & F&B experts from across the region.

Earning recognition and impressing judges for their creativity, precision and standout technique, the team won a total of five Silver and two Bronze medals in the categories for Pastry Showpiece, Cake Decoration, Sweet Tartelette Creations, and Chicken Practical Cookery.

It took the team several weeks of preparation, planning, recipe-tasting and fine-tuning of every detail that culminated in the win. It is a reflection of the hard work, talent and team spirit that drives the kitchen everyday.

'Serviced Apartments of the Year' at Leadership in Hospitality Awards 2025





The sitting area of Grand Millennium Dubai's one-bedroom serviced apartment (left photo), and the master bedroom of the two-bedroom apartment (right photo).

Grand Millennium Dubai has also won the award for 'Serviced Apartments of the Year' at the Leadership in Hospitality Awards 2025 organised by travel media platform, Hotel & Catering Middle East.



This prestigious accomplishment follows the successful revamp of its hotel apartments, which has led to increased bookings, exceptional guest feedback and higher ratings on platforms like TripAdvisor and Booking.com.

The award reflects the exceptional comfort, design and service standards our long-stay guests experience every day. From spacious, fully equipped apartments to dedicated concierge support, housekeeping and access to world-class hotel facilities. Every detail is designed to make our guests extended stays feel effortless.



The hotel thanks its team and guests for the achievement. Pictured in the centre is General Manager Mr Giacomo Puntel holding the award.

Behind the scenes, it was weeks of preparation, the planning, the recipe tasting and the fine-tuning of every detail. This win is a reflection of the hard work, talent and team spirit that drives the kitchen everyday.





Lebanese
Restaurant,
Tawlet Yvonne
Doha,
Is A Hit For
Soulful
All-Day Dining

Tawlet Yvonne Lebanese Restaurant at Millennium Place Doha Hotel is a cozy space decorated with beautiful murals and an indoor garden courtyard, known for its traditional Lebanese family favourites.

Millennium Place Doha's Lebanese restaurant, Tawlet Yvonne Doha, has recently won the title of "Favourite All-Day Dining Restaurant in Qatar 2025" at FACT Dining Awards 2025.

Rooted in warmth, tradition, and heartfelt hospitality, Tawlet Yvonne Doha is a hit among guests for its soulful Lebanese dishes, home-style daily specials, and authentic all-day dining experience.

With a cozy space that sits 60 guests indoors and 88 in a beautiful indoor garden courtyard, Tawlet Yvonne Lebanese Restaurant serves up the heart and soul of authentic Lebanese cuisine in every bite.

Inspired by the legendary matriarch Yvonne, the kitchen is a celebration of traditional mezza (or appetisers) and homemade dishes created the legacy of joyous family gatherings and cherished recipes. With a daily changing menu, the vibrant spirit of Lebanon is kept alive, ensuring each visit is a new and delightful experience.





Inspired by matriarch Yvonne, the restaurant serves traditional mezza and homemade Lebanese family favourites for a delightful experience with every visit.





Forbes Travel
Names
The Pine Bar
Among Europe's
Best Hotel Bars
In 2025

Art Deco, wood-panelled interiors lend an air of seductive sophistication at The Biltmore Mayfair's The Pine Bar, showcasing the luxury bar's impressive collection of the finest wines, spirits, cognacs and cocktails.

The Pine Bar at The Biltmore Mayfair has an impressive collection of the finest wines, spirits, cognacs and perfectly mixed cocktails.

The inaugural Forbes Travel Guide Star Bars for 2025 has named The Pine Bar as one of the Best Hotel Bars 2025 in Europe, and the Middle East and Africa (MEA).

Part of the Forbes Travel Guide (FTG), the Hotel Star Bars list honours the world's most exceptional hotel bar experiences. FTG inspectors went incognito to each bar, sampling cocktails on multiple visits. The winners were then determined based on data collected as part of the ratings.

According to highlighted noted by FTG inspectors, "The Pine Bar is a sumptuous feast of red and pink velvet stocked with more than 100 whiskies, some dating back to the 1920s. Be guided by the trolley selection or savor interesting cocktails such as the Major Oak, a bourbon- and truffle-spiked ode to Sherwood Forest. Look out for the original Matisse on the right-hand wall as you walk in."

The Pine Bar's impressive collection of the finest wines, spirits, cognacs, and perfectly mixed cocktails exemplify luxury mixology. For a light repast at any time of day, there is a creative and delectable menu of snacks and canapés. Art Deco, wood-panelled interiors lend an air of seductive sophistication.





Millennium
Airport Dubai's
Executive Chef
Mohamad
Chabchoul
Snags A Spot
Among Dubai's
Culinary Finest

Executive Chef Mohamad Chabchoul of Millennium Airport Dubai Hotel with his award for being the top 30 chef leaders in the Middle East, at Hozpitality Excellence Awards.

Millennium Airport Dubai's Executive Chef Mohamad Chabchoul has been recognised in Hozpitality's Best – Culinary Powerlist, earning a spot among the 30 Most Popular Culinary Leaders across the region, an annual celebration that honours the industry's talents in the culinary scene.

This recognition is the result of public votes combined with peer recommendations, celebrating individuals who have made outstanding contributions to the growth and excellence of the hospitality and culinary industry.

With a rich culinary background and years of leadership experience, Chef Mohamad Chabchoul has played a pivotal role in elevating the hotel's dining experience through his creativity, commitment to quality, and passion for culinary innovation. His leadership continues to inspire both his team and the wider industry.

"We are extremely proud of Chef Mohamad Chabchoul for receiving this well-deserved recognition," said Mr Simon Moore, General Manager of Millennium Airport Hotel Dubai. "His dedication, creativity, and pursuit of excellence reflect the high standards we strive to uphold. Congratulations to him on this remarkable achievement."



Chef Chabchoul at work. He believes that persistence, consistency, and hard work are the keys to success.



Chef Chabchoul pictured at Weiss Chocolate Factory at Saint-Etienne in France, during his Taste France Tour. (Credit: Mohamad Chabchoul/LinkedIn)





Double Wins At
Travel + Leisure
Luxury Awards:
MyMillennium
Clinches Silver;
Andrew Tan
Ranked Among
Singapore's Top 5
General Managers

Marking their second consecutive win: MHR Vice President for Global Branding, Marketing and Loyalty, Ms Carolyn Wishnowski (centre), and the MyMillennium loyalty team celebrate their Silver award at the Travel + Leisure Asia Pacific Awards 2025

MyMillennium, the loyalty programme of Millennium Hotels and Resorts (MHR) has won the Silver award for "Best Hotel Loyalty Programme" for the second consecutive time at Travel + Leisure Luxury Awards Asia Pacific 2025.

This recognition highlights MyMillennium's continued focus on delivering meaningful rewards, personalised experiences, and exclusive member privileges across over 145 hotels globally. From complimentary stays and room upgrades to dining perks and bespoke offers, the programme enhances every guest journey.

General Manager Andrew Tan at #4 on Singapore's Top 5 General Managers 2025



Mr Andrew Tan, General Manager of Grand Copthorne Waterfront snags the 4th spot on Travel + Leisure Asia Pacific's Singapore's Top 5 General Managers 2025.



A thumbs up for Andrew as his team celebrates his win with a cake!

Mr Andrew Tan, General Manager of Grand Copthorne Waterfront has snagged the 4th spot on Travel + Leisure Asia Pacific's Singapore's Top 5 General Managers 2025.



Having been with the Millennium Hotels and Resorts (MHR) group for more than 20 years with at least 10 years of experience under his belt as a General Manager of MHR's global properties, this recognition is a testament to Andrew's visionary leadership, passion for hospitality, and unwavering dedication to excellence. His commitment to innovation, genuine care for guests and team, and relentless pursuit for the highest standards embody the spirit of the entire Grand Copthorne Waterfront team.

Organised by global travel magazine, Travel + Leisure, both awards for "Best Loyalty Programme" and "Singapore's Top 5 General Managers 2025" shine a spotlight on excellence in the travel and hospitality industry, honouring the most outstanding leaders, destinations, and experiences across the region.