



May 2025
ISSUE 96

A Hong Leong Group
E-Newsletter

highlights



Rallying For A Cause At M Social New York Times Square's First Charity Ping Pong Tournament

**Beijing Riviera
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Children With
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**Turning Surplus
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The Lowry Whips Up Choc-Filled Easter Fun For Kiddos!

Master Chocolatier, Oliver Dunn aka Oli the Choc at The Lowry Hotel as he whips up a smooth and creamy batch of rich chocolate to delight kids at Easter.

The Lowry Hotel in Manchester recently hosted an Easter Egg Masterclass with Oli the Choc (Oliver Dunn), a master chocolatier who is dedicated to inspiring creativity through the power of chocolate.

This event was part of their family Easter package, allowing children to create their own personalised chocolate eggs. The masterclass was held in The River Restaurant and involved children aged 6-12 learning how to create their own personalised egg, from tempering chocolate to filling and decorating with colourful toppings and Easter treats.

The hotel also hosted its annual Easter Egg Hunt throughout the premises, where children embarked on an exciting adventure to search for secret treasures tucked in surprise spots around the hotel!



Oli the Choc poses with kids at his Easter Egg masterclass (left photo), while The Lowry team welcomes guests with baskets of Easter treats (right photo).



live



Newly Reopened Millennium Lakeview Dubai Helps Boost Travel To Oman and The UAE

The teams from Millennium Lakeview Hotel Dubai, Elevate travel company and luxury travel club, Voyage Privé, take a pose at the newly reopened hotel, formerly known as Copthorne Lakeview Hotel.

The newly reopened Millennium Lakeview Hotel Dubai recently hosted a focused workshop with travel and events company, Elevate, and exclusive luxury travel club, Voyage Privé to discuss marketing strategies to boost the appeal of the Oman and United Arab Emirates through 2025 and beyond.

The discussions revolved around boosting the region's image on social media platforms through a comprehensive marketing and public relations campaign, and travel packages to enhance guest experience.



Nestled within beautifully landscaped surroundings, the resort-style Millennium Lakeview Hotel offers elegantly appointed accommodations, some with private balconies with serene lake views.



The Lounge offers a space for professionals to plug in, friends looking for a place to meetup and guests having a functional space tailored to their specific needs.

Formerly known as Copthorne Lakeview Hotel, this newly rebranded destination in Dubai Investment Park marks an exciting new chapter, offering a perfect balance of accessibility, comfort, and contemporary elegance.

Strategically located just a 10-minute walk from the nearest metro station, a 14-minute drive from Expo City, and 20 minutes from Al Maktoum International Airport (DWC), Millennium Lakeview Hotel provides effortless connectivity to Dubai's key attractions, making it an ideal choice for both business and leisure travellers.



Lakehouse Bistro overlooks the gorgeous lake with indoor and outdoor seating and serves Mediterranean delicacies (left photo), while By The Pool bar provides drinks, light snacks and shisha (right photo).

Mr Ahmed Anis, General Manager of Millennium Lakeview Hotel, Dubai, commented: "The transformation of Millennium Lakeview Hotel is a pivotal milestone in our journey. Our goal is to set new benchmarks in hospitality within Dubai Investment Park, ensuring our guests experience unparalleled comfort and service. This rebranding aligns with Millennium Hotels and Resorts MEA's strategic vision to enhance its properties and continuously evolve to meet the expectations of today's discerning travellers."



live



Get Crafty And Explore Your Creativity With South Beach At Singapore HeritageFest 2025

Immerse yourself in the history and creative process of Chinese paper cutting at Madame Fan Bar, ending the session with a cocktail inspired by the art form paired with a side of dim sum.

As part of Singapore HeritageFest 2025, South Beach is organising a series of workshops conducted by WithAutumn, a creative studio specialising in textile crafts and natural dyeing. Rooted in traditional artisanship, they blend heritage techniques with contemporary aesthetics to produce unique and sustainable designs.

Below are some of the workshops you can look forward to:

- **Punch Needle Wearable Heritage Art**
Date: 10 & 24 May 2025 (Saturday), 10AM – 12PM
Venue: South Beach Tower Lobby
Adult: \$45
Parent + Child Bundle: \$60

Explore the charm of Singapore's shophouses and the intricate beauty of Peranakan tile designs, delving into their cultural significance. In this hands-on workshop, craft a unique punch needle brooch inspired by these iconic heritage elements. Perfect for all skill levels, this experience combines creativity, tradition and wearable art.

- **Painting With Yarn (Tingkat Edition)**
Date: 17 May 2025 (Saturday), 10AM – 12PM
Venue: South Beach Tower Lobby
Adult: \$60

Create a heritage-inspired masterpiece by “painting” with yarn on canvas in this hands-on workshop. Blend tradition and modern craft while exploring the tactile art and vibrant colours. No experience needed.



Try your hand at the Punch Needle Wearable Heritage Art (left) and the Painting With Yarn - Tingkat Edition (right) workshops.

- **Indian Wood Block Printing**

Date: 17 May 2025 (Saturday), 2.30PM – 4PM

Venue: South Beach Sky Garden

Adult: \$45

Parent + Child Bundle: \$60

Explore Indian wood block printing with Peranakan tile-inspired motifs in this hands-on workshop. Create unique designs on recycled cotton fabric, crafting a sustainable bandana or napkins while celebrating the artistry of traditional techniques and cultural heritage.

- **Painting With Native Plant Pigments**

Date: 10 & 24 May 2025 (Saturday), 2PM – 4PM

Venue: South Beach Sky Garden

Adult: \$60

Discover native plants as natural dyes and pigments in this hands-on workshop. Paint fabric using exclusive heritage-inspired stencils, blending sustainable art with cultural heritage for a unique creative experience.



Explore new art forms with the Indian Wood Block Printing (left) and Painting With Native Plant Pigments (right) workshops.

In addition, Madame Fan from The NCO Club and Bombay Brasserie are offering unique experiences this HeritageFest too!

- **Uncovering Chinese Paper Art at Madame Fan Bar**

Dates: 2, 9, 16 & 23 May 2025

Venue: Madame Fan Bar at The NCO Club at South Beach

Adult: \$59.95

Chinese Paper Cutting is a treasured Chinese art. Step into Madame Fan Bar and uncover the history of Chinese art of paper cutting. Immerse yourself into the creative process and end the session with a cocktail inspired by the art form paired with a side of dim sum.



Indian cuisine lovers will enjoy the informative dining workshop and five-course tasting menu at Bombay Brasserie.

- **Treasures of Indian Cuisine**

Dates: 3, 4, 10, 11, 17, 18, 24 & 25 May

Venue: Bombay Brasserie at South Beach Avenue

Admission: \$75

In this dining workshop, learn about how Indian heritage has been preserved in Singapore, including age-old techniques and ingredients used by early Indian migrants in Singapore, all alongside a five-course tasting menu. Be taken through a vivid journey of the true treasures of Indian cuisine.

To enjoy the HeritageFest and register your interest, click [here](#) for more!



Easter Bunny And Dreamy Treats At Grand Copthorne Waterfront Hotel

A resplendent Easter spread at Food Capital, Grand Copthorne Waterfront Hotel.

This Easter, Food Capital came alive with the spirit of springtime joy as families gathered for an elegant Sunday brunch that was as heart-warming as it was indulgent. Set against the stunning backdrop of tranquil river views, guests were treated to more than just a feast – it was a celebration of families and friends, festivities and lots of flavour.

The atmosphere was brimming with excitement as little ones were delighted by a visit from the Easter Bunny, an energetic egg hunt, charming egg painting sessions, and playful balloon sculpting. While the children enjoyed their fun-filled adventures, parents relaxed and soaked in the sophisticated yet family-friendly setting.

The culinary offerings were nothing short of spectacular. Fresh seafood took centre stage—featuring succulent snow crab legs and expertly shucked oysters—perfectly complemented by the rich and creamy London clam chowder. For those with a sweet tooth, the dessert spread was a dream: from intricately decorated Easter cupcakes to an array of seasonal confections, each bite was a festive treat.



The presence of Easter Bunny made family feasting even more enjoyable as parents were able to dine and relax, while kids were entertained with games such as balloon sculpting and an egg hunt.



Copthorne King's Hotel Re-ignite Sparks With Romantic Getaways

A total of 142 rooms in the Tower Wing of Copthorne King's Hotel were furnished in 2020 with contemporary Chinoiserie décor and Genie, an in-room smart technology to enhance guest experiences.

Listed among 10 romantic hotels by Zula, an online lifestyle magazine for millennials, Copthorne King's Hotel is described as one of Singapore's top staycation options for couples looking to rekindle the spark away from work and daily responsibilities.

A total of 142 rooms in the Tower Wing were furnished in 2020 with contemporary Chinoiserie décor and in-room technology, offering guests an enhanced experience. Recreational facilities include a landscaped outdoor pool and jacuzzi, mini putting green, gymnasium, sauna and steam bath. The hotel has introduced their exclusive Genie, a technological marvel designed to enhance guests' experiences. With the smart tablet in selected rooms, guests can hold the power to shape their hotel experience like never before.



All Executive Club Rooms gives full access to the Club Lounge (left photo) with full benefits including daily breakfast, laundry services, and house pours at Connections Lounge (right photo).

Located in Havelock, Copthorne King's is only a stone's throw away from Singapore's nightlife and entertainment districts, such as Clarke Quay and Orchard Road. True to its status as a romantic hotel, the property features brightly styled accommodation options set across 20 floors with panoramic views, so you can snuggle up with bae and watch the sunset. The hotel also has an on-site restaurant serving Chinese and Cantonese delicacies, a terrace cafe, and a cocktail lounge for date nights without having to leave the premises.



Dining options are aplenty with the renowned Princess Terrace's authentic Penang and Peranakan delicacies (left photo) and Tien Court's heartwarming Teochew specialties such as its signature collagen-rich Double-boiled Fish Maw Nourishing Soup. (right photo)



live



A Little
Sweetness
To Say
A Big
Thank You

Celebrating the heart of CDL this Labour Day – its employees!

This Labour Day, City Developments Limited (CDL) took a moment to recognise the people who make it all possible — its employees, the team that powers its journey!

As a small but meaningful token of appreciation, CDL surprised every team member with a sweet treat — a simple gesture to say thank you for their hard work, passion, and commitment. From overcoming daily challenges to celebrating big wins, these individuals have been with CDL every step of the way, helping shape its journey.

This celebration highlights the strong sense of teamwork and shared purpose that powers CDL's growth. As the company continues to grow and evolve, it does so on the strength of a team that believes in its vision and gives their best to bring it to life.

Here's to the people who make it all possible — happy Labour Day from CDL!



Big smiles from the CDL employees as they pose with their sweet treat.



Interview With MONEY FM 89.3: HLA's CEO Mr Stephen Ho On HLA's Growth And Future Plans

Mr Stephen Ho with finance presenter Ms Chua Tian Tian at the MONEY FM 89.3 studio before the start of the interview.

Mr Stephen Ho Kiam Kong, Executive Director and Chief Executive Officer of Hong Leong Asia (HLA), recently sat down with MONEY FM 89.3's finance presenter Ms Chua Tian Tian to share HLA corporate updates in the "Under the Radar" segment.

During the engaging chat, Stephen delved into HLA's humble beginnings over six decades ago and how the company grew from strength to strength alongside Singapore, contributing to landmark projects such as the Marina Bay Sands integrated resort, Changi Airport Terminal and the homes of many heartland Singaporeans.



The interview covered how HLA has strengthened its businesses over the decades, especially in building materials and powertrain solutions.

Together with Tian Tian, Stephen dove into the core values of Hong Leong's founder Mr Kwek Hong Png, enabling HLA to continuously reinvent itself and its business, staying relevant and resilient as well as strengthening its position in the built and powertrain solutions sectors. They also explored HLA's immediate top priorities – developing its people, investing in innovation and achieving sustainable growth through value creation.

Listen to the interview [here](#).



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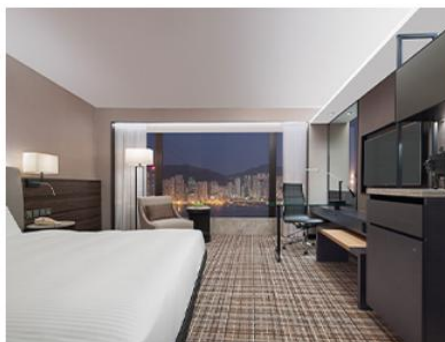


New World Millennium Hong Kong Hotel Receives GSTC Certification For Sustainable Hospitality

The GSTC certification affirms New World Millennium Hong Kong Hotel's commitment to sustainable hospitality.

New World Millennium Hong Kong Hotel has received sustainability certification by Bureau Veritas, the Global Sustainable Tourism Council-Accredited Certification Body (GSTC). This achievement follows a series of rigorous audits conducted by Bureau Veritas and highlights the hotel's commitment to creating a positive impact on both people and the planet through sustainable hospitality practices.

The certification verified that the hotel's operational standards and guest experiences align with four key GSTC Criteria: effective sustainable management, social and economic benefits for local communities, preservation of cultural heritage, and environmental responsibility.



The hotel is dedicated to making a lasting positive impact by embedding sustainable practices into every facet of the guest experience and operations.

The hotel incorporates sustainability in every aspect of the operation — from opting for sustainable ingredients and products for guest experience and environmentally friendly initiatives to promotion of local culture and community. This covers areas such as procurement, culinary, human resources, rooms, food and beverages, engineering, along with active collaborations and promotions.

The GSTC certification is a result of efforts steered by Rosewood Impacts, the group's roadmap for delivering positive impact on all its communities and our shared planet, which reflects the Group's ambition to become a purpose-led organisation. The hotel is among the 47 properties within the Rosewood Hotel Group to receive the GSTC's seal of approval.



Millennium Harbourview Hotel Xiamen Shines At 2025 Xiamen International Stone Fair

All smiles from the enthusiastic Millennium Harbourview Hotel Xiamen team as they prepared for the 2025 Xiamen International Stone Fair's welcome dinner and cocktail reception.

Renowned for its expertise in outside catering within Xiamen's hospitality scene, Millennium Harbourview Hotel Xiamen was once again appointed as the official caterer for the 2025 Xiamen International Stone Fair's welcome dinner and cocktail reception. The prestigious event, held on 16 March at the Xiamen International Convention and Exhibition Centre, hosted over 600 domestic and international exhibitors from the stone industry. The event served as a stage to highlight the hotel's exceptional catering capabilities.



The hotel was honoured to be official caterer for the prestigious welcome dinner and cocktail reception on 16 March.

As a long-standing official partner of the Xiamen International Stone Fair, Millennium Harbourview Hotel Xiamen drew on its extensive experience in event collaboration, coupled with its consistently high standards in food quality and service. Once more, it was selected as one of the designated five-star hotels to provide catering throughout the fair, held from 16-19 March.

To enhance the experience for exhibitors and visitors, the hotel set up the Millennium Delicatessen Counter at the intersection of Hall A6 and Hall C1. Staffed by professional chefs and service personnel, the booth offered freshly prepared meals and beverages on-site, providing a convenient and high-quality dining option throughout the exhibition.



The friendly chefs and service personnel at the Millennium Delicatessen Counter created a welcoming experience for all.

With the successful conclusion of the event, Millennium Harbourview Hotel Xiamen has once again demonstrated its exceptional catering standards and professionalism in delivering high-quality external catering services for large-scale international events in Xiamen.



Hong Leong Finance Achieves Milestone In Digital Transformation

HLF President Mr Ang Tang Chor addressing the audience at a celebratory event on the milestones in its digital transformation. HLF's focus on transformation and digitalisation has been critical in ensuring the company continues to do well in an increasingly competitive market.

Hong Leong Finance (HLF) has achieved a major milestone in its digitalisation strategy aimed at scaling its business and enhancing customer experience. It has successfully transformed the vehicle loan application process with a game-changing, customised digital platform, which has significantly streamlined the vehicle loan application process for both car dealers and customers. This initiative has achieved remarkable business outcomes.

Building on the success of its digital platform for vehicle loans, HLF's upcoming public launch of HLF Digital, a financial services app, this year will empower customers' financial journey by placing finance at their fingertips.

An In-House-Developed Game-Changing Solution: Transforming Automobile Financing

HLF created the game-changing digital platform with system connectivity with major car dealers for automobile financing. These dealers collectively distribute cars from brands such as BMW, BYD, Lexus, Mazda, Porsche, Skoda, Suzuki, Toyota and Volkswagen. Fully developed in-house, the digital platform was achieved through close collaboration and deep engagement with the car dealers from the onset, with customisation to meet their requirements. It replaces the traditional manual, paper-based system that took multiple days with real-time processing, through seamless integration with car dealers' booking systems to remove redundant data entry, automation of data transfer and elimination of manual paperwork. The platform's integration with GovTech's MyInfo, a personal data management platform, also ensures secure access to verified personal data, reducing errors and enhancing safety.

Furthermore, the platform includes features that are tailored to the specific needs of car dealers, from automatic alerts on customers' submissions and loan application status to electronic Hire Purchase Agreements that feature the car dealer's branding.

Mr Ang Tang Chor, President of HLF, said: "The rapid acceleration of digital adoption has transformed the financial landscape. HLF's focus on transformation and digitalisation has been critical in ensuring we continue to do well in an increasingly competitive market. Our innovative digital platform for vehicle loans has proven to be a game-changer, offering speed and security for both car dealers and customers. This solution has achieved remarkable outcomes for our business."

Business Impact of Digital Platform and Capturing the Electric Vehicle (EV) Loans Market



work

HLF's digital platform achieved over 300% increase in the amount of vehicle loans processed from S\$99 million in 2023 to S\$400 million in 2024. It also gave HLF an early-mover advantage in capturing a leading share of the EV loans market as dealers that were already using the platform started to distribute EVs. In 2024, HLF onboarded S\$314 million in new EV loans, up over 300% from the S\$73 million achieved in 2023, supporting Singapore's electrification objectives while driving the company's business growth.

HLF Digital – The Next Frontier in HLF's Digital Journey

The upcoming public launch of HLF Digital this year will mark the next frontier in HLF's digital journey. This app is designed to empower customers by providing them with tools to manage their financial services anytime, anywhere. With an intuitive, user-friendly interface, HLF Digital offers a broad range of services, from opening new accounts and placing fixed deposits to making fund transfers and updating personal particulars, all within a secure and seamless digital ecosystem.

Mr Ang added: "The HLF Digital app reflects our commitment to making financial services more accessible, efficient, and tailored to the needs of our customers. We are not just offering a financial solution but creating a platform that enhances customers' experience and fosters long-term relationships. With HLF Digital, we are able to offer an integrated omnichannel approach where our customers can enjoy round-the-clock convenience for financial transactions alongside the personalised face-to-face service of our branches and relationship managers."



HLF Management Committee Members and staff celebrating the upcoming public launch of HLF Digital app this year with Board of Director Ms Jeanne Low and partners. The app will mark the next frontier in HLF's digital journey.

Digital Transformation as a Strategic Imperative Moving Forward

Looking ahead, HLF plans to continue expanding its digital capabilities. The company has already been collaborating with car dealers to introduce new capabilities that will enable them to offer online car markets, bridging virtual and in-person sales interactions while maintaining the benefits of a seamless, digital loan application process.

Mr Ang concluded: "We are excited about the future and the possibilities that digital transformation holds. With the continued evolution of our HLF Digital app and platform for vehicle loans as well as other digital capabilities to come, we aim to set new benchmarks in customer experience, operational efficiency and business growth."



Hong Leong Finance Partners Singapore Police Force To Educate Customers On Scams

The Scam Awareness Talk is part of Hong Leong Finance's ongoing efforts to educate customers on how to protect themselves from scams.

Hong Leong Finance (HLF) hosted an outreach and engagement session on 22 March, in collaboration with the Singapore Police Force (SPF), aimed at educating customers about scams and how to protect themselves from becoming victims.

A total of 25 customers attended the event, where officers from the Jurong East Neighbourhood Police Centre (JE NPC) shared insights on various types of scams, including government impersonation scams, fake friend call scams, social media impersonation scams, loan scams, and investment scams. The session also provided attendees with practical advice on how to respond if they encounter such scams. Additionally, customers had the opportunity to ask questions and receive expert advice from both HLF representatives and JE NPC officers.



HLF's customers found the event engaging and beneficial in enhancing their awareness of scams.

Combating scams is a shared responsibility that requires the collective efforts of all stakeholders. HLF is pleased to hear that customers found the session both engaging and informative and has planned for more such initiatives to enhance customers' awareness about scams.

Hear what some HLF customers have to say about the outreach and engagement session:

"I've been a customer of Hong Leong Finance for about 30 years. For withdrawals of fixed deposits at the branch, the staff will protect customers' interest by asking some questions like why we are taking out the funds. This makes us feel safe and secure. The talk on scams is very educational and a key takeaway for me is not to pick up calls from unknown phone numbers." – Mdm Ong



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"I appreciate the processes and measures that Hong Leong Finance has in place to protect us. Today's talk on scams is very useful. I've learnt the 10 types of scams and how to prevent ourselves from becoming victims."
– Mr Bakar

"I will share the tips that I have learnt with my family members and friends." – Mr Tan



Grand Millennium Beijing Successfully Concludes Its Annual Xi Garden Promotion Week

A warm welcome from the Grand Millennium Beijing team as they kicked off the Xi Garden Promotion Week.

The third annual Xi Garden Promotion Week at Grand Millennium Beijing ran successfully from 15-18 April, offering exclusive deals across the hotel's dining outlets, including the grand opening of the Beer Garden, special fitness packages at Oxygen Club, and attractive discounts on accommodation and wedding banquets.

The event drew crowds of food enthusiasts, fitness lovers, and soon-to-wed couples, featuring gourmet tastings and a lucky draw for guests making purchases.



Guests enjoyed gourmet tastings, special packages and promotions, and learnt more about the hotel's offerings at the event.

Mr Jimmy Chan, General Manager of Grand Millennium Beijing, said, "We are delighted to welcome our guests to experience the vibrant spring blossoms at the hotel's Xi Garden. This is a wonderful opportunity to introduce Grand Millennium Beijing to our neighbouring communities and office buildings. Nestled in the heart of the bustling CBD, we strive to provide the best experience for our guests through comfortable accommodations, high-quality cuisine, as well as personalised services and care,"

"For this promotion week, we have specially prepared exclusive offers on accommodations, banquets, dining, and fitness offers. We hope this campaign will allow more guests to discover Grand Millennium Beijing—not only as a cozy haven for business travels but also as an ideal destination for a taste of the good life," said Mr Chan.

"This is my third time participating in the Xi Garden Promotion Week. Each time, we learn from our experiences, aiming to make it more successful than the last. Through face-to-face interactions with guests, we have received much recognition—even to the point where many are willing to promote our hotel's offerings or share their feedback and suggestions. This is crucial for our continuous improvement and enhancement. Through this event, we not only showcased and promoted the hotel, driving revenue, but also gained invaluable insights as a team. By engaging with guests, we better understood their needs and feedback, which will help us refine and enrich our



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offerings,” shared Ms Nancy Li, Executive Assistant Manager of Finance and Business Support, Grand Millennium Beijing.

Through this yearly campaign, the hotel has strengthened guest engagement, enhanced brand recognition and trust, and ultimately boosted revenue.

Grand Millennium Beijing looks forward to welcoming everyone again next year!



New World Millennium HK Presents Japan-Korea Double Excitement Dinner Buffet

A feast for the senses – the “Japan-Korea Double Excitement” dinner buffet at Café East brings together the best of both culinary worlds.

From now till 30 June 2025, experience an epicurean adventure to Japan and Korea as Café East at New World Millennium Hong Kong Hotel launches its “Japan-Korea Double Excitement” dinner buffet.

The gourmet journey showcases a wide selection of Japanese and Korean delicacies. Cold dishes include Urchin Mousse with Caviar, Korean Ceviche Salmon and Korean Beef Tartare. For hot dishes, Sukiyaki, Kimchi Pork Jeongol, Okinawa Pineapple Baby Pork Rib, Tempura, Yakitori, Seafood Tteokbokki, Korean Beef Ribs, Japanese Salt-grilled Salmon Collar, Japanese Style Fried Rice with Eel and more await.

Diners will not be disappointed with a line-up of desserts including Korean Garlic Cheese Bun, Twisted Korean Doughnut, Hojicha Milk Pudding, Rain Drop Cake, Hokkaido Cream Roll Cake, Hot Teok, and many other popular desserts.



Savour the extravagant spread of gastronomic delights from Japan and Korean.

Available from 6:30 to 9:30 p.m., “Japan-Korea Double Excitement” Dinner Buffet is priced at HKD738 for adults and HKD518 for children from Monday to Thursday, and HKD788 for adults and HKD548 for children aged three to 11 years old from Friday to Sunday and on public holidays. All prices are subject to 10 percent service charge. For enquiries or reservations, please call +852 2313 4222.

** Information correct at time of print.*



meals & deals



A Blossoming Japanese Culinary Journey At Grand Copthorne Waterfront

A celebration of seasonal ingredients, culinary artistry, and cross-cultural flavours, the Sakura Serenity Buffet is an invitation to experience the essence of spring in every bite.

ISpring comes alive at Grand Copthorne Waterfront Hotel Singapore with the launch of its exquisite Sakura Serenity Buffet at Food Capital — an exquisite Japanese culinary journey conceptualised by Chef Elson Lee in collaboration with their Executive Chef David Toh. This marks the second installment of Food Capital's cultural-themed dining series, following the success of the Phuket Flavourscape Buffet.

Trained under Michelin-starred Chef Santaro Lee, Chef Elson combines refined Japanese techniques with a modern izakaya-style buffet, highlighting seasonal Japanese ingredients. From 16 April to 15 June 2025, guests can indulge in this thoughtfully crafted menu that celebrates the essence of Japanese cuisine.



Highlights at the Sakura Serenity Buffet include the Flavour of Japan sashimi platter (left), grilled skewers and signature roasts (centre) and exquisite desserts (right).

Indulge in a curated Japanese dining experience featuring premium sashimi, expertly grilled robatayaki skewers, and inventive small plates, complemented by Japanese beverages. Highlights include the Flavour of Japan sashimi platter, smoky pork skewers, comforting oden, and a two-metre-long sushi belt. The live station offers daily chef's choice selections alongside signature roasts, while desserts like Wagashi, green tea pound cake, and black sesame ice cream provide a sweet finish.



meals & deals

Alongside these exciting offerings, Food Capital will also continue to serve an array of Seafood-On-Ice, Western, Asian, and International delights.

Lunch (12:00 PM to 2:30 PM)

Monday to Saturday

S\$72++ per adult, S\$36++ per child

Dinner (6:00 PM to 10:00 PM)

Sunday to Thursday

S\$102++ per adult, S\$51++ per child

Friday and Saturday

S\$112++ per adult, S\$56++ per child

Click [here](#) for more information on the Sakura Serenity Buffet.

Mother's Day Brunch



Pamper Mum this Mother's Day with a luxurious brunch experience at Food Capital.

The Sakura Serenity Buffet makes way for a special Mother's Day Brunch on 11 May! Treat Mum to an unforgettable culinary journey at Food Capital, with an expansive buffet of international delights and favourite Asian selections.

As a heartfelt tribute, all mums will receive a beautifully curated floral diffuser—our gift to her. Join us at Food Capital this Mother's Day for an unforgettable celebration filled with delectable cuisine and cherished moments!

Find out more [here](#).

** Information correct at time of print.*



meals & deals



Launching MHR's First-Ever Mookata At Studio M's Memo Café!

Invite your favourite foodies to MHR's first-ever Mookata experience, now here at Memo Café, Studio M Singapore!

Now available at Memo Café at Studio M Singapore, Mookata is a Thai feast that offers the perfect combination of grilling and steamboat (hotpot) – enjoy grilling meats and veggies while simmering them in a flavourful broth for the ultimate Thai dining experience.

Available exclusively on Thursdays, Fridays & Saturdays, 6pm to 10pm at S\$29.95++ per pax. **Hong Leong Group staff gets complimentary mango sticky rice and Thai Milk Tea at 50% off!**

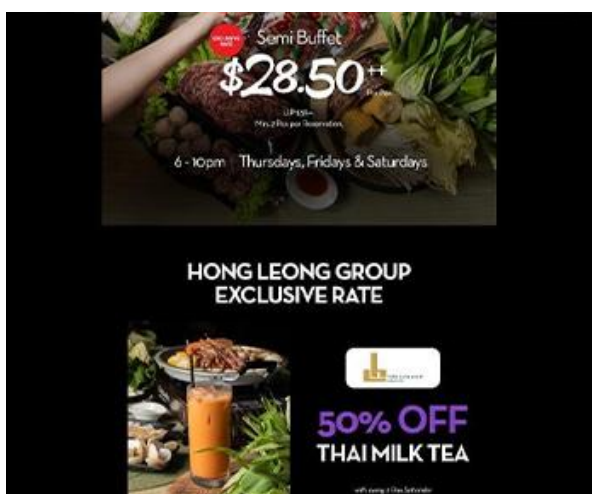
On Mother's Day, moms get to dine FREE! This promotion is only available on 10-11 May at S\$32.90++ per pax (with min. 4 paying diners).

Come and experience the ultimate Mookata feast in a memorable semi-buffet dining experience at Memo Café!

For more information and reservations, please visit <https://www.millenniumhotels.com/en/offers/asia/studio-m-hotel/dining/mookata/>



Invite your favourite foodies and treat yourselves to a meal that will keep you coming back for more!



Moms dine **FREE** on Mother's Day and receives complimentary mango sticky rice and Thai Milk Tea at 50%!

* Information correct at time of print.

Hi
Life!

meals & deals



JW Marriott Hong Kong Unveils Sumptuous Mother's Day Dining Experiences

Mothers are in for a special treat at JW Marriott Hotel Hong Kong this Mother's Day, with an exciting variety of dining experiences for a truly special celebration.

This Mother's Day, JW Marriott Hotel Hong Kong invites families to honour the selfless love of mothers with heartfelt bouquet gift sets and a curated selection of culinary delights across its exceptional restaurants.

From Michelin-starred Cantonese fare at Man Ho Chinese Restaurant, sustainable seafood at the alfresco Fish Bar and the Portuguese Classics dinner at Flint, to scrumptious buffets at JW Café and The Lounge, a memorable celebration is guaranteed.

Elegant Mother's Day Bouquet Gift Sets and Delicate Cake



Express your gratitude and gift your special lady with thoughtfully prepared floral arrangements from the hotel.



The Taro Mochi Chiffon Cake layers velvety Madagascar vanilla Chantilly cream, rich and silky taro paste, and fluffy taro chiffon cake, balanced with chewy mochi for a sweet yet refined treat.

Guests who book a dining experience at the hotel can add on the JW Graceful Bouquet at HK\$888 with fresh tulips from the Netherlands, peonies and mixed flowers, or the JW Blissful Bouquet at HK\$1,088 with fresh tulips from the Netherlands, hydrangeas, balloon flowers and mixed flowers. Sweeten up the surprise with the festive-exclusive Taro Mochi Chiffon Cake (a whole cake at HK\$398, with a bouquet gift set for HK\$1,288 and up). Discover more and pre-order on the [JW eShop](#).



meals & deals

A Michelin-Starred Culinary Journey at Man Ho



Delight discerning mums with an unrivalled dining experience at the Michelin-starred Man Ho Chinese Restaurant, where Executive Chinese Chef Jayson Tang crafts traditional Cantonese dishes and blends the finest ingredients with contemporary flair.

The Mother's Day dinner features nourishing delicacies such as Double-Boiled Duck Soup with Fish Maw and Mandarin Peel, Pan-Fried Hokkaido King Scallop with Spring Onion Sauce, Steamed Yellow Croaker Fillet with Chicken Oil and Chinese Yellow Wine, and Braised Kanto Sea Cucumber with Dried Shrimp Roe. The Mother's Day lunch menu highlights luxuries including handcrafted dim sums, Deep-Fried Prawn with Termite Mushroom Sauce on Rice Crust, Braised 6-Head South African Abalone in Oyster Sauce, and more.

The Mother's Day meals at Man Ho on 11 May 2025 is priced at HK\$688 per guest for lunch and HK\$1,388 per guest for dinner, with a minimum reservation of four guests.

An Eco-Conscious Seafood Feast at Fish Bar



Revel in a breezy, leisurely meal with mum at the alfresco Fish Bar, offering a four-course Mother's Day dinner centred on sustainable seafood

Immerse yourselves in the inviting ambience at the poolside cabin and begin the environmentally-friendly dinner with a Hot Seafood Platter of Boston lobster, French scallops and tiger prawns, followed by a classic luscious Lobster Bisque. Main courses of your choice include Herb-Crusted Toothfish with Potato Rose, Langoustine Fusilli Lunghi Bucati with Ikura or Truffle Risotto. Conclude with the Hokkaido Milk Pudding with Bird's Nest, a nourishing finale that mum will adore.

The Mother's Day dinner at Fish Bar is available on 10 and 11 May 2025, and priced at HK\$840 per guest.

A Portuguese Classics Dinner at Flint



Take mum on a Mediterranean-inspired adventure at Flint with a four-course Portuguese Classics dinner.



meals & deals

Famed for the notable use of a wide variety of spices and fresh seafood, Portuguese cuisine boasts a tapestry of captivating flavours. Flint's culinary experts have specially sourced top-quality ingredients to present an authentic dining experience, which starts with *Bolinhos de Bacalhau* (Salt Cod Croquettes with Lime Aioli) or *Polvo a Lagareiro* (Roasted Octopus with Garlic Olive Oil), both featuring speciality seafood. The next dish is the *Caldo Verde* (Kale and Potato Soup), a smooth and refreshing comfort food to relish. For the main course, savour the enticing *Arroz De Marisco* (Seafood Rice) with mussels, shrimps and clams, or the tender and juicy *Frango Assado* (Grilled Spring Chicken). End on a sweet note with the simply delicious Portuguese Sawdust Pudding.

The four-course Portuguese Classics dinner at Flint is priced at HK\$900 per guest, and available throughout May 2025.

Extravagant Dinner Buffet at JW Café

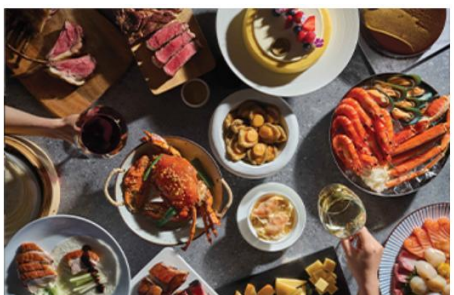


Indulge in a delectable spread of premium seafood, fresh sashimi and nigiri sushi, along with a myriad of Asian and international delicacies at JW Café.

Celebrate this joyous occasion with a sumptuous Mother's Day dinner buffet at JW Café. Highlights of the dinner buffet include Braised South African Abalone and Sea Cucumber, Braised Fish Maw in Oyster Sauce, Typhoon Shelter-Style Fried Crab, Steamed Prawns with Garlic Sauce, Wok-Fried Scallops and Shrimp in XO Sauce, Double-Boiled Abalone, Fish Maw and Sea Whelk Soup, Grilled Lobster with Herb Butter, Roasted Wagyu Beef, Herb-Crusted Lamb Rack, and more. Guests dining on 11 May 2025 can exclusively indulge in the irresistible Double-Boiled Egg White with Bird's Nest to satisfy your sweet tooth.

The Mother's Day Dinner Buffet at JW Café is available on 10 and 11 May 2025, priced from HK\$828 per adult, and from HK\$578 per child.

Brunch and Dinner Buffet at The Lounge



Spend quality time with mum and enjoy a lavish buffet at The Lounge, featuring a spacious dining space and stunning panoramic city views through the floor-to-ceiling windows.

The luxurious Sunday brunch buffet at The Lounge offers all-you-can-eat flown-in seafood dishes like fresh lobster and crab, sashimi, premium caviar, Ibérico ham, carved meats, sizzling Teppanyaki dishes, Asian and international specialties, as well as handcrafted chocolates and desserts. Elevate the lavish brunch experience with free-flowing Champagne and wines to mark the occasion.



meals & deals

Alternatively, feast at a dinner buffet brimming with a plethora of gourmet delicacies, including fresh lobster and snow crab leg on ice, and high-quality sashimi with geoduck clams, amaebi and akagai. Tantalising hot entrées feature Teppanyaki Abalone, Teppanyaki Wagyu Sirloin, Braised Abalone and Fish Maw, Steamed Fresh Lobster with Golden Sauce, Wok-Fried Crab with Ginger and Spring Onions, and carved meats. Satisfy your sweet craving with an array of delightful desserts.

The Mother's Day Brunch Buffet at The Lounge is available on 11 May 2025 and priced at HK\$958 per adult and HK\$678 per child. Beverage packages with selected Champagne and wines are priced from HK\$308 per adult. The Mother's Day Dinner Buffet at The Lounge is available on 11 May 2025 and priced at HK\$738 per adult and HK\$518 per child.

Find out more and make your reservation [here](#).

** Information correct at time of print.*

Hi Life!

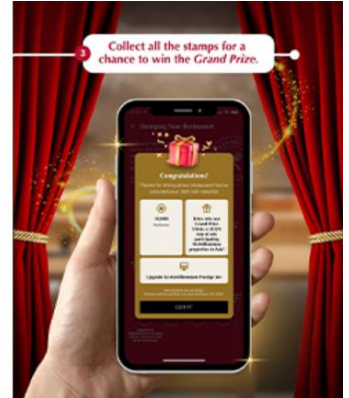
meals & deals



Begin Your Gourmet Journey With Culinary Compass, MHR's Exclusive Dining Experience

Discover the finest restaurants across Singapore, while earning valuable rewards and enjoying unique dining perks along the way.

As Millennium Hotels and Resorts marks 30 years of hospitality, we invite you to experience Culinary Compass — an exciting, interactive dining experience exclusively available in our MyMillennium app. Discover the finest restaurants across Singapore, while earning valuable rewards and enjoying unique dining perks along the way.



Unlock your gourmet journey with Culinary Compass on the MyMillennium app.

Dine at any of our 16 restaurants across Singapore, including Hua Ting, Tentsuru, Grand Shanghai, and The Orchard Café, and start collecting stamps in the MyMillennium app. Your first meal earns you 2,000 MyPoints (USD 10), and the more you dine, the bigger the rewards — culminating in 30,000 MyPoints (USD 150), MyMillennium Prestige Status, and a chance to win a luxury stay. With every new milestone, unlock exciting rewards to elevate your dining experience with us.

Join us in celebration of 30 years of excellence. Download the MyMillennium app today!

Click [here](#) for more information on Culinary Compass.

** Information correct at time of print.*



M Hotel Singapore Rolls Out The Red Carpet For The King of Fruits

Celebrate Father's Day with a scrumptious durian feast at M Hotel Singapore.

Roll out the red carpet for your tastebuds – the King of Fruits is here!

Dine like royalty at M Hotel Singapore's Meat The Seafood Buffet with the freshest seafood-on-ice, live carving station serving up juicy cuts, alfresco BBQ grilling up smoky juicy bites, and a wild parade of durian-inspired desserts so decadent it deserves a crown of its own.

Get up close with the mighty fruit at the live durian station and enjoy unlimited servings of durian, served fresh in its spiky glory!



Indulge in fresh seafood, juicy carvings, smoky BBQ, and crown-worthy durians and durian desserts at the Meat The Seafood feat. King of Fruits Feast.

Join us at a buffet fit for kings, queens, and serious foodies. Come hungry, leave royally stuffed!

Meat The Seafood feat. King of Fruits Feast is available at Café 2000.

- 6–8 June and 13–15 June 2025 (Father's Day Weekend)
- S\$89++ per diner

All Hong Leong Group employees can enjoy an exclusive 15% discount.

Dining at The Buffet Restaurant's Hotpot Dinner? Top-up S\$28++ and head down to Café 2000 (alfresco area) for the King of Fruits Feast.

** Information correct at time of print.*



Hola! Manila Meets Madrid At The Orchard Café

Mother's Day specials,
dumplings and more!

Delight in a vibrant Filipino-Spanish buffet at Orchard Café from May to June 2025.

Embark on a delicious journey from the heart of Manila to the soul of Spain at The Orchard Cafe. This May to June 2025, delight in a vibrant Filipino-Spanish buffet featuring authentic favourites like Lechon, Laing, Paella Valenciana, Tapas, and more — expertly crafted by Filipino guest chefs from The Heritage Hotel Manila. Celebrate the rich tapestry of two cultures through sizzling live grills, indulgent weekend specials with Roasted Whole Pig and Lobster, and sweet endings like Halo-Halo and Crema Catalana.

Available from 5 May to 29 June 2025 with 60% off for the 2nd diner. Prices start at S\$88 for lunch and S\$102 for dinner.

Celebrate Mother's Day and Dragon Boat Festival



For home celebrations, indulge Mum with a sweet expression of love, an exquisite Mother's Day Cake by Pastry Chef Nicole, starting at S\$55 for 500g.



Hua Ting celebrates Dragon Boat Festival with rice dumplings stuffed with luxe ingredients such as abalone and hearty meats.

Celebrate Mums with a hearty meal and delight her tastebuds with chef-curated specials just for her such as Buddha Jumps Over the Wall Soup, Boston Lobster Thermidor and Surprise Chocolate Paradise. Family favourites abound with succulent Seafood on Ice, Slow Roasted Spanish Paprika Prime Rib, Moroccan Slow-Roasted Lamb, and desserts such as shooter glasses of Signature Durian Penget, Gelatos and a plethora of cakes.

Available from 9-11 May 2025 at 60% off 2nd diner. Prices start at S\$128 per pax.



meals & deals

Dragon Boat Festival celebrations would not be complete without rice dumplings stuffed with luxe ingredients such as hearty meats, abalone and salted yolks. Other dumpling varieties include Cantonese Rice Dumpling with Pork Belly, Green Onion and Salted Egg Yolk; Hua Ting Supreme Rice Dumpling 'Signature' with Abalone, Scallops, Roast Pork, Roast Duck, Salted Egg Yolk and Mushroom; and the Honey Osmanthus Flowers Rice Dumpling with Red Bean Paste

Early bird promotion available at 20% from 1-18 May, and 10% from 19-31 May 2025.

For more information, please call +65 6739 6666 or visit us [here](#).

** Information correct at time of print.*



Award-Winning Artist Sean Poole To Showcase Talent At Millennium Hotel Maxwell House Nashville

Sean (second from right) performing with his band, Sean Poole & Buckin' Krazy.

Award-winning, multi-nominated Nashville recording artist Sean Poole is set to showcase his talent at the Diva & Dudes Showcase held at The Millennium Hotel Maxwell House in Nashville on 3, 4, and 5 June. This highly-anticipated event is expected to further solidify Poole's position as a leading figure in the country music industry.



Sean performs a wide variety of songs, but his roots run deep in traditional country music.

Poole is a distinguished artist from Greenfield, renowned for his captivating performances and undeniable talent. He performs over 100 shows a year across Ohio, Kentucky, and Tennessee, performing both acoustic shows and with his band, Sean Poole & Buckin' Krazy. His versatility and passion for music have earned him a dedicated fan base and numerous accolades, including a Josie Music Award for Male Vocalist in Traditional County at the Grand Ole Opry, and Expert in Music from the International Red-Carpet Awards in Europe —both in 2024.

Ideally located near the Tennessee Performing Arts Center (TPAC) and the Country Music Hall of Fame in downtown Nashville, Millennium Hotel Maxwell House is well positioned to host Poole's anticipated showcase.



play



Catch Sean's showcase at the homely Millennium Hotel Maxwell House.

The hotel's 287 spacious guest rooms feature unique music-themed décor with modern amenities and homely comforts. From the spacious standard room that can accommodate up to four guests to the Millennium Suite at 625 square feet, guests can look forward to a comfortable stay with warm Southern hospitality. The hotel is also conveniently located near the Bridgestone Arena, Germantown, Nissan Stadium, Ryman Auditorium, Nashville Sounds Stadium, Music City Center, Nashville Airport, and more.



Team Building In Wuxi: A Perfect Blend Of Luxury, Culture, And Nature

The 14 employees from Beijing Riviera had a fantastic time, learning more about the other properties in the Group while immersing themselves in the vibrant culture of Wuxi.

The Beijing Riviera team embarked on an inspiring trip to Wuxi from 21-24 March, staying at the exquisite ROCASE Boutique Hotel, where thoughtful design and premium amenities reflected Hong Leong's dedication to exceptional living. They also toured the Wuxi Riviera project, a prestigious development that sets the standard for luxury in Wuxi with its fusion of Eastern and Western aesthetics.



The team enjoyed a luxurious stay at ROCASE Boutique Hotel, which is part of Wuxi Riviera. The mixed-use development comprises residences, serviced apartments, retail space, and the hotel.

Beyond business, the team immersed themselves in Wuxi's rich culture—cruising the Grand Canal, marvelling at the majestic Lingshan Grand Buddha, and strolling through the enchanting Nianhua Bay Tang-style town. A highlight was Turtle Head Isle (Yuantouzhu), famous for its cherry blossoms and serene lakeside scenery.

From savouring Wuxi's famed steamed buns in Huishan Ancient Town to reflecting on how the Group's projects harmonise tradition with modernity, this journey deepened the team members' pride in Hong Leong's vision—where craftsmanship meets poetic living.

Marina Central: A Living Canvas of Our SG60 Journey!

WITH YONG, THE URBANIST SINGAPORE

Getting To Know South Beach Through Yong The Urbanist



Kicking off at South Beach, the “Marina Central: A Living Canvas of our SG60 Journey” tour highlighted the seamless blend of contemporary architecture and military heritage.

On 19 and 20 April, participants of the “Marina Central: A Living Canvas of our SG60 Journey” tour were treated to an immersive walk through the heart of Singapore’s urban story—led by none other than Yong – The Urbanist Singapore, who is known for uncovering little known histories in Singapore.

One of the tour highlights was South Beach, a stunning example of modern architecture layered with rich military heritage. Once home to the former Beach Road Camp and the historic Non-Commissioned Officers’ Club, South Beach played a key role in Singapore’s military past.



Yong with the two groups of enthusiastic participants who enjoyed the immersive and informative tour.

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.



Ready, Set, Relax: Crafting, Competing & Connecting At Hong Leong Club

Hong Leong Group archers

The biennial Hong Leong Olympics kicked off in March as members took aim in the Archery Tournament. A total of 30 participants spent their Saturday morning trying to arrow their way to podium positions.

After some intense battles, City Developments Ltd shot to the lead after coming in 1st and 3rd positions for both the Men's and Women's categories, with Hong Leong Finance Ltd taking 2nd position for both categories.



Hong Leong Archers channelling their inner Robin Hoods (minus the tights).



#TargetAcquired

Later in the month, we shifted from competition to calm with a hands-on Kokedama Workshop to celebrate World Planting Day. Members got their hands dirty as they learnt about the history of kokedama (the Japanese art of crafting moss-covered plant balls) and the Japanese philosophy of wabi-sabi. The results? Unique, Instagram-worthy kokedamas after a refreshing evening of creativity, connection, and a little green therapy.



Participants finding peace (and moss) in the art of Kokedama.



Proudly showing off their beautiful creations.

After the short reprieve, it was back to the competition! Over 60 enthusiastic members came together for the second thrilling installment of our Hong Leong Olympics series at the 80RR Fintech Hub Event Hall.

Participants put their minds and reflexes to the test across three exciting events – strategic thinking in Reversi, steady hands in Carrom, and sharp observation in the Jigsaw Puzzle challenge.



Facing off in Reversi while our trusted scorekeeper keeps it all fair and square.



When experience meets enthusiasm, carrom becomes more than a game – it's a bridge between generations.

Kudos to all the Jigsaw Puzzle teams for persevering through 3 and a half hours of strained eyes and sore necks and backs until the winning 3 teams completed their jigsaws!



Happiness level: 10. Puzzle difficulty level: also 10.



When you've tried every piece and must now decide between divine intervention or flipping the table.



play

Congratulations to all the winners!

Event	Category	Gold	Silver	Bronze
Archery	Men's Singles	Pierre Er (CDL)	Elgin Ong (HLF)	Tse Chun Kit (CDL)
Archery	Women's Singles	Pedrinha Furtado (CDL)	Shereen Tan (HLF)	Joyce Kuah (CDL)
Carrom	Men's Singles	Velumani Manivannan (CBM)	Ramly Bin Ahmad (HLF)	Mohd Faiz (HLG)
Carrom	Women's Singles	Thankachan Saramma (CDL)	Rita Chua (HLF)	Cynthia Ho (CBM)
Reversi	Men's Singles	Sebastian Tan (HLF)	Jeremy Koh (HLF)	Leong Wai Hong (CBM)
Reversi	Women's Singles	Jennifer Tan (HLF)	Rita Chua (HLF)	Sally Tan (CBM)
Jigsaw Puzzle	-	Tan Hwee Li, Christina Liu, Cuevas Maria, Kim Teo (CBM)	Tedric Foo, Jodie Ho, Pierre Er, Salihin Binte Mahadi (CDL)	Gwendolyn Yeo, Jasmine Foh, Marvella Soo, Vimal (HLF)



Beijing Riviera Delights Children With An Egg-citing Easter Celebration

Bright smiles at the Easter celebration organised by Beijing Riviera and the International Montessori School of Beijing, where families gathered for a day of fun, laughter, and community spirit.

On April 19, Beijing Riviera Country Club and the International Montessori School of Beijing (MSB) co-hosted a joyful Easter-themed event under the warm spring sun. Over a hundred excited children, clutching colourful baskets, dashed across MSB's lush field in a lively Easter egg hunt, their laughter ringing through the air as they uncovered hidden treasures.



On the hunt! The little explorers and their families had a wonderful time searching for Easter eggs and participating in the fun-filled activities.

Beyond the easter egg hunt, families also enjoyed a variety of interactive zones—from a stamp challenge with fun prizes to energetic game stations that sparked friendly competition and teamwork. Children, accompanied by their parents, moved between vibrant activity areas, fully immersed in the festive, multicultural atmosphere.

The day was a celebration of community, play, and springtime joy, leaving families with full baskets and even fuller hearts.



Millennium Hotels Pledges S\$1 Million To Help Kids With Special Needs

And S\$300,000 to 200 critical social service programmes including disability inclusion and elderly care.

A success story: Diagnosed with Autism Spectrum Disorder (ASD), Lucas overcame the challenges of ASD with focused assistance from Chaoyang School, supported by Singapore Community Chest. He has since made leaps in improvements in his communication skills and is fully integrated into his primary school's integrated programme for students with mild intellectual disability and ASD. (Credit: ComChest)

As part of its 30th anniversary celebrations, Millennium Hotels and Resorts (MHR) has renewed its partnership with Community Chest (ComChest) with a S\$1 million commitment over three years. Starting this year 2025, the first donation of S\$500,000 will be made, followed by S\$250,000 annually in 2026 and 2027. The funds will go towards helping children with special needs and youth-at-risk, one of ComChest's focus areas.

MHR's three-year commitment is part of the global hotel owner and operator's 30th anniversary celebrations, to be held later this year on 29 August 2025. The event will also officiate its renewed partnership with ComChest which began in 2023.



Earlier this year, MHR also donated S\$300,000 to another ComChest's initiative, Habuan Harapan to help needy communities. Pictured here is MHR Interim COO Mr Saurabh Prakash with (L-R) Mr Danny Koh, Vice Chairman of Community Chest; Mr Masagos Zulkifli, Minister for Social and Family Development; and Mr Desmond Lee, Minister for National Development.



MHR was among ComChest's first partners on its Change for Charity initiative in 2023, which saw its six hotels in Singapore raise funds via customer donations at its restaurants and accommodation bookings.

Mr Kwek Leng Beng, CDL and MHR Executive Chairman said, "What began as a homegrown hospitality group has evolved into a globally recognised brand, with Millennium Hotels and Resorts now spanning four continents. As we celebrate this significant 30-year milestone, we take pride not only in our global expansion but also in our



care

commitment to giving back. This partnership with ComChest reinforces our dedication to making a meaningful change to society, by providing sustainable support for children and youth who require assistance.”

Mr Kwek Eik Sheng, MHR Executive Director said, "When we first partnered with ComChest in 2023, our aim was to extend our impact beyond the hospitality industry. With this pledge, we are taking a bigger leap in our commitment to giving, honouring all who have supported us throughout the years and contributed to our success today. Together, we hope to strengthen resilience within the community and rally more businesses and individuals to create more opportunities to support those in need.”



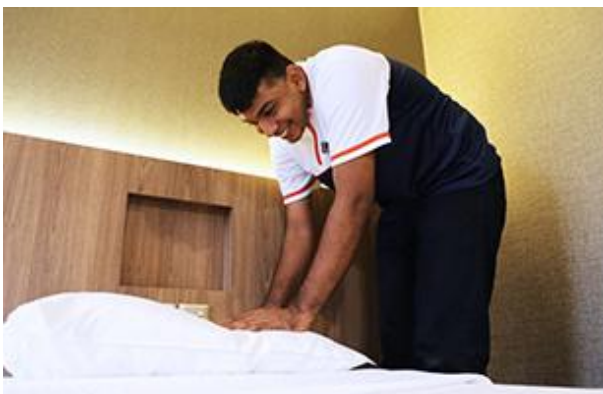
From at-risk youth to aspiring cafe owner: Ilhan overcame adversity and found hope and purpose through his barista training at YMCA programme, Vocational and Soft Skills, supported by ComChest. (Credit: ComChest)



Diagnosed with cerebral palsy, Zoe attends Rainbow Center Yishun Park School, a special education school supported by Community Chest. She has since gained more independence with a powered mobility wheelchair and is tech-savvy with assistive technology to communicate and explore the world. (Credit: ComChest)

Since 2022, the hotel operator has engaged in inclusive hiring practices and employed individuals with disabilities. Department heads are trained to understand the unique needs of these employees and match them with roles accordingly, while work tasks are tailored. Every employee is also paired with a “work buddy” and offered flexible arrangements, such as reduced starting hours.

Mr Saurabh Prakash, interim chief operating officer and chief commercial officer of Millennium Hotels, said: “The hotel industry offers many opportunities and pathways. With the right training, right job placement and the right support system in place, our special needs employees have found their sense of belonging and adapt well to the fast-paced environment and high volume of guest interactions.”



Some special needs graduates from YMCA-Inclus Train and Place Series Programme, have found jobs at Grand Copthorne Waterfront Hotel. The programme trains young people in skills like housekeeping, general cleaning and customer service, and works to place them in jobs. (Credit: YMCA)



MHR hotels such as Orchard Hotel is sponsoring bento meals for The Salvation Army's Gracehaven Children's Home from April to December 2025.



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From April to December this year, Millennium Hotels is sponsoring a monthly programme to provide children in need with nutritious bento meals in collaboration with The Salvation Army's Gracehaven Children's Home, a home for children and youth aged 7 to 18 who may be victims of abuse, neglect or require a more structured living environment.

For SG60, it is also rallying employee donations for the SGShare programme – Community Chest's nationwide initiative to encourage sustained giving – via direct donations or payroll deductions.



Small actions, big rewards: Healthy bento meals prepared by MHR for Gracehaven Children's Home.



care



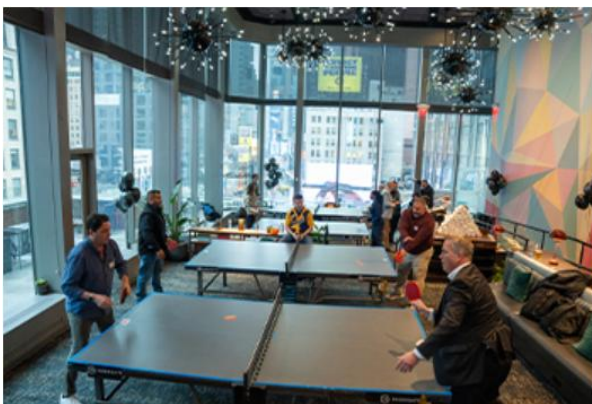
Rallying For A Cause At M Social New York Times Square's First Charity Ping Pong Tournament

M Social New York raised US\$22,000 together with 25 other hotels in New York City for charities such as Save the Children Foundation.

M Social Hotel New York Times Square recently hosted its first annual fundraising event, the inaugural Ping Pong Tournament, in partnership with 25 other New York City hotels. The event was held in support of various charities like Save the Children Foundation, drawing over 100 hoteliers from across the city for a fun-filled and philanthropic evening.

The tournament successfully raised US\$22,000, with all proceeds generously donated to the charitable organisations. The funds were collected through a combination of ticket sales and sponsorships from supportive local business partners and vendors, reflecting strong community engagement and collaboration.

A total of 56 participants competed in the tournament, creating a lively and spirited atmosphere that brought the hotel community together for a great cause. M Social Times Square also took the opportunity to showcase its vibrant food and beverage offerings, leaving a lasting impression on all attendees.



Various teams pitted against each other for the championship (left photo), with our own Mr Henry Dwyer, financial analyst from Millennium Broadway, claiming the Championship Trophy (right photo).

A big congratulations to Mr Edward McCarthy of M Social Hotel New York Times Square, who took home the Silver Medal, and Mr Henry Dwyer from Millennium Hotel Broadway Times Square, who claimed the Championship Trophy!



care

Building on MHR's culture of giving back, MHR's four hotels in New York – Millennium Downtown New York, Millennium Broadway Times Square, Millennium Premier New York Times Square, and M Social New York – are embarking on a journey of increasing its outreach to the community.

The Millennium Hotels of New York family also came together on 27 April to support the 9/11 Memorial & Museum Run and Walk — a meaningful fundraising event dedicated to supporting the museum's educational programmes. Their involvement helped advance the museum's mission to ensure that future generations continue to learn about the impact and enduring lessons of September 11, fostering remembrance, resilience, and understanding.



The teams at M Social New York who helped make the hotel's inaugural Ping Pong Tournament a success!



care



Turning Surplus Into Support: Caring For Communities In The United Arab Emirates

Millennium Hotels in the UAE joined hands to donate surplus food to needy communities. Among the participating hotels is Millennium Plaza Downtown with Executive Head Chef Christophe Prud'homme and his team, with a Community Smart Fridge that were placed in high-demand areas across Abu Dhabi and Dubai to stock freshly prepared meals (pictured above).

As part of the recent Ramadan celebrations, Millennium Hotels in the United Arab Emirates (UAE) partnered with the UAE Food Bank and Ne'ma Campaign to donate surplus food to needy communities.

The participating hotels and teams were Millennium Airport Hotel Dubai, Millennium Al Barsha Hotel, Copthorne Hotel Dubai, Millennium Place Mirdif, Millennium Place Barsha Heights, Millennium Plaza Downtown Hotel, and Studio M Arabian Plaza Hotel & Hotel Apartments.

The hotels provided 50 freshly prepared, hygienic, and nutritionally balanced meals each day, with each meal weighing 400 grams. In total, 900 wholesome meals were cooked and distributed from a designated location in the UAE, helping to ensure that those in need could share in the blessings of Ramadan.



The initiative includes training for kitchen and hospitality staff on food safety, standardised meal packaging, and a structured collection and distribution system to ensure efficiency and safety.

Ne'ma, the UAE National Food Loss and Waste Initiative, extended its 2025 Ramadan campaign, Valuing Our Roots, that called for businesses and families to make intentional choices when shopping, cooking, sharing, and preparing for large gatherings during the Ramadan period.

Through community-driven initiatives, this approach highlights food rescue, redistribution, and waste reduction aligned with the region's goal to cut food wastage by 50% by 2030.

The campaign also partnered with One Million Surplus Meals, a large-scale effort involving hotels and the region's F&B sector, to recover and distribute untouched surplus food to communities in need.



Millennium Salah Gives Back To Staff With Free Medical Checks

Staff at Millennium Resort Salah receiving free health checks as part of the hotel's celebrations of World Health Day.

Millennium Resort Salah celebrated World Health Day (4 April 2025) with free medical checks for all its staff. In collaboration with Noor AlShifa Hospital, the health checks included tests on blood sugar, blood pressure, oxygen level, weight assessments and health consultations.

The hotel also celebrated the diverse heritage and culture of its staff on Bangladesh National Day (26 March 2025) with a feast during Iftar, strengthening bonds and camaraderie within the team.



Millennium Salah celebrating Bangladesh National Day with its team.



care



Hong Leong Asia Inspires Students To Make A Green Impact On Future Cities

The Hong Leong Asia team take a pose with Xingnan Primary School teachers after a workshop with students on increasing green impact in the environment.

Coming off the successful launch of Youth4Planet Challenge in 2024 – a signature BeyondHLA programme under Hong Leong Asia (HLA), over 140 Xingnan Primary School students were acquainted with STEAM skillsets that leads to real-life experiential applications for a more sustainable world.

HLA employee volunteers recently went back to Xingnan Primary School for the second instalment of BeyondHLA's Youth4Planet Challenge, the company's flagship CSR initiative to help inspire and educate young minds and create positive impact for a better environment against a climate changing landscape. This year's instalment is an extension of last year's inaugural programme, where the students learnt about sustainability, the built environment and transportation sectors, and envisioned future-proof infrastructure and more efficient technology-driven touchpoints for liveable cities.

This year, HLA employee volunteers reconnected with the same group of students and built on their previous learning about sustainability in built environments and mobility. Adding a new dimension to the series of workshops, the students were tasked to explore the possibilities of transforming Singapore's Jurong Lake District into a vibrant and sustainable urban hub. To help make the challenge more relatable, the students were also taken on a visit to Jurong Lake Gardens to connect better with the space, understand real-world sustainability issues, and envision how they can shape and contribute to a greener future.

Youth4Planet is part of the broader BeyondHLA initiative, which champions corporate social responsibility across three key pillars: Sustainable Cities and Communities, Enabling Solutions for Healthier Environments and Communities, and Educating Future Generations. The initiative reflects HLA's ongoing commitment to sustainability, employee engagement, and community support.



HLA volunteers guiding students as they brought their imagination to life on paper, reimagining Singapore's Jurong Lake District as a model for sustainable urban living.



voices



Hearing From Ms Gayle Antonette Bonifacio, Assistant Front Desk Manager At Orchard Hotel Singapore

Be welcomed by Gayle's warm smile and exceptional service at Orchard Hotel Singapore. She enjoys meeting people from all walks of life and takes pride in creating memorable experiences for every guest.

Q) Please share with us about how and why you joined the hospitality industry.

Many years ago, when I was deciding which course to take at university, I envisioned myself joining the hospitality industry and working in hotels. I have always admired hotel professionals—their work, the way they carry themselves with professionalism, and how they serve guests. This inspired me to pursue a degree in Hotel and Restaurant Management.

Q) When did you join Orchard Hotel Singapore? What has been your experience been like working at the hotel?

I joined Orchard Hotel Singapore in June 2023 as a Guest Experience Manager. The job scope was interesting and exciting to me since this was my first time focusing on guest experience, elevating and creating special memories for guests. I enjoy arranging small surprises for guests, meeting up with VIPs, high ranking officials and the like. Most of all, I love the people here. My colleagues have always made work easier for me. We treat each other like a family, respecting each other's views and supporting one another.



Gayle (first from right) with her colleagues at Orchard Hotel Singapore. The close-knit community is a source of support and inspiration to Gayle.

Q) What does a day at work look like for you?

For me, every day is a new day. Facing each day with enthusiasm and positivity, I take each day as a learning experience. At the end of the day, I thank God that I have made it through another day!



voices

Q) What do you enjoy most about your work? What is the most challenging aspect?

What I enjoy most about my work is being able to meet and engage with different types of people, be it our guests or work colleagues, learning about their cultures, exceeding their expectations and being able to delight them in any way I can.

As a Manager overseeing the front desk operations, the most challenging aspect of my job is that you do not know what may happen day to day. No matter how you plan your shift, it may not be according to how you want it to be. But then again, these challenges help me to build my character and strengthen my skills.

Q) Any memorable experiences you would like to share with us?

One of the memorable experiences in my tenure here is during the time that our Vice President from the Philippines came to stay in our hotel. I had the privilege to meet and take care of her arrival and her entire stay. One of the rare moments that I will cherish. Another unforgettable experience was during the Taylor Swift concert here in Singapore. That was the longest check-in queue we had ever seen. But it was also a significant moment when I saw how our team worked together as one. In the midst of this busy period, you could see everyone helping one other, regardless of title or position, working as a team to make things happen and to delight our guests.

Q) What do you like to do outside of work?

Outside of work, I love going out with friends for coffee or social drinking, meeting people, going out for a run, or watching movies.



Gayle (second from left) with her close-knit family. Though being away from them hasn't been easy, she remains positive and embraces the opportunities and experiences that life in Singapore offers.

Q) Please share with us a little about your family and your life in Singapore.

I come from a loving and religious family of four, with one sibling—my older brother. I am the mother of two beautiful children: a 21-year-old son and a 12-year-old daughter, both of whom are cared for by my mother in the Philippines.

Being away from my family, especially my children, was the hardest decision I've ever made. It hasn't been easy, but despite the challenges, as a strong believer in my faith, I have always been grateful for the blessings and opportunities I've received throughout my years of living in Singapore.

Being able to work here and support my children while saving for their future is one of the greatest blessings I'm thankful for. Over the past thirteen years, Singapore has been very good to me in terms of work opportunities and life changes. To show my gratitude to this country that has taken care of me, I abide by its rules, respect its culture, and care for its people with love and dedication.



Cementing 30 Years Of Green Leadership, Inspiring Others To Be Agents Of Change

Last year, CDL hosted a dialogue and fundraiser with Jane Goodall Institute (Singapore) and Ocean Geographic, that witnessed a historic and first-ever collaboration between world-renowned conservationists Dr Jane Goodall (centre) and Dr Sylvia Earle (3rd from left). They are pictured with CDL Chief Sustainability Officer Ms Esther An (4th from left); Deputy Prime Minister (DPM) Mr Heng Swee Keat (next to Ms An); CDL Group General Manager Mr Chia Ngiang Hong (3rd from right); and partners.

CDL has come a long way since it embarked on its green journey in 1995. Today with the company's release of its 18th Integrated Sustainability Report (ISR) 2025, titled "Zero in on Action: Fast-Forwarding Towards Sustainable Ecosystems", CDL celebrates 30 years of pioneering sustainability leadership, and continues to inspire and motivate others to achieve their green targets.

Building on last year's focus on nature and biodiversity, this year's report underscores CDL's commitment to advancing sustainable ecosystems and creating value for a resilient, nature-positive future. The report also reflects CDL's pioneering sustainability leadership since 1995, as well as its progress toward Environmental, Social, and Governance (ESG) goals and targets under the CDL Future Value 2030 Sustainability Blueprint.

In line with its Operational Net Zero 2030 target, CDL has reduced its Scope 1 and 2 operational carbon emissions for assets under direct management and operational control by 25% from 2016 levels. It also achieved a 38% reduction in Scope 3 embodied carbon in new developments compared with a 2016 baseline. The Group also recorded a 52.1% reduction in Scope 3 investment intensity, reflecting CDL's commitment to achieving its Science Based Targets initiative (SBTi)-validated target of a 63% reduction in emissions by 2030.



Marking another milestone, CDL's Singapore Sustainability Academy (SSA), established in 2017, scaled up with the addition of the SSA Annex for the fast-growing community and partnerships to drive collaborative climate action. The official opening of SSA Annex was attended by over 200 partners, industry representatives, as well as CDL's Board of Directors, management and staff. They include (front row starting 3rd from left): Ms An; CDL Group COO Mr Kwek Eik Sheng (in pink shirt behind Ms An); Singapore Deputy Prime Minister Mr Heng Swee Keat; CDL Group CEO Mr Sherman Kwek; CDL Group General Manager Mr Chia Ngiang Hong; and CDL Group CFO Ms Yiong Yim Ming.



getting to know you

To further advance its climate action strategy, CDL completed an Internal Carbon Pricing (ICP) pilot study on Republic Plaza, its flagship Grade A office building in Singapore, laying the foundation for future implementations of carbon pricing mechanisms across its portfolio.

Ms Esther An, CDL's Chief Sustainability Officer, said, "We are thrilled to announce the launch of CDL's 18th sustainability report, a testament to our unwavering commitment to sustainability for three decades. Guided by our ethos of 'Conserving as We Construct', CDL has consistently integrated environmental stewardship, social well-being, and economic prosperity into our operations. We continue to innovate by 'Cooling by Greening' and collaborate with our ecosystem of partners to step up on nature-based solutions and TNFD reporting. This milestone underscores our dedication to creating sustainable spaces that respect nature, advance communities, and ensures a resilient future for all."



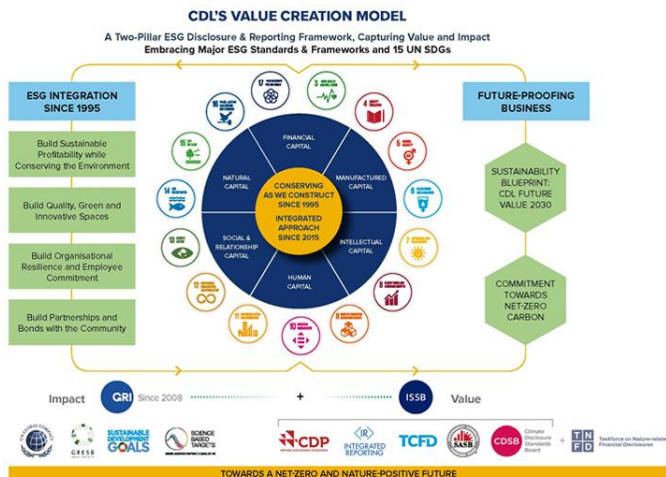
CDL's flagship environmental outreach programme, Youth4Climate Festival held its 7th edition in 2024 to rally youths and the community to accelerate climate action.



CDL, the National Parks Board, and Ocean Geographic jointly launched the third edition of the Climate Action Exhibition series, themed "Melting Ice, Sinking Cities: An Urgency to Change the Present and Save Humanity" at CDL Green Gallery. It was held from June 2023 to March 2024.

Further Alignment with IFRS Sustainability Disclosure Standards with Enhanced Double Materiality Assessment

In June 2023, the ISSB issued its inaugural International Financial Reporting Standards (IFRS) S1 and S2, which many jurisdictions, including Singapore, have adopted using a phased approach. Moving towards greater alignment with the ISSB Standards, CDL worked with external consultants to enhance its double materiality approach, evaluating both financial and impact materiality in 2024. The Group identified several sustainability-related risks and opportunities (SROs) with potential financial implications on its business. CDL will prioritise addressing these SROs, given the urgent impact of climate change on its core businesses.



CDL's Value Creation Model, a two-pillar sustainability disclosure and reporting framework, capturing 'value' and 'impact'



getting to know you

CDL has built up a unique blended sustainability reporting framework anchored on impact and value pillars. Since 2008, CDL's framework has incorporated the Global Reporting Initiative (GRI) Standards at its core, adding various framework over the years: CDP (2010), the Global Real Estate Sustainability Benchmark (GRESB) (2013), Integrated Reporting Framework (2015), SDG Reporting (2016), Task Force on Climate-related Financial Disclosures (TCFD) Recommendations (2017), Science Based Targets initiative (2018), the Sustainability Accounting Standards Board (SASB) Standards and the Climate Disclosure Standards Board (CDSB) Framework (2020), and the TNFD Recommendations (2024).

Strengthening Commitment to Nature and Biodiversity Conservation

CDL has secured over S\$9 billion in sustainable financing since 2017. In 2024, it obtained a landmark S\$400 million sustainability-linked loan from DBS Bank, aimed at supporting nature conservation and sustainable development in Singapore.



Launched in March 2025, the CDL EcoTrain is Singapore's first decommissioned SMRT train cabin repurposed and transformed into a vibrant hub for sustainability education. Powered by solar energy, this zero-energy train cabin features interactive displays, as well as hands-on exhibits and workshops.



CDL also developed a regenerative tropical MicroForest measuring 2,800 square feet (sq ft), a nature-based solution that combats heat and biodiversity loss in high-density urban landscapes. Leading the tree planting ceremony is Singapore President Tharman Shanmugaratnam (centre) with CDL senior management team.

As one of the first Singapore companies to voluntarily adopt the TNFD Recommendations in March 2024, CDL has expanded its TNFD disclosures this year to include its wholly-managed and owned properties in New Zealand. Additionally, the Company has leveraged advanced AI-driven tools for biodiversity and environmental risk assessments, including Xylo Systems, the Integrated Biodiversity Assessment Tool (IBAT), ENCORE (Exploring Natural Capital Opportunities, Risks, and Exposure), and the WWF Risk Filter Suite (Water Risk Filter).

CDL continues to advance nature and biodiversity conservation through the launch of two key initiatives in March 2025, the CDL EcoTrain and CDL MicroForest, at City Square Mall. These initiatives align with CDL's TNFD adoption and reinforce its commitment to enhancing urban biodiversity and climate resilience while nurturing future eco-champions and promoting sustainable living.



congratulations / appointments



MHR New Zealand Welcomes Ms Melanie Beattie As Vice President Of Sales And Partnerships

Experienced in driving growth, channel sales performance, and strategic partnerships, Ms Melanie Beattie joins from Fidelity Life Assurance Company Limited where she served as Head of Distribution.

Millennium Hotels and Resorts welcomes Ms Melanie Beattie as Vice President of Sales and Partnerships for New Zealand.

Melanie brings extensive experience in driving growth, channel sales performance, and strategic partnerships. She is a dynamic leader with a strong background in both entrepreneurial start-ups and corporate environments, allowing her to navigate commercial opportunities across multiple industries effectively.

Prior to joining Millennium Hotels and Resorts, Melanie was Head of Distribution at Fidelity Life Assurance Company Limited. Her career also includes key senior roles at ASB Bank, Ernst & Young, and IBM, where she developed deep expertise in business development, partnerships, and revenue generation.

"I am excited to take on the role of Vice President of Sales and Partnerships at Millennium Hotels and Resorts," said Melanie. "This opportunity is a fantastic intersection of personal growth and professional alignment, leading Millennium's ambitions in distribution, revenue, sales, and marketing. I look forward to working with my new colleagues, partners, and industry leaders to drive impactful outcomes in this dynamic sector."

The appointment comes as Millennium Hotels and Resorts continues to refurbish a significant portion of its portfolio to capitalise on New Zealand's growing tourism sector.



congratulations / appointments



CDL Receives Top Sustainability Companies Award At 2025 CEO Summit & Award Ceremony

The CEO Summit & Award Ceremony welcomed over 350 senior executives from across the region and recognised pioneers in various industries who have made a profound impact on their customers, consumers, employees and the environment.

The CEO Summit & Award Ceremony organised by think-tank Influential Brands brought together more than 350 senior executives across the region, including Singapore, Malaysia, Thailand, Vietnam, the Philippines, Cambodia and China.

Held in Singapore and Bangkok on March 28 and March 6 respectively, the events aimed to recognise and honour pioneers in various industries who have made a profound impact on their customers, consumers, employees and the environment.

This year marked the inaugural presentation of the Top Sustainability Companies awards. In Singapore, City Developments Limited (CDL) and UOL Group were lauded for their transparent and impactful sustainability reporting.

Both companies demonstrated impressive leadership in sustainability, setting an inspiring standard through the transparent and impactful reporting of their environmental, social, and governance (ESG) efforts.



CDL was one of two firms to receive the Top Sustainability Companies award, represented by Chief Sustainability Officer Ms Esther An (centre).



Guest of Honour, Mr Seah Kian Peng, Speaker of Parliament addressing over 350 C-suite executives from Asia's leading companies gathered at Fullerton Hotel Singapore. (Photo credit: Influential Brands)



congratulations / appointments

Ms Esther An, Chief Sustainability Officer at CDL, said: "With the escalating climate emergency negatively impacting lives and livelihoods, collective action is critical. CDL is deeply honoured to receive the Sustainability Award, which recognises our unwavering dedication to the strategic integration of sustainability for three decades.

"No one can save the planet alone. Focusing on collaborative action has allowed us to build capacity, share knowledge and pioneer green solutions and innovations. We remain hopeful for our planet's future and continue to stand guided by our corporate ethos, 'Conserving as We Construct', creating long-term value for our stakeholders and inculcating a culture of doing well by doing good."

The highlight of the event was the recognition of the Top CEOs who were assessed based on their capacity to expand their business (local and international), financial performance, innovation and personal integrity.

The title of Asia's Top CEO was awarded to Ms Carol Fong, CDL Director and Group CEO of CGS International Securities, in recognition of her progressive leadership and regional impact.

Congratulations to CDL and Ms Carol Fong on their well-deserved wins!



congratulations / appointments



Grand Millennium Hotel Dubai Appoints Mr Giacomo Puntel As General Manager

With over three decades of international hospitality experience, Mr Giacomo Puntel will lead the Millennium Hotel Dubai team in delivering outstanding guest service and operational excellence.

Grand Millennium Hotel Dubai is pleased to announce the appointment of Mr Giacomo Puntel as its new General Manager. With more than three decades of international hospitality experience, Giacomo brings exceptional leadership, operational expertise, and strategic vision to the role.

Giacomo has held senior management positions with globally recognised hospitality brands such as IHG Hotels & Resorts, Rixos Hotels & Resorts, Anantara Hotels & Resorts, and Grosvenor House Dubai. He is renowned for his hands-on leadership style, operational excellence, and a consistent focus on enhancing guest satisfaction and experience.

"It is a privilege to join Grand Millennium Hotel Dubai, a property with a strong reputation in the city's vibrant hospitality scene," said Giacomo. "I look forward to working closely with the team to build on its legacy of excellence, drive innovation across all touchpoints, and create memorable guest experiences that reflect the warmth and spirit of true hospitality."

Giacomo holds a Master's degree in Hotel Management from Università Bocconi di Milano and has completed executive programmes at Cornell University, focusing on strategic decision-making, innovation, and competitive advantage. His contributions to the industry have earned him several awards, including "Hospitality Heavyweight of the Year" and "Leading Food & Beverage Director" at regional hospitality award ceremonies.

With his appointment, Grand Millennium Hotel Dubai is confident in its continued commitment to delivering outstanding guest service and operational excellence under Giacomo's leadership.



congratulations / appointments



Hong Leong Finance Awarded Best Automobile Financing Product In Asia Pacific By The Asian Banker

At the event where HLF received the “Best Automobile Financing Product” award in Asia Pacific from The Asian Banker, HLF President Mr Ang Tang Chor (centre) presented tokens of appreciation to valued partners for their strong collaboration and support, which contributed to HLF’s success. (Pictured from left) Mr Jeffrey Toh, SVP (Corporate & Consumer Business); Dr Henrik Dreier, Director, Porsche Asia Pacific; Ms Charmaine Ong, General Manager, Finance & Insurance, Performance Motors Limited (representing Sime Singapore); Ms Ong Lay Ling, Group CEO, Eurokars Group; Mr Eric Tong, Sales and Distribution Director (representing Inchcape); and Mr Patrick Tan, Head of Secured Lending.

Hong Leong Finance’s (HLF) game-changing digital platform for vehicle loans has been awarded “Best Automobile Financing Product” in Asia Pacific at The Asian Banker (TAB) Global Excellence in Retail Finance Awards 2025.

HLF is recognised for pioneering digital solutions that streamline financing processes and reinforce its leading position in the market. Its digital platform has transformed the automobile financing journey through seamless system connectivity with major car dealerships. These dealers collectively distribute cars from brands such as BMW, BYD, Lexus, Mazda, Porsche, Skoda, Suzuki, Toyota and Volkswagen.

By eliminating inefficiencies in manual processes, the digital platform automates workflows, reduces processing time and errors, and has achieved a remarkable increase in vehicle loans from digital applications.

HLF’s strategic partnerships with leading car dealers have strengthened its market penetration, enabling a significant over 300% increase in vehicle loans processed digitally from S\$99 million in 2023 to S\$400 million in 2024.



Gracing the event was Ms Jeanne Low, Board of Director (pictured here fifth from left). (Also pictured here from left) Ms Peh Guat Hong, EVP (Corporate & Consumer Business); Ms Joan Yeo, CFO; Ms Lim Siew Lee, SVP (Legal & Compliance); Mr Jeffrey Toh,



congratulations / appointments

SVP (Corporate & Consumer Business); Mr Ang Tang Chor, President; Mr Au Siew Wye, SVP (Credit Control & Corporate Finance); Ms Pauline Tan, EVP (Operations); Mr Sia Nam Chie, EVP (Audit); and Mr Chris Tan, SVP (Risk Management).

HLF has also demonstrated industry leadership in electric vehicle (EV) financing, supporting Singapore's electrification objectives while driving the company's business growth. HLF has gained an early advantage in the EV loan market as car dealers that already used the company's digital platform began to distribute EVs. In 2024, HLF onboarded S\$314 million in new EV loans, up over 300% from the S\$73 million achieved in 2023.

In addition to The Asian Banker award, HLF's digital platform for vehicle loans has also won the Singapore Business Review (SBR) Technology Excellence Awards 2025 for leveraging digital innovations that drive business growth and push technology boundaries.



congratulations / appointments



Chef Mohamad Chabchoul Recognised In Hozpitality's Best 30 Powerlist Of Chefs In the Middle East

With over 18 years of experience, Chef Mohamad has established himself as a renowned chef and industry leader, celebrated for his innovative approach to gastronomy and exceptional culinary skills.

Mr Mohamad Chabchoul, Executive Chef at Millennium Airport Hotel Dubai, has been recognised in Hozpitality's Best 30 Powerlist of Chefs in the Middle East for 2025. This prestigious list honours the talent, passion, and relentless hard work of chefs who continue to redefine the culinary landscape, crafting extraordinary gastronomic experiences for guests.

Currently serving as Cluster Executive Chef at Millennium Airport Hotel Dubai and Copthorne Hotels Dubai, Chef Mohamad oversees 12 food and beverage outlets across two properties. His ability to lead complex culinary operations while maintaining high standards of quality and innovation has made him a standout figure in the hospitality industry.

Chef Mohamad's career includes key roles at Grand Millennium Business Bay, BinHendi Enterprises, and FAUCHON Paris, where he demonstrated his expertise in menu development, franchise support, and operational excellence. His work has earned him numerous prestigious awards, solidifying his reputation as a culinary innovator and mentor.

Beyond the kitchen, Chef Mohamad is a social media personality and advocate for the culinary arts, inspiring aspiring chefs and food enthusiasts worldwide. His engaging content and passion for sharing his journey have contributed to the global recognition of Middle Eastern cuisine.

Chef Mohamad's commitment to sustainability, local sourcing, and authentic flavors reflects his deep respect for culinary heritage and modern dining trends. His impact on the culinary scene continues to shape the future of the industry, making him a deserving candidate for this recognition.