

highlights

NAMING OF PUNGGOL CAMPUS FACILITIES



KWEK LENG BENG UNIVERSITY TOWER

Mr Kwek Leng Beng

Executive Chairman

*Hong Leong Group Singapore
City Developments Limited*

Mr Sherman Kwek

Group Chief Executive Officer

City Developments Limited



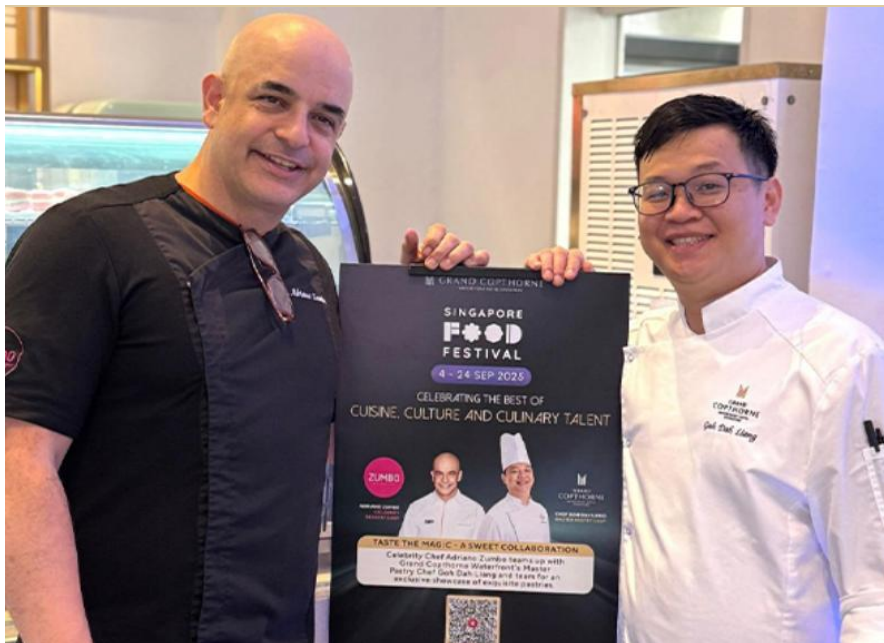
Chairman Kwek And CDL Recognised For S\$24 Million Contribution To SIT

**Enjoy The
Swing: M Social
Hotel Suzhou
Hosts Exclusive
Golf Salon**

**Hong Leong
Holdings
Launches
Penrith**

**MHR UK Hotels
Celebrate
Community
Spirit With
Litter-Picking
Initiatives in
London And
Manchester**

**Grand Hyatt
Taipei
Celebrates 35th
Anniversary
With Special
Attendance By
Chairman Kwek**



Grand Copthorne Waterfront Elevates Singapore's Dining And Hospitality Scene

Australian Pâtissier Adriano Zumbo (left) collaborated with Grand Copthorne Waterfront Hotel Singapore Pastry Chef Goh Dah Liang for Singapore Food Festival 2025.

Singapore Food Festival 2025

Grand Copthorne Waterfront Hotel Singapore recently welcomed internationally renowned Pâtissier Adriano Zumbo for an exclusive collaboration with the hotel's award-winning Pastry Chef Goh Dah Liang and his talented team for the Singapore Food Festival 2025 (4 to 24 September).

The collaboration was part of a partnership with the Singapore Tourism Board to celebrate Singapore's culture through food and entertainment.

Adriano Zumbo is an Australian pâtissier and television presenter. He is also a frequent guest on MasterChef Australia, a competitive cooking reality series. Chef Goh honed his craft across renowned five-star hotels brands such as Sheraton, InterContinental and The Westin, and has earned accolades like Most Outstanding Pastry Chef at Food & Hotel Malaysia, alongside multiple medals in pastry competitions.



Putting their skills and creations together, the chefs came up with some exclusive pastries that were a hit with guests.



Pâtissier Zumbo takes a pose with Grand Copthorne Waterfront General Manager Mr Andrew Tan and the hotel's culinary and pastry teams.



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Blending Zumbo's playful artistry with Chef Liang's refined craftsmanship, the unique pastries were a popular hit with guests at the hotel's Deli Counter as well as the afternoon tea experience, "King & Queen Afternoon Set: A Zumbo Affair".

Les Clefs d'Or Singapore 7th Executive Committee Meeting

Having made its name in the hospitality industry, Les Clefs d'Or Singapore selected Grand Copthorne Waterfront to host its 7th Executive Committee Meeting and Annual General Meeting.

Les Clefs d'Or Singapore is a nonprofit association of professional hotel concierges and a member of the international organisation of Les Clefs d'Or (The Golden Keys), which has approximately 4000 members working in over 80 countries and 530 destinations.

Founded in 1986, the Singapore arm was the first Asian member of the international society, which represents the highest level of concierge excellence. Members are easily identified by their golden keys symbol, symbolising their commitment to service and friendship.



Mr Tan giving his opening speech at the event.



Guests and members of Les Clefs d'Or Singapore at the event.



Grand Millennium Al Wahda Celebrates Emirati Women's Day 2025

Grand Millennium Al Wahda celebrating the achievements and aspirations of Emirati women.

Grand Millennium Al Wahda proudly joined the nation in celebrating Emirati Women's Day 2025, honouring the remarkable contributions, resilience, and achievements of Emirati women.

The celebration was a heartfelt tribute to the women who inspire progress, innovation, and empowerment across every field. The event brought together the hotel's team, valued guests, and partners to recognise the pivotal role Emirati women play in shaping the community, advancing the industry, and building the future of the UAE.

Grand Millennium Al Wahda remains committed to empowering women and fostering opportunities that celebrate their success, champion leadership, and uphold the values of equality.



A day of recognition and appreciation for Emirati women shaping the future.



M Social Resort Penang Presents The M Social Collective

Guests with MARE founder Ms Marion Caunter (centre) at the mini mart station during The M Social Collective, a weekend showcase of Malaysian lifestyle and fashion brands.

M Social Resort Penang recently welcomed guests and the local community to The M Social Collective, a weekend of immersive activations with Malaysian lifestyle and fashion brands, MARE and Doublewoot, celebrating style, self-care, and creativity.

Over two days, the resort transformed into a vibrant hub of fashion, beauty, and wellness, an experience that embodies the very spirit of M Social: a brand built on energy, creativity, and connection. Early visitors were treated to MARE botanical sachets and Doublewoot vouchers, enhancing their experience with thoughtful gifts that set the tone for the event.



MARE pop-ups at M Social Resort Penang included a mini mart and a hair refresh station.



A preview of Doublewoot's new collection at The Social Hub at M Social Resort Penang.

The event also featured a panel discussion with Ms Marion Caunter, Founder of MARE, and Ms Helen Tan, co-founder of Doublewoot, on topics such as female leadership, the power of storytelling in branding, resilience in entrepreneurship, and the importance of collaboration and community. The session was moderated by Ms Carolyn Wishnowski, Millennium Hotels and Resorts Vice President of Global Branding, Marketing and Loyalty, who shared insights from her own leadership journey, as well as on M Social brand's DNA.



(L-R) Ms Carolyn Wishnowski, Millennium Hotels and Resorts Vice President of Global Branding, Marketing and Loyalty; Ms Marion Caunter, Founder of MARE; and Ms Helen Tan, co-founder of Doublewoot, shared their insights during the special panel discussion.



The panel discussion welcomed a diverse audience of media representatives, influencers, local community clubs, entrepreneurs, and professionals.

The M Social Collective at M Social Resort Penang reflects the island's dynamic spirit, shining a spotlight on Penang's homegrown talent while setting the stage for future experiences that go beyond hospitality. This marks the beginning of a new platform for the M Social brand globally and is set to become an ongoing initiative across other M Social hotels around the world. Each destination will curate cultural experiences that celebrate and showcase local talents and personalities in their own unique way.

"The success of our first The M Social Collective reflects both the strength of local creativity and the appetite for new experiences. We are proud that M Social Resort Penang is the first property to bring this initiative to life, marking the beginning of its expansion to M Social hotels worldwide," said Ms Jasmine Keh, General Manager of M Social Resort Penang.



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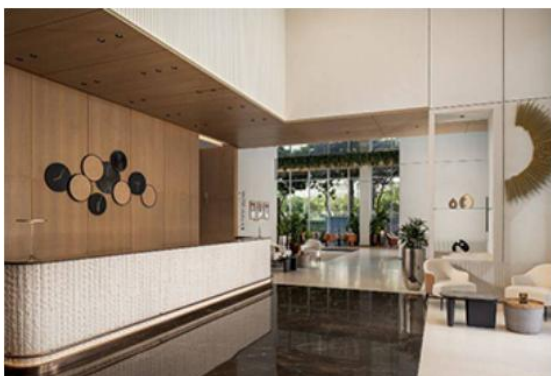
Dubai's Grand Millennium Business Bay Reopens With Fresh Facilities And New Dining Options

The 303-room Grand Millennium Business Bay in Dubai reopens under The First Group Hospitality with new design, dining and guest experiences

Grand Millennium Business Bay has unveiled a modernised identity that blends contemporary design with the group's hallmark of authentic service.

Situated in the vibrant Business Bay district, the property now offers 260 contemporary rooms and 43 spacious suites. Each has been tailored with comfort in mind, combining family-friendly touches with technology-driven convenience such as complimentary Wi-Fi and smart TVs with streaming services. Designed to suit both leisure and business travellers, the rooms ensure a seamless stay in the heart of the city.

Guests can enjoy a variety of dining venues, from Sofia's Kitchen to Sorsi Osteria, as well as the much-anticipated Risen Café, a popular artisanal bakery set to open in the final quarter of the year. Other facilities include a fully equipped fitness centre, a relaxing spa, and an 85 sqm boardroom fitted with AV equipment and high-speed internet, all reflecting Millennium's promise of genuine hospitality, convenience, and memorable experiences.



With 260 stylish rooms and 43 spacious suites, each designed with modern comfort in mind, Grand Millennium Business Bay is a perfect blend of comfort and vibrant city life in Dubai.

As part of The First Group Hospitality's portfolio, guests staying at Grand Millennium Business Bay gain exclusive access to Soluna Restaurants and Beach Club on the Palm. The offering includes complimentary transfers, beach and pool facilities, and refined dining experiences at venues such as Enas and Risen Café.

Mr Khaled Amer, Vice President of Operations for the Middle East and Africa at Millennium Hotels and Resorts, described the hotel as a true reflection of Millennium's spirit in Dubai, that is warm, welcoming and tailored for



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today's traveller. He emphasised that every detail of the transformation was rooted in hospitality built around people, whether catering to business convenience, family comfort or cultural connection.



With refreshed facilities such as Italian restaurant Sofia's Kitchen and Rayya Wellness Spa, the hotel promises dining and relaxation to the weary traveller.



New World Millennium Hong Kong Chef Peter Lim Goes On Cross-Cultural Culinary Journey

New World Millennium Hong Kong's Chef Peter Lim says opportunities for international collaborations create new inspirations and creations. He is pictured preparing for a banquet at New World Hoiana Hotel in Vietnam.

Chef Peter Lim, Executive Sous Chef at New World Millennium Hong Kong Hotel, has recently completed a fruitful two-week cross exposure in Hoiana, Vietnam. During his time in Hoiana, he actively participated in the gourmet promotions held at the New World Hoiana Hotel and New World Hoiana Beach Resort.

As native Malaysian, his expertise with Malaysian cuisine such Chicken and Beef Satay, Sambal Stingray, Singapore Chilli Crab with Mantou and Satay King Prawn were highlighted at the Singapore promotion in August at Charred Restaurant, New World Hoiana Hotel. His creations were also featured at the Malaysian food promotion at The Garden, a casual dining restaurant at the New World Hoiana Beach Resort.

Other memorable experiences for Chef Peter included preparing for 240 guests in a banquet event, as well as day-to-day participation in cooking for a number of buffets and themed restaurants during his two-week exposure.



Chef Peter shared some photos of himself with the local teams at Hoiana while at work and on a day off.

When being asked about his time in Hoiana, Chef Peter said: "It's a truly unforgettable and eye-opening experience for me. I got to tour around the outlets featuring international cuisine. Simply put, to witness how they run such a large-scale operation that is so structured, organised, and well-executed on a daily basis, was incredibly inspiring."

"But what stood out most was the warmth and hospitality of the Hoiana team. Their culture of support and collaboration reflects values I strongly believe in: never stop learning, and always be ready to share and grow



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together. I'm grateful for the chance to contribute by sharing a part of my heritage through Peranakan cuisine, something very close to my heart. Hoiana's state-of-the-art hotel and facilities, along with its people-first approach, left a lasting impression on me. I returned with new perspectives, deeper appreciation, and excitement for future exchanges," he added.



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Celebrating Our People: Millennium Hotels Says Thank-You To The Heart Of Its Success

Millennium Hotels and Resorts celebrated the core of its success, its people, that worked tirelessly behind the scenes, resulting in nearly 100% daily occupancy for three consecutive weeks throughout the month of August 2025. Pictured here is Team M Social Singapore.

This article is a special contribution from Mr Saurabh Prakash, Interim Chief Operating Officer and Chief Commercial Officer of Millennium Hotels and Resorts (MHR).

“The month of August 2025 was an extraordinary period for Millennium Hotels and Resorts (MHR) in Singapore, due to a surge of MICE groups drawn by the Singapore World Aquatics Championships (WCH) 2025. As host nation, Singapore rallied support from numerous organisations and hospitality partners, with our hotels playing an active role.

The nationwide event saw 2,500 athletes from 206 territories compete in 77 events, with a record prize money pool of US\$6 million (or S\$7.7 million).



Team Orchard Hotel Singapore

This incredible effort of all my colleagues and employees touched me on many levels. I decided to embark on this special journey, Staff Appreciation Day. I personally visited every department, from front office to back-of-house, greeting colleagues with a warm handshake, heartfelt words of thanks, and a token of appreciation in the form of a box of macarons accompanied by a personalised thank-you card.



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Team Grand Copthorne Waterfront Hotel.

A total of 1,200 gift boxes were distributed, touching the hands of over 800 employees in the corporate office and all six hotels. More than just a sweet treat, these gifts symbolised gratitude for the long hours, teamwork, and unwavering spirit that everyone demonstrated during this demanding period.



From front office to back-of-house, MHR Interim Chief Operating Officer and Chief Commercial Officer Mr Saurabh Prakash visited every department at each hotel, including the Singapore corporate office, pleasantly surprising everyone with his heartfelt thanks and appreciation.

It took a village to make this celebration happen. A total of 50 'secret' colleagues from our corporate office, including those in procurement, human resources and even the legal team, collaborated on planning, designing of photo props, preparing thank-you cards, and coordinating logistics to ensure every team member felt valued and seen.

Walking through kitchens, housekeeping offices, front desks, and administrative departments, I made it a point to personally thank each individual.



Team M Hotel Singapore.

Staff Appreciation Day was more than a gesture. It was a reminder that behind every smile on a guest, every successful check-in, every memorable dining experience, and every seamless back-end process, is a colleague who gives their best day after day.



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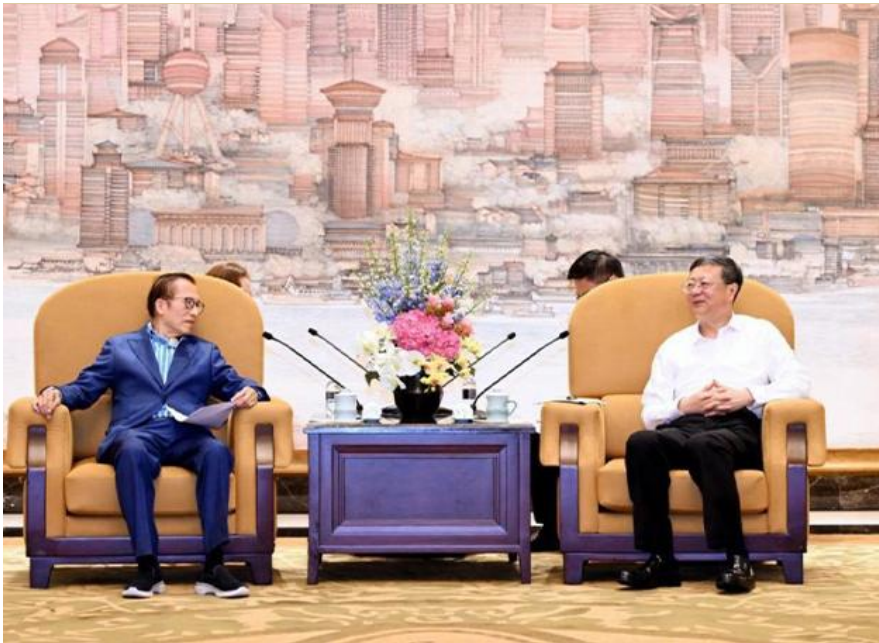
Team Copthorne King's Hotel Singapore.

We are incredibly proud of each and every one of you. This celebration was for you — our people, our heartbeat, and the true essence of hospitality.

Here's to the dedication, teamwork, and spirit that define Millennium Hotels & Resorts. Thank you for making the month of August a special one to remember! 🎉



Team Studio M Singapore.



Chairman Kwek Meets Shanghai Party Secretary Mr Chen Jining To Explore Opportunities In Key Shanghai Sectors

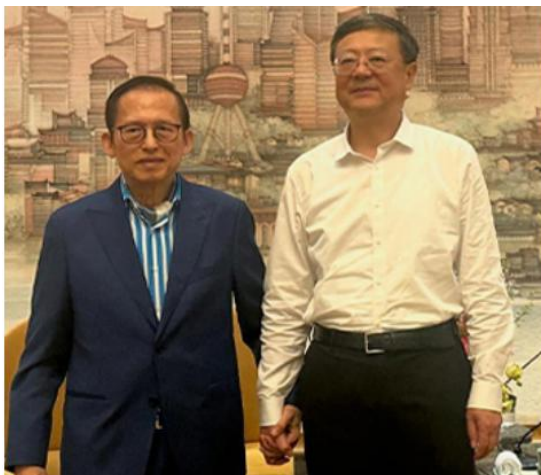
Hong Leong Group Executive Chairman Kwek Leng Beng (left) with Shanghai Party Secretary Chen Jining (right) in Shanghai. (Photo credit: Shanghai Observer)

Hong Leong Group's Executive Chairman Mr Kwek Leng Beng met with Shanghai Party Secretary Mr Chen Jining on 9 September to explore investment opportunities and strengthen the Group's collaboration with the city.

This was the first meeting between Mr Kwek and Mr Chen, who is the leading political figure in Shanghai and serves as the Secretary of the Shanghai Municipal Committee of the Chinese Communist Party.

During the meeting, also attended by the Shanghai Mayor's office and senior officials, Mr Chen emphasised Chinese President Xi Jinping's plans to accelerate Shanghai's development into a leading global hub for finance, trade, shipping, and the broader economy. He highlighted the priorities of China's 15th Five-Year Plan, which aims to modernise traditional and emerging industries, advance technological innovation, and develop future-ready cities.

Mr Chen hopes Hong Leong will extend investments in new growth sectors such as science and technology areas like high-tech parks, and build on Shanghai's initiatives to grow and cultivate an innovative industrial ecosystem. He also acknowledged Hong Leong Group's prominent position as a leading multinational enterprise and hopes the Group would leverage its resources and cast its net wider to new priority areas such as digitalisation and sustainable building initiatives in Shanghai.



Mr Kwek and Mr Chen demonstrate their cordial rapport after the fruitful exchange.



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Mr Kwek expressed confidence in Shanghai's future. "Shanghai has evolved into a truly international metropolis with a strong global presence. Our latest investment through City Developments Limited (CDL) is a mixed-use development site in the Xintiandi area of Shanghai's Huangpu District. I am pleased to share that the project is progressing well, and we are grateful to the Huangpu District leadership for entrusting us with the development of the final parcel of land in Xintiandi. We look forward to delivering a high-quality project that supports Shanghai's continued growth and urban renewal." he said.

He added, "As a long-term investor in China, we remain confident in its resilience and strong fundamentals. We see abundant opportunities to deepen our presence, advance sustainable development initiatives, and contribute meaningfully to Shanghai's ongoing transformation." Its rapidly growing technology and innovation hubs will add to other sectors, like finance and urban management.

These could include participating in Shanghai government funds, with proceeds disbursed to companies within the high-tech, innovation framework or with global consumer connections. Mr Chen said Shanghai would continue to offer long term, stable, transparent and predictable conditions to support stronger growth for domestic and foreign companies.



Highlights from Mr Kwek's meeting with Mr Chen, who also held discussions with a senior Temasek Holdings delegation on the same day.

Hong Leong Group in China

The Hong Leong Group entered the Chinese market in the 1980s developing its first property, the Holiday Inn Harbourview Xiamen. The hotel is now known as Millennium Harbourview Xiamen under CDL's hospitality arm, Millennium Hotels and Resorts, which manages several of the Group's hotels throughout the country. These include Grand Millennium Beijing, Grand Millennium Shanghai Hongqiao, Millennium Chengdu, and M Social Suzhou.

Since then, Hong Leong has reinforced its long-term commitment to China by expanding into real estate through CDL and Hong Leong Holdings, as well as building construction via its manufacturing arm, Hong Leong Asia (HLA).

Today, CDL's China arm has amassed a robust portfolio across major Tier 1 and Tier 2 cities, including Shanghai, Suzhou, Chongqing, and Shenzhen. Hong Leong Holdings continues to be active in major urban hubs, building mixed-use developments across Chinese cities, including Chengdu and Chongqing.

Hong Leong Asia, through subsidiary China Yuchai International Limited, a leading powertrain solutions provider, has increased research and development efforts in new energy solutions. Its main operations are in Yulin City, in Guangxi, with additional production facilities in Guangdong, Hubei and Liaoning.

Hi Life!

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Millennium Harbourview Xiamen, formerly known as Holiday Inn Harbourview Xiamen, was the Group's maiden foray into China and a breakthrough for international hotel brands entering Xiamen.



The panel discussion welcomed a diverse audience of media representatives, influencers, local community clubs, entrepreneurs, and professionals.



CDL And Mitsui Fudosan To Launch Zyon Grand

A first-of-its-kind integrated development with direct access to Havelock MRT station.

At 240 metres, Zyon Grand's twin towers will anchor the new landmark integrated development with direct connectivity to Havelock MRT station and redefine the skyline. (Artist's Impression)

City Developments Limited (CDL) and Mitsui Fudosan (Asia) Pte. Ltd. (MFA) will commence the preview of the highly anticipated Zyon Grand on Wednesday, 8 October 2025, with sales bookings to start on Saturday, 25 October 2025.

Comprising 706 units in two twin towers, soaring 62 storeys high, this luxury residence is part of a first-of-its-kind integrated development that also includes restaurants (F&B), a supermarket, an early childhood development centre, and a 36-storey tower that houses Singapore's first long-stay serviced apartment concept under Urban Redevelopment Authority (URA)'s new Serviced Apartments II (SA2) category.

Located along Kim Seng Road near the prime River Valley enclave, mere minutes' drive from the Orchard Road shopping district and at the fringe of the Central Business District (CBD), the integrated development spans approximately 164,450 square feet (sq ft).

Zyon Grand is the only integrated development with direct access to Havelock MRT station on the Thomson-East Coast Line – just two stops from Orchard MRT Interchange and one stop from Outram Park MRT Interchange – and easy access to other parts of Singapore via the Central Expressway and Ayer Rajah Expressway, as well as a myriad of shopping, dining and entertainment options nearby.

Apartments are priced from S\$1.298 million for a one-bedroom plus study (474 sq ft), S\$1.468 million for a two-bedroom (538 sq ft), S\$2.2 million for a three-bedroom (818 sq ft), S\$3.968 million for a four-bedroom premium unit with private lift (1,421 sq ft), while the five-bedroom supreme unit with private lift (1,819 sq ft), located only on Levels 44 to 61, will start from S\$5.988 million.

Mr Sherman Kwek, CDL's Group Chief Executive Officer, said, "We're excited to unveil Zyon Grand, an iconic development resulting from the shared passion for good design and environmental sustainability with our esteemed partner, Mitsui Fudosan. By combining our expertise, we have created an enduring and vibrant landmark that will anchor and transform the River Valley precinct. Rising 62 storeys high, the majestic twin towers will be the crown jewel of this new integrated development. Zyon Grand offers unmatched convenience with Havelock MRT station right at its doorstep, along with the privilege of super high-rise living with exceptional views in a prime district."

Mr Daijiro Eguchi, MFA's Managing Director, said, "Zyon Grand is more than a development — it is a testament to Mitsui Fudosan's long-term commitment to Singapore. Building on over 50 years of our Group's presence in Singapore, this landmark collaboration with CDL reflects our shared pursuit of excellence and innovation. Given



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its prime location with direct MRT access, Zyon Grand will stand as an iconic mixed-use development offering seamless connectivity, vibrant lifestyle options, and a strong contribution to Singapore's skyline. We remain confident in the resilience of Singapore's property market and are proud to play a role in shaping its continued growth as one of the world's most dynamic urban centres."

Designed by world-renowned architectural firm Nikken Sekkei in collaboration with ADDP Architects, this integrated development is conceived as a garden isle near the River Valley precinct.

The distinctive facade features graceful, organic folds inspired by the elegant form of Singapore's national flower, the Vanda Miss Joaquim orchid. The three tall and slender towers of the development reflect the refinement of Ikebana, the Japanese art of flower arrangement, centred on achieving harmony with nature. To harmonise with the natural and historical context of its surroundings, the development incorporates sculpted terrain forms that echo the topography of the meandering Singapore River nearby.

At 240 metres, Zyon Grand will be the world's tallest twin tower residential development constructed using Prefabricated Prefinished Volumetric Construction (PPVC) when completed.



The three towers of the integrated development are reminiscent of Ikebana arrangements. (Artist's Impression)

Iconic Residence within a Vibrant Integrated Development

Zyon Grand is a stunning twin tower residential development featuring thematic sky terraces. With a North-South orientation towards the Southern coastline, residents can enjoy panoramic city views, including Sentosa, the CBD and Marina Bay Sands. Apartments range from one-bedroom plus study to five-bedroom penthouses, with larger units offering private lift access and spectacular views of the city and sea.

All units are fitted with premium kitchen appliances from V-Zug, Liebherr and De Dietrich and imported Italian Caccaro wardrobes in the master bedroom. Bathrooms are equipped with fittings from Hansgrohe and Geberit. Kitchens and bathrooms will feature an integrated magnetic accessories wall system, an innovative provision that allows flexibility to move and arrange the accessories without any installation required.

Boasting excellent connectivity, Zyon Grand offers a plethora of lifestyle amenities, including Great World, Zion Riverside Food Centre, Orchard Road, Robertson Quay, Tiong Bahru and Alexandra Park Connector. Educational institutions in the vicinity include River Valley Primary School, Alexandra Primary School, Zhangde Primary School, Gan Eng Seng School, Crescent Girls' School, Outram Secondary School, Singapore Management University, School of the Arts and Nanyang Academy of Fine Arts.

Residents can also look forward to other lifestyle conveniences, including premier residential services and future-ready smart home features.

The estate is conceived to resemble a tropical rainforest, offering residents a comprehensive array of lifestyle facilities, including a fully equipped clubhouse, gym and swimming pools. These are thoughtfully integrated within



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a lush, green landscape to promote healthy and active living. Recreational and wellness spaces are strategically placed at levels 22 and 43, providing tranquil spaces for relaxation and connecting with nature.



A night aerial view of the distinctive towers. (Artist's Impression).

Sustainable Design, Inspired by Nature

Designed with sustainability in mind, the mixed-use development incorporates numerous energy-efficient architectural features such as a porous building design enhanced with greenery and water features at the podium to promote urban cooling. The integrated development aspires to be the first to achieve Green Mark Platinum Super Low Energy (SLE) certification under the new BCA Green Mark 2021 framework, with exemplary badges in Health & Wellbeing, Whole Life Carbon and Maintainability when completed.

Targeting at least a 30% reduction in overall carbon emissions through meticulous material selection, adoption of SGBC-certified Green Label products and close monitoring of embodied carbon during construction – resulting in a lower carbon footprint and healthier living spaces. Slated for completion in 2030, it will rejuvenate the area with sustainable, curated spaces and lifestyle amenities to live, play and connect.

The Zyon Grand sales gallery, located along Ganges Avenue, opens from Wednesday, 8 October 2025, 10.00 am to 8.00 pm. For enquiries, please call the sales hotline: +65 6877 1818 or visit www.zyongrand.com.



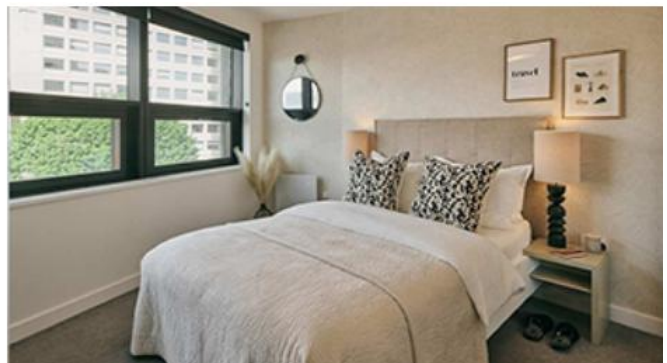
Birmingham's Skyline Transformed With The Completion Of The Octagon, The City's Tallest Building

The Octagon stands completed as Birmingham's tallest residential building and a world-first in design.

Construction has officially been completed on The Octagon, Birmingham's tallest building and the world's first pure octagonal residential skyscraper. The 49-storey tower, standing at 155 metres, is now ready to welcome its first residents.

Located in the heart of the city on the Paradise estate, the £110 million Private Rented Sector project is developed by City Developments Limited (CDL). The building is part of the £1.2 billion Paradise estate, which aims to create a mixed-use space with restaurants, leisure facilities, and excellent connectivity.

The Octagon features 370 one, two, and three-bedroom homes with incredible views across the city. Residents will have access to amenities such as a stylish resident's lounge, a private dining area, co-working spaces and a fully equipped gym, together with concierge services and a retail unit.



Stylish apartments at The Octagon offer panoramic city views alongside premium amenities for residents.

Mr Neil McGinty, UK Development Director at CDL, said: "Today is another key chapter in the story of The Octagon. Our original investment was recognised as one of the largest Foreign Direct Investments made in the UK regions in recent years, and that investment has now come to fruition as we prepare to welcome our first residents. This moment underlines our commitment to Birmingham as a world-class, international destination with a strong regional economy and an exceptional future."

"The Octagon is moving Birmingham into a new era of city centre homes in terms of both quality and location. We're offering some of the finest city centre homes ever seen in the UK and establishing a powerful narrative for the city. With a world-first design and highly sustainable ethos, The Octagon is already an important part of the city's skyline."



Copthorne King's Hotel Singapore Welcomes Ambassadors From Brazil And Hungary

H.E. Ambassador Luciano Mazza de Andrade of Brazil is warmly welcomed by Mr Benedict Ng, General Manager of Copthorne King's Hotel Singapore.

Copthorne King's Hotel Singapore was privileged to host two distinguished ambassadors in recent weeks, underscoring its role as a trusted venue for international gatherings and cultural exchanges.

The hotel was delighted to welcome H.E. Ambassador Luciano Mazza de Andrade, Ambassador of Brazil to Singapore, during his visit. Ambassador Mazza de Andrade was a distinguished speaker at the High-Level Roundtable of the CIL–NUS Climate Change Conference on the Systemic Integration of Climate Change in International Law. Mr Benedict Ng, General Manager of Copthorne King's Hotel Singapore, personally greeted the Ambassador and extended the hotel's warm hospitality.



H.E. Judit Pach, Ambassador of Hungary to Singapore, is received by Mr Benedict Ng at the hotel entrance prior to a tour of Copthorne King's Hotel Singapore.

The hotel also had the honour of hosting the Embassy of Hungary's special Meet & Greet event at its Connections Lounge, held in celebration of the Hungarian Swimming Team's participation in the World Aquatics Championships 2025. The occasion was graced by H.E. Judit Pach, Ambassador of Hungary to Singapore, who also took the opportunity to tour the property. Once again, Mr Benedict Ng was present to extend a warm welcome to Ambassador Pach and the Hungarian delegation.

These visits highlight Copthorne King's Hotel Singapore's commitment to being more than just a place of stay. The hotel continues to serve as a hub for diplomacy, international collaboration, and cultural exchange, and looks forward to hosting many more distinguished guests in the future.



Hong Leong Finance Launches HLF Digital App To Strong Business Results

HLF Digital App launch led by Hong Leong Finance Non-Executive and Independent Director Ms Jeann Low (left) and President Mr Ang Tang Chor (right), with CFO Ms Joan Yeo, SVP Corporate and Consumer Business Mr Jeffrey Toh, and Digi-Ops Head Mr Clement Lim. The app puts finance at customers' fingertips, empowering them with access to a broad range of services anytime, anywhere.

Hong Leong Finance (HLF) has officially launched HLF Digital, a mobile app that empowers customers to manage their finances with ease, convenience and security. Since its pilot introduction in August 2024, HLF Digital has to date recorded more than 14,000 sign-ups and over S\$1 billion has been digitally transacted through the platform, comprising more than S\$600 million in fixed deposits placed via the app, underscoring strong interest and engagement among users.

Enhancing Customer Experience, Security and Sustainable Business Growth

With HLF Digital, customers will benefit from HLF's integrated omnichannel approach where they can enjoy round-the-clock convenience for financial transactions alongside the face-to-face service of HLF's branches and relationship managers.

Through an intuitive, user-friendly interface, HLF Digital places finance at customers' fingertips and empowers them to access a broad range of services anytime, anywhere, from opening a new account and placing fixed deposits to making fund transfers and updating personal particulars, all within a secure and seamless digital ecosystem. Customers will also be able to find out about the latest deposits and loans promotions via the app.

Furthermore, the app is built with robust security features to ensure that customers can manage their finances with confidence. It employs advanced encryption technology to protect sensitive data and multi-factor authentication for secure logins.

Customers have provided positive feedback on HLF Digital including its benefits and ease of use:

Mr Z. Zhuo, an app user who is in his 30s, said: "With my busy work schedule, the HLF Digital app has been a great help. It is easy to use, and I can now manage my finances, place fixed deposits, or transfer funds anytime, anywhere — right from my phone. The app's security features also give me peace of mind whenever I use it."

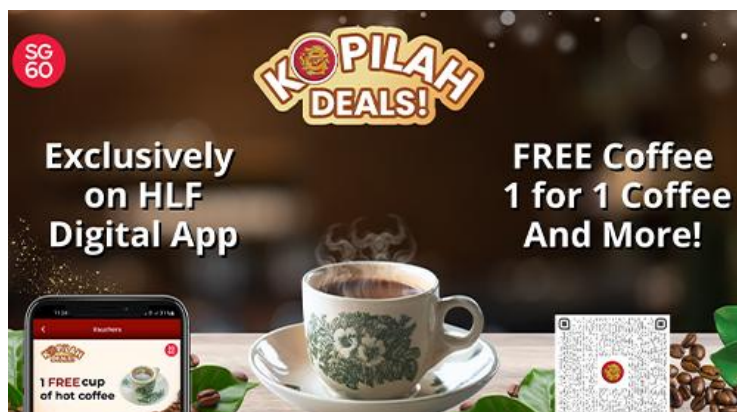
Mr S. Yew, another user who is in his 60s, added: "For someone like me who is not very tech-savvy, I was pleasantly surprised that I could easily learn to use the HLF Digital app. The app has brought so much convenience as I can easily access a range of services from the comfort of my home, and I still have the option of visiting the branch when I want to."



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Mr Ang Tang Chor, President of HLF, said: “The launch of HLF Digital marks a significant milestone in our transformation journey. The app is a strategic enabler that reinforces our long-term vision to be a customer-centric financial institution. It reflects our commitment to making financial services more accessible and efficient, as well as bringing greater value to customers. By combining technology with our personalised service, we are reshaping how customers engage with us while building a foundation for sustainable business growth and innovation.”

Bringing Value Beyond Finance: SG60 KopiLah Programme and Exclusive Privileges, and Promotions via HLF Digital



HLF's KopiLah Programme is a nationwide initiative to make coffee more affordable and accessible while supporting local coffee businesses. Customers can enjoy exclusive coffee deals and more at over 60 participating outlets through the HLF Digital app.

HLF is also using the HLF Digital app to bring customers added value in their daily lives. As part of HLF's SG60 *KopiLah* Programme, a nationwide initiative to make coffee more affordable and accessible while supporting local coffee businesses, customers can use the HLF Digital app to redeem the following coffee deals and more at over 60 participating outlets across Singapore including Bar Intermezzo, Fuling, Goro Japanese Cuisine, Hua Ting Restaurant, Kimly Group, Memo Café, The Orchard Cafe, The White Tiffin and Tiong Hoe Specialty Coffee:

- Free coffee
- Coffee at 60 cents
- 60% off coffee price
- 1-for-1 deals
- Specially curated coffee-inspired dishes including Coffee-Rubbed Beef Short Ribs at Bar Intermezzo, Coffee Kurobuta Pork Ribs at Hua Ting Restaurant, and Tiger Prawn in Kopi Sauce and Espresso Tiramisu Cake at The Orchard Cafe

In addition, HLF Digital users can access exclusive privileges through the app, featuring dining and stay discount vouchers at participating dining outlets and hotels in Singapore.

Mr Sunny Peh, Director of Operations, Outlet Management Division, Kimly Group (a partner of the SG60 *KopiLah* Programme), said: “We're proud to partner with Hong Leong Finance on their *KopiLah* Programme to celebrate Singapore's 60th year of independence. As a homegrown coffee chain, Kimly is deeply rooted in Singapore's coffee culture. This collaboration with another iconic local brand is a meaningful way for us to give back to the community that has supported us throughout the years.”

As part of HLF's SG60 promotions, customers who sign up for its Premium SAVER Account via HLF Digital from now to 31 October 2025 and maintain a S\$6,000 minimum daily balance for the following month, stand to:

- Win the Grand Prize of a pair of return air tickets to Hainan plus 3 nights hotel stay
- Receive early bird prizes comprising a S\$60 cash reward (for the first 100 qualifying customers) and a limited-edition Nanyang-inspired Thermal Flask (for the first 1,000 qualifying customers)



work

Mr Ang said: “Our SG60 *KopiLah* Programme and promotions are meaningful ways for us to celebrate SG60 and the launch of our app with HLF's customers. Beyond digital financial services, HLF Digital is also about using technology to enrich everyday life. Whether you are placing a fixed deposit or redeeming a coffee deal, HLF Digital puts convenience and value at your fingertips.”

More details are available at the following:

- [HLF Digital](#)
- [SG60 *KopiLah* Programme](#)
- [SG60 promotions](#)



MHR and M Social Hotel Suzhou Makes Waves At The 7th SIP Culture, Arts And Tourism Festival

M Social Hotel Suzhou's participation in the expo highlights its connection with the local community and contribution to Suzhou Industrial Park's cultural and tourism ecosystem.

On 22 August, Suzhou Industrial Park (SIP) hosted the 7th SIP Culture, Arts and Tourism Festival & "Enjoy SIP" Expo, organised by the SIP Culture, Sports and Tourism Bureau. The event drew a large audience eager to explore the city's cultural and tourism offerings.

M Social Hotel Suzhou participated as an exhibitor, providing thoughtfully prepared refreshments and interactive experiences for visitors. At its booth, the hotel offered handmade cookies, fresh fruit cups, and juices, reflecting its focus on quality and attentive service. Guests were able to enjoy the hotel's hospitality while engaging with the event.



M Social Hotel Suzhou staff engaging with visitors, providing a welcoming and interactive experience at the expo.

The expo also provided an opportunity for the hotel to strengthen its presence in Suzhou Industrial Park. By participating in public events like this, M Social Hotel Suzhou engages with the community, local government, and visitors, contributing to the area's cultural and tourism ecosystem. This approach aligns with the hotel's philosophy of delivering experiences that go beyond traditional accommodation.

As the first M Social Hotel in China under Millennium Hotels and Resorts, the property continues to expand the boundaries of traditional hospitality. Through collaborations, cultural integration, and community engagement, M Social Hotel Suzhou offers meaningful experiences for urban visitors. Its participation in the "Enjoy SIP" Expo underscores the hotel's commitment to connecting with the local community and creating memorable experiences for its guests.



work



Hong Leong Holdings Launches Penrith

First private residential launch in Queenstown in seven years.

Set within lush greenery and cityscape views, the 462-unit Penrith marks the first private residential launch in Margaret Drive, Queenstown in seven years.

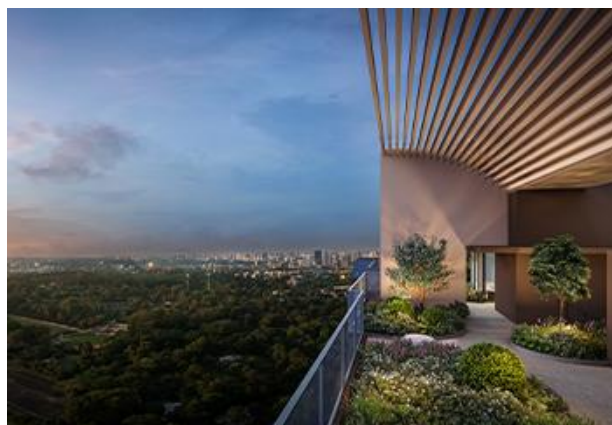
Queenstown is set to welcome a new landmark with the launch of Penrith, a 462-unit residential development jointly developed by Hong Leong Holdings Limited, Hong Realty (Private) Limited, and GuocoLand Limited. Marking the first private residential launch in Queenstown since 2018, Penrith underscores the rarity of new homes in this legacy estate. It is also Hong Leong Holdings' second residential development following the 845-unit Commonwealth Towers, launched in 2014 and completed in 2017.

Inspired by the historic market town of Cumbria, England, Penrith draws on English influences in its landscaping and communal space design. From the gardens to the facilities, the development captures the character of heritage architecture and the elegance of English traditions, reinterpreted for modern living.

Situated along Queenstown's Margaret Drive, one of Singapore's historic and well-connected residential precincts, Penrith enjoys a prime city-fringe location with excellent accessibility to key business and lifestyle hubs. It is surrounded by mature neighbourhoods and established amenities, offering residents the convenience of modern living alongside the charm of a community-rich environment. Select high-floor units offer unobstructed views of the city skyline and surrounding greenery, an attribute that elevates daily living into an experience of tranquility and prestige.



The 2nd storey landscape deck seamlessly integrates lifestyle facilities with contemporary architecture, English-inspired design, and lush greenery, featuring a swimming pool, clubhouse, and BBQ terraces.



Enjoy uninterrupted panoramic views of the city and surrounding greenery from the 40th-storey roof garden, an elevated retreat featuring refined landscaped spaces and dining spaces where residents can relax and unwind.



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The 99-year leasehold development spans 102,497 sq ft and comprises two 40-storey towers. With a refined mix of 2- to 4-bedroom units, Penrith is designed to provide functional homes that meet the aspirations of young families while also supporting the comfort of larger households. The units are attractively priced from:

- S\$1.495 million or \$2,437 psf for a two-bedroom (614 sq ft)
- S\$1.665 million or \$2,455 psf for a two-bedroom premium (678 sq ft)
- S\$1.973 million or \$2,511 psf for a three-bedroom (786 sq ft)
- S\$3.078 million or \$2,623 psf for a four-bedroom (1,173 sq ft)

Ms Betsy Chng, Head of Sales and Marketing at Hong Leong Holdings, said, “Having been involved in developments such as Commonwealth Towers, we are familiar with Queenstown’s enduring appeal. Its central location, excellent connectivity, established amenities, vibrant community, and upcoming rejuvenation continue to strengthen its desirability as one of the most sought-after precincts. We are optimistic that Penrith will see healthy demand, and together with our partners, we aim to create a contemporary sanctuary inspired by tradition, nature, and community, designed to meet the evolving lifestyle needs of today’s homeowners.”



The 3-Bedroom unit features a functional living and dining area, designed to create a warm, inviting, and comfortable home.



Wake up to expansive skies and lush greenery, thoughtfully framed in the Master Bedrooms of select units. Pictured here is the 4-bedroom unit.

Homes Crafted for Modern Living

Penrith goes beyond functional layouts and quality finishes to offer a living experience infused with English-inspired charm. Its thoughtfully curated communal spaces are designed to foster wellness, social interaction, and a sense of community.

Residents will enjoy a comprehensive suite of lifestyle facilities, including two function rooms and a swimming pool. Each tower also features a roof garden at the 40th storey, designed as an elevated retreat with BBQ and alfresco dining spaces offering panoramic views of the city. An Early Childhood Development Centre with a dedicated drop-off point further enhances convenience for young families.

Reflecting the tranquillity of England’s countryside, Penrith’s landscaped gardens offer a tranquil urban retreat, blending heritage-inspired design with natural greenery. Together, these features create a rare opportunity to experience a harmonious fusion of heritage, design, and modern living.

The sales gallery for Penrith, located along Margaret Drive, is open for preview from 3 to 15 October 2025, 10 AM – 7 PM daily. For enquiries, please contact +65 9643 9911 or visit penrith.com.sg.



JW Café Makes A Grand Return: Your Next Gourmet Destination In Hong Kong

JW Café offers a diverse range of international cuisine that tantalises the taste buds and satisfies the soul. The buffet line is a culinary journey featuring chef-recommended signature dishes, beloved local favourites, an abundance of fresh seafood, and an array of delectable desserts. The open design of the café invites diners to explore expansive food counters and dynamic live cooking stations to elevate the dining experience.

Hong Kong food lovers, mark your calendars! JW Café at JW Marriott Hotel Hong Kong is making a grand return on 1 October 2025, offering an elevated buffet experience that promises to delight every palate. Renowned for its sumptuous Chinese and international offerings, the newly enhanced JW Café combines a contemporary, light-filled ambience with culinary craftsmanship at its finest.

Located in the heart of Hong Kong Island, JW Café comfortably seats 220 guests in a setting that balances warm wooden décor with stylish, modern touches. Multiple buffet stations and interactive cooking counters make it easy to explore every culinary corner.



Chef Tony has been part of the JW Marriott Hong Kong family since 1990, playing an integral part in the hotel's culinary development. As Executive Chef, Chef Tony helms the kitchens of the hotel's eight food and beverage outlets and banquet venues, overseeing a team of 175 people. He launched JW Café in 2015, The Lounge in 2016, and the revitalised banquet menu in 2017. He has won numerous awards, such as the Culinary Excellence Rising Star of the Year by Marriott Asia Pacific and the J. Willard Marriott Award of Excellence.

Helmed by Executive Chef Tony Wong, whose over 30 years of experience elevate every dish, JW Café blends premium seasonal ingredients with local flair. Signature Chinese delicacies such as Braised South African Abalone with Chicken, Buddha Jumps Over the Wall, and Hua Diao Drunken Prawns are complemented by made-to-order Shanghaiese Poached Rice and a premium Roast Meat section.



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The Japanese station offers exclusive omakase creations and fresh sashimi, while Western favourites include Pan-Seared Wagyu Steak, Herb-Crusted Lamb Rack, and French Oven-Baked Black King Prawns with Herb Butter. Dessert lovers are in for a treat with handcrafted delights like Pandan Chiffon, Earl Grey Basque Cheesecake, Thai Tea Panna Cotta, and the ever-popular made-to-order Chocolate Lava Cake.



Indulgence in JW Café's signature Buddha Jumps Over the Wall, Braised Fish Maw and Abalone.



Feast on international offerings such as the exclusive Omakase creation, Wagyu steak, and Baked King Prawns with Herb Butter.

JW Café also serves all-day dining with breakfast, lunch, and afternoon tea buffets, featuring dim sum, chilled seafood, artisanal hot dishes, and global delicacies.

Crabalicious Dinner Buffet Returns



Indulge in a crabalicious spread, featuring crabs prepared in a variety of irresistible flavours.

To celebrate the restaurant's reopening and embrace the essence of the season, JW Café is bringing back its annual Crabalicious dinner buffet. This is where diners can feast on premium crab dishes from Steamed Xiao Long Bao with Crab Roe to Typhoon Shelter Style Wok-Fried Crab, delivering an unforgettable seafood feast!

- **Date:** 16 October to 16 November
- **Service timing:** 6.00 pm – 10.00 pm daily
- **Mon–Thu:** HK\$898 per adult / HK\$608 per child
- **Fri–Sun, Eve of & Public Holidays:** HK\$938 per adult / HK\$638 per child



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Plan Your Visit

- **Location:** Level 5, JW Marriott Hotel Hong Kong, Pacific Place, 88 Queensway
- **Opening Hours:** 6.30 am – 10.00 pm daily
- Breakfast Buffet | 6.30 am to 11.00 am
- Lunch Buffet | 12.00 pm to 2.30 pm
- Afternoon Tea Buffet | 3.15 pm to 5.00 pm (available through Fridays to Sundays and Public Holidays)
- Dinner Buffet | 6.00 pm to 10.00 pm

For reservations or enquiries, call +852 2810 8366 or email jwmarriott.hk@marriott-hotels.com.

** Information correct at time of print.*



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Savour October: From Teochew Elegance To Hearty Indulgence At Copthorne King's

Since 1989, Tien Court (left) has captivated diners with its oriental charm, exceptional service, and commitment to culinary excellence, where diners will experience the essence of authentic Teochew cuisine. Connections Lounge (right) is the perfect bar for work gatherings and social meetups with electrifying live music performances to accompany your drinks.

This October, Copthorne King's Hotel Singapore presents two irresistible dining experiences that are sure to please every palate. From an elegant Teochew feast at Tien Court to a hearty meat-sharing platter at Connections Lounge, it's the perfect month to gather family and friends for good food, great drinks, and memorable moments.

A Teochew Culinary Masterpiece at Tien Court

Gather your loved ones for an exquisite six-course Teochew menu crafted by Master Chef Lui Wing Keung, showcasing authentic flavours, premium ingredients, and timeless Teochew artistry. This seasonal menu is a true celebration of culinary heritage.



Indulge in a six-course Teochew culinary feast specially curated by Master Chef Lui Wing Keung.

"Masterpiece Teochew 55" Set Menu

1 – 31 October 2025

Available daily, lunch and dinner.

The menu includes:

- Tien Court Trio Platter: Deep-fried Minced Crab Meat Ball, Teochew Chilled Pork Trotter Terrine, Teochew Steamed Crystal Dumpling



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- Braised Abalone and Dried Scallop in Superior Broth
- Teochew-style Steamed Cod Fish
- Stir-fried Asparagus with Ginkgo Nut and Lily Bulb
- Baked Lobster (Half) with Ee Fu Longevity Noodle in XO Chilli Sauce
- Almond Cream with Silken Pumpkin and Glutinous Rice Ball

Restaurant details:

- Tien Court, Level 2
- S\$55++ per person (min. 2 persons)
- Available throughout October 2025
- +65 6318 3193 / 3198 | tiencourt@millenniumhotels.com

Meat Platter Special at Connections Lounge

For those looking for something hearty and casual, head to Connections Lounge for the October-exclusive Signature Meat Platter, a spread designed for sharing with 2–4 guests.



Share the love (and the meat) with juicy steaks and crispy chicken with your friends, they will thank you for introducing this special treat!

The platter brings together crowd-pleasers such as grilled veal sausages, juicy sirloin steak slices, crispy fried chicken, golden potato wedges, onion rings, and fresh garden greens — all served with mustard and black pepper sauces for that extra kick. To complete the indulgence, enjoy it with a refreshing pint of Erdinger Blanc or Dunkel, all for just S\$68++.

If you are looking to wind down after work, celebrate the weekend, or catch up with friends over drinks, the Meat Platter is a delicious way to turn any gathering into a feast.

Restaurant details:

- Connections Lounge, Level 1
- 1 – 31 October 2025
- Mon–Sat, 3 pm – 12 am (Closed Sun) | Last order for bar bites: 9.30 pm
- +65 6318 3161 | connections@millenniumhotels.com

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

** Information correct at time of print.*



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A Royal Feast: Rajasthani Food Festival At SanSara

Experience the richness of Rajasthan's cuisine at SanSara, where each plate tells a story of heritage, spice, and indulgence.

Travel to the vibrant heart of Rajasthan without leaving Singapore. From 1 September to 31 October 2025, SanSara at Grand Copthorne Waterfront Hotel Singapore invites you to experience the Rajasthani Food Festival — a culinary journey steeped in tradition, bold spices, and soulful flavours that capture the spirit of the desert state.

Delight in the tangy richness of Kairi Murgh Shorba, the smoky allure of Maas ke Soole, and the fiery indulgence of Jungle Maas. Vegetarians can enjoy classic dishes such as Pitod ki Subzi, Palak Mangodi ki Subzi, and Subz Jaipuri, each lovingly passed down through generations. The feast culminates with Malai Ghevar, Rajasthan's iconic sweet, layered with tradition and decadence.

Recognised as one of Tripadvisor's top Indian restaurants in Singapore and featured in Tatler Asia, SanSara provides an elegant and inviting setting to immerse yourself in this extraordinary gastronomic journey.



A feast like no other: soul-warming starters, smoky mains, colourful vegetarian creations, and indulgent sweets come together in SanSara's Rajasthani Food Festival.

Step into Rajasthan's culinary heritage and let every bite tell a story of spice, tradition, and royal indulgence.

Price: Vegetarian & Non-Vegetarian Set Menu at S\$98++ each

Dates: 1 September – 31 October 2025

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

** Information correct at time of print.*



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Savour The World: A Celebration Of Global Flavours And Seasonal Offerings At Orchard Hotel Singapore

Located in the heart of Orchard Road, Orchard Hotel Singapore invites you to experience the perfect blend of comfort, style, and convenience. From the moment you step past the iconic clock tower to your final farewell, enjoy thoughtfully designed rooms, lush interiors, and world-class hospitality. With vibrant dining options, a grand ballroom, and easy access to entertainment and shopping, every stay promises a seamless mix of relaxation and excitement in the city's most dynamic district.

Orchard Hotel Singapore invites you on a culinary journey across continents from the wellness-inspired treats of Okinawa to the bold, hearty flavours of Bavaria, the aromatic streets of Vietnam, the vibrant tastes of Korea and Japan, and the elegance of Cantonese classics.

Bar Intermezzo

Zen and Tea – Flavours in Harmony



A taste of Okinawa in every bite — discover a high tea experience that's as playful and colourful as the island itself.

Indulge in a chef-curated high tea inspired by Okinawa, celebrating life, wellness, and vibrant island flavours. Highlights include Creamy Okinawa Corn Korokke, Okinawa Milk Baked Cheesecake, Okinawa Sweet Potato Profiteroles, and Warabi Mochi with Kuromitsu. Pair your tea set with a refreshing Saicho Sparkling Tea, freshly brewed coffee, or tea.

Date: 1 September – 31 October 2025 from 1pm – 5pm

Price: \$38 per pax



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Flavours of Vietnam



A journey through Vietnam in every dish with bold, vibrant flavours and irresistibly authentic.

Enjoy authentic Vietnamese favourites crafted with premium ingredients, from crispy spring rolls to hearty bowls of pho, delivering the aromatic, soulful flavours of Vietnam in every bite.

Date: 1 September – 31 October 2025

Prost in Style!



Bold flavours, hearty bites, and paired beers bring Oktoberfest to life at Bar Intermezzo.

Step into Bavaria with hearty mains featuring succulent grilled bratwurst or a crispy pork knuckle, each served with two glasses of Erdinger Weisse or Erdinger Dunkel. Every bite and sip transport you straight to the heart of Germany.

Date: 18 September – 5 October 2025

Price: From \$38 per dish

The Orchard Cafe: Seoul to Tokyo – Taste of Two Cities



Experience the vibrant tastes of Seoul and Tokyo in one unforgettable buffet.



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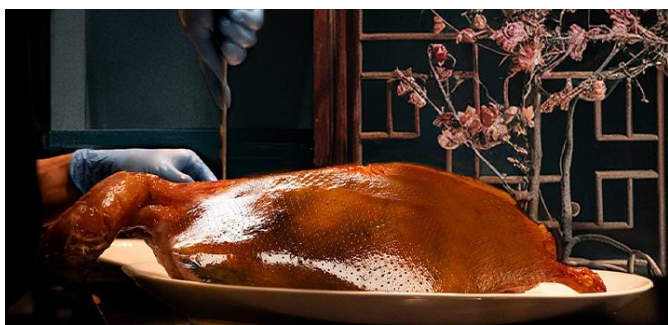
Embark on a cross-cultural culinary adventure spanning Seoul to Tokyo. Begin with Korean delights such as assorted gimbaps, Korean fried chicken, and Busan-style corn dogs, then savour Japanese highlights including chirashi don, wagyu beef udon soup, kombu butter prawns, and baked oysters. Complete your meal with Korean ginseng chicken soup and desserts like watermelon soju jelly, hallabong orange chiffon cake, and milk pudding.

Date: 1 September – 31 October 2025

Price:

- Lunch: Sun–Thu \$88 / Fri–Sat \$98 | Dinner: Sun–Thu \$102 / Fri–Sat \$112
- Children below 6 dine free; 50% off for ages 6–12 | 2nd adult diner 50% off

Hua Ting Restaurant: Autumn Delights – Signature Irish Roasted Duck



Experience Cantonese finesse with Hua Ting restaurant's succulent roasted duck paired with a fragrant seasonal tea.

Celebrate autumn with Hua Ting's Signature Irish Roasted Duck, paired with the exclusive seasonal tea "Quaint Colours of Autumn Foliage – Szechuan Pepper with Oolong".

Order half a duck and enjoy a complimentary serving of the exclusive tea, elevating each bite with elegance and seasonal flair.

Date:

- 1 September – 31 October 2025 | Lunch only
- Mon–Fri: 11:30 am–2:30 pm | Sat–Sun: 11:00 am–4:00 pm

Why Stop at One?

Can't decide what to satisfy your tummy on? You are spoilt for choice from wellness-inspired high tea, hearty Bavarian mains, aromatic Vietnamese dishes, cross-cultural Korean-Japanese flavours, and refined Cantonese classics.

At Orchard Hotel Singapore, you will find a world of tastes under one roof. Explore, savour, and make every meal an unforgettable journey.

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

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Raise Your Steins: Oktoberfest Celebrations At Grand Copthorne Waterfront And M Hotel Singapore

From Bratwurst and Schnitzel to German apple flan and chocolate ganache, celebrate the biggest German festival spread at Grand Copthorne Waterfront and M Hotel Singapore.

Celebrate the spirit of Bavaria this season with two spectacular Oktoberfest experiences in Singapore, bringing hearty German classics, festive atmospheres, and a feast for the senses.

Oktoberfest by the River at Grand Copthorne Waterfront Hotel Singapore

From 1 September to 2 November 2025, the hotel is bringing the spirit of Bavaria to the Singapore River with its Oktoberfest by the River Buffet — a lively, indulgent feast featuring classic German favourites and an extensive international selection.



Food Capital is a tranquil and capacious all-day dining and buffet restaurant. The main dining area features full-height, floor-to-ceiling glass windows that provide ample natural lighting and create a warm, inviting ambience complemented by scenic views of the Singapore River.

Kick off your Oktoberfest experience with comforting German starters such as the lentil soup, bratwurst with onion sauce, crispy pork Schnitzel with apple sauce, meatballs in mushroom sauce, and potato salad with bacon bits. Seafood lovers will delight in the seafood island, while a wide selection of international dishes ensures there's something for everyone.

On select evenings, be impressed by specials including German pork shank, garlic & tri-pepper roasted beef, and Bavarian roasted whole chicken, all perfectly complemented by tangy sauerkraut, rosti potatoes, and medley mushroom confit.



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Indulge in a colourful, flavour-packed buffet where traditional German favourites meet global culinary highlights made for sharing and savouring.

No feast is complete without desserts! Treat yourself to German apple flan, decadent chocolate ganache cake, and, on Fridays and Saturdays, nitrogen ice cream, alongside a flowing chocolate fountain.

Buffet details:

- Lunch (Mon–Sat): S\$72++ per adult | S\$36++ per child
- Dinner (Sun–Thu): S\$102++ per adult | S\$51++ per child
- Dinner (Fri–Sat): S\$112++ per adult | S\$56++ per child

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

Bavarian Feast at Café 2000, M Hotel Singapore



Café 2000 is an all-day dining restaurant, known for its daily lunch, dinner buffet and afternoon tea. It is where you will find time-honoured recipes from different chefs in its splendid buffet spread. The chefs have come together to share their hometown recipes that have been passed down through generations.

Over at Café 2000 at M Hotel Singapore, the hotel is bringing a bold twist to its beloved “Meet the Seafood” buffet, from 1 September to 12 November 2025, infused with Bavarian flair. Diners will enjoy alfresco live barbecue, hearty German classics, and a mix of international favourites in a vibrant, festive setting.

Indulge in iconic dishes such as Schweinebraten (beer-marinated pork roast with crispy crackling), Bratwurst & Weisswurst, Wiesnhendl (herb-butter roasted chicken), Wiener Schnitzel, and Käsespätzle (cheese spaetzle). For dessert, treat yourself to Apfelstrudel with Vanilla Anglaise or the fluffy Kaiserschmarrn with plum compote, and finish your feast with a frothy German beer or a refreshing beverage.



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No passport needed — savour the heart of Bavaria in every dish at Café 2000 this season.

Bavarian classics or a global buffet spread, the Oktoberfest buffet offering combines great food with stunning views of the Singapore River or at the heart of the Central Business District, making it the perfect setting for gatherings with family and friends!

Buffet details:

- Dinner (Sun–Thu): S\$79++ per adult
- Dinner (Fri–Sat): S\$89++ per adult
- Promotion: 1-for-1 special from Sun to Thu | Dine 4 pay 3 for Fri and Sat

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

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Time-Limited Specials You Can't Miss: Feast, Sip, And Sweeten Up At M Social Hotel Singapore

Beast & Butterflies, known for its communal spirit, invites guests to enjoy playful, shareable dishes like the award-winning Crispy Pork Knuckles, Lobster Porridge, and Oven-baked Mao Tai Spring Chicken. Ranked among Singapore's top bars, it also excels in cocktails, serving classics and signature drinks, perfect for a relaxed evening by the river or a gathering with friends.

This season, Beast & Butterflies invites you to celebrate good food, great company, and indulgent treats with a trio of irresistible experiences. From hearty mains to decadent desserts and festive Mid-Autumn delights, there's something for every craving.

Feast Big, Sip Free



Gather your squad, feast on your favourites, and let the Beast-sized Sangria flow!

Gather your foodie squad and make every meal a celebration! For a limited time, order any 4 mains and enjoy a complimentary Beast-sized Sangria, on the house! Perfect for catch-ups with friends or family dinners, this offer turns any gathering into a feast.

All-You-Can-Scoop Tiramisu



Calling all dessert lovers: dive into unlimited scoops of creamy, boozy tiramisu — indulgence has never been easier!



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Back by popular demand and now every Friday and Saturday, the All-You-Can-Scoop Tiramisu is the ultimate sweet ending to your meal!

For just \$8++ with any main dish, enjoy unlimited scoops of creamy, boozy, house-made tiramisu — decadent, dreamy, and perfect for dessert lovers.

Mid-Autumn Mooncake Celebration



Celebrate reunion and tradition with handcrafted mooncakes paired with a refreshing tea cocktail, a modern twist on a timeless favourite.

Celebrate the mooncake festival with a modern twist on tradition.

When you purchase at least one box of the handcrafted mooncakes, you will receive a complimentary tea cocktail, specially curated to complement the rich flavours of your mooncake experience.

Buying as a gift or to indulge yourself? The beautifully packaged mooncakes paired with the refreshing cocktail make every Mid-Autumn moment memorable.

Why Wait?

From festive sips and indulgent desserts to hearty meals and seasonal treats, Beast & Butterflies makes every dining experience a reason to celebrate.

Tag your friends, plan your visit, and indulge in these limited-time offerings while they last!

Limited time offers, terms and conditions apply. For more information, please visit the [website](#).

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Redefining Lunchtime At Grand Millennium Kuala Lumpur From Cantonese Classics To Power Lunches

Experience the perfect blend of luxury and convenience at Grand Millennium Kuala Lumpur, from authentic Cantonese and Japanese cuisine to international dining, all in the heart of the city's vibrant Golden Triangle

Lunchtime at Grand Millennium Kuala Lumpur is now more than just a meal; it is an opportunity for you to indulge, recharge, and enjoy exceptional dining right in the heart of the city.



From the refined elegance of Lai Ching Yuen's (left) traditional Cantonese cuisine to Bistro 160's (right) vibrant lounge offering light bites, desserts, and premium beverages, Grand Millennium Kuala Lumpur presents dining experiences that balance sophistication, comfort, and hospitality.

Refined Cantonese Indulgence at Lai Ching Yuen



Savour the finest of Cantonese cuisine at Lai Ching Yuen with four thoughtfully curated set menus. Pictured here are the Set B and C options, which include Crispy Nuts & Teochew Pickled Vegetables, Mushroom Consommé or Double-Boiled Chicken Soup with Chinese Herbs, Stir-Fried Beef with Choy Sum or Barbequed & Brine Meats Platter, Wonton Noodle with Char Siew and Shrimp Wonton or Egg Fried Rice with Pine Nuts, and Pumpkin Sago with Orange Peel.



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For those who appreciate tradition and elegance, Lai Ching Yuen restaurant offers a thoughtfully curated Four-Course Lunch Set at RM58++ per person. Each dish showcases authentic Cantonese flavours presented with a modern touch, making it ideal for business meetings and social gatherings. The restaurant's sophisticated ambience elevates every lunch into a memorable culinary experience.

Quick Gourmet Escape at Bistro 160



Indulge in a world of flavours at Bistro 160, where you are spoilt between Cantonese Kuay Teow, Crispy Fish and Chips, Chicken Karaage Don, and Pinky Penne Pasta. Perfect for a casual lunch, afternoon bite, or relaxed gathering, each dish is crafted to satisfy cravings and delight every palate. (Pictured: Chicken Karaage Don and Pinky Penne Pasta)

For guests seeking speed without compromising quality, Bistro 160 presents its Power Lunch at RM19.80++ per set, complete with a refreshing iced lemon tea. Enjoy a variety of hearty, well-balanced options crafted for busy professionals and casual meetups in a relaxed, contemporary setting.

Be it a slow dining or a quick meal, Grand Millennium Kuala Lumpur offers a versatile lunch experiences that cater to every taste and schedule.

Reserve your table via the contacts below or visit the [website](#):

- Lai Ching Yuen (Four-Course Cantonese Set): +60 12 204 6217 | lcyl@millenniumhotels.com
- Bistro 160 (Power Lunch): +60 12 206 1863 | bistro@millenniumhotels.com

** Information correct at time of print.*



Summer Fun With The Hospitality Turtle At Grand Millennium Muscat

Meet the team behind the successful Hospitality Turtle Summer Camp that made every moment memorable for the young participants.

Recently, Grand Millennium Muscat brought learning and creativity to families with its “Hospitality Turtle in Action” initiative, part of the Hospitality Turtle Summer Camp 2025. Running through July and August, the camp offered children a chance to explore, create, and have fun in an engaging environment.

The hotel’s beloved mascot, the Hospitality Turtle, welcomed young participants to a variety of exciting activities from swimming lessons and pasta-making workshops to towel art and hands-on creative sessions.



Little chefs and mixologists in action! From rolling fresh pasta to crafting colourful drinks, the summer camp sparked creativity and hands-on fun!

The initiative highlights Grand Millennium Muscat’s commitment to being a family-friendly destination where hospitality extends beyond comfort and luxury. By blending education, creativity, and fun, the hotel aims to create experiences that leave a lasting impression on both children and their families.

From splashing in the pool to mastering new skills in creative workshops, children and families enjoyed a summer filled with laughter, learning, and unforgettable moments, all in the welcoming spirit of Grand Millennium Muscat.



play



Enjoy The Swing: M Social Hotel Suzhou Hosts Exclusive Golf Salon

The faces behind the dedicated M Social Hotel Suzhou team and partners at GOLFJOY and NewLife Clinic who brought success to the 'Enjoy the Swing' golf salon event.

M Social Hotel Suzhou recently partnered with GOLFJOY and NewLife Clinic to host the “Enjoy the Swing” golf salon at the stunning at the hotel’s Sky Green by the Jinji Lake. The event was focused on creating a platform for golf enthusiasts to network.



A participant was playing GOLFJOY's smart golf simulation system and trying his hand at perfect swings under expert guidance.

The participants had a blast experiencing GOLFJOY's smart golf simulation system with guidance from professional instructors, while experts from NewLife Clinic shared tips on health, wellness, and sports recovery.

Between swings, a gourmet tea break was offered featuring the hotel's signature desserts and beverages, perfect for catching up and making new connections. The afternoon wrapped up with a lucky draw, delighting winners with hotel stay vouchers and dining perks.



Guests indulged in a selection of the hotel's signature desserts, artisanal treats, and refreshing beverages. The gourmet tea break offered the perfect balance of culinary delight and networking.

As a lifestyle-oriented brand under Millennium Hotels and Resorts, M Social Hotel Suzhou aims to curate unique events, offering dynamic social experiences and creating more memorable interactive activities for its guests.



Cheers To New Beginnings: Beijing Riviera Country Club's Welcome Back Party

Members came together to kick off the new season at the Club's "Welcome Back" party, enjoying lively music, delicious refreshments, and animated conversations. Guests explored the food and drink booths, swapped summer stories, and soaked up a vibrant evening of connection, camaraderie, and community spirit.

Beijing Riviera Country Club recently welcomed its members back from summer vacations with a "Welcome Back" party. The event offered a cheerful setting for members to reconnect after the break, and the atmosphere was enhanced by a DJ providing upbeat music throughout the evening.

Members shared stories of their summer travels and experiences, creating an environment filled with conversation, laughter, and camaraderie. It was a wonderful opportunity for everyone to catch up, exchange ideas, and strengthen their sense of community within the club.

Guests also enjoyed a selection of food and drinks provided by local merchants, featuring a variety of bites and beverages to suit different tastes. The combination of great company, delicious refreshments, and music helped make the evening both relaxing and enjoyable for all who attended.

The party was not just a social gathering, but also a way to mark the start of a new season with positivity. It highlighted the club's commitment to fostering a welcoming environment for members while creating memorable experiences that bring everyone closer together.



Out And About At Hong Leong Club's Annual Family Day

Together as one big Hong Leong family!

Hong Leong Club's annual Family Day Event was held on Sunday, 14 September 2025, at the Grand Copthorne Waterfront Hotel, Singapore.

The weather was perfect as almost 600 participants were flagged off at 8:15am for a leisurely 3.2km walk around the Singapore River, before returning to the Grand Ballroom on level 4 of the hotel for a sumptuous buffet breakfast and a host of fun activities for kids and adults alike.



Participants in a sea of red warming up before HLC President Ms Kwek Pei Xuan kicks off the Family Day Walk.

In her welcome speech, Club President Ms. Kwek Pei Xuan expressed her gratitude to all attendees and highlighted the Club's ongoing commitment to fostering community spirit: "That's really what Family Day is about. It's not just another event on the calendar – it's a reminder that beyond our offices and projects, we are part of a larger Hong Leong family. Over the years, your contributions, your energy, and your commitment have created the bonds that hold this community together."

She also warmly welcomed surprise guest Mr. Kesavan Soon, the former Coordinator of the Hong Leong Club. Soon, as he is affectionately known, retired in 2019 after more than 25 years of dedicated service.

Participants enjoyed a variety of entertainment, including stage games, a magic show, and fringe activities such as carnival games, back and shoulder massages provided by the Singapore Association of the Visually Handicapped, caricature drawing, and face painting.



play

Continuing its commitment to sustainability, the Club refrained from providing single-use plastic water bottles for the walk, encouraging participants to bring their own reusable bottles instead. Sustainability workshops were also included in the line-up of activities, where participants crafted lanterns using upcycled materials, as well as keychains and bag charms made from textile scrap fabric.



Eighty-six-year-old Mr Kesavan Soon, former Singapore Olympian and long-time Club Coordinator, reunited with the Hong Leong family after retiring in 2019.



Laughter all around as our emcee keeps the crowd entertained!

Additionally, the Club partnered with Soles4Souls Singapore to organize a shoe donation drive, inviting participants to donate new or gently used shoes at designated collection points. By diverting shoes and clothing from landfills, Soles4Souls turns what's unwanted into opportunity for communities, relief for those in crisis, confidence for kids, and a healthier planet for all.

Fifty-two lucky staff members won prizes in the lucky draw, ranging from shopping and dining vouchers to hotel stays, with the top three prizes being a Nintendo Switch 2, an iPad Air, and a Samsung Galaxy S25 Ultra.



Grand Copthorne Waterfront Hotel's General Manager, Mr Andrew Tan, gunning for a prize at the carnival game stalls.



Participants unleashing their creativity as they make their own keychain or bag charm using textile scrap fabric with vendor Fashion Parade, a GEN Z community for sustainable fashion focusing on inspiring youths to begin their sustainable fashion journey.

The event was a resounding success, bringing together staff, families and guests in a celebration of community, fun, and sustainability. With such overwhelming participation and enthusiastic engagement, the Hong Leong Club looks forward to continuing this tradition in the years to come.



play



2025 Sizzle Showdown: Celebrating Culinary Creativity With U.S. Poultry At M Hotel Singapore

Chef De Partie Lee Cheng Hui (middle left) and Demi Chef Elay (middle right), flanked by their mentors and the F&B team, proudly stand together in support of the two young and aspiring chefs as they take on the competition.

The Sizzle Showdown – Eatery Edition, jointly organised by the USA Poultry & Egg Export Council and the Iowa Soybean Association, brought Singapore's culinary scene to life with 11 distinguished eateries and 13 talented chefs competing to create innovative dishes featuring U.S. poultry. The event celebrated creativity, flair, and the distinctive style of each chef, all presenting their best to a panel of esteemed judges from the city's vibrant F&B landscape.



In the heat of the competition! Chef Lee Cheng Hui and Demi Chef Elay put their talents on full display. From the first chop to the final garnish, our chefs demonstrate skill and creativity, turning raw ingredients into refined dishes.

M Hotel Singapore was proudly represented by Chef De Partie Lee Cheng Hui from Café 2000 and Demi Chef Elay from The Buffet Restaurant. Under the guidance of their mentors, both chefs showcased their skills and creativity with confidence, embodying the spirit of the competition.

The hotel continues to be committed to nurturing its culinary team, inspiring chefs to push boundaries, refine their craft, and bring fresh ideas back to the kitchens.

A special thank you to the organisers and sponsors, Artisan Fine Foods and Hen Tick Foods Pte Ltd, for championing a platform that celebrates culinary excellence while fostering community within the industry.

Congratulations to all the winners and participants!



play



Certificates in hand and smiles all around, the young chefs were recognised for their creativity, skill, and hard work at the competition!



Experience The Thrill Of Formula 1 With The Ultimate Weekend Stay At Grand Copthorne Waterfront

Feel the rush of the track of Singapore's Grand Prix as it comes alive with cars roaring past the Marina Bay circuit. (Photo credit: Channel News Asia)

Race season is here, and there is no better way to celebrate than with the *Ultimate F1 Weekend Stay* at Grand Copthorne Waterfront Hotel Singapore!

Conveniently accessible to the F1 Circuit, the hotel offers the perfect blend of adrenaline and indulgence, placing guests close to the high-octane action while wrapping them in five-star comfort.



Experience the thrill of the F1 from the best vantage points in the hotel. Relax in the refined Executive Club Lounge (left) with panoramic views or soak in the lively atmosphere of The Lobby Lounge (right), both offering race-themed touches and an unmatched front-row feel to the action.

The package transforms your stay into a racing-inspired experience, starting with access to the Executive Club Lounge or The Lobby Lounge, where you can soak in the race-day excitement in style. Guests can sip race-themed beverages, shop for exclusive F1 merchandise at the on-site retail booth and take home a limited-edition Racer Otter plush toy and F1 cap.

Dining is taken to the next level with one-for-one racing-themed cocktails at The Lobby Lounge and the 1-for-1 Epicure Brunch (on 5 October only) featuring 18 food stations with highlights like seafood on ice, wagyu ribeye, Josper-grilled lamb, foie gras, international dishes, and decadent desserts. Families are also catered for with a children's menu, activity corner, and complimentary dining for children under five.



play



Indulge in a culinary grand prix of flavours with Food Capital's signature Epicure Brunch Buffet with 18 decadent stations where every bite is a winning moment for food lovers.

Even beyond race day, the F1 experience continues with thoughtful touches including a racing-themed turndown service, a themed welcome setup, and complimentary Saturday yoga classes at 3:30 PM during the race period. Flexible booking and cancellation policies make it easy to plan your getaway, while MyMillennium members enjoy instant benefits and exclusive discounts. From curated experiences to luxurious comfort, Grand Copthorne Waterfront promises an unforgettable F1 getaway for every racing fan.



Take home a piece of the thrill! The limited-edition Racer Otter plushie is the perfect keepsake to remember your ultimate F1 weekend experience at Grand Copthorne Waterfront.

Booking Period: Now until 11 October 2025

Stay Period: 22 September – 12 October 2025

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



Hong Leong Olympics: Latest Highlights And Updates

Striking up fun and rolling with the best at the Hong Leong Olympics Bowling Tournament.

Tennis

Spanning 28 June to 7 September 2025 (no thanks to multiple rain delays), the Tennis Tournament of our Hong Leong Olympics series saw 15 dedicated participants deliver some thrilling on-court action.

Showcasing impressive serve-and-volley plays and drop shots that would make even the tennis greats proud, players gave up multiple weekends to complete the tournament across various venues. Irvine Yeo (Hong Leong Finance Ltd) emerged as the standout performer, sweeping three titles: Men's Singles, Men's Doubles, and Mixed Doubles.



Serving up smash hits on the court!



Bowling

In the ever-popular Bowling tournament, Hong Leong Group knocked down many pins and challengers from other entities to emerge victorious in all 3 categories.

The competition started with participants bowling 3 games each to determine the top 10 bowlers for both the Men's and Women's Singles. These scores also determined the top 3 Mixed Doubles winners.

Top 10 participants endured through another 3 games to determine the Top 3 positions. Powered by his opening 256 pinfalls, Muhd Fadzly Bin Azman (Island Concrete Pte Ltd) narrowly edged out Thomas Ng and Tse Chun Kit (both from City Developments Ltd) to be crowned Men's champion; while Violet Leong (Orchard Hotel Singapore)

once again demonstrated her exceptional talent by rising above the challenges posed by Sophia Peh (City Developments Ltd) and Jennifer Tan (Hong Leong Finance Ltd) to successfully defend her Women's Singles title.



Celebrating each other's wins as family does.



Basketball

The 3v3 Basketball tournament saw fierce competition from teams representing CBM Pte Ltd (4 teams), City Developments Ltd (3 teams), and Hong Leong Group (1 team). The players showcased impressive footwork, precise passing, smooth lay-ups, and sharp shooting beyond the arc.



"YOU SHALL NOT PASS!"



Hong Leong Olympics' first ever female basketball competitor aiming for a 3-pointer.

In the final, CBM's team led by Tan Kai Jie overcame a strong challenge from CDL's squad, captained by George Chan, to claim the championship. Meanwhile, CBM's Michael Ryan-led team secured third place by defeating another CBM team led by Jim Teo.

Congratulations to all the winners!



Empowering Young Lives: Hong Leong Helps To Raise S\$124,000 For Underserved Children

Taking a candid pose (L-R): Mr Lucas Chong, Hong Leong Holdings; Ms Foo Chui Mui, CDL; Ms Kwek Pei Xuan, Hong Leong Asia; Minister of State for Education Ms Jasmine Lau; Mr Kwek Eik Sheng, Hong Leong Foundation and MHR; Ms Pauline Tan, Hong Leong Finance; and Ms Chen Huifen from The Business Times.

The Hong Leong Group of companies recently came together to help raise S\$124,000 to support underprivileged children and make a difference in their future.

The companies are Hong Leong Foundation, City Developments Limited (CDL), Millennium Hotels and Resorts (MHR), Hong Leong Holdings, Hong Leong Finance, and Hong Leong Asia. Other donors include UBS Singapore and DHL Express Singapore.

More than 400 children gathered at Fort Canning's Fort Gate on October 2 and 3 for "Playland Fiesta: SG60 Edition", and enjoyed two days of fun, learning and creativity across four themed zones – Futurescape, Imaginarium Lab, Adventure Playground, and Foodie Land.

"Supporting this year's Playland Fiesta is our way of ensuring that underserved children know they are being valued and their potential is equally important. We believe that investing in children today builds stronger communities and a brighter future for Singapore," said a Hong Leong Group spokesperson.



Ms Lau with students trying out robotics at Futurescape. (Photo credit: TRCL)



Children performances at the fundraiser include a tap dance by CHIJ Kellock Primary School. (Photo credit: TRCL)



care

Activities included robot control and carnival games, upcycling workshops, and stage performances celebrating friendship, teamwork, and Singapore's growth since 1965.

Now in its 17th edition, Playland Fiesta brought together students from over 11 schools. Since its inception in 2008, Children for Children has reached more than 15,000 underserved children through The Business Times Budding Artists Fund, providing access to arts education and enrichment opportunities.

Children for Children is an annual fundraiser that supports children under the Ministry of Education's Financial Assistance Scheme. The fundraiser is jointly organized by not-for-profit arts charity The Rice Company Limited (TRCL), Singapore's business daily The Business Times, and CHIJ (Kellock) Primary School.



Driving Sustainability Together: CDL Recognises Tenants' Commitment To Energy Efficiency

Mr Alvin Tan (first row, 4th from right), Minister of State for National Development & Trade and Industry, with CDL management and tenant representatives at the inaugural CDL City Green Tenant Bonus (CGTB) Programme Awards Ceremony.

On 20 August, CDL celebrated 20 tenants who successfully achieved a 10% reduction in energy consumption over the past year at the inaugural CDL City Green Tenant Bonus (CGTB) Programme Awards Ceremony.

The event at Tower Club was graced by Mr Alvin Tan, Minister of State for National Development & Trade and Industry, and co-organised with the Singapore Green Building Council (SGBC). As part of the programme, SGBC also introduced two new initiatives to tenants — the Go25 Movement and Pledge, and the upcoming Green Mark for Interiors scheme, which will be launched on 1 November.



Mr Allen Ang, Head of Green Building, Decarbonisation & Safety, presenting the CGTB programme and sharing its encouraging results to date.



CDL management and staff bringing Minister of State Mr Alvin Tan on a tour of CDL's office at Republic Plaza.

While CDL continues to invest in green building infrastructure across its properties, the Group recognises that collective action is essential in driving meaningful climate action. With this in mind, the CGTB programme was piloted in July 2024 at Republic Plaza, becoming the first initiative by a developer to provide tenants with rebates for achieving energy savings. To further support participants, CDL also offers tailored advisory services and best practice resources to help tenants realise sustainable reductions.

One year on, the pilot has delivered encouraging results:



care

- Over 100 Republic Plaza tenants participated in the programme.
- 15% of participating tenants successfully achieved a 10% reduction in energy use, while many others came close to the target.

Encouraged by this momentum, CDL plans to gradually expand the CGTB programme to more commercial properties, starting with Quayside Isle, to engage a wider network of tenants in the shared journey towards decarbonisation.

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



MHR UK Hotels Celebrate Community Spirit With Litter-Picking Initiatives in London And Manchester

The team from Copthorne Tara Hotel gathered seven kilograms of litter, showing that every effort counts toward a cleaner and healthier environment.

Sustainability is not just a corporate responsibility but a way of life that connects Millennium Hotels and Resorts (MHR) to the communities they serve. In September, two MHR UK properties — Copthorne Tara Hotel London Kensington and Copthorne Hotel Manchester Salford Quays — organised litter-picking drives to promote cleaner environments and raise awareness of responsible tourism.

On 23 September, the team at Copthorne Tara Hotel London Kensington came together for a community clean-up in the lead-up to World Tourism Day. Beginning from the hotel and continuing through South Kensington, the team collected a total of seven kilograms of waste. By helping to keep their neighbourhood free of waste, the team contributed to safeguarding the area's natural beauty, ensuring that guests, visitors, and residents alike can enjoy Kensington at its best.



Small steps, big impact — keeping our neighbourhoods clean and welcoming.



The Copthorne Hotel Manchester team stands proudly with the litter they collected during their first community clean-up.

Meanwhile, Copthorne Hotel Manchester conducted its first litter-picking activity on 22 September around the hotel and the Quayside areas, working in collaboration with Salford City Council. This was the first initiative of its kind in recent years, and the team took pride in the positive impact it had on the local environment.

Both initiatives reflect MHR's ongoing commitment to the Green Tourism initiative, showcasing how local businesses can play a vital role in keeping cities clean, welcoming, and environmentally responsible. These efforts also serve as a reminder that even small actions can create meaningful impact and help pave the way toward a more sustainable future.



care



Walking The Talk: CDL Champions Community Care At Heartstrings Walk 2025

CDL Group Chief Operating Officer Mr Kwek Eik Sheng (2nd from left) flagging off Heartstrings Walk 2025 alongside Guest-of-Honour Mr Masagos Zulkifli (3rd from left), Minister for Social and Family Development, and other distinguished VIPs.

On 6 September, a group of City Developments Limited (CDL) and Millennium Hotels and Resorts (MHR) employees participated in Heartstrings Walk 2025, co-organised by Community Chest Singapore and Marina Bay Sands. The annual event brings together thousands of participants to celebrate community spirit, inclusivity, and the importance of giving back.

As a Gold Partner of the walk, CDL reaffirmed its commitment not only to building sustainable cities, but also to nurturing a caring and inclusive society. The event served as a poignant reminder that every step—whether taken for the environment, the wider community, or fellow citizens—has the potential to make a meaningful difference.



CDL Group General Manager Mr Chia Ngiang Hong receiving a token of appreciation in recognition of CDL's support as a Gold Partner for Heartstrings Walk 2025.



Scaling new heights — a shout-out to the determined CDL and MHR participants who successfully conquered the 57-storey vertical marathon!

Kudos to the participants for their remarkable enthusiasm and determination, particularly those who completed the 57-storey vertical marathon, a true test of resilience and spirit. Their participation exemplifies the CDL's core values of caring, innovation, and sustainability, which extend beyond business practices to meaningful contributions to society.

Through initiatives like Heartstrings Walk, CDL continues to champion a vision of a greener, healthier, and more inclusive future, walking alongside the community every step of the way.



CDL Brings Mid-Autumn Cheer To Patients And Caregivers At Assisi Hospice

CDL's Group Chief Operating Officer Mr Kwek Eik Sheng (right) with an Assisi Hospice patient and her caregivers at the Mid-Autumn Festival celebration.

City Developments Limited (CDL) continued its long-standing tradition of celebrating the Mid-Autumn Festival with the Assisi Hospice community on 26 September. Organised by CDL's employee volunteer platform, the City Sunshine Club (CSC), the event was filled with laughter and joy as volunteers brought cheer to patients and caregivers alike.

The event began with CDL volunteers visiting in-ward patients, sharing festive mooncakes and lanterns that brought warmth to their day. At the Day Care Centre, patients and volunteers bonded over a lantern-making workshop, creating fun and meaningful moments together.



CDL volunteers all ready to visit the in-ward patients with gifts of mooncakes and lanterns.



CDL's Group Chief Operating Officer Mr Kwek Eik Sheng and CSC President Ms Foo Chui Mui greeting an in-ward patient.

The celebration continued with welcome remarks by Assisi Hospice's CEO, Ms Choo Shiu Ling and CDL's Group Chief Operating Officer, Mr Kwek Eik Sheng. Their words highlighted the importance of compassion and community in uplifting lives. The volunteers then gave out mooncakes and lanterns to the patients at the Day Care Centre, before enjoying a delicious buffet dinner and festive performances together.

As evening fell, the highlight of the event unfolded with a Mid-Autumn light-up officiated by Mr Kwek and Ms Choo, followed by a lantern walk around the courtyard. The soft glow of lanterns lit up the night, bringing delight and hope to the patients.



Patients and volunteers enjoying a fun and creative lantern-making session together.



The Mid-Autumn light-up officiated by CDL's Group Chief Operating Officer Mr Kwek Eik Sheng and Assisi Hospice's CEO Ms Choo Shiu Ling



CDL volunteers bringing the patients on a lantern walk around the courtyard.

The joy of the evening was best captured through the words of the Assisi Hospice patients.

Mdm Lily Toh, 86, shared, "The lantern that we made during the workshop was very pretty. My family was full of praises when I brought it home that night! My right hand is weak, and I am very grateful to the volunteers for helping to create this beautiful lantern with me."

Another patient, Mdm Ang Gim Siew, 81, expressed, "The lanterns and decorations at the courtyard are beautiful. My daughter joined in the celebration and we took a walk around the courtyard with our lanterns."

For 80-year-old Mr Koo Her Yam, the evening was a first: "I enjoyed making the lantern as this was my first time. I like to learn new things and would like to thank the volunteers for helping me with it, which enabled me to complete the lantern even though my hands were not very steady. I also enjoyed the music performance."

The celebration left behind treasured memories, as CDL's gesture of love and support brought smiles and festive cheer to the Assisi Hospice community.



Mdm Lily Toh shares a finger heart to show her joy and appreciation for the celebration.



A big kudos to the CDL volunteers for their energy and heart at the celebration.



care



Grand Hotel Palace Rome Champions Sustainability Through Tree Planting And Urban Beekeeping

Grand Hotel Palace Rome integrates luxury with responsible and sustainable hospitality

Grand Hotel Palace Rome is deepening its commitment to sustainability with a series of initiatives that highlight its dedication to protecting the planet and inspiring change within the hospitality industry.

In only one year, the hotel has planted 947 trees in collaboration with international reforestation projects, earning the prestigious Certificate of Tree Planting for Environmental Excellence. This milestone underscores its active role in combating deforestation, reducing its environmental footprint, and contributing to a greener future.

The hotel has also introduced DripDrop, an innovative umbrella-sharing service that allows guests to conveniently rent and return umbrellas via a contactless system. By promoting the principles of a circular economy, DripDrop enhances the guest experience while reducing waste and supporting more sustainable lifestyles.

Further reinforcing its commitment to biodiversity, Grand Hotel Palace has adopted a corporate beehive through Beeing, a local company devoted to urban beekeeping. By supporting pollinators that are vital to healthy ecosystems, the hotel helps safeguard biodiversity while raising awareness among employees and guests about the importance of protecting nature in everyday life.



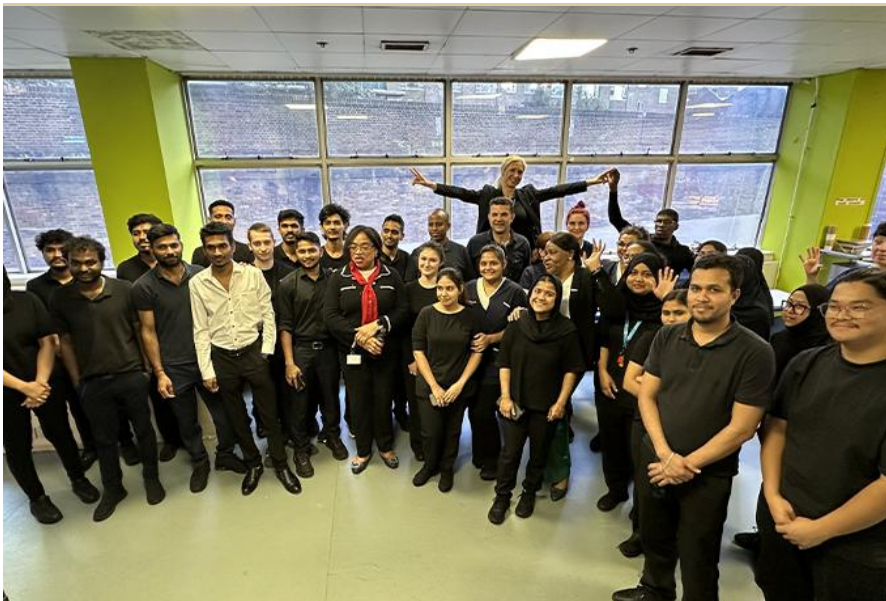
Through these creative initiatives, Grand Hotel Palace Rome is leading the way toward a greener, more sustainable future.

"At Grand Hotel Palace, we believe that true luxury is inseparable from social and environmental responsibility," said Sales Director Ms Alessandra Imperio. "We are proud to offer our guests not only excellent service but also meaningful initiatives that make a real difference for future generations."

By embracing tree planting, circular economy solutions, and biodiversity protection, Grand Hotel Palace Rome is setting new standards in sustainable hospitality, demonstrating that businesses can lead the way toward a greener future.



care



Copthorne Tara Hotel Celebrates International Housekeeping Week

Copthorne Tara Hotel celebrating the dedication of its 80-strong housekeeping team during International Housekeeping Week.

Copthorne Tara Hotel London Kensington celebrated International Housekeeping Week from 15 to 19 September, paying tribute to its dedicated housekeeping team of 80 members, including agency staff.

The week began with an opening ceremony and a sweet distribution to show appreciation to the team. A special breakfast was also arranged to make them feel valued. To encourage creativity, the hotel organised a towel art competition, where team members showcased their skills in creating impressive towel designs.

The celebrations concluded with a closing ceremony and prize presentation, where winners were recognised for their efforts and contributions.



Highlights of the celebration, from a special team breakfast to stunning towel art creations by the creative housekeeping team.

Mr Chris van Dam, the Area General Manager, commended the housekeeping team for their commitment and passion: "Our housekeepers are the heart of the hotel. Their hard work, attention to detail, and dedication play a vital role in creating memorable guest experiences. We are proud of their contribution and encourage them to continue going above and beyond every day."

To further mark International Housekeeping Week, the hotel organised an Open Housekeeping Recruitment Day on 19 September to welcome more talent to join the team. The response was positive, attracting over 150 applications.

The week-long celebration was a meaningful opportunity to honour the invaluable contributions of the housekeeping team and to highlight their vital role in creating memorable guest experiences.

Hi
Life!

care

NAMING OF PUNGGOL CAMPUS FACILITIES



KWEK LENG BENG UNIVERSITY TOWER

Mr Kwek Leng Beng

Executive Chairman
Hong Leong Group Singapore
City Developments Limited

Mr Sherman Kwek

Group Chief Executive Officer
City Developments Limited



Mr Kwek Leng Beng (second from right) and Mr Sherman Kwek (right) receiving the token of appreciation from Chairman of SIT Board of Trustees Mr Bill Chang (second from left) and SIT President Professor Chua Kee Chaing (left).

Chairman Kwek
And CDL
Recognised
For S\$24 Million
Contribution
To SIT

Mr Kwek Leng Beng, Executive Chairman of Hong Leong Group Singapore and City Developments Limited (CDL), together with Mr Sherman Kwek, CDL's Group Chief Executive Officer, were among the distinguished donors recognised at the official opening of the Singapore Institute of Technology's (SIT) Punggol Campus on 16 September. In appreciation of their generous contribution towards the university's development, they received a token of recognition from Mr Bill Chang, Chairman of the SIT Board of Trustees, and Professor Chua Kee Chaing, SIT President.

The joint endowed gift of S\$24 million from Mr Kwek and CDL, one of the largest gifts received by SIT, is recognised with the naming of the Kwek Leng Beng University Tower. With a matching grant from the government, the total endowment contribution to SIT amounts to S\$60 million. Housing SIT's academic and administrative offices, the tower stands as a legacy of their strong support for education and SIT's continued growth.

Following the presentation, Guest-of-Honour Prime Minister and Minister for Finance Mr Lawrence Wong and Minister for Education and Minister-in-Charge of Social Services Integration Mr Desmond Lee, joined the distinguished donors on stage for a group photo.



Prime Minister and Minister for Finance Mr Lawrence Wong, Minister for Education and Minister-in-Charge of Social Services Integration Mr Desmond Lee, Chairman of SIT Board of Trustees Mr Bill Chang and SIT President Professor Chua Kee Chaing with key donors, including Mr Kwek Leng Beng (sixth from right) and Mr Sherman Kwek (fifth from right), at the official opening of the SIT Punggol Campus.

Mr Kwek Leng Beng, Executive Chairman of Hong Leong Group Singapore and CDL, said, “My heartfelt congratulations to SIT on the opening of its new Punggol Campus. With its unique location in the heart of Punggol Digital District, the campus enables students to engage closely with industry, turning education and research into practical solutions that benefit both business and society. Together with CDL, I am honoured to support this vision and to help empower students to reach their fullest potential and make a meaningful impact in Singapore and beyond.”

Mr Sherman Kwek, CDL’s Group Chief Executive Officer, said, “At CDL, we believe that education is one of the most powerful investments in our future. Our partnership with Mr Kwek Leng Beng in supporting SIT reflects a shared commitment to nurturing the next generation of leaders, innovators, and changemakers. We warmly congratulate SIT on this milestone and the beginning of an exciting new chapter at this impressive campus.”



Prime Minister Mr Lawrence Wong greeting Chairman Kwek and Mr Sherman Kwek onstage after the group photo.



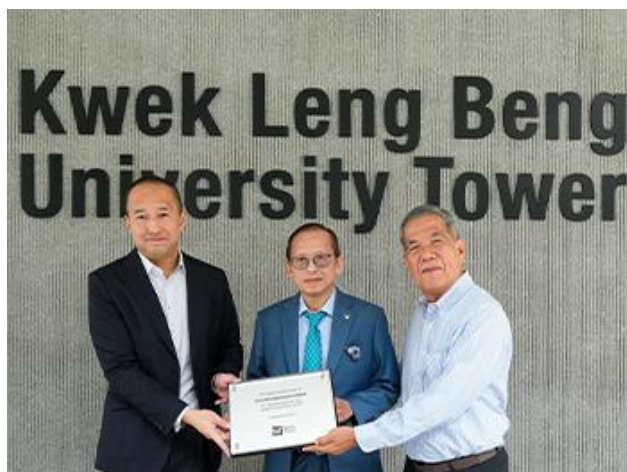
Ms Ho Ching, Chairperson of Temasek Trust and former CEO and Executive Director of Temasek Holdings, conversing with Chairman Kwek at the event

The SIT Punggol Campus represents a major milestone in Singapore’s higher education landscape. Equipped with state-of-the-art facilities and collaborative learning spaces, the campus is designed to provide students with industry-relevant education, hands-on experience, and opportunities to innovate. As a vibrant hub for research, learning, and talent development, the SIT Punggol Campus will play a pivotal role in preparing skilled professionals and forward-thinking innovators to contribute meaningfully to the nation’s development and future.

The joint S\$24 million endowed gift with CDL marks the latest chapter in Chairman Kwek’s longstanding support for SIT and its mission. In 2023, he contributed S\$720,000 to establish six academic initiatives at SIT, including bursaries and scholarships for its Hospitality Business undergraduates.



SIT’s administrative building is named the Kwek Leng Beng University Tower in recognition of the S\$24 million endowed gift from Chairman Kwek and CDL.



Chairman Kwek (centre) with Mr Sherman Kwek (left) and SIT Institute Professor Tan Thiam Soon (right) during a visit to the Kwek Leng Beng University Tower in September 2024.



A Journey In Hospitality Leadership With Mr Vella Ramasawmy, Managing Director of The Biltmore Mayfair

From his roots in Mauritius to leading one of London's most elegant hotels, Mr Vella Ramasawmy brings a lifetime of hospitality experience to The Biltmore Mayfair.

Raised in Mauritius, Mr Vella Ramasawmy has built a distinguished global career in luxury hospitality, spanning continents and cultures. Throughout his journey, one constant has guided him: a deep belief in the power of human connection and purpose-driven leadership.

As Managing Director of The Biltmore Mayfair, Vella has led the hotel through a remarkable transformation, positioning it as one of London's most elegant luxury destinations. Find out more as Vella shares his journey, his vision of modern luxury, and how to keep the soul of hospitality alive even in the most complex environments.

Q) Please share a little about yourself. What led you to embark on a career in hospitality?

I was born and raised on the island of Mauritius, a place where warmth, generosity, and pride in welcoming others are part of daily life. Hospitality wasn't a career path; it was a way of being. From a young age, I learned that the joy of hosting lies in the smallest gestures — anticipating a guest's need before it's voiced and making someone feel instantly at ease.

That early immersion in authentic hospitality sparked a lifelong fascination. I became intrigued by how the world's finest hotels blend precision with poetry, how great leadership transforms operations into experiences, and how excellence can be both a personal pursuit and a shared commitment.

Mauritius, in many ways, trained me from childhood. Tourism was not just an industry; it was the heartbeat of our economy. Foreign guests were more than just visitors; they were the reason we thrived. That mindset instilled in me a sense of responsibility and pride that I carry to this day. The combination of curiosity, humility, and a deep desire to elevate others is what drew me into hospitality, and it continues to be my compass.

Q) At The Biltmore Mayfair, you've overseen both transformation and repositioning. What strategic decisions were essential in elevating the property into the ranks of London's iconic luxury addresses?

When I arrived at The Biltmore Mayfair, I saw more than a five-star hotel. I saw a canvas — one rich with potential to become a modern icon rooted in British heritage and Mayfair sophistication.

The first step was redefining the brand story. We moved away from the identity of a global chain and embraced the freedom of independence, allowing us to shape a narrative that felt distinctly ours. This meant anchoring



voices

ourselves in timeless British elegance, tailored luxury, and intuitive service — all bespoke to our guest profile to create a sense of place that feels unmistakably “Biltmore”.

Next, we focused inward — on our people. A transformation is only as strong as the culture that sustains it. We invested in developing leadership, nurturing emerging talent, and instilling a sense of ownership at every level. Every team member became a guardian of the guest experience, knowing that excellence lies in care, consistency, and pride.

Strategically, we redefined our market positioning to align with the modern luxury traveller — one who seeks depth, detail, and meaningful experiences. This involved elevating our F&B offering, refining the guest journey across every touchpoint, and ensuring consistency across pre-arrival, stay, and beyond.



From public spaces to guest suites, Vella oversees every detail at The Biltmore Mayfair, blending precision with a personal touch.



Vella nurtures a culture where his team feels supported, seen, and proud to be part of the hotel. Vella is pictured here with Director of Rooms Mr Edson Moreira and Assistant Director of Rooms Ms Lynn Kim.

Q) The Biltmore sits at the crossroads of Mayfair’s heritage and the modern traveller’s expectations. How do you honour the building’s legacy while crafting a guest experience that feels distinctly of today?

The Biltmore Mayfair is more than a hotel: it’s a chapter in London’s cultural and architectural story. We’re lucky to operate within a building that carries with it the grace of history and the grandeur of Mayfair tradition. But our role is not only to preserve, it is to reinterpret.

We draw from the building’s classical charm, but we pair it with the spirit of today’s luxury guest: someone who seeks authenticity, discretion, and personalised relevance. This philosophy is expressed in our interiors — where classic elements are layered with contemporary textures — and in our service, which is both refined and intuitive.

We also place deep emphasis on emotion. Today’s traveller doesn’t want opulence for its own sake, they want meaning. So we craft moments that are personal, surprising, and deeply human. Whether it’s a bespoke dining ritual or a quiet gesture that anticipates a guest’s preference, we aim to create memories that linger.

To honour heritage is to give it context in the present. And in doing so, we don’t just preserve the legacy of Mayfair — we invite our guests to live it.

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

My day usually starts around 6 am, when the hotel is just beginning to stir. Those early hours are important — I spend time with my team, making sure everyone feels prepared and supported, and I walk the floor to see that the basics are in place: breakfast laid out just right, fresh produce checked, early check-outs met with warmth. These small details are what guests remember, because they set the tone for the rest of their stay.



voices

As the day unfolds, my focus is split between people and precision. I look closely at service flow — ensuring amenities are ready, public spaces feel welcoming, and our service is intuitive rather than instructed. At the same time, I stay close to my team, listening, guiding, and encouraging them to bring warmth and personality into every interaction.

By the time evening comes, my measure of the day is simple: were our guests comfortable, were they cared for, and did my team feel supported in delivering that? If the answer is yes, then the hotel has lived up to its promise.



The Biltmore Mayfair is a modern luxury retreat in the heart of London, where timeless heritage blends seamlessly with contemporary elegance.



Q) You've led multicultural teams of nearly 40 nationalities and achieved exceptional retention. What do you believe makes people stay, not just in a hotel, but in a shared mission?

Diversity isn't just something I value; it's the very foundation of how I lead. I've had the privilege of living and working across the globe and each country has taught me a new dimension of what it means to belong and to connect.

You can't lead effectively unless you listen, learn, and adapt. You need to focus on the individuals and not on titles or nationalities. People respond when they feel genuinely understood and that's how you foster true belonging.

At The Biltmore Mayfair, we've built a culture where all members of staff feel seen, heard, and empowered. When the mission aligns with their values, they don't just give you their time — they give you their heart.

Luxury service is human at its core. When people feel part of something meaningful, when they feel seen and celebrated as individuals, they stay. Not just in the building but in the journey.



Vella in a relaxed moment, reflecting his approachable leadership style and passion for hospitality.



Vella (centre) with his former colleagues from Galaxy Hotel Macau.



voices

Q) What do you enjoy outside of work? What recharges and inspires you?

Creativity fuels me. I've always been drawn to architecture and design, especially the use of colour, which has such power to shape mood and atmosphere. That's why I play a very hands-on role in the interiors and renovation projects at the hotel.

One of my simple but most enjoyable moments is working with our florist each week. Together we create new arrangements for the lobby, and it never fails to feel special — the process of shaping something fresh and beautiful that instantly lifts the space and the spirits of those who walk through it.

Beyond that, I seek out places where artistry thrives — galleries, historic landmarks, or simply streets rich with character. These encounters recharge me. They remind me that hospitality, at its heart, is also an art form: the art of creating environments where people feel inspired, connected, and at home.

This story was adapted from Vella's interview with Vendôme Talents.



Grand Hyatt Taipei Celebrates 35th Anniversary With Special Attendance By Chairman Kwek

A landmark of luxury in Taipei's Xinyi District, Grand Hyatt Taipei celebrated its 35th anniversary with a gala graced by (from left to right): Senior Vice President of Operations (Greater China Hyatt) Mr Philip Yu, Taipei Mayor Mr Chiang Wan-an, Mrs Cecilia Kwek, Executive Chairman of Hong Leong Group Mr Kwek Leng Beng, Legislative Yuan Speaker Mr Han Kuo-yu and Executive Director of Millennium Hotels and Resorts Mr Kwek Eik Sheng.

Grand Hyatt Taipei, Taiwan's first international luxury hotel, celebrated its 35th anniversary on 19 September with a gala attended by Executive Chairman of Hong Leong Group Mr Kwek Leng Beng, Mrs Cecilia Kwek, Executive Director of Millennium Hotels and Resorts Mr Kwek Eik Sheng, Taipei Mayor Mr Chiang Wan-an, Legislative Yuan Speaker Mr Han Kuo-yu and other distinguished guests.

Guests enjoyed a vibrant evening of celebrations, including thrilling performances, live music, and the launch of the Traditional Chinese edition of Mr Kwek's biography, *Strictly Business: The Kwek Leng Beng Story*.



Chairman Mr Kwek Leng Beng and Mrs Cecilia Kwek arriving at the gala.



The event also commemorated the launch of Mr Kwek's biography, *Strictly Business: The Kwek Leng Beng Story in Traditional Chinese*.

In his remarks, Mayor Chiang shared that he had chosen Grand Hyatt as the venue for his own wedding. He recalled that Chairman Kwek once described Grand Hyatt Taipei as the hotel closest to his heart and "a pearl" among all the group's properties. That "pearl," he noted, generated NT\$3.3 billion in revenue last year, standing out in Taipei's fiercely competitive Xinyi District.

Legislative Yuan Speaker Han highlighted the hotel's historical significance, saying, "Grand Hyatt was Taiwan's first wholly foreign-invested hotel. Thinking back 35 years, the surroundings here were far less prosperous than today. Look at how bustling and vibrant it has become." He thanked Chairman Kwek for his foresight in continuing to invest in Taiwan.



getting to know you



Guests were treated to dazzling performances that celebrated the artistry, culture, and glamour of Grand Hyatt Taipei's 35-year journey.

Chairman Kwek, who alongside his late father Mr Kwek Hong Png first envisioned the project, made a rare public appearance at the anniversary. Reflecting on the milestone, he said, "Together with my father, we discovered this shining diamond and completed its development. It has been an exciting and extraordinary journey, yielding fruitful results and providing us with deeper insights into Taiwan's business ecosystem and the workings of international business."



The onstage launch officially opened Grand Hyatt Taipei's 35th anniversary gala, commemorating decades of excellence in hospitality.

In the early 1990s, as Taiwan's economy took off, Hong Leong Group demonstrated foresight by partnering with Hyatt Hotels and the Taipei City Government to lease land and open Grand Hyatt Taipei on 21 September 1990. Since then, the hotel has not only transformed Taipei's skyline but has become one of the city's most enduring symbols of international luxury hospitality. It has remained Taipei's largest hotel, with 850 luxury guestrooms and suites offering stunning Taipei 101 views and a vibrant city backdrop.

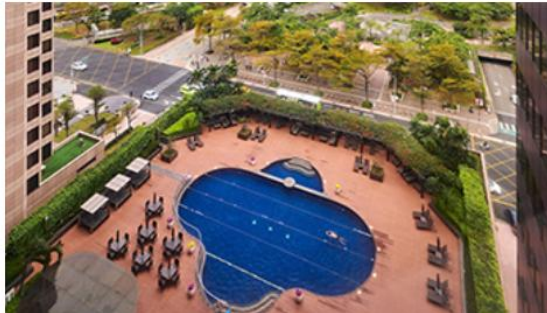
Over the past 35 years, Grand Hyatt Taipei has hosted a remarkable array of celebrities, global dignitaries, and high-profile events, earning a reputation as a premier destination for both business and leisure travellers. Its elegant accommodations, world-class dining, and exceptional service have consistently set the benchmark for luxury hospitality in Taiwan.

The 35th anniversary milestone commemorates Grand Hyatt Taipei's remarkable legacy and reaffirms Hong Leong Group's enduring commitment to excellence and leadership in global hospitality.

Following the subsequent launch of Millennium Hotel Taichung in 2012, the Group is set to expand further in Taiwan with its first Millennium Hotels and Resorts property in Northern Taiwan, slated to open within the next two to three years.



getting to know you



With 850 luxury rooms and suites overlooking Taipei 101 and the vibrant Xinyi District, Grand Hyatt Taipei has become a premier destination for celebrities, dignitaries, and international travellers over the past 35 years.



CDL Trailblazes Ahead In Workplace Excellence

Marks 13th win of the Workplace Safety and Health (WSH) Developer Award.

The WSH Developer Award was presented to CDL's Group Chief Executive Officer Mr Sherman Kwek (right) by Guest-of-Honour Mr Dinesh Vasu Dash, Minister of State for Manpower, and Culture, Community and Youth, at the WSH Awards 2025.

CDL has recently received the Workplace Safety and Health (WSH) Developer Award for the 13th time at the WSH Awards 2025. The event drew nearly 2,000 guests from the business and WSH communities, who saw 301 recipients being recognised for their commitment to safety.

In his welcome remarks, WSH Council Chairman Mr Abu Bakar Mohd Nor commended the exemplary efforts of CDL leadership in taking ownership for instilling strong workplace vigilance and safety culture among its employees and migrant workers.

Mr Dinesh Vasu Dash, Minister of State for Manpower, and Culture, Community and Youth, also lauded CDL and praised all recipients for their collective action. In the first half of 2025, Singapore recorded 17 workplace fatalities with an annualised fatal injury rate of 0.92 per 100,00 workers, an "encouraging sign" according to Mr Dinesh.

CDL was the only developer and among the first of 18 industry players to partner the WSH Advocate Programme in 2024. The programme aims to champion safety excellence and nurture robust WSH practices.



CDL has been engaging workers at its development sites since 2023 to reinforce a strong safety culture. Pictured here is CDL's Group CEO Mr Kwek engaging with a worker at the Irwell Hill Residences development site.



As part of ongoing engagement efforts, CDL's senior management team visited The Orie development site to reinforce that safety comes first.



congratulations / appointments

CDL's ecosystem is guided by three strategic pillars:

Visible Leadership - Our leaders actively champion safety, by walking the ground and engaging directly with workers and contractors through initiatives such as Gemba Walks to build trust and accountability.

Empowerment through Knowledge - We invest in our workforce and partners, equipping them with the knowledge and skills to protect lives and promote well-being through seminars, trainings, and open dialogues.

Collaboration for Impact – We partner our consultants, contractors, and stakeholders to cultivate a safety-first culture that goes beyond compliance to create meaningful change.



CDL leadership and staff take a pose with Minister Mr Dinesh at the awards.



congratulations / appointments



Our Veterans Recognised For Going The Extra Mile For Guests

Our celebrated employees pictured here with Minister of State Mr Alvin Tan (blue shirt) and industry representatives from Singapore Hotel Association and Food, Drinks and Allied Workers Union. (Top): Copthorne King's Hotel's Ms Lalitha Muniandy; (Bottom): M Hotel's Mr Rubendharan Silvarajan; (Right): Orchard Hotel's Mr Lee Yong Zhen.

Food, Drinks and Allied Workers Union (FDAWU), together with Singapore Hotel Association (SHA) and National Trades Union Congress (NTUC) celebrated 91 outstanding hospitality workers at the annual Employee of the Year Award with Minister of State Mr Alvin Tan.

Our own veterans from Orchard Hotel, M Hotel Singapore and Copthorne King's Hotel were among these veterans who have devoted over 40 years to the hospitality industry, embodying dedication, warmth, and resilience. Here they are.

Mr Lee Yong Zhen, Assistant Banquet Manager from Orchard Hotel, consistently exceeds expectations through his meticulous planning with a strong focus on the guest experience. His proactive suggestions for improving banquet workflows and his unwavering commitment to service excellence have earned him over 10 guest compliments in a single year.

Ms Lalitha Muniandy, a waitress at Princess Terrace, Copthorne King's Hotel, always goes above and beyond in delivering exceptional service. She went the extra mile by organising a mini surprise birthday celebration for a guest, providing informative explanations of the menu and offering attentive follow-ups to create a memorable and heartwarming experience.

Mr Rubendharan Silvarajan, a porter at M Hotel Singapore, is the first face guests see upon arrival, and the last at departure. His true impact lies in his extraordinary attitude. He provides personalised recommendations, handles luggage, and goes the extra mile to resolve guest issues. He is often praised for his warmth and courtesy in guest reviews, while colleagues admire his quiet leadership and dependable presence.



congratulations / appointments



Double The Pride, Double The Romance, For Copthorne King's Hotel

Described as one of Singapore's top staycation options for couples, Copthorne King's Hotel continues to ignite sparks and stir romance in the city.

Copthorne King's Hotel Singapore has been recognised for excellence in wedding hospitality, earning top accolades in two highly regarded awards for 2025.

The hotel was named Blissful Brides Editor's Choice – Preferred Banquet Venues Winner 2025, an honour that highlights its dedication to creating memorable celebrations and providing exceptional service for every couple's special day.



Mr Adrian Wong (left), Assistant Director of Catering at Copthorne King's Hotel has played a key role in curating unforgettable wedding experiences, including a hearts-themed wedding (right photo).

In addition, Copthorne King's Hotel Singapore was also awarded Best Hotel Wedding Venue at the Honeycombers Love Local Awards 2025. The Editor's Choice recognition reflects the hotel's heartfelt commitment to crafting bespoke and memorable weddings that resonate with couples and their guests alike.

These accolades reinforce Copthorne King's Hotel Singapore's position as a premier choice for couples seeking elegant, seamless, and unforgettable wedding celebrations in the city.



congratulations / appointments



Hani Daher Joins MHR New Zealand As Vice President Operations

Mr Hani Daher has joined Millennium Hotels and Resorts in New Zealand as its Vice President of Operations.

Mr Hani Daher has joined Millennium Hotels and Resorts (MHR) in New Zealand as its Vice President of Operations.

He has over 20 years of diverse international experience spanning Australia, the Pacific, the Middle East, and Africa. He was most recently with Travel + Leisure Co. International and managed a 14-property multi-brand portfolio across Australia.

He has also held significant roles with renowned hotel groups like IHG Hotels & Resorts, Radisson, Stamford Hotels and Marriott. His expertise includes pre-openings, major repositioning initiatives, and large-scale food and beverage and event operations.

He was nominated Australian General Manager of the Year (2022–2024) and named the Australian Timeshare Holiday Ownership Council General Manager of the Year (2022–2023).

MHR New Zealand Managing Director Mr Stuart Harrison said, “We are excited to welcome Hani to the Millennium team. His energy, expertise, and strategic insight will greatly contribute to our ongoing efforts to enhance our operations and foster partnerships across our portfolio.”



congratulations / appointments



Grand Millennium Auckland Gets The Gold Stamp For Environment Responsibility

Grand Millennium Auckland's 5-star rating from Qualmark is the result of collaborative efforts between MHR's corporate office in New Zealand and the hotel teams, to successfully meet Qualmark's rigorous criterias across multiple operational areas.

Grand Millennium Auckland has recently attained both the prestigious Qualmark 5-star rating and Qualmark Gold Sustainability Award. The Qualmark 5-star recognition follows a significant \$30-million refurbishment program which has been taking place across the entire hotel from restaurants and bars, conference and events facilities, to guest rooms and suites.

These accomplishments place the hotel among New Zealand's finest accommodation providers according to Qualmark, New Zealand's official quality assurance programme for tourism and hospitality businesses.

The Qualmark assessment evaluated Grand Millennium Auckland across numerous areas, recognising excellence in guest services, accommodation, facilities, food and beverage operations, sustainability practices, staff development, and overall customer experience.



Employees at Grand Millennium Auckland strives to provide guests with superior experience through excellent service and attention to detail, from arrival to hotel check-in and check-out.



The hotel's Ember Restaurant's menu is heavily influenced by New Zealand's seasonal ingredients and the chef creativity.

Grand Millennium Auckland General Manager Mr James Billing said, "We're thrilled to receive both the 5-star Qualmark rating and the Gold Sustainability Award. This dual recognition validates our team's unwavering commitment to guest service excellence, environmental responsibility, and the investment our owners have made in refreshing the hotel facilities from top to bottom."



congratulations / appointments

"We're proud to join the exclusive 5-star Qualmark club with the added distinction of achieving Gold Sustainability status. Our guests can be confident they are choosing accommodation that meets both New Zealand's highest tourism quality benchmarks and service quality that Grand Millennium hotels are globally renowned for," he added.



All 452 stylish rooms and suites at the hotel combine smart design, chic decor, floor to ceiling windows for natural light and modern amenities for a comfortable stay.



The Auckland Room features natural light from a vaulted ceiling at one end and a built-in bar area. This versatile room can cater for up to 120 delegates in a theatre style.



SanSara Wins Editor's Choice For Best Indian Restaurant At Honeycombers Love Local Awards 2025

SanSara Indian Restaurant at Grand Copthorne Waterfront Hotel has won the Editor's Choice Award for Best Indian Restaurant in Singapore.

SanSara, the signature Indian dining destination at Grand Copthorne Waterfront Hotel has won the Editor's Choice Award for Best Indian Restaurant in Singapore at the Honeycombers Love Local Awards 2025.

This accolade recognises the restaurant's commitment to the artistry of North Indian cuisine, the dedication of its culinary team, and the loyal community of diners who continue to inspire and support its journey.

SanSara underwent a relaunch in August 2025, unveiling an elevated dining experience that blends contemporary elegance with a warm, inviting riverside atmosphere. Catering to hotel guests and local patrons, the restaurant offers a sensory-rich culinary journey where flavour, culture, and connection come together.

"We are honoured by this recognition. It celebrates our chefs' craft and the loyalty of our guests who continue to support and inspire us to raise the bar in Indian cuisine," said the SanSara team.



congratulations / appointments



Millennium Madinah Sets The Bar In Saudi Arabia For Guest Health And Safety

The 227-room Millennium Madinah Airport is a five-star luxury hotel blending comfort and productivity. Its modern expansive lobby with natural light, welcomes guests into a serene and relaxing haven.

Millennium Madinah Airport Hotel has been recognised with the Intertek Cristal POSI-Check National Award 2024/2025. It is the only hotel in Saudi Arabia to receive this distinction.

POSI-Check is an audit programme solution conducted annually by travel and tourism audit provider Intertek Cristal. The programme monitors and ensures that hotels and restaurants worldwide are effectively managing infection prevention.

According to POSI-Check, the hotel stood out as the only hotel in Saudi Arabia to achieve the highest nationwide score during the period of March 2024 to March 2025. More than 150 hotels were assessed during the same period.

This milestone reflects the hotel's unwavering commitment to ensuring a safe and enjoyable environment for all guests. The hotel emphasises that structured risk management is key to maintaining its high standards, with environmental risk management programmes to enhance guest safety and experience.



All rooms feature flat-screen televisions, comfortable beds, large floor to ceiling windows, and attractive design elements throughout.



The all-day restaurant offers guests a variety of international and oriental cuisine, as well as popular favourites like kebabs and mixed grill.