

highlights



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Cheers To Summer: A Celebration At Riviera Country Club's Beer Festival

A summer celebration to remember where every moment sparkled with joy.

The Lowry Riviera Country Club recently brought the summer heat to life with its vibrant Summer Beer Festival, where the weekend was filled with great brews, live beats, and high spirits.

Set against the scenic lakeside backdrop, the festival kicked off with a lively atmosphere as over 300 guests gathered to enjoy a curated selection of chilled beers, gourmet bites, and exciting entertainment. The live bands amped up the energy while spontaneous stage performances and interactive games kept spirits high throughout the evening.



Nothing beats ice-cold beers, gourmet bites, and good friends toasting under the summer sky.

Mr Kenny Hon, General Manager of Beijing Riviera, said, "A toast to summer's best—great beer, great music, and even greater memories at the Riviera's Summer Beer Festival! It was truly heartwarming to see our community come together to celebrate the season in such high spirits. Moments like these remind us of the joy that shared experiences can bring, and we're proud to have created a space where families and friends can relax and enjoy the best of summer at Beijing Riviera Country Club."

From laughter-filled competitions to sing-alongs under the open sky, the festival invited everyone to let loose, connect, and celebrate the simple pleasures of summer. With the clink of glasses and the buzz of shared joy, it was a weekend to remember where new memories were made, and every moment was worth a toast.



Celebrating 30 Years Of Hospitality: M Social Hotel Paris X New World Millennium Hong Kong

As a hallmark of MHR's Pearl Anniversary, a 30th anniversary ice sculpture was built and displayed in the lobby under the hotel's majestic glass roof.

To mark three decades of contemporary hospitality, M Social Hotel Paris recently celebrated the milestone with industry clients, partners, and collaborators.

A highlight of the evening was the unveiling of an artwork by acclaimed artist Ylan Anoufa, created specially for the occasion. His iconic AnoufaBear, now permanently installed in the hotel, symbolises creativity, unity, and the dynamic artistic spirit that defines the M Social brand. The sculpture stands not only as a piece of art but also as a beacon of imagination and humanity, values that are deeply rooted in the Millennium Hotels and Resorts' (MHR) identity.



What could be more appropriate for this celebration than an iconic AnoufaBear sculpture, created by artist Ylan Anoufa, permanently installed at M Social Hotel Paris?

For 30 years, MHR has gone beyond hospitality in crafting stays that reflect the soul of each destination. At M Social Hotel Paris, this philosophy was brought to life through a seamless blend of French art de vivre and international flair, offering guests authentic and memorable experiences with every visit. This celebration reaffirms its commitment to inspiring journeys, meaningful connections, and hospitality shaped by culture, creativity, and care.



(From left to right) Francis Bertrand, Director of Sales, Lifestyle Hotels & Leng's Collection Europe & UK, Sophie Deflandre, Reservations Agent at M Social Hotel Paris, 2 VIP guests from the US Embassy, Sylvie Tadros, Director of Sales at M Social Hotel Paris, and Salem Fekadu, Sales Associate at M Social Hotel Paris.

A Fusion of Cultures: Chef Gary Wong's Culinary Residency at Papillons & Co by Beast and Butterflies

As part of the celebration, M Social Hotel Paris welcomed a special culinary collaboration with Chef Gary Wong, Executive Chinese Chef of New World Millennium Hong Kong Hotel. The acclaimed chef brought his signature Hong Kong flavours to Papillons & Co by Beast and Butterflies, transforming lunchtime into an exploration of East-meets-West gastronomy.



Chef Gary Wong with Chef Swan Gireaud and Chef Brahim Oushi before the lunchtime service.



Chef Gary Wong and Chef Swan Gireaud presenting the delicious dishes offered at the cocktail party.

Working alongside resident chefs Swan Gireaud and Brahim Oushi, Chef Wong crafted an exclusive lunch menu featuring refined Asian-inspired dishes that captivated the senses. Each plate reflected the essence of culinary exchange, fusing precise Hong Kong techniques with Parisian elegance.

The two-week residency saw full house bookings throughout, with guests eager to experience this rare cross-cultural culinary encounter. To mark the success of the collaboration, the hotel also hosted an intimate cocktail evening for clients and partners, celebrating the artistry of Chef Wong and the culinary heritage of Hong Kong.

This memorable exchange follows a growing relationship between the two properties. Last year, Chefs Swan Gireaud and Brahim Oushi each brought their talents to La Table, the French restaurant at New World Millennium Hong Kong, to offer a taste of Paris in the heart of Asia.



Chef Gary Wong with his signature dish, Hong Kong-style roast chicken served with exquisite basmati rice.



Chef Gary Wong working with Chef Brahim Oushi on one of the sauces in the kitchens of Papillons & Co.

Together, these chef exchanges reflect the shared values of MHR — authenticity, innovation, and cultural connection, and a deep commitment to delivering experiences that transcend borders through the universal language of food.



Where Love Reigns: A Signature Wedding Showcase At Copthorne King's Hotel Singapore

Bathed in soft lighting and adorned with stunning floral arrangements, Copthorne King's Hotel Singapore transforms its ballroom into the perfect atmosphere for weddings.

Love took centre stage at Copthorne King's Hotel Singapore at a recent wedding showcase, *Where Love Reigns: "She Said Yes."* A celebration of romance, the event welcomed couples embarking on their journey to say, "I do," offering them a magical preview of their wedding fantasies brought to life.

Guests were invited to step into an immersive wedding experience, featuring the debut of the hotel's newly launched wedding theme, each curated to capture distinct styles and emotions. From the cosmic elegance of Celestial Sky, the soft radiance of Radiant Dawn, to the moody allure of Velvet Moon, every concept was a visual feast that reflected the modern couple's desire for meaningful and personalised celebrations.

The showcase also spotlighted Copthorne King's Hotel Singapore versatile wedding venues, with special attention on its outdoor garden terrace, an intimate setting framed by lush foliage and bathed in natural light. Ideal for solemnisation ceremonies and alfresco receptions, this tranquil space offers couples the rare chance to say their vows surrounded by nature, right in the heart of the city.



An alfresco romance under open skies with the gentle rustle of leaves and the warm embrace of natural light.

No wedding experience would be complete without a taste of the culinary delights to come. Guests were treated to a gastronomic journey through an 8-course tasting menu presented by the award-winning Tien Court, helmed by Master Chef Lui. Known for its refined Teochew cuisine with contemporary flair, the menu offered a harmonious blend of traditional flavours and elegant presentation.

To add even more excitement to the day, couples who confirmed their 2026 wedding celebration during the event walked away with exclusive hotel stay vouchers. These special giveaways were part of an exclusive promotion,



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offering couples up to S\$10,000 worth of wedding privileges from venue perks and menu upgrades to complimentary stays and décor enhancements.



Future brides and grooms share moments of excitement as they discover Copthorne King's Hotel wedding themes and venues.

If you are looking for an elegant ballroom celebration or an open-air garden ceremony beneath the sky, Copthorne King's Hotel Singapore offers not just a venue, but a canvas where every love story can be beautifully brought to life.



From Ocean To Plate: Tower Club Presents A Bluefin Tuna Culinary Experience

Maguro Shokunin Chef Masaki Watanabe and dynamic Taiko drummers bring Japanese tradition to life for an unforgettable evening of Japanese culture.

Tower Club Singapore recently hosted its first Pacific Bluefin Tuna culinary showcase featuring renowned Maguro Shokunin, Chef Masaki Watanabe. Held in two parts with a tuna-cutting demonstration at the Pacific Lounge and the dinner at The Atlantic, the event welcomed close to 80 diners.

The exclusive diners had the rare opportunity to witness Chef Watanabe's expertise in preparing and filleting the prized Pacific Bluefin Tuna, a skill honed through years of rigorous training and discipline. The experience extended beyond the palate with a menu of exquisite tuna dishes, each celebrating the versatility and purity of the fish from sashimi and nigiri to inventive contemporary creations.



Chef Masaki Watanabe showcasing the precision of tuna cutting into a plate of freshly sliced sashimi.

Complementing the culinary journey, the thunderous rhythms of Japanese Taiko drummers filled the lounge with energy, adding a powerful cultural heartbeat to the evening.

As Tower Club's first-ever Bluefin Tuna Experience, the event not only delighted food lovers but also deepened appreciation for the meticulous artistry behind traditional Japanese cuisine.



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Wellness By The Riverside At Grand Copthorne Waterfront: A Sanctuary For Mind, Body, And Soul

Discover a sanctuary of balance and renewal at Grand Copthorne Waterfront Hotel Singapore.

Tucked along the tranquil banks of the Singapore River, Grand Copthorne Waterfront Hotel offers more than just a place to stay. If you are seeking restoration, renewal, or a moment of stillness in the heart of the city, the hotel's thoughtfully curated wellness experience will help you reconnect with yourself.

Mindful Mornings & Restorative Rituals



Start your weekend with intention every Saturday at 3.30pm as you join the complimentary yoga sessions at the spacious Level 2 Veranda.

Led by professional instructors, these sessions are open to all guests aged seven and above for seasoned yogis and beginners.

Explore the Riverside by Bike





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Step out and onto the scenic cycling routes that line the iconic Singapore River.

Complimentary bicycles are available for guests who wish to experience the charm of the waterfront from a new perspective with a refreshing solo ride on a riverside trail.

Energy Healing



For those seeking deeper emotional and spiritual renewal, the hotel's Energy Healing Sessions, held in collaboration with The Centre for Inner Studies, offer a profound and meditative experience.

These sessions begin with a talk exploring the core teachings of compassion, empathy, and the Golden Rule, followed by the transformative Twin Hearts Meditation (Loving-Kindness Meditation). Trained energy healers will guide you through a healing practice designed to release emotional blockages, restore inner peace, and radiate goodwill to others. Open to all levels, this is a powerful yet gentle path to emotional clarity and spiritual alignment.

Wellness, Your Way

Flowing through sun salutations at sunrise, pedalling beside the river, or finding stillness in meditation, wellness at Grand Copthorne Waterfront is more than a programme; it is a way of being.

Each activity is designed to support your journey toward balance and vitality, in an environment where peace and hospitality come together.

Let your wellness journey begin right by the river!



RASA: A Vibrant New Hub For Music, Arts, And Culture At Republic Plaza

RASA brings together music, art, food, and community in a vibrant new cultural space.

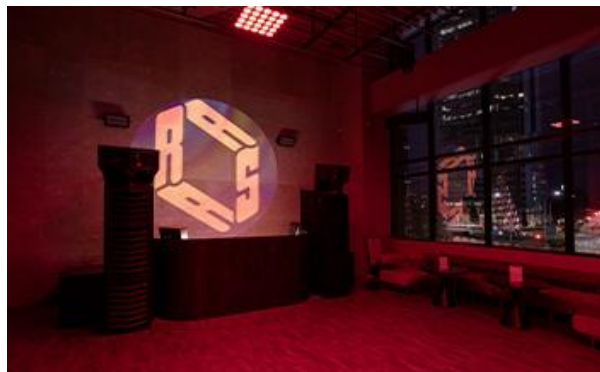
RASA, a dynamic new community space dedicated to music, the arts, and culture, has opened its doors at Republic Plaza. Designed as a platform for shared experiences through a uniquely Southeast Asian lens, RASA—meaning “essence” in Sanskrit—fosters creativity, connection, and collaboration between artists and communities.

Spanning 6,000 square feet, RASA features two distinctive areas: Hall and Floor. Hall is a contoured space that blends a cocktail bar with a restaurant lounge, serving Southeast Asian-inspired beverages alongside artisanal ice cream. Its elegant oval bar, defined by soft, sweeping curves, forms a captivating centerpiece bathed in light from a steel mesh overhead, all set against a sophisticated taupe interior.

Beyond a discreet door at the back of the bar lies Floor, an intimate and raw music lounge and club room designed for those seeking an engaging and immersive night out. This space offers an unfiltered atmosphere that invites guests to experience culture and entertainment up close.



Hall sets a striking tone with its sweeping oval bar, refined Southeast Asian flavours, and sleek, understated design.



Tucked behind a hidden door, Floor invites you into a world of rhythm and discovery.

The visionary team behind RASA's design is Berlin's acclaimed Studio Karhard, renowned for their work on iconic venues like Berghain in Berlin and K41 in Kiev. RASA marks their inaugural project in Southeast Asia, bringing their signature aesthetic and sensibility to the region.

Since opening, RASA Floor has grown into a vibrant cultural crossroads that extends far beyond traditional DJ performances. The versatile venue hosts a diverse array of local, regional, and international talent, including



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resident DJs, dancers, live musicians, deep listening sessions, drag shows, and community-led events, enriching Singapore's cultural landscape.

With its compelling blend of design, programming, and community spirit, RASA invites all who seek to explore and engage with the arts in new and meaningful ways.

Parisian Cult Favourite Nonette Now Serving Lunch and More at RASA



Nonette's lunch pop-up at RASA is a new weekday favourite among the CBD crowd.

Adding to the excitement at RASA is Nonette, the cult Parisian sandwicherie-deli famed for its bold and playful twists on bánh mì and Asian-style French donuts. Since launching its pop-up at RASA on 2 July 2025, Nonette has been creating buzz in the bustling Central Business District.

Starting 4 August 2025, Nonette's pop-up officially opens for take-away lunch from Monday to Friday, 11 am to 2:30 pm. Perfectly suited for the fast-paced CBD crowd, the menu offers flavourful, balanced meals crafted with care—where classic French techniques meet the vibrant soul of Southeast Asia.

The current evening apéro and after-work menu runs from Wednesday to Friday, 5 pm to 10 pm. Guests can enjoy new offerings such as Asian charcuterie platters, small plates, natural wines, and craft cocktails.

Find out more about RASA [here](#).



An Afternoon Bloom At The Newly Renovated Tea Room At St. Regis Singapore

St. Regis unveils the Tea Room, a fresh addition to the hotel's elegant revival in mid-2025. Inside, plush sofas and polished wood tables set the tone, accented by delicate floral and porcelain teapots. The lighting is soft and warm, inviting you to stay while gentle instrumentals float through the space.

Nestled within St. Regis Singapore, The Tea Room invites you to a refined, luxurious afternoon tea experience. Inspired by the lush tranquillity of the Botanic Gardens, the venue offers a teatime rooted in heritage and indulgence, exuding classic sophistication.

The ritual of afternoon tea at St. Regis traces back to 19th-century New York, where Caroline Astor, the matriarch of the Astor family, hosted elegant teas that became the hallmark of St. Regis society. Today, that tradition is carried forward around the world, with each St. Regis property offering its unique interpretation.

At St. Regis Singapore, the legacy takes a fresh turn with the Summer Garden Afternoon Tea, a tribute to the city's tropical charm. Guests are welcomed with a refreshing tea-based aperitif and a choice between barista-brewed coffee or loose-leaf tea, expertly selected by the in-house tea sommelier.



The experience begins on a delicate note with five types of savouries served in a wooden box and presented atop a chilled glass case.

The savouries arrive first, presented in a custom-crafted wooden box perched on a chilled glass base. Inside, five intricate canapés await, each a miniature work of art. One highlight is the Prawn Mousse, Beetroot Cone, and Avruga topped with Caviar, a refreshing, umami-rich bite that is visually stunning.

Once the savouries are savoured, the spotlight shifts to the sweet tier. Here, the pastries take centre stage, beautifully presented on a classic three-tiered stand. The Tropical Garden Tartlet sings with creamy vanilla notes and bursts of fruit. The Almond Sablé offers a textural contrast, crisp yet delicate.



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The most enchanting part of the experience comes next. The tea sommelier arrives with a trolley of carefully curated blends by Taylors of Harrogate, inviting guests to choose their tea not by sight or label, but by scent. Lift each glass dome, breathe in the aromas, and follow your senses.



*If one finds the oppressive Singapore heat too much to bear, a glass of **Copenhagen Sparkling Tea** might be the cure.*

Just when the senses feel entirely satisfied, the scones make their entrance. Served warm and golden, the Classic St. Regis Scone and a zesty Lemon Scone are paired with clotted cream, artisanal butter, and a trio of jams. A touch of mango pearls adds a playful modern twist. Fluffy and just the right amount of crumbly, they make for a perfect final bite.

Take the Experience Home

Not ready to say goodbye? The experience doesn't have to end at the table. Just outside The Tea Room lies The Patisserie, where guests can bring a piece home in a box of handcrafted pralines or a freshly baked tart.

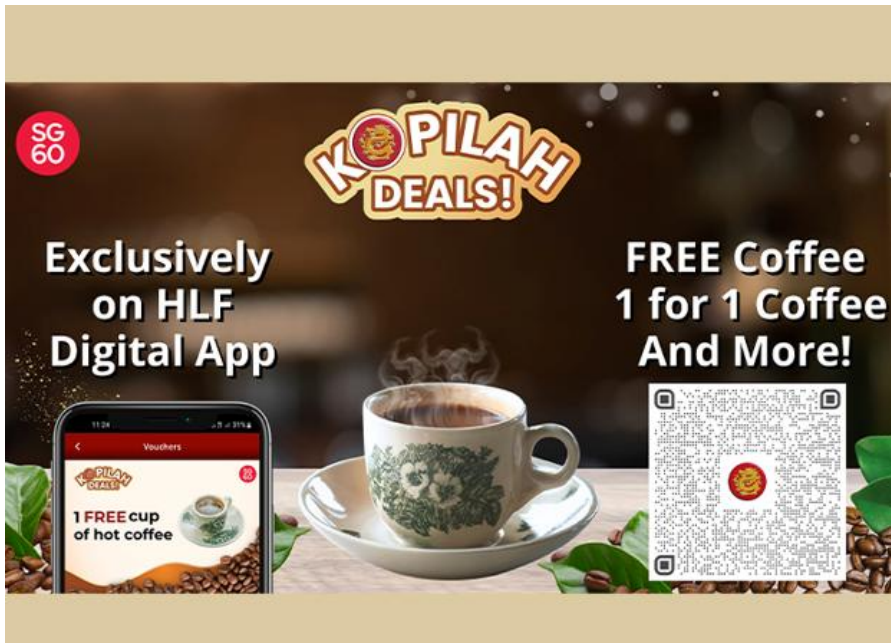


Be spoilt for choice with an extension offering of pastries and bakes at The Patisserie, located just outside of The Tea Room.

The Tea Room at St. Regis is more than just an elegant escape; it is a homage to timeless tradition, reinterpreted with thoughtful modernity. Whether you are catching up with a friend, celebrating a special occasion, or simply seeking a moment of calm, this is where time slows, and indulgence takes centre stage.

Location: The Tea Room, St. Regis Singapore

Address: 29 Tanglin Road, Singapore 247911



SG 60

KOPILAH DEALS!

Exclusively on HLF Digital App

FREE Coffee 1 for 1 Coffee And More!

Hong Leong Finance Launches KopiLah Programme In Celebration Of SG60

Celebrating SG60, HLF's KopiLah Programme is a nationwide initiative to make coffee more affordable and accessible while supporting local coffee businesses.

In celebration of Singapore's 60th year of independence, Hong Leong Finance (HLF) has launched the *KopiLah* Programme — a heartfelt initiative that blends national pride, digital innovation, and community support.

Available to all customers who have downloaded and signed up for the HLF Digital app, this programme is designed to bring added value to their daily lives by making coffee more affordable and accessible. It also reflects HLF's continued commitment to supporting local businesses, particularly Singapore's beloved kopi stalls and coffee shops that form the heart of Singapore's vibrant hawker culture.

Through the HLF Digital app, customers can enjoy exclusive coffee deals and more at over 60 participating outlets islandwide, including:

- Free coffee
- Coffee at just 60 cents
- 60% off coffee price
- 1-for-1 deals

Beyond a good cup of coffee, HLF's *KopiLah* Programme is about bringing people together, embracing Singapore's heritage, and creating moments of joy through simple pleasures in life. Moreover, the promotions also drive footfalls to local businesses, helping them thrive in an increasingly digital economy.

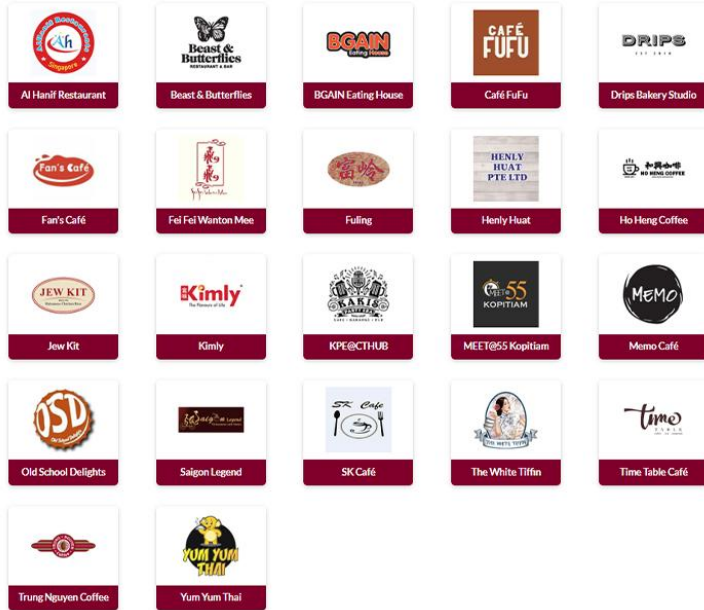
For all users of HLF Digital, access the app now to explore the participating outlets and enjoy a well-deserved kopi break! Here's to 60 years of Singapore's progress, unity, and great coffee — *KopiLah*!

More details are available [here](#).



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Participating Merchants



Customers can enjoy exclusive coffee deals and more at over 60 outlets of these participating merchants.



Hong Leong Holdings And GuocoLand Unveil The First High-Rise Condominium In Springleaf

Springleaf Residence boasts serene views of the lush greenery surrounding Springleaf Forest and the Central Catchment Nature Reserve. Adding to its appeal, the residence is just a sheltered two-minute walk from Springleaf MRT station on the Thomson-East Coast Line, offering both tranquillity and connectivity in one prime location.

Hong Leong Holdings Limited and GuocoLand Limited have begun sales previews for **Springleaf Residence** from 1 August, the first high-rise condominium in the Springleaf area.

Located on a sprawling 3.2-hectare land parcel – one of the largest sites for recent new launches – the 941-unit Springleaf Residence offers views of the lush greenery of the adjacent Springleaf Forest and the Central Catchment Nature Reserve.

A total of 941 units across different unit types are available at Springleaf Residence. Spread across five 25-storey residential towers are 909 units of two- to five-bedroom apartments, while a four-storey conserved building offers 32 units of one- to three-bedroom apartments.

All units feature efficient layouts and are thoughtfully oriented to maximise views, whether towards the nature reserve or the meticulously landscaped grounds of the development.

Units at Springleaf Residence are attractively priced, with prices starting from S\$1,995 per square foot (psf). Indicative starting prices for the various unit types are as follows:

- S\$878,000 (\$2,263 psf) for a 388 sq ft one-bedroom unit
- S\$1,078,000 (\$2,046 psf) for a 527 sq ft two-bedroom unit
- S\$1,618,000 (\$2,058 psf) for a 786 sq ft three-bedroom unit
- S\$2,448,000 (\$1,995 psf) for a 1,227 sq ft four-bedroom unit
- S\$3,018,000 (\$2,077 psf) for a 1,453 sq ft five-bedroom unit

Seamless Connectivity

Residents of Springleaf Residence will enjoy the convenience of having the Springleaf MRT station on the Thomson-East Coast Line (“TEL”), which is less than a two-minute sheltered walk

The TEL offers seamless connectivity to the Central Business District and other key destinations such as Orchard Road, Marina Bay and the East Coast. Residents can reach other parts of the island via the various interchange stations along the TEL that connect to other major MRT lines. In the future, the TEL will also be directly connected to Changi Airport Terminal 5 and the Rapid Transit System to Johor Bahru at Woodlands North MRT station.



The 10 Sky Terraces can be found across the five residential towers, providing green spaces for residents.



The Cocoons at Springleaf Residence are inspired by bird nests, with planted roofs featuring native greenery. Designed in varying sizes for different functions, the Cocoons can be found throughout the development.

Abundant Facilities on a Large Site

Beyond nature, greenery and excellent connectivity, Springleaf Residence offers numerous facilities within the development. The development sits on a large piece of land measuring more than 340,000 sq ft, with 77% of the land dedicated to landscaping and facilities, designed to support both physical and mental wellness and encourage interaction among residents. There are four different pools (including a 50m lap pool), a tennis court, a recreational half-basketball court and multiple pavilions designed to look like cocoons to match the development's nature-themed concept.

Another unique feature of Springleaf Residence is its 10 Sky Terraces located on different levels of the five residential towers, where residents can entertain, work or relax while enjoying the vistas. These Sky Terraces will also feature different species of flora, including native species, to bring nature into the development.



Part of the former Upper Thomson Secondary School has been conserved and converted into 32 homes and the Springleaf Club.



The ECA House comprises a Celebrities' Kitchen and multi-function rooms. The roof of the ECA House is planted with native tree species, providing refuge for birds, pollinators and other wildlife.

Transformation of Former School Building into Residences and Facilities

The conserved building of Springleaf Residence was part of the former Upper Thomson Secondary School, which was originally completed in 1965. Besides being repurposed into residential units, this four-storey building will house communal facilities, including a gym, study room and an arts & crafts room which can serve as a makerspace for residents with shared interests.



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In keeping with the school theme, the development features a Grand Lawn reminiscent of an open school field complete with a running track. The ECA (short for 'Extra-Curricular Activities') House comprises a Celebrities' Kitchen and three multi-function rooms that can be combined into one large, versatile space, while two dining pavilions next to it provide additional space for even larger social gatherings.

Springleaf Residence is expected to be completed in 2029. When completed, Springleaf Residence will be conferred the Building and Construction Authority's Green Mark Platinum (Super Low Energy) certification with a maintainability badge.

The sales launch of Springleaf Residence is scheduled for 16 August.



Millennium Airport Hotel Dubai Engages Corporate Community At DAFZ Summer Gateway Roadshow

The Commercial Team of Millennium Airport Hotel Dubai at the DAFZ Summer Gateway Roadshow 2025.

Millennium Airport Hotel Dubai recently took part in the DAFZ Summer Gateway Roadshow, held on 17 and 18 June at the DAFZ Food Court. Organised by the Dubai Airport Freezone Authority (DAFZA), the roadshow brought together leading brands and service providers to connect with the dynamic DAFZ business community.

As part of the broader DAFZ Summer Gateway campaign, the two-day event aims to benefit over 20,000 employees across 3,000 companies spanning more than 20 sectors within the freezone. Participating companies and their employees gained access to exclusive deals, promotions, and value-added services through a digital card.



The roadshow offered a valuable opportunity for the Millennium Airport Hotel Dubai team to connect with potential corporate clients and showcase the hotel's offerings.

Millennium Airport Hotel Dubai used this platform to engage directly with potential corporate clients and showcase customised hospitality offers, including exclusive discounts for DAFZ employees on staycations, dining, and event bookings.

The hotel's Commercial Director Mr Deepanshu Pandey said, "We are delighted to be part of this fantastic initiative by DAFZ. It's a great opportunity to support the business community and introduce our services to thousands of professionals working in the area. We were pleased to engage with professionals across multiple sectors and share the exceptional value Millennium Airport Hotel Dubai offers."



Strengthening Brand Culture And Engagement At M Social Hotel New York Downtown

With a strong spirit of collaboration and shared purpose, the New York Millennium teams are poised to take the brand to new heights.

Mr Saurabh Prakash, Interim Chief Operating Officer and Chief Commercial Officer at Millennium Hotels and Resorts (MHR), recently visited the newly launched M Social Hotel New York Downtown. During his visit, he met with General Manager Mr Alex Spektor and the executive team before hosting a town hall session with managers from M Social Downtown, M Social Times Square, Millennium Broadway, and Premier.



The energising town hall session led by Mr Saurabh Prakash (left), united managers from across the Millennium New York hotels to reflect on the brand's journey and envision its future.

The session explored the evolution of the Millennium brand—its past, present, and future—while reinforcing brand standards and cultural pillars. It also provided a platform for staff to engage directly with Saurabh and share their perspectives. He also highlighted the impact of the MyMillennium Rewards programme and celebrated key milestones in conjunction with the brand's 30th anniversary.

During his visit, Saurabh toured the property, including the newly renovated lobby, guest rooms, suites, and observatory. He also joined a hard hat tour of the soon-to-open Beast & Butterflies restaurant and experienced firsthand the vision behind M Social Downtown's upcoming programming.

The visit concluded with a partner appreciation event at M Social Times Square, attended by longstanding partners including representatives from Barclays, The Michael J. Fox Foundation, Corporate Traveler and more, highlighting the programming that has become a staple of the M Social Times Square experience.



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The partner appreciation event brought together valued collaborators who have played a key role in making the M Social Times Square experience a success.



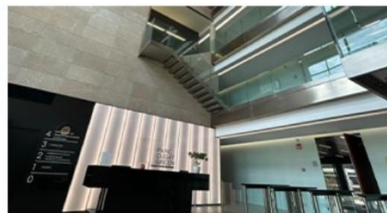
IREIT Global Secures Two New Leases In Spain, Bringing Its Spanish Portfolio Occupancy To 83%

Sant Cugat Green is a modern office building in Barcelona. The new lease will bring IREIT's total footprint at Sant Cugat Green to exceed 7,500 sq m, making it the largest tenant in the building.

IREIT Global has secured two new leases in Spain spanning 5,200 square metres (sqm), bringing its overall occupancy rate in its Spanish portfolio to 83% from 77% previously.

The first lease is for a lettable area of 1,622 sqm from the continued expansion by the existing lead data centre operator within Sant Cugat Green. This will bring the tenant's total footprint at Sant Cugat Green to over 7,500 sqm, making it the largest tenant in the building and IREIT's Spanish portfolio.

The second lease is with a Spanish company that has signed a seven-year lease for about 3,550 sqm in Parc Cugat Green, covering the whole ground floor and part of the first floor.



This new lease agreement at Parc Cugat Green brings the building to full occupancy and improves its weighted average lease break to four years (as at 30 June 2025).

Mr Peter Viens, Chief Executive Officer of the Manager, said, "We are heartened to share that Parc Cugat Green is now fully occupied for the first time since it was acquired in September 2021, and has also reached a WALB of over 4 years. This shows not only the general stabilisation and recovery of the European office market but also the proactive asset management initiatives to drive sustainable returns for our Unitholders."

These two new leases followed IREIT's strong leasing performance in late 2024, which saw multiple contracts signed across the four properties in IREIT's Spanish Portfolio. With this positive momentum, IREIT continues to demonstrate the resilience and appeal of its Spanish properties.

Looking ahead, the Manager will continue to work to further increase the occupancy of its Spanish properties, as part of its greater leasing efforts to improve the overall occupancy and yield of its portfolio. It is currently in negotiations with a few other potential tenants for spaces in the other properties within IREIT's Spanish Portfolio.

IREIT Global is managed by IREIT Global Group Pte. Ltd., which is jointly owned by Tikehau Capital and City Developments Limited (CDL).



MHR and Lotte Hotels & Resorts Forge New Loyalty Partnership To Expand Global Reach

MHR takes a significant stride in its global journey through its partnership with Lotte Hotels & Resorts. MyMillennium members will now enjoy preferential rates when booking with Lotte, while Lotte Hotel Rewards members gain access to exclusive rates at participating Millennium Hotels and Resorts worldwide.

Millennium Hotels and Resorts (MHR) has reached an exciting new milestone in its international strategy with a loyalty partnership with South Korea's Lotte Hotels & Resorts. Following its recent collaboration with Maritim, this alliance marks the next phase in MHR's global expansion, strengthening connectivity, enriching loyalty offerings, and unlocking new benefits for travellers across key regions.

As one of Asia's largest and most influential hospitality groups, Lotte Hotels & Resorts boasts a strong portfolio of luxury, upscale, and business hotels across South Korea and key global markets. With deep consumer loyalty and strong brand equity, Lotte is a strategic pillar in MHR's ambition to build a borderless loyalty network.

"These cooperations reflect our entrepreneurial mindset, seeking opportunities beyond traditional boundaries to create new value for our guests and our business," said Mr Kwek Leng Beng, Executive Chairman of MHR. "By collaborating with leading brands like Maritim and Lotte, we are building a hospitality network that transcends borders and elevates the guest experience."



Lotte Hotels & Resorts is one of Asia's largest and most influential hospitality groups, operating a diverse portfolio of luxury and business hotels across South Korea and key international markets.



This partnership follows MHR's recent collaboration with Maritim hotels, Germany's largest owner-managed hotel group.



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Expanded Loyalty Benefits and Global Reach

With this partnership, MyMillennium members will now enjoy preferential rates when booking with Lotte Hotels & Resorts. In return, loyalty members of Lotte Hotel Rewards will be eligible to receive preferential rates at participating MHR worldwide.

"This is a forward-looking move that strengthens our loyalty programme and offers our members more value, choices, and seamless recognition across a wider network," said Mr Kwek Eik Sheng, Executive Director of MHR. "By joining forces, we're building a stronger ecosystem that unlocks greater value, enhances benefits and fosters more meaningful engagement for travellers worldwide."

The Lotte and Maritim partnerships were led by Mr Saurabh Prakash, Interim Chief Operating Officer and Chief Commercial Officer, as part of Millennium Hotels and Resorts' strategic loyalty expansion initiative, designed to establish high-impact, cross-regional alliances across key global travel corridors.

"Maritim and Lotte are powerhouse brands in their regions, each commanding immense loyalty and a reputation for excellence," said Saurabh. "Partnering with such industry giants and combining their market leadership with MHR's global reach creates an unparalleled network."



Making Waves: M Hotel Singapore Hosts Athletes For 2025 World Aquatics Championships

From swimming to diving and water polo, the World Aquatics Championships 2025 brought world-class competition to Singapore's shores.

As Singapore proudly hosted the World Aquatics Championships (WAC) for the very first time, M Hotel Singapore stood at the heart of the action — serving as an official partner hotel for the prestigious event. Held from 11 July to 3 August 2025, the championships brought together elite athletes from around the world to compete in swimming, diving, water polo, and more.

Selected through a competitive bidding process opened to all hotels in Singapore, M Hotel Singapore emerged as a standout choice. Its strategic location in the Central Business District, spacious room inventory, and strong track record in hosting international guests made it the ideal home base for the athletes.

In total, M Hotel Singapore hosted over 200 athletes from China, South Korea, El Salvador, Antigua, and Bahrain, including the entire China and Korean national teams throughout the competition period. Behind the scenes, the hotel's operations team worked tirelessly to ensure a seamless and comfortable stay for every guest.



The hotel team with Mr Qin Haiyang (third from left), an Olympic Gold medallist from the China team who won the Gold medals in the 100 m and 200 m Breaststroke in WAC 2025.



Pictured here is Ms Zhang Yufei (fifth from left), who specialises in sprint freestyle and butterfly events and currently holds the record for most Olympic medals for a Chinese athlete.



(L-R) Ms Wu Qingfeng, Ms Zhang Yufei, Mr Qin Haiyang, and Mr Xu Jiayu from the China National Team displaying their silver medals after the mixed 4×100m medley relay final at the World Aquatics Championships.



The championships drew approximately 140,000 spectators, who witnessed a record-breaking field of nearly 2,500 athletes from 206 countries and territories compete across three venues: the purpose-built 4,800-seat WCH Arena, the OCBC Aquatic Centre, and Sentosa.

Understanding the importance of comfort, privacy, and cultural sensitivity, M Hotel Singapore collaborated closely with the WAC organising committee to accommodate each team's unique dietary and logistical needs. A dedicated dining and meeting area was set aside exclusively for the athletes, with enhanced security protocols to safeguard their privacy and well-being. The hotel also adhered to strict industry standards for food safety through measures such as the sourcing of food ingredients from agency-approved suppliers. In addition, efforts were made to house athletes from the same national teams on the same floors, fostering team camaraderie and convenience.



M Hotel Singapore's culinary team prepared specially curated meals to cater to the diverse dietary needs of the WAC athletes.

Ms Edeline Tiong, General Manager of M Hotel Singapore, said, "We are honoured to have been part of the World Aquatics Championships, held in Singapore for the very first time. Throughout the event, it was truly heartening to see our team come together to deliver the warm and genuine hospitality that M Hotel Singapore is known for. From welcoming international guests to supporting world-class athletes, every team member played an important role in making this event a success.

As a token of our appreciation, we are planning a series of mini celebration events to thank everyone for their hard work and dedication. We look forward to recognising and celebrating the team spirit that made this milestone possible."

The success of WAC 2025 has cemented M Hotel Singapore's reputation as a trusted partner for large-scale international events. Kudos to the M Hotel team for bringing the "Millennium Experience" to life on the world stage!

Hi
Life!

work



Moments that made waves — a look back at the energy, passion, and pride of the World Aquatics Championships 2025 in Singapore.

(Photo credit: World Aquatics Championships official website)



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A Taste Of Nostalgia And Charm: Dining Highlights At New World Millennium Hotel

An artful showcase of culinary creativity at New World Millennium Hong Kong Hotel, where the old and the new. Each dish is a tribute to craftsmanship and cultural heritage, celebrating the rich culinary traditions of Hong Kong.

Dim sum lovers are in for a sophisticated culinary experience!

Tao Li restaurant is giving traditional dim sum a delightful twist with a creative new lineup crafted by Executive Chef Cheuk Man Chung and his team. From elegant seafood creations blending with classic Cantonese techniques, the offerings are perfect for a casual lunch or an impressive meal with family or friends.



Steamed Garoupa Dumplings in Lobster Sauce and mashed Purple Potato Buns.

At the top of the must-try list is the visually stunning Steamed Garoupa Dumplings in Lobster Sauce (HKD48 for two). Shaped like little goldfish, this take on the classic *har gow* is as much a feast for the eyes as it is for the palate, swimming in a golden pool of rich lobster sauce.

But it is not all about refinement; there is fun in every bite, too. The Purple Sweet Potato “Hedgehog” Buns (HKD40 for two) are both adorable and delicious, made with naturally sweet, no-sugar-added Japanese sweet potato filling.

For a nostalgic treat with a luxurious touch, tuck into the Crabmeat Dumpling in Supreme Soup with Whole Abalone, Bamboo Pith and Bird's Nest (HKD148 per person), or the Steamed Stuffed Crab Claws with Minced Shrimp and Bird's Nest (HKD48 for two).

To keep things fresh, the dim sum offerings are rotated every two weeks on the à la carte lunch menu, giving diners plenty of reason to return and discover new surprises.



The steamed Stuffed Crab Claws with Minced Shrimp and Bird's Nest and Crabmeat Dumpling in Supreme Soup.

If you are someone who enjoys a creative twist on tradition, Tao Li's summer collection is a feast for all senses, and a fantastic way to beat the heat with flavour and flair!

- Tao Li, New World Millennium Hong Kong Hotel
- Now available on a two-week rotation under the à la carte lunch menu
- Reservations: +852 2313 4222
- All prices are subject to a 10% service charge

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

Rediscover Local Favourites with Old Hong Kong Charm Afternoon Tea

From now till 30 September, the hotel is bringing a delicious dose of nostalgia to the table. The Lounge is serving up an Old Hong Kong Charm Afternoon Tea that lovingly pays tribute to the city's iconic *cha chaan teng* culture.



Peanut Pound Cake, Pineapple Passion Fruit Puff, and Yuzu Mousse Cake.

Curated by Executive Pastry Chef Daniel Law and his team, the tea set is a walk down memory lane. Think classic street snacks and nostalgic sweets, cleverly reimagined as refined, bite-sized treats. Guests can nibble on "French toast" *Peanut Pound Cake*, "pineapple bun" *Pineapple Passion Fruit Puff*, and even a playful "curry fish balls" *Yuzu Mousse Cake*.

The savoury selection is no less impressive. Highlights include an elevated Abalone, Chicken and Jinhua Ham Tartlet, a gourmet take on the humble chicken pie, and a decadent Black Truffle, Corned Beef and Egg Sandwich that blends indulgence with familiarity. Adventurous palates can savour Golden Curry Pork Skin and Squid, or the refreshingly zesty Tiger Prawn and Salmon Roe Rice Roll with Pickled Papaya.

Served in an elegant three-tiered "bird cage" stand, the tea is enjoyed amid the comfort of The Lounge's bright, high-ceilinged space. Each set comes with a drink of your choice, including Hong Kong-style iced milk tea or The Lounge's signature tea blend.

For something special, guests can upgrade to themed seasonal beverages such as the Pineapple Delight or Condensed Milk and Peanut Butter Coffee or enjoy the Red Bean and Young Coconut Jelly Cup that echoes the comforting local drink many locals grew up with.



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Abalone Chicken Tartlet, Black Truffle Corned Beef Sandwich, and Tiger Prawn Rice Roll.



The afternoon tea's special drink selection, including the Red Bean Coconut Jelly Cup.

This afternoon tea is certainly a delicious way to revisit (or discover) the unique flavours that define the city's culinary heritage.

- The Lounge, M/F, New World Millennium Hong Kong Hotel
- Available daily until 30 September 2025
- 2:30 to 5:30 p.m.
- HKD238 per person | HKD448 for two
- Reservations: +852 2313 4222
- All prices are subject to a 10% service charge

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

** Information correct at time of print.*



Gift To Share, Bakes To Savour: Mid-Autumn Festival At Man Ho Chinese Restaurant, JW Marriott Hong Kong

Crafted to perfection for gifting and gatherings, discover the elegant mooncake gift boxes in various flavours or revel in the freshly baked artisanal mooncakes at the exclusive pop-up counter. (From left to right) Man Ho Chinese restaurant offers mooncake gift sets and freshly baked mooncakes for this year's Mid-Autumn Festival.

As the Mid-Autumn Festival draws near, Man Ho Chinese Restaurant at JW Marriott Hotel Hong Kong is celebrating the season with traditional and refined mooncake flavours. From elegant gift boxes to freshly baked delicacies, this year's collection blends time-honoured craftsmanship with modern sophistication, perfect for gifting, sharing, or simply indulging.

Exquisite Mooncake Gift Boxes

Presented in a champagne-gold box embossed with lotus motifs, Man Ho's mooncake gift sets are inspired by the restaurant's elegant interior design where each box is fitted with a practical handle, making it ideal for presenting to loved ones, business partners, or colleagues.

The mooncakes themselves are a testament to culinary precision, such as: -



White Lotus Seed Mooncakes with Ginger and Double Egg Yolks.

1. White Lotus Seed Paste Mooncakes with Ginger and Double Egg Yolks (HK\$498 for 4 pcs):

A classic reimagined with a touch of aromatic ginger for added warmth and balance.



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8-inch Royal Supreme Mooncake

2. Royal Supreme Mooncake with 8 Egg Yolks (HK\$888 for 8"):

A showstopping centrepiece perfect for family gatherings, offering decadence to be shared among 6–10 guests.



Mini Custard Mooncakes

3. Mini Egg Custard Mooncakes (HK\$498 for 6 pcs):

A perennial favourite featuring rich, creamy custard and a delicate golden crust, baked to perfection using an authentic recipe.

Order now at the [JW eShop](#) to enjoy early bird offers:

- 1 July – 15 August 2025: 20% off
- 16 August – 5 October 2025: 10% off

Pick-up is also available from 16 September to 5 October 2025 at the restaurant.

Freshly Baked Mooncakes (Pop-up counter only)

Back by popular demand, the handmade mooncake pop-up returns to Man Ho Garden with the aroma of fresh-from-the-oven mooncakes baked daily.

The theatrics is led by Executive Chinese Chef Jayson Tang and his team, crafted by hand, using time-honoured techniques and premium ingredients. Baked on-site without preservatives, these mooncakes are best enjoyed fresh with a cup of tea and good company.

This year's box of freshly baked mini mooncakes features four creative flavours (HK\$188 per box of 4):



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Man Ho Chinese Restaurant's fresh daily-bake mini series.

1. Mini Mooncake with White Lotus Seeds and Ginger

Lightly sweet with a subtle warmth from the ginger, offering a modern take on a festival classic.

2. Mini Mooncake with Macadamia Nuts and Winter Melon Paste

A chewy, lightly sweet centre paired with buttery nuts.

3. Mini Mooncake with Taro Paste in Chocolate Crust

A layered bite with deep, natural sweetness and creamy texture.

4. Mini Mooncake with Yunnan Ham, Rose and Red Date Paste

A savoury-sweet blend with floral, fruity, and umami notes in perfect harmony.

Available in limited quantities, these mini mooncakes will be sold exclusively at the pop-up counter at Man Ho Garden from 19 September to 6 October 2025 on weekdays 1:30pm and 3:00pm and weekends 1:00pm and 3:00pm.

** Information correct at time of print.*

Celebrate SG60 With A Reimagined Local Feast At M Hotel Singapore, Café 2000



From rojak-inspired bites to bold durian-infused crab, every dish on Café 2000's SG60 buffet table tells a uniquely Singaporean story that is familiar, yet refreshingly new.

This August, Café 2000 invites you to celebrate Singapore's 60th year of independence with a bold and nostalgic dining experience curated specially for the nation's milestone birthday.

To mark this occasion, Head Chef Jacky Zhang and his talented culinary team have curated a dinner spread that pays homage to the vibrant food culture and multicultural spirit of Singapore. Infusing familiar flavours with innovative flair, the SG60 menu reflects the values that define the Lion City – diversity, boldness, resilience, and a boundless openness to new ideas.

From the first bite to the last, diners can look forward to a showcase of inventive dishes that reimagine traditional favourites through a contemporary lens. Highlights include the delightfully tangy Rojak-Infused Crispy Chicken, indulgent Beef Rendang Wellington, the boldly aromatic Fermented Durian (Tempoyak) Crab Lemak, and the sweet-and-savoury Chempedak Prawn with Turmeric and Curry Mayonnaise.



The Beef Rendang Wellington and Rojak-infused Crispy Chicken.

Paying tribute to Singapore's beloved fruit salad, the Rojak-Infused Crispy Chicken is a unique fusion of tropical fruits, fried dough fritters, and juicy marinated chicken tossed in Chef Jacky's homemade rojak sauce.

For something heartier, the Beef Rendang Wellington is a playful East-meets-West creation. Here, tender beef sirloin is slow marinated in rich rendang spices, then wrapped in buttery shortcrust pastry and baked to golden perfection.



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The Fermented Durian (Tempoyak) Lemak Crab and NDP-themed desserts.

Those looking for bolder flavours will relish the Fermented Durian Crab Lemak, where fresh crab is simmered in creamy coconut gravy and enhanced with the pungent allure of fermented durian (tempoyak), offering an unforgettable medley of richness, aroma, and spice.

Meanwhile, the Chempedak Prawn with Turmeric and Curry Mayonnaise delivers a flavour bomb in every bite. These golden fritters are packed with turmeric-spiced prawns and sweet chempedak, paired with house-made curry mayo for a vibrant, addictive finish.

To round off your SG60 feast, Pastry Chef Chan presents a beautiful array of sweets that draw inspiration from local flavours from Gula Melaka Durian Mousse Cake and Bandung Panna Cotta to Pomegranate-Yoghurt Verrines and a refreshing Lychee-Rose Bandung Mocktail. Each dessert is crafted to delight the senses and reflect the multicultural dessert palate of Singaporeans.

Dine and Earn with MyMillennium

From now until 31 March 2026, MyMillennium members can enjoy even more reason to celebrate. Receive 3,000 MyPoints (worth approximately SGD\$20) with a minimum spend of SGD\$120 in a single receipt.

Come relive the flavours of the past and raise a toast to 60 years of Singapore's story at Café 2000. For reservations, please call +65 6500 6112 or visit the [website](#).

** Information correct at time of print.*



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Theatre On A Plate With The Mill Café And Lai Ching Yuen's Dim Sum

Savour the best of both worlds: modern buffet indulgence and refined Cantonese classics await at The Mill Café and Lai Ching Yuen.

If indulgent weekend dining is on your radar, look no further! Head to Grand Millennium Hotel Kuala Lumpur's The Mill Café and you will find a globe-trotting selection of dishes converge into one experience. Paired with Lai Ching Yuen's reimagined dim sum offerings, these dual dining adventures promise something for every palate from the traditionalist to the thrill-seeking foodie.

A Multisensory Feast with a Theatrical Twist

Available every Thursday to Saturday from 6pm to 10pm, buffets at The Mill Cafe are more than an experiential journey. From the moment you step in, your senses are greeted by live cooking stations that buzz with energy and variety.

Your culinary adventure begins with a seafood-on-ice bounty, including slipper lobsters, New Zealand green mussels, clams, prawns, and more. Complement the briny freshness with an array of refreshing starters such as watermelon with feta and mint, roasted sweet potatoes with chilli-lime yoghurt, and cold soba.

The hot food counters span continents offering Western classics like Seabass A La Plancha, hearty Shepherd's Pie, and indulgent loaded potatoes, as well as Italian pastas cooked to order, with sauce choices including Truffle Cream, Aglio Olio, and Carbonara.

Craving something closer to home? Dig into a rich tapestry of local favourites. The Malay station features Ayam Percik Kelantan and Nasi Tomato, while the Chinese counter presents Teochew Braised Duck with tofu and chilli. Indian flavours shine through with aromatic Jeera Pulao, Lamb Rogan Josh and smoky Tandoori Chicken Tikka.



Let your cravings roam free across a buffet that delivers on flavour, variety and flair. Whether you are piling up fresh oysters, choosing your lok-lok skewers, or indulging in sous-vide steaks and lava cakes, The Mill Cafe serves up more than just food!



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For something truly unique, head to the Lok-Lok station for skewered meats and veggies, dipped in everything from satay sauce to fiery chilli blends.

You cannot miss the Cryo-Poached Ice Cream, flash-frozen with liquid nitrogen before your eyes, giving diners an Insta-worthy moment with billowing mist and frosty scoops. Then there's the Sous-Vide Whole Ribeye, cooked low and slow to succulent perfection and served with a trio of sauces including black pepper, chimichurri and creamy mustard.

For diners who crave freshly cooked luxury, the cooked-to-order section is where refinement and satisfaction meet. From Torched Wagyu with Yuzu Kosho to Grilled Lamb Cutlets with Carrot Purée, Salmon Steak with Sauce Vierge, and the Chef's Baked Oysters Three Ways, the menu is brimming with high-quality meats and seafood, thoughtfully prepared to your preference.

Save room for dessert as you indulge in a decadent lava cake served à la minute to a colourful carousel of mini delights. Sample exotic fruit flan, pavlova with berries, chocolate squares, and local favourites like ice kacang, all under the glow of a chocolate fountain.

Priced at RM158++ per adult and RM79++ for children and seniors, it's an indulgence that's worth every bite.

Dim Sum, Redefined at Lai Ching Yuen

For those who favour elegance and refinement with a side of nostalgia, Lai Ching Yuen's Dim Sum buffet offers an elevated spin on timeless classics. Perfect for family gatherings, business lunches, or a laidback weekend splurge, the buffet allows guests to savour an endless selection of hand-crafted dim sum made fresh to order.



Indulge in Lai Ching Yuen's Dim Sum Buffet, where classic favourites are elevated with a touch of modern flair.

From steamed delicacies like shrimp dumplings and siu mai to crispy, golden favourites and modern creations inspired by bold Cantonese flair, every dish reflects careful craftsmanship and culinary innovation.

For those who prefer à la carte, the all-new dim sum menu features reimagined interpretations of traditional flavours that will surprise and delight.

Buffet hours and pricing:

Weekdays (12PM–3PM): RM88++ (Adult) | RM58++ (Child & Senior)

Weekends & Public Holidays (11AM–3PM): RM108++ (Adult) | RM78++ (Child & Senior)

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

** Information correct at time of print.*



A Culinary Ode To SG60: Indulgent Dining Experiences At Grand Copthorne Waterfront

Grand Copthorne Waterfront unveils a specially curated experience in tribute to SG60 and the art of indulgence.

Grand Copthorne Waterfront sets the stage for a feast of culinary creativity. From the return of its signature durian buffet and durian-themed afternoon tea to refined wine pairings and Jospier-grilled steaks, the hotel invites guests to indulge in a memorable celebration and tribute to SG60.

SG60 Durian Fiesta Buffet

Food Capital & The Lobby Lounge | 14 July – 31 August 2025

A favourite among durian lovers, the durian buffet returns for its fourth year, more decadent than ever in honour of Singapore's 60th birthday.

Taking place across Food Capital and The Lobby Lounge, this limited-time experience is a love letter to the King of Fruits led by the star of the show — free-flow Musang King durian freshly opened at a live outdoor station.

Inside, the culinary team has curated a bold selection of durian-infused dishes that bridge local heritage and international flair. Highlights include:

- Durian Laksa
- Roasted Seabass with Durian Beurre Blanc
- Gratin Parmigiana Durian
- Durian Gula Melaka Kueh Dadar
- Fresh Durian Crème Brûlée



The King of Fruits reigns supreme! Enjoy freshly cut durians and daringly delicious dishes like no other at Food Capital.



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Alongside the durian creations is a full buffet of international seafood, roasts, and Asian classics for every palate.

To sweeten the celebration, local brand Udders joins the SG60 festivities with exclusive ice cream flavours, which are available on a rotational basis:

- Durian Cheesecake
- Durian Pongat
- Chendol

Lunch: \$72++ per adult | \$36++ per child

Dinner: \$118++ (Sun–Thu) / \$128++ (Fri–Sat) | \$59++ / \$64++ per child

Children 5 and under dine free. Outdoor durian station available during dinner only.

King & Queen Afternoon Tea Set

The Lobby Lounge | 1 August – 3 September 2025 | 3:00PM – 5:00PM

Durian makes another regal appearance in the King & Queen Afternoon Tea Set, a tribute to the fruit's popularity. Designed for two and paired with two glasses of Mimosa, this set reimagines the boldness of durian in elegant, sweet and savoury bites.

Whether you are a durian devotee or just curious, this afternoon indulgence offers a fun, flavourful way to spend a riverside afternoon.



Afternoon tea just got bolder with durian delights in hand.

Set for 2 pax: \$68++

A Toast to Taste: Wine Flight & Cheese Pairing

1 July – 31 August 2025

For those seeking a quieter kind of indulgence, The Lobby Lounge offers an all-day Wine Flight and Cheese Pairing, ideal for a relaxing afternoon or pre-dinner treat.



Clink glasses and graze on fine cheeses with a wine flight made for lingering afternoons.



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Guests can enjoy three hand-picked wines:

1. **E. Guigal Côtes du Rhône Blanc** – aromatic, floral, and elegant
2. **E. Guigal Côtes du Rhône Rouge 2021** – rich and expressive
3. **Hunky Dory Sauvignon Blanc** – vibrant and tropical

Each pour is thoughtfully matched with a curated selection of artisanal cheeses, bringing out the unique character of every glass.

Price: \$48++

Grilled to Perfection: Australian Angus OP Ribs

1 August – 30 September 2025

Meat lovers can look forward to an unforgettable steak experience at Riverside Terrace. Grilled in a rare Jospier oven fired with applewood, a technique prized for its intense heat and signature smokiness, the Australian Angus OP Ribs are tender, deeply flavoured, and perfectly charred.

Served with US asparagus, baby carrots, roasted corn, and a classic red wine jus, this dish is a celebration of simplicity, skill, and premium produce.



Rich, smoky, and expertly grilled steaks that are redefined at the riverside.

Price: \$88++

For reservations and full menu details, please visit the hotel [website](#).

** Information correct at time of print.*



A Summer Symphony Of Flavour At Yao Chi Chinese Restaurant

An elegant ensemble of summer specialities at Yao Chi Chinese Restaurant where land and sea converge in artfully crafted dishes that honour the season's finest flavours.

This summer, Grand Millennium Beijing's Yao Chi Chinese Restaurant invites you to embark on a refined culinary journey that celebrates the vibrant flavours and delicate bounty of the season. Curated by the master chef, the menu is a harmonious showcase of mountain and sea, where each dish is an elegant tribute to the fleeting beauty of summer.

Double-Boiled Sliced Whelk with Matsutake



Start your seasonal journey with a soul-soothing delicacy that captures the purity of land and sea. The whelk, tender and subtly briny, is gently double-boiled with prized matsutake mushrooms, releasing a rich, umami-laden aroma.

Every spoonful carries the earthy depth of ancient forests and the refreshing brine of the ocean, coming together in a nourishing broth that cools the summer heat while restoring the senses.

Pan-Fried Zucchini with Dried Fish Floss





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Light yet satisfying, this dish transforms humble ingredients into a vibrant summer treat with thinly sliced zucchini crisp on the outside and tender within, pan-fried to golden perfection and generously topped with airy, savoury fish floss.

The interplay of textures and the contrast of smoky, sweet, and vegetal notes make this a refreshing course that brings out the essence of wok artistry.

Pan-Fried Shrimp Pancake



The hand-formed shrimp cakes are crafted using fresh shrimp sourced from the renowned Jun'an water villages. Each golden patty boasts a delicately crisp exterior that gives way to a pearly, springy centre bursting with natural sweetness.

Accompanied by a sweet chilli dipping sauce, this dish offers a medley of textures with crunch, bounce, and briny succulence that evoke summer by the water's edge.

Braised Sea Cucumber and Fish Maw in Pottage with Rice



A luxurious interpretation of a classic dish, this nourishing pottage blends sea cucumber and fish maw with slow-simmered rice to create a silky, velvety texture. The richness of ocean treasures is gently balanced by the soothing base of the rice soup, making each spoonful an invitation to slow down and savour. Comforting yet elevated, it captures the essence of summer nourishment in every bite.

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

** Information correct at time of print.*



Savour The Signature Khao Moo Hong At Beast & Butterflies, M Social Phuket

Beast & Butterflies at M Social Phuket sets the stage for Chef Noom's creative interpretations of Thai-Chinese classics in a vibrant, contemporary setting.

Step into the heart of Phuket's culinary heritage with Khao Moo Hong at Beast & Butterflies. The signature restaurant at M Social Phuket is offering this soulful classic with a contemporary twist under the masterful hands of Head Chef Witoon Kamonphun.

Chef Kamonphun has elevated this heritage staple with his refined culinary sensibility. Premium pork belly is gently seared for extra flavour before being slow-braised in a fragrant soy-based sauce infused with palm sugar, garlic, coriander root, and oyster sauce. Each serving is plated with pillowy jasmine rice, a delicate soft-boiled egg, and a fresh sprinkling of spring onions, achieving a sublime balance of sweetness, umami, and melt-in-your-mouth tenderness.



Chef Kamonphun's Khao Moo Hong combines slow-braised pork belly with jasmine rice and a delicate egg, paying tribute to Phuket's Hokkien roots with refined modern flair.

"It's a dish that reminds me of home, but I wanted to give it a modern spirit while preserving the soul of the recipe," shares Chef Kamonphun.

Meet the Chef Behind the Dish

With more than 15 years of culinary experience, Chef Kamonphun brings both creativity and heritage to the kitchen. His career has included stints at some of Thailand's most prestigious properties, including Hotel Indigo Phuket Patong, Pullman Khao Lak Resort, and The Sukhothai Bangkok.



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Meet Chef Kamonphun, the creative force behind Beast & Butterflies. With passion in every plate, he transforms local Thai favourites into unforgettable dining experiences.

Now helming the culinary direction at M Social Phuket, Chef Kamonphun blends local flavours with international influences, crafting dishes that are as visually striking as they are flavourful.

Chef Kamonphun's Khao Moo Hong is now available exclusively at Beast & Butterflies. To reserve a table or find out more, please visit the [website](#).

** Information correct at time of print.*



Inspiring Young Minds: Hospitality Turtle Summer Camp At Grand Millennium Muscat

Little chefs in the making – young campers team up with the hotel's culinary team for a hands-on pasta-making adventure at the Hospitality Turtle Summer Camp.

Grand Millennium Muscat recently organised a Hospitality Turtle Summer Camp, an initiative designed to spark curiosity in children while introducing them to the world of hospitality in a fun and meaningful way.

More than just a summer programme, the camp embodied the spirit of community engagement and experiential learning. It offered children a unique opportunity to step behind the scenes of a hotel, explore the values of service and teamwork, and discover how hospitality touches everyday life through the eyes of the camp's beloved mascot, the friendly Hospitality Turtle.



Children exploring creativity and charm through the hotel's signature towel art activity.



Stretch, breathe, and shine as young campers find their balance and inner calm during a morning yoga session.

Throughout the camp, children took part in a variety of imaginative and hands-on activities. From interactive culinary workshops and arts & crafts sessions to hospitality-themed role plays, every experience was designed to cultivate creativity, confidence, and social awareness. Under the guidance of trained staff, each day unfolded with moments of joyful discovery, creating not just smiles but skills that will last a lifetime.

At its core, the Hospitality Turtle Summer Camp is about more than fun. It is about planting the seeds of empathy, collaboration, and service in young hearts. It is also a celebration of learning through play that reflects Grand Millennium Muscat's ongoing commitment to family-friendly hospitality and community enrichment.



play



Planting seeds of change where young minds learn the importance of sustainability and caring for the planet through interactive lessons.



Campers gain essential life skills during a fun and interactive safety and security session led by the hotel's expert team.

As the hotel looks ahead, it remains dedicated to launching more initiatives that empower young minds, support families, and make every stay a little more meaningful.



play



Teddy Takeover: A Whimsical Stay At Studio M Hotel Singapore

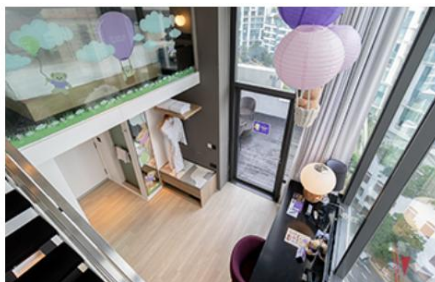
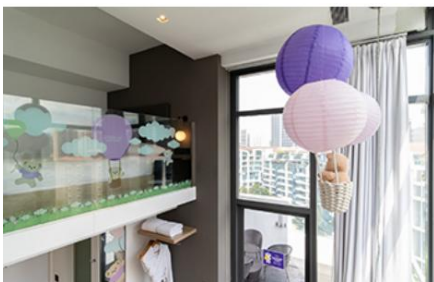
Studio M Hotel is a unique and stylised lifestyle hotel in Singapore that seamlessly blends modern design with functionality. It is the first loft-inspired Singapore hotel that occupies a prime and vibrant location in the city, and within walking distance of the Havelock MRT station. The lifestyle hotel offers a great leisure getaway or business stay in the iconic entertainment precinct of Robertson Quay.

Looking to add a little magic to your next city staycation? Step into a world of charm and cuddles at Studio M Hotel, where the Teddy Takeover experience transforms your stay into an irresistibly cosy escape for both the young and young at heart.

From the moment you arrive, you will be greeted by playful surprises from teddy-themed check-ins to endearing décor that brings childhood dreams to life. The highlight? A night in the Moonlight Loft, decked out in a delightful teddy bear theme that promises comfort, fun, and plenty of photo-worthy moments.

Teddy Takeover Package Inclusions:

- A teddy bear-themed room filled with huggable plush friends
- A complimentary Bearnedict Teddy to take home
- One Teddy-licious drink at MEMO Café
- An exclusive teddy sticker pack for your keepsakes
- A complimentary Brush & Brew art activity session
- Daily breakfast for two (kids under 6 dine free)



Whether you are planning a memorable family getaway or indulging in a dose of nostalgic joy, Teddy Takeover is the perfect blend of comfort, creativity and charm, exclusively at Studio M Hotel.

Book by 29 August to enjoy this limited-time experience, valid for stays until 31 August 2025.

* Information accurate at time of print



A Strong Showing By Team Hong Leong At Pesta Sukan 2025 Debut

Our "boys in blue" with HLC Asst. Sports Secretary Mohd Faiz Bin Jamil .and Sports Secretary Sebastian Tan (1st and 2nd from left respectively)

Hong Leong Club (HLC) started a basketball interest group in May 2024 to create a community of staff members across Hong Leong Group Singapore who share a passion for the game.

With strong support from the HLC committee, a team of 15 men represented the Group to participate in the Men's Corporate category in this year's Pesta Sukan Basketball Competition. Pesta Sukan ("Festival of sports" in Malay) is an annual event held in the lead-up to Singapore's National Day. It's a celebration of sports that aims to foster camaraderie and raise the standard of sports through friendly competition.

In their first game, they fought hard against the team from the Singapore Armed Forces Sports Association (SAFSA). Despite it being their first time in an external competition, they played through the nerves and performed admirably with a score of 34-79 against the much younger and fitter team.



Up in the air with their eyes on the prize.

2 weeks later, in their second and final game, they played a nail-biting, close match against Team HBK and emerged victorious, scoring 66-58 at the final whistle.



Hong Leong Slammers defence in full force!



play

Even though they came from different companies and departments, they trained hard together, played as one team, gave their all in both matches and did Hong Leong Group proud. Their determination, teamwork and sportsmanship truly embodied the Team Hong Leong spirit!

Congratulations, Team Hong Leong, for your great showing in this year's Pesta Sukan games!

Hi
Life!

play



Game On At M Social New York Times Square: The Ultimate Sports Lounge Experience

Catch every goal, serve, and celebration from NYC's most dynamic sports lounge above Times Square.

High above the iconic buzz of Times Square, M Social New York's Sports Lounge offers more than just a front-row seat to the world's biggest sporting moments.

Recently, the lounge took on a new life as the Soccer Lounge, where fans gather to catch soccer on large screens with stunning panoramic views as the backdrop. A die-hard supporter or not, the lounge serves up signature cocktails, classic bites, and a mini pitch — perfect for impromptu kickabouts and casual competition.



Kick back in style where every seat feels like the best seat in the house with panoramic views and lively company or an unforgettable game day experience.

But the excitement doesn't stop at the final whistle. Starting in late August, the space transforms into the US Open Viewing Lounge for guests and tennis enthusiasts alike to immerse themselves in the thrill of New York's biggest tennis tournament.

Beyond the big screens broadcasting live matches, the lounge offers interactive games, a ping pong table, and a vibrant atmosphere that mirrors the electric energy of Flushing Meadows. Sip on themed drinks, challenge your friends to a rally, or simply soak in the excitement of every ace, volley, and match point.

Goals or grand slams, football fever or tennis thrills, there is always something worth cheering for at M Social New York. Come for the sports, stay for the vibe, and experience Times Square like never before!



Shell We Go? Hong Leong Club Goes Intertidal Exploring At Changi Beach

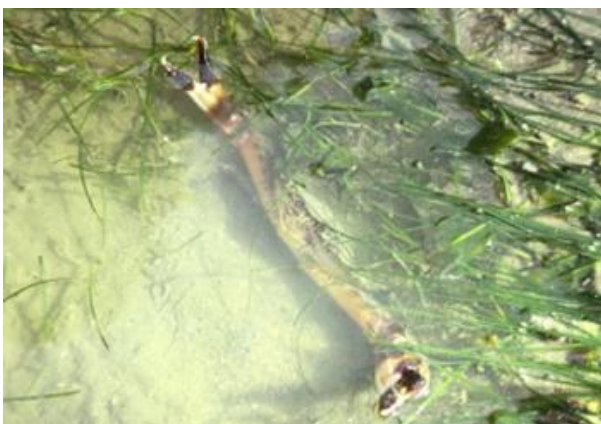
Staff with family and friends enjoyed an educational walk along the coast during low tide and did their part to clear beach waste at the same time.

Hong Leong Club (HLC) organised an intertidal walk as part of our environmental awareness thrust for this year.

Participants met early on a Sunday morning to catch the low tide at Changi Beach. The guides brought the group along the coast in search of interesting tidal sea creatures that one wouldn't normally be able to find when the tides are higher.

With their experience and trained eyes, the guides brought the amazing world that's usually hidden beneath the waves to life.

Participants encountered all sorts of crabs, from the larger mud crabs to the small hermit crabs. One may walk past a seemingly ordinary leaf or branch without even realising that a leaf porter crab is hidden underneath!



Watch your step! A mud crab with its pincers ready to catch a meal (or pinch your foot!).



A leaf porter crab carries leaves/sticks with its legs to provide camouflage and shelter.

Amidst the still waters, participants also saw multiple carpet anemones spread out across the sand. These creatures feed by using their little tendrils to help move food towards their central mouth. Additionally, they also self-clean by using mucus to cause sand to clump up, which is then shifted outwards using those same tendrils.

On the topic of self-cleaning, participants were also introduced to the noble volute, a relatively larger shell that stands out conspicuously with its beautifully patterned shell and mottled flesh. These shells maintain their smooth



play

exterior by wrapping themselves in their own flesh and releasing an acid that dissolves the old and worn outer layer!



The size of the carpet anemone versus human feet!



The guide carefully holding the noble volute, showing off its beautiful patterned black and orange mottled flesh.

The guides were able to provide participants with a better view of the creatures while handling them with care. After gentle observation, the creatures were placed where they were found. It is an important reminder that every little action can have a big impact – a shell picked but not replaced is one less home for a hermit crab. More than just spotting cool creatures, the intertidal walk helped participants to better understand how even the smallest creatures deserve our respect, and how important it is to protect the spaces we explore. The more we learn, the more we care, and that's the first step toward real change.

Seeing the beach littered with bottles, styrofoam and other bits and pieces of waste, participants also took the opportunity to clean up the litter and left the beach cleaner than when they first arrived. As human activities continue to endanger our delicate coastlines, we must be more mindful of our own actions to minimise the harm we are causing to nature.

At the end of the walk, participants left with a deeper appreciation for our shores and a stronger resolve to protect such precious ecosystems for future generations.

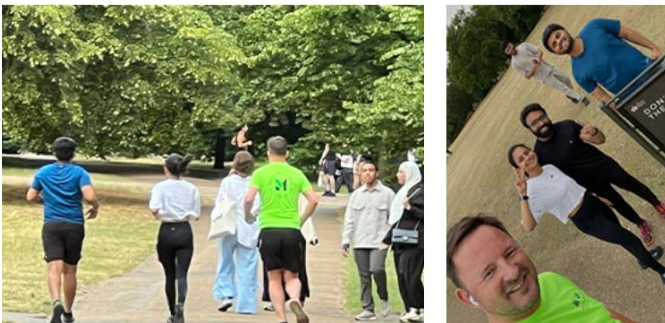


Copthorne Tara Hotel Kicks Off Tara Running Club with A Refreshing Run Through Kensington Gardens

The Tara Running Club marks the beginning of a new running community where colleagues come together to stay active, connect, and support one another on their wellness journeys.

Copthorne Tara Hotel recently launched its Tara Running Club on 16 July, with six enthusiastic participants taking part in its inaugural run. The initiative was organised by Groups and Reservations Manager Ms Moumita Mukherjee, whose dedication and planning brought this new community to life.

The session began with a light warm-up and stretching exercise to prepare participants for the run. The group then set off from the hotel, made their way along Kensington High Street, and continued into the scenic surroundings of Kensington Gardens. The picturesque route, featuring iconic landmarks and tranquil green spaces, offered a refreshing and motivating backdrop.



Runners enjoying the peaceful paths and greenery of Kensington Gardens during the session.

Designed to be inclusive and approachable, the run catered to participants of all fitness levels. Whether walking, jogging, or running, everyone was encouraged to move at their own pace. The relaxed format made the experience enjoyable for both beginners and seasoned runners alike.

In addition to the physical benefits, the running club also provided an opportunity to connect with colleagues in a casual and supportive setting. The camaraderie, shared energy, and positive atmosphere set a strong foundation for future sessions.

The Tara Running Club looks forward to welcoming more members in the coming weeks. With plans to explore new routes and continue fostering a sense of community, the club offers a valuable space for team bonding, outdoor activity, and overall well-being. Sign up [here](#) and be a part of this supportive, health-centred community!



voices



Learning From Singapore Schools To Inspire Greener Learning Among Students In Malaysia

Employees from Tasek Corporation pictured with teachers at Xingnan Primary School during a visit to learn about the school's success in educating sustainability awareness among its students.

Employees from Tasek Corporation, a subsidiary of Hong Leong Asia (HLA), recently visited Xingnan Primary School in Singapore to gain insights into its successful Youth4Planet Challenge—a collaborative programme with HLA aimed at raising environmental awareness among young students.

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

During the visit, the Tasek team learned about the school's various sustainability efforts, which include recycling projects and initiatives designed to shape students' thinking around long-term impact in areas such as the built environment and transportation. The visit was both insightful and inspiring. Energised by the experience, Tasek hopes to be able to implement similar initiatives by working with schools in Ipoh, Malaysia, to nurture sustainability awareness among Malaysian students.



While at the school, Tasek staff learnt about the school's various sustainability initiatives to educate students on green issues, and ways to drive lasting impact in the built environment and transportation sector.



Grand Millennium Al Wahda Engages Khalifa University In Roadshow To Promote Hotel Offerings

Grand Millennium Al Wahda recently held a two-day Khalifa University Summer Festival Roadshow (30 June to 1 July 2025) to promote its offerings and services to the university's faculty staff and students.

Highlights of the roadshow included venue packages for events and academic gatherings, F&B promotions, as well as Health Club memberships and wellness offers.

The event was a great platform to network and introduce the hotel to one of the region's leading educational institutions, as well as create opportunities for future collaborations with the university community in the future.



Food Safety Is An Action To Reduce Illness, Cut Costs, And Save Lives

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

Grand Millennium Dubai recently partnered with Dubai Municipality to mark World Food Safety Day (7 June 2025) and reinforce its commitment to ensuring optimal standards in food safety.

According to the World Health Organisation, this year's theme draws attention to the use of scientific knowledge as key to reducing illness, cutting costs and saving lives.

The hotel organised an informative seminar for all kitchen and F&B staff, aimed at promoting best practices in food handling, hygiene and safety across all levels of our operations, and raised awareness about the critical role food safety plays in protecting the health and well-being of our guests.

"From our culinary team to service staff, every colleague plays a key role in protecting the health and well-being of our guests, our team members, and the wider community," said General Manager Mr Giacomo Puntel.

"This initiative forms part of our broader sustainability efforts and reflects our focus on building meaningful strategic partnerships that drive positive impact. Our commitment to food safety directly supports our sustainability goals, ensuring responsible sourcing, preparation and service," he said.



Grand Millennium Dubai's culinary and service staff take a pose with representatives from Dubai Municipality at the hotel's food safety seminar.



More recently, Grand Millennium Dubai was proudly certified "Health & Food Safety Grade A – Gold" by Dubai Municipality, officially recognising the hotel's high safety standards from kitchens and housekeeping to engineers and safety. General Manager Mr Giacomo Puntel is (2nd from right) is pictured here with his team.



Leadership On The Ground: Where Worker Care And Safety Begins

CDL's senior management, staff and the hardworking team behind Norwood Grand.

CDL's senior management team recently visited its upcoming residential project site, Norwood Grand, as part of the team's ongoing ground engagement efforts.

Inspired by Toyota's Production System that reflects the philosophy of "Genchi Genbutsu" (現地現物, Gemba or go and see for yourself), emphasising first-hand leadership observations to gain accurate insights, CDL's Gemba Walk aims to connect with workers and observe work processes directly for continuous improvement, and to deliver a simple but vital message: safety and well-being come first.

A key focus was the risk of working at heights, with reminders to stay vigilant during high-risk tasks. The Most Safety Conscious Supervisor and Worker were also presented to recognise individuals for their strong commitment to safety on site.

In appreciation of their hard work, cooling scarves and isotonic drinks were handed out to help workers stay cool in the heat.



CDL's Group Chief Operating Officer Mr Kwek Eik Sheng and CDL's Group General Manager Mr Chia Ngiang Hong (3rd and 4th from left) distribute cooling scarves to workers as a gesture of care and appreciation for their well-being.



CDL's Group Chief Financial Officer Ms Yiong Yim Ming is pictured distributing isotonic drinks to workers to promote hydration and heat stress management.



voices

Amid recent Zika virus alerts in the Woodlands area, the team also reinforced the importance of preventing mosquito breeding — highlighting the shared responsibility for public health and workplace hygiene.

This visit underscores CDL's commitment as a WSH Advocate, promoting a culture of safety through ground engagement, open communication, and collective ownership.



CDL's senior management, staff, and Woh Hup's management team at Norwood Grand's site.



voices



Spotlight On Ms Giulia Leone From Grand Hotel Palace Rome: Making Every Guest Feel At Home

Giulia brings her passion for people and warm hospitality to every guest she welcomes at Grand Hotel Palace Rome.

In this issue, we shine the spotlight on Ms Giulia Leone, Shift Leader at the Grand Hotel Palace in Rome. Known for her radiant smile and uplifting spirit, Giulia's warmth and sincerity leave a lasting impression on everyone she meets. A passionate traveller, she delights in exchanging stories with guests and creating meaningful moments for them. Her natural empathy and sweet personality make everyone feel right at home from the moment they arrive. Find out more about Giulia and how she makes every day brighter for guests and colleagues!

Q) Please share a little about yourself.

My name is Giulia. I'm 36 years old and I was born in Rome, Italy. My family has a mix of southern and Roman roots — my father is originally from southern Italy, while my mother comes from a traditional Roman background.

I've travelled a lot thanks to my previous job as a flight attendant, which gave me the opportunity to explore different cultures and meet people from all over the world. I've also taken several solo trips to exotic destinations. I find solo travel incredibly empowering and eye-opening.

Q) When and why did you decide to join the hospitality industry?

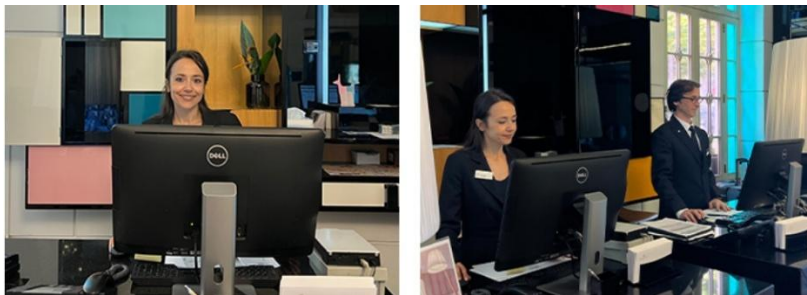
I joined the hospitality industry in 2016. I started working in hospitality because I've always enjoyed working with people and creating positive experiences for others. After working as a flight attendant, I realised how much I loved the dynamic, international environment and the opportunity to connect with people from different backgrounds. Hospitality felt like a natural next step where I could continue doing what I love — making guests feel welcome, comfortable, and valued.

Q) When did you join Grand Hotel Palace Rome? What has your experience been like working at the hotel?

I joined the Grand Hotel Palace Rome in July 2019. Since then, it has been a truly rewarding experience. Working in such an elegant and historic property has allowed me to grow both professionally and personally. I've had the chance to work with a passionate and supportive team, and I've learned a lot about delivering high-level service in a luxury environment. Every day brings something new, and I really enjoy meeting guests from all over the world and helping create memorable stays for them.



voices



Giulia begins each day by reviewing arrivals and working closely with the team to ensure a smooth and seamless guest experience.

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

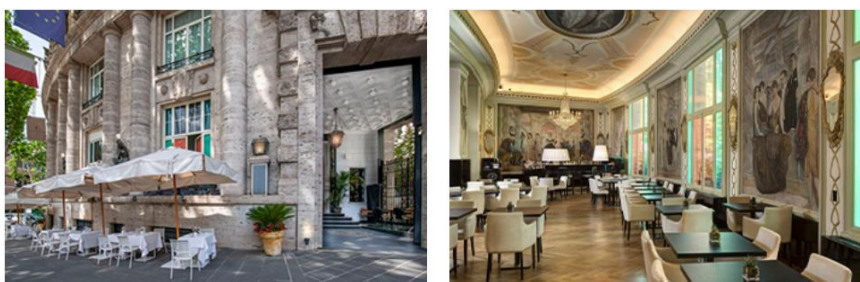
I usually start by checking the day's schedule, reviewing guest arrivals and any special requests or VIPs. I then coordinate with different departments to make sure everything runs smoothly, from housekeeping to front office operations.

Throughout the day, I assist guests with anything they need, solve any issues that may come up, and make sure everyone feels welcomed and well taken care of. No two days are ever the same, and that's one of the things I love most about this job!

Q) What do you enjoy most about your work? What are the challenging parts?

What I enjoy most about my work is the human connection — meeting people from all over the world, hearing their stories, and making their stay special. I find it very rewarding to know that I've played a part in someone's positive travel experience.

As for the challenging parts, hospitality can be unpredictable. You have to be ready to handle last-minute changes, unexpected guest requests, or difficult situations with calm and professionalism. It can also be physically and mentally demanding, especially during high season.



Housed in a beautifully restored 1920s building, the Grand Hotel Palace Rome blends timeless elegance with Roman charm.

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

Yes, one experience that really touched me was when a guest left a handwritten letter and a small gift to thank me for the care and attention I had shown during their stay. The guest had been traveling alone and mentioned that my kindness and professionalism had made the person feel truly welcomed and at ease. It was a simple gesture, but it meant a lot to me and reminded me of the positive impact we can have on someone's journey. Moments like these are what make this job truly special.

Q) What can guests look forward to at Grand Hotel Palace Rome?

At the Grand Hotel Palace Rome, guests can expect a mix of timeless elegance and modern luxury. The hotel is housed in a historic 1920s building designed by Marcello Piacentini. Guests can enjoy elegantly furnished rooms and suites, delicious Italian and Mediterranean cuisine at the on-site restaurant, and a relaxing spa with wellness treatments and a fitness centre.



voices

The hotel is within walking distance of Rome's historic landmarks, offering guests easy access to the city's rich heritage. What truly makes the experience special, however, is the dedicated and professional staff. The team at the Grand Hotel Palace is known for their warm hospitality, attention to detail, and personalised service. From the front desk to housekeeping and concierge, every staff member is committed to making guests feel welcomed, comfortable, and well cared for throughout their stay.



Giulia love travelling and connecting with people from all around the world. Her passion for exploring different cultures inspired her to join the hospitality industry, where she now creates meaningful and memorable experiences for her guests.

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

When I'm not at work, I spend most of my time with my family and friends. Being with them is very important to me. I also enjoy going for bike rides by the sea and I really enjoy reading travel books that inspire me to plan new trips.



M Social Brand Opens A New Chapter In Malaysia With Launch Of M Social Resort Penang

(L-R) Mr Saurabh Prakash (Interim Chief Operating Officer & Chief Commercial Officer, MHR); Mrs Cecilia Kwek; Mr Kwek Leng Beng (Executive Chairman, MHR); His Excellency Tun Dato' Seri Utama Haji Ramli bin Ngah Talib and wife The Honourable Toh Puan Raja Dato' Seri Utama Noora Ashikin binti Raja Abdullah; and Ms Jasmine Keh (General Manager of M Social Resort Penang).

Previously known as Copthorne Orchid Hotel Penang, the newly opened M Social Resort Penang marks the Malaysian debut of Millennium Hotels and Resorts' (MHR) bold and vibrant lifestyle brand, M Social. This milestone also represents the brand's seventh property globally, launched in a milestone year as MHR celebrates its 30th anniversary.

M Social Resort Penang is well poised to set new standards in Malaysian hospitality and cater to the expectations of today's generation of travellers.

M Social Resort Penang celebrated its debut in Malaysia with a grand launch on 9 July, fusing local heritage with contemporary flair. As the first M Social property to open in Malaysia, the event signifies a key milestone for the lifestyle-driven hotel brand and marks a new chapter for Malaysia's hospitality scene. Attending the celebratory event were Executive Chairman of Millennium Hotels and Resorts (MHR) Mr Kwek Leng Beng and his wife Mrs Cecilia Kwek.



Chairman Kwek and Mrs Kwek sharing a chat with Tun Dato' Seri Utama Haji Ramli bin Ngah Talib and his wife, while Mr Chia and Mr Ng looks on.



Chairman Kwek and Tun Dato' Seri Utama Haji Ramli bin Ngah Talib at the digital signing ceremony with Mr Prakash and Ms Keh.



getting to know you

A Grand Launch of Colour and Energy

The launch unfolded with a lively lion dance performance and firecrackers, followed by a ribbon-cutting ceremony led by Governor of Penang, Tun Dato' Seri Utama Haji Ramli bin Ngah Talib and his wife Toh Puan Raja Dato' Seri Utama Noora Ashikin binti Raja Abdullah. Other notable guests in attendance included Yang Berbahagia Dato' Yeoh Soon Hin, Deputy Chairman, Tourism Malaysia.

A digital signing ceremony was held in the resort's Grand Ballroom, reaffirming the brand's commitment to tech-forward innovation and community integration. The launch wrapped up with a soulful performance by the multi-talented singer and actress, Chelsia Ng.

That evening, the resort transformed into a stylish evening soiree featuring signature cocktails and curated canapés. Guests were treated to a night of entertainment that included a live performance by Elvira Arul, an LED violin show, and an electrifying set by DJ Nikki, igniting the night with rhythm and energy.



*Chairman Kwek presenting his biography *Strictly Business* to Tun Dato' Seri Utama Haji Ramli bin Ngah Talib at the event.*



Tun Dato' Seri Utama Haji Ramli bin Ngah Talib and his wife touring the hotel grounds and facilities, while enjoying a live guzheng performance.

A Global Brand Finds a New Home in Penang

Part of Millennium Hotels and Resorts' growing portfolio, M Social is a lifestyle brand known for its eclectic charm and immersive design. Located in Singapore, Paris, New York, Phuket, Suzhou and Auckland, M Social Resort Penang is the seventh M Social globally and the third in Southeast Asia.

"M Social was created to reimagine hospitality for a new generation of travellers – those seeking connection, inspiration, and a sense of place," said Mr. Kwek Leng Beng, Executive Chairman of Millennium Hotels and Resorts. "My vision was to build a brand that is bold, expressive, and constantly evolving. In Malaysia, M Social Resort Penang brings this vision to life not only through its vibrant design and creative energy but also by embracing the country's rich culinary heritage. At Beast & Butterflies, the flavours are inspired by my fondness for Penang's diverse food scene, especially the distinctive and colourful Peranakan cuisine, creating experiences that truly reflect the spirit of this culturally dynamic destination."

Mr. Kwek Eik Sheng, Executive Director of Millennium Hotels and Resorts, further elaborated, "At M Social Resort Penang, we are not only expanding our footprint in Southeast Asia, but we are also pushing the boundaries of what modern hospitality can be."

"This property reflects our ambition to lead in digital innovation, sustainable design and lifestyle-driven travel, and is our blueprint for the next generation of hotels – smart, social and deeply rooted in place."

Set Between the Hills and the Sea

Nestled in the lively coastal enclave of Tanjung Bungah, M Social Resort Penang offers a serene escape and is just minutes from George Town, Gurney Drive, and Penang's iconic street art and culinary hotspots.



getting to know you

The resort features 318 rooms and suites across two wings. The Sunset Bay Wing offers panoramic sea views and vibrant interiors, while the Azure Wing is ideal for families and groups with beachfront-facing rooms.



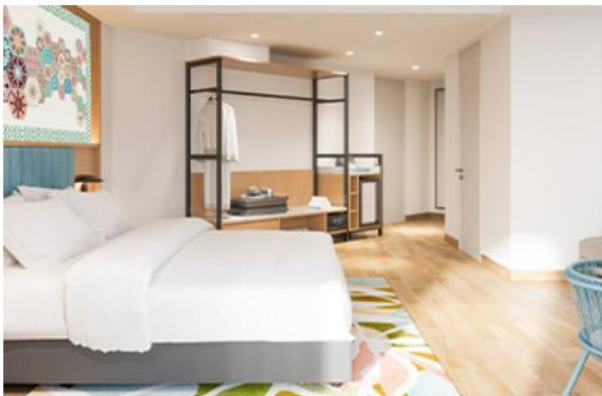
Acquired in 1989, the 318-room Copthorne Orchid Penang was among Chairman Kwek's earliest acquisitions when he began expanding the hotel business portfolio beyond Singapore.



Now renovated and repositioned M Social Resort Penang, the hotel is MHR's 7th M Social-branded property, set to raise the bar on hospitality standards in Penang today.

Each room is thoughtfully designed to reflect Penang's rich Peranakan heritage - from intricate geometric patterns to a lively palette of rose pink, sea green, and sky blue inspired by the island's flora and coast.

Modern amenities include a 55-inch smart TV, high-speed Wi-Fi, and Malaysia's first in-room AI voice assistant for effortless control. Guests can also enjoy a 24-hour gym, outdoor pool, and a Grand Ballroom ideal for special events and celebrations.



With 318 rooms housed across two wings, each room is designed to reflect Penang's rich Peranakan heritage with modern amenities such as a 55-inch smart TV and Malaysia's first in-room AI voice assistant, enhancing the experience of a tech savvy and lifestyle driven traveller.

"M Social Resort Penang is a bold new chapter for the brand," added Mr. Saurabh Prakash, MHR Interim Chief Operating Officer & Chief Commercial Officer. "This opening is more than just a launch—it's a promise to deliver inspiring stays, seamless technology, and immersive design in a way that truly reflects the spirit of Penang. We're excited to welcome guests into a destination that's designed for discovery."

Flavours of Penang with a Twist

Dining at M Social Resort Penang is a celebration of creative flavours and artful presentation.

Beast & Butterflies, the brand's signature restaurant, offers a vibrant fusion of local and international cuisines. The Social Hub presents a relaxed space for artisanal high tea and signature cocktails. Breezy Bites, located at the poolside, brings M Social's playful spirit to life with light bites, refreshing drinks, live music, and interactive games.

Hi Life!

getting to know you



The Social Hub is a lounge located on Level 8 that offers high tea and light snacks for unwinding or meeting with friends.



Embracing Penang Peranakan flavours, the Beast & Butterflies Penang restaurant is a vibrant dining space inspired by the rich culinary heritage of the region.

“There’s no cookie-cutter formula here,” said Mr. Prakash. “Each M Social property is inspired and shaped by its distinct locations — and in Penang, that means blending heritage with innovation, and personality with purpose.”



The team that contributed to the success of M Social Penang's opening.



congratulations / appointments



CDL Continues To Champion Green Leadership In Singapore's Built Environment

CDL's Group General Manager Mr Chia Ngiang Hong (2nd from left) and CDL's Head of Green Building, Decarbonisation & Safety, Mr Allen Ang (2nd from right, also SGBC President), receiving CDL's award for Partner Commendation from Minister for National Development Mr Chee Hong Tat (centre). They are pictured with BCA's Deputy CEO for Industry Development Mr Tan Chee Kiat and SGBC's Chief Executive Officer Ms Yvonne Soh.

Singapore recently marked a significant milestone in its green building journey at the gala dinner of Singapore Green Building Council (SGBC) with guest of honour, Minister for National Development Mr Chee Hong Tat. The gala was also a celebration of the 20th anniversary of Building Construction Authority (BCA) Green Mark certification scheme.

The BCA Green Mark is a green building rating system that assesses environmental performance of buildings based on various criteria, including energy efficiency, resource efficiency, and indoor environmental quality.

CDL was highlighted as among nine public- and private-sector developers that have supported the Green Mark scheme over the past 20 years. The giant developer alone, has received 129 Green Mark certifications across its suite of properties to date.



CDL's Head of Global Asset Management Division, Ms Callie Yah (2nd from right) and General Manager of Republic Plaza, Mr Chan Wai Luen (2nd from left) receiving the Green Mark 20th Anniversary Building Project Commendation for Republic Plaza.



Ms Yah and General Manager of City House, Mr Sia Chen Wee (2nd from left) receiving the same commendation award for City House.



congratulations / appointments

Mr Sherman Kwek, CDL's Group CEO, said, "As a pioneer partner and adopter of the Green Mark scheme, we are honoured to have contributed to the greening of Singapore's built environment for three decades. Our flagship commercial property, Republic Plaza (RP), was among the first to receive the Green Mark Gold in 2005. Since then, through ongoing retrofitting to enhance energy efficiency and leveraging smart systems to optimise operations, RP attained Green Mark Platinum in 2012 and Platinum Super Low Energy (SLE) status in 2023."

"Beyond infrastructure upgrades, we actively engage our tenants to adopt sustainable practices within their office spaces. Last July, we piloted the City Green Tenant Bonus Programme at RP, which saw 100% participation by all eligible tenants. This first-of-its-kind decarbonisation initiative incentivises tenants to adopt sustainable practices and effectively reduce energy consumption, which will contribute towards reducing Scope 3 emissions."

"Today, we have 129 Green Mark certifications for our developments and office interiors, with 39% at the highest Platinum and SLE tiers. With our target to achieve SLE certification for 80% of our owned and managed buildings by 2030, we will continue to invest in innovative solutions to improve energy efficiency, transform our value chain and support our nation's decarbonisation efforts."



The jubilant CDL team takes a pose to mark its recognition and achievements.

Hi
Life!

congratulations / appointments



UN Global Compact Network Welcomes Hong Leong Asia As New Member

Hong Leong Asia employees at a teambuilding event. This latest recognition affirms HLA's efforts and progress in its corporate sustainability journey.

Hong Leong Asia (HLA) was recently inaugurated as a member of the Singapore Chapter of United Nations Global Compact Network (UNGC).

This recognition comes swiftly on the back of its recent achievements as the “Best Managed Board” by Singapore Corporate Awards 2024, and “Asia-Pacific Climate Leader” for three consecutive years by The Financial Times.

Since embarking on its sustainability journey in 2021, HLA has made significant progress in tracking its performance and enhancing sustainability practices.

With core businesses in building materials and powertrain solutions, the multinational organisation is well-positioned to advance its sustainability agenda. By deploying innovative, sustainable solutions, HLA aims to champion sustainability through strengthened stakeholder engagement, and leverage UNGC's knowledge and resources to overcome business challenges for a greener future.



congratulations / appointments



“Best Hops Bar” Title Goes To Belgian Beer Café At Grand Millennium Dubai

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

Belgian Beer Café at Grand Millennium Dubai has won the award for “Best Hops Bar” at the Big Nightlife Awards 2025 by Hotel & Catering Middle East.

This award reflects the café’s dedication to delivering an authentic Belgian experience in the heart of Dubai. From world class selection of Belgian brews to its vibrant atmosphere and warm hospitality, every visit offers guests a true taste of Belgium. Guests can enjoy an exceptional range of Belgian hops, from classic Stella Artois to crisp Hoegaarden pints and much more, with each pour served to perfection.

The team takes pride in pairing exceptional service with a thoughtfully curated menu, ensuring every guest enjoys memorable moments, whether they’re toasting with a familiar favourite or exploring something new from our selection. We are excited to continue delighting our guests with the very best of Belgian hospitality and hops.



Inspired by 18th century Belgian bars, Belgian Beer Café is a journey back to the old times in the city of Brussels. Consisting of two floors, an open roof terrace on the 3rd floor, as well as TV and projections screens to show international sporting events, the venue is the place to be with authentic Belgian cuisine and over 40 types of beer.



congratulations / appointments



Millennium Al Rawdah Shines With Five Awards For Hotel And General Manager Excellence

The award for “Best 5-star Hotel in the UAE” was among the total of five accolades achieved by Millennium Al Rawdah and its General Manager Mr Nidal Saloum. He is pictured receiving the award on stage with his team.

Millennium Al Rawdah proudly stood in the spotlight at this year's Golden Tree Awards 2025, receiving a total of five accolades for Hotel and General Manager Excellence.

Solidifying its position as the leading destination in the United Arab Emirates (UAE), the 281-room property scored four awards for **“Middle East's Best Business Hotel”**, **“Best City Hotel in the UAE”**, **“Best 5-Star Hotel in the UAE”**, and **“Best Banquet/Event Hotel in the UAE”**.

Each award reflects the team's unwavering commitment to delivering hospitality that exceeds expectations. From front office to banquet, every department has played a vital role in achieving this proud moment.

General Manager Mr Nidal Saloun, Best Emerging General Manager – Hospitality



General Manager Mr Nidal Saloum honoured with the title “Best Emerging General Manager – Hospitality”.

At the same event, General Manager Mr Nidal Saloum was also honoured with the title “Best Emerging General Manager – Hospitality”.

With a people-first philosophy and a strategic mindset, Mr. Saloum has led Millennium Al Rawdah into one of its most successful years to date. His leadership style is grounded in collaboration, innovation, and a deep understanding of guest needs, which has been instrumental in both the hotel's performance and its culture of



congratulations / appointments

service excellence. His contributions add to the growing legacy of leadership excellence in the Millennium Hotels and Resorts group.

“These wins are a true testament to our people, and represent the collective success and efforts put into every guest experience,” said the leadership team at Millennium Al Rawdah.