



January 2026
ISSUE 104

A Hong Leong Group
E-Newsletter

highlights



Introducing The Halcyon Private Isles Maldives, Autograph Collection

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Celebrations
Bring The
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Together At
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Over 30 Years
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Driving Operational Excellence During The Festive Season: How MHR Manages Resources And Waste

Who says Christmas décor has to be traditional? Grand Copthorne Waterfront Hotel Singapore is celebrating the season with a borrowed 1947 vintage sports car, turning heads and giving festive decorations a creative and eco-friendly twist.

The festive season is a peak period for the hospitality sector with higher guest volumes, larger events, and increased dining activity. At Millennium Hotels and Resorts (MHR), this period presents an opportunity to demonstrate operational excellence, optimise resource management, and maintain service quality while managing waste efficiently.

Managing Peak-Season Challenges

Waste management, particularly food waste, is one of the most significant operational challenges during the festive season. Buffets, gala dinners, and large-scale gatherings generate the largest volume of waste by weight, while single-use plastics, packaging, and general housekeeping items contribute further. Across MHR properties, total waste can increase 10–15% during peak festive periods.

MHR addresses this challenge through a combination of data-driven production planning and operational controls. By aligning food production with reservation data, scaling menus to guest numbers, and implementing portion-control measures at buffets, the Group ensures high-quality dining while minimising excess.



MHR Singapore partners with Treatsure, a social enterprise platform, to offer packing boxes for surplus food, allowing both the public and guests to enjoy the buffet at a discounted price to minimise waste.

Surplus food is strategically redirected through social enterprise partnerships or processed on-site via digesters that convert organic waste into environmentally safe greywater.



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Leveraging Technology and Innovation

Technology plays a central role in MHR’s operational efficiency strategy. Across the Group’s six Singapore hotels, including Grand Copthorne Waterfront, Copthorne King’s, M Hotel, M Social, Orchard Hotel, and Studio M Hotel, digesters have reduced nearly 100,000 kilograms of food waste in total. Additionally, roughly 500 kilograms of surplus food were redistributed to local communities through social enterprise platforms.



Each MHR property in Singapore is equipped with a food-waste digester that can convert food waste into environmentally friendly greywater.

MHR is also exploring circularity concepts to turn waste into valuable outputs. Globally, UK hotels converted 180,000 kilograms of food waste into biofertiliser, preventing nearly 126 tonnes of CO₂ emissions, while also contributing to urban greening initiatives.

These measures demonstrate MHR’s integrated approach to resource management, aligning operational efficiency with responsible practices.

Innovative Festive Experiences

Operational excellence does not come at the expense of guest engagement. At Grand Copthorne Waterfront Hotel, a 1947 MG TC vintage sports car serves as a festive display alongside the Christmas tree. Borrowed from a local vintage car club, this display is a creative, sustainable solution that enhances the guest experience without generating new decorative waste.

Across MHR properties, similar approaches are applied to deliver a distinctive festive atmosphere. For example, M Hotel Singapore’s “Craftmas” installation is built using recyclable materials instead of procuring new Christmas trees and decorations.



Grand Copthorne Waterfront Hotel and M Hotel Singapore brought creativity and sustainability to the forefront in this year’s Christmas decorations. M Hotel’s Yuletide Village and Christmas tree are crafted from recycled materials, including egg trays and used boxes, in collaboration with Salvation Army Gracehaven Children’s Home. Grand Copthorne Waterfront borrowed a 1947 vintage sports car to enhance its festive décor. As hotel GM Andrew Tan notes, achieving sustainability goals often means thinking outside the traditional box.



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Where possible, decorations are reused year after year, digital signage replaces printed materials, and room control units automatically switch off electricity in unoccupied rooms. Guest engagement campaigns, such as #MillenniumGreenStay, encourage responsible resource use and support the Group's operational efficiency objectives.

These consistent, small-scale measures demonstrate the Group's ability to combine operational efficiency with elevated guest experiences.

Global Operational Standards and Training

Beyond Singapore, MHR ensures operational excellence through robust global standards and staff training. Waste segregation systems, proper recycling protocols, and sustainability awareness are integrated into daily operations.

MHR's approach illustrates that operational excellence, efficiency, and sustainability can coexist. By planning carefully, scaling resources appropriately, and leveraging technology, the Group delivers exceptional guest experiences while maintaining cost efficiency and responsible resource management.

As MHR celebrates its 30th anniversary, these initiatives highlight the Group's commitment to operational excellence and strategic management. By combining thoughtful planning, innovative solutions, and a guest-centric approach, MHR ensures that festive celebrations remain abundant, enjoyable, and efficient to deliver a seamless guest experience, while maintaining strong corporate performance.



City Square Mall Evolves Beyond Retail To Become A Community “Third Space”

City Square Mall embarked on a \$50 million upgrade in September 2023 to attract a new tenant mix. The refurbishment incorporates upcycled chopsticks, PET bottles and timber into its design.

In an age where online shopping is just a click away, staying relevant as a brick-and-mortar mall takes more than new shops and promotions. For City Square Mall (CSM), the answer lies in reimagining what a mall can be, not just a place to shop, but a vibrant “third space” for the community with features like the CDL EcoTrain, a climate education hub in a repurposed train carriage.

Marking its 17th year, the mall near Farrer Park MRT has undergone a \$50 million refurbishment that began in September 2023. Owned and managed by City Developments Limited (CDL), the revamp focuses on refreshing spaces, curating experiences and strengthening its role as a community hub.

A Fresh Look and a New Food Scene

One of the most noticeable changes is the transformed atrium spanning Levels 2 to 4. Once square and functional, it now features flowing curves and layered forms that bring visual interest and a sense of movement through the space. These newly carved zones are home to an updated tenant mix, including new food and beverage concepts.



Gastro Square (left), an upscale food neighbourhood within City Square Mall, adds a vibrant dining dimension to the refreshed space, while the CDL EcoTrain (right), a repurposed SMRT train cabin, offers an interactive sustainability learning experience.



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Food lovers will also notice a major shift in the mall's dining landscape. The former Level 4 foodcourt has moved to Basement 3, making way for Gastro Square—a 24,000 square feet (sq ft) upscale food “neighbourhood”. The line-up includes the first mall outlet of Kok Sen Restaurant, a Michelin Bib Gourmand recipient and beloved local zi char institution.

CSM has long been known as a family-friendly destination, and the upgrade doubles down on that appeal. In addition to popular attractions like Airzone, the suspended net playground, new concepts such as Giggle Jungle by Yooland introduce immersive, jungle-themed play experiences for children.

The “third space” idea also extends outdoors. Next to the playground sits the CDL EcoTrain—a decommissioned SMRT train cabin reimagined as a climate education hub. Far from being just a novelty, the space houses interactive exhibits and hosts workshops on sustainability and climate issues. These programmes are co-created with Just Keep Thinking, Singapore's largest science, nature and sustainability social media platform, and are designed to engage visitors of all ages.

Sustainability Woven into Everyday Design

While the mall's refreshed look feels contemporary, sustainability remains central to its identity. Since opening in 2009 as Singapore's first eco-mall, CSM has integrated green thinking into its design, from a roof that maximises natural light to water recycling systems that reportedly saved the equivalent of eight Olympic-size pools during construction.

The recent upgrade builds on this foundation with energy-efficient lighting, improved ventilation and smarter building controls. But sustainability here is also something shoppers can see and touch. Working with local architecture and design firm Ta.Le, the refurbishment incorporates extensive upcycling and adaptive reuse throughout the mall.



One of the refurbishment goals was to make sustainability a bold, tangible experience, allowing you to see and touch, and get inspired by environmental action. City Square Mall is one of the first establishments in the region to integrate upcycled materials on a massive, visible scale to showcase creative upcycling with repurposed bamboo chopsticks, recycled plastic bottles, salvaged timber grab bars, and transformed bubble wrap and milk bottles, collectively reducing waste and significantly lowering carbon emissions.

More than 1.4km of timber grab bars from the original mall have been transformed into benches and wall cladding, preserving a sense of continuity while reducing construction waste. Elsewhere, everyday materials take on new life: bamboo chopsticks, milk bottle caps and even bubble wrap have been reworked into design features.

A Mall That Grows with Its Community

Today, CSM spans close to 730,000 sq ft and offers more than just retail. With refreshed spaces, a stronger dining scene, family-friendly attractions and thoughtful design details, it positions itself as a place to spend quality and educational time.



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In doing so, the mall shows how a well-loved, mid-aged shopping centre can evolve with changing lifestyles, staying relevant by becoming part of the community's everyday rhythm rather than competing head-on with e-commerce.

For more information on the mall's latest events and promotions, please visit the [website](#).



Hello, Cardiff! Copthorne Hotel Reopens With Fresh Rooms And Vibes

Nestled between Cardiff City Centre, the bay, and the coastline, Copthorne Hotel Cardiff combines timeless charm with modern comfort. Spacious rooms, lake views, and contemporary amenities provide guests with a seamless and restful stay.

After nearly five years of operating under contracts, Copthorne Hotel Cardiff has officially reopened to the public.

Following the hotel's closure in April, the team had just six weeks to prepare for the first phase of reopening in May. This tight timeline sparked a true all-hands-on-deck effort, with colleagues from housekeeping, food and beverage, front office, maintenance, and kitchen working to meet the deadline.



The newly refreshed lobby at Copthorne Cardiff combines contemporary finishes and a welcoming ambience, anchored by the hotel's iconic chandelier to cast a warm and elegant glow.

The result was a successful relaunch featuring 64 refreshed guestrooms, a newly designed bar and buffet restaurant, as well as an updated reception and lounge. The refreshed spaces have brought new energy to the hotel, offering guests a warmer and more contemporary experience.

Since reopening, Copthorne Cardiff has performed strongly in a highly competitive market. Guest review scores have consistently led its competitive set, while financial performance has exceeded monthly forecasts across both revenue and gross operating profit.

The phased reopening continues in November with the launch of an additional floor. Planning is also underway for the refurbishment and reopening of the remaining 47 guestrooms, along with the hotel's meeting and event spaces and gym.



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Relax in Copthorne Cardiff's refreshed rooms and treat yourself to a revamped restaurant and menu at Lakeview Lounge & Bar.

With the hotel buzzing once again, guests are already enjoying the refreshed spaces, lively new bar, and modern lounges. From clinking glasses to happy diners and comfy beds being put to good use, the reopening has brought a new spark to Cardiff and plenty of smiles along the way!

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Flow into Harmony: A Day Of Wellness And Creativity At M Social Hotel Suzhou

Gathered in harmony, participants of the “Flow into Harmony” session shine with energy and enthusiasm. The day combined mindful movement, hands-on creativity, and plenty of joyful interactions, leaving everyone refreshed, inspired, and buzzing with positive vibes.

M Social Hotel Suzhou recently hosted its “Flow into Harmony” yoga salon, in collaboration with the Ai Xin Da Ren Love Champions Foundation and Wendy Yoga, transforming a serene morning into an immersive lifestyle experience that combined wellness, mindfulness, and creativity.

Guests were welcomed into a calm and uplifting environment, designed to ease the mind and invigorate the body. Guided by a skilled instructor from Wendy Yoga, participants moved through the “Flow into Harmony” session, a carefully curated sequence of postures and breathwork. The session offered more than just a physical stretch—each movement encouraged emotional openness, energy flow, and a renewed sense of vitality.



From gentle stretches to flowing sequences, participants immerse themselves in the “Flow into Harmony” yoga session, embracing serenity and vitality to connect with their own energy.

After the session, guests enjoyed a relaxing tea break, offering a chance to mingle, reflect, and savour the calming atmosphere. The day continued with a hands-on Mandala weaving workshop, where participants created intricate designs under gentle guidance. This meditative activity challenged focus and rewarded creativity, leaving each guest with a beautiful, personalised piece to take home—a tangible reminder of the day’s mindful energy.

The event was designed not just to promote well-being but to create a vibrant, shared experience. Laughter, chatter, and moments of quiet reflection blended seamlessly, highlighting the joy of connecting through mindful practice and creativity.

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From colourful threads to detailed designs, guests channel their concentration and imagination in the Mandala weaving session, creating their own beautiful and personalised pieces.

By the end of the day, the room was buzzing with smiles, laughter, and a sense of lightness. From bending and stretching to weaving vibrant Mandalas, guests left with a spring in their step and a playful spark in their creativity—proof that wellness can be joyful, energising, and wonderfully contagious!



Estelle's Wine And Cocktail Bar Brings Mediterranean Flair To Grand Millennium Auckland

With its chic, relaxed vibe, crafted cocktails and a standout wine list, Estelle's is the kind of place where after-work drinks effortlessly turn into a night worth lingering over.

Grand Millennium Auckland has unveiled its latest addition, Estelle's, a wine and cocktail bar on the hotel's first floor, inspired by the vibrant flavours and convivial atmosphere of the Mediterranean.

The bar carries a dark and moody interior with rich timber tones and deep red accents, creating an intimate space. Guests can enjoy a front-row experience as the kitchen has been thoughtfully oriented to showcase chefs and bartenders in action, blending theatre with dining.



Executive Chef James Kenny leads all the kitchens at Grand Millennium Auckland, including Ember, Katsura Japanese Restaurant, The Aviary and 16 Conference Venues Catering. With a career spanning Paris, Copenhagen, London, and Greece, and time in some of the world's most renowned kitchens—Gordon Ramsay's The Boxwood, Noma, and The Pescatarian—he brings a wealth of global experience while staying deeply connected to his Kiwi roots. Chef Kenny is heavily influenced by New Zealand's seasonal ingredients and the innovation of local chefs.

Executive Chef James Kenny and Head Chef Aaron Hyett have curated a menu of Spanish-influenced raciones as small plates perfect for sharing. Highlights include Iberian jamón, anchovies on toast, pan con tomate, and asparagus with manchego and jamón, while desserts feature Crème Catalana, Malaga raisin ice cream, and Leche Frite.

“Estelle's is about capturing the essence of Mediterranean dining,” says Chef Kenny. “The spontaneity, warmth, and conviviality you feel in Spanish tapas bars and European lounges are at the heart of what we've created. Guests can watch their food prepared with care and flair, just like in Barcelona or San Sebastián.”

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The signature tapas and cocktails include the Gilda skewers featuring prawns with charred pineapple and jamón (left) and Hachi Flotar (right).

With its new vibrant energy, shareable menu and front-row culinary theatre, Estelle's is set to become a new go-to for guests and locals, where every visit feels like a mini escape to the Mediterranean!



A New Chapter Of Culture And Creativity At M Social Singapore

Beast & Butterflies transformed into an intimate runway for M Social Singapore's first fashion showcase.

M Social Singapore continues to redefine lifestyle hospitality through a curated line of events that blend art, fashion, gastronomy, and entertainment which showcases its position as a vibrant cultural and social destination along Robertson Quay.

Fashion Shows at Beast & Butterflies

The Atelier of Light & Shadow: A Couture & Culinary Experience

M Social Singapore unveiled its first-ever fashion showcase at Beast & Butterflies on 10 January, where contemporary design and creative expression converged. The restaurant's signature long, runway-style layout was transformed into an intimate catwalk, offering an elegant stage for couture storytelling.

Featuring Nayyab by Arti Mittra, The Atelier of Light & Shadow explored contrast, craftsmanship, and modern femininity through refined silhouettes and thoughtful detail. The experience extended beyond fashion with a specially curated three-course menu by celebrity chef Bryce Li, designed to complement the mood and narrative of the collection. Together, haute couture and elevated gastronomy create an immersive evening of style and sensory indulgence.

Stand-Up Comedy at M Social Singapore



Live stand-up comedy brings energy and connection to M Social Singapore's social spaces.



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The Social Comedy Club

Expanding its cultural offering, M Social Singapore also brings live stand-up comedy into the heart of the hotel, infusing its social spaces with energy, laughter, and connection.

The Social Comedy Club, presented in partnership with East Coast Comedy, is a signature comedy series that brings together some of the region's most engaging comedic talents. Each session features a dynamic line-up of six comedians, delivering sharp wit, big laughs, and an electric atmosphere that reflects M Social Singapore's bold and sociable spirit.

From the runway to the table, these fashion, culinary, and entertainment experiences position M Social Singapore as a place where creativity flows, conversations buzz, and culture takes centre stage.



LENTOR MODERN Mall Brings Shopping, Dining And Lifestyle Amenities to LENTOR HILLS Estate

The opening of LENTOR Modern Mall will bring convenience and a wide range of dining and shopping options to residents living at or near the LENTOR Hills Estate.

LENTOR Modern Mall, a 90,000 sq ft retail hub in the LENTOR Hills estate, has officially opened. The suburban mall forms the retail podium of GuocoLand's integrated LENTOR Modern project, which comprises three 25-storey residential towers.

Linked directly to LENTOR MRT station on the Thomson-East Coast Line, the mall is the only integrated mixed development in the LENTOR Hills estate and has over 40 stores offering a curated mix of dining, lifestyle and essential services.



Visitors can look forward to new-to-market dining concepts such as the plant-based MERLE & Co (left), alongside convenient grocery shopping at Cold Storage Fresh (right) and a range of retail offerings.

Anchor tenants include Cold Storage Fresh and Mulberry Learning pre-school. Visitors can enjoy a wide range of F&B offerings, including three new-to-market concepts: Nolita, an Italian-Japanese fusion restaurant, Bunny's, a playful burger concept serving Tokyo-style patties, and Merle & Co, a Korean-inspired, plant-based, pet-friendly café.

Beyond dining, LENTOR Modern mall is home to several enrichment centres, including Aspire Hub, Hua Xia Language Centre and Cristofori Music Academy, as well as lifestyle offerings such as Anytime Fitness, Healing Touch Spa and NK Hairworks.



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The Lentor Hills estate is set to grow further, with upcoming projects like Lentor Central Residences (left) and Lentor Hills Residences (right) contributing to the estate's vibrant residential landscape.

In addition to Lentor Modern, the Lentor Hills estate is set for further growth, with six private residential projects in the pipeline. These include Lentor Hills Residences, Lentor Mansion, Lentor Central Residences and Lentoria, projects by Hong Leong Holdings and joint venture partners such as GuocoLand, Mitsui Fudosan, and TID. These developments reinforce Lentor Hills' transformation into a vibrant, integrated community.

Find out more about Lentor Modern Mall [here](#).



CDL Accelerates Capital Recycling With The Divestment Of Quayside Isle @ Sentosa Cove

Strategically located within Singapore's premier master-planned luxury residential enclave, Quayside Isle is the only dedicated commercial complex in Sentosa Cove. CDL won the site from a Government Land Sales (GLS) tender, which involved a rigorous two-envelope Concept and Price system.

City Developments Limited (CDL) has reached another milestone in its capital recycling and portfolio optimisation efforts with the successful divestment of Quayside Isle @ Sentosa Cove, one of its landmark waterfront lifestyle assets.

Quayside Isle was launched for sale in September 2025 via an Expression of Interest (EOI) exercise, which drew strong interest from both local and international investors. CDL entered into a sales and purchase agreement with a Singapore-based institutional buyer to divest the property for S\$97.3 million, or approximately S\$2,205 per square foot (psf). This translates to a significant premium of about 47% over its book value of S\$66.0 million. The transaction is expected to be completed in Q1 2026.

Completed in 2012, the development occupies Sentosa Cove's only commercial marina quayside site, which was awarded to CDL from Urban Redevelopment Authority's (URA) Government Land Sales tender in 2006. Over the years, Quayside Isle has evolved into a vibrant waterfront destination, offering a curated mix of dining and lifestyle concepts set against the marina backdrop. With approximately 44,121 square feet (sq ft) of net lettable area, the asset has maintained stable occupancy and a strong tenant profile, serving residents, yacht owners and visitors to the enclave.



Developed and managed by CDL, Quayside Isle forms part of the Quayside Collection at Sentosa Cove, alongside the 240-room W Singapore – Sentosa Cove hotel and The Residences at W Singapore Sentosa Cove. In 2020, the hotel was sold to the Group's REIT associate, CDL Hospitality Trusts, while the unsold residential component is held as part of a private investment platform.



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Reflecting on the divestment, Mr Sherman Kwek, CDL's Group CEO, said, "Our vision for the rare waterfront site was to create a distinctive lifestyle precinct for the Sentosa Cove community. Over the past decade, Quayside Isle has evolved into a vibrant upscale destination, achieving strong performance with stable occupancy and a curated mix of well-established, long-term tenants. Having nurtured the asset from concept to maturity, it is timely to crystallise the value created and allow it to flourish under new stewardship. The strong investor interest we received for Quayside Isle and the sale outcome reaffirm continued investor demand for high-quality, income-generating assets. This divestment, which sees us exiting at a 2.6% cap rate, aligns with our disciplined capital recycling focus, enabling us to unlock value while maintaining a prudent and balanced approach to capital management."

This transaction marks CDL's eighth asset sale contracted in 2025, following South Beach, City Industrial Building and Piccadilly Galleria in Singapore, two non-core hotels (Millennium Hotel St. Louis and Comfort Inn Near Vail Beaver Creek) and a multifamily residential property (1250 Lakeside) in the US, and more recently, Bespoke Hotel Osaka Shinsaibashi in Japan.

Including Quayside Isle, the Group has secured around S\$2 billion in total divestments in 2025, exceeding total acquisitions of approximately S\$1.7 billion for the year.



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2026 Property Launches: A Fresh Wave Of Homes With CDL And Hong Leong Holdings

Newport Residences by CDL leads the year as the Group's first project to launch in 2026, with its preview commencing on 16 January and sales bookings opening from 31 January. (Artist's Impression)

As Singapore's property landscape continues to evolve, 2026 is shaping up to be another year of noteworthy residential launches. At the forefront of this next phase is Hong Leong Group, through its real estate arms City Developments Limited (CDL) and Hong Leong Holdings Limited (HLHL), which will introduce a diverse mix of private condominiums across the Core Central Region (CCR) and Outside Central Region (OCR).

Together, these upcoming projects reflect a calibrated approach to residential development that balances lifestyle appeal, connectivity and long-term value.

Newport Residences



Newport Residences will preview from 16 to 27 January, with sales commencing on 31 January 2026. (Artist's impression)

Newport Residences is a rare freehold mixed-use development located at 80 Anson Road in Singapore's Downtown Core. Redeveloped by CDL on the former Fuji Xerox Towers site, the project will be among the city's first to integrate serviced apartments, offices, restaurants and residential homes within a single tower. Comprising 246 ultra-luxury residential units, the landmark project will appeal to both homebuyers and investors seeking long-term value within the Central Business District (CBD).

Connectivity is a defining feature of the development. Newport Residences sits within a 500-metre radius of Tanjong Pagar MRT station on the East-West Line and is also close to the upcoming Prince Edward Road MRT and Cantonment MRT stations on the Circle Line. Combined with its integrated commercial and lifestyle offerings,



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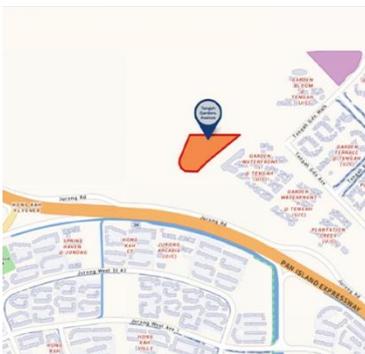
the development enjoys seamless access to Singapore's financial, retail and dining hubs, underscoring its appeal as both a liveable address and an investment asset.



The former building, Fuji Xerox Towers (left), was completed in 1987 and was then known as IBM Towers. In August 2020, CDL announced that Fuji Xerox Towers will be demolished and redeveloped into a mixed-use integrated development on its site, comprising residential apartments, serviced apartments and commercial areas. The development is now called Newport Plaza (right), which comprises of Newport Tower, Newport Residences and branded serviced apartments. (Artist's impression)

Looking ahead, the Downtown Core is set to evolve into a more vibrant mixed-use district where living, working, and leisure converge. The Anson Road precinct, where Newport Residences is located, is expected to integrate more closely with Raffles Place, blending office, retail and residential uses to rejuvenate the CBD. This long-term urban vision further enhances the development's attractiveness to buyers seeking a stake in the city's transformation.

Tengah Garden Avenue



The Hong Leong-led consortium was awarded the Tengah Garden Avenue site for \$675 million, or \$821 psf per plot ratio (ppr). The 99-year leasehold site measures approximately 273,906 sq ft with a maximum gross floor area (GFA) of 821,720 sq ft. (Photo credit: PropertyLimBrothers)

Situated within Singapore's newest forest town, the Tengah Garden Avenue project is being jointly developed by a Hong Leong Holdings-led consortium comprising GuocoLand and CSC Land Group. The development will be Tengah's first major mixed-use private condominium, featuring approximately 860 units alongside ground-floor commercial space.

Residents will benefit from proximity to the upcoming Hong Kah MRT station on the Jurong Region Line (JRL), placing the project just one stop from the future Tengah Town Centre and offering a direct rail connection to Jurong Lake District, Singapore's second CBD. The site also lies within 2km of the future Anglo-Chinese School (Primary), which is slated to become co-educational in 2030—an added draw for family-oriented buyers.

Earlier residential projects in Tengah have demonstrated strong demand. Copen Grand, the estate's first EC developed by CDL and MCL Land, sold out within a month of its 2022 launch. Its successor, Lumina Grand, a 512-unit EC by CDL launched in 2024, has also been fully sold.



Copen Grand (left) and Lumina Grand (right) are Singapore's first and second ECs to achieve BCA Green Mark Platinum Super Low Energy certification, incorporating renewable energy solutions such as photovoltaic systems for common areas. (Artist's impression)

As the first private condominium in Tengah, this upcoming development is expected to appeal to a broader pool of buyers compared to ECs, which are subject to eligibility conditions such as income ceilings and a five-year minimum occupation period. With this being Hong Leong Group's third development in the estate, the project represents a key opportunity for buyers seeking early entry into a new town positioned for long-term growth.

Lakeside Drive



CDL was awarded the Lakeside Drive site for \$608 million, or \$1,132 psf ppr. The 99-year leasehold site measures approximately 145,154 sq ft with a maximum GFA of 537,065 sq ft.

The Lakeside Drive site is zoned for residential use with commercial space on the first storey, anchored by a supermarket. CDL plans to develop a 570-unit residential project comprising five 16-storey blocks, with comprehensive facilities and beautiful landscaping.

The development benefits from immediate access to Lakeside MRT station and the expansive Jurong Lake Gardens. It is also located near several primary schools, including Lakeside Primary, Shuqun Primary and Rulang Primary. Connectivity in the west will be further enhanced with the phased completion of the Jurong Region Line (JRL) between 2027 and 2029, including the transformation of Boon Lay MRT station into an interchange linking the JRL and East-West Line.

What's Driving 2026 Launches

An estimated 17 new private condominium projects and five ECs are expected to launch in 2026, with Hong Leong Group accounting for three private developments. While overall supply is moderating, demand remains supported by buyers seeking a balance of lifestyle, connectivity and long-term value.

What sets 2026 apart is the breadth of choice on offer, from freehold city living at Newport Residences, to nature-centric homes in Tengah and Lakeside. Collectively, these launches reflect a market where thoughtful planning and evolving lifestyle preferences converge, offering homebuyers and investors a compelling range of opportunities in the year ahead.



Millennium Hotel Sirih Jakarta Welcomes Chef Andika Dede Zakaria As Executive Sous Chef

Chef Andika Dede Zakaria began his professional culinary career in 2011 and has since honed his craft at several well-regarded hotels and restaurants in Jakarta.

Millennium Hotel Sirih Jakarta recently onboarded Chef Andika Dede Zakaria as its new Executive Sous Chef, marking an exciting new chapter for the hotel's culinary team. At just 34, Chef Andika brings fresh energy and a global approach to Indonesian flavours.

Chef Andika's journey to Jakarta's hospitality scene has been anything but conventional. Growing up in Randudongkal, a small village in Central Java, far removed from the world of fine dining, he held onto a clear dream from a young age to become a chef.

Committed to continuous learning, Chef Andika balances hands-on kitchen experience with formal education and is currently pursuing a bachelor's degree in culinary arts. His personal mantra, "Better late than never. Keep learning food knowledge, keep developing skills, and always look forward", reflects his grounded yet forward-looking mindset.



Chef Andika's signature dish, the Ocean-Kissed Snapper.

Seafood lies at the heart of Chef Andika's culinary identity. His signature dish, Ocean-Kissed Snapper, brings together fresh local snapper, sweet fruits and crisp vegetables, finished with a distinctive house-made sauce. The dish captures his philosophy: contemporary in presentation, global in technique, yet firmly rooted in Indonesia's rich marine produce.

Passionate about showcasing the country's diverse and often underappreciated fish varieties, Chef Andika aims to introduce Indonesian seafood to a wider international audience by preparing it to global culinary standards. At Millennium Hotel Sirih Jakarta, guests can expect inventive fusion creations that combine premium international ingredients with vibrant local produce — dishes that celebrate tradition while embracing modern dining sensibilities.

Millennium Hotel Sirih Jakarta warmly welcomes Chef Andika Dede Zakaria and looks forward to the creativity, passion and fresh perspective he brings, as the hotel continues to strengthen its position as a destination for inspired and innovative dining.



CDL Leads The Way In Advancing SME Sustainability And Decarbonisation

The graduation ceremony of CDL's first SME Supplier Decarbonisation Queen Bee Programme was held at the Singapore Sustainability Academy (SSA), a dynamic hub designed and built by CDL with industry partners in 2017.

Small and medium-sized enterprises (SMEs) play a critical role in Singapore's transition towards a low-carbon future, and City Developments Limited (CDL) is helping to lead the way.

In October 2025, 42 SMEs graduated from the inaugural SME Supplier Decarbonisation Queen Bee Programme, a six-month initiative launched by CDL in 2024 with the support of Enterprise Singapore and in collaboration with sustainability consultancy, Global Green Connect.

Designed to support CDL's SME suppliers, the programme equips participants with the tools and knowledge to develop a decarbonisation road map, adopt carbon accounting practices, and align with recognised global frameworks such as CDP and the Science Based Targets initiative. These capabilities enable SMEs to better measure, manage and reduce their carbon emissions—while strengthening their long-term business resilience.

Building Capability at Both Company and Product Levels

At the programme, participants learnt to assess emissions across two key tracks: corporate-level emissions and product life-cycle emissions.



Co-founder and CEO of Gush Mr Lester Leong (left) showcasing his products to Senior Minister of State Ms Low Yen Ling (centre) and CDL Group CEO Mr Sherman Kwek (right).



SMS Low (centre) together with representatives from CDL's senior management team, CBM Pte Ltd and V-Plus Agritech, toasting with a mocktail that contains ingredients from the CDL MicroFarm.



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Mr James Yin, Chief Executive Officer of agriculture solutions firm V-Plus Agritech, shared that the programme helped his team understand carbon data “from cradle to grave”—from upstream suppliers through to product disposal.

“One track is the entity level – what are your carbon emissions as a company? The other is the product level. You analyse the product based on the life cycle, from the cradle to the grave – basically from upstream suppliers and how they get raw materials, all the way to disposal,” he explained. “We can then extrapolate what selling a certain number of products means in terms of carbon emissions,” he added.

He added that sustainability reporting is becoming increasingly important as more potential partners require credible data as part of their decision-making.

For Mr Lester Leong, Co-founder and CEO of paint company Gush, the programme helped bridge the gap between intention and execution.

He shared, “Gush’s performance decorative coatings improve indoor air quality and cut operational energy use, yet we lacked a rigorous understanding of our carbon footprint for each product and how we’re benchmarked on a corporate level. It bridges the gap between a good sustainability story and verifiable, investor-grade metrics.”

Through one-on-one advisory sessions, Gush developed a decarbonisation road map that was both ambitious and practical. This has already led to operational improvements, including more efficient logistics planning to reduce freight-related emissions.



Mr Teo Chee Hean, former Deputy Prime Minister and Coordinating Minister for National Security (third from left), officially opened the Singapore Sustainability Academy (SSA) and was accompanied by Mr Masagos Zulkifli (third from right), then Minister for the Environment and Water Resources, Mr Sherman Kwek, CDL Group CEO (second from right), Mr Edwin Khew, SEAS Chairman (second from left), Mr Chia Ngiang Hong, CDL Group General Manager (first from left) and Ms Esther An, CDL Chief Sustainability Officer (first from right).



At the green wall outside SSA, former DPM Teo, Minister Masagos and Mr Kwek placed the name plates, bearing the logos of the National Climate Change Secretariat (NCCS), Ministry of the Environment and Water Resources (since renamed in 2020 as Ministry of Sustainability and Environment of Singapore) and CDL. Both NCCS and MEWR are two of the six supporting government organisations of SSA.

CDL Group Chief Executive Officer Mr Sherman Kwek said, “To achieve Singapore’s net-zero goals, SMEs play a critical role. With large corporates striving to meet stringent carbon reporting requirements, there is a stronger business case for SMEs to embrace carbon reduction.”

Why SMEs Matter in the Net-Zero Transition

CDL Chief Sustainability Officer Ms Esther An shared that the world will not be able to achieve net zero without SMEs. SMEs make up more than 99% of enterprises in Singapore and contribute over 40% of the nation’s greenhouse gas emissions, underscoring their importance in achieving national net-zero targets.

She said, “As a big player and procurer, we want to empower SMEs too. My ultimate objective is to get the suppliers to give us Scope 3 data that is credible, because right now there is a lack of available data,” Ms An said, adding that carbon accounting is a new concept for many SMEs.

The built environment accounts for a large portion of carbon emissions, energy and water consumption, waste and materials extracted from nature. Since Singapore relies heavily on imports, it is important to look at how businesses design products and what materials they procure.

“We need to look at upstream and downstream (activities in a supply chain), and we need to account for the carbon footprint in terms of not just energy but also circularity. We are looking at the whole loop, and this requires a lot of resources and data,” she added.



The CDL MicroFarm exemplifies how CDL supports SME graduates in applying sustainability solutions beyond the classroom.

Looking Ahead

The SME Supplier Decarbonisation Queen Bee Programme comprised tailored consultations, workshops and tutorials conducted on a one-on-one basis. Based on feedback from the inaugural cohort, CDL will be shortening future runs to 14 weeks, while maintaining the same outcomes.

Looking ahead, CDL plans to expand the programme beyond carbon accounting to cover broader sustainability and governance topics to help SME partners strengthen their overall ESG readiness.

Through these initiatives, CDL continues to work closely with its partners to build a more sustainable, resilient and future-ready value chain together.



A New Loyalty Partnership To Celebrate 30 Years Of Millennium Hotels And Resorts

Left to right: Mr Kwek Leng Beng (seated), Executive Chairman, MHR, Mr Puneet Chhatwal, Managing Director & Chief Executive Officer, IHCL, and Mr Kwek Eik Sheng, Executive Director, MHR.

Millennium Hotels & Resorts (MHR) celebrates its 30th anniversary this year, the hotel group marked the milestone with an exciting new partnership that expands its global reach and loyalty ecosystem. MHR is proud to announce a strategic collaboration with Indian Hotels Company (IHCL), India's leading hospitality group and the custodian of the iconic Taj Hotels & Resorts brand.

This partnership brings together MyMillennium and Taj InnerCircle of NeuPass, creating a shared loyalty benefit for members across both portfolios. Taj InnerCircle members will enjoy a 10% discount on the Best Flexible Rate at participating MHR hotels worldwide, while MyMillennium members will receive the same benefit at participating Taj hotels globally. It's a meaningful step in enhancing value, choice, and recognition for travellers across key markets.

For the hotel group, this collaboration reflects how far the brand has come over three decades. Headquartered in Singapore, MHR has grown into one of the country's most valuable hospitality brands, with a portfolio spanning Asia-Pacific, Europe, the UK, the US, and the Middle East. Partnering with Taj, an icon of Indian hospitality, underscores our commitment to building strong alliances with like-minded industry leaders.

From heritage landmarks and luxury palaces to vibrant lifestyle hotels and urban retreats, this partnership opens the door to even more exceptional experiences for our loyalty members worldwide. As MHR look ahead, collaborations like this reinforce its shared purpose: to continue evolving, expanding, and delivering memorable stays, powered by the passion and dedication of our people across the globe.



Newport Residences Leads CDL's 2026 Line-Up As A Rare Freehold Landmark At Singapore's CBD Gateway

Newport Residences is Singapore's first private residence as well as part of the first mixed-use development that also comprises branded serviced apartments, offices and restaurants (F&B) to receive the Building and Construction Authority Green Mark Platinum Super Low Energy (SLE) certification for its energy and water-efficient design and green features in 2021. (Artist's Impression)

City Developments Limited (CDL) will kickstart 2026 with the highly anticipated preview of Newport Residences from 16 January 2026, with sales bookings commencing on 31 January 2026. Located on the former Fuji Xerox Towers site at 80 Anson Road, the ultra-luxury development forms part of Newport Plaza, a 45-storey freehold mixed-use landmark in the heart of Singapore's Downtown Core.

The apartments are priced from S\$1.298 million for a one-bedroom (431 sq ft), S\$1.968 million for a two-bedroom (646 sq ft), S\$3.238 million for a three-bedroom (980 sq ft) and S\$8.28 million for a four-bedroom premium unit (2,067 sq ft). Near the apex of the tower at level 45 is the one and only freehold Super Penthouse (12,960 sq ft) located on a single storey, which offers 360-degree panoramic views of the sea and city skyline, exclusive access via a dedicated lift serving only the Super Penthouse, and two exclusive private car park lots.



Newport Plaza is designed by renowned Japanese architecture firm Nikken Sekkei, in collaboration with ADDP Architects. It marks Nikken Sekkei's second project with CDL, following the successful launch of Zyon Grand in October 2025. (Artist's Impression)

Mr Sherman Kwek, CDL's Group Chief Executive Officer, said, "We are excited to kickstart the New Year with the eagerly awaited launch of Newport Residences, the residential centrepiece of our Newport Plaza landmark. With strong and resilient demand for recent new launches in prime areas, such as our Zyon Grand project, the time is right to unveil this rare freehold offering with commanding views of the CBD and the future Greater Southern Waterfront.



work

The redevelopment of this former office site into Newport Plaza reflects our confidence in Singapore’s evolving cityscape. We are creating a next-generation mixed-use landmark with exceptional connectivity and enduring value in one of the city’s most significant transformation districts.”

Rising from levels 23 to 45, Newport Residences comprises 246 luxury homes, offering sweeping panoramic views of the city skyline and the sea. The development sits above Grade A offices, curated dining options, and branded serviced apartments, positioning it as one of Singapore’s first vertical lifestyle destinations. Envisioned as a new echelon of urban living, the development caters to discerning homeowners and investors seeking long-term value within the Central Business District.

Strategically positioned at the gateway to the Greater Southern Waterfront, Newport Plaza is poised to benefit from one of Singapore’s most significant long-term urban transformations, with over 2,000 hectares of land earmarked for redevelopment into a premier waterfront destination.



The residential experience is anchored by an extensive suite of facilities spread across six levels. Highlights include the Sky Club and rooftop pools, as well as social and wellness spaces at Club Vista on level 34, and lifestyle gardens featuring yoga decks, fitness stations, and play areas. (Artist’s Impression)

The Newport Residences Sales Gallery, located along Straits Boulevard, is open daily from 10.00 am to 7.00 pm. Marketing agents are ERA, Huttons, PropNex, OrangeTee & Tie and SRI. For enquiries, please call/ WhatsApp the sales hotline: +65 8783 1818 or visit the [website](#).

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From Afternoon Tea To Blissful Stays: JW Marriott Hong Kong Welcomes 2026 With Marimekko

The Blossoming Bliss afternoon tea presents a feast for the senses, set against the panoramic skyline of Hong Kong and adorned with Marimekko's signature vibrant patterns.

Kick off the New Year with the limited-edition Blossoming Bliss afternoon tea at JW Marriott Hotel Hong Kong, in collaboration with iconic Finnish design house Marimekko. Available from 5 January to 31 March 2026, the experience blends classic flavours with Marimekko's vibrant prints in the elegant setting of The Lounge, offering panoramic city views. An exclusive room package is also available for a memorable urban retreat.

Blossoming Bliss Afternoon Tea Set



The table comes alive as Marimekko's vibrant prints blend seamlessly with delicately crafted desserts and savouries.

This collaboration turns Marimekko's bold colour palette and Nordic heritage into a curated selection of sweet and savoury delights. Sweet treats include the winter-citrus Vanilla Blood Orange Lollipop, Strawberry Inspiration, Blueberry Yoghurt Cheese, and Green Tea Yuzu, each reflecting the hues of Marimekko's spring 2026 collection.

Savouries offer a modern take on Nordic classics: Skagen and Tobiko Tart, Norwegian Smoked Salmon with Fresh Chives, Pickled Herring with Onion Dill Salad, Roasted Wagyu Beef with Mustard Dressing, Pulled Pork Slider Tart, and Cottage Cheese Mousse.

The tea concludes with cranberry and plain scones, served with homemade raspberry jam and clotted cream, alongside Tea WG fine teas or freshly brewed coffee. Guests may add a glass of champagne for HK\$130.



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Available daily from 3.30 pm to 5.30 pm, the Blossoming Bliss afternoon tea set is priced at HK\$708 for two (plus 10% service charge). Book via the [JW eShop](#).

A Blissful Stay with Marimekko



Marimekko's signature patterns bring energy and charm to the newly refurbished Infinity guestroom, creating a bright and welcoming space.

Embark on a joyful escape with the 'Blissful Stay with Marimekko' package, which marries vibrant artistry with luxury hospitality. The newly refurbished Infinity guestroom is decorated with Marimekko's home essentials in timeless, colourful and photogenic prints. The package also includes two Marimekko tote bags and two mugs as gifts, delicate JW Garden-inspired sweet treats and daily breakfast, creating an experience that is as playful as it is rejuvenating. An option to enhance the experience with access to the Executive Lounge is available.

For enquiries, please call +852.2810.8366 or email jwmarriott.hk@marriotthotels.com.

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Gallop Into A Year Of Good Fortune This Lunar New Year At Orchard Hotel Singapore

Welcome the Year of the Horse with Orchard Hotel Singapore's festive dining experiences.

Orchard Hotel Singapore presents a season of celebration with thoughtfully curated dining experiences to mark the joy of the Lunar New Year.

Feast of Prosperity at The Orchard Cafe

Saddle up for a lavish buffet and celebrate the Year of the Horse, where every dish embodies abundance and culinary artistry. From refined classics to inventive creations, embark on a journey of fortune and flavour.

Begin with delicate starters like Marinated Jellyfish Salad with Liangfen, Poached Red Prawns with Mango and Pomelo, a harmonious blend of textures and tastes. Carving stations featuring Teriyaki & Hoisin Roasted Pork Shoulder, Five Spice Roasted Lamb Leg, Baked Salmon and more.

Trot over to live stations tempting with Charcoal Grilled Bak Kwa Bun with Spicy Floss, Eight Treasures Rice Wrapped in Lotus Leaf, Deep Fried Red Bean Pancake and Nian Gao. Savour hearty mains like a Sichuan Dan-Dan Noodles with Baby Abalone and Signature Singapore Laksa.

A sweet finale of decadent desserts, Bird's Nest Egg Tart, Osmanthus Fish Jelly, Hot Orh Nee and Mochi Yam Roll, each a sweet celebration of prosperity and indulgence.



Celebrate abundance with live stations, carving counters and decadent desserts at The Orchard Cafe.



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Menu items are served on a rotational basis, with early bird savings of 25% for reservations made by 8 February and 15% thereafter until 3 March. Families are warmly welcomed, with children aged five and below dining for free and those aged six to twelve enjoying half the adult price.

Monday – Thursday Lunch (12:00 pm – 2:00 pm) Dinner (6:00 pm – 9:30 pm)	Lunch \$98 / Dinner \$112
Friday Lunch (12:00pm – 2:00 pm) Dinner (6:00pm – 9:30 pm)	Lunch \$98 / Dinner \$120
Saturday – Sunday Lunch (12:00 pm – 2:00 pm) Dinner (6:00 pm – 9:30 pm)	Lunch \$108 / Dinner \$120
16 February 2026 – Eve of Lunar New Year Lunch (12:00 pm – 2:00 pm) Dinner (1st seating 5.30 pm – 7.30 pm 2nd seating 8:00 pm – 10:00 pm)	Lunch \$138 / Dinner \$158
17 February 2026 – Lunar New Year Day 1 Lunch (12:00 pm – 2:00 pm) Dinner (6:00 pm – 9:30 pm)	Lunch and Dinner \$148
18 February 2026 – Lunar New Year Day 2 Lunch (12:00 pm – 2:00 pm) Dinner (6:00 pm – 9:30 pm)	Lunch and Dinner \$148
3 March 2026 – Lunar New Year Day 15 Lunch (12:00 pm – 2:00 pm) Dinner (6:00 pm – 9:30 pm)	Lunch \$108 / Dinner \$128

The festive celebrations extend beyond the dining room with Orchard Hotel Singapore’s curated Lunar New Year takeaway hampers and artisanal treats, ideal for gifting or sharing at home as symbols of prosperity and goodwill.

Reunion Celebration at Hua Ting Restaurant



Indulge in a culinary journey of time-honoured Cantonese classics elevated with modern finesse.

Celebrate the auspicious Year of the Horse with an extraordinary culinary celebration at Hua Ting Restaurant, where Master Chef Lap Fai presents a splendid showcase of award-winning festive menus. Each creation embodies time-honoured Cantonese traditions elevated with contemporary finesse, perfect for cherished reunions and intimate celebrations alike.



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Award-winning Master Chef Lap Fai presents the lavish Ride into Abundance 'Lo Hei' Yu Sheng crafted with premium ingredients including Abalone and Australian Lobster to usher in the Year of the Fiery Horse. This exquisite creation showcases vibrant colours, textures, and symbolic elements, heralding a spectacular celebration of festive cheer, abundance, and prosperity.

Indulge in auspicious delicacies such as Hua Ting Restaurant's Signature Irish Roasted Duck, Braised Japanese Spiky Sea Cucumber, Crispy Fish Maw, Seasonal Vegetable, Pan-Seared Diced Kagoshima Wagyu Beef with Lotus Root and Steamed Black Emperor.

Celebrate this Lunar New Year in true style, where every dish at Hua Ting tells a story of heritage, artistry, and auspicious beginnings.

Hua Ting Restaurant's Chinese New Year Set Menus are priced from \$168 (minimum 4 diners), and \$1,488 to \$6,888 (for 10 persons), available from 12 January – 3 February 2026.

Lunar Soiree Afternoon Tea at Bar Intermezzo



Elegant treats to mark a Lunar New Year filled with fortune and charm.

Ride high on luck and luxury as you welcome the Year of the Horse with our Lunar Soiree Afternoon Tea at \$39, an ode to vitality, abundance and timeless indulgence.

Discover the harmony of heritage and innovation. Each creation is a symbol of fortune and renewal from the savoury allure of Tortilla Roll Peking Duck, Fried Crab Cake with XO White Miso Mayonnaise, to the delicate sweetness of Red Bean Nian Gao Sablé, a golden-hued Bird's Nest Egg Tart crowned by the prized delicacy of bird's nest, and a subtle savoury sweet balance of a Chicken Jerky Cranberry Scone.

Sip and celebrate in style as your chase prosperity's golden trail, one delightful bite, one graceful moment at a time.

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Celebrate A
Season of
Abundance
At Grand
Millennium
Kuala Lumpur

A beloved highlight of the season, Lai Ching Yuen's Yee Sang selections are crafted daily using premium ingredients that symbolise abundance, unity, and good fortune.

The star of this year's collection is the Yee Sang with Premium Sliced Abalone, available in:
Half: RM268++ | Large: RM498++

Other delightful varieties include:

- Norwegian Salmon – Half: RM118++ | Large: RM188++
- Crispy Soft-Shell Crab – Half: RM118++ | Large: RM188++
- Crispy Fish Skin – Half: RM108++ | Large: RM158++
- Jelly Fish – Half: RM98++ | Large: RM158++
- Snow Pear – Half: RM88++ | Large: RM138++

Available for dine-in or takeaway.

Big Bowl Feast – Poon Choi



Lai Ching Yuen's Poon Choi is a sumptuous feast symbolising prosperity, harmony, and shared joy.



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The celebrated Poon Choi returns, symbolising unity and abundance, with premium ingredients such as twelve-head abalone, king prawns, braised goose feet, smoked duck, and seasonal vegetables. Priced at RM368++ (5 persons) and RM688++ (10 persons), with takeaway available for a RM10 surcharge.

Festive Set Menus

Designed for family and corporate gatherings, curated menus include:

- Golden Abundance – RM3,888++ (10 persons), featuring roasted suckling pig, live “Soon Hock” fish, double-boiled abalone soup, slipper lobster, and festive desserts.
- Seasons of Harmony – RM2,888++ (10 persons), with braised 12-head abalone, superior black chicken soup, Iberico spareribs, and more.
- Bejewelled Prosperity – RM2,288++ (10 persons), combining premium seafood, lotus leaf rice, and sweetened longan tea with glutinous rice balls.

À La Carte and Dim Sum Specials

Festive à la carte highlights include roasted suckling pig, Hong Kong-style roasted duck, Iberico spareribs, and “Fatt Choy” fried rice, while dim sum offerings feature Steamed Abalone Crystal Balls, Golden Jade Scallops & Prawn Dumplings, and Deep-fried Shrimp Rolls with Black Fungus.

Festive Entertainment

Guests can enjoy a vibrant Acrobatics Lion Dance on 17 February, featuring festive music, dazzling stunts, and a special appearance by the God of Prosperity.

Celebrate this Lunar New Year with a symphony of flavour, festivity, and timeless tradition at Grand Millennium Kuala Lumpur. Let Lai Ching Yuen be the setting for unforgettable reunions and cherished moments.

Reservations and enquiries are available via WhatsApp at 012 204 6217 or email lcym@millenniumhotels.com

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A Refined Lunar New Year Feast At Home With Millennium Hotel Taichung

Millennium Hotel Taichung's luxurious takeaway collection offers a refined festive dining experience at home.

Millennium Hotel Taichung ushers in the 2026 Lunar New Year with a premium takeaway collection that brings refined festive dining into the home. Freshly prepared on Lunar New Year's Eve, the curated spread offers families an effortless yet sophisticated way to celebrate together.

At the centre of the collection is a slow-steamed free-range chicken, generously stuffed with porcini and king oyster mushrooms, black truffle paste and pork trotter, then wrapped in fragrant lotus leaves for exceptional aroma and tenderness. U.S. boneless beef short ribs are gently braised with soy sauce, rock sugar and Shaoxing wine, delivering rich, layered flavours and a melt-in-the-mouth finish.

A festive highlight features abalone, fish maw, dried scallops, sea cucumber and shiitake mushrooms, simmered in a superior broth enriched with old hen and ham for an elegant depth of flavour. The selection is further elevated with live lobster with black truffle and garlic, alongside premium seafood, pork knuckle and aromatic glutinous rice.



A slow-steamed free-range chicken wrapped in lotus leaves anchors the festive spread.



Premium ingredients come together in a superior broth of abalone, fish maw and dried scallops.

Artisanal festive gifts complete the experience, including hand-crafted radish cakes made with stone-ground rice milk, dried scallops, Cantonese sausage and sakura shrimp, as well as a black truffle and morel mushroom variation. Sweet rice cakes filled with red bean, longan and walnuts offer a fitting and auspicious finale.

Thoughtfully blending tradition, craftsmanship and understated luxury, Millennium Hotel Taichung's Lunar New Year premium takeaway collection promises a memorable celebration of abundance and togetherness.

** Information correct at time of print.*



Indulge In Peranakan Flavours And CNY Feasts At Grand Copthorne Waterfront Hotel

A vibrant showcase of heritage and flavour, the Riverside Peranakan Feast brings Peranakan culinary traditions to life.

In January 2026, Grand Copthorne Waterfront Hotel Singapore invites guests on a journey of heritage and celebration with two culinary experiences at Food Capital: its first-ever Peranakan Buffet - Riverside Peranakan Feast and a line-up of Chinese New Year buffets, reunion dinners, hampers, and takeaway sets to welcome the Chinese New Year.

Riverside Peranakan Feast at Food Capital

From 2 January to 8 February 2026, diners can savour rotating menus of Peranakan favourites such as Deep-fried Pomfret with Sambal Chilli, Bakwan Kepiting (crab meatball soup), Kachang Bendi Chincalok (ladies' fingers with shrimp sauce), and Goreng Assam Udang (prawns in tamarind sauce).

The buffet is priced at \$72++ per adult | \$36++ per child for lunch (12pm–2.30pm) from Monday to Saturday, and for dinner (6pm–10pm), at \$106++ per adult | \$53++ per child from Sunday to Thursday, and \$116++ per adult | \$58++ per child on Fridays and Saturdays. Children 5 and under dine for free.

Festive Feasts to Celebrate the Lunar New Year



Celebrate the Year of the Horse with a festive buffet of Chinese New Year classics, Peranakan favourites, and international delights.

Alongside the Peranakan Buffet, Food Capital ushers in the Year of the Horse with a host of festive offerings from 9 February - 3 March 2026:



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Chinese New Year cum Peranakan Buffet: Indulge in a sumptuous spread of Chinese New Year classics. Guests can look forward to a vibrant showcase of Peranakan, Chinese New Year, and international favourites, thoughtfully prepared to celebrate heritage and festivity in every bite. Available from 9 February to 3 March 2026 (excluding 16–18 February).

The Chinese New Year Buffet is priced at \$72++ per adult | \$36++ per child for lunch from Monday to Saturday, while dinner is available at \$106++ per adult | \$53++ per child from Sunday to Thursday, and \$116++ per adult | \$58++ per child on Fridays and Saturdays. Children 5 and under dine for free.

Chinese New Year Reunion Special: From 16 - 18 February, families and friends are invited to gather for a meaningful reunion over a celebratory feast filled with auspicious flavours.

Reunion Specials:

16 to 18 February 2026

Lunch: Adult \$108++, Child \$54++

Dinner: Adult: \$118+, Child \$59++

(Book and complete your full prepayment by 27 January 2026 to receive a 25% discount)

*2 seatings available for 16 February Dinner

First seating: 5:30 pm to 7:30 pm | Second seating: 8 pm to 10 pm

Lion & Dragon Dance with War Drums:

17 February 2026 | 10 am

Complimentary Calligraphy:

13 | 21 | 22 February 2026 – 1 pm to 3 pm

Chinese New Year and Peranakan Afternoon Tea at The Lobby Lounge



The Peranakan Afternoon Tea features savoury bites and sweet treats reflecting heritage flavours and festive charm.

Celebrate new beginnings at The Lobby Lounge with two exquisite afternoon tea experiences, each thoughtfully crafted to honour the flavours, heritage, and festive charm of the season. Served daily from 3 pm to 5 pm, both experiences also feature a curated tea pairing in collaboration with Pryce Tea and The Lobby Lounge's signature unlimited scone trolley.

- **Peranakan Afternoon Tea** (2 Jan – 8 Feb 2026): Enjoy Peranakan-inspired bites such as GCW Laksa, Oxtail Stew Kueh Pie Tee, Ayam Buah Keluak, Ngo Hiang, and Satay Babi, paired with sweet treats including Pulut Hitam Cake, Pandan Portuguese Egg Tart, Talam Jagung Layer, Ondeh Swiss Roll, and Durian Pengat Cream Puff
- **Chinese New Year Afternoon Tea** (9 Feb – 3 Mar 2026): Festive creations include Bak Kwa with Cheddar Cheese & Scallion, Lychee Prawn with Sweet Chili, Chicken Floss & Egg Mayo, and Forest Mushroom Tartlet, along with sweets such as CNY Fortune Macaron, Caramelised Cashew Nut Tart, Kumquat Orange Delight, Mango Cheese Swiss Roll, and Pistachio Chocolate Choux



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Indulge in an afternoon tea set for two at \$68++, inclusive of two glasses of Pryce Sparkling Tea, or elevate the experience at \$108++ with two glasses of Devaux Coeur des Bar Blanc de Noirs. Each set includes your choice of a pot of coffee or tea.

Festive Hampers and Takeaway Sets



Elevate your home celebrations with Prosperity Yu Sheng and thoughtfully curated festive hampers.

For those celebrating at home, elevate your gatherings with Food Capital's Prosperity Yu Sheng, the symbolic dish for tossing to good fortune and success, priced at \$38++ (serves 6 pax) and \$58++ (serves 10 pax). You can also share blessings and good fortune with Grand Copthorne Waterfront's Chinese New Year Hampers, thoughtfully curated with premium goodies and signature treats, ideal for gifting family, friends, or business partners.

With heritage at its heart and festivity in every detail, Grand Copthorne Waterfront invites all guests to savour a season of flavour, connection, and cultural celebration.

Reservations: For dining reservations and festive orders, please contact dining.gcw@millenniumhotels.com or +65 8168 1539 / +65 6233 1338

Find out more [here](#).

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meals & deals



Explore Traditional Crafts With Millennium Resort Hangzhou's Intangible Heritage Package

Millennium Resort Hangzhou provides a comfortable and welcoming base for families to explore culture and creativity together.

Millennium Resort Hangzhou has unveiled a unique Intangible Cultural Heritage Family Room Package, offering parent-child families a blend of traditional culture and holiday relaxation.

The package features a one-night stay in a Deluxe King Room with breakfast for two, alongside a visit to the Zhejiang Intangible Cultural Heritage Museum and an interactive workshop. Families can explore the museum together to discover the beauty and skill behind traditional crafts, before choosing a hands-on project. Options include creating plum, orchid, bamboo or chrysanthemum bookmarks, designing woodblock New Year paintings, or making delicate handmade fragrance cards.

Guided by professionals, parents and children work together to craft their own one-of-a-kind creations. The experience allows children to engage with China's rich cultural heritage while strengthening parent-child bonds through shared creativity. This package promises a warm, immersive and memorable family holiday that combines learning, fun, and meaningful interaction.

Find out more about Millennium Resort Hangzhou [here](#).

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Celebrate Romance With Exquisite Dining At Orchard Hotel Singapore

Enjoy a night of romance and indulgence at Orchard Hotel Singapore.

Celebrate love this Valentine's season in an elevated setting where elegant ambience and masterful cuisine meet in perfect harmony. Each experience is crafted to awaken the senses and celebrate the beauty of togetherness.

At The Orchard Cafe, couples may savour a romantic buffet dinner from \$148 per person or an intimate 5-course seated dinner at \$138 per person, each course thoughtfully composed to echo the tenderness and joy of the occasion.

Over at Hua Ting Restaurant, an exquisite \$198 per person set menu awaits, accompanied by a handcrafted cocktail or mocktail. For those seeking a heightened celebration, the \$268 per person experience offers free-flow sparkling wine, cocktails, and mocktails, an effervescent toast to cherished memories, whispered promises, and love that lingers long after the evening ends.

** Information correct at time of print.*



play



Building Healthier, Happier Teams At M Social Phuket

M Social Phuket is committed to enhancing the health, well-being, and overall quality of life of its employees. The hotel encourages colleagues to unwind, manage stress, and maintain a healthy balance between work and personal life.

M Social Phuket is committed to enhancing the health, well-being, and overall quality of life of its employees. The hotel encourages colleagues to unwind, manage stress, and maintain a healthy balance between work and personal life.



The hotel organises regular running sessions and sports events such as table tennis and volleyball to encourage employees to live healthier lifestyles while fostering rapport with one another.

Every month, employees are invited to join running activities, with “RUNNING DAY” held twice a week at Bang Wad Dam. During special months, the hotel hosts sports events such as volleyball and football matches, designed to strengthen teamwork, foster a winning spirit, and promote harmony across the workplace.



Through its ongoing efforts, M Social Phuket shows its commitment to building a happy and healthy environment where employees can flourish.

The Human Resources team goes the extra mile by preparing thoughtful gifts for employees and organising regular in-house workout sessions, supporting both physical fitness and mental well-being.

These initiatives demonstrate M Social Phuket’s dedication to creating a supportive and engaging environment where employees can flourish both professionally and personally.



Christmas Celebrations Bring The Community Together At Beijing Riviera

The Beijing Riviera Country Club came alive with festive joy as the Christmas Charity Bazaar brought the community together.

Beijing Riviera embraced the spirit of Christmas with a series of heartwarming gatherings that brought neighbours together in celebration. The festive season began with a Christmas Potluck Lunch at Riviera's Social Club on 5 December, where 20 residents gathered to share a delightful spread of home-cooked dishes.

Laughter and conversation flowed easily alongside festive bubbles and mulled wine, creating a warm and welcoming atmosphere. The afternoon concluded on a joyful note with the much-loved Secret Santa gift exchange, a tradition that reflects the close-knit community and shared holiday cheer.



A delightful afternoon of good food and community as residents enjoyed the Christmas Potluck Lunch.

The celebrations continued on 7 December with a Christmas Charity Bazaar in partnership with Roundabout, transforming the club into a lively hub of seasonal joy. Residents and families enjoyed holiday shopping accompanied by live string music and uplifting choir performances. One of the highlights of the day was seeing families capture festive memories with Santa, adding to the magic of the occasion. The enthusiastic participation and generous support of the community made the bazaar a meaningful success, reinforcing Beijing Riviera's strong spirit of togetherness and giving during the holiday season.



Families came together to enjoy an afternoon of celebration, music and meaningful giving at the Christmas Charity Bazaar.



play



M Social Auckland Serves Up Team Bonding With a Night Of Ping Pong Fun

Teams from the Millennium Auckland hotels and corporate office brought energy, laughter, and friendly competition to the ping-pong tables

M Social Auckland proudly hosted its very first Inter-Hotel Ping-Pong Tournament, bringing together teams from M Social Auckland, Grand Millennium Auckland, Copthorne Auckland City, and the Millennium Hotels and Resorts New Zealand Corporate Office. The evening was filled with friendly rivalry, team spirit, and plenty of laughs.

Set against a vibrant seventies theme, each team arrived ready to impress not only with their ping-pong skills but also with bold retro outfits. From flared trousers and groovy prints to oversized sunglasses straight out of a disco era, the creativity was remarkable. One standout participant stole the spotlight and was crowned Best Dressed, taking home a fun surprise prize.



From groovy outfits to fast serves, the tournament was full of memorable moments.

The atmosphere throughout the night was electric. Cheers echoed around the room as teams battled it out at the tables, while the sidelines were alive with laughter, encouragement, and plenty of mid-winter warmth. The event provided colleagues from across the Auckland properties with a welcome opportunity to step away from their day-to-day roles, connect in a relaxed setting, and enjoy light-hearted competition.

The success of this inaugural event has set the tone for many more inter-hotel activities in the future, promising further opportunities for team bonding, fun, and shared memories.



A Magical Evening Of Light And Celebration At Grand Millennium Muscat

Posing with Santa at the Annual Christmas Tree Lighting Ceremony at Grand Millennium Muscat!

Grand Millennium Muscat ushered in the festive season with its much-anticipated Annual Christmas Tree Lighting Ceremony on 7 December 2025 at the picturesque Mazaj Terrace, creating an evening filled with light, music and holiday cheer.

The celebration began with enchanting Christmas melodies performed by the KORO PSiano Choir from the Philippine School Oman, setting a magical tone for the evening. The official lighting of the Christmas tree marked the start of the festive season, complemented by elegant canapés and refreshing juices served by the hotel's F&B team.



The hotel was beautifully adorned with festive lights and decorations for the holiday season.

Excitement continued with Santa Claus making a joyful entrance on his classic bicycle, delighting children with festive treats and surprises. Guests captured memorable moments at the Christmas photo corner, featuring the glowing tree, Santa and a life-size Gingerbread Train. The festivities also included a lively Gingerbread House Competition, where young participants showcased their creativity and winners were awarded exclusive hotel gift vouchers.

The evening concluded with warm remarks from Taskforce Cluster General Manager Mr Ahmed Ashfaq, leaving guests with lasting memories and the true spirit of the season – hospitality, togetherness and heartfelt celebration.

Dancing The Stress Away With Groovy Moves At M Hotel Singapore



Colleagues from different departments enjoying an energising Zumba session and letting loose together.

Shaking off stress and finding their rhythm, the team at M Hotel Singapore took a break on 12 November for an energising Zumba session. It was a fantastic way to de-stress, connect, and recharge.

The energy was electric, the moves were (mostly) in sync and the laughter was contagious. Colleagues from different departments let loose and revealed some hidden dance talent, reminding everyone that happy, engaged teams create the most memorable guest experiences.



Getting into the groove with the energetic Zumba instructor.



The hotel also organises staff appreciation events to celebrate the dedication and energy employees bring to their roles every day.

A special shoutout went to the Zumba instructor for keeping up with the crew, and to the team, who once again proved they bring the party wherever they go.

At M Hotel Singapore, the team is more than just colleagues – they are a vibe, and initiatives like this highlight the hotel's commitment to a positive, supportive, and fun workplace.



play



Millennium Hotels In China Strengthen Team Spirit With Engaging Staff Experiences

Colleagues at Millennium Hotel Fuqing relax and bond during a team outing to Hot Spring Clam Town.

Millennium hotels in China continue to energise their teams through engaging staff engagement and team building initiatives that place well-being, connection, and shared purpose at the centre of workplace culture.

At Millennium Hotel Fuqing, colleagues gathered on 17 November for a team building outing to Hot Spring Clam Town. Away from daily work routines, staff enjoyed the hot springs and local cuisine, returning to work refreshed and motivated.

At Grand Millennium Shanghai Hongqiao, the staff autumn outing made a much-anticipated return on 21 October after a two-year hiatus. Held at Jinshan Kaitai National Ecological Farm, the day allowed colleagues to reconnect with nature through activities such as fruit picking, fishing, and outdoor exploration, encouraging relaxation, interaction, and stronger team bonds.



The staff autumn outing gave Grand Millennium Shanghai Hongqiao employees the opportunity to reconnect with nature and with one another.



Team members enjoy stunning lake and mountain views while strengthening bonds at Millennium Harbourview Hotel Xiamen's retreat.

Millennium Harbourview Hotel Xiamen organised a two-day team building programme from 28 to 29 September at Jinhu Lake in Taining, Sanming. Set amid lakes and mountains, the retreat gave employees time to unwind, strengthen collaboration, and return to work with greater unity and enthusiasm.

Together, these initiatives highlight the Group's commitment to nurturing engaged and motivated teams. By investing in meaningful staff experiences, employees feel valued, connected, and empowered to collaborate and grow together.



Hong Leong Asia Gets Hands On With Circular Sustainability Through Glass Upcycling

The Hong Leong Asia team, together with colleagues from R3 Precast and Island Concrete, came together for a hands-on glass upcycling workshop.

Capping off a fulfilling year marked by steady progress in its sustainability journey, a group of Hong Leong Asia (HLA) employees from Singapore spent a meaningful afternoon on 17 December at Ground-Up Initiative's Kampung Kampus.

Participants from HLA, R3 Precast and Island Concrete began the session with a guided tour of the site, where they observed the zero-energy HQ ("heart quarters") in action and explored the Natural Education Farm and Learning Zone. The experience offered valuable insights into how a circular ecosystem functions within a kampung setting.



Team members cleaned, crushed and repurposed used glass bottles into concrete slabs during the informative session.

The group then took part in a hands-on upcycling activity, cleaning used glass bottles and removing labels and metal components before crushing the glass into sand using a glass crushing machine. The recycled material was mixed with cement and water to create concrete slabs.

By the end of the three-hour workshop, 23.4 kg of glass waste had been transformed into 26 concrete slabs, which will be used to pave walkways at Kampung Kampus. The experience provided participants with an opportunity to reflect on their relationship with the natural and built environment.

GUI demonstrates a deep commitment to education by thoughtfully encouraging visitors to experiment with circular practices and to learn through hands-on processes and observation. This visit reflects BeyondHLA principles, as HLA aims to work with community partners who invest in meaningful progress through collective effort and shared responsibility.



Turning Pages Into Produce: M Social Hotel Suzhou's Charity Campaign

A vibrant display of seasonal goodness reflects the thoughtfulness behind the initiative, connecting the act of giving with the joy of receiving. Every vegetable is a symbol of community and care, ready to be shared with those who contributed to this meaningful exchange.

At M Social Hotel Suzhou, generosity recently took on a refreshingly tangible form where the scent of printed pages met the freshness of seasonal produce. In collaboration with Suzhou Gusu Yingyou Assistance Service Center, the hotel launched a “Books for Veggies” campaign to drive book donations in exchange for bags of fresh vegetables and fruit.

The campaign saw 36 books donated. In return, donors received a “Warm Heart Gift Bag” filled with 14 types of seasonal produce, including Chinese cabbage, romaine lettuce, oranges, and other everyday staples. Carefully selected by the hotel team, the bags symbolised nourishment in more ways than one.



This campaign has given old books a new life in the hands of young children, a striking reminder that even modest acts of kindness can leave a lasting imprint on young hearts, inspiring a lifelong love of reading and giving.

Once collected, the books were sorted and matched by Suzhou Gusu Yingyou Assistance Service Center before being delivered to groups with reading needs. What began as books resting on bookshelves will soon become sources of knowledge, comfort, and companionship elsewhere.

As one volunteer from the service centre shared, each donated book represents a form of “passed-on companionship”, the exchange-based model encourages wider participation by making giving feel accessible and personal.



Hotel employees posing with the campaign donors, exchanging old books for a 'Warm Heart Gift Bag'.

Despite driving previous donation drives, this campaign aligns with the hotel's brand philosophy of "More than a stay, a canvas for living", integrating welfare with everyday necessity. Looking ahead, the hotel plans to deepen its collaboration with Suzhou Gusu Yingyou Assistance Service Center, launching more initiatives that connect the hotel with its community.



From Office Tables To Brushstrokes: Biltmore Los Angeles Hotel Leaders Refreshes The Walls Of Pershing Square

Hands-on leadership: The Millennium Biltmore Los Angeles team came together to add colour, energy, and a little elbow grease to Pershing Square.

The leadership team at Millennium Biltmore Los Angeles recently traded their office tables for paint rollers, stepping out of their offices and into the heart of Downtown LA. Just across the street from the iconic hotel, Pershing Square became the backdrop for a hands-on community refresh, as the team rolled up their sleeves to repaint and revive the park's street-facing walls.

The idea began as a simple internal challenge from Mr Shah Adil, Senior Vice President of Operations: find a team activity that would bring people together and do some good locally. The response was immediate and enthusiastic, the group swapped laptops for ladders and worked side by side, guided by the hotel's own expert painter and decorator, Gabriel, who helped keep the project running smoothly.

What started as a team-building exercise quickly turned into something more meaningful. The refreshed walls not only brightened Pershing Square but also enhanced the streetscape facing the Millennium Biltmore, reinforcing its deep connection to the neighbourhood it has long called home.

More than a coat of paint, the project was a reminder that leadership can be active, hands-on, and rooted in community. By choosing to create something tangible together, the team showed that making a difference doesn't always require grand gestures; it can be as simple as showing up, pitching in, and leaving a place better than you found it.



Small Actions, Real Change: Inside M Social Hotel Paris’ Community Initiatives

Located on Boulevard Haussmann, one of the most iconic districts of the French capital, M Social Hotel Paris blends Art Deco with modern design, steps from the Opéra district and iconic landmarks such as the Louvre, a gateway to vibrant Parisian experiences.

M Social Hotel Paris’ community initiatives are taking shape from kitchens and guest rooms to rooftops and rainy-day umbrellas. Through a series of partnerships, the hotel is turning everyday operations into opportunities to support communities, protect biodiversity, and extend help where it is most needed.



Papillons & Co is a refined dining experience, featuring globally inspired, seasonal dishes crafted by talented chefs Swan Gireaud and Brahim Oushi.

As part of the European Week for Waste Reduction, the hotel announced its partnership with Les Alchimistes, a social enterprise dedicated to transforming organic waste into high-quality compost. At Papillons & Co by Beast and Butterflies, the kitchen team carefully sorts food scraps each week, which are then collected and processed through an environmentally responsible composting cycle. The resulting compost supports local agriculture and soil regeneration, ensuring that food waste is redirected towards a purpose that benefits the wider community and food ecosystem.

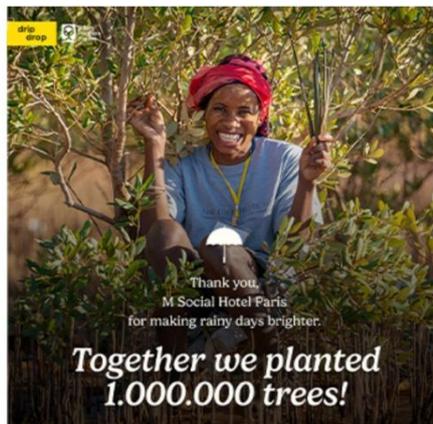
M Social Hotel Paris’ commitment to biodiversity is also reflected in their renewed partnership with Un Toit Pour Les Abeilles. By sponsoring a beehive, the hotel is actively supporting the protection of pollinators — a species essential to food production and healthy ecosystems. Earlier this year, the hotel marked a special milestone with the hotel’s first honey harvest. This artisanal honey, now available on-site, offers guests a tangible connection to the initiative while helping raise awareness about the importance of protecting bee populations.



By sponsoring a dedicated beehive, the hotel actively supports the preservation of this essential species while contributing to broader efforts to safeguard natural biodiversity in our region. Beyond the product itself, this initiative raises awareness among both guests and employees about the importance of protecting pollinators.

The hotel took on a wider social impact with a human dimension through its partnership with SapCycle, a non-profit organisation that recycles used hotel soaps into safe, hygienic products distributed to families in need through humanitarian networks. Instead of being discarded, soaps from guest rooms are collected and transformed into a resource that supports public health and hygiene in vulnerable communities. It is a simple process with a powerful outcome to reduce waste while helping to improve the everyday living conditions for others.

Even the rain plays a role in giving back. Through a partnership with Dripdrop, umbrella rentals at M Social Hotel Paris have contributed to the planting of 1,114 mangrove trees in Mozambique, supporting a global milestone of one million trees planted worldwide. Mangroves play a vital role in protecting coastlines, absorbing carbon dioxide, and sustaining local livelihoods. The initiative has since expanded to include plastic recovery through RePurpose Global, ensuring that each umbrella borrowed creates a ripple effect far beyond the hotel.



Mangroves play a crucial role in absorbing CO₂, protecting delicate ecosystems, restoring biodiversity, and supporting local communities. By participating in this initiative, M Social Hotel Paris has taken another meaningful step in its year-round commitment to sustainable hospitality!

These collective efforts were recognised in 2025, when M Social Hotel Paris was awarded the Clef Verte (Green Key) certification for the first time. Developed by Teragir association in France and recognised internationally, the label is a benchmark for responsible hospitality and reflects months of collaboration across waste reduction and energy optimisation to ethical sourcing and community engagement. The hotel now joins a network of more than 2,400 certified properties across France, working towards a more responsible tourism model.



care



Humbled by the recognition, M Social Hotel Paris will continue to improve its environmental performance to shape the future of hospitality through meaningful and lasting action.

Together, these initiatives show how hospitality can be a platform for positive change. By partnering with organisations that prioritise people, planet and purpose, M Social Hotel Paris continues to show that hospitality can extend well beyond its walls.



Hong Leong Asia Supports Singapore Herbarium To Protect Botanical Knowledge for Future Generations

Mr Stephen Ho (right), Executive Director and Chief Executive Officer of Hong Leong Asia, receiving a token of appreciation from Mr Alvin Tan (left), Minister of State for National Development, in recognition of the company's support for this meaningful initiative.

Paving the way for the future, Hong Leong Asia (HLA) is proud to support the Singapore Botanic Gardens' ambitious initiative to digitalise more than 800,000 plant and fungi specimens housed in the Singapore Herbarium. Once completed, the digitalisation effort will safeguard these invaluable specimens from irreversible loss while making them accessible to scientists, researchers and learners around the world for generations to come.

The initiative strongly resonates with BeyondHLA's key pillars—to promote sustainability action and educate future generations. Through this partnership, HLA contributed to the creation of the "Herbarium in Your Pocket" collectables, which feature specimens such as the iconic Tembusu tree, and form part of the fundraising efforts supporting the Herbarium's digital transformation.



HLA sponsored 1,000 S\$5 notes for the creation of the "Herbarium in Your Pocket" collectables to raise funds for the preservation and digitalisation of invaluable botanical specimens.



Mr Stephen Ho (third from left) with other sponsors and supporters of the Herbarium digitalisation initiative.

To mark the Herbarium's 150th anniversary, a special exhibition showcasing selected specimens and tracing the Herbarium's rich history is currently on display at the Botanical Art Gallery, Singapore Botanic Gardens (Gallop Extension) until 30 November 2026. HLA hopes visitors will leave inspired by the legacy and future of the Herbarium, and looks forward to the lasting impact this initiative will have on research, conservation and sustainability in the years to come.

Find out more about the Singapore Botanic Gardens Herbarium [here](#).



care



Millennium Hotels And Resorts New Zealand Turns Waste Into Compost And Protects The Country's Kiwi

From kitchen scraps to community gardens and native wildlife preservation, MHR's New Zealand hotels' compost and Save the Kiwi campaigns turn simple actions into big impact. Guests can participate by reducing food waste or opting out of room servicing, helping protect the Kiwis and nurture local green spaces.

Grand Millennium Hotels and Resorts (MHR) New Zealand's three Queenstown properties, Copthorne Hotel & Apartments Queenstown Lakeview, Copthorne Hotel & Resort Queenstown Lakefront, and Millennium Hotel Queenstown, are diverting food waste from landfills and transforming it into nutrient-rich compost for the local community through a partnership with Waste to Wilderness.

The mission for this partnership is ambitious: divert 80% of Queenstown's hotel food waste, converting some 1,200 tonnes of organic waste annually into compost. This supports over 1,000 family vegetable gardens each year, removes the carbon impact equivalent to 1,200 fossil-fuel vehicles from the roads, and contributes to native reforestation projects.

To date, our Queenstown hotels have collected 149 bins containing 10,430 kg of food waste—saving 73,010 kg CO₂-equivalent emissions. Beyond compost, the initiative has inspired creative products such as self-watering planters made from recycled jerry cans and mycelium seed golf balls, while \$10,000 from compost sales supports the local charity Kiwi Harvest.



Meet MaCK, one of the kiwi chicks hatched thanks to our Save the Kiwi initiative. Guests can play their part simply by using the campaign door hanger to opt out of room servicing. Each opt-out helps fund kiwi conservation programs and supports native tree planting to restore natural habitats.



care

Meanwhile, MHR's New Zealand hotel has continued its Save the Kiwi partnership, now in its third year. Guests who opt out of daily room servicing on multi-night stays help conserve water and energy, and the funds are redirected to Save the Kiwi's national protection and breeding programme in Napier.

In 2025, MHR NZ hotels donated over 32,000 "kiwi meals" to the initiative. Highlights include the hatching and naming of a kiwi, MaCK, in February and staff participation in planting 1,500 native trees in June to restore kiwi habitat north of Auckland.

From transforming food waste into fertile soil that nourishes communities to protecting one of New Zealand's most beloved native species, MHR's NZ hotels are proving that thoughtful actions ripple far beyond their properties. Every compost bin collected, every guest opting out of room servicing, and every tree planted is a tangible step toward a greener, more resilient future to show that even small choices can create lasting, meaningful impact.



care



Hong Leong Club Spreads Festive Christmas Cheer At NKF

Staff volunteers from CBM Pte Ltd, City Developments Ltd, Empire City Consultant Pte Ltd, HL Building Materials Pte Ltd, HL Granite Resources Pte Ltd, Hong Leong Asia Ltd, Hong Leong Finance Ltd, Hong Leong Holdings Ltd, Island Concrete (Private) Limited, Kingston Property Management Services Pte Ltd, M Hotel Singapore City Centre and R3 Precast.

In line with its “Community” pillar, Hong Leong Club collaborated with The National Kidney Foundation (NKF) Singapore to hold befriending sessions at the Hong Leong-NKF Dialysis centre in December.

Staff volunteers from 12 companies across the Hong Leong Group spread some Christmas cheer to patients over four befriending sessions. The volunteers took time to speak to the patients, listening to their stories and experiences. Each patient was also presented with a goodie bag containing a thermal blanket, an oral thermometer and a box of teabags.

All the staff volunteers found the befriending sessions meaningful, and after learning more about what dialysis patients go through, some were even motivated to reach out to their respective Human Resources departments to organise talks with NKF on kidney health, as they felt the importance of sharing this information with their office community.



Staff volunteers and patients enjoying the interaction. (Photos courtesy of NKF)



care

Here are some takeaways from our volunteers:

"You truly get to meet people from all walks of life and learn inspiring stories. We better understand the implications of this condition, and it's fulfilling to be able to accompany them and to hopefully help them feel a little better." - Kwek Pei Xuan (HLC President), Hong Leong Asia

"Volunteering with NKF helped me slow down and reset from my usual work/study routine. It reminded me to be present, grateful, and more intentional with how I spend my time. It benefited me by giving me a better perspective and purpose. I also became more confident in communicating with others, being patient, and helping respectfully. What I learnt that I can use daily is empathy in action - small gestures and consistency matter. I also learnt teamwork and responsibility: doing my part properly helps everything run smoothly." - Nyan Aung Lynn, R3 Precast

"I gained a deeper understanding of what kidney dialysis patients go through every day. This made me more thankful for my own health and more motivated to use my time wisely. Volunteering also gave me a sense of satisfaction because I felt like I was contributing something meaningful to the community." - Aung Min Khant, Island Concrete (Private) Limited

Hong Leong Club hopes to continue fostering this spirit of community by organising more befriending sessions and inviting more staff to participate in this meaningful activity.



Driving Positive Change Through Teamwork With Millennium Airport Hotel Dubai's Successful Can Collection Drive

Teamwork in action as departments united to make a tangible impact during the Can Collection Drive.

Millennium Airport Hotel Dubai marked another meaningful step in its sustainability journey with the successful collection of 106 kilograms of aluminium cans in support of the Emirates Environmental Group's Can Collection Drive.

The initiative, held on 8 November 2025, brought colleagues together across the hotel, reflecting a shared commitment to environmental responsibility and community action. Teams from Stewarding, Food and Beverage, Housekeeping, Engineering and Human Resources worked collaboratively to ensure the success of the drive, demonstrating the power of collective effort in making a tangible impact.



A remarkable 106 kilograms of aluminium cans were gathered as part of the hotel's sustainability efforts.

"We are delighted with the team's enthusiasm and collective effort in contributing to this year's Can Collection Drive. Sustainability is an integral part of our operational culture, and initiatives like this allow us to make a positive environmental impact while engaging our colleagues in meaningful action," said General Manager Mr Simon Moore.

Looking ahead, Millennium Airport Hotel Dubai remains committed to environmental stewardship through continued support of the Emirates Environmental Group's initiatives. The hotel will actively champion eco-friendly practices that contribute to the UAE's long-term sustainability goals.



Celebrating Over 30 Years Of Long Service At The Lakefront Anchorage

Long-serving staff members Ms Teresa Roberts (left) and Mr El Llego Bumatay (right) showcase the passion and dedication that keep The Lakefront Anchorage running smoothly.

The Lakefront Anchorage is proud to recognise the dedication and longevity of its team members. Employees such as Mr El Llego Bumatay and Ms Teresa Roberts have devoted over three decades to the hotel, growing alongside the business and contributing to its operations, culture, and guest experience. Their experiences highlight the strong professional relationships, career growth, and meaningful work that make The Lakefront Anchorage a rewarding place to build a lifelong career.

Hear from them as they share their experiences growing with the hotel over three decades.

Interview with Ms Teresa Roberts, Executive Housekeeper



Teresa celebrating her birthday at The Lakefront Anchorage, where she has worked for 37 years.



Teresa (centre, holding the award) and her team were delighted to receive the Spirit of Hospitality award at the Stars of the Industry event.



Q: Please share with us a little about yourself.

I was born and raised in Alaska. My parents were commercial fishers, and I spent my summers in fish camps or on trap lines. I lived in the bush, otherwise known as the wilderness. My family moved into Anchorage in the early 1970s.

Q: When did you join The Lakefront Anchorage, and what has motivated you to stay over the years?

I joined The Lakefront Anchorage in May 1988 and have been with the hotel for 37 years. I have stayed here because of the opportunities to grow with the company. I started as a room attendant, then became a room inspector, followed by assistant executive housekeeper, and I am now executive housekeeper. I have been able to earn a meaningful income to support my family during my time here.

Q: What do you enjoy most about your role, and what does a typical day at work look like for you?

I enjoy working with phenomenal people who are committed, dedicated, and wonderful. I prepare everyone's assignments, communicate with front desk needs, and am always ready to change direction at a moment's notice.

Q: Are there any memorable moments or experiences during your time here that stand out to you?

One of the most memorable moments was the retirement of a former General Manager. Another highlight was when my team won the Spirit of Hospitality award at the Stars of the Industry event.

Interview with Mr El Llego Bumatay, General Maintenance



El has been recognised as employee of the month multiple times and received the Stars of the Industry trophy for Maintenance Employee of the Year.



El pictured with his family, the source of his strength and motivation.

Q: Please share with us a little about yourself.

I was born in the Philippines and moved to Kauai, Hawaii, in November 1976 to join my parents and siblings. Since then, I have obtained United States citizenship and relinquished my Filipino citizenship. My first job was washing cars and driving tour buses in Hawaii for two dollars an hour. I also worked as a flume fabricator in the sugar cane fields. I served 13 years in the National Guard Army while working full-time in hotels and part-time at a hospital. I completed a year-long home study in Air Conditioning and Heating, earning a certification.

In 1989, I moved to Anchorage, Alaska, where I applied my hotel certification and experience from Hawaii. I started as a dishwasher at the Clarion Hotel in July 1989, then moved to housekeeping and engineering. I have stayed with the hotel (now The Lakefront Anchorage) through multiple ownership changes and am now part of the Millennium family.

Q: What has inspired you to stay with the hotel for so many years?

I have worked at The Lakefront Anchorage since 1989, which makes it 36 years. I have been motivated by the meaningful professional relationships I have built with colleagues and the valuable experience I have gained, particularly through welcoming Iditarod race participants annually.



voices

Q: What do you enjoy most about your role and working at The Lakefront Anchorage?

I enjoy working in hotel building maintenance because each day brings new challenges in HVAC, plumbing, and electrical systems. I like solving problems hands-on and keeping the hotel running smoothly, knowing my work directly improves guest experiences and building operations.

Each day, I check the kitchen and bar coolers and freezers, monitor the boiler for water flow and temperature, ensure hot water is available in guest rooms, the kitchen, and laundry, and verify the sprinkler system for fire safety.

Q: What do you enjoy outside of work?

I enjoy gardening, fixing things around the house, fishing for salmon and hooligan in summer, travelling, spending time with family, and watching sports, especially basketball, UFC, and boxing.



getting to know you



Introducing The Halcyon Private Isles Maldives, Autograph Collection

Contemporary architecture blends seamlessly with the natural rhythm of the Maldivian seascape at The Halcyon Private Isles Maldives, Autograph Collection.

With effect from 1 November 2025, Raffles Maldives Meradhoo was rebranded as The Halcyon Private Isles Maldives, Autograph Collection, marking an exciting new chapter for the luxury resort. The rebranding will place the property under the Autograph Collection brand, a part of Marriott International's prestigious portfolio of over 30 extraordinary hotel brands.

The rebranding was first announced by CDL Hospitality Trusts (CDLHT) in September 2025. Mr Vincent Yeo, Chief Executive Officer of the Managers of CDLHT, shared, "We are excited with the new identity of the resort, which will cater to the discerning needs of a very special type of customer longing for a truly private experience, while leveraging Marriott's global platform."

Read on to discover what awaits at this exceptional private-island retreat.

Set within one of the Maldives' most pristine and secluded atolls, **The Halcyon Private Isles Maldives, Autograph Collection**, offers an immersive journey into the archipelago's natural beauty and cultural heritage. This ultra-exclusive 38-villa retreat, with villas starting from 220 sqm, is designed for the modern traveller, blending contemporary luxury with authentic island traditions, in a natural setting offering a high degree of privacy.

Spanning two private islands, one graced with elegant overwater villas, the other with tranquil beachfront villas, the resort features five distinctive restaurants and bars alongside a serene spa sanctuary.

A Design Language of Stillness, Simplicity, and Soul



Set within one of the Maldives' most secluded atolls, the resort offers an intimate escape amidst untouched natural beauty.



getting to know you

Intentionally crafted as a modern homage to the Maldivian seascape, the resort's architecture flows with the rhythm of the ocean. A tranquil palette of grey-blues, natural timbers, and organic textures blends seamlessly with the surrounding environment. Open-plan spaces, floor-to-ceiling windows, and generous outdoor decks ensure uninterrupted ocean views with a connection between indoor and outdoor living. Handcrafted elements, inspired by island traditions and maritime heritage, evoke a sense of calm discovery throughout.

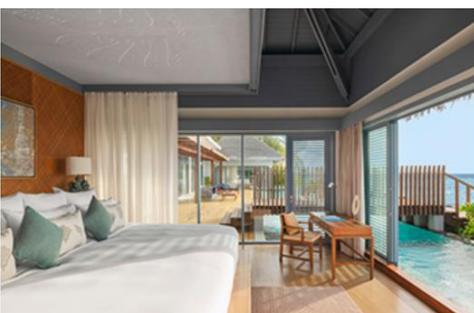
Spacious Villas: Secluded Sanctuaries for Modern Explorers



Each of the 38 villas is designed as a private sanctuary, offering space, comfort and seclusion, with generous layouts ranging from 220 to over 1,250 square metres.

The Halcyon features 38 private villas, each an expansive sanctuary that combines thoughtful design with uncompromising comfort. Among the largest in the region, the villas range from 220 to over 1,250 square metres, offering abundant space for privacy, relaxation, and elevated island living. Guests may choose from a variety of accommodations, including:

- Island Villas: Nestled in tropical foliage, offering garden seclusion and direct beach access.
- Overwater Villas: Set above calm lagoons, with private decks and direct steps into the ocean.
- Two Bedroom Ocean Villas: Ideal for families or group travel, offering expansive living and dining spaces, multiple terraces, and uninterrupted ocean panoramas.
- The Halcyon Grand Estate: A three-bedroom modern manor, where gracious living commands the lagoon, including a rooftop terrace for effortless entertaining and direct lagoon access.



The Halcyon Grand Estate features expansive open-plan living areas, multiple terraces, direct lagoon access, and a spacious rooftop terrace designed for private gatherings and panoramic sunset views.

Each villa is a personal retreat, featuring private infinity pools and handcrafted interiors that reflect the island's maritime heritage.

From the moment of arrival, guests are paired with a dedicated Halcyon Butler — a discreet yet intuitive presence who orchestrates every element of the stay. Whether arranging an uncharted island exploration, a rare bottle of wine, or a private poolside candlelit dinner, the butler ensures every request is graceful, intuitive, and a reflection of the resort's dedication to craft.



getting to know you

Curated Culinary Experiences: Taste, Place, and Customisation



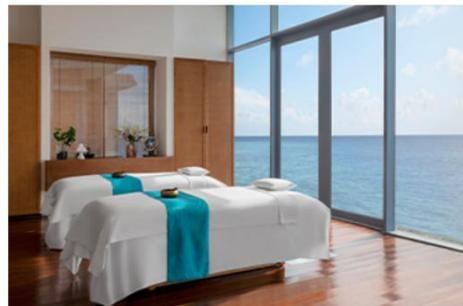
Dining at The Halcyon is a carefully curated journey of flavour and experience, with each restaurant and bar offering its own distinctive atmosphere, from relaxed to refined. Pictured here, Yuzu (left) presents a fusion of Peruvian and Japanese cuisine, while The Firepit (right) invites guests to savour flame-grilled specialties beneath the stars.

Dining at The Halcyon is a sensory journey and a curated expression of place, where flavour and storytelling converge. The resort brings quiet elegance and authenticity to island dining, with each course thoughtfully composed for the well-travelled palate. Guests can explore a variety of dining experiences that celebrate flavour and setting in equal measure.

Thari, the all-day venue, serves international and island-inspired dishes, while **Yuzu** brings a refined blend of Peruvian and Japanese flavours to the lagoon's edge. Evenings unfold beneath the stars at **The Firepit**, where chefs prepare flame-grilled specialties, or at **Yapa Sunset Bar**, known for creative cocktails, tapas, and freshly prepared sashimi with South American and Japanese influences. **Bell Bar**, named in honour of explorer H. C. P. Bell, captures the quiet glamour of a bygone age with signature cocktails and rare spirits that tell stories of journeys and discovery.

Guests can also indulge in bespoke private dining experiences, curated to taste, tailored to dietary, cultural, or celebratory preference and chosen setting, creating lasting memories.

Well-being in Rhythm with Nature



Guests can unwind at the serene Halcyon Spa or take a refreshing dip in the infinity pool, both framed by the calm waters of the surrounding lagoon.

Beyond the overwater Halcyon Spa, the resort offers a holistic wellness programme rooted in natural balance and island wisdom, with offerings ranging from sunrise yoga and sound therapy to couples' connection journeys that include energy balancing sessions and shared intention-setting rituals. Guests can also book full-day or multi-day wellness itineraries with personalised nutrition, movement, and sleep optimisation programme.

Defined by privacy, thoughtful design and personalised service, The Halcyon Private Isles Maldives, Autograph Collection, offers a refined retreat where guests can truly slow down and reconnect. It is a place shaped by calm, care and intention — one that leaves a lasting impression long after the journey ends.

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



congratulations / appointments



Teamwork At Its Best As Copthorne Tara Receives Recognition For Team Excellence

The team at Copthorne Tara Hotel London Kensington comes together to recognise the individuals who made this achievement possible.

Copthorne Tara Hotel London Kensington has reached an impressive milestone after being awarded Highly Commended in the Outstanding Team category at the KCW Business Awards 2025. Standing out among more than 300 businesses and being selected as one of eight finalists is a remarkable achievement that reflects the dedication, professionalism and passion demonstrated by the hotel team each day.

What makes this recognition especially meaningful is that it celebrates what the hotel values most — its people. Guests consistently commend the team for being warm, supportive and attentive, and this award affirms that reputation beyond the hotel. From heartfelt welcomes and seamless operations to flavourful cuisine and strong collaboration behind the scenes, the accolade reflects the collective contribution of every department.



Celebrating their Outstanding Team recognition at the KCW Business Awards 2025.



This achievement has boosted morale across the hotel and serves as a powerful reminder of how far the team has progressed together. It marks a proud moment for Copthorne Tara and reinforces the spirit of teamwork that continues to drive its success.



congratulations / appointments



Ms Cinn Tan Joins Millennium Hotels And Resorts As Chief Commercial Officer

Ms Cinn Tan brings over 25 years of international hospitality experience to her role as Chief Commercial Officer at MHR.

Millennium Hotels and Resorts (MHR) is pleased to announce the appointment of Ms Cinn Tan as Chief Commercial Officer, where she will lead the Group's global commercial strategy and drive MHR's vision for sustainable commercial growth.

Cinn is an accomplished commercial leader in the hospitality industry with over 25 years of experience across Asia Pacific, China, Europe, and the U.S. A collaborative leader with deep commercial expertise and strong stakeholder influence, Cinn has a proven track record of advancing commercial capabilities, building brands and high-performance teams to deliver sustained revenue and EBITDA growth.

Most recently, Cinn was Chief Commercial & Marketing Officer at Pan Pacific Hotels Group where she led multiple teams and drove digital marketing and platforms transformation, strengthened revenue performance and elevated its brand positioning. Prior to that, Cinn held several senior leadership positions in global hospitality groups, including Jin Jiang International and The Ascott Limited.

Cinn holds an MBA from Rutgers Business School–Newark/New Brunswick, Rutgers, The State University of New Jersey.



congratulations / appointments



CDL Clinches Bronze Award For Union Square At MIPIIM Asia Awards 2025

Receiving the honour was CDL's Assistant Vice President of Projects, Mr Foong Ngai Keong (centre). He was joined by collaborators for the project from Aedas Hong Kong – Director Mr Ken Yeung (2nd from left) and Associate Director Mr Jason So (2nd from right) and Woh Hup (Private) Limited – COO Mr Roy Chia (right).

Union Square by City Developments Limited (CDL) clinched the Bronze Award for Best New Development Project at the MIPIIM Asia Awards 2025, a prestigious accolade that recognises excellence and innovation across Asia's real estate industry.

This year's MIPIIM Asia Awards received numerous nominations from countries across the globe, reflecting the built sector's remarkable diversity and continued growth. The recognition of Union Square, a landmark redevelopment project in the Singapore River Planning Area, is a testament to its standing among Asia's finest developments.



Aerial view of Union Square from Clemenceau Avenue. (Artist's Impression)



Section across site along Havelock Road. (Artist's Impression)

Designed by the award-winning architectural firm Aedas in collaboration with ADPP Architects LLP for the residential component, Union Square is a distinctive mixed-use development characterised by its unique u-shaped profile, representing the union of the riverside and the CBD fringe. This redevelopment project in the Singapore River Planning Area is the first-of-its-kind and is one of the largest for the precinct under URA's SDI Scheme.

The development comprises a Grade A premium office tower (Union Square Central), retail and F&B spaces, a co-living component with a hotel licence, as well as 366 luxury residential units (Union Square Residences). Upon



congratulations / appointments

its completion in 2029, Union Square will revitalise the precinct, creating a vibrant enclave for living, working and leisure.

Union Square is CDL's third mixed-use redevelopment project in the Central Area and its second in the river precinct. Its other projects include CanningHill Piers and CanningHill Square (formerly Liang Court) — a joint-venture project by the Singapore River, and Newport Plaza (formerly Fuji Xerox Towers) on Anson Road.



congratulations / appointments



Julian Smith Joins CDI Board As Independent Non-Executive Director

Julian Smith is an independent director with 13 years of governance experience, having retired from his executive career in late 2019 as Chief Customer Officer for Meridian Energy, where he was responsible for NZD\$1.2 Billion in revenue and a team of 400. His executive career saw him hold several senior executive roles across the internet and digital, financial services, telecommunications sectors, as well as central government.

CDL Investments New Zealand Limited (CDI) has strengthened its Board with the appointment of Mr Julian Smith as an Independent Non-Executive Director, effective 9 December 2025. Mr Smith's appointment follows a comprehensive search and selection process by the Board.

Commenting on the appointment, Ms Desleigh Jameson, Chair of CDI, said, "The Board is delighted to welcome Julian. His extensive governance experience, strategic perspective and leadership in large-scale transformation initiatives will further strengthen CDI's focus on sustainable growth and long-term shareholder value."

Mr Smith brings more than 15 years of governance experience, with a track record in leading major capital and digital transformation initiatives. Most recently, he led New Zealand's largest capital raise of S\$3.4 billion, supporting Auckland's S\$13 billion water infrastructure programme.

A Chartered Member of the Institute of Directors, Mr Smith chairs the Te Tai Tokerau committee and currently serves on the boards of Watercare, Northport Group, MetService and the Look Good Feel Better Trust.

His background spans business transformation, capital project delivery and digital governance, including AI and cybersecurity, complemented by deep experience in marketing and customer engagement. Mr Smith has worked extensively across Asia, Australasia, the Middle East and the UK, and holds an LLB and BCom from the University of Auckland, as well as a certificate in cybersecurity from Harvard University.

CDI looks forward to Mr Smith's contribution as the Board continues to guide the company's long-term strategy and growth.



congratulations / appointments



Mr Alvin Tan, Head of Human Resources, receiving the Tripartite Alliance Award on behalf of CDL.

City Developments Limited (CDL) celebrates a series of remarkable recognitions that highlight its commitment to building a fair, inclusive and empowering workplace. The company has been honoured with the Tripartite Alliance Award for Fair and Progressive Employment Practices by TAFEP, reaffirming its commitment to building an inclusive and supportive workplace for all.

Further cementing its reputation as an outstanding employer, CDL received two accolades from HR Asia Best Companies to Work for in Asia, including the HR Asia Best Companies to Work for in Asia 2025 and the HR Asia Sustainable Workplace Awards 2025. Earlier in the year, CDL was also recognised with the Excellence in Work-Life Harmony Silver Award at the Human Resources Online Awards 2025, reflecting its ongoing focus on employee well-being and balance.



The CDL Human Resources team celebrating their wins. The company's commitment to excellence and inclusion is recognised through multiple awards highlighting its employee-centric workplace culture.

Creating a great workplace goes beyond employee well-being and development; it requires employment practices that genuinely support its people. These awards reflect CDL's ongoing efforts to build a fair, inclusive and sustainable workplace where employees can thrive in meaningful roles and quality work environments.

Together, these achievements highlight CDL's unwavering commitment to excellence, inclusion and employee growth, reinforcing its position as a leader in progressive workplace practices.



congratulations / appointments



An Outstanding Year for Grand Copthorne Waterfront Hotel Recognised With 47 Prestigious Industry Accolades

A proud moment as General Manager Mr Andrew Tan and the Grand Copthorne Waterfront Hotel sales team celebrated their "Luxury Conference and Event Hotel" recognition at the World Luxury Awards 2025.

Grand Copthorne Waterfront Hotel (GCW) Singapore celebrates an outstanding year of achievement, having garnered 47 prestigious industry accolades year to date in 2025. This remarkable milestone underscores the hotel's steadfast dedication to excellence across hospitality, dining, MICE, sustainability and the overall guest experience.

The hotel has been honoured by an impressive array of leading global and regional institutions, including the Asia Hospitality Awards, CMO Asia Awards, Cvent Top 50 Meeting Hotels in Asia Pacific, International Sustainability Awards, International Travel Awards, LUXE Global Awards, Luxury Lifestyle Awards, Tripadvisor Traveller's Choice Awards, TripZilla Travel Excellence Awards, as well as the World Luxury Hotel and Restaurant Awards, among others. Each recognition reflects the hotel's ability to consistently deliver quality, innovation and memorable experiences.



GCW was awarded the Best Front Office Department at the Singapore Hotel Association (SHA) Awards 2025 – Upscale Hotel.



Congratulations to Mr Andrew Tan, who was recognised as one of the Top Four General Managers in Singapore by Travel and Leisure Southeast Asia.

Adding to this success, Travel and Leisure Southeast Asia recognised General Manager Andrew Tan as one of the Top Four General Managers in Singapore, a testament to strong leadership and a clear vision that continues to guide the hotel forward.



congratulations / appointments

Sustainability remains at the heart of Grand Copthorne Waterfront's ethos. As a SACEOS Gold certified and GSTC recognised hotel, it upholds responsible travel through ISO 14001 certification, the BCA Green Mark GoldPLUS rating and a wide range of energy efficient and eco-conscious initiatives that support a more sustainable future.



Bringing you the best cuisine — the teams from Food Capital (left) and SanSara (right) mark their success at the World Luxury Restaurant Awards 2025.

These achievements are a shared success, driven by a passionate and committed team whose dedication brings the hotel's promise to life each day, reinforcing Grand Copthorne Waterfront's position as Singapore's premier urban oasis by the river.

Please refer to the full list of awards [here](#).