

highlights



**New World Millennium Hong Kong:
The City's First Luxury Hotel
To Achieve LEED Gold Certification**

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live



HL Global Enterprises Strengthens Copthorne Hotel Cameron Highlands With Nature-Led Experiences And Sustainable Initiatives

Copthorne Hotel Cameron Highlands features 269 guest rooms and suites with sweeping views of the surrounding highland landscapes, offering guests a tranquil retreat above the clouds. The hotel houses an indoor heated pool, versatile meeting spaces and a range of dining options, and has recently refreshed its front office counter to elevate the guest arrival experience.

HL Global Enterprises Limited (HLGE)'s hospitality asset in Cameron Highlands, Copthorne Hotel Cameron Highlands (CHCH), continues to strengthen its position as a distinctive highland retreat. The hotel remains the only property situated at the highest accessible point of the Cameron Highlands, offering panoramic views across its 269 guestrooms and suites.



Perched at 1,628 meters above sea level and surrounded by majestic mountains, tea plantations, strawberry farms and gentle undulating valleys. The year-long cool climate makes it an ideal holiday retreat.

As part of its ongoing efforts to enhance and differentiate its guest offering, CHCH has introduced its signature “Nature & Farmland” concept, an initiative designed to deliver immersive and memorable experiences, such as guided walks to the BOH Sungai Palas Tea Garden and farm-to-table programme, where guests harvest organic produce grown within the hotel grounds and enjoy dishes prepared by the culinary team.

This concept is further supported by the hotel’s in-house Gardening Task Force, which actively maintains and enhances the surrounding landscape through regular planting, pruning, and landscaping initiatives, contributing to a greener and more engaging environment.



Part of the hotel's "Nature & Farmland" experiences, the "Farm-to-Table" initiative allows guests to pick and harvest fresh organic vegetables as part of a uniquely immersive dining journey.

Sustainability remains a key focus for the CHCH with a range of initiatives implemented to reduce environmental impact. The hotel was the first in Cameron Highlands to introduce electric vehicle (EV) charging facilities and now offers six charging bays to support the growing adoption of EV travel to the highlands.

The hotel also adopted initiatives such as rainwater-harvesting systems for irrigation and a structured food-waste programme that processes it into compost monthly. It also prioritises sourcing supplies locally from Cameron Highlands and nearby regions such as Ipoh to support local businesses while reducing its environmental footprint.



The hotel's EV charging facility, supporting the growing adoption of electric mobility and reinforcing the hotel's commitment to more sustainable travel in the highlands.

Through a combination of immersive guest experiences, continuous enhancements, and sustainability initiatives, CHCH continues to evolve as a destination that balances lifestyle, comfort, and environmental responsibility at the peak of the highlands.



CDL Marks New Youth Partnership With Tasek Academy At An Iftar Celebration

Participants, volunteers and partners come together for the annual Tasek Sailors Iftar Night at the Union Square Residences sales gallery.

Together with partners from Tasek Sailors and Ms Jane Ittogi, Chair of non-profit organisation Tasek Academy and Social Services, City Developments Limited (CDL) hosted the annual Tasek Sailors Iftar Night at its Union Square sales gallery.

The gathering was characterised by warm exchanges and sharing of personal journeys, reflecting the strong sense of community fostered through the programme.



Co-founder and Chair of Tasek Academy, Ms Jane Ittogi (holding a microphone), addressing the audience and sharing stories.



CDL Group CEO Mr Sherman Kwek joins youth participants in a warm and lively exchange during the Iftar celebration.

The event also marked the beginning of a new collaboration between CDL and Tasek Academy, with both parties expressing optimism towards building a sustained partnership centred on youth development and community impact.

CDL's efforts will be led by City Sunshine Club (CSC), its employee volunteer platform, which has been actively engaging diverse community groups through various outreach efforts and initiatives.

Tasek Sailors is a joint sports programme initiative between Tasek Academy and Lion City Sailors Football Club to empower disadvantaged youths in Singapore through football, mentorships, and life skills development. Tasek Sailors is also Singapore's largest community football academy for girls.



During the event, award recipients were recognised for their dedication, perseverance and achievements in both personal contributions and sporting excellence.



Ms Ittogi (front row, centre) and the CDL team celebrated Iftar Night with the Tasek Sailors community – an evening filled with heartwarming exchanges and inspiring stories.



M Social Paris Hosts Second M Social Collective On Women Leading Change

An engaging conversation with guests at the second edition of the M Social Collective at M Social Paris Hotel (L-R): French antique designer, Ms Ajiri Aki; MHR VP of Global Branding and Marketing Ms Carolyn Wishnowski; co-founder of Café Manon, Ms Manon Lagrève; and journalist Ms Lindsey Tramuta.

A morning of connection, culture and conversation unfolded at M Social Hotel Paris, where the second M Social Collective brand activation brought together a curated community of entrepreneurs, journalists, authors, creators and partners. The first edition was held at M Social Penang last year.

Designed as a space to pause, connect and be inspired, the experience reflected the spirit of the M Social brand, where lifestyle and community come together. The programme opened with a sunrise yoga session led by wellness coach Shirley Regnault, setting a calm and intentional tone for the day.

This was followed by an engaging conversation featuring French antique designer, Ms Ajiri Aki, co-founder of Café Manon, Ms Manon Lagrève, and journalist Ms Lindsey Tramuta, moderated by MHR VP of Global Branding and Marketing, Ms Carolyn Wishnowski. The discussion explored themes of women's entrepreneurship, cultural identity and building lives across borders.

With the support of partners, lululemon and De Nada Paris, the event was thoughtfully curated to foster meaningful dialogue and authentic connections.



The programme included a sunrise yoga session led by wellness coach Shirley Regnault.



A group photo with the ladies who strive to bridge gaps across borders and cultural identities.



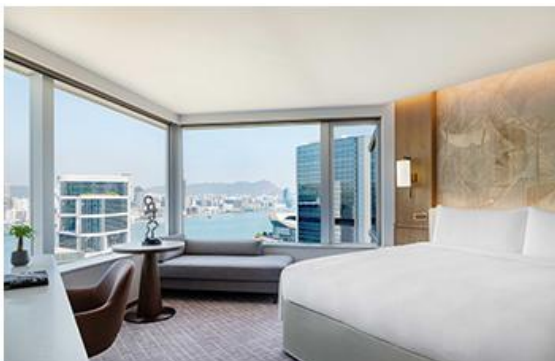
JW Marriott
Hotel
Hong Kong
Unveils New
Collaboration
With Artist
Richard X.
Zawitz

At Level 34, guests will experience Infinite Child, a striking stainless-steel sculpture symbolising limitless potential and self-reflection. Each guestroom and suite on the floor features its own miniature version of the sculpture, accompanied by a conceptual artbook and curated catalogue of Zawitz's works, extending the narrative into the private guest experience.

JW Marriott Hotel Hong Kong has announced a collaboration with internationally renowned sculptor Richard X. Zawitz, unveiling a newly refurbished Level 34 as the Infinity Guestroom Floor. The property is the first in the city to dedicate an entire guestroom floor to the vision of a single artist, creating what is envisioned as a living gallery experience.

The refurbishment reflects Zawitz's core themes of infinity and harmony, offering guests an environment designed to inspire both reflection and calm. Richard X. Zawitz shared, "My work is not just about form and material; it is a deep exploration of the interconnectedness of all things, of the balance between yin and yang, and of the endless flow of Tao."

Mr GP Yeow, General Manager of JW Marriott Hotel Hong Kong, said: "This collaboration celebrates Hong Kong's creative energy while bringing JW Marriott's vision of mindful luxury to life. By transforming the Infinity Guestroom Floor into an immersive artistic journey, we invite guests to slow down, reflect, and connect more deeply with their surroundings, even amidst the energy of the city."



The highlight of the floor, the Infinity Suite by Richard X. Zawitz, integrates Curvism into every detail, from flowing architectural forms to bespoke furniture pieces and artistic accents. Recurring design motifs such as the sculptural ruyi-inspired knot further reinforce themes of unity and continuity, appearing across lighting, artwork, and furnishings.



live

Beyond its artistic narrative, the Infinity Guestroom Floor continues to deliver the hallmarks of refined hospitality. Guestrooms are designed in a calming palette of soft neutrals and natural wood tones, creating a serene backdrop that complements the artworks throughout the space. Expansive wrap-around windows frame panoramic views of Victoria Harbour, the city skyline, and surrounding mountain landscapes, allowing natural light to shape the guest experience throughout the day.

The Infinity Guestroom Floor represents a thoughtful convergence of art and hospitality, reinforcing JW Marriott Hotel Hong Kong's commitment to delivering experiences that are not only luxurious but also meaningful, reflective, and deeply connected to place.



M Social Hotel Suzhou Hosts Appreciation Night For Long-Stay Guests

M Social Hotel Suzhou's long-stay guests showing their enjoyment and appreciation for the appreciation night with their hands full of wine and beer!

M Social Hotel Suzhou hosted an exclusive long-stay guest appreciation evening at The Wild Garden Bar to bring its valued extended-stay guests for a curated spring gathering. The event reflected the hotel's commitment to personalised service and hospitality by appreciating guests for their continued support and loyalty.

The hotel's F&B team presented a carefully curated selection of Chinese-Western fusion canapés, complemented by premium beverages. Each offering was designed with attention to detail, balancing layered flavours and refined presentation to deliver a well-rounded culinary experience.



Canapes were prepared live with a refined selection of desserts as part of the evening's culinary showcase.

Throughout the event, the Front Office team provided attentive support, engaging guests in personalised conversations and introducing the MyMillennium membership programme. Guests were guided through key benefits, including complimentary membership privileges, dining rewards, and points redemption for future stays, with on-site registration made available for seamless sign-ups.



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Front Office team members guiding guests through the MyMillennium membership enrolment process.

The evening served as a meaningful expression of M Social Hotel Suzhou's guest-centric philosophy, reinforcing its commitment to building lasting relationships with long-stay guests. Moving forward, the hotel will continue to enhance its service offerings, elevate guest experiences, and curate engaging touchpoints that bring warmth, comfort, and thoughtful hospitality to every stay.



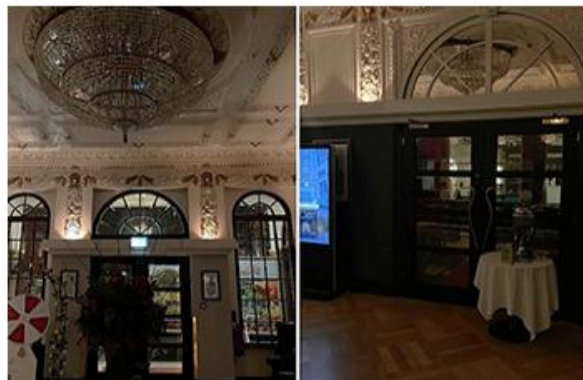
Millennium Hotels Spend An Hour To Reflect On Energy Use And Conserve The Planet

At M Social Phuket, Earth Hour was a community event with guests, families and staff employees gathered together to light candles and commemorate the global sustainability initiative.

The celebration of Earth Hour 2026 comes at a timely moment, giving our Millennium Hotels worldwide the chance to reflect on energy use and environmental footprint, especially at a time of strife and conflict amidst climate challenges and broader global uncertainty.

Beyond the symbolic act of switching off lights for an hour from 8:30pm to 9:30pm, Earth Hour encourages us to consider how everyday actions contribute to sustainability. Here is a glimpse of how some of our properties participated in the meaningful initiative through the power of collective action.

Europe



As part of London's coordinated lights-out initiative across iconic landmarks such as Buckingham Palace (left), The Bailey's Hotel London also dimmed non-essential lighting in areas including its lobby and corridors (right photo).

Middle East



The Biltmore Tbilisi's participation in the global initiative, reduced energy consumption from 1,120 kW to 827 kW (or 26.1% in energy savings), reflects the hotel's commitment to responsible operations.



Cophthorne Dubai switched off non-essential lighting across the hotel's public areas to reduce energy, and its online community through social media to raise awareness and encourage participation.



Millennium Place Mirdif Hotel (left video) and Millennium Place Barsha Heights (right photo) marked Earth Hour 2026 as a quiet moment to pause, reflect, and reconnect with the planet.

Asia



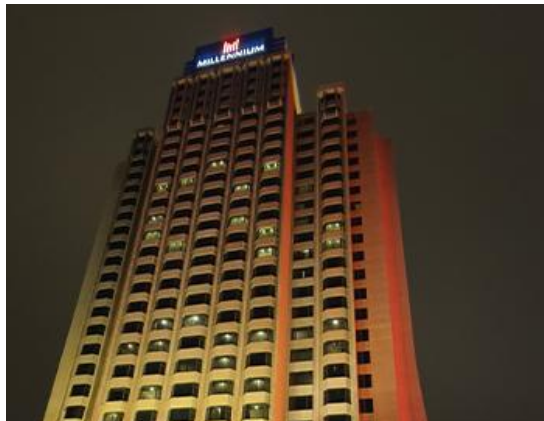
M Social Resort Penang had a symbolic lights-off moment, a tea-light candle display in the lobby, and live acoustic music at The Social Hub. Guests also enjoyed complimentary mini brownies and exclusive beverage promotions as part of Earth Hour celebrations.



Grand Millennium Kuala Lumpur implemented a series of energy-saving initiatives, such as shutting off façade and garden lighting, turned off air conditioning in public areas, shut down lobby fountain, and switched off function rooms and corridor lights at Lai Ching Yuen and The Mill restaurants. Here is the team taking a photo in the darkened hotel lobby with candle lights.



All non-essential lighting at M Hotel Singapore, including its external walkways (pictured) was switched off. Guests were also informed through in-room letters and social media in the lead up to Earth Hour, helping to raise awareness.



Millennium Harbourview Xiamen switched off non-essential lighting, keeping only energy-saving lights. Other initiatives included eco-themed desserts at Harbour Café, a 10% discount on vegetarian dishes at Loong Yuen Chinese restaurant, and in-house campaigns encouraging guests to save energy, reduce linen changes and opt for greener choices.



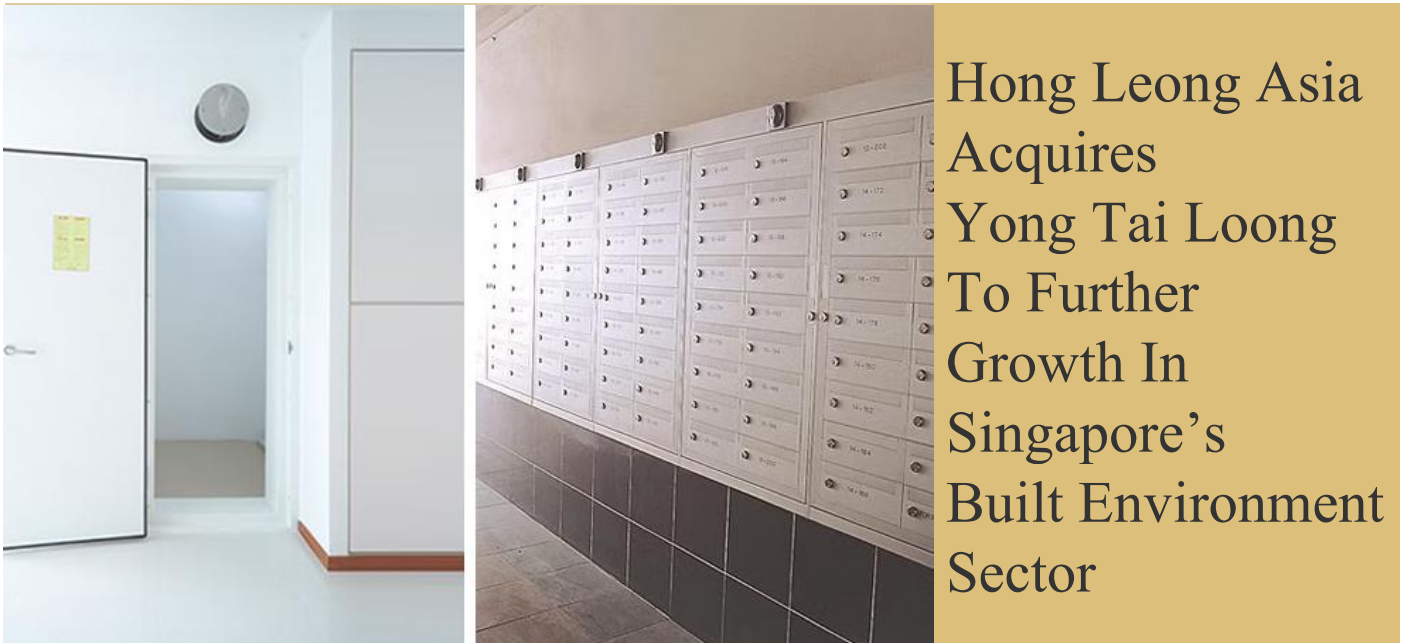
Orchard Hotel not only dimmed lights throughout the property and served themed cocktails, it also hosted a week-long colouring activity for young guests to remind them the importance of water conservation as part of World Water Day celebrations.



The event at Millennium Sirih Jakarta was marked by a heartfelt musical moment led by General Manager Mr Manny Mercado. As the lights dimmed and the lobby glowed with candlelight, he led staff and guests together in a sing-along to symbolise a unity in sustainability action.



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Hong Leong Asia Acquires Yong Tai Loong To Further Growth In Singapore's Built Environment Sector

From a family business started by a former tin factory apprentice, Yong Tai Loong has grown into a multi-factory operation playing a foundational role in shaping Singapore's built environment for both public and private housing. The company is also one of only five authorised suppliers for HDB bomb shelters.

Hong Leong Asia (HLA) has announced the acquisition of architectural building products supplier, Yong Tai Loong, for approximately S\$90.7 million.

Aligning with HLA's broader strategy to strengthen its urban solutions capabilities and grow its building materials segment in Singapore, Yong Tai Loong's strong revenue track record and established market reputation will enhance its existing portfolio, broaden product offerings, and support further growth in the local built environment industry.

"We will continue to evaluate portfolio enhancement opportunities that will drive long-term value for our shareholders," says **Stephen Ho Kiam Kong, HLA's Executive Director and CEO.**

Yong Tai Loong is recognised as one of five Housing & Development Board-authorized suppliers of bomb shelters, with established expertise in blast-resistant doors and ventilation sleeves for civil defence shelters in residential developments. Its product range also includes fire-rated steel doors, metal gates and door frames, and refuse chute hoppers.

This acquisition reinforces HLA's commitment to expanding its capabilities in the built environment sector and capturing long-term opportunities within Singapore's evolving construction landscape.



Record Breaking Debut For Tengah Garden Residences, Achieves Landmark 99% Sales

First private condo in Tengah nearly sold out at launch.

Tengah Garden Residences drew strong demand with its attractive pricing and new town appeal. As the first private residential development in Tengah New Town to include retail amenities, it sets a new benchmark for integrated living in Singapore's newest 700-hectare master-planned township.

Tengah Garden Residences was a near sell-out launch when it sold 853 of its 863 units sold by 3pm on 26 April 2026. This translates to an exceptional 99% sales rate at an average price of S\$2,120 psf, setting the record as the highest number of units sold at a private residential launch in 2026 to date.

Demand was robust across all unit types with only 10 units available of the largest configuration, the 4-Bedroom Premium with Yard. Units were transacted at prices ranging from S\$1,779 psf to S\$2,340 psf, reflecting healthy buyer confidence.

Since then, four more units have been sold, leaving just six units available as of 12 May 2026.

Singaporeans accounted for 90% of buyers, highlighting strong local demand for well-located, thoughtfully designed homes. The stellar performance follows overwhelming interest, with nearly 2,000 visitor groups recorded during the two-week preview that began on 11 April 2026.



A testament to resilience and teamwork: Happy faces all around as the dedicated Hong Leong Holdings team, led by Head of Sales & Marketing Ms Betsy Chng (front row in a patterned jacket), powered through injuries, fatigue, and a demanding launch to achieve the remarkable 99% success of Tengah Garden Residences.



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Ms Betsy Chng, Head of Sales and Marketing at Hong Leong Holdings, said, “The strong response to Tengah Garden Residences reflects healthy buyer confidence in Tengah as an emerging residential precinct with long-term value. Buyers were drawn by the project’s attractive pricing across a broad spectrum, as well as its integrated amenities within a new growth area. We also observed strong demand from upgraders and right-sizers across nearby western estates such as Bukit Batok, Choa Chu Kang, Jurong East and West, and Bukit Panjang, reinforcing the appeal of a future-ready township with strong connectivity and long-term potential,” she added.

Tengah Garden Residences is located near the upcoming Hong Kah MRT station on the Jurong Region Line and is close to shopping malls such as JEM, Westgate and IMM. It is also near educational institutions, including the upcoming Anglo-Chinese Primary School, Princess Elizabeth Primary School, Swiss Cottage Secondary School and Nanyang Technological University.

Residents will benefit from a 30,000 sq ft first-floor commercial podium with F&B and retail offerings, alongside lifestyle facilities including two clubhouses, a gym, function rooms, children’s play areas, and sports amenities.

Jointly developed by Hong Leong Holdings, GuocoLand and CSC Land Group, the development is expected to obtain TOP in 2029.



The jubilant team continued with a celebratory champagne toast with its property agency partners, and took a group photo to mark the record-setting achievement.



CDL And SMU Partner To Shape The Future Of City Square Mall

(Left to Right) Lim Ke-Vin, Head of City Developments Limited (CDL)'s Group Innovation, with Singapore Management University (SMU)'s lecturers Dennis Ng and Jonathan Tee, SMU-X Deputy Head Emmaline Lim, and students from the winning team, Kloie Mak and Charmaine Yeoh, following an engaging collaboration session that explored fresh perspectives on retail innovation.

CDL recently collaborated with an undergraduate team from SMU to reimagine City Square Mall and enhance its appeal to an evolving shopper base.

Conducted with the SMU Year 2 Branding & Strategy cohort, the session brought together academia and industry participants in a meaningful exchange of ideas over the semester. The students explored how malls can remain relevant amidst changing consumer behaviours and lifestyle expectations using the Customer-Based Brand Equity (CBBE) framework.



SMU-X Deputy Head Emmaline Lim (left) and student presenters (right) shared their findings and innovative approaches for City Square Mall.

SMU lecturers Dennis Ng and Jonathan Tee conducted a mini-lecture, alongside a presentation by one of the winning student teams from the challenge. The exchange generated fresh insights from multiple perspectives and reinforced the importance of designing spaces and experiences that remain relevant to shifting consumer needs and behaviours.

CDL extends its appreciation to SMU lecturers and students from SMU-X — Emmaline Lim, Kloie Mak, and Charmaine Yeoh — as well as colleagues who supported the session, for contributing to a dynamic and engaging exchange of dialogue. The group looks forward to continuing this partnership to drive innovation in an ever-evolving landscape.



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Millennium Hotels And Resorts Strengthens Global Partnerships And Showcases MICE Leadership Across Key Markets

Millennium Hotels and Resorts' global leadership and sales teams from across key regions following a successful IGNITE! event in China. The event highlighted MHR's diverse portfolio of hotel brands and its established global footprint spanning Asia, Europe, and the United States.

Millennium Hotels and Resorts (MHR) is strengthening its global commercial strategy through a series of engagements across Asia Pacific, aimed at strengthening partnerships, expanding market presence, and showcasing its capabilities in the MICE and hospitality sectors.

Across key markets, MHR's IGNITE! business exchange brought together corporate, leisure, and MICE partners. Designed to expand the network for collaborations, these sessions connected high-value clients with MHR's global sales leaders from the United States, Europe, Asia, and New Zealand.

In Shanghai, Shenzhen, and Hong Kong, MHR representatives demonstrated the strength of the MHR's global network with **Chief Commercial Officer, Ms Cinn Tan**, sharing insights on the Group's ongoing investments and evolving portfolio. This event also marked a significant milestone with its first business exchange in Taipei, creating a valuable platform for engagement with corporate clients, travel partners, and tourism boards.



MHR representatives at IGNITE! events in China and Taipei engaging with event planners, corporate clients, and industry partners, showcasing the Group's global hospitality offerings and end-to-end MICE capabilities across key international markets.



Vice President, GSO & Sales, Asia, Paul Er (far right), with industry representatives at IGNITE! India.



A group of enthusiastic attendees at IGNITE! Taipei.



IGNITE! at Grand Copthorne Waterfront Hotel Singapore highlighted the Group's strong MICE capabilities, with Executive Chef David Toh (right) presenting a curated culinary showcase that reflected the hotel's focus on immersive dining experiences and elevated event offerings.

In Singapore, Grand Copthorne Waterfront Hotel Singapore hosted the event, highlighting its ability to deliver impactful experiences by combining business engagement with innovative hospitality elements from live culinary showcases to bespoke cocktail creations. In India, IGNITE! concluded successfully across Bengaluru, Mumbai, and Delhi, with new opportunities and partnerships built.



Chief Commercial Officer, Cinn Tan, shared insights at IGNITE! Shanghai on the evolving global MICE trends, shifting market dynamics, and emerging opportunities shaping the future of the industry. She also engaged with Channel News Asia at The Meetings Show APAC 2026 in Singapore, offering further commentary on global MICE developments, evolving client expectations, and the broader outlook for the meetings industry.



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Complementing these engagements, MHR further strengthened its industry presence at The Meetings Show APAC 2026 in Singapore, where its global sales team connected with event planners and industry stakeholders from across the region. The platform provided an opportunity to showcase MHR's international portfolio and end-to-end meetings capabilities, while reinforcing relationships within the MICE ecosystem.

A key highlight was Cinn Tan's engagement with regional media, where she shared perspectives on the evolving global landscape shaping the MICE sector, including shifting market dynamics and destination preferences. This was complemented by the MyMillennium BIZ programme, which offers corporate bookers rewards, added privileges, and a seamless planning experience across the Group's properties.



MHR representatives from Singapore and the United States engaging with industry stakeholders at The Meetings Show APAC 2026.

With key leaders and global sales representatives from the United States, Europe, Hong Kong, and South East Asia at IGNITE! and The Meeting Show, the Group demonstrated its ability to deliver consistent, high-quality experiences across markets, reinforcing its position as a trusted global partner for meetings, events, and business travel.



Grand Millennium Auckland Hosts Les Clefs d'Or Bi-Monthly Meeting

Members of Les Clefs d'Or New Zealand at the entrance of Grand Millennium Auckland. The association extends its appreciation to the Chief Concierge and the wider hotel team for its gracious and warm hospitality.

Grand Millennium Auckland recently had the privilege of hosting the bi-monthly meeting of Les Clefs d'Or New Zealand. The association is an international body of professional hotel concierges recognised for its commitment to service excellence, knowledge sharing, and the guiding philosophy of "In Service Through Friendship." Members are distinguished by the crossed golden keys worn on their lapels, symbolising trust, professionalism, and global collaboration within the hospitality industry.



Key topics discussed include the 70th UICH International Congress in Sydney, progress on examination readiness for two Les Clefs d'Or candidates, developments within the Professional Affiliate programme, and planning for the 2026 New Zealand Annual General Meeting.



Ember restaurant celebrates New Zealand's seasonal bounty and the creativity of the kitchen team. Led by Chef James Kenny and Head Chef Aaron Hyett, each dish reflects a simple approach with respect for ingredients and an understanding of balance and flavour.

Following the formal proceedings, members were hosted to a curated selection of dishes from Ember Restaurant's new menu, thoughtfully presented to showcase the restaurant's culinary direction. The dining experience was warmly received and provided an enjoyable conclusion to a productive and collaborative gathering.

The Les Clefs d'Or extends its appreciation to Grand Millennium Auckland's team that supported the event, with special mentions for Chief Concierge Rick Karsten for his warm hospitality and seamless coordination of the event.



Sofitel Brisbane Central Supports Net Zero With Solar Panel Investment

Sofitel Brisbane Central is a modern expression of French luxury in the heart of the city, blending Parisian elegance with Brisbane's local character. Set above Central Rail Station, the hotel is a landmark on the skyline with sweeping views over Anzac Square and beyond. Featuring 416 rooms and suites, an award-winning day spa, executive lounge, three dining venues, and extensive event spaces for up to 1,100 delegates, it brings together stay, dining and occasions under one refined property.

City Developments Limited (CDL)'s Sofitel Brisbane Central has recently completed the installation of a 99.8 kWp rooftop solar system, comprising 210 panels across the hotel's helipad and rooftop. This milestone represents a significant step towards achieving its net zero ambitions.

The system is expected to generate approximately 153 MWh of renewable energy annually, supporting plant room operations while optimising underutilised rooftop space into a strategic clean energy asset. This initiative helps reduce operational carbon emissions and reliance on grid electricity.



Sofitel Brisbane Central's commitment to sustainability is reflected through its EcoTourism Australia Sustainable Tourism Certification, achieved in 2023, and ongoing initiatives to reduce environmental impact. These include structured food waste management practices such as surplus food redistribution, First In, First Out (FIFO) inventory controls, repurposing of suitable food items, responsible protein management, and the use of Winnow Waste Management technology across key kitchen and dining areas.



Solar panels installed on the rooftop of Sofitel Brisbane Central support its net zero ambitions through long-term energy optimisation and responsible building operations.



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Beyond solar adoption, the hotel's sustainability initiatives form part of a broader strategy to decarbonise existing assets. Sofitel Brisbane Central is now powered by 100% renewable electricity, supported by a mandated supply and supplementary procurement of green energy. Plans are also underway to upgrade the hotel's Building Management System, further enhancing energy efficiency and operational optimisation.

As part of CDL's broader sustainability strategy, this investment in the solar system reinforces an ongoing commitment to advancing a responsible luxury and low-carbon future where sustainability and guest experience are integrated together.



City Serviced Offices Marks New Chapter With Rebrand, Shapes The Work Future For Tomorrow

In this brand video, the refreshed identity of City Serviced Offices (CSO) reinforces its role as a workspace solutions partner tailored to modern times.

City Serviced Offices (CSO) marked a new chapter in its evolution with the unveiling of its refreshed brand identity at a launch event on 23 April 2026. Held at its Level 6 centre in Republic Plaza, the evening brought together more than 110 clients, partners, and industry stakeholders to celebrate the milestone.

The event was attended by **CDL Group Chief Operating Officer Mr Kwek Eik Sheng (also a director of CSO)**, and **CDL Group General Manager Mr Chia Ngiang Hong**.

In his address, Mr Kwek reflected on CSO's long-standing role in supporting businesses in Singapore's central business district and reaffirmed its commitment to providing professional, flexible, and thoughtfully designed workspaces that enable clients to focus on growing their businesses.



CDL Group Chief Operating Officer Mr Kwek Eik Sheng highlighted CSO's longstanding role in supporting businesses in Singapore's CBD and reaffirmed its commitment to flexible, professional workspaces that help clients grow.



Over 120 guests, including CDL colleagues, tenants and business associates, attended the launch in support of the new synergy led by CSO Vice President Ms Annie Abraham (in blue).

Established in 2003, CSO is a wholly owned subsidiary of CDL and one of Singapore's pioneering serviced office providers. The rebrand follows a major workspace revitalisation completed in 2024, highlighting its shift towards configurable, productivity-driven environments tailored to modern business needs.



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More than a visual refresh, the new identity signals CSO's ambition to position itself beyond a traditional serviced office provider. By combining customisable workspace solutions with access to CDL's global network, CSO is strengthening its role as a comprehensive workspace solutions partner.

Ms Annie Abraham, Vice President and Head of CSO, said the rebrand reflects the company's hospitality-first approach while presenting a contemporary identity aligned with its future direction. She noted that the milestone marks the start of CSO's next phase of growth and transformation.



The evening's highlight was the unveiling of CSO's new logo through an LED sphere activation, symbolising the company's modern transformation and forward-looking vision. Pictured is the CSO team (L-R): Ms Sulastris, Ms Tan May Anne, Ms Jaslyn Chan, Ms Florence Fam, Mr Soh Jing Jie, Ms Malva Koon, Mr Kwek, CDL Group General Manager Mr Chia Ngiang Hong, Ms Pedrinha Furtado, and Ms Abraham.

With over two decades of experience supporting businesses ranging from startups to multinational corporations, CSO's refreshed brand identity reinforces its commitment to service excellence, flexibility, and customer-centric solutions.

As workplace expectations continue to evolve, the rebrand positions CSO to deliver scalable and adaptable environments designed to help businesses thrive in an increasingly dynamic landscape.



A Fresh Look At Alpine Living: New Suite Experience At Millennium Hotel Queenstown

Millennium Hotel Queenstown offers immediate access to Queenstown's vibrant shopping, dining and entertainment scene in the city centre. Even better, with world-renowned outdoor adventures right on the doorstep, guests are perfectly positioned to switch seamlessly between adrenaline-filled experiences and moments of relaxation.

Millennium Hotel Queenstown's refreshed suite experience, recently featured in Millennium & Copthorne Hotels New Zealand's annual report, introduces an elevated stay designed for modern travellers seeking comfort in the heart of the city. Located just minutes from Lake Wakatipu, Queenstown Gardens and the Skyline Gondola, the hotel offers seamless access to Queenstown's vibrant mix of adventure, dining and retail experiences.

At the centre of the refresh are the hotel's newly updated suites, curated to offer a spacious and contemporary stay experience. The interiors combine clean lines, warm textures and functional living spaces, allowing guests to settle in comfortably after a day of outdoor adventures. The rooms and suites also frame sweeping views of the cityscape, surrounding mountains and Lake Wakatipu, bringing Queenstown's natural beauty directly into the stay experience.



When an adventure in Queenstown calls for extra space and added comfort, Millennium Hotel Queenstown delivers. Take a closer look at the refreshed rooms and suites — left: Superior Room; right: Suite Room.



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Beyond the rooms, the hotel continues to cater to both leisure and business travellers with a thoughtful range of amenities, including meeting facilities, a business centre and accessible accommodation options designed to support different travel needs. Dining also remains an integral part of the experience, with The Observatory restaurant and The Club Bar offering guests New Zealand-inspired cuisine and refreshments.

Visit Millennium Hotel Queenstown and bask in the freshness of its latest offerings. For more information, please visit the hotel's [website](#).



Unlimited Cantonese Indulgence At Grand Millennium Shanghai Hongqiao's Spectrum Chinese Restaurant

Savour unlimited Cantonese, Shanghainese and regional specialities at the award-winning Spectrum Chinese Restaurant. Select from a curated range of chef's recommendations or set menus and enjoy your dining experience overlooking the restaurant's tranquil garden surroundings.

Grand Millennium Shanghai Hongqiao's Spectrum Chinese Restaurant is offering a dining experience that feels a world away from the city's pace. The restaurant has introduced its new "Cantonese Delicacies All-You-Can-Eat" set menu, inviting guests to rediscover familiar flavours in a more relaxed, garden-side setting.

Known for its refined interpretation of Cantonese and Shanghai-style cuisine, the restaurant places craftsmanship at the heart of this experience. The concept centres on "made-to-order and steamed fresh," with each dish prepared à la minute to preserve texture, aroma and authenticity.



The har gow and siew mai are among the restaurant's signature Cantonese dim sum specialities.

* Information correct at time of print.



Grand Millennium Beijing's Yao Chi Chinese Restaurant Introduces Spring Seasonal Menu

Yao Chi Chinese Restaurant presents a refined selection of traditional Cantonese dim sum and regional Cantonese cuisine, served within a contemporary Chinese setting that blends modern elegance with understated cultural accents.

At Yao Chi Chinese Restaurant in Grand Millennium Beijing, the season takes shape on the plate through the restaurant's new seasonal tasting menu, "A Bite of Spring".

The menu is guided by a philosophy of restraint, allowing the natural character of spring produce to come through with clarity and precision. Plump fava beans are gently prepared and finished with fragrant scallion oil, releasing an aroma that is both comforting and nostalgic, while preserving the delicate sweetness of early-season harvests.



A seasonal pairing of spring favourites at Yao Chi Chinese Restaurant from its delicately prepared fava beans (left) to the fried small freshwater shrimp chives (right).

Live freshwater shrimp are quickly stir-fried with young spring chives over high heat, creating a lively contrast between crisp shell and tender meat. The dish is lifted by the aromatic sharpness of chives, adding a brightness that feels closely tied to the energy and renewal of spring.

Among the most expressive dishes is Chinese toon — often called the “vegetable from the trees” — paired with free-range eggs and pan-fried into a golden omelette. Its earthy fragrance is gently folded into the egg, resulting in a dish that feels familiar yet distinctly seasonal in character.

At its heart, “A Bite of Spring” at Yao Chi Chinese Restaurant is designed not to linger, but to be experienced while spring is at its most vibrant. For more information and reservations, please contact +86 10 8587 6888-3013 or email yao.chi@grandmillenniumbeijing.com, you may also visit the [website](#).

* Information correct at time of print.



A Sweeter Shift: Desserts Reimagined With Plant-Based Ingredients At Grand Hyatt Taipei

Richard Hawke's philosophy for plant-based pastry is to preserve the taste of the original ingredients; the guiding principle, regardless of format, is that the result should bring pleasure. (Photo credit: Taiwan News)

Inside Grand Hyatt Taipei, dessert is being rewritten. At Cha Lounge, familiar-looking cakes and pastries conceal an unexpected twist — they are entirely plant-based, made without eggs, dairy or gelatin, yet deliver the same indulgence and satisfaction.



(From left to right) The dessert features offerings such as the Macaron Monica, Pecan Brownie, and Baguette's vegan cake. (Photo credit: Taiwan News)

Highlights include a rich pecan brownie layered with roasted nuts and dark chocolate cream, a chocolate tart built on rice and almond flour with cocoa nibs and sea salt praline, and “Coco,” a tropical composition of coconut mousse with mango–passion fruit purée. “Naoto,” a fruit-forward dessert, skips chocolate entirely in favour of lemon cake and strawberry mousse.

For Hawke, the process is less about limitation than reinvention. His philosophy is to let ingredients shine, creating desserts that feel lighter yet no less satisfying, a principle he often tests by seeing if his children ask for seconds.

The experience extends beyond Cha Lounge, with a plant-based buffet of more than 30 dishes and a selection of vegan desserts at the hotel's Baguette bakery. For more information, please visit the [website](#).

** Information correct at time of print.*



Millennium Hotel Taichung Launches “Seascape Symphony” Set Menu At The Prime – Grill & Lounge

An overview of the “Seascape Symphony” dinner set menu at The Prime - Grill & Lounge, a refined culinary journey inspired by the ocean’s bounty.

Inspired by the richness of the ocean, Millennium Hotel Taichung’s Prime - Grill & Lounge has introduced a new “Seascape Symphony” dinner set menu for dinner. Designed as an immersive dining experience, the menu showcases the natural elegance of the sea through thoughtfully layered flavours and precise execution.

The experience opens with a delicate Sea Urchin Luffa Panna Cotta, combining silky textures with clam broth and fresh sea urchin, lifted by a hint of crispy ginger. It continues with Grilled Red Shrimp, lightly torched to enhance its natural sweetness and paired with nutty pepper sauce and a creamy finish for added depth.



The French Chicken Consommé with Scallop (left) and Steamed Tooth Fish (right).

A French Chicken Consommé with Scallop follows, presenting a clear, umami-rich broth complemented by a refined scallop mousse. The warm course features Steamed Tooth Fish, offering a contrast of crisp exterior and buttery interior, paired with charred eggplant and a velvety sauce that ties the dish together.

For the main course, guests may choose the Roasted Boston Lobster with Elote, a whole lobster brushed with herb butter and oven-roasted to tenderness or opt for a Surf and Turf pairing for a more indulgent combination of land and sea. The experience concludes on a light note with White Peach Oolong Tea Mousse, accompanied by artisanal bread and a choice of coffee or tea.

Priced at NT\$3,980, the “Seascape Symphony” menu at The Prime - Grill & Lounge offers a polished expression of ocean-inspired dining. For more information and reservations, please call +(886) 4 3705 6099, email prime@millenniumtaichung.com, or visit the [website](#).

* Information correct at time of print.



Power Lunch At Grand Millennium Kuala Lumpur: The East Meets West At The Mill Café

One of the menu highlights is the Pan-Roasted Atlantic Salmon Fillet, served with a Japanese rice bowl, avocado and edamame salad, finished with ginger-soy dressing and accompanied by miso soup.

At Grand Millennium Kuala Lumpur, lunch at the Mill Café will take on an elevated rhythm with the introduction of the East-West Power Lunch — a curated selection that brings bold Asian flavours and timeless Western favourites in one experience.



A closer look at two highlights from the East-West Power Lunch — the Classic Golden Cod & Chips, served with mesclun salad, homemade tartar sauce and lemon, alongside Wok-Seared Angus Beef Cubes paired with fragrant jasmine rice and double-boiled wild mushroom soup with conpoy (with an option to upgrade to A5 Wagyu for RM20).

Diners can choose from a line-up of mains including Pan-Roasted Atlantic Salmon Fillet, Classic Golden Cod & Chips, Wok-Seared Angus Beef Cubes, or Japanese Scallops. Each set is rounded off with a warm Banana Walnut Cake served with Vanilla Ice Cream, offering a comforting finish to the meal.

To complete the experience, guests may pair their lunch with brewed coffee, tea, or infused water for a light and refreshing lift.

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EAST-WEST POWER LUNCH
WHERE BOLD ASIAN FLAVOURS MEET WESTERN CLASSICS
Mondays - Fridays | 12noon - 3pm | RM48++ per person

CHOICE OF MAIN COURSE

INCLUDED IN YOUR LUNCH:
Warm Banana Walnut Cake with Vanilla Ice Cream

Pan-Roasted Atlantic Salmon Fillet
Served with Japanese Rice Bowl, Avocado, Edamame Salad, Ginger-Soy Dressing & Miso Soup

Classic Golden Cod & Chips
Served with Mesclun Salad, Home-Made Tartar Sauce & Lemon

ALSO AVAILABLE

Wok-Seared Angus Beef Cubes
Served with Fragrant Jasmine Rice & Double-Baked Wild Mushroom Soup with Cornpsy
(Upgrade to A5 Wagyu Beef for RM120)

Japanese Scallops
Served with Pilgrimage Jasmine Rice & Double-Baked Wild Mushroom Soup with Cornpsy

REFRESHMENTS: Brewed Coffee, Hot Tea Selection, Infused Water

The full offering at the East-West Power Lunch set.

Available on Monday to Friday from 12.00 noon to 3.00pm at RM48++ per person, the East-West Power Lunch at Grand Millennium Kuala Lumpur is designed for those who want to make the most of their lunch break. For more information and reservations, please WhatsApp or email: The Mill Café at +6012 317 0120, email: mill@millenniumhotels.com, or visit the [website](#).

* Information correct at time of print.



Celebrate, Indulge And Unwind At Grand Copthorne Waterfront Hotel Singapore

A lavish spread at Food Capital sets the scene for a memorable Mother's Day celebration.

At Grand Copthorne Waterfront Hotel Singapore, a thoughtfully curated line-up of dining and lifestyle experiences invites guests to indulge, unwind, and celebrate meaningful moments throughout the season.

In celebration of Mother's Day, **Food Capital** presents an elegant Mother's Day brunch on 10 May from 12 pm to 3 pm. Families are invited to honour the extraordinary women in their lives over a lavish buffet featuring premium seafood, refined international flavours, and indulgent desserts. Highlights include a decadent Seafood on Ice selection, freshly prepared Japanese sashimi and sushi, and the signature Cheesy Boston Lobster.

From the Jospier charcoal grill, guests can savour premium meats and seafood, while Asian favourites such as Singapore Chilli Crab and laksa add a comforting local touch. The experience concludes with a delightful dessert spread, including à la minute Japanese soufflé pancakes and a strawberry chocolate fountain. Each mother will also receive a curated floral diffuser and photo print as a keepsake, making for a truly memorable celebration. Find out more [here](#).



A refined selection of Nizami specialties brings the rich flavours of Hyderabad to life at SanSara.

Complementing the festivities, guests can also explore a regal culinary journey at **SanSara** with the Hyderabad Nizami Food Festival, running from 5 May to 30 June 2026. Indulge in a specially curated vegetarian or non-vegetarian set menu, showcasing comforting favourites and royal signatures such as Subz Badam Ki Shorba, Vegetable Shikampur Kebab, Gosht Haleem, Tangri Kebab, Nawabi Paneer Korma, Jhinga Nizami Korma, and the classic Hyderabad dessert, Double Ka Meetha.



meals & deals

Perfect for both leisurely lunches and elegant dinners, this limited-time festival is a celebration of Hyderabad's rich culinary heritage, thoughtfully brought to life in the heart of Singapore. Find out more [here](#).

SanSara also presents Siam & Spice, an exclusive six-hands culinary collaboration that brings together Master Chef Pannalal Nath with esteemed guest chefs from Saneh Jaan — Head Chef Pilaipon Kamnag (Chef Toi) and Thai Pastry Chef Piyachart Puttawong (Chef Boy). Available from 26 to 27 June 2026 only, this limited-time experience features thoughtfully curated 4-course and 6-course menus that reflect a seamless exchange of Thai and North Indian culinary traditions. Highlights include Tiger Prawns and Crispy Seabass in a zesty Thai herbal dressing, Ginseng Littleneck Clams Yakhni infused with saffron and dill, and a rich Duck Red Curry Vindaloo that brings together bold spices and depth of flavour. Find out more [here](#).



A relaxed yet vibrant setting at The Lobby Lounge makes it the perfect spot for a stylish ladies' night out.

For a more relaxed midweek escape, **The Lobby Lounge** sets the scene for Ladies' Night every Wednesday and Thursday. Overlooking the Singapore River, the lounge offers a vibrant yet laid-back atmosphere with live Canton music and complimentary first drinks, and snacks to start the evening. Guests can enjoy 1-for-1 drinks throughout the night alongside 20 per cent off à la carte dishes, making it an ideal setting for casual gatherings and lively conversations. Find out more [here](#).

Together, these experiences reflect the hotel's commitment to creating memorable dining moments, from celebratory occasions and cultural culinary journeys to relaxed social evenings by the river.

** Information correct at time of print.*



Discover A World Of Flavours At Orchard Hotel Singapore

A vibrant buffet experience at The Orchard Café brings together the bold, comforting flavours of the Philippines and Spain in a lively culinary celebration.

At Orchard Hotel Singapore, a vibrant season of culinary expression unfolds through thoughtfully curated dining experiences across The Orchard Café, Bar Intermezzo and Hua Ting Restaurant, each celebrating flavour, creativity and craft in its own distinctive way.

Manila Meets Madrid at The Orchard Café

Returning by popular demand, Manila Meets Madrid at The Orchard Cafe takes centre stage once more. Building on its successful debut, this year's showcase brings together the vibrant culinary traditions of the Philippines and Spain in a lively buffet setting. The collaboration is elevated by the presence of visiting chefs Deuna Arnel and Ian Kristopher from The Heritage Hotel Manila, alongside Chef de Cuisine Joseph Edward from Orchard Hotel Singapore, whose combined expertise lends both authenticity and creativity to the experience.

Guests are invited to journey through bold and comforting flavours, from the smoky allure of Lechon Baboy and the robust character of Sizzling Sisig to the tangy depth of Pinoy Style Fish Paksiw and the richness of Spanish Seafood Paella. The experience continues with a generous spread of desserts, where Tarta de Santiago, Maja Blanca, Halo Halo and Turon offer a sweet and satisfying conclusion. Find out more [here](#).

Filispano Afternoon Tea at Bar Intermezzo



At Bar Intermezzo, the Filispano Afternoon Tea offers an elegant and intimate take on Filipino-Spanish flavours through a beautifully crafted 14-piece set.



meals & deals

The Filispano Afternoon Tea also makes a return at Bar Intermezzo, offering a refined expression of the same cross-cultural narrative in an intimate and elegant setting. Presented as a 14-piece set, the experience balances delicacy with depth, inviting guests to savour a leisurely afternoon of indulgence. Savoury creations such as King Crab Lumpiang Sariwa, Spanish Mackerel Kesong Puti Pandesal, Crispy Oyster with Dalandan Mayo and Wagyu Beef Dinakdakan Tart reflect a nuanced interpretation of familiar flavours. The selection of sweets, including Tarta de Santiago and Chocolate Dulce de Leche, provides a graceful and indulgent finish, encouraging guests to linger a little longer over the afternoon. Find out more [here](#).

Treasures of the Sea at Hua Ting Restaurant



At Hua Ting, the ocean's finest takes centre stage in a refined celebration shaped by masterful Cantonese techniques.

Hua Ting presents Treasures of the Sea, a masterful celebration of the ocean's finest offerings. With a focus on premium ingredients and precise technique, the menu highlights the depth and elegance of Cantonese cuisine. South African 22 Head Dried Abalone is braised to remarkable tenderness and enveloped in a rich, velvety sauce, while Boston Lobster is showcased through a variety of refined preparations. From the subtlety of steaming with egg white and rice wine to the complexity of flavours drawn from aged tangerine peel and black bean, or the indulgence of black truffle and garlic with glutinous rice, each dish is a study in balance and sophistication. Find out more [here](#).

Together, these dining experiences reflect the depth and diversity of Orchard Hotel Singapore's culinary landscape, where flavours come together with finesse, and every meal becomes an occasion to savour.

** Information correct at time of print.*



play



Friendly Competition Heats Up at Hong Leong Club's Table Tennis And Bowling Events

Bring it on! HLC members with Ms Kwek Pei Xuan, HLC President (first row, with cap) at the first tournament of the year, Table Tennis.

The Hong Leong Club (HLC) Sports Tournaments kicked off in energetic fashion, setting the tone for an exciting year of friendly competition among staff members within the Hong Leong Group of companies, Singapore.

The season began in March with the Table Tennis competition, where 20 participants gathered for an afternoon of spirited play. Adding to the occasion, HLC President Ms Kwek Pei Xuan joined in the fun, demonstrating both enthusiasm and support for the Club's sporting initiatives.

Paul Lee and Elaine Lai, both from Hong Leong Finance Ltd, emerged as the standout competitors, each clinching three titles.



Patrick Yau (HL Building Materials Pte Ltd) coming in for the smash.



Adeline Ang (Hong Leong Holdings Ltd) keeping her focus as she returns a high ball.

Building on this momentum, the Bowling Tournament saw a total of 30 bowlers trying to out-roll each other with impressive strikes and spares.



It's all smiles until the tournament starts.

The competition saw the successful defence of titles by last year's champions: Muhammad Fadzly Bin Azman (Island Concrete Pte Ltd) in the Men's Singles, Violet Leong (Orchard Hotel Singapore) in the Women's Singles, and the pairing of Poh Liong Yan (Grand Copthorne Waterfront Hotel Singapore) and Violet Leong in the Mixed Doubles category.

Notably, Muhammad Fadzly achieved the tournament's highest single-game score with an outstanding 205 pinfalls, cementing his dominance in the event.



Sophia Peh (City Developments Ltd) sharing her excitement with colleague Amy Tok.



John Yong (CBM Pte Ltd) showing off his bowling (and balancing) technique.

Together, these opening tournaments have not only highlighted the competitive spirit within the HLC community but also fostered stronger bonds among colleagues and participants.

Congratulations to all the winners and participants for making these tournaments a resounding success.



Hopping Into Spring With Easter Fun At Beijing Riviera Country Club

A joyful morning of Easter fun at Beijing Riviera Country Club, where laughter, games, and festive moments brought the celebration to life.

Beijing Riviera Country Club came alive with laughter, and springtime cheer on 5 April, as families and colleagues gathered at East Lake for a much-anticipated Easter Egg Hunt.

Around 50 children, aged between 3 and 12, took part in a morning filled with playful energy and hands-on activities designed to spark creativity and excitement. From bouncing joyfully on the jumping castle to expressing their artistic flair at the drawing station, the event was filled with smiles and laughter.



Families embraced the spirit of Easter through engaging activities and the much-anticipated Easter Egg Hunt.

The highlight of the day was the Easter Egg Hunt, with children eagerly searching for hidden treasures across the grounds. The excitement peaked with the discovery of the legendary Golden Eggs, with two lucky young hunters emerging victorious to much celebration and applause.

The event concluded on a warm note, with Beijing Riviera Country Club thanking all who attended for their enthusiasm and community spirit, and setting the tone for more family-focused gatherings to come.



An Ode To Teochew Heritage At Copthorne King's Hotel Singapore

Actor and Teochew Opera artiste Nick Shen (left) made a special appearance at the event, pictured here with Mr Benedict Ng (centre), MHR's Vice President of Operations (Southeast Asia) and General Manager of Copthorne King's Hotel Singapore.

It was an evening steeped in culture, tradition and refined gastronomy, as guests gathered at Tien Court, Copthorne King's Hotel Singapore, on 2 April for an immersive Teochew dining experience. The occasion unfolded over a specially curated six-course Teochew speciality menu, thoughtfully paired with baijiu to complement and elevate each dish.

Beyond the dining experience, the evening came alive with a series of cultural showcases. A dynamic Chinese drum performance set the tone, followed by a captivating Teochew Opera and puppet showcase that highlighted the richness of the community's artistic heritage. Guests also took part in an engaging baijiu appreciation session led by a certified connoisseur, gaining deeper insight into the spirit's craftsmanship and cultural significance.



Guests were treated to a specially curated six-course Teochew menu with baijiu pairing, complemented by engaging performances that brought the culture to life.



Under the helm of award-winning Master Chef Lui Wing Keung, Tien Court preserves Teochew culinary heritage while reinterpreting its cuisine with a contemporary touch.

A highlight of the evening was the special appearance of Nick Shen—actor, host and accomplished Teochew Opera artiste—whose presence brought an added layer of authenticity and charm to the celebration.

Bringing together heritage cuisine, traditional performances and warm hospitality, the evening was a meaningful celebration of Teochew culture and culinary artistry.



Music, Connection, And The Art Of Seduction At M Social And Studio M Singapore

Capturing the energy of the throwback party with ONE FM 91.3 hosts Shan Wee, Lavinia Tan and Simon Lim at M Social Singapore, where music and nostalgia set the tone for the night.

M Social Hotel Singapore and Studio M Hotel Singapore recently presented a series of curated collaborations that brought together culture, music, dining and entertainment in fresh, engaging ways.

At M Social Hotel Singapore, guests experienced The Art of Seduction in partnership with The Eros Keys, an intimate salon-style evening hosted by Estelle Medina. The session explored attraction, attachment and the psychology behind human connection, encouraging guests to reflect on the deeper dynamics shaping relationships.

The evening was complemented by a bespoke cocktail, The Golden Key, created in collaboration with Estelle, featuring a striking dry ice presentation. The experience concluded with dinner at Beast & Butterflies, where conversation continued over a curated menu in an elegant, intimate setting.



The Art of Seduction session sparked meaningful discussion, with participants engaging on themes of attraction and human connection.



A bespoke cocktail, The Golden Key, was crafted for the event and added a theatrical touch to the evening with its striking dry ice presentation.

In a separate event, the hotel teamed up with One FM 91.3 for a throwback-themed party at Beast & Butterflies for 100 listeners. Hosted by Shan Wee, Lavinia Tan and Simon Lim, the night featured interactive games, DJ Jack's throwback set, and an energetic dance floor filled with nostalgic hits.

Guests took part in games throughout the evening, with prizes including a 2D1N stay in M Social Singapore's signature loft room. Canapés from Beast & Butterflies kept the energy going, rounding off a lively night of music and celebration.



DJ Joshua Simon joined the kitchen team to serve guests at MEMO Café, bringing energy and personality to a fun, family-style dining experience.

At Studio M Hotel, MEMO Café partnered with Kiss92 FM for a relaxed American diner-style lunch experience. DJ Joshua Simon joined the kitchen team to serve guests in a fun, family-style setting, alongside a menu of comfort favourites including roast chicken salad, Philly steak sandwiches, tuna melts, smoothies and shakes.

Set in MEMO Café's laid-back diner concept, the experience combined food, music and personality for a nostalgic and feel-good midday gathering.



DJ Joshua Simon joined the kitchen team to serve guests at MEMO Café, bringing energy and personality to a fun, family-style dining experience.

Together, these collaborations reflect the hotels' continued focus on creating lifestyle-driven experiences that bring people together through culture, entertainment and shared moments.



Celebrating Star Power And Inspiring Future Talent At Orchard Hotel Singapore

Nanyang Girls' High School students with Orchard Hotel Singapore's General Manager Mr Nelson Camoeira (centre) and team members during their learning journey at the hotel.

Orchard Hotel Singapore recently hosted two standout moments that reflect both its reputation as a hospitality landmark and its commitment to nurturing future talent.

The hotel was honoured to welcome Zoe Tay, one of Singapore's most iconic screen legends, who selected the property as the backdrop for her 2026 Lunar New Year social media greetings. Affectionately known as the "Queen of Caldecott Hill", the Mediacorp artiste brought a touch of glamour and festive charm to the elegant setting, creating a memorable start to the Lunar New Year celebrations.



Singapore icon Zoe Tay brought festive elegance to Orchard Hotel Singapore for her 2026 Lunar New Year greetings.

In March, the hotel also welcomed 21 participants from Nanyang Girls' High School for a Learning Journey designed to offer real-world exposure to hospitality operations. Through curated sharing sessions, students gained insights into the Millennium Hotels and Resorts brand, the hotel's history, as well as its sustainability and AI initiatives.



The 21 students gained real-world hospitality insights through a behind-the-scenes tour, sharing sessions and interactions with hotel staff.

The programme included a behind-the-scenes tour and interactions with team members, providing a well-rounded introduction to industry practices and career pathways. The visit left students inspired, with a deeper appreciation of the hospitality sector.

Together, these moments underscore Orchard Hotel Singapore's ability to balance prestige with purpose, welcoming distinguished personalities while inspiring the next generation of hospitality professionals.



Easter Sunday Brunch Brings Families Together At Grand Copthorne Waterfront Hotel Singapore

The chefs and culinary team behind the sumptuous and creative Easter buffet spread at Grand Copthorne Waterfront Hotel Singapore.

Easter Sunday at Grand Copthorne Waterfront Hotel Singapore brought families together for a lively yet relaxed afternoon by the river. Held at Food Capital, the celebration paired a festive brunch with a line-up of light-hearted activities that kept both children and parents engaged throughout the day.

Young guests were kept entertained with Easter-themed experiences, including egg painting, an energetic egg hunt, and meet-and-greets with a cheerful Bunny Mascot. Balloon sculpting added a fun touch, creating a cheerful atmosphere as children moved from one activity to the next, while parents captured the moments or joined in the fun.



Young guests enjoying the Easter-themed fun, from egg painting and a lively egg hunt to meeting the Bunny Mascot and balloon sculpting.

Alongside the activities, families gathered over a generous Easter spread, offering a wide selection to suit different tastes. The setting encouraged guests to slow down, enjoy unhurried conversations, and spend quality time together amid the festive buzz.

Blending quality dining with thoughtful entertainment, the afternoon offered families a simple yet memorable way to mark the occasion. At Grand Copthorne Waterfront Hotel Singapore, such curated experiences reflect an ongoing focus on creating meaningful, family-friendly moments, with more seasonal celebrations and themed events designed to engage guests of all ages.

Hi
Life!

play



*POV: You are at our
Easter Sunday Brunch*

Highlights from the Easter brunch, which brought families together for a relaxed afternoon of festive dining.



care



CDL Refreshes Home, Brings Comfort And Dignity To Assisi Hospice Beneficiary

The ten CDL staff volunteers who helped to revitalise the living space of an Assisi Hospice beneficiary, Madam S, and brought her renewed comfort and dignity to her daily life.

Ten staff volunteers from CDL came together for Project Refresh, a meaningful ground-up initiative by the City Sunshine Club, aimed at improving the living environment of a beneficiary under Assisi Hospice's home care programme.

Through their collective time and effort, CDL volunteers revitalised the living space of Madam S, bringing renewed comfort and dignity to her daily life.

Assisted by professional painters from CBM Pte Ltd, CDL's facilities management subsidiary, the volunteers worked together to repaint the entire home, transforming the space with a fresh coat of white paint that made it significantly cleaner and brighter.

In addition to the repainting works, the team also carried out general housekeeping like sweeping and cleaning of floors, transforming the home further to ensure it was safe, spotless, and more conducive for Madam S to live in.



CDL volunteers repainted Madam S's home and carried out housekeeping, to ensure a safe, spotless, and more comfortable living space for Madam S.



care

Madam S was pleasantly surprised and visibly moved when she returned to her refreshed abode that brought her a renewed sense of hope, comfort and positivity.

The event was supported by Gush Paint, which generously donated several tins of anti-mould and anti-bacterial paint that are non-toxic for cancer patients. Gush Paint has been a steadfast partner in several CDL initiatives, contributing environmentally friendly paint for projects such as the Singapore Sustainability Academy and the eco-train at City Square Mall.

Through *Project Refresh*, CDL staff demonstrated their continued commitment to giving back to the community and highlighted the importance of partnerships in driving meaningful community impact.

The initiative also reflects CDL's long-standing partnership with Assisi Hospice, supporting its mission to provide holistic palliative care to patients and their families.



care



CBM Supports MSF's 'Better Starts With Us' Campaign To Champion Workplace Inclusion

CBM employee Mr Gobi Visnu is featured in the Ministry of Social and Family Development's Better Starts with Us 2026 campaign, sharing an inspiring journey of resilience and support.

CBM, a subsidiary of City Developments Limited (CDL), is proud to be part of the Better Starts with Us 2026 campaign by the Ministry of Social and Family Development (MSF), which brings together communities and partners across the public and private sectors to support strong families.

As part of this initiative, CBM employee Mr Gobi Visnu is featured for his inspiring journey under the focus area of Supporting Families with Persons with Disabilities. His story highlights not only personal resilience, but also the impact of a workplace that values understanding, encouragement, and inclusion.



MSF and CBM provided Gobi with the training and support needed to thrive in his role and to be well integrated into his workplace environment.

At CBM, inclusion is a shared responsibility embraced at every level of the organisation. From supervisors to teammates, there is a collective commitment to creating an environment where individuals are supported to contribute, grow, and succeed. Through this, CBM continues to enable opportunities and foster a culture where everyone feels valued and respected.

By championing inclusive practices and supporting one another, CBM remains dedicated to building a more inclusive workforce and contributing to a more caring society.



care



Learn more about Gobi's inspiring journey and the importance of an inclusive workplace.



Shaping A Greener Stay Experience At Copthorne Palmerston North

Sustainability in action at Copthorne Hotel Palmerston North, where everyday operations are shaped by thoughtful, greener practices.

At Copthorne Hotel Palmerston North in New Zealand, sustainability is firmly embedded in everyday operations. Over recent months, the team has introduced a range of practical, hands-on initiatives to reduce waste, strengthen recycling, and encourage more environmentally responsible habits across the hotel.

A battery recycling programme has been introduced at Front Office, with a dedicated collection point making it easy for team members to dispose of used batteries. These are then sent to a local recycling centre, ensuring safe processing away from landfill.

Recycling has also been expanded across the property, with bins now available in all guest rooms to support consistent participation from both staff and guests. Between August 2025 and February 2026, approximately 1,320 kilograms of recyclable materials were collected, reflecting strong collective engagement.



Collective efforts across the hotel turn small actions into meaningful environmental impact. These include initiatives such as battery recycling, reusing coffee grounds as natural garden fertiliser, using plant-based cleaning products, and effective food waste management.

In the kitchen, food waste separation is now standard practice, with scraps collected and processed into compost by the council. A staff dining area collection point has further supported participation, helping divert around 780 kilograms of food waste from landfill over the same period.



care

The hotel has also introduced creative reuse initiatives, including offering used coffee grounds, often referred to as black gold, for staff to take home as natural fertiliser. Alongside this, plant-based cleaning products are being introduced to reduce chemical use while maintaining high standards, and herbs are now grown onsite for kitchen use.

Together, these initiatives demonstrate how consistent, everyday actions can collectively drive meaningful progress towards a more sustainable workplace.



care



Chelsea Harbour Hotel & Spa Partners With The Multibank To Provide Comfort And Reduce Waste

A view of The Chelsea Harbour Hotel & Spa, where a strong commitment to corporate social responsibility is reflected through ongoing efforts to support the local community and promote sustainable practices.

The Chelsea Harbour Hotel & Spa London has taken a meaningful step forward in its corporate social responsibility journey through a new partnership with The Multibank. Rooted in a shared commitment to supporting communities, the collaboration reflects a practical and thoughtful approach to reducing waste while helping those in need.

Launched by former British Prime Minister Gordon Brown, The Multibank works to alleviate poverty by connecting businesses with local charities. Through this network, essential non-food items that might otherwise go to waste are redistributed to families and individuals who need them most, guided by the simple but powerful principle of giving rather than discarding.

Marking the start of this partnership, the hotel donated 200 duvets to support The Multibank's efforts across the local community. The contribution ensures that quality items are put to good use, offering comfort and care where it matters most.



A collective effort in action as the team at The Chelsea Harbour Hotel & Spa donated 200 duvets to The Multibank, supporting members of the local community in need



care

Ms Kim Tian, Cluster General Manager, expressed appreciation for the team behind the initiative. She highlighted the dedication of the housekeeping team, led by Executive Head Housekeeper Ms Costina Farrat, whose efforts made the donation possible.

The partnership marks an important step in strengthening The Chelsea Harbour Hotel & Spa approach to sustainable practices while continuing to support the wider London community in a meaningful way. By embedding sustainability into its day-to-day operations and extending support to those in need, the hotel reinforces its commitment to creating a lasting and positive impact across the local community.



care



Singapore Hotels Drive Sustainability Through Community Clean-Up Efforts

Employees from M Hotel Singapore and Grand Copthorne Waterfront Hotel Singapore recently took part in community clean-up efforts across Singapore. Pictured here is the M Hotel Singapore team, who worked together to remove litter and help protect Singapore's waterways.

As part of their ongoing commitment to environmental stewardship and community care, teams from M Hotel Singapore and Grand Copthorne Waterfront Hotel Singapore took part in meaningful clean-up initiatives aimed at preserving Singapore's natural spaces.

In collaboration with the Waterways Watch Society for Singapore World Water Day celebrations, the M Hotel Singapore team participated in a Waterways Clean-Up at Marina Reservoir. Working together with grabbers and gloves, they removed 49 kilograms of litter from the waterway, helping to protect water quality and marine life. The activity served as a powerful reminder of how everyday waste can accumulate, and how collective effort can create a tangible positive impact on the environment.



Armed with grabbers and gloves, the M Hotel Singapore team combed the waterfront and removed 49 kilograms of litter in support of Singapore World Water Day.

In a parallel initiative, Grand Copthorne Waterfront Hotel Singapore marked the start of its Corporate Social Responsibility efforts for the year with a park clean-up at Gardens by the Bay. Colleagues from across departments came together to help maintain one of Singapore's iconic green spaces. The initiative encouraged teamwork and fostered stronger connections, while reinforcing the importance of shared responsibility in caring for the environment.



Colleagues from Grand Copthorne Waterfront Hotel Singapore came together for a clean-up at Gardens by the Bay, preserving one of Singapore's most treasured green landmarks.

Together, both activities reflect Millennium Hotels and Resorts' broader sustainability journey, where small, consistent actions contribute to meaningful environmental impact over time. By encouraging hands-on participation and shared responsibility, these initiatives help to foster a culture of care that extends beyond individual properties and into the wider community.

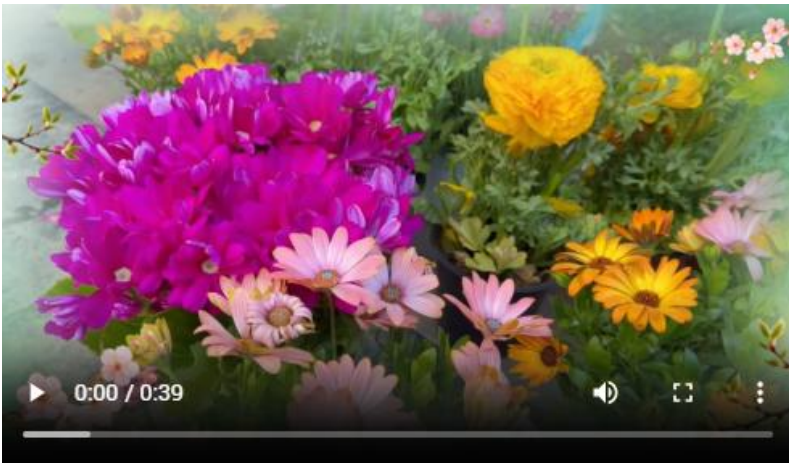


Teamwork In Bloom Through Hands-On Green Action At M Social Hotel Suzhou

M Social Hotel Suzhou employees from different departments came together to plant flowers and greenery while contributing to the hotel's broader sustainability efforts.

At M Social Hotel Suzhou, the arrival of spring was marked by a hands-on initiative that brought people and nature together. Across the hotel's courtyards, terraces and shared spaces, colleagues rolled up their sleeves to plant flowers and grass, transforming familiar corners into pockets of colour and life.

Equipped with seedlings, nutrient soil and simple gardening tools, teams worked in sync, carefully preparing the ground and placing each plant into place. Soon, the spaces gradually filled with fresh greenery and colour, bringing a renewed sense of the season.



Check out highlights from the meaningful initiative, capturing teamwork in action as employees rolled up their sleeves to transform the hotel's shared spaces into greener, more vibrant areas.

The initiative also strengthened teamwork, as colleagues collaborated closely and supported one another throughout the process. The shared effort created a sense of connection and achievement, turning a simple activity into a meaningful and enjoyable team experience.

Rooted in its commitment to sustainability, M Social Hotel Suzhou continues to champion greener practices in both operations and culture. By encouraging employees to play an active role, it nurtures a sense of ownership and care for the environment. Each planted seedling stands as a small but lasting reminder that collective action can shape a more vibrant, sustainable future.



MHR Gives Back This Ramadan: From Community Fridges To Meaningful Gatherings

The Millennium Airport Hotel Dubai team actively supporting the NE'MA Community Fridges initiative, contributing to Ramadan food redistribution efforts and helping to reduce food waste.

During the holy month of Ramadan, a time rooted in generosity and compassion, Millennium Hotels and Resorts (MHR) in the Middle East came together to support the National Food Loss and Waste Initiative (NE'MA) through its Community Fridges programme.

Working in close collaboration with NE'MA, the team focused on redistributing surplus meals to those in need, ensuring that excess food was not wasted but instead shared in a purposeful and meaningful way. Through this collective effort, 659 meals were successfully rescued, with approximately 307.1 kilograms of food diverted from landfill. In doing so, the initiative also helped prevent an estimated 780 kilograms of carbon emissions.



MHR employees from the various hotels preparing and coordinating surplus meal donations to the needy and vulnerable. (L – R: Millennium Place Mirdif Hotel; Millennium Plaza Downtown Hotel; and Copthorne Downtown Abu Dhabi)

This meaningful contribution was made possible with the participation of the following hotels: Millennium Airport Hotel Dubai, Studio M Arabian Plaza Hotel, Copthorne Hotel Dubai, Millennium Atria Business Bay, Millennium Al Barsha, Millennium Place Barsha Heights, Millennium Place Mirdif Hotel, Millennium Lakeview Hotel, Millennium Plaza Downtown, Copthorne Downtown Abu Dhabi and Millennium Downtown Abu Dhabi.

Extending this spirit of giving, Millennium Madinah Airport Hotel hosted a charitable Suhoor for around 70 guests, including families and children, in collaboration with a local charitable association. Set in a warm, traditional Ramadan setting, the gathering fostered a strong sense of community and connection.



care

The event also attracted local media and influencers, helping to amplify its impact. Thoughtfully executed by the hotel team, it reflected strong cross-department collaboration and a shared commitment to meaningful community engagement.



The Suhoor initiative by Millennium Madinah Airport Hotel focused on creating a meaningful experience for the community while reinforcing the hotel's commitment to social responsibility and community engagement.

These initiatives reflect a deep commitment to sustainability and social responsibility, while supporting the UAE's wider vision to reduce food loss and waste. MHR is proud to have contributed to this important initiative and remains committed to supporting efforts that create lasting, positive impact within the communities it serves.



Building From Within: Cluster General Manager, Faiz Alam, On Purpose-Driven Leadership At M Social And Studio M Hotel Singapore

Mr Faiz Alam, Cluster General Manager of M Social and Studio M Hotel Singapore, brings over three decades of international hospitality experience across Asia Pacific to his leadership role at Millennium Hotels and Resorts. From his early days at Raffles Hotel Singapore and Goodwood Park Hotel Singapore to senior leadership roles at Starwood and Marriott, he has built a career around operational excellence, team development, and a people-first approach that continues to drive performance across both properties.

In this edition of *Voices*, we feature Mr Faiz Alam, Cluster General Manager of M Social and Studio M Hotel Singapore. Recently appointed to the role, Faiz brings over three decades of international hospitality experience. He shares his leadership philosophy, the importance of building strong teams, and how a people-first approach is shaping performance, culture, and guest experience across both properties.

When Mr Faiz Alam assumed the role of Cluster General Manager of M Social Hotel and Studio M Singapore, his priority was to focus on the fundamentals — strengthening the leadership team, improving alignment, and ensuring both properties were working towards shared goals.

Under his leadership, both properties have recorded strong improvements in revenue performance, RevPAR, and Gross Operating Profit. Beyond the numbers, what stands out is the transformation in culture and the way both teams work together.

“It was about building a strong, stable, and motivated team from the beginning,” Faiz shares. “When people feel valued and understand what they are working towards, everything else starts to fall into place.”

This leadership approach has translated into tangible outcomes, including a marked reduction in employee attrition across both properties, now at single-digit levels. It underscores the effectiveness of his team-building strategy and the impact of fostering a workplace where individuals feel recognised, supported, and motivated.

By encouraging open communication and involving team members in decision-making, he cultivated a connected and collaborative environment across both properties. This shift has translated into higher guest satisfaction scores and significant gains in TripAdvisor rankings.

He further shares that there is no one-size-fits-all approach in hospitality. “You have to understand your people, your environment, and what works in each situation. My role is to set clear direction, while also creating space for the team to contribute and grow.”



voices

This balance between structure and empowerment has been a defining theme throughout his career, including his most recent role leading the transformation of Wyndham to Aloft Singapore Novena. Faiz Alam has received recognition for his leadership at the highest level such as General Manager of the Year 2016 for Asia Pacific by Marriott International and General Manager of the Year 2015 for Starwood Southeast Asia.

Today, that same mindset is guiding his vision for M Social and Studio M Singapore.



Faiz and the M Social team at the hotel foyer during Chinese New Year celebrations, taking a brief pause between service duties to come together as a team. He believes that when team members feel valued and have a clear understanding of their objectives, stronger alignment and performance naturally follow. This leads to greater consistency, stronger accountability, and ultimately, a better guest experience.

Both properties, Faiz believes, have strong and distinct identities that can be further sharpened in an increasingly competitive lifestyle hospitality landscape. Studio M will continue to build on its smart, loft-style concept, while M Social will lean deeper into its design-led, social, and personality-driven positioning. “In this environment, clarity matters. You need to know who you are as a brand and deliver that consistently”, he said.

On the future of hospitality with the growth of AI, he sees guest expectations continuing to evolve around convenience, speed, and personalisation. Technology will play a bigger role from automation to self-service solutions, but not at the expense of human connection.

Beyond the operational lens, Faiz brings a grounded and personal perspective to leadership. A proud father of two boys, he values time with family and stays active through travel, golf, and fitness – an important counterbalance to the pace of the industry.

That sense of perspective also shapes the advice he gives to aspiring hoteliers. “Have a genuine passion for hospitality,” he says. “Be willing to learn, stay flexible, and don’t be afraid to roll up your sleeves. This is a team industry; you must be ready to step in wherever needed.” He adds with a smile, “There’s a saying I always remember: ‘A man without a smiling face must not open a shop.’ It’s simple, but it reminds us that warmth and approachability matter.”

As he looks ahead, Faiz remains focused on building strong teams, delivering consistent results, and creating experiences that resonate with guests. Because in hospitality, as he sees it, success doesn’t start with strategy; it starts with people.



From New World Amusement Park To A New Chapter: The Story Behind City Square Mall And City Square Residences' Historic Ground

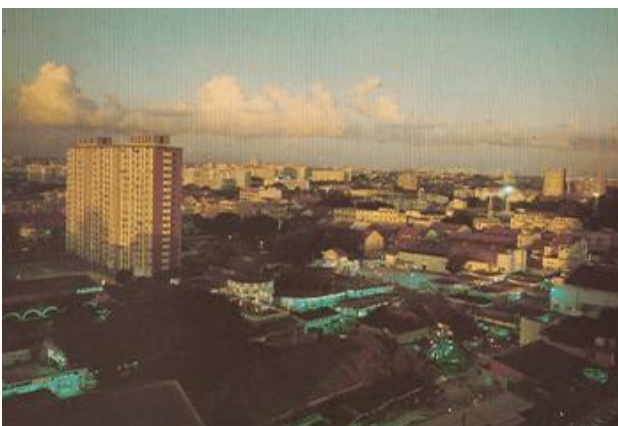
A juxtaposition of past and present: the reconstructed entrance gate of New World Amusement Park at City Square Mall's City Green stands as a lasting tribute to the site's heritage and legacy. (Photo credit: National Archives of Singapore)

Before City Square Mall and City Square Residences stood along Serangoon Road, the site was a significant part of Singapore's social and cultural fabric. It was once home to New World Amusement Park (NWAP), the country's first entertainment destination for people from all walks of life. Over time, the entertainment hub gave way to the modern developments that stand today.

This feature revisits the history of the land beneath City Developments Limited's (CDL) projects, tracing its transformation from the iconic NWAP to the present-day urban destination.

Today, City Square Mall (CSM) and City Square Residences stand as landmarks above Farrer Park MRT station. Yet beneath the modern façade, it lies a site with a rich social and cultural history – once home to one of Singapore's most iconic entertainment destinations, NWAP.

Opened on 1 August 1923, NWAP was the first of Singapore's famed amusement parks. Developed by businessmen Ong Boon Tat and Ong Peng Hock, it was built to bring affordable and accessible entertainment to people from all walks of life at a time when nightlife was largely reserved for the colonial elite and wealthy few. The park quickly became a bustling hub, featuring Ferris wheels, merry-go-rounds, cinemas, boxing arenas, restaurants, and performance halls.



An aerial view of NWAP by day alongside its illuminated entrance at night, capturing the scale and atmosphere of one of Singapore's earliest entertainment destinations. (Photo credit: National Archives of Singapore)

The first public cabaret opened in 1929, showcasing vaudeville acts and professional dancers recruited from Manila. These performances drew patrons from various social and ethnic lines, with the Sultan of Johor and his entourage reportedly visiting on several occasions. In 1938, the park unveiled Singapore's first air-conditioned cabaret, featuring an octagonal dance floor and seating for up to 1,000 guests, marking a major milestone in its development. The park's cabarets became one of its defining attractions.

NWAP was also a pioneer in cinematic and performing arts entertainment. In 1930, it hosted Singapore's first open-air "talkie" screening, introducing sound films to local audiences. The park also featured multiple opera venues catering to different dialect groups, including Peking, Cantonese, Fujian, and Teochew opera.



The Bunga Tanjong segment featured live band performances to ronggeng and asli rhythms, interspersed with cha-cha, rumba, twist, and rock-and-roll. In this image, the late Prime Minister Lee Kuan Yew is seen observing a ronggeng performance in 1964. (Photo credit: National Archives of Singapore)



A Calypso dancer performing during one of the park's popular night entertainment segments. (Photo credit: National Archives of Singapore)



A 1939 poster of the New World Cabaret, one of the park's most iconic entertainment venues. (Photo credit: National Archives of Singapore)

During World War II, under Japanese occupation, the park was renamed Shin Segai and repurposed as a gambling venue for civilians. After the war, it resumed its role as an entertainment hub, with new cabarets and open-air venues reopening in 1947. The post-war economic boom of the 1950s, supported by strong rubber and tin prices, further fuelled its popularity and restored NWAP as a social centre.

From the 1960s onwards, NWAP began to lose its prominence. The rise of radios, television, discos, nightclubs, and shopping centres gradually shifted public entertainment preferences away from the park. By the 1970s, it had become a shadow of its former self, with declining footfall despite attempts to revive interest through fairs and exhibitions. By the 1980s, its cinemas had closed, marking the end of an era.



CSM, Singapore's first eco-friendly mall, opened in 2009 on the former site of NWAP along Jalan Besar.



City Square Residences is a freehold condominium development with 910 units. The development has received accolades including the BCA Construction Excellence Awards, BCA Construction Productivity Award (Gold), and BCA Design & Engineering Safety Excellence Awards.



CSM recently completed a \$50 million revamp aimed at refreshing its tenant mix and enhancing the overall visitor experience. A key focus of the refurbishment was to make sustainability more visible and experiential, allowing visitors to see, touch, and be inspired by practical environmental action. The mall is among the first developments in Singapore to integrate upcycled materials at scale in a highly visible way, featuring creative applications such as repurposed bamboo chopsticks, recycled plastic bottles, salvaged timber grab bars, and transformed bubble wrap and milk bottles.

Four residential blocks were thoughtfully positioned around this protected zone, allowing the Bodhi tree to remain undisturbed while becoming the visual and emotional centrepiece. Pathways curve gently around its expansive canopy, a children's playground and community pavilion sit nearby, and landscaped spaces encourage residents to pause beneath its shade. In the evenings, subtle lighting highlights its towering presence, transforming it into a serene landmark within the estate.

In 1987, CDL acquired the four-hectare site, where NWAP used to sit. The site was redeveloped into CSM and City Square Residences, which were completed in 2009, introducing a new chapter of retail, residential, and lifestyle offerings to the vibrant district.

What was once a bustling amusement park with neon lights, cabarets, and performance halls has since evolved into a contemporary urban icon. Despite its redevelopment, traces of its past remain visible. The original NWAP entrance gate has been reconstructed at City Green park, a 49,000 square feet (sq ft) park located in front of the mall, preserving a fragment of its historic legacy.

For more information on CSM and to visit the reconstructed gate at City Green park, please visit the [website](#).



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CBM Achieves Eco Office 3-Leaf Tier Certification, Strengthening Its Sustainable Operations

The Singapore Environment Council's Eco Certifications is a system that encourages organisations to adopt a Low Carbon Lifestyle, a green mindset of using One Less, and the practice of Responsible Consumption, rewarding organisation with internationally recognised carbon emissions reduction (CER) reports and the GreenDNA certificate.

CBM was recently awarded the Eco Office 3-Leaf Tier certification by the Singapore Environment Council (SEC), marking a meaningful milestone in its sustainability journey.

This recognition reflects the organisation's continued efforts to embed environmentally responsible practices into everyday operations towards a sustainable way of working. It underscores CBM's commitment to integrating sustainability not as a one-off initiative, but as a core part of its workplace culture and operational mindset.

CBM expressed appreciation to the Singapore Environment Council for the recognition, noting that the achievement is a result of the collective efforts of its teams in driving practical, day-to-day sustainability improvements across its operations.

Looking ahead, CBM remains committed to building on this progress and strengthening its sustainability practices.



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M Hotel Singapore's Edeline Tiong Named MHR General Manager Of The Year (SEA) 2025

Ms Edeline Tiong, General Manager of M Hotel Singapore City Centre, with Mr Benedict Ng, Vice President, Operations, Southeast Asia, celebrating her recognition as General Manager of the Year (Southeast Asia) 2025..

Millennium Hotels and Resorts recently announced that **Ms Edeline Tiong, General Manager of M Hotel Singapore City Centre**, has been named General Manager of the Year (Southeast Asia) 2025.

This recognition reflects her outstanding leadership, strong commercial performance, and commitment to building a high-performing and collaborative team culture. Under her guidance, the property has achieved notable revenue growth while fostering an environment where team members are engaged, supported, and empowered to succeed.

Edeline is known for her leadership style, leading by example while balancing operational excellence with a people-centric approach that celebrates achievements, encourages teamwork, and creates meaningful moments for her team.

This award underscores her dedication to excellence and her ability to inspire those around her. The Group congratulates Edeline on this well-deserved achievement and looks forward to her continued success.



Grand Copthorne Waterfront Hotel Singapore Celebrates Excellence In Talent And Sustainability

Mr Adam Lee Soon Keat, F&B Executive at Grand Copthorne Waterfront Hotel Singapore, celebrating his win as Champion of the LAT 0° Singapore House Pour Industry Bartending Competition 2026.

Grand Copthorne Waterfront Hotel Singapore marked a proud moment with two significant achievements that reflect individual excellence and the property's commitment to responsible hospitality.

Mr Adam Lee Soon Keat, a F&B Executive, was crowned the champion at a recent LAT 0° Singapore's House Pour Industry Bartending Competition 2026. Competing alongside some of the industry's finest talents, Adam impressed judges with his creativity and exceptional showmanship. He demonstrated a deep passion for his craft and a commitment to excellence.

Complementing this achievement, the hotel was also recently awarded the ESCAP Sustainable Business Network (ESBN) Asia-Pacific Green Deal Green Badge, recognising its pledge to support this important regional sustainability initiative. Powered by ESGpedia, the programme enables organisations to measure and report greenhouse gas (GHG) emissions and key ESG metrics, supporting more transparent and accountable sustainability practices.

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Adam showcasing precision and creativity during his winning performance at the competition.



The ESN Asia-Pacific Green Deal Green Badge was awarded to Grand Copthorne Waterfront Hotel Singapore, highlighting its progress in advancing ESG transparency and sustainability initiatives.

These milestones underscore Grand Copthorne Waterfront's dual focus on nurturing talent and advancing sustainability. They reflect the hotel's continued efforts to deliver exceptional guest experiences while embedding responsible practices into its operations as a forward-looking leader in the hospitality industry.



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M Social Resort Penang Achieves GreenRE Platinum Certification For Sustainable Excellence

Ms Jasmine Keh, General Manager of M Social Resort Penang, with the GreenRE Platinum Certification, marking the resort's achievement of the highest sustainability rating under Malaysia's GreenRE Existing Non-Residential category.

M Social Resort Penang has been awarded the GreenRE Platinum certification, recognising its continued efforts to integrate sustainability across its facilities and operations, while supporting Penang's broader vision of advancing sustainable tourism and responsible development within the state.

As part of the global Millennium Hotels and Resorts (MHR) portfolio, the resort continues to align with the brand's sustainability priorities, embedding responsible hospitality practices into both its guest experience and day-to-day operations.



M Social Penang is where you will find bold design, smart comforts, and social energy come together. From lively social spaces and curated dining to stunning sunsets and modern stays, the hotel blends local charm with contemporary flair made for those who travel, connect, and live in the moment.

Ms Jasmine Keh, General Manager of M Social Resort Penang, shared that the achievement reflects a collective and sustained effort across the property, "We are honoured to receive the GreenRE Platinum certification, which recognises developments that demonstrate strong performance in energy efficiency, environmental sustainability, and responsible resource management."



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She added, “At M Social Resort Penang, we have integrated environmentally conscious practices across our operations, from energy-efficient systems and responsible water usage to waste management and sustainable facility management. As Penang continues to strengthen its position as a responsible tourism destination, we are proud to contribute to these efforts while aligning with the sustainability values of MHR. This recognition further motivates us to deepen our commitment to environmentally responsible hospitality.”

This milestone marks another important step in the hotel’s sustainability journey, as the resort continues to explore innovative ways to reduce environmental impact while delivering vibrant and meaningful guest experiences.



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M Social Hotel Suzhou Named Best Lifestyle Hotel At TTG China Travel Awards 2026

M Social Suzhou's General Manager, Mr Peter Low, and Marketing Manager, Mr Kimi Han, with the TTG China Travel Awards 2026 Best Lifestyle Hotel trophy..

M Social Hotel Suzhou was recently awarded Best Lifestyle Hotel in China at the TTG China Travel Awards 2026. The property stood out among numerous high-end hotels across the country, earning the title in recognition of its distinctive design identity, strong social positioning, and elevated guest experience.

As a flagship lifestyle brand under Millennium Hotels and Resorts, M Social has consistently championed its 'Make It Yours' philosophy, which blends urban vibrancy with contemporary hospitality to create spaces that are expressive, engaging, and welcoming. The recognition reflects strong industry affirmation of the hotel's brand direction, product offering, and service excellence.

This award further reinforces M Social Hotel Suzhou's position as a key player in the evolving lifestyle hospitality segment, where design-led experiences and social connectivity play an increasingly important role in shaping guest expectations.

Moving forward, M Social Hotel Suzhou will continue to embrace the SoCialWe spirit, further enhancing its guest experiences and staying at the forefront of urban lifestyle hospitality trends in China.



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New World Millennium Hong Kong: The City's First Luxury Hotel To Achieve LEED Gold Certification

Dato KC Gan and Mr Julian Wipper, General Manager of New World Millennium Hong Kong Hotel, receiving the LEED Gold Certification for Operations and Maintenance from Ms Jing Wang, Vice President of U.S. Green Building Council North Asia.

New World Millennium Hong Kong Hotel (NWMHK) has achieved a significant sustainability milestone as the first five-star luxury hotel in Hong Kong to receive the LEED (Leadership in Energy and Environmental Design) Gold Certification for Operations and Maintenance (O+M) from the U.S. Green Building Council (USGBC).

LEED is the world's most widely recognised green building certification system, promoting environmentally responsible, resource-efficient, and high-performing buildings. The O+M certification specifically evaluates how existing buildings are operated across key sustainability dimensions, including energy efficiency, water conservation, indoor environmental quality, waste management, and occupant experience.

This achievement places the hotel among a global community of properties across more than 180 countries that meet LEED's stringent sustainability standards. It reflects the hotel's continued commitment to responsible operations and its contribution to environmental stewardship and social value within the community.



A group photo with key stakeholders (L-R): Mr Nicholas Hon, Analyst, ESG Advisory, Asia, Colliers, Mr Andrew Lau, Director of ESG Advisory, Asia, Colliers, Prof. Frederick Ma, Chairman of the Hong Kong Trade Development Council, Dato KC Gan, Mr Julian Wipper, General Manager of NWMHK, Ms Jing Wang, Vice President of USGBC North Asia; Ms Azure Pan, Director of Marketing & Communications of USGBC North Asia; Mr CK Lau, Managing Director of Colliers Hong Kong; Mr Wilson Ho, Executive Manager of NWMHK; Mr ST Woon, Director of Engineering of NWMHK.



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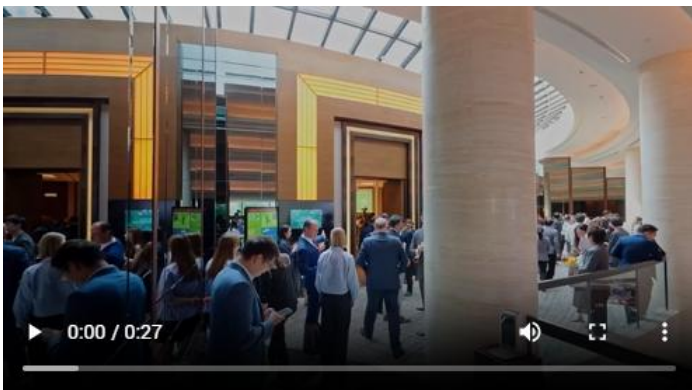
A Milestone in Sustainable Hospitality Excellence

This certification marks an important milestone for NWMHK as a sustainability leader within the hospitality sector. The recognition underscores the hotel's long-standing efforts to embed environmental responsibility into its operations while continuously enhancing efficiency and guest experience.

General Manager of NWMHK, Mr Julian Wipper, highlighted the tremendous collaborations behind the certification: "This is a profound landmark for our hotel, made possible through the collective efforts of our team members and ESG committee, the strong vision and support of our ownership, and a shared belief that ESG principles and sustainable operations are essential in today's world. Through our ongoing initiatives and best practices, we remain committed to building a better future for our community."

He added, "Guests increasingly recognise the importance of sustainability in their travel choices. We are proud that the hotel is not only a destination for exceptional stays and dining, but also an active contributor to the community. Our environmental journey spans decades, with ISO 14001 certification since 1999 and, more recently, GSTC certification, further affirming our alignment with global sustainability standards."

This recognition reinforces NWMHK's commitment to sustainability leadership and reflects Millennium Hotels and Resorts' broader dedication to advancing responsible hospitality practices across its global portfolio.



Watch the highlights from the awards ceremony and celebration, which features key moments including the General Manager's address, as the team marks a milestone achievement together.



Millennium Hotels Strengthens Board With Two Hospitality Veterans

Sir David Michels and Sir Howard Panter will bring valuable experience and insight to the Board.

Sir David Michels (left) and Sir Howard Panter (right) are highly respected veterans in the hospitality industry and leaders in their respective fields.

As part of ongoing efforts to ensure the Board of Millennium & Copthorne Hotels Limited (MCHL) remains well-positioned to support the evolving priorities of the MHR Group, MCHL has announced the appointment of two new directors to the board.

Sir David Michels is a highly respected figure in the international hospitality sector, with extensive experience across hotel operations, asset management, and corporate leadership. He has previously held senior executive and board roles in several leading global hotel groups and brings significant commercial and strategic expertise to the Board.

Sir Howard Panter is a prominent entrepreneur and theatre producer, and co-founder of the Ambassador Theatre Group. He brings substantial experience in large-scale venue operations, international partnerships, and creative industries, and offers valuable insights into customer experience, brand development, and global expansion.

Both are highly respected veterans in the hospitality industry and leaders in their respective fields, bringing valuable experience and insight to the Board.

Mr David Hassan has stepped down as director to continue in his role as Company Secretary and Interim Group General Counsel. Mrs Wong Ai Ai, Mr Daniel Desbaillets and Ms Jenny Young also stepped down to focus on their continuing responsibilities on the CDL Board. They were previously appointed to MCHL to strengthen its strategy and capabilities.

Mr Kwek Leng Beng, Executive Chairman of CDL Group and MCHL, said, "We would like to thank the four directors for their dedication and valuable contributions to the MCHL Board. With the new directors who have now joined us to expand and strengthen our board, we are confident that these changes will support the Group's continued growth and development as part of our ongoing renewal."

The MCHL Board now comprises eight directors. They are Executive Chairman Mr Kwek Leng Beng, Executive Director Mr Kwek Eik Sheng, and non-executive directors Mr Jonathon Grech, Mr Alexander Wade, Ms Caroline Besson Frankel, Mr Niccoló Barattieri di San Pietro, Sir David Michels, and Sir Howard Panter.