

highlights



Honouring Singaporeans Who Inspire Change At ST Singaporean Of The Year Awards

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live



Millennium Harbourview Xiamen Showcases Culinary Excellence At 2026 International Stone Fair

The Millennium Harbourview Hotel Xiamen team celebrate its seamless execution and successful partnership at the 2026 International Stone Fair.

Millennium Harbourview Hotel Xiamen recently served as the official caterer for the 2026 International Stone Fair. Held at the Xiamen International Conference and Exhibition Center, the fair brought together over 600 international and domestic exhibitors and industry professionals.

As a long-standing official partner of the Stone Fair, the hotel extended its services throughout the four-day exhibition. Drawing on its extensive experience in exhibition catering and commitment to premium culinary standards, Millennium Harbourview Hotel Xiamen curated a menu and service setup that balanced quality with convenience for attendees.

At the heart of the operation was the Millennium Delicacy Counter, strategically positioned at the junction of the venue. Staffed by chefs and service attendants, the counter provided on-site dining and beverage options, allowing exhibitors and visitors to enjoy high-quality meals and refreshments without leaving the event floor.

Through this collaboration, Millennium Harbourview Hotel Xiamen reinforced its reputation as a trusted partner for large-scale events and showcased its expertise, precision, and dedication of its culinary and service teams. The event highlighted the hotel's commitment to excellence in both gastronomy and hospitality, leaving a lasting impression on all who attended.



At the Millennium Delicacy Counter, chefs and service staff turned the fair into a culinary showcase, serving dishes and treats to energise exhibitors and visitors.



Celebrating
Women
Across
Hong Leong
Group Of
Companies

Women employees from Copthorne Slough Windsor at the hotel's Eton Suite for an enjoyable International Women's Day celebration. The hotel is part of MHR's global portfolio, under the wider Hong Leong Group.

International Women's Day was recently observed across the Hong Leong Group of companies – City Developments Limited (CDL), Millennium Hotels and Resorts (MHR), and CBM – as a collective recognition of the strength and contributions of women in the Group. It served as an opportunity to reaffirm the Group's commitment to building inclusive environments where women can thrive.

At CDL, this commitment is reflected in both representation and culture. Women make up 68% of its Singapore workforce, reflecting the strong presence of female talent in the company generation. Their stories underscore the importance of strong support systems, self-belief, and the confidence to step forward and grow.



Women at CBM play a vital role in shaping the organisation's dynamic and collaborative culture. The appreciation event captures the team's energy and shared commitment that drives CBM's workplace forward.

At MHR, the focus turned to the value of mentorship and open conversations. Across its Singapore properties, mentors and mentees came together for candid conversations about the realities women face in the hospitality industry. These discussions revealed shared experiences of challenge and growth, and how cross-generational learning strengthens both individuals and teams. Copthorne Slough Windsor Hotel is one example. The hotel treated its women employees to a celebration that included games, a raffle draw, and special desserts like chocolates and milkshake.

At CBM, the celebration recognised the contributions of women across the organisation. From operational roles to leadership positions, their dedication and expertise continue to drive excellence and foster a more inclusive workplace. The event emphasised the importance of acknowledging these contributions while reinforcing a culture of support, empowerment, and collaboration.



Celebrating
Saudi Founding
Day And
Ramadan
In The
Middle East

Guests experienced a rich celebration of culture and tradition with a curated heritage tent at M Hotel Makkah (left). At Grand Millennium Muscat (right), guests enjoyed an exclusive preview of the hotel's Ramadan offerings, featuring live cooking stations and curated culinary delights.

M Hotel Makkah: Saudi Founding Day Celebration

M Hotel Makkah commemorated Saudi Founding Day (or anniversary of the establishment of the first Saudi state), with a thoughtfully curated cultural experience celebrating the Kingdom's rich history and heritage.

The hotel lobby displayed a traditional tent inspired by its history, complete with artefacts and heritage elements reflecting daily life in earlier times. These touches were paired with decorations showcasing the official Founding Day identity, blending tradition and contemporary celebration.



Grand Millennium Muscat: Exclusive Ramadan Preview

Grand Millennium Muscat hosted an exclusive Ramadan preview for select influencers and valued corporate partners in anticipation of the Holy Month. Guests were treated to a curated culinary experience highlighting the rich flavours and traditions of Ramadan in an elegant and inviting setting. The event also provided a platform for meaningful engagement

with corporate partners and content creators, strengthening relationships and highlighting MHR's signature hospitality and elevated dining experiences.



Copthorne
Bay Of Islands
Hosts 2026
New Zealand
Dairy Awards

Award winners and guests gather at Copthorne Hotel and Resort, Bay of Islands, for the 2026 Northland Dairy Industry Awards, celebrating the achievements of the region's share farmers, dairy managers, and trainees shaping the future of Northland's dairy industry. (Photo credit: New Zealand Dairy Industry)

Copthorne Hotel and Resort in the Bay of Islands recently hosted the 2026 Northland Dairy Industry Awards in New Zealand, celebrating outstanding contributions across the region and recognising share farmers, dairy managers, and trainees shaping the future of Northland's dairy industry.

Throughout the evening, Copthorne Hotel and Resort provided a seamless experience for attendees. From reception to the awards dinner, hotel staff ensured the ceremony ran smoothly, creating a warm and engaging atmosphere that celebrated both individual achievements and the wider dairy community.

The 2026 Northland Dairy Industry Awards at Copthorne Hotel and Resort not only honoured the accomplishments of these outstanding individuals but also reinforced the hotel's position as a premier venue for key industry events, combining hospitality with community engagement.



Daniel and Zara Coolgan were named Share Farmers of the Year for their 200-hectare Kaiwaka farm, achieving a 19% increase in production while maintaining high staff retention and sustainable practices. (Photo credit: Localmatters NZ)



The Northland Dairy Trainee of the Year went to Hayden Lupton, a 29-year-old farm assistant, who was recognised for his passion and strong operational management across a 175-hectare farm milking 400 cows. (Photo credit: Localmatters NZ)



Power Lunch At The Lowry For Wives Of Ex-Man Utd Players And Celebrities

Wives of former Manchester United stars reunited! (From left to right) Danielle Gibson, Coleen Rooney, Yvonne O'Shea, Lisa Carrick and Hayley Fletcher at the Julie Perry Events International Women's Day Lunch at The Lowry Hotel. (Photo credit: Manchester Evening News)

The Lowry Hotel, closely connected to the Manchester United community, has long hosted first-team managers and served as a hub for the club's extended network. This year, it welcomed the wives of former players, celebrities, and a vibrant group of guests for a special luncheon celebrating women's empowerment.

Coleen Rooney, wife of former Manchester United striker Wayne Rooney, was joined by long-time companions including Lisa Carrick, wife of former club captain and current manager Michael Carrick, and Hayley Fletcher, wife of former interim manager and current Under-18 head coach Darren Fletcher.



TV personality Charlotte Dawson (centre in pink) spoke about the realities of online bullying and the pressures behind public visibility. (Photo credit: Manchester Evening News)

Familiar television personalities like Helen Flanagan and Brooke Vincent, added a touch of glamour, while cast from *The Real Housewives of Cheshire* brought a lively energy.

The event was organised by renowned planner Julie Perry as an uplifting celebration of women's achievement and resilience.



live



Teamwork And Tranquillity: Millennium Hangzhou's Staff Retreat At Thousand Island Lake

Against the serene backdrop of Thousand Island Lake, Millennium Resort Hangzhou staff recharges, inspires one another, and lays the groundwork for a successful year ahead.

Millennium Resort Hangzhou recently took its team out of the office and into nature for a two-day, one-night retreat at the Thousand Island Lake, a man-made freshwater lake located in Chun'an County, Hangzhou, Zhejiang Province, China.

Designed to strengthen teamwork and provide a well-deserved reset, the retreat offered staff the perfect mix of learning, bonding, and relaxation.

To ensure daily operations ran smoothly, the resort implemented a staggered schedule. The first group of 53 employees attended first, followed by a second cohort of 54 team members. This approach allowed participants to fully immerse themselves in the retreat experience without affecting the high standard of service guests expect.

The programme blended hands-on team-building exercises with interactive professional development sessions, providing opportunities for colleagues to connect across departments. The retreat encouraged employees to step away from their routines, recharge, and return to work with renewed energy and perspective.

By prioritising both employee well-being and operational excellence, Millennium Resort Hangzhou demonstrated its commitment to a positive workplace culture. The retreat wasn't just a break from the day-to-day, it was also an investment in the people who make every guest experience exceptional.



Hong Leong Finance collaborated with the Singapore Police Force to equip customers with practical scam prevention techniques through real-life scenarios.

Hong Leong Finance (HLF) recently held an outreach session with the Singapore Police Force at the HLF Hougang Branch, to reinforce the importance of vigilance with real-life scenarios.

The session was attended by 25 customers and featured officers from the Woodleigh Neighbourhood Police Centre, who shared insights on common scam types. This includes impersonation scams involving government officials, love scams and investment scams. The participants were also taught techniques to respond if they encounter such situations.

The session also introduced customers to the HLF Digital app, where staff demonstrated its features and benefits, while emphasising the importance of maintaining good security practices when conducting digital transactions.

A lively Q&A segment rounded off the session, with customers actively engaging and having their questions addressed by HLF representatives.

Customer feedback

"I truly enjoyed the talk and really appreciated the measures taken by HLF to protect long-term customers like me who has been with HLF for more than 40 years." – Mdm Chan.

"I found the talk really helpful and it made me more aware of scams. What stood out most to me was learning about the different types of scams and how to protect myself. The examples shared were very relatable, which made everything much easier to understand." – Mdm Seah.

"The session is a very good and meaningful initiative by HLF to raise my awareness and knowledge on different scam types. I am now more confident to protect myself." – Mr Yap.

"I am happy to have spent a few hours attending this session as I have learnt new knowledge about scams. The sharing of real cases from HLF staff was really eye-opening and I am glad that HLF will always protect their customers." – Ms Loo.



work



The MHR New Zealand sustainability team celebrating the achievement of the Toitū Carbon Reduce certification for the third consecutive year. (From left): Data Analyst Mr John Kim; Sustainability Manager Ms Danielle Kennedy; and VP of Legal Mr Takeshi Ito.

MHR in New Zealand has achieved the Toitū Carbon Reduce certification for the third consecutive year, reflecting its commitment to responsible and transparent environmental practices.

This internationally recognised certification independently verifies how organisations measure and manage greenhouse gas emissions. For MHR New Zealand, it confirms the accurate measurement and reporting of the carbon footprint across all owned and managed hotels, alongside clear actions to address key emission sources.

In FY2025, emissions totalled 10,129 metric tonnes, up from 5,883 metric tonnes in FY2023, reflecting a 9% increase in occupancy over the same period. Annual carbon assessments continue to guide more informed decisions, with hotel-level data enabling targeted improvements in efficiency and cost management.

Energy use (gas and electricity), waste to landfill, and business travel remain the primary controllable emission sources. Ongoing efforts include LED lighting rollouts, upgrades to heating systems and appliances, and improved waste management, with 31% of waste diverted from landfill through recycling and composting.

Reporting has also been strengthened with the inclusion of additional Scope 3 emissions, covering franchised hotels, investment properties, and staff commuting. Early signs of improvement are emerging in emissions intensity, measured against revenue, indicating gradual gains in operational efficiency.

The Toitū Carbon Reduce certification provides independent assurance of data credibility, supporting stronger engagement with stakeholders and more confident decision-making.

Looking ahead, MHR New Zealand will continue working with its 18 hotels and sustainability champions to drive further reductions, focusing on energy efficiency, preventive maintenance, and system upgrades as part of its ongoing Green Path journey.



W Singapore
Marks
14 Years
With Full
Revamp In
Island Luxury

The lobby at W Singapore – Sentosa Cove is repositioned as a central social and visual anchor, featuring suspended installations by Peter Gentenaar and design references to the Gardens by the Bay Supertrees.

Coinciding with the hotel's 14th year of operations, W Singapore – Sentosa Cove has announced the completion of a comprehensive renovation, marking a significant milestone in the property's lifecycle since it opened in 2012.

The transformation spans accommodations, dining, wellness and event spaces, and was undertaken in collaboration with HACHEM design studio. The redesign draws on Singapore's dual identity as a global city and island destination, aligning with the W brand's design-led positioning.

The extensive transformation aims to reinforce the hotel's market positioning within Singapore's luxury lifestyle hospitality segment. Enhancements include upgraded guestrooms, refreshed public areas and new experiential offerings aimed at strengthening guest engagement and length of stay.

All guestrooms have been redesigned with updated interiors inspired by the surrounding marina environment and tropical landscape. Key features include enhanced in-room technology, private balconies in most rooms, and upgraded furnishings for improved guest comfort and functionality.



All guestrooms have been redesigned with updated interiors with organic shapes, marina blues and warm wood tones inspired by the surrounding marina and tropical landscape at Sentosa island. Pictured is the Premiere Deluxe King room (left) and a suite with its separate living room (right).



work

The hotel's main lobby, the Living Room, has also been repositioned as a central social and visual anchor, incorporating new design elements such as suspended art installations by Peter Gentenaar and architectural references to Singapore landmarks including the Gardens by the Bay Supertrees.

Wellness and dining facilities have been upgraded to support evolving guest preferences. The AWAY Spa now includes expanded treatment and hydrotherapy offerings, while signature restaurant SKIRT continues to focus on premium meat and seafood concepts. WOOBAR has been enhanced as a key social venue, supported by an expanded programming calendar including curated lifestyle and sustainability-focused activities.



The redesigned AWAY Spa is reimagined as a rainforest-inspired wellness sanctuary, featuring steam rooms, ice baths, infrared therapy, a vitality pool and experiential showers.



For cocktails and nightlife, the WOOBAR offers inventive mixology, live music, and a lively social atmosphere that embodies the playful energy of the W brand.

New Luxury Cruise Experience: The Afterglow Voyage

The hotel has also introduced The Afterglow Voyage, a private charter yacht experience designed for various celebrations like proposals, birthdays, and intimate wedding. This new package includes chef-curated dining and live DJ performances while sailing past Singapore's skyline and nearby islands.

Charters start from \$3,988 for up to 12 guests, with a maximum capacity of 45 passengers and optional dining packages from \$68++ per person.



Millennium Rotorua Completes Biggest Renovation In Nearly 20 Years

This newly refurbished deluxe room with a private spa, is part of Millennium Hotel Rotorua's most extensive transformation to date.

Following a two-year multi-million-dollar extensive renovation, all 228 rooms and suites at Millennium Hotel Rotorua, along with its club lounge, corridors and alcoves, have been completed in what has been the hotel's largest upgrade in nearly 20 years.

The final stage included a complete makeover of the club lounge, which has reopened for the first time since 2020. Club floor rooms and deluxe spa guests can access the exclusive Club Lounge space, enjoying continental breakfast, daily refreshments and hosted evening drinks with chef's tastes seven days a week.



The Brasserie Poolside Restaurant at Millennium Rotorua (left photo) serves breakfast favourites and hot buffet in a lively café-style setting, while the indoor swimming pool (right photo) is a modern and safe oasis.

Millennium Hotel Rotorua General Manager, Pipiana Whiston, says the expanded luxury offerings have further strengthened guest stays as occupancy reaches pre-Covid levels.

"We are thrilled to mark the completion of our refurbishment with these final premium features. The popularity of our club lounge since its reopening reinforces that travellers are seeking out the luxury comforts, personable service, and add ons that will elevate their stay. Every aspect of this project has been designed with our guest in mind and Rotorua at its heart, blending local identity with world-class hospitality," said Ms Whiston.



work

Ms. Whiston says the updated rooms and public spaces complement the hotel's other well-loved features.

“Our in-house spa, Zazu lounge bar, and Nikau restaurant come together to deliver a cohesive, upscale offering that strengthens our ability to provide the warm, welcoming stays we are known for,” Whiston concluded.



Located within the hotel, the newly refurbished health and wellness spa offers facials, massages, body treatments, and wading pools for a relaxing retreat.



Bar Zazu combines a tempting snack menu with restaurant dining, offering one of Rotorua's top venues for drinks and socialising.

For corporate groups and conference delegates, the hotel's refreshed spaces offer a modern, welcoming environment, with eight flexible spaces suitable for groups of up to 350 people.

Millennium Hotel Rotorua is located within close walking distance to the Rotorua Lakefront, Government Gardens and Energy Events Centre. The hotel has free off-street parking including three electric vehicle charge stations.

The hotel is a member of the Tourism Industry Aotearoa Sustainability Commitment and embraces the Tiaki Promise to care for New Zealand. Millennium Hotel Rotorua is part of Millennium & Copthorne's network of 19 hotels across 12 New Zealand locations from the Bay of Islands to Dunedin.



MHR Welcomes The Debut Of Biltmore Madinah, The First Biltmore Hotel In Saudi Arabia

The 330-room Biltmore Madinah marks the brand's maiden entry into Madinah, Saudi Arabia, setting a new benchmark for luxury hospitality in Islam's second holiest city after Mecca.

MHR in the Middle East has announced the opening of the 330-room Biltmore Madinah, marking the brand's debut in Saudi Arabia and establishing a new benchmark for luxury hospitality in Madinah city, Islam's second holiest after Mecca. The hotel represents a significant milestone for the brand, introducing its globally recognised standards of elegance, quality, and service excellence to the Saudi market.

Strategically located within close proximity to Al Masjid an Nabawi and key city landmarks, the property is designed to accommodate both religious and business travellers. The hotel features contemporary architecture complemented by subtle regional influences, with interiors characterised by refined finishes, spacious layouts, and thoughtfully curated amenities that create a calm and sophisticated environment.

Overlooking the sacred skyline of Madinah, the Twin Haram View rooms offer a serene stay enriched by comfort, elegance, and a meaningful connection to the Holy City.



A refined social haven within the hotel, the Tea House embodies classic sophistication, providing guests a graceful setting for indulgence and conversation.

The hotel offers a comprehensive range of facilities and services, including all-day dining outlets, wellness and fitness facilities, meeting and business spaces, and 24-hour operational support.

A refined social haven within the hotel, the Tea House embodies classic sophistication, providing guests a graceful setting for indulgence and conversation.

As the first Biltmore hotel in Saudi Arabia, Biltmore Madinah reinforces the brand's dedication to delivering elevated hospitality. By operationalising international standards within a key religious and commercial hub, the property is poised to set a new benchmark for excellence in the region.



CDL Helps Empower Singapore's Startup Ecosystem

Minister of State for Trade and Industry and National Development Mr Alvin Tan, witnessing the capabilities of a robot at the opening of the new The Meeting Point, an event and community space at LaunchPad @ One-North.

CDL has signed a Memorandum of Understanding (MOU) with JTC Corporation at the reimagined LaunchPad @ One-North. The partnership positions CDL to support startups and enterprises, including AI and technology innovators, by providing access to dedicated workspace, strategic networks, and resources to scale locally and globally.

JTC Corporation (JTC) is a Singapore government statutory board under the Ministry of Trade and Industry responsible for developing, planning, and managing industrial infrastructure.

As a new partner in the LaunchPad Innovation Network (LINK), CDL will collaborate with other partners to support startups in developing and scaling innovative solutions, enabling growth and market expansion. Leveraging on its industry expertise and platforms, CDL aims to provide opportunities for innovation and contribute to a stronger, more dynamic startup ecosystem in Singapore.



CDL was represented by Senior Manager Ms Tay Weibin and Head of Group Innovation Mr Ke-Vin Lim (3rd and 4th from left respectively), and is one of four new organisations that joined LaunchPad Innovation Network (LINK)



work

Key developments at LaunchPad @ One-North include:

- **Global Springboard:** Startups now gain access to 19 international nodes, spanning Paris, San Francisco, Shenzhen, Tokyo, and more, alongside a CBD twinning with One&Co Singapore. Partners include NUS Enterprise, ACE.SG, and INSEAD.
- **Expanded LINK Mandate:** The network connects startups with corporates, investors, and strategic partners to facilitate pilots, commercialisation, and growth opportunities. CDL joins fellow partners CapitaLand, Esri Singapore, and SoftBank Robotics.
- **Flexible Infrastructure:** Startups benefit from up to two months' rent-free fit-out, more flexible lease terms, and shorter notice periods to accommodate growth.



New partnerships and startup-friendly policies are part of the reimagined LaunchPad to position the startup hub as Asia's Flagship Startup Destination. (Credit: JTC)



City Square Mall Marks A New Evolution Of Retail And Sustainability

On track to become Singapore's first mall certified by the Singapore Environment Council by 2026

Built on the former site of the iconic New World Amusement Park, City Square Mall continues its legacy of bringing people together. This is a screenshot of a video that provides an overview of the S\$50 million transformation as Singapore's first eco-mall enters a new chapter as more than just a retail destination.

CDL has announced the completion of a S\$50 million renovation and enhancement work at City Square Mall, featuring an additional 26,000 sq ft of space. The expansion has introduced a wider variety of F&B offerings and enhanced community-focused areas, including CONNECT @ City Square Mall, a dedicated hub developed with the National Council of Social Service (NCSS) that provides wellness programmes for children and families.

The launch was officiated by Mr. Eric Chua, Senior Parliamentary Secretary, Ministry of Law & Ministry of Social and Family Development.



The opening event was graced by Mr. Eric Chua, Senior Parliamentary Secretary, Ministry of Law & Ministry of Social and Family Development, and CDL senior management (L-R) Group General Manager Mr Chia Ngiang Hong, Group CEO Mr Sherman Kwek, Group COO Mr Kwek Eik Sheng, and Group CFO Ms Yiong Yim Ming.



Senior Parliamentary Secretary Mr Eric Chua, Mayor of Central Singapore District Ms Denise Phua (centre), and Mr Sherman Kwek sharing a delighted moment with City Square Mall's new mascot.

“Asset rejuvenation is a key pillar of our enhancement strategy to optimise operational performance and unlock value. City Square Mall now offers a more dynamic retail experience, with vibrant spaces and a refreshed tenant mix. Following the completion of the revamp, the mall has achieved almost 100% committed occupancy, supported by strong footfall and healthy leasing momentum. In tandem with the transformation of the Farrer Park precinct, we have taken the bold step to transform City Square Mall into a community hub integrated with first-of-its-kind wellness facilities to support families,” said Mr Sherman Kwek, CDL’s Group Chief Executive Officer.

Introducing CONNECT @ City Square Mall as a Community Hub

Spanning 15,000 sq ft across Level 4 and Basement 2 and developed with the National Council of Social Service, CONNECT @ City Square Mall brings five social service agencies together to provide integrated support for children and families.

These agencies address diverse needs through programmes focused on mental health, family strengthening, and support for children facing adverse experiences, alongside complimentary community talks and initiatives to enhance parental well-being.



CDL senior executives, partners, and agency representatives posing with heart gestures alongside Senior Parliamentary Secretary, Ministry of Law & Ministry of Social and Family Development, Mr Eric Chua, and Mayor of Central Singapore District Ms Denise Phua, at CONNECT @ City Square Mall.

Expanded dining concepts, new community spaces and green enhancements

Formerly occupied by a food court on Level 4 (now relocated to Basement 3 with a retro-themed design), the space has been transformed into **Gastro Square**, a 24,000 sq ft dining destination offering an eclectic selection of international cuisines. Notable tenants include the Chef Vo Quoc Vietnamese Cuisines (#04-41) by Master Chef Vo Quoc, and Xiao Jiao Tian (#04-37) serving traditional Sichuan cuisine.

New dining concepts that have moved in include Baskin-Robbins (#02-55), Sanook Kitchen (#02-56), and @ i Mango (#03-56), with open dining areas overlooking the atrium.

City Green, a 49,000 sq ft urban park integrated with the mall, features refreshed landscaping, communal areas and nature-inspired playgrounds for families.



Designed as more than just a dining destination, Gastro Square also hosts a variety of events, workshops, and singing performances to create a lively space.



City Green, a 49,000 sq ft urban park features two playgrounds and plenty of landscaped communal areas.

Staying true to its identity as Singapore's first eco-mall, sustainability remains central to the upgrade. Upcycled materials including bamboo chopsticks, bubble wrap and PET bottles, were made into interior wall claddings, while old handrails were repurposed into benches and featured walls.

On the rooftop, the **Singapore Sustainability Academy** continues to drive climate education, with a new annex extending outreach to businesses and the community.

CDL EcoTrain, a repurposed SMRT cabin, serves as a climate education hub, while the expanded **CDL MicroForest** enhances biodiversity and moderate temperature.

"The completion of our AEI marks a significant milestone for City Square Mall. The refreshed mall now offers an expanded and diversified tenant mix, including enhanced F&B and lifestyle offerings, specific clusters catering to kids, home & living, athleisure and others," said Ms Callie Yah, CDL's Executive Vice President and Head of Global Asset Management Division.

"There are also thoughtfully designed community spaces such as **CONNECT @ City Square Mall** and the refreshed City Green park. Aside from spaces, our shoppers can continue to expect and participate in a variety of community-focused programming," she added.



Posing before Largest Art Display of Recycled Milk Bottles as certified by the Singapore Book of Records (SBOR), are (L-R): CP-Meiji GM Mr Joseph Long, CDL Head of Global Asset Management Ms Callie Yah, and SBOR Mr Ong Eng Huat.



Tengah Garden Residences Opens For Preview

Features direct MRT access, Green Mark Platinum SLE certification, and integrated retail amenities.

Overlooking Tengah Pond and adjacent to the upcoming Hong Kah MRT Station, Tengah Garden Residences is the first private mixed-use development in Singapore's newest smart and sustainable township. (Artist's impression)

Hong Leong Holdings will preview Tengah Garden Residences from 11 April 2026. The project marks the first private residential development with retail amenities in Tengah New Town, Singapore's newest 700-hectare master-planned township that is envisioned as a "Smart Forest Town". Sales bookings will commence on 25 April 2026.

The 863-unit development spans a 25,458 sqm (274,028 sq ft) site along Tengah Garden Avenue, representing an early private residential entry into a district envisioned for long-term transformation under Singapore's smart and sustainable township framework, with a focus on green mobility and sustainable living.

The project is certified BCA Green Mark Platinum Super Low Energy (SLE), the highest rating under the scheme, reflecting its energy-efficient design and sustainability-led planning.



The swimming pool zone is a relaxing oasis that consists of a lap pool, jetty lounge, and an aqua terrace with sunbeds. (Artist's Impression)



work

Comprising nine 16-storey residential blocks, Tengah Garden Residences is oriented along a North-South axis and overlooks the 14-hectare Tengah Pond, optimising natural light and ventilation, and reducing heat gain in home units. Homes are fitted with Smart Gateway, a standalone hub that lets homeowners control their choice of compatible smart and energy-efficient devices via a mobile app, enhancing convenience and energy efficiency.

Ms Betsy Chng, Head of Sales and Marketing at Hong Leong Holdings, said, “As Tengah’s first private residential project with retail offerings, we see this as a rare opportunity to participate in the early growth phase of a new township, supported by strong infrastructure planning, and continuing focus on sustainable urban development. With the market’s increasing interest in well-connected, future-ready estates, Tengah is expected to attract a broad spectrum of homebuyers over time.”

Connectivity and growth potential



Spanning 32,292 sq ft on the first floor, the commercial podium is accessible via the upcoming Hong Kah MRT and will offer F&B outlets along other retail services. (Artist's impression)

Tengah Garden Residences offers side-gate access to a nearby bus stop and taxi stand, as well as the upcoming Hong Kah MRT station on the Jurong Region Line, providing direct connectivity to the western region and Jurong Lake District.

It is also well connected to the Pan-Island Expressway (PIE) and Kranji Expressway (KJE) via Bukit Batok Road and Brickland Road. Future upgrades, including new PIE slip roads, additional bus services and the upcoming Jurong Canal Drive interchange, will further enhance accessibility. Together, these developments support Tengah’s long-term growth as a well-planned and future-ready township.

Homes, amenities, and lifestyle offering

The development comprises one- to four-bedroom units, ranging from 480 sq ft to 1,260 sq ft. Prices start from S\$980,000 for one-bedroom units, S\$1,110,000 for two-bedroom units, S\$1,588,000 for three-bedroom units, and S\$2,288,000 for four-bedroom units.



All units showcase clean lines and layered finishes, creating refined interiors where natural light fills the living and dining spaces, harmonizing comfort and elegance. Pictured is the 3-bedroom living and dining area.

The first-floor commercial podium spans over 32,000 sq ft, featuring F&B outlets and retail stores. Residents can enjoy two clubhouses, a gym, function rooms, a children's play zone, and multiple sports and recreational amenities. Nearby retail malls like JEM, Westgate, and IMM provide convenient shopping and dining options, while the area is home to educational institutions such as the upcoming Anglo-Chinese Primary School, Princess Elizabeth Primary School, Swiss Cottage Secondary School, and Nanyang Technological University.

Tengah Garden Residences is jointly developed by Hong Leong Holdings, GuocoLand and CSC Land Group. The development is expected to TOP in 2030. The sales gallery is located at Bukit Batok West Avenue 9. Previews are held from 11 to 24 April 2026, 10am to 7pm daily.



Tasek Cement Launches Rail Service And Moves 840 Tonnes In Malaysia's "Road To Rail" Initiative

Representatives from Tasek Cement's packaging and supply chain teams, as well as KTM Berhad's cargo services and logistics partners, attended the launch ceremony for the inaugural rail operation.

Hong Leong Asia's subsidiary, Tasek Cement, one of Malaysia's oldest integrated cement producers, has launched its first rail freight service, transporting cement from its main plant in Ipoh, Perak, to distribution points in Johor Bahru, Johor.

The new service, which began on 30 March 2026, is part of a strategic effort to enhance supply chain efficiency and support the Malaysian government's "Road to Rail" policy, which promotes sustainable freight transport and improved road safety.

The inaugural train run carried around 840 tonnes of cement in 31 wagons, via the cargo network of KTM Berhad (KTMB), which links northern industrial hubs in Perak with southern logistics centres in Johor. According to KTMB, each rail run can replace up to 31 heavy trucks per day, reducing road congestion, enhance road safety and lower carbon emissions. These are key considerations for the cement industry to reduce its environmental impact.



Tasek Cement dispatched its first dedicated freight train from Ipoh to Johor Bahru on 30 March 2026, moving 840 tonnes of cement via KTMB's cargo network.

The launch ceremony was attended by representatives from Tasek Cement's management, KTMB cargo services, and logistics partners, reflecting Tasek's commitment to modernising its distribution capabilities.



meals & deals



Experience
Springtime
Beauty With
Cherry Blossoms
At Millennium
Hotel Wuxi

The Cherry Blossom Afternoon Tea at Millennium Hotel Wuxi pairs sweet and savoury treats with fine tea in a spring-inspired setting.

Wuxi in East China's Jiangsu province is a must-visit destination for lovers of cherry blossoms. At the Yuantouzhu scenic spot, around 500 early-blooming cherry trees are already coming into flower, creating a breathtaking spectacle for visitors.

Millennium Hotel Wuxi offers an idyllic base to enjoy the season within its expansive 12,000 square metre garden, home to over 100 cherry blossom trees. From the first blooms in early March to the later varieties in April, the garden transforms into a sea of pink and white petals, making it the perfect choice for a springtime getaway.

To celebrate the season, Millennium Hotel Wuxi presents a Cherry Blossom-themed Room Package from RMB 699, which includes a Superior Room stay, buffet breakfast for two adults and two children under 1.2 metres, Yuantouzhu scenic area tickets, and complimentary amenities including parking, Wi-Fi, gym, and swimming pool.

Guests can also indulge in the limited-time Cherry Blossom Afternoon Tea at RMB 128 per set until the end of April 2026, featuring a delightful selection of sweet and savoury treats paired with fine tea.

For more information, contact +86 510 6661 5551.



meals & deals



Escape The Rush
And Savour
Cantonese
Delights At
Grand Millennium
Kuala Lumpur

Enjoy an unhurried evening of indulgence at Lai Ching Yuen, Grand Millennium Kuala Lumpur.

Instead of battling Bukit Bintang's peak-hour traffic, diners are opting for a more enjoyable evening—stepping into Lai Ching Yuen for an indulgent Cantonese dining experience.

Set within Grand Millennium Kuala Lumpur, the restaurant's "Dine Now, Home Later" experience offers a refined escape with a thoughtfully curated Cantonese menu. Diners can begin with a selection of steamed and deep-fried dim sum, before moving on to comforting highlights such as double-boiled black chicken soup with cordyceps flower and sun-dried scallop, and black vinegar-glazed pork ribs.

The meal continues with hearty favourites including claypot vegetables with preserved bean curd and Lai Ching Yuen's signature crispy noodles with seafood and chicken, before ending on a refreshing note with chilled mango sago and Chinese tea.

Available Tuesday to Sunday, 5 pm to 8 pm until 31 May 2026, it's a delicious invitation to swap rush-hour traffic for an indulgent, unhurried evening in the city.

Reserve your seat today at +60 12 204 6217.



meals & deals



Discover Great Flavours And Experiences At Copthorne Hotel Slough-Windsor

Enjoy drinks, delicious food, and a relaxed atmosphere for a perfect evening at Copthorne Hotel Slough-Windsor.

Copthorne Hotel Slough-Windsor offers a trio of experiences designed to delight the senses and make every visit memorable. Guests can begin their evening with a refreshing twist on a classic favourite at the hotel's bar, where the GIN & TONIC promotion brings together premium gin and nature's finest botanicals. Infused with rosemary, cucumber, blueberry, lemon peel, and grapefruit, each perfectly balanced drink is served over ice with an elegant garnish, while the Double the Spirit, Double the Vibe offer allows guests to enjoy a double G&T for just £11.99.

For a culinary journey, Bombay Pavilion invites diners to savour the authentic essence of India. The specially curated Pavilion Thali combines classic curries, fragrant rice, freshly baked breads, and delicious accompaniments on one plate, delivering a complete and vibrant taste of India's diverse cuisine.

Pizza lovers are in for a treat at Retrouvé Bar, where freshly prepared pizzas are baked to perfection with crisp crusts, rich toppings, and melted cheese. Whether you prefer classic favourites or bold flavours, the pizza selection has something for everyone.



Indulge in treats from refreshing gin and tonics to Indian cuisine and freshly baked pizzas.

From botanical-inspired drinks to vibrant Indian cuisine and comforting pizzas, Copthorne Slough-Windsor offers a carefully curated experience where guests can relax, savour, and indulge.



meals & deals



Brighten Your
Weekdays With
Sumptuous
Lunch Sets
At Grand
Millennium Beijing

Business lunch sets at The Corner Bistro start from just RMB 58, perfect for a weekday treat.

Weekday lunches just got a whole lot more enjoyable at The Corner Bistro at Grand Millennium Beijing. The brand-new business lunch set, starting from just RMB 58, offers a nutritious and satisfying combination of salad, a main course of your choice, and either a seasonal fruit plate or dessert, making it the perfect midday pick-me-up.

Guests can customise their lunch with a variety of mains, from noodles with fried egg and luncheon meat to Sandwiches, spicy chicken burgers, and more. Each meal is paired with a refreshing salad and a seasonal fruit plate to keep things light, balanced, and flavoursome.

Classic favourites have also been upgraded for extra taste and indulgence. The tuna nicoise salad combines potatoes, green beans, black olives, anchovies, and quail eggs for a fresh and textured bite. Hainan chicken rice features tender “San Huang” chicken served with fragrant, oily rice for authentic flavour. The meal concludes with a creamy basque cheesecake, offering a perfectly sweet finish.

With dishes to suit every preference, The Corner Bistro’s Business Lunch Set is a great way to brighten your midday.

For reservations or more information, contact +86 10 8587 6888 ext. 3012 or order via the Hotel WeChat Mall.



meals & deals



Journey Through India's Culinary Highways At SanSara's Dhaba Food Festival

The Dhaba Food Festival reimagines India's iconic roadside dishes with refined flavours and presentation.

Recognised by Tatler Asia and consistently rated among the top Indian restaurants in Singapore on TripAdvisor, SanSara remains a destination for discerning diners seeking authentic Indian flavours presented with elegance.

From now till 30 April, journey through India's iconic culinary highways at the Dhaba Food Festival at SanSara, where time-honoured roadside flavours are reinterpreted with finesse. This limited-time festival brings together vibrant chaat, robust kebabs, and slow-cooked curries, capturing the spirit of India's regional routes while elevating them for a refined dining experience.

Begin with crowd favourites such as Paan Patta Chaat, a refreshing balance of sweet, tangy and creamy notes, alongside comforting starters like Gosht Chapli Kebab and Prawn Cutlet, inspired by classic highway dhabas. The journey continues with soulful mains including Tariwala Aloo Machli, a tangy sea bass curry, and Seekh Pura Masala Murgh Tangri, where clay-oven roasted chicken is enriched with aromatic spices. Vegetarian highlights such as Kansatari Baingan Bharta and Pind-Wali Dal Tadka round off the experience with rustic warmth and depth.

Both vegetarian and non-vegetarian set menus are complemented by comforting classics like Subz Tawa Pulao, freshly baked Masala Kulcha, and the indulgent finale of Basundi, a traditional slow-reduced milk dessert.



meals & deals



Turn Up The Heat With Princess Terrace's BBQ Feast

A long-standing favourite, Princess Terrace delights diners with an abundant spread of authentic Penang cuisine, served in a warm and inviting setting.

If you're craving bold flavours and smoky indulgence, Princess Terrace is turning up the heat with a sizzling twist on its well-loved Authentic Penang Buffet Dinner.

Available on Friday to Sunday evenings, the highlight is an enticing outdoor BBQ station where freshly grilled favourites take centre stage. Indulge in flavour-packed BBQ sambal stingray, succulent snow crab, juicy crayfish, plump scallops, and the ever-popular ikan bakar, alongside live-grilled prawns and more. Each dish is infused with the rich spices and smoky aromas that define Penang's vibrant culinary heritage.

Beyond the grill, diners can look forward to a hearty spread of Penang specialties and beloved street food classics, offering a comforting taste of tradition. Elevating the experience further is a succulent slow-roasted leg of lamb, adding a touch of indulgence to a sumptuous feast.

Running from 24 April to 31 May, this dinner experience is perfect for weekend gatherings with family and friends. Whether you're in it for the smoky BBQ delights or the comforting flavours of Penang cuisine, this limited-time buffet promises a satisfying treat for the senses.

Available Friday to Sunday, 6pm to 10pm (including eve of public holidays). S\$90++ (Adult), S\$45++ (Child aged 6–12)



meals & deals



Good Food,
Great Times,
All In One
Place At
Orchard Hotel
Singapore

A variety of unforgettable dining experiences await at Orchard Hotel Singapore. Pictured here is The Orchard Café, which presents the sumptuous Australian Meat Festival this month.

Orchard Hotel Singapore invites you on a curated journey of diverse flavours and dining experiences. From relaxed alfresco evenings to refined Cantonese classics, the hotel offers a compelling line-up of promotions to suit every occasion, mood, and palate this season.

Alfresco Bar

Set against the vibrant energy of Orchard Road, the newly launched Alfresco Bar is your go-to spot for relaxed outdoor indulgence. Perfect for unwinding after a long day, this breezy venue pairs casual bites with easy-going drinks in an inviting open-air setting.

To celebrate its opening, enjoy 30% off all food, alongside daily specials from 6–8 pm. Sip on spirits at just \$9++ per glass during Madness Hour, or gather with friends over a bottle of M Wine at \$39++ during Wine Hour. It's the ideal setting to slow down, socialise, and savour the evening.



Enjoy breezy evenings at Alfresco Bar with casual bites and refreshing drinks.

Tea The British Way at Bar Intermezzo

Step into timeless elegance at Bar Intermezzo, where Tea The British Way offers a contemporary take on the classic English afternoon tea. Inspired by modern London, this experience blends heritage with cosmopolitan flair in every detail.

Delight in a refined selection of savouries, including lobster sandwiches, truffle egg sandwiches, mini beef Wellingtons, and Cornish crab tartlets. Sweet indulgences follow with gold leaf chocolate marquise and citrus meringue tartlets, before concluding with warm buttermilk and raisin scones served with clotted cream and preserves. Elegant and indulgent, it's a sophisticated afternoon escape at \$39 per person.



meals & deals

Australian Meat Festival at The Orchard Cafe

At The Orchard Cafe, bold flavours take centre stage with the Australian Meat Festival—an immersive buffet celebrating premium produce and culinary craftsmanship.

From slow-roasted striploin and charcoal-grilled meats to hearty soups, live stations, and indulgent desserts like lamingtons and pavlova, this buffet is a true celebration of flavour from paddock to plate.

Available from 4 March to 30 April 2026, the buffet is priced during weekdays at \$90 (lunch) and \$104 (dinner). Weekends are \$100 (lunch) and \$114 (dinner).



Savour premium Australian meats, hearty soups, and decadent desserts from paddock to plate at Orchard Café.

In celebration of Administrative Professionals Week, the restaurant also pays tribute to the individuals who keep workplaces running seamlessly. Guests dining from 20–24 April 2026 can enjoy a complimentary cake and a glass of M Wine—a small gesture of appreciation for their dedication and professionalism.

An Award-Winning Lunch at Hua Ting Restaurant



Delight in refined Cantonese cuisine with exquisite dim sum, premium seafood, and signature classics.

Renowned for its culinary excellence, Hua Ting Restaurant presents its \$78 per person Award-Winning Chef Tasting Lunch Menu (4 March – 30 April 2026)—an elegant showcase of authentic Cantonese cuisine.

Curated by Master Chef Lap Fai, the menu highlights traditional techniques elevated with premium ingredients. Signature dishes include an exquisite dim sum platter, delicately stewed bird's nest, pan-fried dragon tiger garoupa, and wok-fried Kurobuta pork ho fun, ending with a refreshing chilled aloe vera jelly. Refined and balanced, the menu showcases the best of Cantonese cuisine.

From casual alfresco moments to indulgent feasts and refined culinary artistry, Orchard Hotel Singapore brings together a diverse collection of dining experiences under one roof. Whether you're planning a relaxed evening out, a leisurely afternoon treat, or a special gathering, there's always something new to discover right in the heart of the city.



meals & deals



Celebrate
Mother's Day
With An
Indulgent Buffet
And Bird's Nest
At M Hotel
Singapore

Pamper Mum with an indulgent buffet feast and nourishing bird's nest at The Buffet Restaurant this Mother's Day.

M Hotel Singapore invites families to celebrate Mother's Day with a warm and indulgent dining experience at The Buffet Restaurant from 8 to 10 May.

Guests can look forward to exclusive highlights such as snow crab legs, oven roasted with masak lemak chilli padi coconut sauce, alongside baked Norwegian salmon in assam peda gravy and the rich, comforting sweetness of durian pengat. The menu blends premium ingredients with familiar local flavours, creating a feast that is both indulgent and satisfying.

Adding a thoughtful touch to the celebration, all mothers dining in will receive a complimentary bowl of nourishing bird's nest, carefully prepared with wholesome ingredients for their well-being.

The buffet is available for dinner on 8 May, and for both lunch and dinner on 9 and 10 May, priced at \$53.80++ per adult.

With its inviting spread and heartfelt touches, The Buffet Restaurant offers a meaningful way for families to come together and celebrate Mum over a memorable meal.

For reservations, please contact +6500 6116 or email thebuffet.mhs@millenniumhotels.com



play



STAFF PARTY 2025



Good Vibes Only:
Staff Festivities
In Full Swing
At Copthorne
Effingham
Gatwick

Photobooth shots of colleagues from Copthorne London and Effingham Gatwick Hotels' annual party captured the fun, laughter and revelry of the evening, with a delicious spread that added smiles and flavour to the festivities.

The first quarter of 2026 got off to a lively start at Copthorne London and Effingham Gatwick hotels, as staff came together for its annual party. It was an evening of celebration with great food, laughter, and moments that reflected the team's spirit.

The energy carried into Valentine's Day, bringing a touch of warmth and lighthearted fun to the workplace. Staff connected beyond their usual routines, sharing laughter and the small joys that make the workplace feel like a close-knit community.

The celebrations continued with Pancake Day, where the atmosphere turned playful. From flipping pancakes to experimenting with toppings, teams embraced the occasion with creativity and enthusiasm, turning it into a shared experience filled with laughter and friendly competition.

Together, these moments highlight the vibrant culture at Copthorne London and Effingham Gatwick, setting an upbeat tone for the year ahead.



Food Capital's Sakura Serenity Buffet Marks 60 Years Japan–Singapore Relations

His Excellency Hiroshi Ishikawa (second from right) of the Embassy of Japan in Singapore, alongside Grand Copthorne Waterfront Hotel Singapore's General Manager, Mr Andrew Tan (right), and Executive Chef David Toh (left), exploring the exquisite specialities featured in the Sakura Serenity Buffet spread.

Food Capital at Grand Copthorne Waterfront Hotel recently launched the Sakura Serenity Buffet in collaboration with the Embassy of Japan in Singapore. This seasonal dining experience celebrates Japanese spring, blending authentic flavours with cultural artistry for a truly immersive experience.

This edition also commemorates the 60th anniversary of Japan–Singapore diplomatic relations. The launch was graced by His Excellency Hiroshi Ishikawa, alongside distinguished embassy representatives, highlighting the significance of this milestone.

Guests were treated to an evening that extended far beyond dining. Highlights included a four-hands culinary collaboration between Chef Elson Lee and Guest Chef Keiji Matoba, accompanied by a dramatic 40kg tuna cutting ceremony that drew enthusiastic attention. Traditional Taiko drumming and Koto performances by HIBIKYA, along with a curated sake showcase and tasting by Isego Honten, offered guests a rich and engaging appreciation of Japanese heritage.

The buffet (4 March to 31 May 2026) features a refined selection of Japanese specialities, including indulgent Wagyu creations, sea bream claypot, Saikyo miso grilled black cod, lightly seared yellowtail with grated daikon, and steamed oysters with sake. Guests can also enjoy Japanese-inspired desserts, from matcha creations to traditional sweets, capturing the essence of the season.



(From left to right) Chef Elson Lee, Mr Andrew Tan, His Excellency Hiroshi Ishikawa, Guest Chef Keiji Matoba, and Executive Chef David Toh pose against the Sakura Serenity Buffet backdrop, marking the launch of this special collaboration



Grand Copthorne Waterfront Hosts Aspiring Hospitality Students

General Manager of Grand Copthorne Waterfront Hotel Singapore, Mr Andrew Tan, shares real-world insights from the hospitality industry, engaging students and sparking curiosity about life behind the hotel doors.

Grand Copthorne Waterfront Hotel Singapore recently welcomed students from Paya Lebar Methodist Girls' School (Secondary) for an engaging and insightful Learning Journey.

The visit offered students a rare behind-the-scenes look at hotel operations and the wide range of career pathways within the hospitality industry. General Manager Mr Andrew Tan shared his perspectives on leadership, service excellence, and the skills required to thrive in a dynamic, guest-focused environment.

The students' curiosity and enthusiasm made the session especially rewarding, prompting lively discussions and thoughtful questions about the challenges and opportunities in hospitality.

Through initiatives like this, Grand Copthorne Waterfront Hotel Singapore continues to support education and inspire hopeful hospitality professionals with meaningful experiences.



Students from Paya Lebar Methodist Girls' School (Secondary) explore the hotel with keen interest, gaining hands-on insights on various functions during the Learning Journey at Grand Copthorne Waterfront Hotel.



Celebrity Moments:
Francis Ng And
Miss China 2013
Delight In
Orchard Hotel
Singapore's
Hospitality

(Left) Hong Kong screen legend Mr Francis Ng (middle) with his family and Hua Ting restaurant's Master Chef Chung Lap Fai. (Right) Miss China 2013, Ms Jin Ye, together with the General Manager of Orchard Hotel Singapore, Mr Nelson Camoiera, and Director of Marketing Communications, Ms Amy Ang.

Orchard Hotel Singapore has been rolling out the red carpet for some very special guests!

Earlier in the Lunar New Year, the hotel was delighted to welcome back Hong Kong screen legend Francis Ng and his family. They celebrated the festive season with a joyful Lo Hei lunch at Hua Ting Restaurant, savouring their favourite signature dishes and creating cherished memories together.

Orchard Hotel Singapore also had the pleasure of hosting Miss China 2013, Ms Jin Ye. Reflecting on her time in Singapore, she expressed appreciation for the hotel's attentive service and thoughtful touches, making her stay both comfortable and memorable.

By hosting such distinguished guests, Orchard Hotel Singapore continues to be a part of extraordinary stories. The team looks forward to welcoming both Francis Ng and Jin Ye back again soon!



Copthorne Slough-Windsor Highlights Sustainable Cooking

With recipe for a healthy and
delicious Vegetable Soup!

Employees at Copthorne Hotel Slough-Windsor joined Chef Kapil Sahil to discover how sustainable cooking can be easy, tasty, efficient, and waste-free.

Copthorne Hotel Slough-Windsor recently conducted a Low Carbon Cooking Workshop, led by Chef Kapil Sahil, for 10 employee participants to demonstrate how sustainable cooking can be simple, efficient and not wasteful.

In just 15 minutes, Chef Kapil prepared a nourishing vegetable soup using nearly 10 locally sourced ingredients, illustrating how thoughtful choices can reduce carbon footprint while supporting local producers.

He highlighted the benefits of vegetable-based, root-to-stem cooking, which reduces emissions by minimising food waste and maximising ingredient use. By incorporating “ugly” produce, such as discoloured or scarred vegetables, as well as typically discarded parts like peels and stems, this approach not only supports zero-waste cooking but also enhances flavour and texture.



Chef Kapil shows how the use of “ugly” vegetables can still result in a delicious and healthy meal.

Chef Kapil also shared practical “smart kitchen” techniques, including one-pot cooking and batch preparation, to improve energy efficiency and encourage more sustainable everyday habits.

Chef Kapil joined Copthorne Hotel Slough-Windsor in 2023 as a Sous Chef and was later promoted to Chef de Cuisine. Since the introduction of this initiative, he has played a key role in leading workshops that champion waste reduction, local sourcing, and energy-efficient cooking practices.



care

Sharing exclusively with Hi Life readers, here is Chef Kapil's recipe for his Zero Waste Vegetable Soup!

Ingredients (flexible, based on what you have)

- Vegetable scraps (washed): onion skins, carrot peels, celery ends, leek tops, herb stems
- Whole vegetables: carrots, potatoes, zucchini, cabbage, or any seasonal vegetables
- Garlic (including skins if clean)
- Fresh herbs or leftover stems (parsley, coriander, thyme)
- Olive oil or butter
- Salt and pepper
- Beans, lentils, or leftover cooked grains (optional)

Step 1: Make a Zero-Waste Stock

- Collect and wash all vegetable scraps.
- Add them to a large pot with water.
- Simmer for 30–45 minutes.
- Strain and keep the liquid—this is your homemade stock.

Step 2: Build the Soup

- In the same pot, heat a little oil or butter.
- Add chopped vegetables (use edible skins where possible).
- Sauté for 5–10 minutes to build flavour.

Step 3: Simmer

- Pour in the homemade stock.
- Add herbs, salt, and pepper.
- Simmer for 20–30 minutes until vegetables are tender.

Step 4: Blend (Optional but recommended)

- Once the vegetables are boiled and tender, blend the soup using a hand blender or standard blender until smooth.
- This helps utilise all parts of the vegetables, improves texture, and reduces any visible waste.

Step 5: Finish & Serve

- Add leftover beans, lentils, or grains if available (before or after blending depending on texture preference)
- Adjust seasoning and serve hot.

Zero-Waste Tips:

- Use broccoli stems, cauliflower leaves, and herb stalks—they're all edible.
- Blending is a great way to incorporate parts that may otherwise be discarded.
- Freeze extra portions to avoid waste.



Grand Millennium Muscat Embraces Children With Down Syndrome

Joyful faces all around as the kids enjoyed a meaningful Ramadan Iftar at the Bahriyat Restaurant at Grand Millennium Muscat.

Grand Millennium Muscat recently hosted a special Iftar party with children and their families from the Oman Down Syndrome Association, as part of Raman celebrations.

The evening celebrated inclusion and togetherness through engaging activities, including a “Little Bakers” session where children decorated treats alongside the hotel’s culinary team, and a Qaranqasho-inspired lantern-making and sweet-collection experience.

Bringing families together in a warm, supportive setting, the initiative highlighted the spirit of empathy, joy and community, reflecting the true essence of Ramadan.

Grand Millennium Muscat Taskforce General Manager Mr Ahmed Ashfaq, said, “Hospitality is about people and creating spaces where everyone feels seen, valued and celebrated. These children inspired us with their joy, resilience and individuality. We were truly honoured to welcome them and their families for an evening that was both festive and empowering.”



Posing for a photo at TomoWork's fundraiser, "Inclusive Strokes, Impactful Futures". (L-R): President of Hong Leong Club Ms Kwek Pei Xuan; BRC Asia CEO Mr Seah Kiin Peng; Minister for Manpower Dr Tan See Leng; TomoWork Chairman Mr Joel Leong; and BRC Asia Chief Commercial Officer Mr Ong Lian Teck.

Hong Leong Group's employee recreation platform, Hong Leong Club, recently brought together management and employees from CBM Pte Ltd, Island Concrete, and China Yuchai, in a collaborative effort to raise funds for TomoWork, a non-profit charity organisation that finds employment for those with disabilities and special needs.

"At the Hong Leong Club, it is our mission to bring our people together through shared experiences that strengthen our community. This collaboration with Hong Leong Foundation shows how even a day on the golf course can translate into meaningful impact beyond our organisations. We're proud to support initiatives like TomoWork that are helping build a more inclusive future for Singapore," said President of Hong Leong Club Ms Kwek Pei Xuan. She is also the Executive Director of Hong Leong Asia.



Management and staff from CBM Pte Ltd, Island Concrete (Private) Limited and China Yuchai International.

Organised by TomoWork at the Singapore Orchard Country Club, the golf fundraiser themed "Inclusive Strokes, Impactful Futures", aimed to raise funds for tailored career programmes that support students with disabilities, helping to promote inclusive employment in Singapore.

Gracing the event was Minister for Manpower Dr Tan See Leng who expressed his appreciation to the donors and partners for supporting the meaningful cause. The evening concluded with special performances by TomoWork alumni.

Regular supporters of the Hong Leong Club sporting events, CBM, Island Concrete and China Yuchai collectively raised S\$18,000. This was matched dollar-for-dollar by Hong Leong Foundation, doubling the Group's total contribution to S\$36,000 in support of TomoWork.



Doing Good
Together,
CDL Amplifies
Impact Through
Collective
Giving

CDL VP of Human Resources Mr Alvin Tan (far left) with Deputy Prime Minister Gan Kim Yong and Senior Parliamentary Secretary Mr Eric Chua (centre, both in white shirts), and other representatives at the Community Chest SG60 Appreciation Ceremony.

Expanding beyond corporate efforts do good, CDL and its employees are now part of the Community Chest Singapore (ComChest) SGSHARE programme through an auto-inclusion scheme, where giving is made easier by facilitating small, automatic monthly donations.

Through this initiative, CDL is able to consistently support meaningful causes, giving back to and strengthening the communities around it. To amplify the impact of every donation, CDL matches employees' contributions dollar-for-dollar.

The SG60 SGSHARE is a national regular giving programme by Community Chest that enables the public to make recurring donations to support more than 150 social service agencies, focusing on the underprivileged, elderly and those with disabilities or mental health conditions. Donations are matched by the government, further amplifying the impact of each contribution.

CDL's flagship hospitality subsidiary, **Millennium Hotels and Resorts** is another strong supporter of ComChest with ties that began in 2023. Initiatives to encourage public donations remain ongoing at its hotels and F&B outlets.



Sustaining Responsible Hospitality Across Our Dubai Hotels

Millennium Place Marina demonstrates the shift from plastic water bottles to refillable glass bottles through its in-house bottling and labelling process.

MHR hotels in Dubai continue to advance its commitment to responsible hospitality through impactful sustainability initiatives across its properties.

At **Millennium Place Marina**, the transition from single-use plastic water bottles to refillable glass bottles in all guest rooms is set to eliminate approximately 420,000 plastic bottles annually. What sets this initiative apart is its fully in-house bottling and labelling process, which ensures quality control, minimises transportation needs, and further reduces carbon footprint.

Meanwhile, **Millennium Airport Hotel Dubai** participated in the 30th Emirates Environmental Group (EEG) Can Collection Campaign, collecting 69 kilograms of aluminium cans in support of recycling and climate action. The initiative reflects strong team engagement and a shared commitment to environmental stewardship.



CANS DEPOSITED	69
GREENHOUSE GASES MITIGATED	10.35
LANDFILL SAVED	1.656
ENERGY SAVED	15.87

Millennium Airport Dubai collected 69 kg of cans, mitigating 10.35 kg of greenhouse gases, saving 1.656 kg of landfill, and conserving 15.87 kWh of energy.



Honouring Singaporeans Who Inspire Change At ST Singaporean Of The Year

(Front row, L-R): ST Singaporean of the Year 2025 finalists Mr Edmund Wee, Mr Robert Sim, Ms Lydia Susiyanti Sukarbi and Mr Ganesh Kumar; ST Editor Mr Jaime Ho; ST Young Singaporean of the Year award winner Ms Amanda Yap; President Tharman Shanmugaratnam; ST Singaporean of the Year award winner Dr Chen Shiling; ST Singaporean of the Year (International Impact) award winner Mr Robert Kee; UBS President of Asia Pacific Mr Iqbal Khan; and other ST Singaporean of the Year 2025 finalists Ms Peggy Yee, Mr Steven Goh and Mr Darryl Lee. (Back row, L-R) Singapore National Olympic Council VP Mr Mark Chay; New Life Stories CEO Saleemah Ismail; SPH Media Editor-in-Chief for English, Malay and Tamil Media Group, Mr Wong Wei Kong; SPH Media CEO Chan Yeng Kit; UBS Asia-Pacific Chairman Edmund Koh; UBS Singapore country head Ms Young Jin Yee; UBS Head of Wealth Management Ms Patricia Quek; SIA VP of Public Affairs Mr Siva Govindasamy; Millennium Hotels and Resorts Executive Director Mr Kwek Eik Sheng; and Temasek Shophouse CEO Ms Yvonne Tay. (Credit: The Straits Times © SPH Media)

Millennium Hotels and Resorts (MHR) is proud to celebrate another inspiring chapter of national achievement, honouring outstanding Singaporeans who have put the nation on the global stage or selflessly uplifted others.

On 19 March at The Straits Times Singaporean of the Year 2025, now in its 11th year, MHR together with presenting sponsor UBS Singapore and Singapore Airlines, paid tribute to 10 remarkable winners and finalists who have gone above and beyond.

Graced by the award's Patron and Guest of Honour, Singapore President Tharman Shanmugaratnam, the awards ceremony organised by The Straits Times at Temasek Shophouse, was a meaningful celebration of impact and purpose.

“From serving the vulnerable to creating inclusive opportunities and representing Singapore globally, each finalist reminds us that extraordinary impact begins with belief and conviction, and our nation’s true strength lies in how we uplift, empower and encourage one another,” said Mr Kwek Eik Sheng, Executive Director of MHR and Group Chief Operating Officer of City Developments Limited. He was also among the panel judges.



MHR Executive Director Mr Kwek Eik Sheng (right) receiving a token of appreciation from SPH Media CEO Mr Chan Yeng Kit at the Singaporean of the Year 2025 Awards at Temasek Shophouse. (Credit: The Straits Times © SPH Media)



(L-R): ST Singaporean of the Year (International Impact) award winner Robert Kee, ST Singaporean of the Year award winner Chen Shiling and ST Young Singaporean of the Year award winner Amanda Yap. (Credit: The Straits Times © SPH Media)

For nearly a decade, MHR has supported the awards with accommodation prizes, giving winners the chance to enjoy its signature hospitality at hotels such as Biltmore Mayfair in London and Grand Millennium Auckland.

Each winner and finalist was selected by a distinguished panel drawing over 9,000 public votes nationwide.

Dr Chen Shiling, who founded a clinic for people with intellectual disabilities, was named ST Singaporean of the Year. Retiree Mr Robert Kee received the inaugural ST Singaporean of the Year 2025 (International Impact) award for his work with Operation Hope Foundation, while Ms Amanda Yap who made sporting history for Singapore while sitting for her GCE O-Levels, was named the

first ST Young Singaporean of the Year. These two new accolades were introduced this year to recognise a broader range of contributions by Singaporeans.

The evening concluded on a high note, as Orchard Hotel delighted over 150 guests with an exceptional spread of Singaporean cuisine, specially curated by its culinary team.

Guests feedback

Feedback on the food and spread was very positive. Guests praised the dishes, with the live Singapore Laksa, Soto Ayam and Pana Purri stations proving especially popular. The cocktails and pre-event bites were also noted for their taste and generous portions.

The Straits Times shared this note:

"A sincere thank you for making Singaporean of the Year 2025 a success! We truly value your partnership and your unwavering support all these years. The food at the awards ceremony was exceptional and received numerous compliments from the guests! Special mention to Orchard Hotel especially Chef Thenesh and his team of chefs, Ryan Tan (Sales & Events Director) for his seamless collaboration, and his crew led by Vincent Lim (Banquet Director), who has an exceptional eye for detail."



The Pana Purri, a popular Indian street snack, was among the items popular with the guests.



President Tharman and Mr Kwek with the Orchard Hotel culinary team.



voices



From Guerrero
To Chicago:
Sara Roman's
Inspiring
Journey Of
Passion And
Dedication

A familiar face at Millennium Knickerbocker, Sara takes pride in every room she prepares.

Born and raised in Guerrero, Mexico, Ms Sara Roman, 56, moved to Chicago 37 years ago with faith, courage and a determination to build a better future. She joined Millennium Hotels and Resorts in 1999 and has since worked as a room attendant at the Millennium Knickerbocker for the past 27 years, demonstrating unwavering dedication and a consistently positive attitude. Sara takes great pride in her work, and her efforts have not gone unnoticed – guests frequently leave heartfelt notes in appreciation of her exceptional service. Today, she continues to give her best each day, inspiring both guests and colleagues alike.

Q) Please share with us more about yourself.

I am from Guerrero, Mexico, and moved to Chicago 37 years ago. I first worked in a factory but later decided to change my career and join the hospitality industry. In November 1999, I started working at Millennium Knickerbocker as a Room Attendant. This November, I will be celebrating 27 years at this hotel.

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

I wake up early, get ready for work and have breakfast before arriving on time. I then prepare my tools and head up to the floors to clean the rooms assigned to me for the day.

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

I am motivated to give my best every day to both guests and coworkers, and to make everyone feel at home.

Q) What do you enjoy most about your role and working at the hotel?

I enjoy seeing guests satisfied after I clean their rooms and knowing they are happy with the service I provide.



voices



Sara Roman with colleagues who have become like family over her 27-year journey.

Q) What is your most memorable guest encounter?

I remember when Mexican TV actress Victoria Ruffo stayed with us—she was very nice and friendly. I also met Jorge Campos, a former player of the Mexican national soccer team, who was also very kind.

Q) What are the lessons you have learned from more than 30 years in hospitality?

I have learned how to be a better person by doing my job every day with a genuine smile, creating memorable stays for our guests and encouraging them to return.

Q) A personal reflection on how the hotel and city have evolved

It is a historic hotel with a great legacy and an excellent location near the Magnificent Mile.

Q) What do you like to do outside of work/in your free time?

I enjoy taking care of my grandson, cooking for my family, and spending quality time with them, especially on my days off.

Q) Can you share some advice to new team members starting their careers in hospitality?

Success comes with sacrifice, dedication, responsibility and hard work. Stay committed, believe in yourself, and always do your best.



Outside of work, Sara cherishes time with her grandsons and cooking for her family.



congratulations / appointments



Millennium Hotels
And Resorts
Appoints
Karl Wood
As Global HR
Director, Policies
& Practices

Karl Wood joins Millennium Hotels and Resorts as Global HR Director, Policies & Practices, bringing nearly 30 years of experience across hospitality and service sectors. He will oversee the development and governance of people policies, ensuring consistency, relevance, and alignment with the Group's values and operational priorities.

Millennium Hotels and Resorts (MHR) is pleased to announce the appointment of Karl Wood as Global HR Director, Policies & Practices.

Karl brings close to three decades of international experience in people and culture across the hospitality and service sectors, with a career spanning the United Kingdom, Europe, the United States, Australia, and Asia Pacific.

He is a familiar leader within MHR, having previously served as Regional Director of HR for the United Kingdom and Europe. Most recently, Karl worked as an independent HR advisor, supporting senior leaders on people governance, policy interpretation, and leadership capability. He is recognised for his strong commercial acumen and pragmatic approach to applying policies with consistency, while remaining mindful of local market practices and regulatory frameworks.

In this new role, Karl will lead the stewardship and ongoing development of people policies and practices across MHR. His mandate includes ensuring policies remain relevant to evolving market standards, aligned with the Group's values, and responsive to operational needs. He will work closely with the global leadership team and regional HR functions to provide guidance and strengthen governance.

Please join us in wishing Karl Wood every success in his new role!



congratulations / appointments



Copthorne King's Hotel Singapore marks two significant achievements: the BCA Green Mark Platinum certification for Sustainability and the 2025 Agoda Gold Circle Award for exceptional guest service. Pictured with the award plaques are Mr Benedict Ng (left), Vice President of Operations (Southeast Asia), Millennium Hotels and Resorts and General Manager of Copthorne King's Hotel Singapore, and Mr Kumara Shamugam (right), Chief Engineer of the hotel.

Copthorne King's Hotel Singapore continues to set the standard for excellence, earning accolades that celebrate its environmental leadership and exceptional guest service.

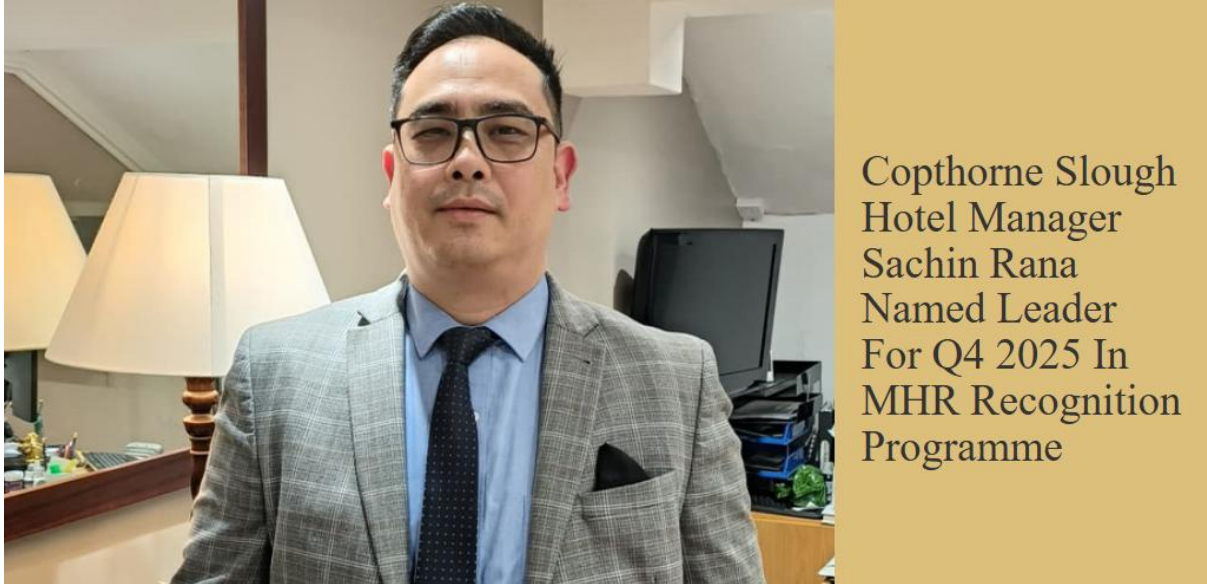
The hotel recently achieved the BCA Green Mark Platinum certification, a testament to its commitment to sustainable operations and environmentally responsible practices. From adopting advanced green technologies to implementing initiatives that reduce energy and water consumption, the hotel demonstrates a forward-looking approach that supports a more sustainable future for Singapore and the wider hospitality industry.

Complementing the sustainability milestone, the hotel has also been named the 2025 Agoda Gold Circle Award Winner, recognising the team's dedication to delivering outstanding guest experiences. This accolade reflects the hotel's consistent attention to detail, genuine hospitality, and the heartfelt service that make every stay memorable.

Together, these achievements underscore Copthorne King's Hotel Singapore's commitment to protecting the environment while ensuring that guests enjoy the highest standards of comfort and care. The hotel's success reflects the collective efforts of its team, whose dedication continues to enhance both sustainability and service excellence at every level.



congratulations / appointments



Copthorne Slough
Hotel Manager
Sachin Rana
Named Leader
For Q4 2025 In
MHR Recognition
Programme

Copthorne Slough-Windsor Hotel Manager Mr Sachin Rana.

Mr Sachin Rana, Hotel Manager at Copthorne Hotel Slough – Windsor, has been recognised as Leader of the Quarter (UK & Europe Region) for Q4 2025 under the MHR Recognition Programme. The award honours his strong leadership, consistent team support, and commitment to people development.

Mr Rana has been with the MHR group since 2008, having previously served at Copthorne Tara London Kensington before re-joining in 2020 in his current role.

The MHR Recognition Programme celebrates outstanding contributions across all regions globally, guided by the brand's four pillars of business success and key performance indicators. Awards are presented quarterly at regional level and annually on a global stage.

Mr Rana's recognition reflects his dedication to nurturing talent and creating growth opportunities within his team, reinforcing a culture of excellence and continuous development.



congratulations / appointments



Millennium Hotels
And Resorts
Appoints
Vella Ramasawmy
As Senior Vice
President,
Operations,
United Kingdom
And Europe

Vella Ramasawmy brings nearly 40 years of hospitality experience across 20 countries, contributing to the successful pre-opening of five properties, including renowned brands such as Hyatt and Kempinski, and earning numerous leadership awards throughout his career.

Millennium Hotels and Resorts (MHR) has announced the appointment of Vella Ramasawmy as Senior Vice President, Operations, United Kingdom and Europe, effective 1 April 2026. This role is in addition to his current position as Managing Director of The Biltmore Mayfair, where he has worked closely with the Executive Chairman of MHR, Mr Kwek Leng Beng, to drive strategic initiatives and operational excellence.

Since joining the Group in June 2022, Vella has demonstrated strong leadership and a clear commercial focus. He has successfully repositioned The Biltmore Mayfair and enhanced its performance and competitiveness within the luxury Mayfair segment. Under his guidance, the hotel has established itself as a benchmark in the market, reflecting his commercial acumen and execution excellence over the past four years.

In this expanded regional role, Vella will report directly to the Executive Director of MHR, Mr Kwek Eik Sheng, and collaborate closely with global functional leaders to drive operational alignment, strengthen performance, and uphold MHR's standards across the United Kingdom and Europe.

Please join us in congratulating Vella on his expanded responsibilities and wishing him continued success in his new role!



getting to know you



One Year On: How A Regenerative Tropical MicroForest Makes A Difference

CDL MicroForest is marking one year with growing success. Pictured is CDL Chief Sustainability Officer Ms Esther An (in blue blouse) with experts from the National University of Singapore and National Parks Board. (L-R): Associate Professor Jason Lee, Professor Veera Sekaran, Mr Lim Tuang Liang, Ms Kong Manjing, and Associate Professor Adrian Loo.

Launched in March 2025 at City Square Mall's City Green Park, CDL MicroForest (Singapore's first research-driven regenerative tropical microforest in a retail mall) was designed to study nature-based solutions for urban heat mitigation and biodiversity enhancement.

Within a year, the CDL MicroForest has already demonstrated measurable cooling effects, enriched urban wildlife habitats, and engaged the community in citizen science. The first-anniversary celebration features the release of CDL MicroForest data that supports "cooling through greening" and serves as a platform for conversation about how design, research and nature can work together to strengthen climate resilience in cities.

City Developments Limited (CDL) celebrates one year of the CDL MicroForest, the first research-driven regenerative tropical microforest in a retail mall located in Singapore's high-density city centre. Launched in March 2025, the 2,800 square feet (sq ft) CDL MicroForest was collaboratively developed with experts from the National University of Singapore (NUS) and supported by the National Parks Board (NParks) as a living laboratory to study nature-based solutions for urban heat mitigation and biodiversity enhancement.

Singapore is warming at approximately twice the global average, and urban heat has become one of the most pressing challenges of our time, with significant implications for human health. Rising temperatures underscore the urgency of effective urban cooling strategies. Nature-based solutions like the CDL MicroForest complement traditional infrastructure by lowering ambient temperatures while enhancing biodiversity connectivity and ecosystem services in dense city centres.



getting to know you

Ms Esther An, CDL's Chief Sustainability Officer, said, "In Singapore, the urban heat island effect can make urban spaces up to 7°C hotter than suburban forested areas. The CDL MicroForest was set up to prove that nature-based solutions can provide a living shield against the rising heat, cooling urban spaces through greening. First-year data captures how dense, regenerative vegetation can help moderate temperatures and support biodiversity. These outcomes are increasingly critical as cities like Singapore warm at approximately twice the global average."



The Singapore Sustainability Academy was packed with over 120 participants from the sustainability community gathering to learn about the first-year findings of the CDL MicroForest in cooling urban spaces and enhancing biodiversity.

Measurable impact and benefits

Early findings from data collected over the past year indicate that the CDL MicroForest has recorded cooler temperatures by up to 5°C compared to surrounding and roadside areas.

Data reported that areas within 1 to 2 metres of the microforest edge have recorded temperatures of up to 1°C to 4°C lower than urban surfaces further away, indicating potential localised cooling beyond the forest boundary.

Acoustic monitoring also revealed higher bird call activity within the microforest compared to surrounding areas, suggesting it is already providing ecological value for urban wildlife



Guided by Associate Professor Adrian Loo, participants stepped into the CDL MicroForest to see the research come to life. In just one year, the forest has grown rapidly, both in density and ecological function.



getting to know you

To encourage community involvement, the microforest project has also progressed to incorporate citizen science via the iNaturalist app since 10 March 2026. The free platform encourages visitors to capture their biodiversity observations and environmental monitoring by uploading photos and information of the plants, animals and other organisms that they encounter. The initiative has recorded 65 observations across 46 species within the CDL MicroForest, demonstrating biodiversity presence via the promising and keen participation.

In addition, Environmental DNA (eDNA) sampling suggests approximately 70% more species richness within the microforest as compared to another grass patch outside the microforest. Biodiversity species detected in the microforest also include ecologically important bioindicator organisms such as millipedes and springtails, each with distinct habitat requirements that reflect environmental conditions.



The CDL MicroForest was first unveiled on 10 March 2025, together with the CDL EcoTrain. Pictured here are CDL's senior management team with representatives from NUS and NParks at the Tree Planting Ceremony led by President Tharman Shanmugaratnam.

“The CDL MicroForest isn't just a garden; it is critical climate infrastructure that proves we can green our way toward a more liveable and healthier built environment. The expansion of the CDL MicroForest at City Green reflects CDL's firm commitment to nature-based solutions, and we hope this will inspire more innovative application of nature-based solutions to cool urban spaces,” Ms An added.

As cities warm and nature loss accelerates globally, the CDL MicroForest stands as a pioneering example of mission-driven climate innovation in action. Building on its initial success, the inaugural CDL MicroForest has now been expanded by an additional 2,800 sq ft under the City Square Mall asset enhancement initiative (AEI), doubling its footprint to 5,600 sq ft, which will amplify cooling effects, ecological benefits and research opportunities.