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A Hong Leong Group
E-Newsletter

highlights



A Fresh New Chapter In the Heart Of Times Square

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Creating A Buzz: M Social New York Times Square Turns Rooftop Into A Thriving Urban Beehive

The team gets up close with the hotel's thriving bee community.

Forty floors above Times Square, a thriving community of around 60,000 bees has made its home at M Social Hotel New York Times Square.

Launched in partnership with Alveolebuzz, the rooftop beekeeping programme transforms previously underused space into an urban pollinator habitat that supports local biodiversity.

The initiative was led by the hotel's operations and food and beverage teams, who saw an opportunity to combine sustainability with an engaging guest experience. Honey produced by the hives is now featured in hive-to-glass cocktails at Beast & Butterflies, including the signature Bee's Knees.



A hive with a view: the hotel's beekeeping programme transforms the rooftop into a thriving pollinator habitat while supporting local biodiversity.



Beast & Butterflies offers guests a taste of the rooftop initiative through cocktails made with honey harvested from the hotel's own hives.

Guests can also take part in honey tastings and educational sessions that offer insights into urban beekeeping, biodiversity and the important role pollinators play in the environment.

By turning an overlooked rooftop into a productive ecosystem, the programme demonstrates how sustainability can be brought to life through practical action and creative thinking. It also reflects the hotel's belief that hospitality businesses can contribute meaningfully to the neighbourhoods they serve, while showing what can be achieved when employees are empowered to innovate.

Congratulations to the M Social Hotel New York Times Square team for bringing this fun and meaningful initiative to life!



Millennium New Plymouth Team Shares The Flavour Of Winter On The Foodie Show

Salt Restaurant took centre stage on the airwaves as the Millennium Hotel New Plymouth Waterfront team shared its newest dining experiences on The Foodie Show. (Pictured, back row from left: General Manager Mr Vivek Vadevelu, Executive Chef Mr Vievek Senthil and show host Ms Olena Williams; front row from left: show host Mr Warwick Foy, Operations Manager Ms Honeyfa Honey and special guest Mr Rumi Anguel.)

There was plenty of excitement in the studio when the Millennium Hotel New Plymouth Waterfront team joined The Foodie Show on The Most FM to talk about food, hospitality and the latest experiences at Salt Restaurant.

Representing the hotel were General Manager Mr Vivek Vadevelu, Executive Chef Mr Vievek Senthil, and Operations Manager Ms Honeyfa Honey. Together, they offered listeners a glimpse behind the scenes at Salt, from the launch of its new winter menu to the eagerly anticipated Seafood High Tea.

The lively conversation gave the team an opportunity to share their passion for creating memorable dining experiences and the pride they bring to their work each day. It also allowed Salt to connect with the wider New Plymouth community beyond the restaurant and introduce listeners to the people and ideas behind its offerings.



Salt Restaurant showcases seasonal flavours in a relaxed waterfront setting, creating memorable dining experiences for guests and the local community.

Joining the conversation were show hosts Ms Olena Williams and Mr Warwick Foy, alongside special guest Ms Rumi Anguel, a practitioner of the Japanese tea ceremony. Their shared enthusiasm for food, culture and hospitality made for an engaging discussion filled with warmth and energy.



live

Now in its second year, Salt's partnership with The Foodie Show continues to provide a valuable platform for the team to showcase their culinary craft, highlight new dining experiences and strengthen connections with the local community.

The radio appearance offered a great opportunity to represent Millennium Hotels and Resorts, bring a taste of Salt to the airwaves and spotlight the team's passion for creating memorable dining experiences.



Famous Faces And Fine Flavours At Orchard Hotel Singapore

Renowned Hong Kong actor Francis Ng (centre) with Orchard Hotel Singapore General Manager Mr Nelson Camoiera and Director of Marketing Communications Ms Amy Ang.

Orchard Hotel Singapore recently welcomed two famous faces, with acclaimed Hong Kong actor Francis Ng and Singapore actress Zoe Tay enjoying the hotel's hospitality and culinary offerings.

Francis returned to the hotel with his wife Fiona and son Feynman for a stay in their familiar Premier Suite in June. During their visit, the family also enjoyed the Singalicious buffet at The Orchard Cafe, sampling a colourful spread of well-loved local favourites in celebration of Singapore's 61st birthday.



Francis Ng (first from left) and his family enjoyed the Singalicious buffet at The Orchard Cafe, featuring a spread of well-loved local favourites in celebration of SG61.



Singapore actress Zoe Tay (first from left) sampled Hua Ting Restaurant's chef tasting menus, showcasing beautifully presented Cantonese cuisine.

Over at the award-winning Hua Ting Restaurant, Zoe Tay enjoyed the restaurant's chef tasting menus, featuring a thoughtfully curated selection of Cantonese creations. Highlights included a trio of handcrafted dim sum, pan-fried dragon tiger garoupa fillet and braised noodles with roasted Irish duck, followed by mango sago with pomelo.

From memorable family stays to exceptional dining experiences, the visits offered another glimpse of the warm hospitality and diverse culinary experiences that continue to draw guests to Orchard Hotel Singapore.



Celebrating The Fathers Who Put Heart Into Hospitality Every Day

A sweet thank-you for the fathers at M Hotel Singapore City Centre who bring care and dedication to both guests and their families.

Behind every memorable hotel experience are dedicated employees who bring care, energy and heart to their roles each day. Across M Hotel Singapore City Centre, M Social Singapore and The Heritage Hotel Manila, recent celebrations recognised the team members who balance the demands of hospitality with the responsibilities of parenthood.

At M Hotel Singapore City Centre, fathers received a jar of honey as a small token of appreciation on 19 June 2026. The gift reflected the hotel's "hive" mentality, where teamwork, support and every individual's contribution help the hotel thrive. It also recognised the dedication of fathers who care for guests and colleagues before returning home to their families

M Social Singapore marked Father's Day by presenting each father on its team with a mug as a simple gesture of thanks. The celebration acknowledged the everyday balancing act of being present both at work and at home, while reinforcing the hotel's commitment to recognising employees as individuals with full lives beyond the workplace.



M Social Singapore presented its team of dads with mugs as a simple gesture of thanks for all they do at work and at home.



Fathers at The Heritage Hotel Manila were celebrated with a special luncheon, novelty cupcakes and live musical performances.



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Guests also joined the celebrations at Beast & Butterflies, where “A Feast for Dad” was offered from 19 to 21 June. The sharing platter featured a burger, pork knuckle, pork ribs and a half-pint of beer, giving families a hearty way to celebrate together.

Meanwhile at The Heritage Hotel Manila, fathers were treated to a special appreciation luncheon. Employees enjoyed a specially prepared meal and novelty cupcakes, while a short programme recognised the commitment, resilience and support they bring to both the hotel and their families. Live musical performances by the hotel's interns added warmth and cheer to the celebration.

While each hotel celebrated differently, the message was the same: hospitality begins with people. By recognising employees not only as colleagues, but also as parents and individuals, the hotels reinforced a culture where people feel valued, supported and appreciated.



A Taste Of Thailand At Grand Copthorne Waterfront Hotel Singapore

A captivating performance by Anurak Thai Arts & Culture brought the launch event to life, showcasing the grace, colour and artistry of traditional Thai culture.

The vibrant flavours, traditions and warm hospitality of Thailand took centre stage at Grand Copthorne Waterfront Hotel Singapore on 13 July, as the hotel officially launched its Thailand Flavourscape Buffet at Food Capital.

The launch welcomed Her Excellency Mrs Waraphanee Damronghmanee, Ambassador of Thailand to Singapore, together with distinguished guests, valued partners and members of the media for an evening celebrating Thailand's rich culinary and cultural heritage.

Presented in partnership with the Royal Thai Embassy in Singapore, this year's showcase brought together three accomplished chefs for an exclusive six-hands collaboration. Grand Copthorne Waterfront Hotel Singapore's Executive Chef David Toh joined Chef Witoon Kamonphun of M Social Hotel Phuket and MasterChef UK finalist Chef Nawamin "Boss" Pinpathomrat to take guests on an authentic culinary journey through Thailand's diverse regional cuisines.

Guests savoured a generous selection of dishes inspired by treasured family recipes and time-honoured cooking traditions, with each creation showcasing the bold, aromatic and distinctive flavours for which Thai cuisine is renowned.



The chefs behind the Thailand Flavourscape Buffet came together to celebrate an evening of authentic Thai cuisine and cultural exchange. Their six-hands collaboration showcased the country's diverse regional flavours and culinary traditions.



Thai-inspired décor created an inviting backdrop for a delightful culinary journey through Thailand.



live

The launch evening offered more than a culinary feast. Captivating Thai cultural performances and the graceful melodies of the traditional khim brought Thailand's vibrant heritage to life, while lucky draw sessions added an extra touch of excitement to the celebrations.

At Food Capital, dining is an opportunity to bring people together and create connections across cultures. Through collaborations such as the Thailand Flavourscape Buffet, the restaurant continues to celebrate the richness of global cuisines while providing a platform for chefs, partners and guests to share meaningful experiences that transcend borders.

The Thailand Flavourscape Buffet runs until 10 August 2026. Guests who spend a minimum of S\$100 nett in a single receipt during the promotion period will also be automatically entered into a lucky draw to win a three-day, two-night stay in a Social Room at M Social Hotel Phuket, inclusive of breakfast for two.



Cafe Sirih Jakarta Unveils A Refreshed Dining Experience With Exciting Global Flavours

The Millennium Hotel Sirih Jakarta team celebrates the official reopening of Cafe Sirih, marking a new chapter for the restaurant.

Cafe Sirih at Millennium Hotel Sirih Jakarta has reopened following an extensive revitalisation, unveiling a contemporary new look and an expanded international menu.

The reopening was led by Mr Manny Mercado, General Manager of Millennium Hotel Sirih Jakarta, together with Mr Eric Costille, Vice President of Culinary, and Mr Allova Herling Mengko, Company Director.



Celebrations were in full swing as Cafe Sirih officially reopened, welcoming guests to discover its refreshed design, global flavours and warm hospitality.

The refreshed interior combines modern elegance with a warm and comfortable atmosphere, creating an inviting setting for casual meals, business gatherings and celebrations with family and friends.

Complementing the new design is a diversified global menu spanning Indonesian, Western, European and Chinese cuisine. Each dish is thoughtfully prepared using quality ingredients, with an emphasis on authentic flavours and careful presentation.

From familiar local favourites to international dishes, the menu offers guests a wide-ranging culinary experience under one roof. Warm and attentive service remains central to the Cafe Sirih experience, whether welcoming loyal patrons, hotel guests or first-time visitors.

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Cafe Sirih's refreshed interiors provide a warm and contemporary setting for guests to enjoy a diverse menu of Indonesian, Western, European and Chinese flavours.

With its renewed concept, contemporary surroundings and global selection, Cafe Sirih is set to strengthen its position as a must-visit dining destination in Jakarta.



A New Monthly Jazz Experience Debuts At The St. Regis Singapore

Jack's Club transforms The St. Regis Bar into an intimate evening entertainment experience

The St. Regis Singapore has unveiled **Jack's Club**, a new monthly live music experience at The St. Regis Bar that celebrates the brand's rich jazz heritage through live performances, cabaret-inspired glamour, and themed cocktails.

Held on the last Friday of every month, Jack's Club is named after St. Regis founder John Jacob Astor IV, who was affectionately known as "Jack". Inspired by the glamour of New York's historic jazz and cabaret scene, the event pays tribute to the brand's longstanding connection to music and entertainment.

The St. Regis Bar is transformed into an intimate cabaret setting featuring performances by some of Singapore's leading jazz artists, alongside curated DJ sets that keep the energy flowing late into the night. Guests can also enjoy a selection of Prohibition-era-inspired cocktails and gourmet bar bites throughout the evening.



The experience is accompanied by a selection of Prohibition-era-inspired cocktails and premium bar bites, including signatures such as Tuxedo #29, Ash and Oak, Red Prawn Crudo, and Sakoshi Bay Oysters.

"Entertainment has always been at the heart of The St. Regis legacy," said Sushant Rege, Director of Food and Beverage at The St. Regis Singapore. "More than a live music series, Jack's Club reimagines the timeless allure of jazz lounges and supper clubs in true St. Regis celebratory style."

Jack's Club takes place from 8:00 p.m. until late at The St. Regis Bar, with a minimum spend of S\$35++ per person. For more information on the month's music lineup and reservations, please visit <https://www.thestregisbarsingapore.com/>



Championing Media Excellence At the Singapore Press Club Awards 2026

CDL's Group General Manager Mr Chia Ngiang Hong (second from left) and MHR's Chief Commercial Officer Ms Cinn Tan (sixth from left) with the award recipients and Guest of Honour Ms Indranee Rajah at the Singapore Press Club Awards 2026.

Excellence in journalism took centre stage at the Singapore Press Club Awards 2026, where City Developments Limited (CDL) and Millennium Hotels and Resorts (MHR) continued their support for trusted reporting and Singapore's media community.

The event brought together more than 270 journalists, editors, communications professionals, industry leaders and partners. Minister in the Prime Minister's Office and Second Minister for Finance and National Development, Ms Indranee Rajah, attended as Guest of Honour.

With a record 77 nominations received this year, the awards reflected the growing strength, diversity and impact of Singapore's media and communications landscape.

As title sponsor of the CDL–Singapore Press Club Sustainability Journalism Award, CDL continued to recognise journalists who bring greater attention to Environmental, Social and Governance (ESG) issues. Through insightful and credible reporting, these journalists help deepen public understanding of sustainability and encourage informed conversations on issues that shape businesses, communities and the future.

MHR, a long-standing supporter of the Singapore Press Club Awards, once again sponsored the winners' prizes. Each recipient received a two-night staycation for two, inclusive of breakfast and valued at S\$1,000, in recognition of the professionalism, integrity and commitment demonstrated by Singapore's journalists.



The CDL–Singapore Press Club Sustainability Journalism Award recognises quality reporting that advances public understanding of ESG challenges.



Award winners received two-night staycations sponsored by MHR in recognition of their contributions to trusted and impactful journalism.



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Mr Kwek Eik Sheng, CDL's Group Chief Operating Officer and Executive Director of MHR, said: "We are honoured to continue our support of the Press Club Awards and celebrate the professionalism, integrity and excellence of Singapore's journalism community. Credible reporting plays a vital role in society, and we value the contribution journalists make in shaping informed and engaged communities."

The evening also celebrated the winners, finalists and new inductees into the Singapore Media Industry Hall of Fame, recognising their contributions to the industry and the wider community.

Through their continued support of the awards, CDL and MHR reaffirmed their commitment to trusted journalism and to initiatives that strengthen Singapore's media and communications landscape.



Storii By DaVinci's Brings Fresh Flavours And Timeless Charm To Dubai

Storii by DaVinci's opens its doors with a fresh identity while honouring more than 36 years of cherished memories.

Millennium Airport Hotel Dubai has unveiled Storii by DaVinci's, an exciting new dining destination that marks a vibrant new chapter for one of the hotel's most iconic venues, Da Vinci's. Reimagined in 2026, Storii by DaVinci pays tribute to more than 36 years of Da Vinci's cherished memories while introducing a contemporary restaurant experience designed for today's discerning diners.

Inspired by the belief that every gathering tells a story, Storii by Da Vinci offers an immersive dining experience where authentic Italian flavours, handcrafted beverages, exceptional service, and warm hospitality come together to create lasting memories. Every detail from its sophisticated interiors and inviting ambience to its thoughtfully curated menu aims to inspire connection and celebrate life's special moments.

Whether guests are enjoying a relaxed business lunch, an intimate dinner, a family celebration, or an evening with friends, Storii by DaVinci's provides the perfect setting to create new memories while honouring the traditions that have made the venue a favourite dining destination for over three decades.



The Millennium Airport Hotel Dubai team proudly welcomes guests to the newly reimagined Storii by DaVinci's.

"Storii by DaVinci's represents an exciting evolution of one of our most treasured dining venues," said Mr Simon Moore, General Manager of Millennium Airport Hotel Dubai. "For more than 36 years, Da Vinci's has been part of countless celebrations and memorable occasions for our guests. We have thoughtfully reimagined the experience while preserving the warmth, authenticity and exceptional hospitality that have always defined it. Every guest who walks through our doors becomes part of our story, and we look forward to creating more unforgettable moments together."



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The new concept reflects Millennium Airport Hotel Dubai's ongoing commitment to enhancing guest experiences through innovative dining concepts while maintaining the authentic hospitality that has made the hotel a trusted destination for travellers and residents alike.

More than a restaurant, Storii by Da Vinci's celebrates the art of bringing people together, where every meal becomes a story, every toast marks a milestone, and every visit creates another memorable chapter.



M Social Hotel New York Downtown Sets The Scene For Smarter Events

M Social Hotel New York Downtown is well placed to meet growing demand for distinctive, design-led and sustainable event venues in Lower Manhattan.

Since opening in October 2025, M Social Hotel New York Downtown has been making its mark on the city's events scene, offering corporate planners a distinctive mix of contemporary design, flexible spaces, modern technology and sweeping views of Lower Manhattan.

In a recent interview with Travel Daily Media, General Manager Mr Alex Spektor shared how the Financial District's evolution is creating new opportunities for the hotel. Once seen largely as a weekday business hub, the neighbourhood is now a vibrant destination where offices, homes, restaurants, culture and hospitality come together.

This changing landscape is driving demand for venues that offer more than a conventional meeting room. Today's planners are looking for stylish, adaptable settings that reflect their brand, support meaningful interaction and give delegates a stronger sense of place.



With stylish guestrooms and flexible function spaces, the hotel offers an ideal setting for memorable stays, meetings and special events.

M Social Hotel New York Downtown meets these needs with 3,550 square feet of event space across six renovated function rooms. Accommodating gatherings from intimate board meetings to events for up to 160 guests, the spaces combine bold interiors, flexible layouts and advanced presentation and conferencing capabilities.



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Panoramic views of the Oculus and One World Observatory add a memorable New York backdrop, while the hotel's location directly opposite the Oculus and One World Trade Center provides convenient access to transport links, dining and cultural attractions across the city.



The hotel recently won the Hotel Lobby/Public Space category at the 11th NYCxDESIGN Awards 2026, recognising its striking interiors and bold interpretation of the M Social brand.

Alex also highlighted the growing importance of sustainability in event planning, as more organisations seek venues that align with their environmental goals. The hotel's reimagined design incorporates measures such as smart thermostats and eco-conscious amenities, bringing responsible practices into the guest and event experience without compromising comfort or style.

By combining the personality of a boutique venue with the facilities and service expected of a major city hotel, M Social Hotel New York Downtown is creating a fresh setting for meetings, celebrations and brand experiences in the heart of Lower Manhattan.

Read the full interview with Mr Alex Spektor [here](#).



People-Led, AI-Enabled: Empowering CDL Employees To Embrace The Future Of Work

Over 200 CDL employees came together at the CDL AI Learning Symposium to deepen their understanding of artificial intelligence (AI) and explore how technology can support the future of work.

More than 200 City Developments Limited (CDL) employees gathered at Grand Copthorne Waterfront Hotel Singapore on 22 May for the inaugural CDL AI Symposium. Held under the theme “People-Led, AI-Enabled,” the event offered insights from CDL’s leadership and practical guidance on applying AI meaningfully to improve efficiency and day-to-day performance.

CDL’s Group Chief Executive Officer Mr Sherman Kwek, Chief Technology Officer Mr Ivan Ng, and Head of Human Resources Mr Alvin Tan opened the event by sharing their perspectives on AI as a strategic enabler for the organisation.

While CDL has already begun integrating AI into its operations, they highlighted the importance of continuing to innovate, adapt and accelerate adoption to unlock greater productivity and value. At the same time, they emphasised that human judgement, creativity, collaboration and decision-making remain essential to achieving meaningful outcomes.



Putting learning into practice, employees explored AI integrated tools such as Microsoft Copilot through guided exercises and real-world workplace applications.

With people continuing to be CDL’s greatest asset, the organisation is committed to strengthening the digital capabilities of its workforce and equipping employees with the skills needed to thrive in an AI-enabled workplace.



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Employees also participated in hands-on workshops featuring tools such as Microsoft Copilot. Through guided exercises and real-world use cases, they explored how AI can streamline routine tasks, enhance productivity and free up more time for work requiring insight, creativity and collaboration.

The symposium reinforced CDL's commitment to building a people-led, AI-enabled organisation, with a workforce that is digitally capable, adaptable and ready for the future of work.



M Hotel Al Dana Makkah Expands Its Reach Across Key Umrah Markets

The M Hotel Al Dana Makkah team at HUITM – Umrah Plus International Travel Market in Tashkent, the capital city of Uzbekistan.

M Hotel Al Dana Makkah by Millennium strengthened its regional presence through a series of major Umrah and travel exhibitions across Jordan, Uzbekistan and Iraq in June and July 2026.

The hotel began its regional outreach at the Jordan International Umrah Exhibition in Amman, where the team welcomed His Excellency Dr Emad Hijazin, Jordan's Minister of Tourism and Antiquities. It then showcased its services at HUITM – Umrah Plus International Travel Market in Tashkent, before continuing its engagement with industry partners at the 4th Iraq Umrah Forum in Baghdad and Erbil.



Assistant Director of Sales Mr Mohammed Sabry receiving a recognition award at the 4th Iraq Umrah Forum.



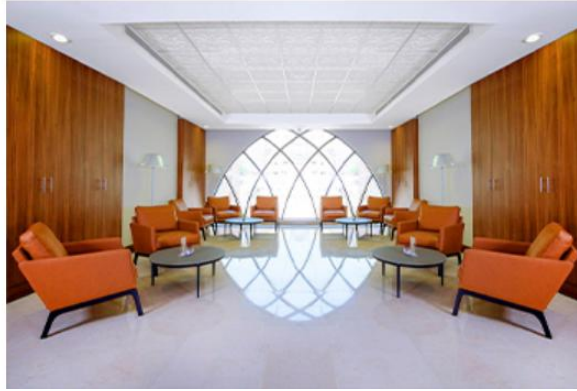
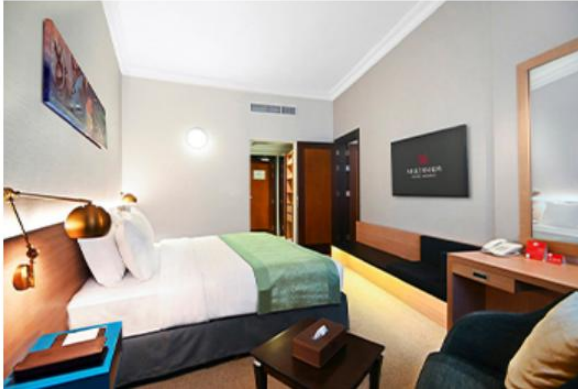
The team connected with industry partners through the series of major Umrah and travel exhibitions.

During the Iraq Umrah Forum, Mr Mohammed Sabry, Assistant Director of Sales, received a recognition award for his contribution to strengthening cooperation within the Umrah and hospitality sectors.

Across the exhibitions, the Sales and Marketing team connected with travel professionals, developed valuable partnerships and raised the hotel's profile in key international markets.



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M Hotel Al Dana Makkah continues to strengthen its presence as a trusted choice for travellers to Makkah.

The successful participation reflects M Hotel Al Dana Makkah's commitment to building stronger trade relationships, expanding its regional reach and supporting Millennium Hotels and Resorts' wider commercial growth strategy.



A Great First Year And More To Come At M Social Resort Penang

General Manager Ms Jasmine Keh and the M Social Resort Penang team marked the resort's first anniversary with a celebratory cake-cutting ceremony.

M Social Resort Penang marked its first anniversary on 9 July with an elegant evening celebrating a year of growth, achievement and meaningful connections.

The event brought together long-stay guests, industry partners, media representatives and supporters who have contributed to the resort's journey since opening. Guest of Honour Dato' Yeoh Soon Hin, Deputy Chairman of Tourism Malaysia and Chairman of the Penang Port Commission, attended alongside several Consuls-General based in Penang.

Hosted by General Manager Ms Jasmine Keh and her team, the reception at The Social Hub featured networking, live music and the unveiling of the resort's signature cocktail, the "George Town Sour", through a special bar takeover by Round Penang.



General Manager Ms Jasmine Keh sharing a light-hearted moment with Guest of Honour Dato' Yeoh Soon Hin at the anniversary photo corner.



The resort unveiled its signature "George Town Sour" during a special bar takeover by Round Penang.

Reflecting on the resort's first year, Jasmine said: "When we first opened our doors, we had a vision to create a vibrant lifestyle resort where exceptional hospitality, creativity and genuine human connections come together." She expressed her gratitude to the guests, business partners, and the resort's team, whose dedication transformed this vision into a reality over the past year.



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The celebration highlighted several achievements from the resort's inaugural year, including its four-star hotel accreditation, Halal Kitchen Certification and GreenRE Platinum Certification, reflecting its commitment to service excellence, inclusivity and responsible hospitality.



Guests, partners and supporters shared an evening of lively conversation, music and warm hospitality at The Social Hub.

The evening concluded with a cake-cutting ceremony, a celebratory toast and a buffet dinner, bringing guests together to reflect on the resort's achievements and look ahead to the next chapter.

As M Social Resort Penang enters its second year, it is poised to build on this strong foundation with fresh experiences, deeper connections and memorable stays that continue to reflect its distinctive spirit of creativity and hospitality.



A Fresh New Chapter In the Heart Of Times Square

Millennium Premier Hotel New York Times Square employees mark the official reopening with a ribbon-cutting ceremony at the hotel's entrance.

Millennium Premier Hotel New York Times Square has officially reopened its doors, unveiling a sophisticated new look while retaining its exceptional location in the heart of Manhattan.

The reopening was marked by a ribbon-cutting ceremony led by the hotel employees who helped bring the transformation to life. The occasion also saw the team welcome the hotel's first guests and corporate clients, celebrating the culmination of months of planning, preparation and hard work.



Corporate clients and guests were warmly welcomed as the hotel celebrated its reopening and the start of an exciting new chapter.

"This opening is a proud moment for our team and a testament to the passion and commitment shown throughout the journey," said Mr Vikram Sardana, Vice President of Operations, New York, and General Manager of Millennium Premier Hotel New York Times Square. "To see our colleagues cut the ribbon and welcome our first guests makes this milestone especially meaningful."

Mr Kaizad Charna, Executive Vice President of Operations at Highgate, also joined the opening celebration and commended the team for their contribution to the milestone. He said, "A successful opening begins with the people behind it. The team at Millennium Premier New York Times Square has set the tone for an exceptional guest experience, and today's celebration recognises their hard work and dedication."

The reopening follows a comprehensive renovation of the hotel's guestrooms and public areas. Contemporary furnishings, refined finishes and enhanced comforts have created a modern and welcoming urban retreat for both business and leisure travellers. Guests can also enjoy the refreshed Premier Lounge, designed as a comfortable space to unwind, connect or catch up on work.

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The redesigned guestrooms and public spaces offer guests a contemporary and welcoming retreat in the heart of Manhattan.

Adding to the experience, a new Broadway-inspired bar and restaurant concept is set to open in October 2026, bringing elevated dining, inventive cocktails and a lively social atmosphere to the hotel.

Located just steps from Times Square, Broadway theatres and many of New York City's most iconic attractions, the hotel places guests at the centre of the action while offering a refined escape from the city's fast pace.

More than the unveiling of refreshed spaces, the reopening marks an exciting new chapter for the hotel and celebrates the dedication, teamwork and spirit of hospitality that made its transformation possible.



meals & deals



Celebrate Mid-Autumn Festival With Mooncake Collections From Grand Millennium Kuala Lumpur And Orchard Hotel Singapore

Celebrate the Mid-Autumn Festival with thoughtfully crafted mooncake collections from Grand Millennium Kuala Lumpur (left) and Orchard Hotel Singapore (right), presented in beautifully designed gift boxes.

As the Mid-Autumn Festival approaches, Grand Millennium Kuala Lumpur and Orchard Hotel Singapore are unveiling their latest mooncake collections, offering an elegant blend of heritage flavours and refined craftsmanship for meaningful festive gifting.

Grand Millennium Kuala Lumpur introduces its **Premium Mix & Match Mooncake Collection**, allowing guests to personalise their own gift box by selecting any four mooncakes from six signature baked varieties. Flavours include Red Bean Paste, White Pure Lotus Paste, White Lotus Paste with Single Yolk, Pandan Lotus Paste with Single Yolk, Yam Lotus Paste with Single Yolk, and Assorted Fruits & Nuts.



Grand Millennium Kuala Lumpur's Premium Mix & Match Mooncake Collection allows guests to personalise a festive gift box with a selection of classic baked mooncakes.

Priced at RM168+ per box, the collection comes with a 20% early bird promotion for purchases made by 31 August 2026. Corporate customers can also enjoy attractive bulk purchase privileges, complimentary dining rewards and lucky draw opportunities. The collection is available until 25 September 2026.

For enquiries and orders, you may WhatsApp +60 12 204 6217 or email lcy@millenniumhotels.com, or visit the [website](#).



meals & deals

At Orchard Hotel Singapore, Hua Ting Restaurant presents its latest **Millennium Mooncake Collection**, curated by Master Chef Lap Fai. This year's selection balances traditional craftsmanship with contemporary flavours, introducing new creations such as Baked Dancong Tea Almond, Mini Snowskin Yuzu Paste with Pineapple Coconut, Mini Snowskin Cranberry Paste with Balsamic Strawberry, and Mini Snowskin Rose Lotus Paste with Orange Whiskey, alongside a range of well-loved classics.



Orchard Hotel Singapore's Hua Ting Restaurant presents an elegant collection of handcrafted traditional and snowskin mooncakes, complemented by beautifully designed gift boxes that blend timeless sophistication with modern sustainability.

The collection is presented in two distinctive gift box designs: the luxurious **Hua Ting Masterpiece Collection** and the contemporary **Hua Ting Treasures Gift Set**. Guests can enjoy up to 28% early bird savings on selected collections until 9 September 2026. The collection is available from 17 August to 25 September 2026.

For enquiries and orders, please visit the [website](#).

** Information correct at time of print.*



Two New Culinary Experiences To Savour At New World Millennium Hong Kong Hotel

From French-inspired grilled specialties at La Table French Brasserie to an elegant seafood and champagne pairing at The Lounge, New World Millennium Hong Kong Hotel continues to delight diners with fresh culinary experiences.

New World Millennium Hong Kong Hotel is introducing two exciting new dining experiences, giving guests more reasons to indulge in everything from a hearty French grill dinner to an elegant Champagne and seafood feast.

La Table French Brasserie

At La Table French Brasserie, Sous Chef Kelvin Ng introduces the new Daily Grill Set Dinner, a two-course sharing menu that places a different premium grilled speciality in the spotlight each evening. Priced at **HKD888 for two**, the dinner begins with a selection of French-inspired appetisers, including Beef Tartare, Crab and Avocado Timbale, and Smoked Salmon Caesar, with an option to upgrade to a Chilled Seafood Tower for an extra touch of indulgence.



La Table French Brasserie's Daily Grill Set Dinner pairs premium grilled meats with classic French appetisers, unlimited side dishes and thoughtfully curated accompaniments for a refined sharing experience.

The centrepiece of the menu is a rotating selection of signature grills throughout the week, from the bold US Tomahawk and Dry-aged Local Tin Hong Chicken to the succulent US Prime Rib, all served with unlimited grilled seasonal vegetables, mashed potatoes and French fries.

Guests can also enjoy a complimentary Seared French Duck Foie Gras prepared *à la minute*, while optional soup, dessert, and free-flow sparkling wine or Champagne packages allow diners to tailor the experience to their preferences.

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



meals & deals

The Lounge

The Lounge welcomes summer with the Champagne & Seafood Extravaganza, created in collaboration with the renowned French champagne house Champagne Telmont.

Available until 30 September 2026, the promotion features a luxurious seafood platter for two comprising rock lobster, snow crab legs, spanner crab, fresh prawns, drunken abalone and gold whelks, perfectly paired with a bottle of Telmont Brut NV Champagne, whose crisp acidity and delicate bubbles complement the freshness of the seafood.



The Lounge's Champagne & Seafood Extravaganza combines a premium chilled seafood platter with Telmont Brut NV Champagne, creating an elegant summer dining experience designed for sharing.

The two-person set is priced at HKD798, and available daily from 11 a.m. to 10 p.m. For more information and reservations, please visit the [website](#).

** Information correct at time of print.*



A Tea-Inspired Afternoon Escape Awaits At Millennium Hotel Taichung

Lumi Bar at Millennium Hotel Taichung introduces a refined Tea-Inspired Afternoon Tea, where handcrafted sweet and savoury creations celebrate the distinctive flavours of Taiwanese and Japanese teas.

Millennium Hotel Taichung is launching a new dining experience at Lumi Bar with its new Tea-Inspired Afternoon Tea. **Available until 30 September 2026**, the seasonal offering draws inspiration from signature teas from Taiwan and Japan, pairing handcrafted sweet and savoury creations with the distinctive aromas and flavours of tea.

Thoughtfully curated for two, the afternoon tea features four handcrafted desserts and three savoury delicacies, each showcasing a different expression of tea. Highlights include the Yuzu Golden Lily Macaron, Tieguanyin Peach Mousse, Oolong Sesame Mochi Pastry, and Roasted Hojicha Purple Rice Monaka, bringing together floral, roasted and citrus notes in an elegant balance of flavours and textures.



Inspired by the distinctive flavours of Taiwanese and Japanese teas, the afternoon tea features handcrafted desserts and creative savoury bites that celebrate the harmony of floral, roasted and citrus notes.

The savoury selections continue the tea-inspired journey with creations such as the Lobster Mushroom Salad Slider with Shizuoka matcha cheese sauce, the Earl Grey Teriyaki Chicken Tamago Roll, and the refreshing Lemongrass Seafood Cup, combining premium ingredients with subtle tea-infused flavours for a fresh take on afternoon tea.

Served with a choice of signature teas, non-alcoholic coffee or sparkling beverages, the Tea-Inspired Afternoon Tea is priced **at NT\$1,199 for two**. Guests who share their afternoon tea experience on Facebook or Instagram can also enjoy an exclusive 10% discount.

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

** Information correct at time of print.*



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Savour Heritage Flavours And Timeless Cantonese Cuisine At Orchard Hotel Singapore

From heritage-inspired afternoon tea at Bar Intermezzo to refined Cantonese cuisine at Hua Ting Restaurant, Orchard Hotel Singapore continues to delight diners with memorable culinary experiences.

Orchard Hotel Singapore celebrates local heritage and Cantonese culinary artistry with two distinctive dining experiences, offering guests more reasons to indulge over an elegant afternoon tea and a tasting menu that has returned by popular demand.

At **Bar Intermezzo**, the new Heritage Afternoon Tea pays tribute to Singapore's rich multicultural food heritage through a contemporary presentation. Priced at **S\$61 for two persons** and available until **31 August 2026**, the experience features a thoughtfully curated selection of locally inspired savoury and sweet creations.



Bar Intermezzo's Heritage Afternoon Tea reimagines familiar Singaporean flavours through refined creations.

Highlights include Nonya Kerabu Abalone, Chicken Buah Keluak Black Truffle Sandwich, Boston Lobster Nasi Lemak Kueh Pie Tee and Wagyu Beef Pongteh Slider, complemented by handcrafted desserts such as Musang King Durian Cake and freshly baked Coconut Scones served with homemade kaya.

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

Following overwhelming response, diners can continue to enjoy the Chef Tasting Menu at **Hua Ting Restaurant** until **31 December 2026**. Curated by Master Chef Lap Fai, the menu is available for both lunch and dinner, showcasing the restaurant's signature Cantonese craftsmanship through a refined selection of seasonal specialities.



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Hua Ting Restaurant's award-winning Chef Tasting Menu showcases refined Cantonese cuisine through signature creations, from handcrafted dim sum to premium seafood and expertly prepared speciality dishes.

Starting from S\$78 per person, the tasting menu features favourites including the Dim Sum Platter, Stewed Bird's Nest and Kurobuta Pork Ho Fun for lunch, alongside dinner highlights such as Pan-Seared Lobster Fillet and Braised Noodles with Irish Duck.

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

** Information correct at time of print.*

Hi Life!

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Fresh Flavours Arrive At M Social Hotel Singapore And Studio M Hotel Singapore

From riverside dining at **Beast & Butterflies** (left) to nostalgic American diner favourites at **MEMO Café** (right), **M Social Hotel Singapore** and **Studio M Hotel Singapore** introduce exciting new menu additions for every occasion.

Dining experiences at **M Social Hotel Singapore** and **Studio M Hotel Singapore** are serving up fresh experiences with new menu offerings that celebrate bold flavours, comforting classics and creative culinary twists.

At **Beast & Butterflies**, M Social Hotel Singapore's vibrant riverside dining destination, guests can discover a refreshed menu featuring new creations designed to complement the restaurant's signature social dining atmosphere. Set against the picturesque Singapore River, the latest additions bring together global influences and familiar favourites, making them ideal for leisurely gatherings with friends and loved ones.



New additions at **Beast & Butterflies** include the **Heng Hua Lor Mee** (left) and the **Smashed Tortilla Beef Kebab** (right), bringing together comforting local flavours and hearty contemporary creations.

Highlights include the **Burrata Fusilli Pasta**, where creamy burrata is paired with fusilli pasta for a rich and indulgent experience, and the **Smashed Tortilla Beef Kebab**, featuring char-grilled beef folded into a smashed tortilla for a satisfying handheld delight. The menu also introduces **Heng Hua Lor Mee**, **Beast & Butterflies'** take on the beloved local classic, showcasing the restaurant's approach to reimagining familiar flavours.

MEMO Café at **Studio M Hotel Singapore** brings the nostalgic charm of an American diner to the heart of Robertson Quay with a line-up of new comfort food favourites. From hearty burgers and sandwiches to lighter options, the refreshed menu offers something to satisfy every craving.



MEMO Café's latest menu additions include the Salmon Salad Roll (left) and the Reuben Sandwich (right), bringing timeless American diner classics to the table.

The new offerings include the Classic Fried Chicken in a Basket, featuring crispy golden chicken with a perfectly seasoned coating, and the Memo Wagyu Beef Burger, crafted with premium Wagyu beef, fresh toppings and a toasted bun. Guests can also enjoy the lighter Salmon Salad Roll or savour the iconic Reuben Sandwich, layered with corned beef, sauerkraut, Swiss cheese and creamy dressing between toasted rye bread.



MEMO Café's limited-time Chilli Crab Chicken Burger returns for Singapore's National Day celebrations, bringing a local twist to a classic American diner favourite.

Adding to the celebrations, MEMO Café is also bringing back its popular Chilli Crab Chicken Burger in conjunction with Singapore's National Day festivities. Priced at S\$22, the limited-time creation combines a juicy chicken patty with signature chilli crab sauce and crispy fries, offering a distinctly local take on a classic diner favourite.

For reservations and more information, please visit the respective hotel websites: [M Social Hotel](#) and [Studio M Hotel Singapore](#).

** Information correct at time of print.*



meals & deals



A Wellness-Inspired Afternoon Tea Arrives At The Lobby Lounge At Grand Copthorne Waterfront Hotel Singapore

Grand Copthorne Waterfront Hotel Singapore introduces Singapore's first AI-powered Traditional Chinese Medicine (TCM) wellness afternoon tea experience, created in collaboration with wellness brand Luli.

Grand Copthorne Waterfront Hotel Singapore has partnered with Singapore wellness brand Luli to launch an innovative afternoon tea experience that combines AI-powered Traditional Chinese Medicine (TCM) assessments, personalised herbal tea recommendations and wellness-inspired culinary creations.

Available daily at The Lobby Lounge from July 2026, the experience begins with a complimentary AI-powered TCM assessment using Aiteaic, Luli's wellness platform. Based on each guest's unique body constitution, a personalised herbal tea recommendation is provided and paired with an exclusive afternoon tea menu inspired by traditional wellness ingredients and contemporary flavours.



Guests receive personalised herbal tea recommendations, including Kudzu & Hovenia Tea (left) and Malva Nut & Monkfruit Tea (right), based on their AI-powered TCM assessment.

Blending technology, hospitality and cultural heritage, the collaboration offers a fresh interpretation of the traditional afternoon tea experience while reflecting the growing interest in personalised wellness. The afternoon tea is available daily from **3.00pm to 5.00pm**, priced at **S\$68++ for two persons**.

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

** Information correct at time of print.*



meals & deals



Hong Leong Finance Kicks Off 65th Anniversary With Exciting Savings Promo

Hong Leong Finance marks its 65th anniversary with a year of celebratory initiatives, beginning with its Premium SAVER Account Promotion.

Kicking off a suite of exciting initiatives for this milestone year, Hong Leong Finance (HLF) has launched its 65th Anniversary Premium SAVER Account Promotion for members of Hong Leong Group and the public.

Guaranteed Rewards (First-come, first-served) and 65th Anniversary Lucky Draw

Qualifying Premium SAVER Accounts will secure guaranteed rewards on a first-come, first-served basis:

- \$65 Cash Reward: For the first 100 successful accounts.
- Limited-Edition 2-Tier Tiffin Carrier: For the first 2,000 successful accounts.

All qualifying accounts will also receive an automatic entry into the 65th Anniversary Lucky Draw for a chance to gain incredible travel experiences:

- Grand Prize: An adventurous 6D5N holiday for two to exotic Labuan Bajo, Indonesia. This getaway to Komodo National Park offers a rare chance to trek with wild Komodo dragons, enjoy shopping excursions, and relax on rare pink sand beaches.
- Staycation Prizes: Three winners will walk away with a 5-night "Rediscover Singapore" staycation to explore the charms of the city.



Customers can grow their savings while enjoying guaranteed rewards and a chance to win a memorable travel experience or one of many staycations through this attractive promotion.

Two Simple Steps to Qualify

To secure your gifts and rewards, simply complete these two steps:

- Deposit at least \$6,500 within one calendar month by 30 September 2026.
- Maintain a minimum incremental Average Daily Balance (ADB) of \$6,500 the following month (compared to your June end-balance).



meals & deals

Grow Your Savings Effortlessly

This Premium SAVER Account Promotion provides a hassle-free way to grow your savings. Enjoy an attractive interest rate with the **Premium SAVER Account** of up to 1.20% p.a. with zero monthly qualifying conditions, meaning you do not have to jump through hoops to earn your interest.

Choose your preferred way to get started:

- Apply Instantly: Download the HLF Digital App on the **App Store** or **Google Play** to open your Premium SAVER Account.
- Visit Us in Person: Drop by your nearest Hong Leong Finance branch to open your account.
- Learn More: Visit the official Hong Leong Finance website for full promotional details.

Refer and WIN!

As a valued Hong Leong Finance customer, you can win a 6D5N Labuan Bajo holiday or a 5-night staycation simply by referring your friends:

- Earn Unlimited Entries: Get 1 lucky draw chance for every successful referral.
- Share the Rewards: Your referred friend also gets 1 lucky draw chance upon opening a Premium SAVER Account.

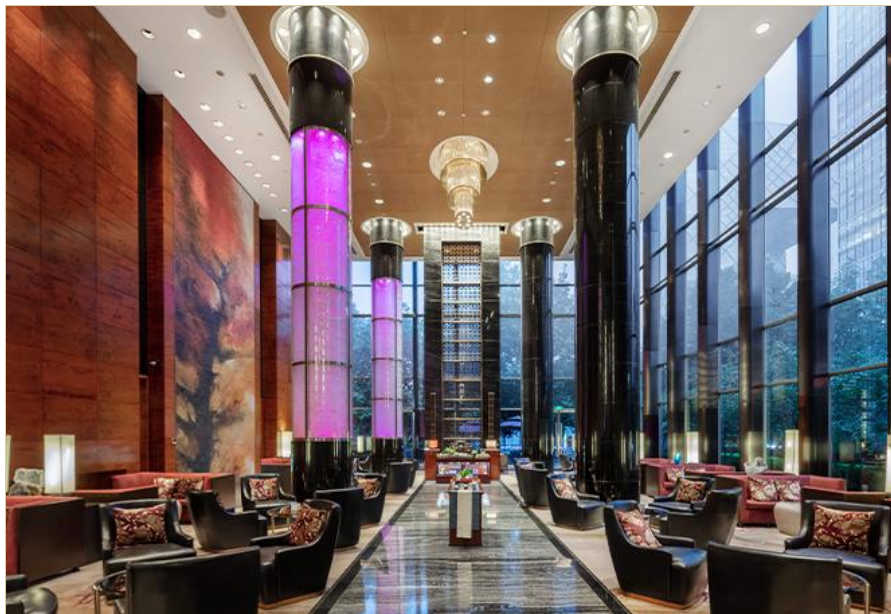
To participate, visit the Hong Leong Finance **referral page** or tap 'Invite Friends' under Settings in the HLF Digital app.

Find out more about the 65th Anniversary Premium SAVER Account Promotion **here**.

Stay tuned for more exciting initiatives from Hong Leong Finance during this commemorative year!

- *Interest rates are subject to change without prior notice.*
- *Full Promotion Terms & Conditions apply. Insured up to \$100,000 by SDIC.*

** Information correct at time of print.*



A Sweet Summer Escape Awaits At Grand Millennium Beijing

The Lobby Lounge at Grand Millennium Beijing welcomes the season with its refreshed "Blossoms & Green Summer" Dessert Buffet, offering an elegant afternoon retreat inspired by the colours and flavours of summer.

Grand Millennium Beijing is inviting guests to savour the season with the launch of its refreshed "Blossoms & Green Summer" Dessert Buffet. Set within the tranquil surroundings of the Lobby Lounge, the new experience transforms a summer afternoon into a delightful escape with a curated selection of handcrafted desserts inspired by blooming gardens and refreshing seasonal flavours.

Curated by the hotel's pastry team, the buffet features a rotating selection of more than 10 desserts each day, showcasing a balance of creativity, texture and light summer flavours. Highlights include the delicate Peach-flavoured Mousse Cake, elegant Cherry Blossom Pistachio Cake, refreshing Taro Vanilla Ice Cream Egg Roll, Passion Fruit Ice Bread, and rich Basque Cheesecake, alongside imaginative creations such as the Crispy Dream Dragon Devil Cake.



Featuring more than 10 handcrafted desserts each day, the buffet showcases seasonal favourites ranging from refreshing ice cream creations and fruity pastries to indulgent cheesecakes and signature cakes. (Pictured from left: Cherry Blossom Pistachio Cake and Crispy Dream Dragon Devil Cake)

Available daily from 1.30 p.m. to 8.30 p.m., the Blossoms & Green Summer Dessert Buffet is priced at **RMB148 per person**, offering guests an elegant seasonal dining experience where every bite celebrates the flavours and colours of summer.

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

* Information correct at time of print.



meals & deals



Happy Staycation Brings Family Fun To The Heart Of Jakarta

Families can enjoy a fun-filled city getaway with the Happy Family Staycation package at Millennium Hotel Sirih Jakarta.

Millennium Hotel Sirih Jakarta has launched its new Happy Family Staycation package, offering families a fun-filled city getaway designed to create memorable moments together.

Available until 31 December 2026, the package includes complimentary breakfast for two adults and two children under 13, a cosy in-room kids' play tent, personalised welcome amenities, cupcakes, children's art towels and educational origami kits. Families can also enjoy a 25% discount on the kids' menu at Café Sirih.

To help guests explore the city, the package includes a complimentary one-way transfer to selected Jakarta attractions and shopping destinations, including the National Monument (Monas), National Museum, Sarinah, Grand Indonesia, Plaza Indonesia and Tanah Abang.

For reservations, please visit the hotel's Instagram and TikTok at [@millenniumsirihjakarta](#) or contact 0813-8691-6650.

** Information correct at time of print.*



The Art Of Nourishment: A Refined Chinese Dining Experience At Tien Court, Copthorne King's Hotel Singapore

Tien Court at Copthorne King's Hotel Singapore presents The Art of Nourishment Set Menu, featuring refined Chinese cuisine crafted with premium ingredients traditionally associated with nourishment, including fresh ginseng, cordyceps flower and angelica root.

Tien Court invites guests to experience The Art of Nourishment Set Menu, a thoughtfully curated dining journey that celebrates the harmony between traditional Chinese ingredients and refined culinary techniques. Available for lunch and dinner daily until 31 August 2026, the seasonal set menu is priced at **S\$98++ per person** with a minimum of two diners.

Drawing inspiration from ingredients traditionally associated with nourishment and balance, the menu features premium elements including fresh ginseng, angelica root, cordyceps flower, red dates, wolfberries, fresh lily bulb and almond cream, carefully incorporated into a selection of comforting yet elegant creations.

The dining experience begins with Chilled Cherry Tomato with Plum, followed by the comforting Double-boiled Chicken Soup with Fresh Ginseng. Highlights include Steamed Cod Fish Fillet with Red Date, Cordyceps Flower and Black Fungus, as well as Herbal Chicken Drumstick with Angelica Root, Ginseng, Cordyceps Flower and Wolfberries, showcasing the restaurant's dedication to balance, texture and depth of flavour.

The menu continues with Stir-fried Asparagus with Fresh Lily Bulb and Teochew Poached Rice with Abalone, before concluding with the delicate Double-boiled Almond Cream with Hashima, offering a gentle and satisfying finale.

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

** Information correct at time of print.*



Royal Flavours Of Rajasthan Arrive At SanSara, Grand Copthorne Waterfront Hotel Singapore

SanSara at Grand Copthorne Waterfront Hotel Singapore invites diners on an authentic culinary journey through North India with limited-time dining experiences celebrating the rich heritage and royal flavours of Rajasthan.

SanSara at Grand Copthorne Waterfront Hotel Singapore is bringing the vibrant flavours of North India to the table with two limited-time culinary experiences that celebrate the rich traditions and royal heritage of Rajasthani cuisine.

Running from 5 July to 31 August 2026, the Rajasthani Rasoi Food Festival showcases thoughtfully curated vegetarian and non-vegetarian set menus, each **priced at S\$98++ per person**. Inspired by the culinary traditions of Rajasthan, the menus feature regional favourites including Bikaneri Bhujia Chaat, Papad Ki Sabzi and Til Paneer Tikka, alongside signature dishes such as Achari Murgh Tikka, Mohan Maas and Jodhpuri Jhinga Masala, highlighting the bold spices and distinctive flavours of India's desert kingdom.



The Rajasthani Rasoi Food Festival showcases authentic regional specialities, from vegetarian favourites to robust meat and seafood dishes inspired by the royal kitchens of Rajasthan.

Recognised as one of Tripadvisor's Top Indian Restaurants in Singapore and featured by Tatler Asia as one of Singapore's best Indian restaurants, SanSara continues to offer refined dining experiences rooted in traditions.

To commemorate India's Independence Day, SanSara will also present a special dining experience from 12 to 16 August 2026, curated by Master Chef Pannalal Nath. Guests can choose between specially crafted four-course and six-course set dinners that pay tribute to the country's diverse culinary heritage.

Hi Life!

meals & deals



SanSara's India Independence Day menus feature expertly crafted dishes including Tandoori Octopus (left), Salmon Suva with Coconut Saffron Sauce (right) and the indulgent Baked Rasgulla, celebrating the artistry of North Indian cuisine.

Highlights include Tandoori Octopus with Bell Pepper Almond Chutney, Gosht Dhaniya Shorba, Salmon Suva with Coconut Saffron Sauce and Chilli Garlic Naan, and the indulgent Baked Rasgulla with condensed milk and pistachios. Guests opting for the six-course menu can also savour favourites such as Palak Patta Papdi Chaat and Tandoori Murgh Tikka, creating an elegant dining experience that celebrates India's rich culinary traditions.

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

** Information correct at time of print.*



Auckland Rolls And Strikes For Team Spirit At Bowling Night

Laughter and team spirit filled the air as M Social Auckland's Operations Manager Ms Sue Yoo received the tongue-in-cheek award for "Gutter Whisperer" from Director of Digital & Technology Mr Nathan Kruger.

Colleagues from Grand Millennium Auckland, M Social Auckland, Copthorne Auckland City and the Support Office came together for an evening of friendly competition and team bonding at a bowling night hosted by the Digital & Technology team.

With mixed teams across the lanes, the event provided a great opportunity for employees from different properties to connect, build relationships and enjoy some light-hearted rivalry. The atmosphere was filled with laughter, team spirit and a number of impressive bowling performances.

The Concierge Collective team, comprising members from Grand Millennium Auckland, M Social Auckland and the Support Office, clinched the Lane Legends Award with an average score of 98. Mr Bikash Bhandari from Copthorne Auckland City emerged as the night's top individual performer, earning both the King of the Lanes title with a high score of 158 and the Pin Destroyer Award for the most strikes.

It was certainly an evening defined by camaraderie, enthusiastic support from the sidelines and plenty of memorable moments shared among colleagues.



The team from M Social Auckland brought plenty of energy and team spirit to the lanes and enjoyed a memorable evening of friendly competition and camaraderie.



Japanese Flavours And Parisian Hospitality Meet At M Social Paris

The vibrant spirit of Japanese culture came alive at M Social Paris with a dynamic Taiko drum performance, captivating guests and drawing over 100 passers-by with its powerful rhythm.

Over 300 guests at M Social Paris were treated to an immersive week-long celebration of Japanese culture, where authentic flavours, traditional arts and cultural experiences came together for a memorable week of discovery.

Specially curated for the occasion, the hotel's culinary team presented a limited-edition menu inspired by the richness and artistry of Japanese cuisine. Diners enjoyed beautifully crafted dishes such as hamachi sashimi with citrus, beef nigiri with yuzu kosho, steamed cod with ginger oil and yuzu, and marinated sirloin steak served with a vegetable wok and pak choi, each showcasing the depth and diversity of Japanese flavours.



Guests immersed themselves in personalised calligraphy bookmarks created by a visiting artist (left) and savoured a curated menu showcasing Japanese cuisine (right).



M Social Paris General Manager Mr Gilles Lodewyck (right) with Taiko musicians at the hotel's Beast & Butterflies Restaurant.

Bringing the experience beyond the dining table, the festivities opened with a captivating Taiko drum performance, whose powerful rhythms immersed guests in the energy of Japanese culture. Calligraphy workshops held throughout the week also proved popular, with guests receiving personalised bookmarks featuring their names transcribed in Japanese by a visiting artist.

Held from 15 to 19 June 2026, the event reflected M Social Paris' commitment to creating unique experiences that go beyond hospitality. By blending gastronomy, cultural discovery and meaningful guest engagement, the hotel offered a taste of Japan in the heart of Paris.



From Kick-Off To Final Whistle: Leo MUssi's World Cup Adventure

Leo MUssi, Millennium Hotels' soccer-themed mascot, became a popular ambassador at The Biltmore Los Angeles during the FIFA World Cup 2026, bringing football fans together through sport and hospitality.

Introduced to celebrate the FIFA World Cup 2026 in North America, MHR's soccer-themed mascot, Leo MUssi, has become a popular ambassador across the group's US portfolio.

Inspired by legendary Argentine footballer Lionel Messi, captain of both the Argentina national team and Inter Miami CF, Leo MUssi was created to capture the excitement, passion and sportsmanship of the world's biggest football tournament.

The mascot's name continues MHR's tradition of incorporating "MU", the company's booking code, into playful mascot names. Originally introduced in 1995 to help travel agents identify MHR properties, the prefix has since become a distinctive feature of the brand's identity.



Reservations Manager Ms Jarely Medina (left) and Catering Sales Manager Ms Vicki Pellman (right) pose with Leo MUssi at the Gold Ballroom and Galleria respectively, at The Biltmore Los Angeles.

One of Leo MUssi's most memorable appearances was at The Biltmore Los Angeles, where fans and guests immersed themselves in the World Cup atmosphere through themed events and experiences. With Los Angeles hosting eight tournament matches, The Biltmore was at the heart of the action, and Leo MUssi quickly became a familiar and much-loved presence among football supporters from around the world.

The tournament also delivered a significant boost to tourism and hospitality demand across MHR's US portfolio. During June and July 2026, occupancy in key host cities including Los Angeles, Boston and New York increased by as much as 20% compared with the previous year, reflecting the strong influx of domestic and international visitors attending the event.



play

Although the World Cup has concluded, Leo MUssi's popularity lives on as a sought-after giveaway at trade shows, where MHR's US Regional Sales team continues to share the mascot with clients, partners and industry contacts.



Leo MUssi mascot toys were distributed across MHR's US hotels, including The Lakefront Anchorage (left) and The McCormick Scottsdale (right), and remain popular giveaways at trade shows and industry events long after the FIFA World Cup 2026 concluded.



Hong Leong Club On The Courts And On The Green

Flying high for Hong Leong Club!

Pesta Sukan 2026

Staff from across the Hong Leong Group of Companies came together to represent Hong Leong Club in this year's Pesta Sukan Basketball Competition. Pesta Sukan ("Festival of sports" in Malay) is an annual event held in the lead-up to Singapore's National Day. It's a celebration of sports that aims to foster camaraderie and raise the standard of sports through friendly competition.

The Basketball Group competed in two categories over 2 months this year – Men's Corporate 5v5 and Men's Open 3v3.

Men's Corporate 5v5: The 5v5 team wrapped up the tournament after two hard-fought matches. Narrowly missing out in their opening game, they fell 47-48 to GIC in a closely contested match. The team then faced a strong Min Yi side, who secured a 75-47 victory. While the results did not go their way, the team remained determined and gave their all until the final whistles, reflecting the commitment and sportsmanship of Hong Leong Club.

Men's Open 3v3: The 3v3 team embraced the challenge of competing in the 3v3 tournament for the first time, gaining valuable experience across three hard-fought games. Despite not winning, with this first experience under their belts, they look forward to returning stronger in future competitions.



Non-stop adrenaline pumping action for our basketballers (in light blue and pink jerseys).



play

HLC Golf Tournament

HLC's Golf Tournament brought together 8 teams and a total of 31 golfers for a friendly competition at Forest City Golf Course in Johor Bahru, Malaysia. Played under cool, cloudy skies, the pleasant weather provided ideal conditions for an enjoyable day on the course.



HLC golfers and guests excited to start the tournament bright and early at 7am on a Sunday morning.

After completing the course, participants gathered for a hearty local nasi lemak (Malay for coconut rice) lunch, followed by the prize presentation ceremony. HLC President, Ms Kwek Pei Xuan, expressed her appreciation to Tournament Director, Mr Roy Chiang (President/CEO of CBM Pte Ltd), for his generous support in organising the team allocations and managing the tournament scoring.

Overall, the tournament was a fantastic day of friendly competition and team bonding among staff from the different Hong Leong Group of companies. A big thank you to everyone who participated and helped make the event such a memorable success!



Teammates Eugene Lee (CBM Pte Ltd, pictured at the extreme left), Mary Aw (Hong Leong Holdings Ltd, pictured at the extreme right) and her guest, watch closely as team leader D Logendran S/O Doraipandian (Island Concrete (Pte) Ltd, wearing black) keeps his eyes on the prize.



HLC President, Kwek Pei Xuan (2nd from left), with the winning team, led by Ong Chew Meng (CBM Pte Ltd, extreme left), and comprising of team members Gerald Ang (CBM Pte Ltd, centre), his guest and Donovan Kong (Hong Leong Finance Ltd, extreme right).



play



M Social Hotel Phuket Promotes Employee Wellness Through Yoga

The team at M Social Phuket stretches, breathes and recharges with a rejuvenating yoga session on Global Wellness Day.

In celebration of Global Wellness Day 2026, M Social Hotel Phuket brought colleagues together for a special yoga session focused on well-being, mindfulness and self-care.

The session provided team members with an opportunity to step away from their daily routines, unwind and recharge through guided movement and breathing exercises in a calm and welcoming environment. More than just a wellness activity, the event encouraged colleagues to reconnect with themselves and one another while embracing the importance of maintaining a healthy work-life balance.

At M Social Hotel Phuket, wellness is not only about creating memorable experiences for guests but also about fostering a positive and supportive workplace for its employees. The yoga session reflected the hotel's ongoing commitment to promoting the health, happiness and well-being of its team members.



The smiles said it all as colleagues wrapped up the invigorating session and ready to take on the day.



Weekend Family Fun For Residents Of Beijing Riviera

Beijing Riviera transformed the Riviera Central Garden into a vibrant celebration of culture and community as residents gathered to mark the Dragon Boat Festival.

Residents of Beijing Riviera recently enjoyed a weekend of community and family bonding with two engaging events, a **Dragon Boat Festival** celebration and the **Children's Swimming Open Championships**.

The Dragon Boat Festival festivities brought residents together at Riviera Central Garden to make traditional dumplings and craft wormwood decorations, a long-standing tradition to symbolise health and well-being, while offering opportunities to learn about cultural traditions while connecting with neighbours.



Festive fun was in full swing at the Riviera Central Garden where participants made traditional dumplings (left), while children got creative with activities like decorating their own fans (right).

Young athletes make waves in the pool

The following day, young swimmers took to the pool for the Children's Swimming Open Championships. Children under 12 years of age competed in freestyle and breaststroke events, while team and family relays added excitement and encouraged participation from both children and parents.

Together, the two events reflected Beijing Riviera's commitment to fostering a vibrant community through cultural, recreational and family-oriented activities that bring residents together and strengthen community spirit.

Hi Life!

play



Young swimmers showcased their speed and determination in the freestyle and breaststroke events, while the children's and family relay teams brought excitement to the pool. Congratulations to all our young participants!

Hi
Life!

care



Hong Leong Finance Gives Back Through Groceries, Care And Connection

From purchasing groceries to delivering the items to the families, Hong Leong Finance volunteers contributed their time and care to support beneficiaries through the ABS Community Giveback Programme 2026.

Hong Leong Finance (HLF) employees stepped forward to support families in need through the Association of Banks in Singapore (ABS) Community Giveback Programme 2026.

The initiative brought together ABS, FairPrice Group, FairPrice Foundation, government agencies, financial institutions and community partners to provide groceries and household essentials to beneficiaries identified by the relevant agencies.

On 3 July 2026, 16 HLF volunteers gathered at the FairPrice outlet in Marine Parade Central to purchase items based on the individual needs of each beneficiary. They then personally delivered the groceries and essentials to their homes.



The afternoon was made more meaningful as volunteers helped distribute groceries and household essentials, while taking the opportunity to connect with beneficiaries along the way.

Beyond providing practical assistance, the volunteers also took time to speak with beneficiaries who were open to a chat, adding a meaningful personal connection to the afternoon's activities.

HLF's continued participation in the programme reflects its commitment to supporting the community through purposeful action, while encouraging employees to contribute their time and care to make a positive and lasting difference.



care



Grand Copthorne Waterfront Hotel Singapore Helps Nourish Young Lives Through Food From The Heart

Led by General Manager Mr Andrew Tan (centre), 11 staff volunteers from Grand Copthorne Waterfront Hotel Singapore helped to prepare food packs for distribution to students from needy families.

As part of its ongoing commitment to giving back to the community, Grand Copthorne Waterfront Hotel Singapore recently volunteered with charity organisation, Food from the Heart, to prepare 100 food packs for distribution to needy families.

Led by General Manager Mr Andrew Tan, 11 staff members sorted, checked and packed essential food items, including Milo, instant noodles, cooking oil and biscuits, to help students from underprivileged families, ensuring they have access to basic food essentials.

The initiative provided a meaningful opportunity for associates to contribute to a worthy cause while strengthening the hotel's culture of service beyond hospitality. Through their collective efforts, the team made a positive impact on the lives of vulnerable members of the community.



Following an orientation by Food from the Heart (left), the hotel team set to packing the food supplies for the community initiative (right).



Heritage Hotel Manila Builds Awareness And Inclusion With HIV Education Seminar

Mr Harvey Ballesteros Alvarez from My Hub Cares–Pasay shared insights on HIV prevention, testing, treatment and the importance of reducing stigma through education and awareness.

Supporting a safe, inclusive and well-informed workplace, The Heritage Hotel Manila in the Philippines, recently conducted an HIV Awareness Seminar for its employees, reinforcing its commitment to health literacy, employee well-being and workplace inclusion.

The seminar featured Mr Harvey Ballesteros Alvarez from My Hub Cares–Pasay, a clinic in Manila dedicated to HIV and sexual health services. Through an informative and engaging presentation, he covered key topics including HIV prevention, transmission, testing, treatment and early detection. He also highlighted the importance of dispelling misconceptions and reducing stigma through greater awareness, understanding and empathy.

The seminar provided employees with practical knowledge while encouraging compassion, respect and inclusivity both in the workplace and in the wider community. Participants also gained a deeper understanding of the role they can play in fostering a supportive environment built on dignity and mutual respect.



At the end of the seminar, the hotel staff employees gained valuable knowledge on HIV prevention, early detection and inclusivity.



Hong Leong Asia Empowers Young Minds To Reimagine Cities Of Tomorrow

The judges from HLA and NUS College of Design and Engineering were impressed by the creativity and thoughtfulness demonstrated by Westwood Secondary School students, as they presented their ideas for the future of Downtown Marina Bay.

Hong Leong Asia's (HLA) CSR initiative, *BeyondHLA - Youth4Planet Challenge*, returned for its third year, bringing together 178 students from Westwood Secondary School to reimagine the future of Downtown Marina Bay in Singapore, and explore innovative ideas for a more sustainable and resilient city.

Over the course of three months, students participated in a series of specially curated workshops and site visits, gaining valuable insights into urban development, environmental sustainability and community living. The programme challenged participants to think critically about how cities can evolve to meet future needs while remaining liveable and inclusive.



The judges listening to the students as they presented their visions.



HLA Head of Sustainability and Corporate Affairs Ms Kwek Pei Xuan thanking them for their efforts and how they were all impressed by their creativity, innovation and thoughtfulness.

At the challenge finale, a judging panel comprising HLA senior management and guests from the College of Design and Engineering at the National University of Singapore (NUS) evaluated the students' proposals. The panel included HLA CEO Mr Stephen Ho, Head of Sustainability and Corporate Affairs Ms Kwek Pei Xuan, and Building Materials Group COO Mr Logendran Doraipandian and guests from NUS's Civil and Environmental Engineering Department, Dr Pang Sze Dai as well as ARC Studio Architecture + Urbanism Co-founder, Ms Belinda Huang. The judges were impressed by the creativity, innovation, and thoughtfulness demonstrated by all participating teams.



care

At the end of the programme, the students developed a deeper appreciation of the connections between urban planning, sustainability and community well-being, while reflecting on their roles as responsible citizens and future changemakers.



The judges, students and their teachers came together for a group photo to mark the successful conclusion of the three-month programme.



CBM Marks 55 Years With Home Refresh Programme To Uplift Lives

CBM and student volunteers from St. Andrew's Junior College (SAJC) joined hands to refresh homes and make a positive impact in the community.

As part of its 55th anniversary celebrations, CBM, the facilities management subsidiary of City Developments Limited (CDL), launched the Home Refresh Programme 2026 in partnership with St. Andrew's Junior College (SAJC). The initiative provides free cleaning, handyman and repair services to families living in Singapore's public housing estates.

To commemorate this milestone year, CBM set an ambitious goal of refreshing 1,000 homes by the end of 2026 to improve living conditions and make a meaningful impact on the community. The programme has surpassed this target.



CBM Chief Corporate Officer Mr David Lim expressing his appreciation to SAJC student volunteers for supporting the Home Refresh Programme.



CBM and SAJC student volunteers visited rental households to conduct home assessments and identify residents' needs for home improvement services.

In June 2026, volunteers conducted assessments of 1,226 rental units in the housing estate of Kampong Chai Chee for the programme. The selected homes will undergo the necessary cleaning, repair and improvement works during the execution phase in October.

Through these collective efforts, the Home Refresh Programme is helping to create cleaner, safer and more comfortable living environments while uplifting residents and strengthening community well-being.



care



MHR Joins Prince William In The Fight To Tackle Homelessness Across The UK

At London's Tate Modern art gallery, Prince William spoke about the root causes of housing instability and thanked Homeworlds' partners and supporters for helping to drive the programme's success. (Photo credit: @homeworldsuk via Instagram)

Millennium Hotels and Resorts UK (MHR UK) was among a select group of industry leaders, businesses, charities and public-sector organisations invited by The Royal Foundation of The Prince and Princess of Wales to attend the Homeworlds Year Three anniversary events at Lambeth Palace and London's Tate Modern art gallery.

The invitation recognised MHR UK's contribution to Homeworlds, Prince William's five-year programme that aims to prevent homelessness through collaboration, early intervention and sustainable employment opportunities.

Joining other partners and supporters of the initiative, the MHR UK team celebrated the programme's progress and impact over the past three years. To date, Homeworlds has helped more than 2,400 people receive early support, supported over 70 families in securing stable housing, and enabled more than 250 individuals to gain employment.



Lambeth Palace was among the venues that hosted Homeworlds events, including a reception with the Institute for Global Homelessness to strengthen the global movement to tackle homelessness.



Spotted at the event was English footballer Tyrone Mings from Aston Villa FC, who serves as a Homeworlds Advocate supporting the programme's mission to end homelessness. (Photo credit: @homeworldsuk via Instagram)

Creating pathways to prevent homelessness

MHR UK has been working to create meaningful employment pathways for individuals who face barriers to entering the workforce. The company recently partnered with the UK Department for Work and Pensions to



care

complete a pilot programme across selected London hotels, exploring practical ways to support individuals at risk of homelessness.

A key feature of the initiative was Trauma-Informed Practice training for hotel leaders, helping them build more inclusive and supportive workplaces. The programme provided valuable insights into how the hospitality industry can play a role in helping individuals overcome challenges, gain confidence and build sustainable careers.

Building on the success of the pilot, MHR UK will continue collaborating with specialist partners to strengthen its employability initiatives and create more opportunities within the hospitality sector. Through innovative partnerships and a people-centred approach, the company remains committed to empowering individuals, opening doors to meaningful employment, and contributing to stronger, more resilient communities.



Copthorne Hotel Merry Hill-Dudley Inspires Future Hospitality Careers Beyond the Classroom

Beyond welcoming guests, Copthorne Hotel Merry Hill-Dudley is helping to nurture the next generation of hospitality talent.

Copthorne Hotel Merry Hill-Dudley is helping to inspire the next generation of hospitality professionals by giving local students a closer look at the career opportunities within the industry.

In June, General Manager Mr Stuart Fleming and Head Chef Mr Robert Hawdon visited Beacon Hill Academy for an interactive Q&A session with 20 learners interested in hospitality careers. Drawing on their own experiences, Stuart and Robert shared insights into hotel operations, career pathways and the wide variety of roles available. The hotel is now arranging a visit for the students, giving them the opportunity to see a working hotel first-hand and better understand the skills and teamwork behind its daily operations.



General Manager Mr Stuart Fleming and Head Chef Mr Robert Hawdon joined learners at Beacon Hill Academy to share insights into the diverse career opportunities available in hospitality.



A warm welcome awaits, with helpful guides and personalised name tags prepared for young learners beginning their hospitality experience.

"It's important to give learners an insight into how rewarding and diverse a career in hospitality can be," said General Manager Mr Stuart Fleming. "In the UK, hospitality isn't seen as a career option by the vast majority of the population, so showing young people the possibilities open to them is key to bringing through the next generation of hospitality professionals."

The initiative builds on the hotel's longstanding support for schools in the region. It regularly provides work-experience placements for students aged 14 to 15, helping them gain practical skills and a better understanding of the industry.



care

The hotel currently works closely with Ormiston Forge Academy, Redhill School, The Wordsley School and Kingswinford Academy. In 2025, it also took part in The Wordsley School's "Careers & Croissants" event, where around 30 students met professionals from different sectors and explored potential career paths.

Through school visits, hotel tours and work-experience opportunities, Copthorne Hotel Merry Hill-Dudley continues to help young people discover the breadth of careers available in hospitality.



From guest services to culinary operations, Copthorne Hotel Merry Hill-Dudley showcases the breadth of opportunities available in hospitality.



voices



Celebrating Sophie Deflandre's 34 Years Of Exceptional Hospitality In The City Of Light

Sophie has grown alongside the hotel through several defining chapters, from its early days as the Copthorne Hotel to its transformation into M Social Hotel Paris.

From her early childhood in Madagascar to studying tourism in Paris and spending time in Scotland, Ms Sophie Deflandre's journey has been shaped by hospitality, travel and cultural discovery. She began her career as an intern at the former Copthorne Hotel and recently marked 34 years of service at M Social Hotel Paris. Hospitality has also played an important role in her personal life, as it was through the industry that she met her husband. They have two children, aged 20 and 23.

Read on to learn more about Sophie's career journey, the hotel's evolution and the experiences that continue to shape and inspire her.

Q. You recently celebrated 34 years of service at M Social Hotel Paris. What first brought you to the hotel, and what do you remember most about your early days?

I joined the hotel as an intern with no previous hospitality experience. What I remember most is the kindness of my colleagues, who generously shared their knowledge and helped me develop professionally.

This willingness to share expertise and mentor newcomers is something that has stayed with me and remains, in my opinion, one of the fundamental values of our profession.

Q. The hotel has undergone many changes and transformations over the years. What has it been like to grow alongside it?

I have witnessed many transformations throughout my career at the hotel. When I first joined, it was known as the Copthorne Hotel. It later became the Millennium Hotel Paris Opéra, a transition that included a complete renovation of the property. It was a significant period, and the entire team came together to adapt and make this transformation a success.

In 2021, the hotel entered another exciting chapter when it was rebranded as M Social Hotel Paris, the Group's lifestyle brand, following a major renovation. This new identity encouraged us to rethink the guest experience, embrace new ways of working and continue raising the quality of our service.

Growing alongside the hotel taught me to embrace change and keep learning. It also inspired me to move into Reservations, where I could broaden my skills and take on new challenges while still contributing to the guest experience.



Sophie in her early years at the hotel in 1996.



Sophie (centre) welcoming guests at the Millennium Hotel Paris Opéra in 2011.

Q. What do you enjoy most about working at M Social Hotel Paris?

What I appreciate most is the strong team spirit and the close collaboration between the different departments.

I would also like to highlight the positive impact our General Manager, Mr Gilles Lodewyck, has had on the hotel. He has worked hard to create a better working environment for employees while always keeping our guests' experience at the heart of everything we do.

I particularly enjoy working with the Sales, Reservations and Marketing teams, where sharing ideas and working towards common goals creates a positive dynamic. The Reservations team's growing involvement in corporate events also allows me to engage more directly with guests, strengthen cross-departmental relationships and contribute to a wider range of projects.



Sophie with General Manager Mr Gilles Lodewyck, whose leadership and focus on both employee well-being and guest experience have helped shape a positive working environment at M Social Hotel Paris..



Sharing a warm moment with Human Resources Director Ms Yaël Benetasse and Human Resources Manager Ms Ferial Benlaidi.

Q. For many guests, the reservations team provides their first impression of the hotel. What does it take to make that experience positive and memorable?

Understanding the purpose of each guest's stay is essential, whether they are travelling for business, with family or celebrating a special occasion. By asking the right questions, listening carefully and personalising each interaction, we can make every guest feel genuinely valued.



voices

Even small details, such as knowing where a guest is from, can help create an immediate connection. For me, attentive listening, genuine care and personalisation are key to making a memorable first impression and delivering an exceptional guest experience.

Q. Is there a particular guest interaction or experience that has stayed with you over the years?

When I worked at Reception, over time, some guests became almost like people you welcome into your own home. A genuine bond develops. As the years go by, you become attached to your guests, and certain memories remain with you for a very long time.

I particularly remember an Italian guest whose cheerful personality always brightened the reception. He was very kind to the team, and it was always a pleasure to receive him. We also welcomed a Moroccan family who often brought us traditional delicacies from their country. These thoughtful gestures and personal connections are what make hospitality so special.

Some guests almost become part of the hotel's own story. Over time, we come to know their habits, their preferences, and sometimes even the important milestones in their lives. It is incredibly rewarding to see guests return because they feel at home with us and know they will be recognised and welcomed with genuine care and attention.

Q. After 34 years in hospitality, what continues to motivate you? What advice would you give your younger self?

I believe that motivation is the driving force behind any profession. Even after 34 years, I remain motivated by knowing that my work contributes to the hotel's success and helps create a positive experience for guests from their very first interaction with us. No two days are the same, and interacting with guests from all over the world makes each day unique.

To my younger self, I would tell her to persevere and never give up. Hospitality can be demanding, but the relationships you build with guests make it deeply rewarding. I would also encourage her to embrace every opportunity to learn, as each experience and challenge helps you grow professionally and personally.



The support, teamwork and shared passion of her colleagues have played an important role in Sophie's 34-year journey with the hotel. She is pictured here with Room Division Manager Julien Bourgoïn (left) and Reservations Manager Ms Roberta Brancaleone (right).

Q. When you are not helping guests plan their stays, how do you enjoy spending your time?

I enjoy making the most of my weekends by getting out and exploring, or rediscovering, different parts of Paris, particularly La Villette and the Bois de Vincennes. I also enjoy visiting museums and travelling whenever I have the opportunity, as I love discovering new cultures and destinations.

I also play badminton. During my holidays, I particularly enjoy returning to the Basque Country, where I can truly relax and recharge.



voices

Q. What do you love most about living and working in Paris?

I love Paris because, for many international visitors, it represents France itself. I admire its history, its culture, and the unique energy that defines the city. It is a city that continues to inspire dreams and offers an exceptional richness in both culture and human connection.

Paris also holds a special place in the world of hospitality. We are fortunate to welcome guests from every corner of the globe and to work in a city that is home to some of the world's finest hotels.



The elegant design and furnishings of M Social Hotel Paris reflect the hotel's evolution over the years, mirroring Sophie's own enduring journey in hospitality.



Taste Trip: Seven Stops, One Culinary Adventure Across MHR Hotels In London

Embark on a flavour-filled journey across seven distinctive dining venues at Millennium Hotels and Resorts' London properties, from Singaporean favourites and Korean barbecue to Mediterranean dishes and waterfront dining.

From Singaporean favourites and Korean barbecue to Mediterranean dishes and traditional Irish comfort food, guests can explore a world of flavours without leaving London through seven distinctive dining venues at Millennium Hotels and Resorts (MHR).

Bringing these experiences together is Culinary Compass UK, a new interactive dining journey designed to encourage MyMillennium members to discover the diverse restaurants and bars across MHR's London portfolio. At every new venue, diners can collect a digital stamp through the MyMillennium app and unlock progressively greater rewards.

The Bugis Singapore Restaurant, The Bailey's Hotel London Kensington



Authentic Singaporean flavours take centre stage at The Bugis Singapore Restaurant, nestled within the Victorian elegance of The Bailey's Hotel London Kensington.

Singapore's culinary heritage takes centre stage at The Bugis Singapore Restaurant, located on the ground floor of The Bailey's Hotel London Kensington. Named after Singapore's famous Bugis district, the restaurant presents authentic Singaporean dishes influenced by Malaysian and Chinese flavours, including signature favourites such as laksa and Hainanese chicken rice.

The restaurant's refined setting complements the character of The Bailey's Hotel, an elegant hotel located directly opposite Gloucester Road Underground station. The property combines historic architecture with a convenient South Kensington location near the Natural History Museum, Royal Albert Hall and some of London's leading cultural attractions.



getting to know you

Bailey's Bar, The Bailey's Hotel London Kensington

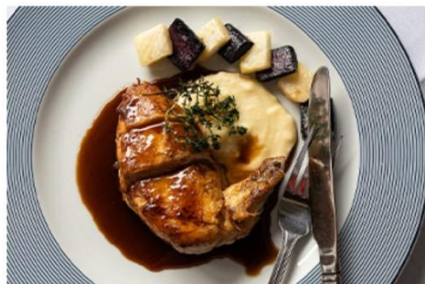


Classic cocktails and refined surroundings make Bailey's Bar an inviting spot to unwind in the heart of South Kensington.

Also located within The Bailey's Hotel, Bailey's Bar offers a different way to experience the property's heritage surroundings. High ceilings, chandeliers and wood-panelled interiors provide an atmospheric backdrop for classic cocktails such as martinis, negronis and manhattans, alongside signature creations and champagne cocktails.

Located in South Kensington, just steps from Gloucester Road Underground station, KGK is part of Millennium Hotel and Conference Centre Gloucester London. The hotel welcomes leisure and event guests with flexible function spaces and diverse dining options, including KGK's distinctive interactive dining experience.

Bistro Babette, Millennium Hotel London Knightsbridge



Mediterranean-inspired dishes meet the fashionable energy of Knightsbridge at Bistro Babette, located within Millennium Hotel London Knightsbridge

Situated on Sloane Street, Bistro Babette brings a relaxed Mediterranean-inspired dining experience to Millennium Hotel London Knightsbridge. The restaurant and wine bar serves dishes such as lamb kofta, fried squid, wild mushroom gnocchi and grilled baby chicken, together with express business lunches and afternoon tea.

Its lively bistro atmosphere is well suited to the hotel's position in one of London's most fashionable districts. Millennium Hotel London Knightsbridge is located near Hyde Park and just moments from Harrods, Harvey Nichols and the designer boutiques of Sloane Street. With contemporary rooms overlooking the city, it provides a convenient base for guests visiting London for shopping, culture or business.

Korean Grill Kensington, Millennium Hotel and Conference Centre Gloucester London



Tabletop grilling and carefully selected ingredients create an interactive Korean dining experience at KGK in Millennium Hotel and Conference Centre Gloucester London.



getting to know you

Dinner becomes an interactive experience at Korean Grill Kensington, or KGK, where built-in tabletop grills allow guests to enjoy premium meats, seafood and vegetables cooked over the fire. Menu highlights include beef short rib, wagyu ribeye, Iberico pork belly and seasonal produce, while the chef's table offers an omakase-style journey featuring dishes selected by the culinary team.

KGK is located within Millennium Hotel and Conference Centre Gloucester London in South Kensington. With Gloucester Road Underground station nearby and flexible function spaces, the hotel welcomes both leisure travellers and guests attending conferences, weddings and corporate events. Its international dining choices add another dimension to the experience, with KGK providing a distinctive interactive dining option for hotel guests and local diners.

The Green Stag, Copthorne Tara Hotel London Kensington

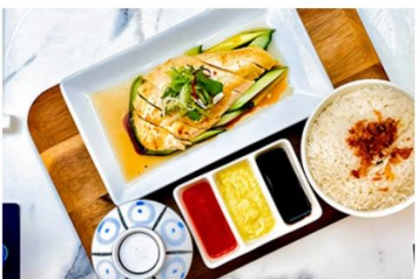


The Green Stag brings the warmth of an Irish pub to Copthorne Tara Hotel London Kensington, with comforting favourites and a relaxed atmosphere.

The Green Stag brings the warmth and conviviality of an Irish pub to Copthorne Tara Hotel London Kensington. Its wood-panelled dining room, relaxed atmosphere and all-day menu create an inviting setting for comforting favourites such as Irish ale-battered cod and shepherd's pie topped with colcannon, accompanied by a pint of Guinness.

Located a short walk from Kensington High Street, Copthorne Tara is one of the largest hotels in the area with family rooms, club rooms and spacious suites. Its central location, meeting facilities and range of accommodation make it suitable for families, business travellers and groups, while The Green Stag offers a casual place for guests and colleagues to gather over familiar food and drinks.

Bugis Kitchen, Copthorne Tara Hotel London Kensington



Bugis Kitchen serves Singaporean and Malaysian comfort food in an elegant setting at Copthorne Tara Hotel London Kensington.

Guests seeking the flavours of Southeast Asia can also visit Bugis Kitchen at Copthorne Tara Hotel London Kensington. The restaurant serves a colourful selection of Singaporean and Malaysian dishes, from beef rendang and char siew roast pork to tiger prawns accompanied by mantou buns.

Its polished interiors, featuring mahogany, marble and dark accents, offer a more elegant contrast to the easy-going pub atmosphere of The Green Stag. Together, the two venues reflect the diversity of the hotel's guests, providing both Asian specialities and traditional comfort food under one roof.



getting to know you

The Anchor Bar & Terrace, The Chelsea Harbour Hotel & Spa London



Fresh seafood, grilled specialties and views of Chelsea Harbour Marina set the scene at The Anchor Bar & Terrace.

The final stop takes diners to the waterfront at The Anchor Bar & Terrace, where views across Chelsea Harbour Marina accompany a menu centred on fresh seafood and grilled dishes. Guests can choose from lobster, oysters, scallops and seared tuna, as well as premium meats prepared on the grill. Desserts such as baked Alaska add a nostalgic finishing touch.

The restaurant forms part of The Chelsea Harbour Hotel & Spa London, a luxurious urban resort overlooking the marina and River Thames. With spacious suites, penthouses, a spa and health club, the hotel offers a more tranquil side of London within easy reach of Chelsea's restaurants, galleries and boutiques. The Anchor's maritime-inspired interiors and harbour setting extend that sense of escape from the guest rooms to the dining experience.

A Rewarding Journey Through London

Running from 1 July 2026 to 30 June 2027, Culinary Compass UK allows MyMillennium members to collect a digital stamp each time they dine at a new participating venue, subject to a minimum spend of £30.

Members receive 2,000 MyPoints after visiting their first restaurant and a further 3,000 MyPoints, together with a complimentary drink or dessert, after their third. Those who complete all seven stops receive a US\$100 dining voucher and an upgrade to MyMillennium Silver status.

More than a dining promotion, the journey showcases how food and beverage experiences can bring the personality of each hotel to life. From Singaporean cuisine in a Victorian townhouse to seafood overlooking the River Thames, the seven venues offer guests new flavours to discover and fresh reasons to explore MHR's London portfolio.



congratulations / appointments



Hong Leong Asia Recognised As A Company Of Good – 3 Hearts

HLA's Group Chief Financial Officer, Ms Josephine Lee (left), receives the Company of Good's 3 Hearts plaque from Senior Minister of State for Culture, Community and Youth and Ministry of Trade and Industry, Ms Low Yen Ling (right), at the 2026 Company of Good Conference and Conferment.

Hong Leong Asia (HLA) was recently conferred the **Company of Good – 3 Hearts** by the National Volunteer & Philanthropy Centre (NVPC) at this year's Company of Good Conferment, recognising its commitment to embedding purpose into its business and creating positive social impact.

The accolade reflects HLA's continued efforts to integrate sustainability and community engagement into its operations while empowering employees, businesses and partners to contribute meaningfully to society.

At the heart of these efforts is **BeyondHLA**, the company's purpose-driven initiative centred on three key focus areas: building sustainable cities and communities, enabling healthier environments and communities, and educating future generations. By fostering collaboration across its ecosystem, HLA continues to create lasting value beyond its core business.

Congratulations to HLA on this well-deserved recognition. As **BeyondHLA** continues to grow, HLA remains committed to creating positive and lasting impact for the communities it serves.



congratulations / appointments



A Celebration Of Excellence: Grand Copthorne Waterfront Hotel Singapore Earns Top Hospitality Recognitions

Grand Copthorne Waterfront Hotel Singapore celebrates a series of accolades, including General Manager Mr Andrew Tan (middle) named #3 General Manager in Singapore at the Travel + Leisure Luxury Awards Asia Pacific 2026, alongside recognitions for Food Capital and SanSara at the Exquisite Best Restaurants & Bars Awards 2026.

Grand Copthorne Waterfront Hotel Singapore celebrates a series of proud achievements, with its leadership, dining venues and dedicated team earning recognition across multiple prestigious industry awards in 2026.

The hotel's General Manager, Mr Andrew Tan, was recognised as the **#3 General Manager in Singapore at the Travel + Leisure Luxury Awards Asia Pacific 2026**. The annual awards honour leading hotels, destinations, airlines and hospitality professionals across the region based on guest experiences and service excellence.



General Manager Mr Andrew Tan's recognition at the Travel + Leisure Luxury Awards Asia Pacific 2026 reflects his commitment to fostering a culture of teamwork and service excellence at Grand Copthorne Waterfront Hotel Singapore.

Under Andrew's leadership, Grand Copthorne Waterfront Hotel Singapore has continued to nurture a culture where excellence, collaboration and genuine hospitality remain at the heart of every guest experience. His dedication to both guests and colleagues has helped shape a hospitality environment where service extends beyond expectations to create meaningful connections.

Adding to the celebrations, the hotel's dining destinations **Food Capital** and **SanSara** were also recognised at the **Exquisite Best Restaurants & Bars Awards 2026** for their outstanding culinary experiences, service and hospitality.



congratulations / appointments



Food Capital (left) and SanSara (right) were recognised at the Exquisite Best Restaurants & Bars Awards 2026, celebrating the teams' dedication to delivering memorable dining experiences.

Organised by Exquisite Media Group, the awards celebrate exceptional restaurants and bars across Singapore and the region. The achievements reflect the collective passion and dedication of the entire Grand Copthorne Waterfront Hotel Singapore team.

Congratulations to Andrew and the entire team on these well-deserved achievements. As the hotel continues its journey forward, it remains committed to raising the bar in hospitality excellence and creating meaningful experiences for every guest.



congratulations / appointments



A Triple Honour: M Hotel Singapore City Centre Earns Three Prestigious Industry Awards

The newly refurbished Grand Deluxe Room combines contemporary interiors with warm, inviting touches, complemented by an elegant en-suite bathroom and an eco-friendly filtered water tap.

M Hotel Singapore City Centre has reached an exciting milestone after receiving three prestigious industry awards in 2026, reaffirming its commitment to delivering exceptional hospitality and memorable guest experiences.

The hotel was recognised with the **Family Star Award** and **Business Star Award** by TripZilla, alongside the **2026 Travellers' Choice Award** from TripAdvisor. These accolades reflect the hotel's commitment to delivering outstanding experiences for both leisure and business travellers through thoughtful service, comfort and warm hospitality.



These awards recognise the passion and dedication of the M Hotel Singapore City Centre team, whose commitment to service excellence continues to create memorable experiences for every guest.

The awards also recognise the collective efforts of the entire team, whose passion, professionalism and attention to detail have helped establish M Hotel Singapore City Centre as a trusted destination for both leisure and business travellers. They also reflect the continued support and confidence of the hotel's valued guests and partners.

Congratulations to the entire M Hotel Singapore City Centre team on this well-deserved achievement!



congratulations / appointments



Hong Leong Finance Earns Recognition From Leading Industry Awards

With its innovative features and customer-centric design, HLF's newest branch at Punggol Coast Mall reflects the company's commitment to meeting customers' evolving needs in a rapidly changing financial landscape.

Hong Leong Finance (HLF) has added to its growing list of accolades with two prestigious recognitions, reaffirming its commitment to excellence, innovation and customer-centric financial services.

HLF was named one of The Banker's Top 1000 World Banks for the ninth consecutive year, supported by its robust Tier 1 capital of USD1.59 billion as at 31 December 2025. The annual ranking is widely regarded as one of the banking industry's most respected benchmarks of financial strength and performance.

HLF also received the ASEAN Finance Company of the Year award at the Asian Banking & Finance Retail Banking Awards for the 13th consecutive year. The award recognises financial institutions that demonstrate outstanding performance, innovation and leadership in product offerings, digital solutions and customer experience.

THE BANKER

TOP 1000
World Banks
2026



The awards reflect Hong Leong Finance's continued commitment to financial strength, innovation and service excellence.

Earlier this year, HLF was also recognised as one of the Top 100 Most Valuable Singaporean Brands by Brand Finance for the ninth consecutive year. It also received the Singapore Business Review Technology Excellence Award – API Financial Services for the second consecutive year, recognising its enhanced vehicle loans digital platform.

Congratulations to the Hong Leong Finance team on these well-deserved achievements. As HLF continues to innovate and strengthen its customer offerings, it remains committed to delivering excellence across every aspect of its business.



congratulations / appointments



Leading With Excellence: Ms Jasmine Keh Named Among Malaysia's Best Hotel General Managers

General Manager of M Social Resort Penang, Ms Jasmine Keh, was recently recognised for her hands-on leadership, people-first approach and unwavering commitment to delivering exceptional hospitality at M Social Resort Penang.

General Manager of M Social Resort Penang, **Ms Jasmine Keh**, has been recognised as one of the **Best Hotel General Managers in Malaysia** at the **Travel + Leisure Luxury Awards Asia Pacific 2026**, a testament to her outstanding leadership and dedication to hospitality excellence.

Known for her people-first approach and forward-thinking vision, Jasmine has played an instrumental role in shaping the resort into the vibrant lifestyle destination it is today. Her passion for creating memorable guest experiences while empowering and developing her team continues to foster a culture of excellence throughout the hotel.



Jasmine leads by example, fostering open communication, strengthening relationships with stakeholders and guests, and working alongside her team to overcome challenges and achieve shared goals.

While this recognition celebrates Jasmine's achievements, it also reflects the passion and dedication of the entire M Social Resort Penang team, whose collective efforts deliver exceptional stays and warm hospitality every day. Together, they have helped establish the resort as a destination renowned for genuine service, meaningful connections and memorable guest experiences.

As part of the Millennium Hotels and Resorts family, M Social Resort Penang remains committed to raising the bar for hospitality excellence and reaching many more milestones together.

Congratulations to Jasmine on this well-deserved recognition!



congratulations / appointments



M Social Hotel Sunnyvale Welcomes New Leadership Ahead Of Opening

M Social Hotel Sunnyvale welcomes General Manager Mr Jakub Skyvara (left) and Director of Sales & Marketing Ms Tina Walters (right), who will lead the hotel's opening and future growth.

As M Social Hotel Sunnyvale prepares to open its doors, the hotel is strengthening its leadership team with the appointment of two experienced hospitality professionals who will guide its launch and future growth.

Joining as **General Manager, Mr Jakub Skyvara** brings extensive international hospitality experience from leading luxury brands including Mandarin Oriental, Four Seasons Hotels and Resorts, Viceroy Hotels & Resorts, and most recently, The Lodge at Torrey Pines. Throughout his career, he has built a reputation for driving operational excellence, enhancing guest satisfaction and cultivating high-performing, service-focused teams.

Alongside him, **Ms Tina Walters** joins as **Director of Sales & Marketing**, bringing more than three decades of experience in hospitality, travel and commercial strategy. Having held senior leadership roles across renowned brands including Marriott, Hilton, Kimpton, Starwood and Hyatt, she will spearhead the hotel's sales and marketing efforts as M Social Hotel Sunnyvale establishes its presence in the heart of Silicon Valley.



M Social Hotel Sunnyvale is designed as a vibrant social destination in the heart of Silicon Valley, offering 263 contemporary guestrooms, distinctive dining concepts and approximately 24,000 square feet of meeting and event space, including what will become the region's largest hotel ballroom.

Jakub and Tina will play a key role in positioning M Social Hotel Sunnyvale as a vibrant lifestyle destination that reflects the creativity and innovation of Silicon Valley. Their combined expertise in hotel operations, guest experience, sales and strategic development will be instrumental in delivering a successful hotel opening while building lasting connections with both travellers and the local community.

Please join us in welcoming them to the Millennium Hotels and Resorts family as they lead this exciting new chapter for M Social Hotel Sunnyvale.