



June 2026
ISSUE 108

A Hong Leong Group
E-Newsletter

highlights



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Stylish New Look, Same Legendary Location At Millennium Premier Times Square

Following its transformation, Millennium Premier Hotel New York Times Square welcomes guests to an elevated stay just steps from New York City's most iconic attractions.

Reopening in June 2026 following a comprehensive transformation, Millennium Premier Hotel New York Times Square welcomes guests back with a sophisticated new look that redefines contemporary hospitality in the heart of Manhattan. While its iconic address remains unchanged, the guest experience has been elevated through a complete renovation of its guestrooms and public spaces, blending sleek modern design with warm, inviting touches for today's discerning traveller.

Designed for both business and leisure guests, the refreshed interiors offer a stylish urban retreat amid the energy of Midtown. Contemporary furnishings, refined finishes and enhanced comforts create a welcoming sanctuary where guests can relax, recharge and reconnect.



The refreshed guestrooms combine sleek aesthetics and warm finishes tailored for today's business and leisure travellers.



The Premier Lounge offers a refined setting to unwind, connect or catch up on work in comfort.

A key highlight of the refreshed guest experience is exclusive access to the Premier Lounge, an inviting space designed for both relaxation and productivity. Guests can also look forward to a new bar and restaurant concept opening within the hotel in October 2026. Inspired by the energy and allure of Broadway, the venue will bring together elevated dining, inventive cocktails and a vibrant social atmosphere for guests and locals alike.

General Manager Mr Vikram Sardana shares, "Millennium Premier has always offered guests a more intimate way to experience New York, and this transformation allows us to elevate that promise even further. Every aspect of the hotel has been thoughtfully redesigned to create a guest experience that is contemporary, welcoming, and



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distinctly personal, from the arrival journey and redesigned guestrooms to the social spaces that encourage guests to connect and unwind.”

Located just steps from Times Square, Broadway theatres and New York City's most iconic attractions, Millennium Premier Hotel New York Times Square places guests at the centre of the action while providing a refined escape from the city's fast pace. Whether visiting for business, leisure or a combination of both, travellers can enjoy the perfect balance of convenience, comfort and contemporary luxury.



Tower Club Welcomes New Members With An Elegant Evening Of Hospitality And Connection

Against the elegant backdrop of Straits Bar, new members enjoyed an evening of dining, conversation and connection.

On 14 May, Tower Club Singapore welcomed its newest members at an elegant Members' Evening held at Straits Bar, a refined yet relaxed setting that reflected the Club's hallmark blend of sophistication and warmth.

Tower Club Singapore is an exclusive private members' club located in the Central Business District, renowned for its panoramic skyline views, refined dining, and bespoke hospitality. It provides a discreet setting where senior professionals and executives come together to connect, unwind, and engage in high-quality networking.



Members from diverse industries engaged in lively conversation, reflecting the Club's spirit of connection and community.

The evening was thoughtfully designed to encourage connection, with a sumptuous buffet and free-flow wines and beverages setting the tone for relaxed, unhurried conversation. Against the intimate ambience of Straits Bar, members from diverse industries mingled freely, exchanging introductions, ideas, and experiences in a convivial atmosphere.

More than a welcome gathering, the event marked the beginning of new relationships within the Tower Club community. The presence of three distinguished ambassadors further enriched the occasion, underscoring the Club's role as a trusted hub for meaningful professional and social exchange.



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Mr Andrew Mah, Tower Club's General Manager, greeting the new members warmly and welcoming them to the Tower Club community.

The evening drew to a close in a relaxed and convivial spirit, with conversations continuing right up to departure. Guests left Straits Bar with new connections already taking shape and a shared anticipation for the relationships and experiences that will continue to unfold within the Tower Club community.



Football Fever Comes Alive At M Bar With Matchday Feasts And Ice Cold Beers

M Bar offers football fans the perfect setting to enjoy exciting matches with hearty bites and ice-cold beers. Pictured here is team Argentina celebrating its 2022 FIFA World Cup victory.

Football fever takes centre stage at M Bar from 12 June to 20 July 2026, as the venue rolls out a series of game-time promotions featuring hearty bites and ice-cold beers in a lively social setting.

Located at M Hotel Singapore (Level 1, next to Cafe 2000), M Bar invites guests to catch the football action while enjoying specially curated sharing platters and drink bundles perfect for match nights with friends and fellow fans.

Guests can look forward to the following promotions:

- **Hat Trick Combo at S\$42.80++**
Nachos and Mala Popcorn Chicken served with three pints of Tiger Beer
- **Golazo Combo at S\$46.80++**
Pizza paired with three pints of Heineken Beer
- **Golden Boot Combo at S\$68.80++**
M Bar Platter featuring pork belly, sausages, chicken wings and fries, accompanied by four Tiger or Heineken beers

With its vibrant atmosphere and game-day specials, M Bar aims to create an exciting destination for football fans to gather and celebrate the football season together. The promotion also reflects the hotel's continued commitment to curating engaging lifestyle experiences through sports, dining and entertainment.



Copthorne King's Hotel Singapore Marks Mother's Day With Memorable Dining And A Thoughtful Gift

A staff at Tien Court presenting the Shiseido gift set to a delighted guest. The thoughtful collaboration with Shiseido added an elegant touch to the Mother's Day dining experience at Copthorne King's Hotel Singapore.

Princess Terrace and Tien Court at Copthorne King's Hotel Singapore marked Mother's Day with a heartwarming weekend celebration dedicated to the special women at the heart of every family. Across both dining outlets, families gathered over meaningful meals, creating cherished moments of appreciation, togetherness and love.

To make the occasion even more memorable, Copthorne King's Hotel Singapore partnered with Shiseido to surprise mothers with exclusive deluxe skincare gift sets. A total of 100 Shiseido gift sets were given out across Princess Terrace and Tien Court over the Mother's Day weekend. The thoughtful gesture was warmly received by guests and added an elegant touch to the dining experience.



Smiling mothers with their Shiseido gift sets as families came together for a heartfelt celebration.

At Princess Terrace, guests enjoyed the restaurant's signature Penang-style buffet favourites in a lively, family-friendly setting, making it a fitting choice for multi-generational celebrations. Over at Tien Court, families marked the occasion with refined Teochew cuisine in an intimate setting, ideal for honouring mothers with a special dining experience.

The response from guests was overwhelmingly positive, with many families appreciating the added surprise from Shiseido. The gift sets were fully distributed during the weekend, reflecting the strong turnout and the enthusiastic reception towards the initiative.



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Mr Benedict Ng, Vice President of Operations, SEA at Millennium Hotels and Resorts, and General Manager of Copthorne King's Hotel Singapore, said, "Mother's Day is a meaningful occasion for families to come together and celebrate the women who have given so much love, care and strength. We were delighted to welcome many families to Princess Terrace and Tien Court over the weekend, and our collaboration with Shiseido allowed us to add a thoughtful touch to their dining experience. Seeing our guests enjoy the celebration, while mothers received a little extra pampering, made the weekend truly special."



Coffee Chats And Potluck Feasts Brings The Community Together At Beijing Riviera

The Potluck Lunch brought Beijing Riviera residents together for an afternoon of laughter, delicious food and warm conversations.

Residents at Beijing Riviera recently came together for two engaging community gatherings that celebrated friendship, connection and neighbourhood spirit. Organised by the Riviera Club in collaboration with the Beijing Riviera Social Club, the events created meaningful opportunities for residents to connect, unwind and strengthen ties within the community.

The first gathering, a welcoming Coffee Morning held on 21 April, brought together more than 20 residents for a relaxed session of conversation and camaraderie. Over coffee and light refreshments, neighbours both new and familiar exchanged stories, shared experiences and bonded over what they enjoyed most about life at Beijing Riviera. The warm atmosphere encouraged residents to mingle freely and fostered a stronger sense of belonging.



The gatherings reflect Beijing Riviera's commitment to fostering a vibrant and close-knit residential community.

The sense of togetherness continued on 8 May with a lively Potluck Lunch hosted at a cosy villa within the community. More than 20 neighbours gathered for an afternoon filled with laughter, home-cooked dishes and warm conversations. The shared table featured an impressive spread of savoury dishes, desserts, fine wines and family favourites, reflecting the diversity and warmth of the community itself.

Beyond the food, the gathering offered residents the chance to relax, reconnect and enjoy each other's company in a welcoming setting. Both events reflected Beijing Riviera's commitment to fostering meaningful resident engagement and creating memorable experiences that bring neighbours together, with more community activities planned in the months ahead.



MHR Connects Global Partners Through An Immersive Singapore Adventure

The MHR Fun Trail reflects Millennium Hotels and Resorts' commitment to creating memorable experiences that strengthen relationships with global partners.

Organised by the Millennium Hotels and Resorts (MHR) Global Sales team, the MHR Fun Trail in Singapore brought together 60 enterprise customers from leading global organisations, including Nike, UBS, American Express and EVO Communications, alongside 10 MHR sales leaders from across the world. The event created an opportunity for customers and sales teams to connect in a more relaxed and engaging environment while fostering stronger professional relationships.

Beginning at Copthorne King's Hotel Singapore and concluding at M Hotel Singapore, the experience combined strategic collaboration, problem-solving and team-based challenges across various locations in the city. Participants worked together through a series of interactive activities designed to encourage communication, teamwork and creative thinking beyond the traditional business setting.



Participants from different regions and industries came together for the MHR Fun Trail, fostering deeper engagement and meaningful connections beyond the traditional business setting.

More than an engaging city-wide activity, the MHR Fun Trail served as a valuable platform for deeper customer engagement, stronger cross-market connections and meaningful partnership building among participants from different regions and industries. The shared experience also reinforced the importance of personal interaction and relationship-building in today's fast-evolving business landscape.

The event reflected MHR's belief that strong business relationships are cultivated through immersive shared experiences, collaboration, trust and genuine human connection, while highlighting the group's continued commitment to creating memorable and meaningful engagements for its global partners.



Flamenco And Spanish Flavours Take Centre Stage At M Social New York Downtown

The festive event reflected the hotel's commitment to creating memorable lifestyle experiences that bring together culture, flavour and community.

Feria de Abril came alive at Beast & Butterflies Tapas & Bar at M Social Hotel New York Downtown on 23 April, transforming the Downtown New York venue into a vibrant celebration of Andalusian culture where flamenco, food and festivity combined in an immersive and energetic experience. Inspired by Seville's renowned spring fair, the evening captured the spirit of southern Spain through expressive performances, lively music and a warm sense of community.

Guests were treated to captivating flamenco performances that filled the venue with energy and emotion, while a specially curated menu showcased the bold and distinctive flavours of the region. The Sherry Flight offered an exploration of Spain's celebrated fortified wine, taking guests through a range of styles from crisp fino to the rich, velvety notes of Pedro Ximénez.



Captivating flamenco performances brought energy and passion to the celebration, recreating the festive atmosphere of Seville's iconic spring fair.

Adding to the festive atmosphere was the Rebujito cocktail, a refreshing blend of fino sherry, citrus and mint that remains a beloved Feria classic known for its light and celebratory character. Signature dishes such as Pintxo de Padrón reflected the essence of traditional tapas culture, featuring bold, shareable flavours that encouraged convivial dining and social connection.

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The specially curated menu showcased the bold and authentic flavours of southern Spain, featuring traditional tapas and signature festival-inspired drinks.

More than a dining experience, the event brought the lively spirit of Feria de Abril to life in the heart of New York, offering guests an evening of culture, flavour and authentic Spanish hospitality. The celebration also reflected the hotel's commitment to curating memorable and immersive experiences that bring people together through food, culture and entertainment, with more distinctive lifestyle events planned for guests in the future.



CDL and CDLHT Deliver Resilient Performance Across Property And Hospitality Segments In Q1 2026

CDL's residential sales in Q1 2026 were primarily driven by Newport Residences, which achieved a 57% take-up rate during its launch weekend in January.

City Developments Limited (CDL) Q1 2026 Operational Update



CDL's hotel operations recorded growth across Singapore, Australasia, Europe and New York, supported by strong performance in key markets. Pictured is the newly renovated M Social Hotel New York Downtown, which contributed to improved performance in Q1 2026.



City Square Mall achieved an occupancy of 97.8%, following the completion of its renovations and successful relaunch in March.

For Q1 2026, CDL delivered a resilient performance across its core business segments amid ongoing geopolitical uncertainties.

In Singapore, together with its joint venture associates, CDL sold 242 units with a total sales value of S\$609.6 million. Sales were primarily driven by the launch of Newport Residences, its 246-unit ultra-luxury freehold development, which achieved a 57% take-up rate over its launch weekend in January and is 78% sold to date.

The Group's investment properties segment in Singapore remained robust, with committed occupancy at 96.9% for office and 96.8% for retail, outperforming island-wide benchmarks. Its flagship eco-mall, City Square Mall, recorded an occupancy of 97.8%, supported by strong footfall and leasing momentum following the completion of its final enhancements. The refreshed mall was officially relaunched in March.



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CDL's hotel operations also recorded improved performance, with global Revenue Per Available Room (RevPAR) increasing 4.3% year-on-year to S\$144.8 in Q1 2026 from S\$138.8 in Q1 2025, driven by growth across Singapore, Australasia, Europe and New York.

Looking ahead, CDL continues to maintain cost discipline while navigating global macroeconomic headwinds. Capital recycling remains a core focus and there are more divestments in the pipeline slated for completion in 2026 and beyond. In Q3 2026, the Group plans to launch Lucerne Grand on Lakeside Drive near Jurong Lake Gardens. Located beside Lakeside MRT station, the 570-unit development is poised to benefit from the upcoming Jurong Lake District, widely regarded as Singapore's second CBD.

Read [here](#) for more details.

CDL Hospitality Trusts (CDLHT) Q1 2026 Operational Update



Following the completion of its multi-year renovation works, W Singapore - Sentosa Cove is set to further strengthen its appeal as a vibrant island getaway.



Grand Millennium Auckland has just completed a multi-year renovation, upgrading the hotel to a 5-star status.

CDLHT delivered a strong performance in Q1 2026, with RevPAR growth recorded in all markets except Japan and Maldives. Net property income (NPI) rose 10.4% year on year, supported by broad-based growth across the portfolio. Notably, NPI for The Castings more than doubled as the property moved beyond its initial ramp-up phase. The property is expected to deliver a more stabilised level of NPI from 2026 onwards.

As part of its proactive capital management strategy, CDLHT raised a total of S\$250 million in perpetual securities through two tranches: S\$150 million at 3.7% p.a. in November 2025 and S\$100 million at 4.0% p.a. in February 2026. Proceeds were used to retire higher-cost borrowings with a blended cost of 5.6% p.a. On a pro forma basis, this results in net interest savings of S\$4.6 million and DPU accretion of 3.1% based on FY2025 figures. This exercise has lowered CDLHT's weighted average cost of debt to 2.8% and gearing to 35.3% as at 31 March 2026, strengthening its balance sheet position and financial flexibility.

While the Middle East conflict has negatively impacted overall performance at the portfolio level, the effect has not been material to date. Modest cancellations and some moderation in the pace of new bookings have been observed. Notwithstanding potential pressure on travel demand, the impact of rising energy costs on operating expenses is expected to be limited, as tariffs have been fixed for majority of the portfolio until at least the end of the year. For the Singapore hotels specifically, energy tariffs have been secured at a fixed rate through 2026, with materially lower rates locked in from 2027 to 2031, providing meaningful cost visibility and margin protection over the medium term.

Across the hotel portfolio, several asset enhancement initiatives are also expected to support future growth. Following the completion of its multi-year renovations, W Singapore - Sentosa Cove is positioned for improved operating performance. Similarly, the newly upgraded Grand Millennium Auckland is well positioned to benefit from demand catalysts, including the opening of the New Zealand International Convention Centre. CDLHT continues to invest in asset enhancement initiatives to strengthen the competitive positioning of its assets and



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drive long-term value creation. In May 2026, room renovation works commenced at M Hotel Singapore as part of these efforts.

Read [here](#) for more details.



CDL Strengthens Collaboration And Sustainability Knowledge At HL-Sunway Prefab Hub

The CDL delegation gained valuable insights into sustainable concrete and prefabrication solutions at HL-Sunway Prefab Hub, Singapore's largest integrated construction and prefabrication hub.

Colleagues from the Green Building, Decarbonisation & Safety, Property Development (Projects), and Asset Management teams at City Developments Limited (CDL) recently spent a meaningful afternoon at the HL-Sunway Prefab Hub to gain deeper insights into the future of concrete and prefabrication solutions in the built environment sector. A joint venture between Hong Leong Asia Ltd and Sunway Construction Group Berhad, the HL-Sunway Prefab Hub is Singapore's largest integrated construction and prefabrication hub.

Industry experts from Hong Leong Asia Ltd, Island Concrete and R3 Precast shared their knowledge and perspectives on the role of sustainable materials and integrated prefabrication systems in supporting the industry's decarbonisation journey. Discussions covered the Singapore Green Building Council's 4-tick concrete grading framework and the growing role of industry standards in accelerating the adoption of lower-carbon construction materials.

The visit offered the teams a closer look at sustainability-driven innovations across ready-mix concrete, Prefabricated Prefinished Volumetric Construction, and precast solutions, while also providing valuable insights into the evolving regulatory landscape for low-carbon concrete in Singapore.



The visit was a great opportunity for the teams to learn more about sustainability-driven innovations and solutions in the built environment sector from industry partners.

Among the key takeaways from the session were the performance and lifecycle considerations of low-carbon concrete solutions, the importance of evaluating long-term sustainability outcomes beyond upfront costs, and the benefits of an integrated end-to-end precasting and prefabrication ecosystem. The visit also highlighted how collaboration across the value chain can help strengthen capabilities and accelerate innovation in the built environment sector.



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As Singapore advances on its built environment decarbonisation journey, such exchanges play an important role in deepening industry knowledge and encouraging more responsible and sustainable approaches to designing, building and managing developments. Through stronger partnerships and shared learning, the Group is better positioned to support the transition towards a more sustainable built environment.



Grand Millennium Beijing “Xi Garden Rewards Week” Concludes On A High Note

The Grand Millennium Beijing management led, led by General Manager Ms Vera Wong (5th from right), welcoming guests to the hotel's “Millennium Carnival” celebration.

Grand Millennium Beijing successfully hosted its “Xi Garden Rewards Week” from 13 to 17 April, bringing a series of exclusive promotions and rewarding experiences to guests in the heart of Beijing's CBD. Held under the theme “Millennium Carnival”, the campaign featured special offers across dining, accommodation, fitness and guest rewards, reflecting the hotel's commitment to delivering accessible luxury and thoughtful hospitality.

Ms Vera Wong, General Manager of Grand Millennium Beijing, said the event aimed to make five-star experiences more approachable for nearby office professionals and local residents, while adding a touch of joy and good fortune to everyday life.



Guests enjoyed exclusive treats and rewarding experiences during the “Millennium Carnival”, which featured attractive offers across dining, accommodation, fitness and guest privileges.

Throughout the week, guests enjoyed complimentary dessert tastings and lunch sets starting from RMB 58. Yao Chi Chinese Restaurant also introduced rotating lunch specials with 10 different options across the five-day event. To cater to busy urban lifestyles, the hotel launched a laundry promotion from RMB 99, while every purchase during the campaign came with a complimentary drink voucher.

The success of the event was driven by strong teamwork and seamless collaboration across departments, from planning and marketing to on-site operations and guest service. The hotel also received encouraging guest response to its products and promotional offerings.

Hi Life!

work



Located beside the new CCTV headquarters at Fortune Centre on East Third Ring Middle Road, Grand Millennium Beijing is a preferred destination for business travellers and urban trendsetters, offering spacious guestrooms, exceptional dining and seamless connectivity in the heart of the city

While the Xi Garden Rewards Week has concluded, Grand Millennium Beijing continues to welcome guests to enjoy its warm hospitality, quality dining and thoughtfully curated experiences in the heart of the city.

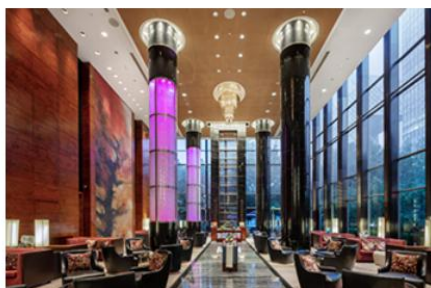
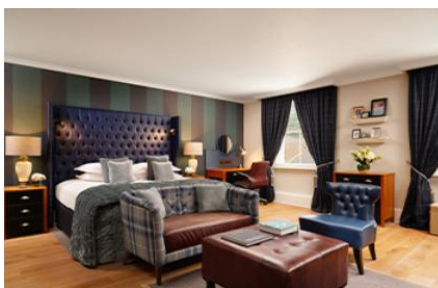
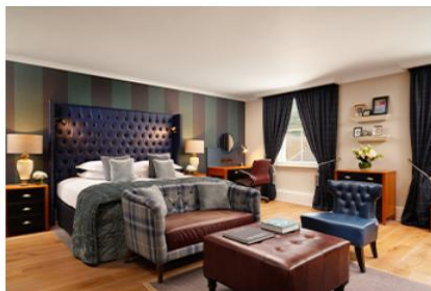


MHR Inspires Rewarding Travel Experiences With Its Stay Beyond Campaign

From Europe and the United States to Southeast Asia and the Middle East, the Stay Beyond campaign offers curated privileges across global destinations.

Millennium Hotels and Resorts (MHR) is redefining modern hospitality through its “Stay Beyond” campaign, inviting travellers to experience journeys that go beyond the expected across its global portfolio. Available at participating hotels in Europe, the United States, Southeast Asia, China, New Zealand and the Middle East, the campaign combines exclusive accommodation rates with thoughtfully curated privileges designed to make every stay more memorable and rewarding.

Guests can enjoy a range of value-added experiences, including dining savings, daily breakfast, complimentary welcome amenities and high tea for two, with benefits varying across destinations and properties. The campaign reflects MHR’s growing focus on creating personalised travel experiences that foster deeper guest engagement and emotional connections beyond a traditional hotel stay.



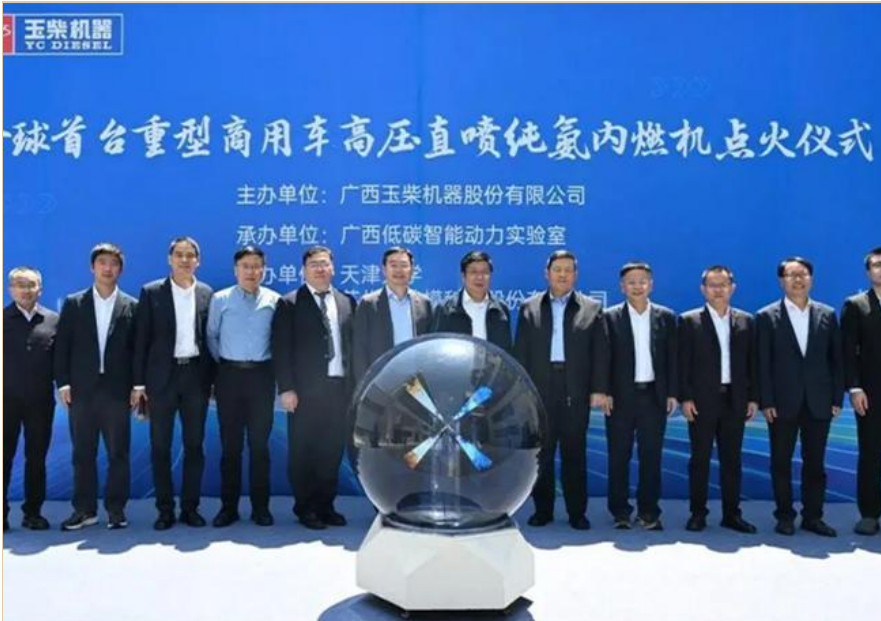
The Stay Beyond campaign invites travellers to enjoy enriching experiences and exclusive privileges across MHR’s global portfolio. Pictured here are M Social Hotel New York Downtown (top left), Grand Copthorne Waterfront Hotel Singapore (top right), The Bailey’s Hotel London Kensington (bottom left), and Grand Millennium Beijing (bottom right).



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Integrated with the MyMillennium loyalty programme, the Stay Beyond campaign also offers members additional savings of up to 12% and 5,000 bonus MyPoints for a minimum three-night consecutive stay booked by 31 March 2027. By combining tailored privileges with rewarding loyalty benefits, MHR continues to strengthen its position as a hospitality brand focused on meaningful, experience-driven travel.

Read more about MHR's rewarding Stay Beyond campaign in Travel + Leisure Southeast Asia's feature story [here](#).



Yuchai Introduces Ammonia Powered Engine For Sustainable Long-Haul Transport

Yuchai's latest innovation supports the transition towards sustainable and zero-carbon commercial transport solutions.

China Yuchai International Limited, one of the largest powertrain solution manufacturers through its main operating subsidiary in China, Guangxi Yuchai Machinery Company Limited ("Yuchai"), has introduced its first high-pressure, direct-injection internal combustion engine capable of operating entirely on ammonia and designed for heavy-duty commercial vehicles.

The development marks a significant breakthrough in Yuchai's low- and zero-carbon power research initiatives across hydrogen-, methanol- and ammonia-based propulsion technologies. The milestone validates and operationalises key technologies, including the integration of a high-pressure ammonia-to-hydrogen generation system with the high-pressure direct injection of liquid ammonia ignited through a pre-chamber jet system.

Delivering thermal efficiency comparable to the highest-performing heavy-duty diesel engines, the technology offers a new zero-carbon power solution for heavy-duty, long-haul commercial vehicles. The innovation balances the advantages of lower total lifecycle costs with the need to reduce carbon emissions, supporting the transition from traditional internal combustion engines towards a more sustainable, zero-carbon future.

Mr Weng Ming Hoh, President of China Yuchai International Limited, said, "This breakthrough significantly expands our technology capabilities and strengthens the next-generation power solutions we can provide, unlocking meaningful potential for carbon reduction. Building on this momentum, Yuchai will continue to enhance its innovative R&D capabilities in ammonia-energy applications, reinforcing our commitment to supporting China's 'Dual Carbon' strategic goals."



Hong Leong Asia Inspires Future Talent Through Industry Learning And Manufacturing Insights

Participants from TomoWork's Talent Accelerator Programme visited Hong Leong Asia for an immersive industry learning experience.

Hong Leong Asia (HLA) recently welcomed participants from TomoWork's Talent Accelerator Programme for an immersive industry visit that offered valuable insights into the company's operations, sustainability efforts and approach to talent development.

As a leading multinational corporation focused on sustainable and innovative urban solutions, HLA provided participants with an engaging opportunity to better understand the evolving manufacturing and industrial landscape. Through the sharing, participants gained deeper insights into the company's international presence, workplace practices and commitment to safer and more sustainable production processes.



HLA's Industry professionals engaged participants in meaningful discussions on innovation and future-ready urban solutions. The visit offered participants a closer look at the machinery, systems and people behind HLA's operations.

The session explored how sustainability is integrated into manufacturing and operational strategies, alongside the role of innovation in shaping future-ready urban solutions. Participants also learned more about the company's approach to navigating diverse global markets, career pathways within the industry and the qualities employers value in emerging talent. Meaningful conversations with industry professionals further gave participants a clearer perspective on the skills and mindset required to succeed in today's fast-changing industries.

As part of the visit, participants toured the production facilities and observed various manufacturing processes from an elevated viewing area. The experience offered a closer look at the machinery, operational systems and people behind the products and solutions developed by HLA.

The visit reflected HLA's ongoing commitment to supporting industry learning and creating meaningful opportunities for young talent to connect with real-world business and manufacturing environments.

Hi Life!

meals & deals



Feast From Morning to Night At New World Millennium Hong Kong With Four New Dining Experiences

Located on the Victoria Harbour waterfront in Tsim Sha Tsui East, New World Millennium Hong Kong Hotel offers convenient access to the Hong Kong Convention and Exhibition Centre, Kai Tak Sports Park and Hong Kong West Kowloon Station. The hotel features seven award-winning dining venues serving a diverse range of international culinary experiences.



Inspired by a renowned suburb of Kyoto, Sagano offers an authentic Japanese dining experience defined by bamboo and wood design elements, presenting a modern interpretation of traditional Kyoto aesthetics that is both simple and elegant

A refreshed line-up of dining experiences is now available at New World Millennium Hong Kong Hotel, inviting guests to journey from nourishing Japanese breakfasts and refined Cantonese lunches to playful afternoon teas and indulgent seafood buffets — all under one roof.

To start the day, Sagano introduces a traditional Japanese breakfast set that recreates the warmth of a home-style morning meal with refined culinary execution. With more than three decades of heritage in authentic Japanese cuisine, the restaurant presents a thoughtfully curated menu that balances comfort and precision.

The breakfast features over 15 dishes, including homemade appetisers such as fried beef with burdock, crabmeat with vinegar sauce and pan-fried egg roll, alongside grilled mackerel, stewed vegetables, steamed Niigata Koshihikari rice and natto, Japan's iconic fermented soybean dish known for its rich umami profile. Guests seeking a more indulgent option may upgrade to minced fatty tuna with spring onion rice.

Hi Life!

meals & deals



Overlooking the spectacular Victoria Harbour, Tao Li is known for its refined dim sum and authentic Cantonese cuisine, where traditional flavours are elevated with elegant presentation. Led by Executive Chinese Chef Cheuk Man Chung, the restaurant offers a contemporary interpretation of Cantonese classics using premium seasonal ingredients.

Tao Li now presents an “All-you-can-eat Dim Sum” weekday set lunch, featuring a rotating selection of 30 Cantonese delicacies. The menu spans dim sum, vegetables, rice and noodle dishes, as well as desserts, offering a comprehensive and satisfying yum cha experience that encourages guests to sample a wide variety of flavours.



The Lounge offers an elegant and inviting space for fine wines, light bites and indulgent afternoon moments. Bathed in natural light through its dramatic two-storey floor-to-ceiling windows, the venue creates a calm and sophisticated atmosphere ideal for relaxed dining.

Afternoons take on a playful twist with the new Fruitylicious Afternoon Tea Set, created by Executive Pastry Chef Daniel Law and his team. The experience reimagines fruit-based desserts and savoury bites, from coconut-shaped dacquoise and lychee-inspired financiers to smiley-faced mousse cakes. Premium ingredients such as lobster, foie gras and gravlax salmon add depth and balance to the creative presentation.



Café East brings the energy of a vibrant market-style dining destination, offering breakfast, lunch and dinner buffets alongside an extensive à la carte selection. Open kitchens and live cooking stations showcase a wide range of Western and Asian specialities prepared with fresh ingredients.

For dinner, Café East presents a seafood-focused buffet featuring highlights such as steamed lobster with garlic, Thai-style lemongrass jumbo clam, fried giant freshwater prawns with soya sauce and lobster tom yum kung. The experience concludes with indulgent desserts including banana chocolate mousse, peach parfait and green tea opera, complemented by thoughtful touches such as celebratory birthday offerings for larger groups.



meals & deals

The four dining experiences at New World Millennium Hong Kong Hotel reflect the hotel's culinary diversity from comforting Japanese breakfasts and refined dim sum lunches to imaginative afternoon teas and lavish seafood feasts — celebrating the simple pleasure of slowing down and enjoying good food. For more information, please visit the [website](#).

** Information correct at time of print.*



meals & deals



Fashion Takes Flight With “She’s” At M Social Hotel Suzhou’s Butterfly-Inspired Afternoon Tea Collaboration

Dining at M Social Hotel Suzhou brings together vibrant flavours, contemporary style and a lively social atmosphere. Crafted with fresh, locally inspired ingredients, the experience blends global influences with thoughtful hospitality, creating memorable moments whether guests are gathering with friends or enjoying an intimate evening above the city skyline.

A new afternoon tea experience at M Social Hotel Suzhou brings together fashion, lifestyle and gastronomy high above the Suzhou skyline. In collaboration with romantic accessory brand **She's**, the hotel introduces the “**Social ‘She’s’ Time**” co-branded afternoon tea — a spring-inspired experience that transforms butterfly motifs and soft blue-and-white tones into an immersive lifestyle moment.

Held at the Beast & Butterflies Bar, the afternoon tea reflects the shared design philosophy of both brands, which celebrate the butterfly as a symbol of freedom, elegance and modern expression. The menu, themed “Butterfly Trend, Modern Journey,” presents a curated selection of sweet and savoury creations that balance visual artistry with delicate flavours.



Highlights of the afternoon tea set include blue-and-white butterfly mousse desserts, layered open-faced sandwiches and seasonal fruit cups that capture the freshness and lightness of spring.

Adding a lifestyle touch to the experience, guests who purchase the afternoon tea set will receive a limited-edition She's cosmetic bag, available while stocks last. For more information, please visit the [website](#).

Afternoon tea details:

- "Social 'She's' Time: Butterfly Trend, Modern Journey" Co-Branded Afternoon Tea
- CNY 238/set; CNY 19.9 upgrade for Biluochun special beverage

Availability: April 1, 2026 – June 30, 2026, daily 2:00 PM – 5:00 PM

Venue: Beast & Butterflies Bar, 25/F, M Social Hotel Suzhou

** Information correct at time of print.*



Dive Into “Salmon Madness” At M Social Resort Penang’s Saturday Seafood Feast

Beast & Butterflies at M Social Resort Penang is known for its vibrant Penang Peranakan flavours and communal dining spirit, complemented by signature cocktails and refreshing beverages in a lively social setting.

Saturday evenings take on a seafood-inspired twist at M Social Resort Penang with the launch of “Salmon Madness” — a buffet dinner experience celebrating one of the world’s most versatile and beloved ingredients.

Designed for diners who enjoy variety with a bold twist, the buffet features an extensive spread of Penang favourites, Asian specialties and international classics, all reimagined through salmon-inspired creations. Highlights include Grilled Salmon with Teriyaki Sauce, rich and comforting Salmon Head Curry, Salmon & Leek Pie, and Smoked Salmon Fried Rice, alongside a rotating carving station featuring the signature Salmon Wellington.



A standout highlight at the carving station — the Salmon Wellington.

The buffet also offers a variety of appetisers, composed salads and seafood-inspired bites, including Smoked Salmon Apple Salad, smoked salmon pizza, freshly prepared cold cuts and assorted crackers. Complementing the seafood-forward selections are crowd favourites such as Malay Spiced Fried Chicken, stir-fried glass noodles with prawns and fish cake, as well as a selection of desserts including chocolate moist cake, ice cream and ice kacang.



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Available every Saturday from 6.30pm to 10.00pm, the experience is designed as a relaxed weekend gathering where guests can enjoy freshly prepared dishes at their own pace. Complimentary pool access and Wi-Fi further extend the evening beyond the dining table, creating a laid-back yet indulgent atmosphere for families and friends.

Priced at RM138 for adults and RM69 for seniors and children, the promotion also features a “Pay 3, Dine 4” offer for adult buffet prices, while members enjoy additional savings based on their MyMillennium tier. For more information, please visit the [website](#).

** Information correct at time of print.*



Taste Across Asia: Flavours Of Malaysia And Beyond At Grand Copthorne Waterfront Hotel Singapore

Discover riverside dining at its finest at Grand Copthorne Waterfront Hotel Singapore, where a diverse collection of restaurants offers everything from international buffets to local favourites against the vibrant backdrop of the Singapore River.

In a landmark culinary celebration held in collaboration with Tourism Malaysia for the Visit Malaysia 2026 campaign, **Food Capital** at Grand Copthorne Waterfront Hotel Singapore presents Flavours of Malaysia — an expansive dining showcase that brings the nation's rich regional cuisines to life along the riverside.



Experience the flavours of Penang, Sabah and Sarawak at Flavours of Malaysia (left), alongside Father's Day Brunch highlights (right) such as Jospir-grilled Wagyu Beef Ribeye, Singapore Chilli Crab with crispy buns, and artisanal linguine with Boston lobster at Food Capital.

At the heart of the celebration is a first-of-its-kind 8-hands Malaysian chef collaboration buffet, led by Executive Sous Chef Peter Pang alongside guest chefs from Penang, Sabah and Sarawak. Together, they present a vibrant spread that spans heritage favourites and modern interpretations, offering guests a rare opportunity to experience Malaysia's culinary diversity under one roof.

Adding to the celebration is a specially curated Father's Day Brunch Buffet on 21 June 2026, designed as a heartfelt tribute to the heroes of the family. To mark the occasion, fathers will also receive a complimentary framed photograph and a wine opener keepsake, adding a personal touch to the riverside dining experience.

At **The Lobby Lounge**, guests can enjoy a nostalgic Malaysian Heritage Afternoon Tea featuring street-food-inspired creations such as mini Ramly burgers, otak-otak and durian-inspired desserts. Alternatively, the Flavours of Malaysia Tiffin Set offers comforting home-style dishes reimaged in an elegant layered presentation. For a more refined experience, an intimate Omakase journey curated by Michelin-trained Chef Elson Lee showcases precision-driven Japanese craftsmanship through seasonal ingredients and delicate execution.

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The Lobby Lounge presents a seamless riverside dining journey where culinary artistry meets relaxed sophistication from day to night. Enjoy the Malaysian Afternoon Tea (left) and Flavours of Malaysia Tiffin Set (right) along the Singapore River.

The spotlight also turns to **SanSara** with Siam & Spice, a limited-time six-hands culinary collaboration that brings together Master Chef Pannalal Nath with guest chefs from the Michelin-starred Saneh Jaan — Head Chef Pilaipon Kamnag and Pastry Chef Piyachart Puttawong. Highlights include Tiger Prawns and Crispy Seabass in a zesty Thai herbal dressing, Ginseng Littleneck Clams Yakhni infused with saffron and dill, and a richly spiced Duck Red Curry Vindaloo that delivers depth, heat and complexity in a cohesive culinary journey.



SanSara, a Tatler Asia-recognised and Tripadvisor-acclaimed North Indian restaurant, presents a culinary journey shaped by heritage, elegance and evolving expression. Alongside its evocative North Indian menus, guests can also experience an intimate Omakase journey crafted by Michelin-trained Chef Elson Lee at The Lobby Lounge.

Across every venue and concept, Grand Copthorne Waterfront Hotel Singapore offers a vibrant riverside culinary destination where Malaysian heritage, regional collaboration and global influences come together in a celebration of flavour, craft and culture along the Singapore River.

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

** Information correct at time of print.*

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Fire Up The Weekend With Live BBQ Seafood Feast At Copthorne King's Hotel Singapore

Known for its authentic Penang delicacies and comforting Teochew specialities, Princess Terrace brings new energy to its dining experience with a sizzling live BBQ spread of fresh seafood and grilled meats, served straight from the grill.

Princess Terrace at Copthorne King's Hotel Singapore turns up the heat with its Live BBQ Seafood & Penang Buffet Feast, featuring a vibrant spread of authentic Penang favourites alongside a lively barbecue experience. Available until 30 June 2026, every Friday to Sunday from 6PM to 10PM, the buffet brings together smoky grilled seafood, flame-kissed meats and comforting heritage dishes that showcase the bold, aromatic flavours of Penang cuisine.



The live BBQ station brings the experience to life as chefs grill fresh seafood and meats to perfection on the spot, serving smoky, flavour-packed selections hot off the grill.

Freshly grilled items are served directly from the live BBQ station, adding a theatrical element to the dining experience as guests enjoy prawns, seafood and meats cooked to order. Alongside the grill, a hearty selection of Penang classics completes the spread, striking a balance between spice, richness and comforting familiarity.



Unwind at Connections Lounge for after-work gatherings or social meetups, enhanced by live music performances every Wednesday to Friday and the June Mocktail of the Month, Citrus Reserve — Legacy.



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To complement the experience, Connections Lounge introduces its June Mocktail of the Month, Citrus Reserve — Legacy. Crafted with freshly pressed orange and lemon, lightly topped with soda, this refreshing non-alcoholic creation delivers a bright citrus profile designed for easy sipping. Available at S\$8++ per glass (U.P. S\$12++), it offers a crisp, elegant refreshment ideal for warm evenings and relaxed weekends.

Together, the buffet and seasonal mocktail create a lively yet laid-back dining escape at Copthorne King's Hotel Singapore. For more information, please visit the [website](#).

** Information correct at time of print.*



A Taste Of Early Summer Blooms At Millennium Hotel Taichung With Garden- Inspired Afternoon Tea

Overlooking the hotel's longevity flower-inspired garden, Lumi Bar at Millennium Hotel Taichung provides an elegant setting for the afternoon tea experience, where handcrafted desserts and seasonal creations are enjoyed against a tranquil garden backdrop.

As early summer unfolds, Millennium Hotel Taichung introduces its new Early Summer Garden Afternoon Tea at Lumi Bar. Available until 30 June 2026, the experience draws inspiration from a blooming garden in full season, transforming floral notes and fresh fruits into an elegant afternoon ritual.

Created by the Pastry Sous Chef, the menu highlights the colours and freshness of early summer through ingredients such as mango, mulberry and watermelon. The selection brings together four pastries and three savoury creations, each thoughtfully composed to reflect the lightness, vibrancy and natural elegance of the season.



Menu highlights include the Mulberry Cheesecake Tart (left) and Shrimp with Mango Pineapple Salsa (right).

Among the standout creations is the Mulberry Cheesecake Tart, which balances silky richness with gentle acidity, while the Pineapple Tomato Mousse explores a refined interplay between sweet and savoury notes. The Watermelon Earl Grey Jelly offers a refreshing finish, combining fragrant tea with crisp fruit for a light, palate-cleansing touch that captures the fleeting essence of summer.

The savoury selections continue the seasonal narrative with dishes such as Shrimp with Mango Pineapple Salsa and Chicken Roll with Loofah and Clam Jelly, bringing together freshness, texture and subtle sophistication. Paired with a choice of two beverages, the afternoon tea is designed as a multi-sensory experience where flavours unfold gently with each course.

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

** Information correct at time of print.*



Start Your Day Right With All-You-Can-Eat Breakfast At Grand Millennium Kuala Lumpur

Set within the warm and contemporary surroundings of The Mill Café, the breakfast buffet transforms everyday mornings into something more memorable — before work, during a breakfast meeting with colleagues, or over a relaxed catch-up with good food and coffee.

Mornings at Grand Millennium Kuala Lumpur are getting a comforting upgrade with the launch of a new all-you-can-eat breakfast experience at The Mill Café. Designed to suit both busy weekday routines and slow mornings shared with family and friends, the buffet offers guests a relaxed start to the day in the heart of the city.



The buffet features vibrant open-show kitchens and an extensive spread of Malaysian and international flavours, where guests can watch chefs prepare dishes live from freshly cooked morning favourites to hearty breakfast classics.

Available daily from 7.00am to 9.00am, the breakfast spread brings together a variety of comforting morning favourites, thoughtfully prepared to suit different appetites. From light bites and freshly brewed coffee to hearty breakfast selections, the experience encourages guests to ease into the morning at their own pace.

This offering at The Mill Café reflects a growing focus on creating dining experiences that go beyond the meal itself. More than just a breakfast buffet, it is designed as a space where good food, conversation and unhurried moments come together to make mornings feel a little more special.

For reservations and enquiries, please contact the hotel at +603 2117 4888, WhatsApp The Mill Café: +6012 317 0120 , or email mill@millenniumhotels.com. Alternatively, please visit the [website](#).

** Information correct at time of print.*



Celebrate Father's Day In Style: A Line-Up Of Indulgent Experiences At Orchard Hotel Singapore

Located along vibrant Orchard Road, Orchard Hotel Singapore offers a refined blend of Asian hospitality and contemporary comfort, with a diverse culinary selection ranging from international flavours to authentic Cantonese cuisine.

This Father's Day, Orchard Hotel Singapore presents a trio of indulgent dining and takeaway experiences designed to celebrate dads with flavour, finesse and thoughtful touches. From lavish buffets to refined Cantonese dining and artisanal desserts, each offering provides a distinct way to honour the occasion.

At **The Orchard Café**, families are invited to a flavour-packed Father's Day buffet from 20 to 21 June 2026, priced from \$138 per person. The experience features indulgent highlights such as Kurobuta Pork Rib Soup, Foie Gras Terrine and Guinness Beer-Braised Osso Buco. Dads will also receive a complimentary parfum and a glass of beer, while the rest of the family enjoys free-flow mocktails, soft drinks and juices.



Orchard Hotel Singapore celebrates Father's Day with highlights including Pan-Seared Hokkaido King Scallops at Hua Ting Restaurant (left) and the rich Macallan Chocolate Frudge Cake crafted by Pastry Chef Nicole (right).

At **Hua Ting Restaurant**, the celebration takes on a more refined Cantonese expression from 13 to 21 June 2026, with a curated menu starting from \$158 per person. Guests can look forward to delicacies such as Pan-Seared Hokkaido King Scallops, Double Boiled Sea Cucumber, Smoked Roasted Irish Duck and nourishing Double Boiled Fish Maw Soup. To complete the experience, diners will enjoy complimentary Prosecco or selected M Wines, along with an exclusive bottle of parfum for dads.

For those who prefer to celebrate at home, a limited-edition Father's Day cake is available from 8 to 21 June 2026. The Macallan Rich Chocolate Frudge Cake features layers of moist chocolate sponge infused with Macallan liqueur, Valrhona 55% chocolate ganache and crisp biscuit pearls — a rich, indulgent finale designed for sharing.

Across every experience, Orchard Hotel Singapore transforms Father's Day into a curated celebration of flavour and appreciation. For more information, please visit the [website](#).

** Information correct at time of print.*

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meals & deals



JW Marriott Hong Kong Celebrates Father's Day With Indulgent Dining Experiences

JW Marriott Hotel Hong Kong celebrates Father's Day with a curated selection of indulgent dining experiences across its signature restaurants, from refined Cantonese cuisine to premium grills and lavish buffets.

This Father's Day, JW Marriott Hotel Hong Kong invites families to celebrate with a series of masterfully curated dining experiences. Dedicated offerings include bespoke festive cakes from Dolce 88, signature grills at Flint, Michelin-starred Cantonese cuisine at Man Ho Chinese Restaurant, an alfresco seafood feast at Fish Bar and indulgent buffets at both JW Café and The Lounge.

Artisanal Father's Day Cake at Dolce 88



The 'Yuen Yeung Opera Cake' offers a nostalgic twist on a local favourite.

A sweet tribute to Hong Kong's local flavours awaits at Dolce 88, where the limited-edition 'Yuen Yeung Opera Cake' reimagines the city's iconic coffee-and-milk-tea pairing. Layers of coffee butter cream, milk tea crèmeux and black tea sponge come together in a nostalgic dessert designed for sharing and celebration.

Father's Day Wine and Dine Feast at Flint



Flint presents a four-course Father's Day lunch featuring premium grilled specialties, paired with a complimentary appetiser platter and drink for fathers.



meals & deals

Available on 20 and 21 June, Flint's Father's Day four-course lunch features premium grilled dishes and modern classics prepared with seasonal ingredients. Highlights include seafood platters, Australian M8 Wagyu sirloin and confit duck leg with roasted duck breast. Fathers will also receive a complimentary appetiser platter and a glass of wine, beer or sparkling tea. The menu is priced at HK\$976 for two guests.

Michelin-Starred Cantonese Fine Dining at Man Ho



Man Ho Chinese Restaurant elevates Father's Day with refined Cantonese set menus designed to delight every palate.

For a more elevated celebration, Michelin-starred Man Ho Chinese Restaurant presents a series of elegant Cantonese set menus on 21 June. The experience showcases the artistry of traditional techniques and premium ingredients, from handcrafted dim sum to luxurious signatures such as double-boiled fish maw soup with aged mandarin peel and wok-fried lobster prepared Typhoon Shelter style. Designed for sharing, both lunch and dinner menus bring families together over refined flavours and time-honoured culinary craftsmanship.

Lunch is priced at HK\$738 per guest and dinner at HK\$1,388 per guest, with a minimum of four guests required.

Seafood Curations at Alfresco Fish Bar



Fish Bar offers a relaxed alfresco dining experience with a seafood-led four-course menu set against a resort-style poolside ambience.

Set against a relaxed poolside backdrop, Fish Bar offers a laid-back yet flavourful escape with its Father's Day four-course dinner on 20 and 21 June. The menu begins with a generous seafood platter featuring Boston lobster, French scallops and octopus, before moving into hearty mains such as pan-seared halibut or grilled Black Angus sirloin. The menu is priced at HK\$840, with a minimum of two guests.

Wagyu and Foie Gras Indulgence at JW Café



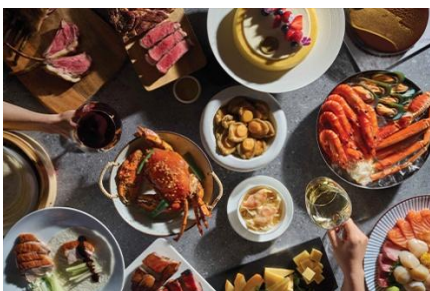
JW Café presents an opulent Father's Day buffet featuring A5 Wagyu sushi, seared foie gras and premium seafood selections.



meals & deals

JW Café turns Father's Day into a lavish feast with its Wagyu and Foie Gras dinner buffet, available on 20 and 21 June. Guests can indulge in an abundant spread of premium creations, from A5 Wagyu sushi and seared foie gras to roasted Wagyu sirloin, alongside fresh seafood on ice and international favourites. The buffet is priced at HK\$988 per adult and HK\$688 per child.

Lavish Brunch and Dinner Buffets at The Lounge



The Lounge serves up generous Father's Day brunch and dinner buffets featuring fresh seafood, sashimi and live carving stations with sweeping city views.

With sweeping city views and a relaxed ambience, The Lounge offers a welcoming setting for Father's Day brunch and dinner buffets. On 21 June, the brunch features an expansive selection of seafood, sashimi, carved meats and Teppanyaki dishes, while dinner across 20 and 21 June continues the indulgence with premium seafood and hot entrées. The brunch buffet on 21 June is priced at HK\$998 per adult, while the dinner buffet on 20 and 21 June is priced from HK\$668 per adult.

Find out more about these exclusive Father's Day promotions [here](#).

** Information correct at time of print.*



Three Years, One Big Party: M Social Hotel Suzhou Celebrates Its Anniversary

Team members from M Social Hotel Suzhou gathered with celebration banners and heart-shaped balloons to mark the hotel's third anniversary milestone.

M Social Hotel Suzhou recently marked its third anniversary with a lively celebration themed “3 Shine Bright”, featuring fun activities, team interactions and games. The anniversary event highlighted the warmth, energy and sense of community that have shaped the hotel over the past three years.

The event began with a group photo session, where colleagues gathered in front of the “3 Shine Bright” backdrop to commemorate the milestone together. Beyond capturing smiles, the moment symbolised the friendships, teamwork and shared journey that have defined the hotel's growth since its opening, turning the occasion into a reflection of companionship and collective achievement.

Throughout the celebration, interactive games and friendly team competitions kept the atmosphere lively, with colleagues bonding through laughter, teamwork and spontaneous moments of connection. The activities encouraged everyone to participate freely, transforming the anniversary into more than just a formal event, but a vibrant gathering that celebrated the people behind the hotel and the culture they continue to build together.



Laughter and friendly competition filled the celebration as team members took part in interactive games and activities.



No celebration is complete without a large cake and delicious bites to keep the party going.



play

The celebration ended with a group photo session, where colleagues gathered in front of the “3 Shine Bright” backdrop to commemorate the milestone together. Beyond capturing smiles, the moment symbolised the friendships, teamwork and shared journey that have defined the hotel’s growth since its opening, turning the occasion into a reflection of companionship and collective achievement.

For M Social Hotel Suzhou, the third anniversary also marks the beginning of a new chapter. Carrying forward the spirit of “3 Shine Bright”, the hotel plans to continue creating experiences centred around warmth and creativity to reflect the spirit of the brand.



The M Social Hotel Suzhou family photo!

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Life!

play



Retrouvé Bar Brings The FIFA World Cup 2026 Atmosphere To Copthorne Hotel Slough-Windsor

Every match, every goal and every unforgettable FIFA World Cup 2026 moment come alive at Retrouvé Bar, where fans can catch the action live on alongside great food, drinks and electric match-day energy.

Football fever is set to take over Retrouvé Bar at Copthorne Hotel Slough-Windsor as the venue transforms into a lively match-day destination for the FIFA World Cup 2026. Throughout the tournament, guests can catch every game screened live on the venue's impressive 80-inch Ultra HD screen, bringing every goal, save and dramatic moment to life in stunning detail.



Copthorne Hotel Slough-Windsor blends contemporary comfort with easy access to Windsor's iconic attractions, from Windsor Castle to LEGOLAND Windsor Resort. Home to 219 spacious rooms, the hotel also offers vibrant dining experiences at Retrouvé Restaurant and Retrouvé Bar, where British favourites and international flavours come together in a welcoming setting.

Designed as a social hub for football fans, the experience goes beyond simply watching the matches. Retrouvé Bar is also introducing a brand-new "Kick Off Menu" curated specially for the tournament, paired with refreshing beverages and vibrant match-day energy. Together, they add to the communal spirit that makes football nights feel like an event in themselves.

If you want to cheer for your home nation, catch late-night fixtures, or just soak in the excitement of the world's biggest football celebration, come down to Copthorne Hotel Slough-Windsor for an energetic and welcoming FIFA World Cup 2026!



play



MHR Unveils 36-Hour Dubai City Escape With Museum Of the Future Experience

The exclusive MHR Dubai 36-hour stay package includes complimentary tickets to the Museum of the Future, one of the city's most iconic attractions.

Travellers seeking a relaxing city getaway can now experience Dubai at a slower pace with Millennium Hotels and Resorts' new 36-hour stay package, thoughtfully designed for families and leisure travellers looking to make the most of their time in the city.

Available at participating Millennium Hotels in Dubai until 30 June 2026, the exclusive offer allows guests to check in as early as 9:00 AM and enjoy a leisurely late check-out until 9:00 PM the following day. The extended stay experience provides more time to unwind, explore Dubai's vibrant attractions, and enjoy quality moments with loved ones without the usual rush of traditional hotel stays.

Adding to the experience, the package includes four tickets to the Museum of the Future for two adults and two children below 12 years old. One of Dubai's most iconic landmarks, the Museum of the Future offers immersive exhibits and inspiring experiences that spark curiosity and imagination for visitors of all ages.



Guests can enjoy more time to relax and explore Dubai with MHR's extended staycation package, featuring early check-in and late check-out privileges. Participating properties include Millennium Place Barsha Heights Hotel (left), Millennium Central Dubai Downtown (right), and other selected MHR hotels across the city.

The family-friendly package also includes complimentary breakfast, Wi-Fi access and parking, while up to two children below 12 years old can stay free with their parents. Guests can also enjoy added flexibility with complimentary cancellation.

Whether planning a weekend retreat, a memorable family staycation or a short city escape, the 36-hour experience combines comfort, convenience and discovery in the heart of Dubai.

Find out more [here](#).



Discovering The Art Of Japanese Cuisine At Grand Copthorne Waterfront Hotel

Set against a scenic riverside backdrop, the masterclass led by Michelin-trained Chef Elson Lee offered guests an engaging and memorable afternoon at The Lobby Lounge.

Grand Copthorne Waterfront Hotel Singapore welcomed guests to an exclusive culinary showcase at The Lobby Lounge, where they enjoyed an intimate masterclass led by Michelin-trained Chef Elson Lee.

Set against the venue's elegant riverside setting, the session offered a refined and engaging experience that brought guests closer to the artistry of Japanese cuisine. Guided by Chef Elson, participants discovered the fundamentals of flavour, balance and technique while gaining a deeper appreciation for the precision and craftsmanship behind each dish.



Guests savoured their handmade dishes and connected over a shared appreciation for Japanese cuisine.

From shaping the perfect onigiri to crafting a fragrant bowl of sakura ebi ramen and a delicate kaisen chawanmushi, the masterclass provided a hands-on journey through thoughtfully curated recipes. Each element was carefully demonstrated, allowing guests to appreciate the nuances behind these refined Japanese comfort dishes.

The experience concluded on a warm note, as guests savoured their creations and connected over a shared appreciation for Japanese cuisine, making it a memorable and immersive afternoon at The Lobby Lounge.



RPM BJ & Wuxi staffs

Riviera Beijing Travels To Wuxi For Team Bonding And Site Visit

Colleagues from The Riviera (Beijing) Property Management Co., Ltd. gathered in front of one of the project buildings in Wuxi during their two-day learning and team bonding trip.

The team from Riviera (Beijing) Property Management Co., Ltd. recently embarked on a two-day trip to Wuxi that combined professional learning with team bonding, turning a routine site visit into a rewarding shared experience.

During the trip, the team toured several facilities at a local project, including the shopping mall, hotel exterior, motor room, security control room and a villa showroom. The visits offered valuable insights into on-site operations and management practices, allowing colleagues to exchange ideas and gain a deeper understanding of how other teams work on the ground.



residential external



villa internal

The team explored the exterior of the residential development and the interior of a villa apartment, gaining first-hand insights into project design, facilities and on-site operational standards.

Beyond the professional learning experience, the trip also created opportunities for colleagues to unwind and connect outside the workplace. Scenic walks around Wuxi, team activities and shared meals brought plenty of laughter and memorable moments, helping to strengthen camaraderie and deepen team spirit.

For the team at Riviera Beijing, the journey was not just about discovering new perspectives at work, but also about building stronger relationships along the way — returning from the trip not only more knowledgeable, but closer as a team.



play



Hong Leong Club Builds Team Spirit Through Basketball And Pickleball Competitions

Mr Teo Hwee Yean (CEO of CBM Solutions Pte Ltd) receiving the Token of Appreciation for participation in the Paya Lebar Constituency Sports Network (CSN) Basketball Cup invitational from a Paya Lebar CSN representative.

Paya Lebar CSN Basketball Cup 2026

Earlier this year, the Hong Leong Basketball Group was invited to participate in the Paya Lebar CSN Basketball Cup 2026, providing the team with an exciting opportunity to represent the Group and compete against more seasoned and experienced teams.

In preparation for the tournament, the team committed themselves to four weeks of training, building teamwork, fitness and on-court chemistry ahead of the competition. With one game played each week, the players demonstrated resilience and discipline throughout the tournament.

Despite facing strong opponents and not securing any wins, the team never lost their fighting spirit. Every match was played with heart, grit and unwavering commitment, as the players continued to push themselves and support one another until the final whistle.



Game on! Action packed play by our Basketball Group.

The experience provided valuable competition exposure and also reflected the Group's spirit of sportsmanship and teamwork, making it a meaningful and rewarding journey for everyone involved.

Kudos to the Hong Leong Basketball Group for their dedication, courage and positive attitude throughout the Paya Lebar CSN Basketball Cup 2026. Their determination and team spirit makes the Club proud both on and off the court.



play

Pickleball Tournament

As the third event in the Hong Leong Club ("HLC") 2026 Sports Calendar, the HLC Pickleball Tournament brought together 10 enthusiastic participants for an afternoon of fun and fast-paced rallies.



All fresh and excited before the gruelling duels start.

The tournament showcased the growing popularity of pickleball among HLC members. Many closely contested matches took place throughout the afternoon, with participants demonstrating both skill and determination across the various categories.

The standout performer of the tournament was Jacqueline Yih (City Developments Ltd), who emerged as the biggest winner of the day by clinching championship titles in all three categories she competed in – Women's Singles, Women's Doubles and Mixed Doubles. Her consistency, agility and tactical play proved difficult to overcome as she dominated the competition from start to finish.



Beyond the workplace, united through sports. Staff from different companies come together to compete and have fun together.

Beyond the competition itself, the event also strengthened bonds among members, with participants cheering one another on and enjoying the friendly and energetic environment. The tournament reflects HLC's continued commitment to promoting wellness, active lifestyles and social engagement through sports.



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

Singapore Chess Federation has been working with the Singapore Prison Service to bring regular chess classes to prison inmates since 2023. (Photo credit: giving.sg)

Hong Leong Foundation has become the first supporter of the Singapore Chess Federation (SCF)'s Chess for Freedom (CFF) Programme, a rehabilitation and social impact initiative launched in partnership with the Singapore Prison Service (SPS) in 2023.

Introduced at Changi Prison's Institution B1, a maximum-security facility housing inmates serving long-term sentences and undergoing specialised violence intervention programmes, Chess for Freedom uses chess as a platform for rehabilitation, personal growth and positive engagement.

Since its launch, participation has grown from around 30 inmates to more than 80 actively involved in chess training and activities.

Through regular coaching sessions and competitions, participants have developed discipline, critical thinking, emotional resilience and camaraderie, with chess becoming a meaningful avenue for self-improvement and social connection.

SCF also acknowledged the support of the Singapore Prison Service, whose partnership has been instrumental to the programme's success and sustainability. As the programme grows, SCF is inviting members of the chess community and the public to volunteer in mentoring participants and conducting chess sessions.



care



CDL Secures S\$300 Million Green Loan To Advance Nature-Based Solutions

Nature-based solutions like the CDL MicroForest (above) offer complementary approaches to traditional infrastructure, helping to reduce ambient temperature and supporting biodiversity in dense city centres.

City Developments Limited (CDL) has secured a new S\$300 million multi-currency sustainability-linked loan (SLL) from DBS Bank to accelerate the adoption of nature-based urban development solutions, and support Singapore's vision of becoming a "City in Nature".

The loan will be used for general corporate funding and working capital purposes, including asset redevelopment and sustainability initiatives.

The new SLL was structured in line with Sustainability-Linked Loan Principles and introduces a comprehensive suite of sustainability performance targets focused on strengthening climate and nature resilience in urban systems.

Performance targets include scaling urban farming initiatives, establishing and/or expanding microforests with predominantly native species, enhancing stakeholder engagement on climate and nature, adopting circular materials in CDL's developments, and improving water efficiency.

Ms Yiong Yim Ming, Group Chief Financial Officer, CDL, said, "Since 2017, we have secured over S\$11 billion in sustainable financing that supports our net zero ambitions while delivering long-term value through sustainable development. Sustainable financing is both a catalyst for growth and an important enabler in accelerating the transition towards a low-carbon and more climate-resilient future. This latest SLL reflects the next evolution of our sustainability journey, embedding measurable nature-based targets into our financing framework and further aligning our financial strategy with environmental outcomes. As a developer, real estate can play an important role in advancing climate action and shaping a greener, more resilient and more liveable urban environment."

This latest facility marks the second SLL partnership between CDL and DBS, following their TNFD (Taskforce on Nature-related Financial Disclosures) targets-aligned SLL in 2024.



M Social Suzhou Finds Purpose In Giving Back Through Community And Eco Initiatives

M Social Suzhou's participation in Sohu Jiangsu's Earth Day event saw the team engage the public in various interactive community activities.

M Social Hotel Suzhou recently showcased its commitment to sustainability and community care through two meaningful initiatives. It participated in Sohu Jiangsu's Earth Day event, "Renewing Old Items, Protecting the Earth Together," where the team engaged the public through interactive activities, eco-themed brand sharing and a bring-your-own-cup coffee initiative promoting low-carbon living and reduced plastic use.

The hotel also creatively repurposed discarded paper cups into a check-in display, reinforcing the message of sustainable living.



At the M Social Suzhou booth, the team engaged the public through interactive activities, eco-themed sharing, and a bring-your-own-cup coffee initiative to encourage reduced plastic use.

Proceeds from charity bag go to Gusu District Red Cross

Building on this spirit of giving back, M Social Suzhou has also launched its "Zongzi Gift, Stylish Care" charity gift box in celebration of the upcoming Dragon Boat Festival.

In partnership with the Gusu District Red Cross, part of the proceeds from each bag sold will support first-aid training programmes as well as public health and safety initiatives across the district. The hotels hopes to combine hospitality with purpose, encouraging both environmental responsibility and community wellbeing.

Priced at CNY 188 per box, each set includes eight 100g dumplings and is available for purchase until 19 June 2026. Collections are at the Beast & Butterflies Restaurant on the 25th floor.



care



M Social Suzhou has launched its “Zongzi Gift, Stylish Care” charity gift bag (left photo), with proceeds supporting first-aid training and public health and safety initiatives led by the Gusu District Red Cross. Collections available at the hotel’s Beast & Butterflies Restaurant on the 25th floor (right photo).



care



Our London Teams Come Together For Earth Day, One Leaf At A Time

The team at The Gloucester Hotel & Conference Centre marked Earth Day with activities inspired by the theme “Our Power, Our Planet”, that included a plant-watering session. Pictured with the team are MHR Regional General Manager for London, Mr Chris Van Dam (centre) and HR Manager Ms Shalini Choubey (holding a potted plant), who led the activities.

Across our London hotels, Earth Day 2026 on 22 April was celebrated with creativity, collaboration and a shared commitment to sustainability, as teams brought environmental awareness to life through simple yet meaningful initiatives.

At **The Bailey’s Hotel**, HR Director Mr Bari Khan and the team championed the idea that small actions can make a meaningful difference. Office plants were introduced to naturally cool and freshen workspaces, while colleagues were encouraged to adopt reusable bags and water bottles as part of their daily routines. The hotel’s rooftop garden was a focal point that saw team members tend to its greenery, helping to freshen London’s air one leaf at a time.



Led by HR Director Mr Bari Khan (in pink necktie), The Bailey’s Hotel team introduced green initiatives to encourage more sustainable daily habits, including adding office plants to cool and freshen workspaces (left photo), and adopt reusable bags and water bottles (right photo).

Meanwhile, HR Manager Ms Karen Afonso and the team from **The Chelsea Harbour Hotel & Spa** strengthened their community efforts through a litter-picking initiative, starting from the hotel grounds to Chelsea Harbour Marina via Imperial Wharf Station, covering approximately 0.2 miles or about 322 metres on foot. The activity not only beautified the neighbourhood but also strengthened the team’s connection with the local community.

Cleaning and litter-picking activities also featured highly at **Copthorne Slough Windsor**. Armed with gloves, bags, and enthusiasm, the team demonstrated strong teamwork and a shared commitment to sustainability, reinforcing



care

how small actions can add up to a bigger impact and how working together can contribute to a cleaner, greener future. The hotel has also recently achieved the Green Tourism Gold Award. [Click here to read more.](#)



The team from The Chelsea Harbour Hotel & Spa walked approximately 322 metres from the hotel entrance (left photo) and cleaned the pathway leading to the Chelsea Harbour Marina (right photo).

At **The Gloucester Hotel & Conference Centre**, HR Manager Ms Shalini Choubey led activities guided by the theme “Our Power, Our Planet,” which included a collective plant-watering session that highlighted how multiple individual actions can significantly impact the environment in large ways. The initiative served as a simple yet powerful reminder that everyone has a role to play in building a greener future.

Together, these initiatives reflect our ongoing commitment to operating responsibly, supporting local communities and finding practical, engaging ways to reduce our environmental impact. Whether through nurturing plants, reducing waste or caring for shared spaces, our teams continue to demonstrate that sustainability is not just a goal, but a part of who we are.



care



M Hotel Singapore Supports Ocean Conservation And Global Climate Action

Minister of State for National Development Mr Alvin Tan (right) stopped by at the M Hotel Singapore booth to greet and take a photo with the team. He is pictured with (L-R) Assistant Director of Sales Mr Jamir, Business Development Director Ms Fiona Neo, and Marcoms Manager Mr Lim Eng Sheng.

M Hotel Singapore City Centre was the official hotel partner for ADEX 2026: Big Blue Legacy (10–12 April), reaffirming its sustainability commitment and support for platforms that drive meaningful environmental dialogue and action. The event was held at the Suntec Convention Centre.

Now in its 32nd edition, the Asia Dive Expo (ADEX) has grown into Asia's largest and longest-running ocean exploration and dive trade show, bringing together ocean enthusiasts, industry leaders, conservationists and innovators to advance marine awareness and sustainable practices.

Held in conjunction with Singapore Ocean Week, ADEX 2026 further strengthened its impact as a hub for ocean-focused industries, cultural exchange and environmental stewardship, featuring innovative diving technologies, immersive exhibitions, educational talks and collaborative initiatives aimed at protecting marine ecosystems.



voices



Redefining Modern Luxury Hospitality At The Singapore EDITION

*In conversation with General
Manager Robert Pattenden*

Robert shares his vision for modern luxury hospitality, authentic guest experiences and people-centred leadership.

For Mr Robert Pattenden, General Manager of The Singapore EDITION, hospitality has always been about creating emotional connections and lasting memories. With an international upbringing and nearly two decades of experience across some of Asia Pacific's most dynamic hospitality markets, he now brings his passion for authentic luxury and people-centred service to The Singapore EDITION. In this interview, he reflects on his career journey, the evolving expectations of luxury travellers and what guests can look forward to at the hotel.

1. Please tell us more about yourself and your journey in the hospitality industry.

I was born in Perth, Australia, but grew up across the Asia Pacific region, living in destinations including Hong Kong, Fiji, Malaysia, New Zealand and Australia before eventually beginning my professional journey in hospitality. Growing up internationally gave me a deep appreciation for different cultures, cuisines and people from an early age, which naturally shaped my perspective on hospitality and service.

Hospitality was also always part of my life through my family, so I was fortunate to experience great hotels and memorable guest experiences from a young age. What always fascinated me was the ability of hospitality to create emotional connections and lasting memories through people, design, dining and service.

Professionally, I spent close to two decades in China, which was an incredibly formative part of my career and personal growth. One of the defining chapters was being part of The Sanya EDITION during the early expansion of the brand in Asia Pacific. It gave me a very deep understanding of the EDITION ethos, particularly the importance of authenticity in design, gracious sophisticated service and creating experiences that stimulate the senses and make your spirit soar.

2. Having recently taken on this role, what were your first impressions of The Singapore EDITION and of Singapore as a city?

Singapore has always held a special place for me. I have long admired the city for its incredible blend of cultures, incredible culinary scene, creativity and energy. It is a city that feels truly global while still maintaining a very distinct identity and sense of warmth.



voices

My first impression of The Singapore EDITION was how beautifully it captures the EDITION philosophy of understated luxury. There is a sophistication and elegance to the property, but at the same time it feels intimate, emotional and highly personal. What stood out most strongly to me, however, was the passion of the team. One of the EDITION ideals is that hospitality is a team sport and lateral service is the only way to win, and I genuinely felt that spirit from the moment I arrived. There is a strong sense of pride, energy and care throughout the hotel, and that ultimately defines the guest experience more than anything else.

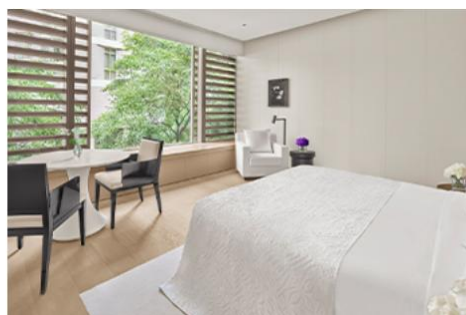


Robert connects with team members across the hotel, from discussing culinary concepts with the executive chef to ensuring every aspect of the guest experience reflects The Singapore EDITION's commitment to excellence.

3. The EDITION brand is known for blending luxury, lifestyle and personalised experiences. In your view, what are the key strengths of the brand, and what makes The Singapore EDITION stand out in Singapore's hospitality landscape?

What makes EDITION so unique is that it approaches luxury in a very emotional and modern way. The brand is deeply rooted in authenticity, individuality and creating experiences that feel both sophisticated and personal. EDITION hotels are intentionally designed to stimulate the senses, whether through architecture, music, lighting, culinary experiences or the energy within the social spaces. There is always a balance between refined luxury and a sense of effortless comfort.

At The Singapore EDITION, what makes the property particularly special is the intimacy of the experience combined with its vibrant lifestyle positioning in the heart of Orchard Road. Guests can enjoy a highly personalised experience while still feeling connected to the social energy and creativity that defines the brand. Our focus is never simply on providing a stay, but on creating lasting memories through gracious sophisticated service, genuine human connection and experiences that feel memorable rather than manufactured.



The Singapore EDITION combines refined design, personalised service and contemporary luxury, offering guests a sophisticated urban retreat in the heart of Orchard Road.

4. What opportunities do you see for growth at The Singapore EDITION, and what can guests look forward to under your leadership in the coming months?

Singapore is one of the most exciting luxury hospitality markets in the world, and there is tremendous opportunity for The Singapore EDITION to continue evolving as a leading lifestyle destination within the city. Over the coming



voices

months, guests can look forward to exciting developments across our culinary and social experiences, along with collaborations that celebrate creativity, culture and the local community. We want the hotel to feel dynamic, relevant and constantly evolving while remaining authentic to the EDITION ethos.

At the same time, luxury is ultimately found in the details and in how a guest feels throughout their stay. One of our guiding EDITION ideals is that at every moment we are either adding to or taking from the guest experience, and that mindset continues to shape how we approach service, design and operations across the hotel every day.

5. Singapore's luxury hospitality scene is highly competitive and constantly evolving. How is The Singapore EDITION adapting to changing guest expectations and travel trends?

Today's luxury traveller is highly informed, globally connected and increasingly experience driven. Guests are seeking authenticity, wellness, flexibility, meaningful dining experiences and a deeper emotional connection with the places they visit. At The Singapore EDITION, we adapt by remaining highly attentive to our guests and continuously evolving the experiences we offer. That may come through personalised service, culinary innovation, wellness experiences or creating social spaces that feel energetic and relevant to both travellers and the local community. Another important shift is that guests increasingly value sincerity and human connection. Technology and efficiency are important, but true luxury still comes from how people make you feel.

6. In your opinion, what makes a good leader, and how would you describe your own leadership style?

I believe strong leadership begins with authenticity, empathy and consistency. Hospitality is fundamentally a people business, and culture within a hotel directly influences the guest experience. My leadership style is collaborative, approachable and people focused. I believe in empowering teams, creating open communication and fostering an environment where people feel valued, inspired and supported to grow. I also believe positivity is contagious. Energy, passion and attitude from leadership naturally influence the culture of a hotel, and I always strive to lead with optimism, humility and presence.



Robert brings a people-first leadership approach to The Singapore EDITION, guided by a passion for authentic hospitality and meaningful guest experiences.

7. What advice would you give to young professionals who are considering a career in hospitality today?

Hospitality is one of the most enchanting industries in the world for people who genuinely enjoy connecting with others and creating memorable experiences. It is an industry that can open doors globally and expose you to different cultures, perspectives and opportunities throughout your career. My advice would be to be adaptable and open-minded. Some of the most valuable lessons in hospitality come from stepping into others' shoes, embracing challenges and learning from different people's perspectives.

I would also encourage young professionals to focus not only on technical skills, but on emotional intelligence and human connection. Hospitality will always be about people first. How you make guests and colleagues feel is incredibly important and often what leaves the most lasting impression. Most importantly, enjoy the journey. Hospitality is fast paced and demanding, but it is also incredibly fulfilling because every day and every guest is different, giving you the opportunity to create meaningful moments.



voices

8. Outside of work, what do you do to recharge and stay inspired?

Outside of work, I enjoy staying active through running and cycling, which are great ways for me to recharge and create balance. I also value spending quality time with my family and our pets whenever possible.

Another passion of mine is exploring local culinary experiences. Food has always been something that connects people and cultures, and living in Singapore is incredibly inspiring from that perspective. Whether it is visiting a hawker center or experiencing a new restaurant concept, there is always something exciting to explore. Travel, dining and observing experiences have always been a source of inspiration for me personally and professionally. In hospitality, inspiration often comes from the smallest of experiences and moments that make people feel genuinely cared for and connected.



MHR Shows Why Halal Certification Is Becoming A Strategic Advantage For Hotels

M Hotel Singapore's Junior Sous Chef Mohd Muizzudin B Selamat preparing for an event in the hotel's halal-certified kitchen at Basement 2, which produces all halal food served at The Buffet restaurant as well as events and other banquet and catering services.

Singapore's halal dining landscape continues to evolve, driven by a rising demand for inclusive and certified food offerings across both local and international markets. Major hospitality players are strengthening their halal-certified operations to ensure they are well positioned to tap on this growing market sector and serve a diverse range of guests and occasions.

Against this backdrop, Millennium Hotels and Resorts (MHR) stands out as one of the hotel groups actively enhancing its halal-certified dining capabilities, supporting everything from intimate gatherings to major national events.

Singapore's halal dining landscape continues to expand, with more hotels embracing halal certification to cater to increasingly diverse guest profiles and the growing number of Muslim travellers visiting the city.

Among the hospitality players leading this shift is Millennium Hotels and Resorts (MHR), the hospitality flagship of Hong Leong Group and CDL. MHR has steadily strengthened its halal-certified offerings across its Singapore properties, namely **M Hotel Singapore**, **Orchard Hotel**, and **Grand Copthorne Waterfront Hotel**.

At MHR, the commitment to halal-certified began in 2010 with Orchard Hotel, before progressively expanding to M Hotel (2021) and Grand Copthorne Waterfront (2024), reflecting a long-term, group-wide effort to strengthen inclusive dining capabilities across its Singapore portfolio.



An established name Singapore's Muslim community for its halal-certified dining offerings, M Hotel attracts a diverse mix of patrons through inclusive initiatives such as this interfaith dialogue and Iftar gathering at The Buffet Restaurant. The restaurant's popular halal Peranakan lunch buffet also continues to draw a loyal base of regular patrons.



getting to know you

From buffet restaurants to large-scale banquet operations, halal certification enables them to better serve local communities, corporate clients and regional visitors from key markets such as Indonesia, Malaysia and Brunei. For example, latest figures from the Singapore Tourism Board showed that tourists from Indonesia and Malaysia made up over 20% of Singapore's international visitors from January to September 2025.

According to the Islamic Religious Council of Singapore (MUIS), more than 4,000 of Singapore's over 23,600 retail food establishments (including hotel restaurants and banquet kitchens) are now halal-certified, with the sector growing by around 10% annually. This reflects rising demand not only from Muslim consumers, but also from diners who associate halal certification with strong food safety standards, operational discipline and inclusivity.



Located on Level 2, Grand Copthorne Waterfront's halal-certified 78 square metre (sqm) kitchen is well-located to efficiently support the hotel's 6,200 sqm of event spaces across Levels 2 and 3, and enable easy catering for weddings, corporate functions, community gatherings and other large-scale events.

Raising standards in halal certification

Halal certification involves far more than simply removing pork or alcohol from menus. Ingredients must be carefully reviewed and sourced from approved suppliers, documentation prepared, and kitchen operations aligned with stringent halal requirements. Businesses are also required to undergo audits and ensure staff complete halal competency training.

Overseen by MUIS, the only authority in Singapore that issues halal certification, the process ensures high standards of hygiene, food safety and compliance, making certification a trusted mark for a broad range of consumers.

Within Singapore's hospitality sector, these efforts are increasingly seen as valuable long-term investments. In hotels where selected kitchens rather than the entire property are halal-certified, this caters to a much wider range of events from weddings and corporate functions to large-scale gatherings, while also strengthening Singapore's appeal as a welcoming destination for Muslim travellers.



Known for its strong outdoor catering capabilities, Orchard Hotel regularly supports major events such as the Singapore Airshow (left photo) and Singaporean of the Year (right photo). Its halal-certified operations also appeal to a broader customer base that values stringent food safety, ethical sourcing and inclusive dining experiences.



getting to know you

Halal certification also helps to build trust with a significant consumer segment, unlocks greater access to a growing global market, and provides hospitality businesses with a stronger competitive edge.

To MHR, halal-certified dining options form part of the hospitality group's broader commitment to inclusivity and guest experience. By catering to varying dietary needs and cultural preferences, the group is helping to support a more accessible and multicultural food landscape in Singapore, while also aligning certification with long-term business strategy.



congratulations / appointments



Green Looks Good On Copthorne Slough Windsor

Upgraded from Silver status to Gold by Green Tourism Awards.

The team at Copthorne Hotel Slough-Windsor is pictured during the hotel's recent Earth Day activities, reflecting the sustainability efforts that contributed to its Green Tourism Gold Award achievement.

Copthorne The 219-room Copthorne Hotel Slough-Windsor has achieved the Green Tourism Gold Award, from its previous Silver status, through a strong commitment to sustainability across the property. The Green Tourism Awards is an international accreditation given to tourism and hospitality businesses.

Around 75% of the hotel's public areas are now fitted with smart sensors to reduce energy consumption, while newly installed boiler systems and energy-efficient kitchen equipment helped significantly lower gas usage.

The hotel has also strengthened its focus on sourcing local produce to reduce transportation-related emissions, and implemented responsible waste management practices. During low-occupancy periods, guests are allocated to rooms on the same floors to minimise energy use across the property.

Environment and community initiatives



Keeping the hotel's surroundings clean and nature-friendly is a key priority. Hotel Manager Mr Sacha Rana is pictured cleaning and refilling bird feeders placed across the grounds (left photo), while the hotel team hand-built a cute hedgehog house (right photo) to support local wildlife and biodiversity.

Beyond operations, the team has actively supported environmental and community initiatives, including Earth Day clean-up activities, creating a hedgehog house, and maintaining greener surroundings around the hotel.

Partnerships with sustainability-minded suppliers also played a role in the hotel's Gold status. County Linen supports environmentally responsible operations, while Windsor Cars provides electric vehicles as the preferred transport option for guests and staff.



congratulations / appointments

Staff engagement

Staff engagement was another key driver behind the upgrade. Many employees voluntarily completed Green Tourism Foundation certifications, helping to build greater awareness and enthusiasm for sustainable practices throughout the hotel. The team also participated in a low-carbon cooking workshop focused on waste reduction and greener culinary methods.

For recipe on the hotel's Zero Waste Vegetable Soup, [please click here](#).



Staff engagement continues to drive the hotel's sustainability efforts, from participating in low-carbon cooking workshops (left photo) to helping keep the hotel grounds clean, green and environmentally friendly (right photo).

To ensure continued progress, the hotel conducts quarterly Green Tourism meetings and regularly gathers feedback to identify new sustainability opportunities.

These combined efforts and ongoing commitment to improvement ultimately helped Copthorne Hotel Slough-Windsor attain Green Tourism Gold status.

Congratulations to the efforts of the team!



congratulations / appointments



Kwek Leng Peck Returns To CDL As Vice Chairman And Non- Independent Non-Executive Director

Mr Kwek Leng Peck brings decades of experience across property and hospitality sectors, and continues to hold senior roles across Hong Leong Group Singapore.

Mr Kwek Leng Peck has been appointed by the City Developments Limited (CDL) Board as a Non-Independent Non-Executive Director and Vice Chairman, effective 1 June 2026. He will also serve as a member of CDL's Nominating and Remuneration Committee.

Mr Kwek brings decades of experience in property investment and development, hotel operations, trading, manufacturing, corporate finance, and management.

As a senior member of the Kwek family, he possesses a deep understanding of the CDL heritage, values and long-term vision, which have guided its transformation from a Singapore property developer into a leading global real estate group.

He previously served on the CDL Board from 1987 to 2020 (a tenure of 33 years), during which he played a significant role in CDL's growth and development. He was also a director of Millennium & Copthorne Hotels Limited from 1995 to 2020.

Mr Kwek continues to hold several senior positions across Hong Leong Group. They are:

- Executive Chairman of Hong Leong Asia Ltd.
- Executive Director of Hong Leong Investment Holdings Pte. Ltd., Hong Leong Corporation Holdings Pte Ltd, and Hong Realty (Private) Limited
- Non-Executive Director of Hong Leong Finance Limited and China Yuchai International Limited
- Non-Executive Chairman of Tasek Corporation Berhad

CDL also announced the resignation of Mr Daniel Desbaillets as an Independent, Non-Executive Director with effect from 1 June 2026.

"We welcome Leng Peck to the Board. His experience, perspectives and networks will enrich the Board's collective expertise and support effective stewardship as CDL advances its strategic priorities. The Board remains focused on disciplined execution and long-term value creation," said Mr Kwek Leng Beng, Executive Chairman of CDL and Hong Leong Group Singapore.



congratulations / appointments

“Leng Peck’s long-standing association and in-depth understanding of the Group will complement the Board’s capabilities. The insights Leng Peck brings to the Board will be invaluable to our ongoing strategic review exercise as the Company continues to refine its strategy, priorities and initiatives. As such, the Company expects to only unveil these outcomes in Q3 2026,” he said. “I would also like to thank Daniel for his service to the Company and wish him well in his future endeavours.”

Mr Kwek’s return reflects his firm commitment to CDL, as the Board draws on his extensive institutional knowledge to advance CDL’s strategic priorities. Mr Kwek’s deep familiarity with the Group’s businesses and operations will enable him to provide strong support to the Executive Chairman, contribute to key strategic initiatives, and add meaningful value in his role as Vice Chairman.



Tatler Asia Celebrates Singapore's Most Exceptional Hotels

The St. Regis Singapore and The Singapore EDITION make the Best 10 list.

St. Regis Singapore (left) and Singapore EDITION (right) have made it to the inaugural Tatler Best 10 Hotels list of exceptional design, service and hospitality.

The St. Regis Singapore and Singapore EDITION hotels have made it to Tatler Asia's inaugural "Tatler Best 10 Hotels - Singapore" list, recognising the city's best luxury destinations with their outstanding design, service excellence and distinctive guest experiences. These properties showcase Singapore's standing as one of the world's premier travel and hospitality destinations.

The St. Regis Singapore



The St. Regis Singapore combines 24-hour butler service with refined rituals and newly renovated guestrooms.



The former Astor Bar was transformed last year into the St. Regis Bar Singapore, inspired by the glamour of early 20th-century Manhattan city in New York.

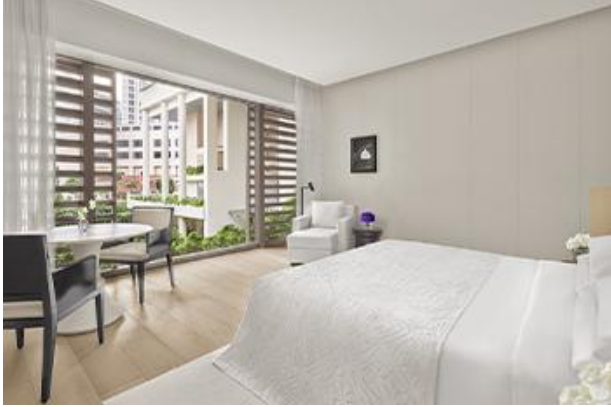
The recently renovated St. Regis Singapore is recognised for its refined blend of elegance, tradition and personalised luxury. Located between the vibrant Orchard Road shopping district and the tranquillity of the Singapore Botanic Gardens, the hotel offers guests a sophisticated urban retreat inspired by its lush surroundings.

Its 299 guestrooms and suites feature calming botanical-inspired interiors, complemented by marble bathrooms, bespoke furnishings and intuitive smart technology. Signature experiences such as the renowned 24-hour St. Regis Butler Service, afternoon tea rituals, champagne sabrage and the locally inspired "Straits Mary" cocktail continue to define the hotel's distinctive hospitality experience.



congratulations / appointments

The Singapore EDITION



Modern sophistication meets minimalist design at The Singapore EDITION in each guestroom



Framed by floor to ceiling glass, the ballroom is a stunning 600 sqm pillar-less event that fits 340 guests.

The Singapore EDITION combines minimalist luxury and contemporary design in the heart of Orchard Road. Conceived by celebrated hotelier Ian Schrager in collaboration with Marriott International, the property offers an understated yet sophisticated retreat characterised by clean architectural lines, warm residential touches and thoughtfully curated spaces.

The hotel's 204 guestrooms feature white oak flooring, hand-finished textiles and adjustable louvres that soften the tropical light, while its striking public spaces and rooftop pool provide guests with a stylish sanctuary amidst the city's energy.



congratulations / appointments



A Sweet Milestone For M Hotel Culinary Team

Snags its first bronze at Food & Hospitality Asia's Dessert Challenge.

Celebrating the milestone achievement (L-R): Chef De Cuisine Chong Wei Chet; M Hotel General Manager Miss Edeline Tiong; Chef De Partie Saw Wai Hong; Demi Chef Nurinsyrah Bte Kamsani; and Executive Chef Jacky Zhang.

The culinary team at M Hotel Singapore has achieved a proud milestone, securing its first-ever Bronze award at the prestigious Food & Hospitality Asia (FHA) Dessert Challenge 2026, one of Asia's leading pastry and dessert competitions.

Presented in partnership with the Singapore Pastry Alliance and World Association of Chefs' Societies (or Worldchefs), the FHA Dessert Challenge is regarded as one of Asia's leading pastry and dessert competition.

M Hotel Singapore's award-winning presentation, "Whispers of the Forest" Tea Set, impressed judges with its creativity, precision and thoughtful storytelling.



Inspired by themes of health and nature, the team's award-winning presentation, "Whispers of the Forest" Tea Set (left photo) impressed the FHA judges with its creativity, technical precision and thoughtful execution (right photo).

Inspired by themes of health and nature, the refined afternoon tea concept featured an elegant selection of savouries, French pastries, desserts, healthy cookies, scones and a decorative chocolate showpiece, drawing from the rich flavours and wellness elements associated with forests.

From concept development to final presentation, the pastry team demonstrated exceptional craftsmanship, innovation and passion for the culinary arts.

Congratulations to M Hotel and the culinary team on this well-deserved recognition and continuing to raise the bar in culinary excellence!



congratulations / appointments



Design, Lifestyle And Loft Living In The Spotlight At M Social And Studio M In Singapore

Loft-inspired living was among the distinctive features that earned M Social Singapore (left) and Studio M Hotel Singapore (right) a shortlist spot.

M Social Singapore and Studio M Hotel Singapore have been recognised by Savour BlackBook Asia, a hospitality platform spotlighting some of Singapore's most distinctive hotel experiences across luxury, lifestyle and business segments.

Both hotels have been shortlisted "The Unadulterated List 2026 Comes Home – 50 Best Hotels in Singapore" by Savour BlackBook Asia. The official rankings will be announced in the second half of 2026.

M Social Singapore

M Social Singapore was featured for its bold design concept, vibrant lifestyle experiences and prime location along Robertson Quay.

The judges noted the hotel's blend of contemporary aesthetics and connectivity, from its interactive digital lobby installations to its thoughtfully designed loft-style rooms tailored for the modern traveller. The hotel's unique Bear Painting activity was also highlighted, where guests can enjoy a personalised "pour-over" art session using bespoke colour palettes, offering a creative and relaxing experience beyond the usual hotel stay.



Dining at Beast & Butterflies also contributed to M Social Singapore's shortlist recognition, with its "social dining" concept blending local flavours, signature dishes and artisanal cocktails. (Photo credit: Savour BlackBook Asia.)



M Social Singapore's Bear Painting activity was also a standout experience, offering guests a creative escape and transform each stay into a memorable experience. (Photo credit: Savour BlackBook Asia)



congratulations / appointments

Studio M Singapore

Studio M Hotel Singapore was similarly recognised for its signature loft-inspired rooms, lifestyle amenities and distinctive stay experience.

The judges highlighted how Studio M Singapore offers a more thoughtfully designed and lived-in environment for today's self-sufficient traveller, with practical in-room amenities such as microwaves and coffee makers. The hotel's premium Christian Lacroix aromatic bathroom amenities were also noted as part of the elevated guest experience.



From hearty breakfasts at Breeze (above) to indulgent comfort food at MEMO Café, Studio M's vibrant dining experiences were among the lifestyle highlights featured. (Photo credit: Savour BlackBook Asia)



The true vibe at Studio M Hotel Singapore is found at the poolside tents scattered around the pool deck. Its private, shaded spaces are designed for guests to unwind, work or simply soak in the city atmosphere. (Photo credit: Savour BlackBook Asia)



congratulations / appointments



Grand Millennium Muscat Welcomes New General Manager, Michael Kasch

Mr Kasch possesses more than 30 years of experience in international hospitality.

Grand Millennium Muscat welcomes Michael Kasch as General Manager, marking a new chapter of growth

Mr Michael Kasch has joined Grand Millennium Muscat as its new General Manager. Possessing more than more than 30 years of international hospitality experience, Mr Kasch brings expertise in hotel operations, strategic development, and team leadership. Having previously worked in Muscat, he also offers valuable local market insight and a strong understanding of evolving guest expectations in Oman.

Throughout his career, Michael has held senior leadership roles with globally recognised hospitality brands including Rotana, Mövenpick Hotels & Resorts, Marriott International, Taj Hotels, Accor, and Radisson Hotel Group. Among his notable achievements was leading the successful pre-opening of The Kahala Hotel & Resort Yokohama.

In his new role, Michael will focus on strengthening the hotel's market position, enhancing service standards, and elevating its food and beverage offerings to further enrich the guest experience.

"I am delighted to join the team at Grand Millennium Muscat and look forward to building on the hotel's strong foundation and reputation, elevating the guest experience, and further positioning the property as a leading destination for both business and leisure travellers," said Michael Kasch.

The appointment reflects Grand Millennium Muscat's continued focus on delivering refined hospitality experiences and driving future growth in the heart of the city.



congratulations / appointments



Design And Downtown Energy Collide At M Social New York Downtown

The redesign of M Social New York Downtown was a collaborative effort led by MHR, together with interior designer Mazzarino & Co. and architect Nehmer (HVS Design).

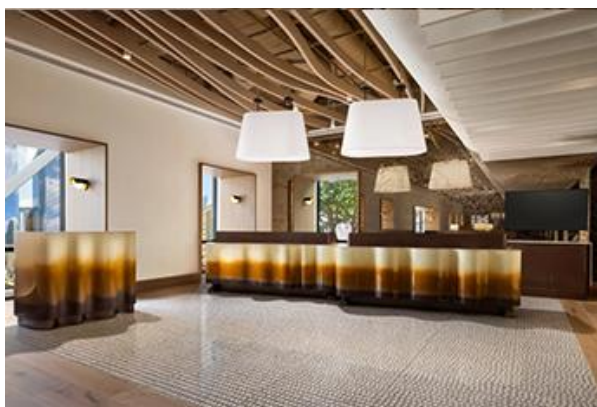
M Social New York Downtown (formerly Millennium Downtown New York) has won the Hotel Lobby/Public Space category at the 11th NYCxDESIGN Awards 2026 in Las Vegas, recognising the hotel's distinctive interiors and bold interpretation of the M Social brand in the heart of Lower Manhattan.

Hosted annually by Interior Design magazine, the NYCxDESIGN Awards is a major US-based design competition celebrating outstanding projects and talents across New York, New Jersey and Connecticut.

The redesigned acclaimed public space design at M Social New York Downtown was a collaborative effort led by the MHR Capital Projects and Sustainability team (SVP Mr Rajiv Puri and VP Mr Jay Arn Lim), together with interior designer Mazzarino & Co. and architect Nehmer (HVS Design).



Undulating timber ribbons sweep across the lobby ceiling like desert dunes, while cognac leather, sage velvet and Calacatta marble evoke contemporary Arabian luxury.



Located on the third floor, the front desk offers sweeping views of New York City, with materials and textures inspired by Wall Street's cobblestones, metal and glass.

Opened in October 2025 next to One World Trade Center and just steps from the iconic Oculus transit hub, the 569-room hotel was designed to capture the vibrancy and energy of downtown New York through modern spaces that also feel connected to the city.

"The neighbourhood is full of history, but it has also been completely rebuilt since 2001. This building was right here when the 9/11 attacks happened. It stood in the front row. The hotel remained closed for nearly two years



congratulations / appointments

after the area recovered, and even today, a US flag that survived that fateful day, still hangs proudly on our ground floor. It's a reminder of what this neighbourhood endured and how it has risen since," according to Managing Director and General Manager Mr Alex Spektor in an interview with the Business Traveller Magazine.



Beyond the public spaces, the design experience continues at Beast & Butterflies, where the lively spirit of Spanish dining has made it a vibrant social destination in New York City's financial district.



Nearly every room offers views of the Hudson River, One World Trade Center, or the Brooklyn and Manhattan bridges, while design details include a round stone table that doubles as a dining and workspace.

With modern lines and warm textures like rich reds, dark woods and metallic accents, the public spaces create an atmosphere that is stylish and welcoming. A standout feature is the hotel's check-in lounge on the third floor with sweeping views of the Oculus, offering a sense of arrival and exclusivity.

Sustainability was integrated into the rebuild through features such as LED lighting, eco-friendly materials and refillable aluminium water bottles placed on every floor for eco-conscious guests.