

highlights



**Tower Club Singapore Hosts Reception To Mark
Luxembourg Embassy's Inauguration**

**Shining A Light
On The Security
Teams Who
Keep Our Hotels
Safe**

**Celebrating
Singapore's 61st
Birthday Across
The Hong Leong
Group Of
Companies**

**CDL Supports
Go 25 Through
Smarter
Workplace
Cooling**

**Sweet Treats
And Football
Fun Bring
Colleagues
Together At
Copthorne Hotel
Slough-Windsor**



MyMillennium Kids brings the family holiday to life for younger guests with engaging experiences, thoughtful surprises and rewards designed just for them.

Millennium Hotels and Resorts (MHR) has launched **MyMillennium Kids**, a new family-oriented initiative designed to give younger guests their own experiences, rewards and adventures during stays at selected MHR properties across Asia Pacific.

Designed for children aged five to 10, the programme is available to children staying with a MyMillennium member for a minimum of two consecutive nights. It is currently available at Grand Copthorne Waterfront Hotel Singapore, Orchard Hotel Singapore, M Hotel Singapore City Centre, M Social Resort Penang, M Social Hotel Suzhou and M Social Hotel Phuket, with plans to expand to selected properties in Europe and the United States in 2027.

Creating A Journey for Young Guests

At the heart of MyMillennium Kids is the **Adventure Passport**, an interactive collectible booklet that turns every hotel stay into an adventure.

Children can collect exclusive brand-themed stickers, discover surprises and complete side missions to earn bonus stickers. As they collect more stickers across their stays, they can unlock a series of milestone rewards.

These include a complimentary children's dessert after collecting three stickers, a Muriel the Cow plush toy at six stickers, a complimentary room upgrade on their next stay at nine stickers, and MyMillennium Kids merchandise, a **Junior World Explorer** certificate and giveaway entry at 12 stickers.



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The MyMillennium Kids Adventure Passport can travel with young guests from one destination to the next, building a collection of stickers and memories along the way.

More than a rewards mechanism, the passport gives children something of their own to anticipate with every stay, encouraging them to explore their surroundings and engage with the MHR experience.

Making Every Stay More Memorable

The experience extends beyond the Adventure Passport, with thoughtful touches designed to make young guests feel recognised from the moment they arrive.

Children may find a letter from Muriel the Cow waiting on their pillow, accompanied by a small surprise such as a property-specific souvenir, snack box or special-occasion gift. They also receive a blank **“Do Not Disturb – Junior Explorer Inside”** sign, which they can personalise with stickers and markers.



A personalised letter from Muriel the Cow invites young guests to discover a special surprise waiting for them in their room.

Families who are not yet MyMillennium members can join at check-in and immediately access MyMillennium Kids, allowing children to begin their adventure and collect stickers from their first stay.

Extending The MyMillennium Experience

MyMillennium Kids also represents an evolution of MHR's global loyalty programme, extending recognition and rewards beyond the primary member to include the wider family.



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“Family travel continues to be a key growth segment for the hospitality industry, as more embrace getaways as an opportunity to spend quality time with loved ones, away from the demands of daily life,” said **Ms Cinn Tan, Chief Commercial Officer, MHR.**

“With this, parents are increasingly seeking stays that offer both comfort and meaningful experiences for their children. The launch of MyMillennium Kids strengthens our family travel proposition while deepening engagement with MyMillennium members, creating more reasons for families to choose Millennium Hotels and Resorts across their travel journeys.”

Carolyn Wishnowski, Vice President, Global Branding, Marketing and Loyalty, MHR, added that the programme provides a consistent way to bring the MHR experience to life for younger guests across the global portfolio, while allowing individual hotels to introduce locally relevant touches.

Building Connections with the Next Generation



Young guests can work towards milestone rewards, from complimentary desserts and a Muriel the Cow plush toy to room upgrades and exclusive MyMillennium Kids merchandise. a special surprise waiting for them in their room.

By giving younger guests their own programme journey, benefits and experiences, MyMillennium Kids creates a more inclusive loyalty experience for families and additional opportunities for them to engage with MHR across repeat stays and destinations.

For MHR, the initiative is also an opportunity to introduce the brand to the next generation of travellers at an early age. By creating experiences that encourage curiosity, participation and discovery, MyMillennium Kids aims to build positive associations with the MHR brand that can grow with young guests over time.

As the programme expands to more destinations, these experiences will provide families with another reason to choose MHR and younger travellers with something to look forward to each time they check in.



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Café Biltmore Featured Among London's Best Al Fresco Dining Destinations

Café Biltmore offers an elegant al fresco setting in the heart of London, combining relaxed outdoor dining with a globally inspired menu.

Café Biltmore at The Biltmore Mayfair London has been featured by Tatler among London's best destinations for al fresco dining, highlighting the restaurant as an inviting outdoor oasis in the heart of Mayfair.

The brasserie-style restaurant offers a relaxed setting away from the bustle of London's West End, providing a welcoming spot for leisurely lunches, afternoon drinks and evening dining during the warmer months.

Adding to the experience is the restaurant's latest menu, which brings together global flavours with a distinctly Mayfair touch. Highlights include Rosendale UK Wagyu Ribeye served with yellow curry sauce and Cajun onion rings, Teriyaki Salmon Donburi with avocado and sambal, and Watermelon Salad with blueberries and lemon vinaigrette.



Café Biltmore's latest menu brings together globally inspired flavours, from premium cuts and fresh seafood to contemporary takes on familiar favourites.



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For those looking for a classic, the Smash American Cheeseburger offers a familiar favourite, while the restaurant's outdoor terrace provides an inviting setting to enjoy a meal or drinks while taking in the atmosphere of Mayfair.

The Tatler recognition places Café Biltmore alongside a selection of London's notable rooftop bars, courtyards and garden dining destinations, further highlighting the restaurant as a destination to enjoy the city's summer season.



The St. Regis Singapore Offers A Refined Escape For Every Occasion

The St. Regis Singapore offers a refined urban retreat, combining timeless luxury, signature rituals and personalised service for guests seeking a memorable staycation. (Photo credit: The Smart Local)

The St. Regis Singapore is embracing the growing appeal of short and meaningful getaways, offering guests an opportunity to pause, recharge and indulge in a refined urban retreat.

As travellers increasingly turn to shorter breaks and more intentional forms of self-care, the hotel offers a range of experiences that transform a simple city stay into an occasion to savour.

From afternoon tea and signature cocktails to longstanding St. Regis rituals, guests can enjoy an itinerary that brings together culinary indulgence, relaxation and personalised service – all within the heart of Singapore.



First introduced in the 19th century by Mrs Caroline Astor at The St. Regis New York, afternoon tea is a beloved tradition celebrated across St. Regis hotels worldwide, with each property offering its own interpretation.

One of the highlights is The St. Regis Afternoon Tea, where seasonal sweet and savoury creations are paired with premium teas in an elegant setting. Freshly baked scones are served from the signature Scone Trolley alongside traditional clotted cream, artisanal jams and the hotel's signature fruit jam caviar pearls. A tea sommelier is also on hand to help guests select and brew their preferred blend.

As evening approaches, guests can make their way to the Grand Staircase for the hotel's daily Champagne Sabrage ceremony. Held at 6.30pm each evening, the theatrical ritual marks the transition into the evening before guests can unwind at The St. Regis Bar with the Chilli Padi Mary, the hotel's Singapore-inspired interpretation of the signature St. Regis Bloody Mary.

Hi Life!

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The newly transformed guest rooms and suites feature refreshed interiors, sustainability measures and smart technology designed to enhance guest comfort while reducing environmental impact. Complementing the stay, the renowned St. Regis Butler Service continues its legacy of personalised service, offering complimentary assistance to meet guests' needs.

The experience continues in the hotel's guestrooms and suites, where refreshed interiors, spacious living areas and marble bathrooms provide a tranquil setting to unwind. The renowned St. Regis Butler Service complements the stay with personalised assistance, from morning coffee and tea service to garment pressing and packing support.

Together, these offerings reflect The St. Regis Singapore's approach to creating stays that go beyond accommodation, giving guests the opportunity to slow down, indulge in thoughtful experiences and discover a sense of escape without leaving the city.



Singapore Celebrities Gathered For A Taste Of Teochew At Copthorne King's Hotel

Tien Court restaurant recently welcomed Singapore celebrities Pan Ling Ling (left), Aileen Tan (second from left), Jin Ying Ji (seated), and Huang Biren (second from right), alongside Nick Chia (centre), Hotel Manager of Copthorne King's Hotel Singapore, for its Teochew cuisine.

Tien Court at Copthorne King's Hotel Singapore recently welcomed a group of Singapore media personalities and artistes. Among the guests were familiar faces Pan Ling Ling, Aileen Tan, Jin Ying Ji and Huang Biren, who gathered at the restaurant to experience Tien Court's selection of Teochew specialities.

The meal offered an opportunity to showcase the restaurant's approach to Teochew cuisine, bringing together traditional flavours and carefully prepared dishes in an elegant dining setting. From classic Teochew favourites to house specialities, the menu highlighted the flavours and culinary traditions that have made the cuisine a distinctive part of Singapore's dining landscape.

The restaurant also provided a relaxed setting for guests to catch up and enjoy the evening around the table. For Tien Court, it was an opportunity to introduce its dining experience to familiar local personalities while showcasing the restaurant's warm and attentive hospitality.

A special thank you to the Tien Court team for hosting the gathering and delivering an enjoyable dining experience that brought together good food and warm hospitality.



Millennium Hotels And Resorts Singapore Gears Up For An Action-Packed Race Season

Singapore's streets come alive as the city gears up for another exhilarating F1 race weekend.

The countdown to Singapore's biggest race weekend is on, and our Singapore hotels are getting into pole position with a line-up of F1-inspired stays, dining experiences and exclusive perks designed to keep guests in the race-day spirit.

From race-themed welcome treats and limited-edition gifts to evening drinks, special menus and lifestyle experiences, Grand Copthorne Waterfront Hotel Singapore, M Social Singapore and Studio M Singapore are each putting their own spin on race season.

Grand Copthorne Waterfront Hotel Singapore



Guests who book the race package can enjoy the hotel's newly renovated Premier Rooms and a sweet welcome with specially curated F1-themed chocolates, adding a touch of race-day excitement to their stay.

The Ultimate Race Weekend Stay brings the excitement of the circuit into the hotel. Guests staying for two nights can enjoy a complimentary upgrade to a Premier Room, subject to availability, alongside race-themed welcome amenities, turndown service and a limited-edition Racer Otter plushie.

The race-inspired experience continues with access to an exclusive Race Merchandise Retail Booth and a selection of dining perks, including 1-for-1 race-themed cocktails and Afternoon Tea at The Lobby Lounge, 1-for-1 dining at Food Capital and 1-for-1 Epicure Sunday Brunch on 11 October.

When it is time to take a break from the race action, guests can join complimentary Saturday yoga sessions, explore the Singapore River by bicycle or on foot, or hop on a one-way heritage shuttle to nearby attractions.



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Exclusive lifestyle discounts at Prime Padel, Grand Shanghai, Party World KTV and J's Salon & Medi Spa add even more ways to make the most of the stay.



A limited-edition Racer Otter plushie adds a playful touch to the race weekend experience at Grand Copthorne Waterfront Hotel Singapore, giving guests a fun keepsake to take home.

The package is available for stays from 22 September to 19 October 2026, with bookings open until 17 October 2026.

M Social Singapore



Race weekend mornings at M Social Singapore start with a spread at Beast & Butterflies, while evenings call for glasses of Prosecco and complimentary drinks as guests wind down after a day of F1 excitement.

For those who prefer their race weekend with a little more buzz, **The Pit Stop** at M Social Singapore offers a lively base to fuel up, wind down and soak up the atmosphere.



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Available for a minimum two-night stay in a Loft Room, the package includes breakfast for two at Beast & Butterflies, followed by evening drinks from 5.00pm to 7.00pm, with free-flow Prosecco, wine, beer, coffee and tea, alongside a selection of Chef's choice of house snacks.

Guests can also enjoy 30% off dining at Beast & Butterflies and receive F1-themed chocolates upon check-in.

The Pit Stop is available for bookings until 17 October 2026, with stays from 29 September to 20 October 2026.

Studio M Singapore



Studio M Singapore's 3.8-metre-high-ceiling Loft Rooms offer a distinctive space to unwind, while MEMO Café serves up comfort food favourites, from juicy burgers and loaded hotdog buns to steaks and hand-spun milkshakes.

The Race & Recharge takes a more laid-back approach to race weekend, combining the excitement of the city with plenty of opportunities to slow down and recharge.

The two-night package includes a Loft Room stay, daily breakfast for two at Breeze and evening refreshments at MEMO Café from 5.00pm to 7.00pm, including free-flow Prosecco, wine, beer, coffee and tea, alongside Chef's selection of house snacks.

Guests can also enjoy 30% off dining at MEMO Café and receive special F1-themed chocolates at check-in.

Race & Recharge is available for bookings until 17 October 2026, with stays from 29 September to 20 October 2026.

Ready, Set, Race!

With three properties offering three distinct ways to experience race season, MHR is bringing the excitement of Singapore's F1 weekend beyond the circuit and into the guest experience.

Whether it is the race-inspired indulgence of Grand Copthorne Waterfront, the lively atmosphere of M Social or the chance to Race & Recharge at Studio M, each hotel offers its own way for guests to make the most of one of Singapore's most anticipated weekends of the year.



Celebrating Singapore's 61st Birthday Across The Hong Leong Group Of Companies

From local flavours to familiar sights, companies across the Hong Leong Group came together to celebrate Singapore's rich heritage and diverse culture.

What makes Singapore, Singapore?

It could be the hum of footsteps through the CBD, the nostalgic crunch of a packet of kacang puteh, or the familiar comfort of laksa, satay, and chicken rice. Or perhaps it is found in the stories of the everyday people who built this nation.

This National Day, our companies brought these familiar sights, sounds, flavours and stories to life across the Group — from our buildings to our hotels and restaurants. Here are some of the moments that captured the spirit of the celebrations.

City Developments Limited



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The familiar sounds of the CBD — footsteps, lift chimes and keyboards — come together to capture the everyday rhythm of Singapore.

Hong Leong Holdings Limited



Hong Leong Building joins the National Day celebrations with Singapore flags adorning its façade, adding a touch of red and white to the cityscape.

Copthorne King's Hotel Singapore



Studio M Singapore's 3.8-metre-high-ceiling Loft Rooms offer a distinctive space to unwind, while MEMO Café serves up comfort food favourites, from juicy burgers and loaded hotdog buns to steaks and hand-spun milkshakes.

Grand Copthorne Waterfront Hotel Singapore



A heritage-inspired display at Grand Copthorne Waterfront Hotel Singapore brings the stories of the Samsui women to life, alongside a traditional trishaw cart featuring kacang puteh.



The hotel handed out packets of kacang puteh to guests, sharing a nostalgic local favourite as part of the hotel's National Day celebrations.



A little friendly competition unfolds as they put their knowledge of Singapore's National Day classics to the test in "Don't Forget the Lyrics".



Singapore flags add a festive touch to Orchard Hotel Singapore, while Orchard Café carries the red-and-white spirit into its dining space.



Orchard Hotel colleagues share a few of their favourite places and flavours closest to their hearts.

M Hotel Singapore City Centre



Dressed in red and white and gathered beneath Singapore's flags, M Hotel Singapore City Centre colleagues come together to mark the nation's 61st birthday in the hotel foyer.



The Buffet Restaurant at M Hotel Singapore City Centre puts a local spin on National Day dining with eight new dishes, including the Singapore-inspired Beef Wellington Rendang.



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M Social & Studio M Hotel Singapore



M Social and Studio M Hotel Singapore celebrate with familiar local flavours, from a Singapore Burger to a National Day Set featuring laksa, chicken rice and satay.

Celebrating The Singapore We Know

While each company celebrated differently, the occasions shared a common thread of bringing Singapore culture and stories into the places where we work, stay, and dine. From the stories of generations past to food, these celebrations reflect the many things that make Singapore home.

Happy birthday, Singapore



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Hong Leong Group Of Companies Report Half Year Earnings For 2026

CDL is planning to launch its 570-unit Lucerne Grand in October 2026. Located on Lakeside Drive near Jurong Lake Gardens, the rare mixed-use development is directly linked to Lakeside MRT station. (Artist's Impression)

City Developments Limited (CDL)

CDL tripled its net attributable profit after tax and minority interest (PATMI) to S\$301.6 million for the half year ended 30 June 2026 (1H 2026), compared to S\$91.2 million in 1H 2025. This was primarily driven by stronger performance from the Group's property development segment. Lumina Grand, a fully sold 512-unit Executive Condominium (EC) in Bukit Batok, obtained its Temporary Occupation Permit (TOP), in April 2026, enabling revenue and profit to be recognised in entirety under prevailing accounting policies for ECs.

The Group posted revenue of S\$2.7 billion for 1H 2026, 61.1% higher than the S\$1.7 billion recorded in 1H 2025. The property development segment remained the largest contributor to its revenue, with a 166.8% increase in revenue for 1H 2026, driven by Lumina Grand and further supported by Newport Residences, Norwood Grand, and Union Square Residences. Additionally, the hotel operations segment also saw a 6.4% increase in revenue, supported by a 4.9% rise in Revenue Per Available Room (RevPAR) for 1H 2026.

The Group registered a significant pre-tax profit of S\$403.8 million for 1H 2026, up from S\$139.9 million in 1H 2025, driven by higher revenue across all three core business segments. Profits were recognised from Lumina Grand along with other strong-performing projects such as Newport Residences, The Myst and Norwood Grand, as well as joint venture (JV) projects CanningHill Piers, Zyon Grand, The Orie and Kassia.

The hotel operations segment also reported a healthy pre-tax profit of S\$42.0 million for 1H 2026, which was mainly driven by higher revenue and a net exchange gain from the appreciation of the SGD.

Investment properties were impacted by lower capital recycling gains in 1H 2026, coupled with the absence of contributions from properties that were divested in 2025. Completed divestments in 1H 2026 included Quayside Isle and the remaining strata units at Fortune Centre.

For 1H 2026, the Board has declared payment of a tax-exempt (one-tier) interim dividend of 6.0 cents per ordinary share.

Mr Kwek Leng Beng, CDL's Executive Chairman, said, "CDL Group's threefold increase in PATMI for 1H 2026 demonstrates the strength of our diversified portfolio. Amid an increasingly complex global environment, we remained focused on prudently managing costs and capital while continuing to strengthen our business. Our hospitality portfolio showed steady momentum with RevPAR growth across all regions, supported by the strength



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and quality of our global hotel assets. We will continue to take a mid and long-term view, actively managing our portfolio and capital to create sustainable value.”

Mr Sherman Kwek, CDL’s Group Chief Executive Officer, said, “The operating environment continues to be increasingly volatile, with geopolitical developments, evolving trade policies and shifting capital market conditions reshaping the landscape globally. While these factors may introduce uncertainty, our priorities remain focused on strengthening portfolio quality, enhancing earnings visibility and pursuing capital recycling initiatives. The outcome of our strategic review exercise remains on track to be announced by end-September 2026 and will clearly articulate the future strategic direction, capital allocation framework and implementation roadmap for our next phase of value creation.”

Please click [here](#) for the full CDL H1 2026 results.

CDL Hospitality Trusts (CDLHT)



CDLHT continues to invest in asset enhancements to strengthen competitive positioning and drive value creation through asset enhancement initiatives at M Hotel, Copthorne King's Hotel, and Hilton Cambridge City Centre to support performance post-completion. Pictured is an artist's impression of a refurbished room at Copthorne King's Hotel; the refurbishment of 167 rooms in the main wing is scheduled to commence in 4Q 2026 in phases.

For 1H 2026, CDLHT’s gross revenue rose 1.4% year-on-year (YoY) to S\$126.9 million. The conflict in the Middle East had a negative effect of varying degrees across the portfolio, with reduced air capacity from Middle Eastern carriers, increased airfares from elevated jet fuel prices, and softer corporate and leisure travel intent tempering the topline. Nevertheless, stronger operating performances from the New Zealand, Singapore, Australia, UK and Italy portfolios supported revenue growth. Net property income (NPI) grew 1.8% YoY to S\$59.7 million, lifted mainly by higher earnings from the UK portfolio, Grand Millennium Auckland and the Perth Hotels.

Interest costs for 1H 2026 fell 31.9% or S\$7.7 million YoY, reflecting CDLHT’s capital management initiatives and lower floating interest rates. Interest savings arose mainly from the repayment of higher-cost borrowings using the proceeds from the S\$250.0 million of perpetual securities issued in November 2025 and February 2026, as well as the decline in interest rates from the levels seen in 1H 2025. Factoring in distributions to perpetual securities holders, funding costs declined 14.5% or S\$3.5 million YoY.

RevPAR for the Singapore Hotels rose 4.1% YoY as Singapore’s standing as a stable gateway destination, diversified demand drivers and steady events pipeline continued to support performance amidst a broader travel moderation. NPI for the Singapore Hotels edged up 0.2% YoY.

Total distribution to Stapled Securityholders (after retention for working capital) rose 9.7% YoY to S\$27.5 million for 1H 2026, while distribution per stapled security (DPS) increased 8.6% YoY to 2.15 cents, underpinned by NPI growth and lower funding costs.



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Mr Vincent Yeo, Chief Executive Officer of CDLHT's managers, said, "While the protracted conflict in Iran continues to weigh on global travel, business at most of our hotels has held up relatively well. Meanwhile, lower interest rates in the first half, coupled with our capital management initiatives, yielded meaningful savings in funding costs, and we expect further funding cost savings in the second half of 2026 compared to the same period last year, following the retirement of higher-cost borrowings in earlier quarters. We are pleased to deliver higher distributions to Stapled Securityholders notwithstanding the geopolitical uncertainties weighing on global travel.

"Looking ahead, the ongoing and planned asset enhancement initiatives at M Hotel, Copthorne King's Hotel and Hilton Cambridge City Centre are expected to strengthen the competitive positioning of our portfolio. The completion of the Moxy Singapore Clarke Quay acquisition in the first half of 2027 will deepen our presence in our core Singapore market. We will also continue to pursue capital recycling opportunities to unlock underlying asset values and enhance returns."

Please click [here](#) for the full CDLHT 1H 2026 results.

Hong Leong Asia (HLA)



HLA has invested in higher R&D spending to strengthen its portfolio of powertrain solutions, including the development of new energy solutions such as the launch of commercial minibuses equipped with Yuchai's YCY24-65kW Flywheel Range Extender System (YC-FRS) in Hong Kong SAR.

HLA, together with its subsidiaries (Group), a diversified Asian multinational with core businesses in powertrain solutions (Yuchai) and building materials (BMU), announced attributable PATMI of S\$91.9 million for the half year ended 30 June 2026, an increase of 64.1% YoY.

The YoY increase in PATMI for 1H 2026 was driven by strong performances in Yuchai and BMU as well as positive contribution from Yong Tai Loong (Pte) Ltd. (Yong Tai Loong) acquired earlier in the year.

Group revenue increased 17.6% YoY to S\$3.1 billion, lifted by the strong performance of Yuchai, underpinned by strong demand growth for power generators in the marine and power generation sector as well as exports in powertrains for trucks and industrial applications.

In China, Yuchai's revenue of S\$2.7 billion grew 16.8% YoY, with reportable segment profit after tax of S\$156.7 million, up 61.8% YoY. Powertrain units sold in 1H 2026 increased 10.9% YoY to 277,684 units. Truck powertrain unit sales rose by 20.4% YoY, compared with commercial vehicle market sales growth (excluding gasoline- and electric-powered vehicles) of 5.8% YoY as reported by the China Association of Automobile Manufacturers for 1H 2026. Off-road engine unit sales performed well, with both marine and genset and industrial units showing growth of 42.0% and 15.8% YoY respectively. Yuchai's higher gross margin was supported by an improved sales mix with higher unit sales of high horsepower engines, higher mix of export engines and improved scale savings.

In Singapore and Malaysia, BMU's revenue was S\$384.8 million, up 24.1% YoY with reportable segment profit after tax of S\$56.1 million, an increase of 49.9% YoY. Demand for building materials such as precast and ready-mix concrete was strong, with continued growth in construction activities in Singapore. While higher fuel inputs



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due to ongoing Middle East conflict have created industry uncertainties, key project wins boosted the order book to a record level for the precast segment in 1H 2026.

Profitability of the BMU in Malaysia (Tasek) was held by improved pricing as the industry adjusted for higher fuel and logistics costs as well as healthy performance at a key associate.

The acquisition of architectural building products leader Yong Tai Loong in April 2026 has strengthened the Group's building materials portfolio and expanded our product offering in Singapore. Riding on the back of strong construction demand from both public and private residential projects, the addition of Yong Tai Loong to the building materials portfolio positions the Group for further growth in Singapore's built environment sector.

HLA Board of Directors is pleased to declare an interim dividend of S\$0.03 per share for 1H 2026, an increase of 50% YoY.

Please click [here](#) for the full HLA H1 2026 results.

Hong Leong Finance (HLF)



For its continued excellence, HLF received prestigious accolades including "ASEAN Finance Company of the Year" at the Asian Banking & Finance Retail Banking Awards, "Top 1000 World Bank" by The Banker, "Top 100 Most Valuable Singaporean Brand" by Brand Finance, and "SBR Technology Excellence Awards - API Financial Services" by Singapore Business Review for its enhanced vehicle loans digital platform enabler for car dealers and buyers.

HLF reported a net profit after tax of S\$35.0 million for H1 2026 ended 30 June 2026, an increase of 8.8% as compared with the same period last year, driven by improved net interest margin at 1.4%.

The improved net interest margin stemmed from a significant 47.7% reduction in deposit costs, outpacing the 27.5% decline in interest yields on loans and liquid assets arising from sustained low benchmark interest rates. As a result, net interest income increased by 8.4% to \$96.8 million. Fee and commission income grew 92.9% to \$7.9 million for H1 2026, boosted by strong loan fee performance.

The Group maintained a strong liquidity buffer well above the regulatory Minimum Liquid Asset (MLA) and remained robust to navigate the evolving market conditions and economic uncertainties. The Group's Capital Adequacy Ratio stood at 15.7% as at 30 June 2026, well capitalised above regulatory requirement to support lending activities and financial stability.

Looking ahead, the business operating environment is shaped by continued macroeconomic uncertainty, evolving geopolitical developments, and changing monetary policy expectations. HLF will remain focused on executing its strategic priorities to sustain profitable growth and deliver long-term value to its stakeholders while remaining resilient to volatile market conditions in an increasingly competitive financial landscape.



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HLF has declared an interim dividend of 2.85 cents per share (tax-exempt one-tier) in respect of the financial year 2026.

Please click [here](#) for the full HLF H1 2026 results.



Leading With Purpose: Millennium Hotels And Resorts' Leaders Turn Strategy Into Action

Bringing together 35 leaders from MHR's corporate office and Singapore properties, the Strategic Leadership Programme created a platform for collaboration, shared learning and fresh perspectives across the Group.

Over four intensive days, 35 leaders from Millennium Hotels and Resorts' corporate office and Singapore properties came together for a Strategic Leadership Programme focused on sharpening commercial decision-making, strengthening collaboration and building the leadership behaviours needed to perform under pressure.

Facilitated by Heidi Gempel of HGE International, the programme took participants through four key stages of strategic execution: generating insights, focusing priorities, aligning teams and putting strategy into action.

But the learning did not stop at the workshops.



The facilitator guiding participants through the programme, challenging them to examine business priorities from different perspectives and turn insights into actionable strategies.



The programme facilitator joins MHR senior leaders for a photo following the programme. (Left to right: Mr Kwek Eik Sheng, Executive Director, Ms Cinn Tan, Chief Commercial Officer, Ms Heidi Gempel, and Mr Choong Kiak Tan, Chief Financial Officer)

Working in hotel teams, participants developed Strategic Execution Projects addressing real business priorities, from improving revenue quality and profitability to strengthening demand mix. Each project was structured for implementation within 60 to 90 days, with a clear owner and cross-functional team responsible for taking the ideas forward.



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The programme culminated in project presentations to a judging panel comprising MHR's senior leadership – Mr Eik Sheng Kwek, Executive Director; Ms Cinn Tan, Chief Commercial Officer; and Mr Choong Kiak Tan, Chief Financial Officer.



MHR senior leaders reviewed the teams' Strategic Execution Projects and shared their feedback.



A short pause between sessions as participants recharge over tea and refreshments.)

Teams presented their recommendations and demonstrated how strategic thinking could be translated into practical action, with a clear focus on accountability, execution and measurable outcomes.

Beyond the project work, the four days provided an opportunity for leaders from across the Group to exchange perspectives, challenge assumptions and learn from one another. The programme also encouraged participants to step beyond their individual functions and consider how their decisions can contribute to wider business priorities.

With the programme now complete, the focus shifts from the classroom to execution. The Strategic Execution Projects give teams a clear pathway to turn their ideas into action, while the lessons from the programme provide a foundation for stronger commercial decision-making and leadership across the business.



Millennium Hotels And Resorts Partners HXE To Strengthen Its Global MICE Business

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.

MHR has entered into a new strategic partnership with HXE to strengthen its global meetings, incentives, conferences and exhibitions (MICE) business through digital innovation.

The partnership brings together MHR's international portfolio of more than 145 properties across 80 destinations with HXE's digital MICE platform and corporate network. By connecting MHR's hotels to HXE's digital ecosystem, the collaboration aims to open new opportunities for meetings and events while supporting the Group's **Where Business Connects** proposition.

Through the partnership, MHR will gain an additional channel to connect with qualified demand from leading MICE sourcing platforms. This will help meeting planners and corporate clients discover and engage with MHR properties across key destinations, while providing hotels with greater access to potential meetings and events business.

The collaboration also supports MHR's broader strategy to grow its global MICE business by combining its extensive hotel network and destination expertise with digital solutions that can make the sourcing and planning process more efficient.

Ms Cinn Tan, Chief Commercial Officer, MHR, said, "The partnership strengthens MHR's ability to capture qualified demand from leading MICE sourcing platforms while creating an additional channel to drive meetings and events business across its global portfolio."

Mr Liang Yang, Chief Executive Officer of HXE, said, "HXE regards MHR as an agile and forward-thinking digital partner for global hotel groups amidst the rapid evolution of hotel MICE trends."



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MHR and HXE executives celebrate the new partnership following the signing ceremony.

The partnership comes as digital platforms play an increasingly important role in how event organisers source venues, compare options and plan meetings across different destinations. By bringing MHR's global hospitality expertise together with HXE's digital capabilities, the collaboration aims to make it easier for planners and corporate clients to connect with the right venues and solutions for their events.

For MHR, the partnership further strengthens the **Where Business Connects** proposition and supports the Group's ambition to be a trusted hospitality partner for organisations looking to bring people, ideas and opportunities together across global destinations.



Copthorne Merry Hill-Dudley Hosts BBC Radio WM For Black Country Day

Copthorne Merry Hill-Dudley's team hosted BBC Radio WM's live broadcast of The Ed James Show, bringing the Black Country Day celebrations to listeners across the West Midlands.

Copthorne Merry Hill-Dudley was at the heart of this year's Black Country Day celebrations, hosting BBC Radio WM for a special live broadcast from the hotel.

With activities taking place across Waterfront Brierley Hill, where the hotel is located, the BBC Radio WM team brought The Ed James Show to the hotel patio overlooking the Waterfront for a four-hour outside broadcast.

The hotel welcomed radio presenter Ed James and a line-up of local guests who joined the programme to share their perspectives on the Black Country and the significance of its annual celebration.

Guests included Councillor Pete Lowe, Mayor of Dudley; Councillor Adam Aston, Deputy Mayor of Dudley; Councillor Patrick Harley, Leader of Dudley Council; local performers The Fizzogs; local historian John Homer; and Stuart Fleming, General Manager of Copthorne Merry Hill-Dudley.



Stuart Fleming (right), General Manager of Copthorne Merry Hill-Dudley, shares his views live on BBC Radio WM with presenter Ed James (left).

Hosting the live programme gave the hotel team an opportunity to showcase the property while supporting an important local celebration that brought together the wider Black Country community.

The successful broadcast also highlighted Copthorne Merry Hill-Dudley's role as an active part of the local community, while demonstrating the hotel's ability to support local partnerships and host high-profile events.

Through collaborations such as this, the hotel continues to strengthen its connections with the surrounding community and position itself as a welcoming venue for local events, businesses and organisations.



Tower Club Singapore Hosts Reception To Mark Luxembourg Embassy's Inauguration

Deputy Prime Minister, Minister for Foreign Affairs and Foreign Trade, and Minister for Development Cooperation and Humanitarian Affairs of the Grand Duchy of Luxembourg Xavier Bettel (right) with Dr Vivian Balakrishnan (left), Singapore's Minister for Foreign Affairs, at the inauguration of the Embassy of the Grand Duchy of Luxembourg in Singapore. (Photo credit: In Diplomacy)

Tower Club Singapore recently hosted a reception to mark the official inauguration of the Embassy of the Grand Duchy of Luxembourg in Singapore, bringing together representatives from the diplomatic, government and business communities.

The reception was attended by DPM Xavier Bettel, Dr Vivian Balakrishnan, and H.E. Dr Anjani Sinha, Ambassador of the United States of America to Singapore, alongside other distinguished guests.



The emblem of the Embassy of the Grand Duchy of Luxembourg marks the occasion, commemorating the establishment of Luxembourg's diplomatic presence in Singapore. (Photo credit: In Diplomacy)



Tower Club General Manager Mr Andrew Mah (left) with H.E. Dr Anjani Sinha (right), Ambassador of the United States of America to Singapore.

Following the inauguration, Dr Vivian Balakrishnan hosted DPM Bettel for dinner, where they discussed geopolitical developments and opportunities to deepen bilateral cooperation. Both ministers reaffirmed the importance of like-minded countries working together to uphold international law, multilateralism and a rules-based international order.

For Tower Club, hosting the reception highlights its role in facilitating significant diplomatic occasions in Singapore. The event marked the strengthening of Singapore-Luxembourg relations, with both countries reaffirming their commitment to expanding bilateral cooperation and working closely on regional and global issues..



Man Ho's Yunnan Wild Mushroom Feast Returns With Michelin-Starred Collaboration

Man Ho Chinese Restaurant's annual Yunnan Wild Mushroom Feast returns for its ninth edition with a special Michelin-starred collaboration between Executive Chinese Chef Jayson Tang (bottom photo, right) and Tuber's Executive Chef Keith Yam (left), showcasing an innovative East-meets-West celebration of Yunnan's prized wild mushrooms.

One-Michelin-starred Man Ho Chinese Restaurant at JW Marriott Hotel Hong Kong is welcoming the return of its annual Yunnan Wild Mushroom Feast. Celebrating its ninth year, the event is highlighted by an exclusive collaboration with fellow one-Michelin-starred restaurant Tuber Umberto Bombana in Tsim Sha Tsui, Hong Kong.

Executive Chinese Chef Jayson Tang joins forces with Tuber's Executive Chef Keith Yam to present an innovative East-meets-West menu, showcasing Yunnan's prized fresh and dried mushroom varieties, blending Cantonese heritage with Italian culinary artistry.

Highlights include the Yunnan Wild Mushrooms Platter, Matsutake Milanese Style, Chinese Noodles with Termite Mushrooms and Beef Gravy, Double-Boiled Pigeon Soup with Sarcodon Aspratus Mushrooms, and Steamed Abalone and Morel Mushrooms Stuffed with Foie Gras. The feast concludes with a unique dessert pairing of Sweetened Hazelnut Cream with Porcini Mushrooms and Baked Walnut Pastry.

The collaboration menu is available à la carte from 15 August to 20 September 2026, while an eight-course tasting menu is offered at HK\$1,680 per guest (minimum two guests) via pre-order on JW eShop. Reservations and enquiries can be made at +852 2810 8366 or email jwmarriott.hk@marriotthotels.com.

** Information correct at time of print.*



meals & deals



Timeless Traditional Cantonese BBQ At Grand Millennium Kuala Lumpur

With more than two decades of expertise in Cantonese BBQ, Chef Lam (left) showcases the art of authentic Hong Kong-style roasting in every dish. Prepared daily, each roast embodies the rich flavours and timeless traditions of Cantonese cuisine.

Guests are invited to savour a refined Cantonese lunch experience at Lai Ching Yuen Restaurant, Grand Millennium Kuala Lumpur, featuring Chef Lam's Signature Cantonese BBQ.

Drawing on more than 20 years of expertise in authentic Hong Kong-style roasting, Chef Lam presents a selection of timeless Cantonese favourites, freshly prepared daily using carefully selected ingredients.

Signature highlights include succulent Char Siew, crispy Siew Yoke, and flavourful roasted duck, expertly crafted to deliver the rich and authentic flavours of traditional Cantonese BBQ.

Renowned as one of Kuala Lumpur's most acclaimed non-halal Chinese restaurants, Lai Ching Yuen offers an elegant setting inspired by classic Chinese garden pavilions, providing the perfect backdrop for business lunches and leisurely dining alike.

For reservations and enquiries, please contact +603 2117 4888, WhatsApp +6012 204 6217, or visit <https://www.millenniumhotels.com/en/kuala-lumpur/grand-millennium-hotel-kuala-lumpur/lai-ching-yuen/>.

** Information correct at time of print.*



Sip Happens With Cocktail Evenings At M Social Resort Penang

Discover the George Town Sour, M Social Resort Penang's signature cocktail that pairs tropical refreshment with the distinctive flavours of Penang in every sip.

Looking for the perfect way to unwind after a day in the sun? M Social Resort Penang invites guests to relax and connect over Sip Happens, a daily cocktail experience featuring a curated selection of handcrafted drinks at The Social Hub and Breezy Bites.

Stealing the spotlight is the resort's newest signature cocktail, the George Town Sour. Inspired by the vibrant flavours of Penang, this tropical creation blends spiced rum, fresh calamansi juice, gula Melaka syrup and pandan-infused whipped cream, finished with a pandan leaf garnish and a dusting of palm sugar. The result is a refreshing balance of citrus, sweetness and local flavours that pays tribute to the island's rich culinary heritage.

Other highlights include the vibrant Tequila Sunrise, a classic combination of tequila, grenadine syrup and orange juice, as well as the Social Shot, a refreshing blend of vodka, lemongrass-infused syrup, lime juice and brown sugar. The cocktail selection also features popular favourites such as the Test Tube Baby, Screwdriver, Gin Fizz and Mojito, offering something for every palate and occasion.

Available daily from 6.00pm to 9.00pm at The Social Hub and Breezy Bites, all cocktails are priced at RM48 nett per glass. Visit <https://www.msocial.com/en/penang/m-social-resort-penang/dining/social-hub/>

** Information correct at time of print.*



meals & deals



Introducing A Taste Of Butter Sand Bliss At Millennium Hotel Wuxi

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.

Millennium Hotel Wuxi has launched its new Millennium Butter Sand collection, featuring handcrafted butter sandwich biscuits that combine premium ingredients with artisanal craftsmanship.

Made with carefully selected butter and baked to a delicate golden crisp, each biscuit is paired with a smooth, velvety butter cream filling, creating a satisfying contrast of textures and flavours. Rich yet balanced, every bite offers a delightful indulgence.

The collection is available in four distinctive flavours. They are Butter Honey Peach, Yixing Red Bean Tea, Rum Raisin, and Butter Candied Orange. Perfect for afternoon tea, everyday enjoyment or gifting, Millennium Butter Sand makes an elegant companion for any occasion.

For more information, visit <https://www.millenniumhotels.com/en/wuxi/millennium-hotel-wuxi/lobby-lounge/>

** Information correct at time of print.*

Hi
Life!

meals & deals



Dine, Stay And Create Memories At Orchard Hotel Singapore

Creating moments of joy and connection, the Orchard Family Adventure offers families a stay filled with fun, creativity and lasting memories.

Family Getaway

Families with little kiddos can look forward to a memorable staycation at the Orchard Family Adventure in the Premier Grand Family Room.

Designed with young guests in mind, the experience includes a personalised welcome, curated in-room treats, a colouring set, indoor teepee and tabletop football game. Children will also receive kid-friendly bath amenities and a special keepsake to remember their stay. A highlight of the experience is a hands-on pastry-making session led by the hotel's talented chefs, providing families with an opportunity to create sweet memories together.

Start your family adventure and make your reservations [here](#).

Dining Delights



Experience the art of Japanese afternoon tea at Bar Intermezzo featuring refined savouries and sweet treats.



Indulge in the rich flavours of giant grouper through a selection of expertly crafted Cantonese delicacies at Hua Ting Restaurant.

Throughout September and October 2026, Orchard Hotel Singapore invites guests to indulge in a variety of culinary experiences across its signature dining venues. From Orchard Cafe's "Japan. Korea. Feast" buffet celebrating the flavours of Korea and Japan, to Bar Intermezzo's Art of Japanese Tea afternoon tea experience



meals & deals

and cocktails like the Classic Negroni and Kingston Negroni, diners can look forward to a diverse selection of seasonal offerings.

Over at **Hua Ting Restaurant**, guests can savour two specially curated menus. The Giant Grouper Gastronomy showcases prized seafood through refined Cantonese preparations, while the Essence of Autumn features a seasonal culinary journey of premium ingredients and elegant flavours inspired by the season.

For more details, visit <https://www.millenniumhotels.com/en/singapore/orchard-hotel-singapore/dining/>.

** Information correct at time of print.*



Get Creative, Unleash Your Inner Burger Builder At M Social Hotel Singapore

Build your burger your way at M Social Hotel Singapore's Beast & Butterflies restaurant, with your choice of patty, toppings, cheeses and sauces this September.

Get ready to unleash your creativity this September with the Build Your Own Burger experience at M Social Hotel Singapore's Beast & Butterflies restaurant.

Guests can craft their perfect burger from the ground up, starting with a choice of beef, pork or chicken patty, then customising it with an array of fresh vegetables, cheeses, toppings and sauces. Whether it's a timeless classic, a fully loaded creation or an adventurous flavour combination, the possibilities are endless.

Designed for burger lovers who enjoy making it their own, this interactive dining experience puts guests in control of every bite.

So bring your appetite, switch on your Beast Mode and head to Beast & Butterflies this September. After all, the best burger is the one made just the way you like it.

This promotion is available throughout September 2026. For reservations, please visit <https://www.millenniumhotels.com/id/singapore/m-social-singapore/beast-and-butterflies/>.

** Information correct at time of print.*



Copthorne King's Hotel Singapore Presents Tea Time, Penang Style, At Princess Terrace

From delicate Nyonya kueh to comforting local sweets, the Princess Terrace's Penang Classics Afternoon Tea celebrates the nostalgic flavours of Penang heritage.

Experience the rich flavours and heritage of Penang with the Penang Classics Afternoon Tea at Princess Terrace, Copthorne King's Hotel Singapore. Savour a selection of handcrafted Nyonya kueh, prepared fresh daily, alongside traditional local desserts that celebrate the timeless tastes of Penang.

From homemade beancurd drizzled with gula melaka to other comforting sweet treats, each bite offers a nostalgic journey through the region's culinary traditions. Whether catching up with friends or enjoying a leisurely afternoon, it's the perfect way to relax and savour authentic Penang flavours.

For more information, visit <https://www.millenniumhotels.com/en/offers/asia/copthorne-kings-hotel/dining/princess-terrace-cafe/penang-afternoon-tea/>.

** Information correct at time of print.*



Step Back In Time To Discover The Heritage Behind City Square Mall

Step into history at the former New World Amusement Park, where a guided tour brings the district's vibrant past back to life.

City Square Mall is inviting visitors to a new official heritage tour exploring the historic grounds of the former New World Amusement Park. Commissioned by City Square Mall and conducted by Hidden Heritage, the 1.5-hour experience traces how the district evolved from one of Singapore's best-known entertainment hubs into the vibrant modern family-friendly destination it is today.

Long before shopping centres and modern cinemas, the area was alive with music, performances and late-night entertainment. The legendary New World Amusement Park drew people from all walks of life, from working families and sailors to performers and cabaret patrons, making it an important gathering place in Singapore's social landscape.



In its heyday, New World Amusement Park was a lively gathering place where people came together for entertainment, dining and socialising. (Photo credit: National Archives of Singapore)



City Square Mall today reflects the district's transformation while continuing its long tradition as a gathering place for the community.

The guided walk retraces the footprint of the former amusement park and uncovers stories of the nightlife and leisure culture that once defined the neighbourhood. Along the way, participants will explore conserved shophouses, hidden temples and familiar food streets, while comparing archival photographs with the present-day surroundings and getting a closer look at historical artefacts.

As traces of the past emerge amid the modern streetscape, the tour offers a fresh perspective on the area's transformation through the decades. By the end of the journey, City Square Mall takes on a new meaning, not simply as a shopping destination, but as the latest chapter in a long-running story of leisure, community and entertainment that continues to shape the neighbourhood today.



play

Find out more here and reserve your slot [here](#).



The Heritage Hotel Manila Kicks Off 32nd Anniversary With Energetic Fun Run

From participating in the race to welcoming guests at its anniversary booth, The Heritage Hotel Manila team brought together wellness, camaraderie and warm hospitality to mark the start of its 32nd anniversary celebrations.

The Heritage Hotel Manila kicked off its 32nd anniversary celebrations on an energetic note, bringing together colleagues and the wider community at the “I Am A Patriot: Takbo Para sa Bayan” Fun Run on 25 July.

Held at the SM Mall of Asia Open Grounds in Pasay City, the event saw 42 hotel colleagues take part across the 1.5 km, 3 km, 5 km, 10 km and 16 km race categories, reflecting the teamwork, determination and camaraderie that have long been part of the hotel’s culture.

The fun run marked the start of a month-long programme of anniversary activities celebrating The Heritage Hotel Manila’s 32-year journey. The hotel also hosted an interactive booth where runners and guests enjoyed complimentary freshly brewed coffee and learnt more about the hotel’s latest offerings and promotions.



General Manager Mr Caleb Han joined the hotel team in the race, reflecting the strong team spirit on the day.



Colleagues got race ready with a lively warm-up session before heading to the starting line.

Visitors were introduced to the benefits of the MyMillennium loyalty programme, with the booth generating around 100 new membership sign-ups during the event. It also gave the team an opportunity to connect with the community and share the warm hospitality for which the hotel is known.

As an event partner, the hotel received prominent exposure through event banners, the race arch, stage backdrop and LED displays, as well as live acknowledgements and social media promotions.



play

The fun run set a lively tone for The Heritage Hotel Manila's 32nd anniversary celebrations, with more planned throughout the month, including exclusive room and dining promotions, special events and partner appreciation initiatives. Together, these will celebrate the guests, colleagues and partners who have been part of the hotel's journey over the past 32 years.



play



Celebrating People, Partnerships And A New Chapter At M Hotel Singapore City Centre

The M Hotel Singapore City Centre team came together at the Q2 Staff Townhall to celebrate achievements, welcome new team members and hear the latest updates on the hotel's ongoing transformation.

An exciting new chapter is taking shape at M Hotel Singapore City Centre, with the hotel's transformation well underway. Amid the changes, the team has also been taking time to celebrate the people and partnerships that continue to drive its success.

At its Q2 Staff Townhall on 1 July, colleagues came together to celebrate recent achievements and hear the latest updates on the hotel's renovation journey. With concepts and artist impressions progressively coming to life across the property, the session offered employees a closer look at how the hotel's refreshed vision is becoming a reality.



The latest Millennium Stars award recipients were recognised at the townhall (left), followed by a cheerful celebration for colleagues marking their birthdays in Q2 (right).

The townhall also recognised the hotel's recent industry accolades and welcomed new team members to the M Hotel Singapore City Centre family. A special highlight was the presentation of the latest Millennium Stars awards, honouring colleagues who consistently demonstrate service excellence and embody the values that shape the guest experience.

The afternoon concluded on a celebratory note with a team feast, birthday celebrations for colleagues marking their special days in Q2, and a cake to round off the occasion.



play



Colleagues enjoyed a well-earned durian feast in appreciation of their hard work and teamwork during a period of high occupancy at the hotel.

The appreciation continued beyond the townhall. With the hotel enjoying high occupancy and teams working tirelessly to deliver for guests, colleagues were treated to a durian feast as a gesture of thanks for their dedication and teamwork. The informal gathering provided a welcome opportunity for everyone to relax, connect and celebrate the collective effort behind the hotel's strong performance.

M Hotel Singapore City Centre also extended its appreciation to the clients and partners who have played an important role in its journey. At its recent Client Appreciation Night on 17 July, guests gathered for an evening of good food, entertainment and conversation in celebration of the longstanding relationships that continue to support the hotel.



The hotel welcomed clients and partners to a special appreciation evening in recognition of their continued trust and support.



General Manager Ms Edeline Tiong (centre), together with the Sales & Catering team, kicked off the night with an exciting dance performance.

A specially curated menu and live violin performance set the tone for the evening, while members of the M Hotel Singapore team took centre stage with their own talents. Senior Sales Manager Ms Amayana Panganiban delighted guests with a vocal performance, while the culinary and service teams entertained the audience with a light-hearted comedy skit.

One of the evening's highlights came from the M Team dance crew. General Manager Ms Edeline Tiong, together with the Sales & Catering team, began with an elegant ballroom dance before switching gears with an energetic performance that brought the room to life. An exciting lucky draw added to the festivities.



Executive Chef Jacky Zhang (first from left) performing a light-hearted comedy skit with fellow team members.



Guests were delighted by the M Team's culinary showcase at the event.

The event also offered clients and partners an exclusive first glimpse of M Hotel Singapore City Centre's transformation, showcasing the refreshed direction for the property as it evolves its spaces and dining experiences for business and leisure travellers.

Through each celebration, one theme remained constant: the importance of people. From dedicated colleagues working behind the scenes to longstanding clients and partners, it is these relationships that continue to shape M Hotel Singapore City Centre as it moves confidently into its next chapter.

Hi
Life!

play



From Social Nights To Sundown Yoga At M Social And Studio M Singapore

M Social Hotel Singapore and Studio M Hotel Singapore bring their spaces to life with experiences centred on connection, community and well-being.

From lively nights out and meaningful new connections to wellness experiences, M Social Hotel Singapore and Studio M Hotel Singapore are creating fresh ways for guests and the local community to come together.

At M Social Hotel Singapore, Beast & Butterflies is keeping the social calendar buzzing with experiences centred on good company, great food and a lively riverside atmosphere.

Every Wednesday from 6.00 pm, Ladies Night brings a midweek dose of fun, with Mimosa, Prosecco or Rossini available at \$10++, while a live DJ sets the mood for the evening. Whether it is a catch-up with friends or an after-work drink, the weekly event offers an easy-going setting to dine, unwind and enjoy the night.



Ladies Night brings a lively midweek buzz to Beast & Butterflies with \$10++ drinks and upbeat DJ tunes.

The restaurant has also been sparking new connections through The Social Butterfly Singles Mixer. Held in partnership with Lunch Actually, the event returned on 27 July following the strong response to earlier editions. Singles aged 25 to 45 came together over curated ice-breaking activities, a canapés buffet and a complimentary drink, with plenty of opportunities for conversation in a relaxed setting.

The enthusiastic response reflects the growing appeal of meeting people face to face, and has inspired Beast & Butterflies to turn The Social Butterfly into a monthly affair.



play



The Social Butterfly Singles Mixer brought guests together for an evening of good food, meaningful conversations and new connections.

Over at Studio M Hotel Singapore, the pace slows down with Sundown Yoga, a wellness experience that has also become a monthly fixture following the success of its first session on 1 August.

Held at Breeze on Level 2, the sunset session offers participants the chance to stretch, recharge and reconnect in a serene outdoor setting. In-house guests can join complimentary, while members of the public can take part for \$16++. Participants also receive a complimentary drink at MEMO Café and 20% off their meal after the session, extending the experience to a relaxed evening bite.



Sundown Yoga offers guests a relaxing evening of movement and mindfulness in the outdoor setting of Breeze.

Whether it is sharing drinks with friends, striking up a new conversation or unwinding over yoga at sunset, M Social Hotel Singapore and Studio M Hotel Singapore are bringing people together through experiences that make every visit a little more memorable.



Sweet Treats And Football Fun Bring Colleagues Together At Copthorne Hotel Slough-Windsor

Colleagues cooled off during one of June's hottest weeks with a refreshing visit from an ice cream van.

Copthorne Hotel Slough-Windsor recently brought colleagues together with two light-hearted initiatives that added plenty of fun and team spirit to the working day.

During one of the hottest weeks of June, the hotel surprised its team with a visit from an ice cream van. Colleagues stepped away from their desks to enjoy a well-earned break in the sunshine, catching up over their favourite ice cream flavours and spending time together in a relaxed setting. The simple gesture created a cheerful atmosphere and gave colleagues from different departments the chance to connect away from their usual routines.



Team members took a break in the sunshine to enjoy ice cream and catch up with colleagues from across the hotel



Colleagues got into the sporting spirit during the Football Sweepstake draw, with plenty of friendly rivalry as their teams were revealed.

The camaraderie continued with a Football Sweepstake organised by the HR team. The hotel canteen was decorated with football flags, while colleagues gathered for the official draw to find out which team they would be supporting throughout the tournament.



play

Tickets were sold at £2 each, with £86 raised for the prize fund. A tournament leader board kept the friendly competition going, prompting plenty of predictions, match-day discussions and good-natured banter as colleagues followed their teams' progress. At the end of the tournament, Ms Ashley Vaz emerged as the lucky winner, taking home the cash prize.

From cooling off with ice cream to cheering on their football teams, both activities offered colleagues a chance to unwind, connect and enjoy some light-hearted moments together, helping to strengthen the sense of camaraderie across the hotel.



Shining A Light On The Security Teams Who Keep Our Hotels Safe

Security teams across M Hotel Singapore City Centre and Millennium Hotel Sirih Jakarta were recognised for their dedication and important role in keeping guests and colleagues safe. Pictured is the Millennium Hotel Sirih Jakarta Security team before their morning run.

On 24 July, M Hotel Singapore City Centre and Millennium Hotel Sirih Jakarta marked International Security Day by recognising the dedication and professionalism of their security teams, whose vigilance helps create a safe and reassuring environment for guests and colleagues.

At M Hotel Singapore City Centre, General Manager Ms Edeline Tiong joined team members in thanking the hotel's security officers for their commitment and contributions.

Combining attentiveness, discretion and preparedness in their daily work, the Security team plays an integral role in protecting guests, colleagues and the hotel. To mark the occasion, team members received tokens of appreciation for the important work they do.



M Hotel Singapore City Centre General Manager Ms Edeline Tiong celebrated International Security Day with the Security team, with appreciation gifts presented to thank them for their dedication and hard work.

Over in Indonesia, Millennium Hotel Sirih Jakarta celebrated with an active start to the day. Led by the hotel's General Manager Mr Manny Mercado, the security team took part in an energising seven-kilometre morning run from the hotel to Jakarta's iconic National Monument (Monas) before returning to the hotel.

The run was an opportunity to build camaraderie while celebrating the important role the team plays in the hotel's daily operations. It was followed by a special breakfast, where management personally thanked the security officers for their hard work and commitment.



play



The Millennium Hotel Sirih Jakarta Security team took part in a seven-kilometre morning run followed by a team appreciation breakfast.

Across both hotels, International Security Day was an opportunity to recognise the security teams whose work often takes place behind the scenes. Their vigilance, calm presence and readiness to respond help guests and colleagues feel safe and supported every day.



Caring For Colleagues And The Community At Millennium Airport Hotel Dubai

From workplace wellness to giving back, these initiatives by Millennium Airport Hotel Dubai reflect the hotel's commitment to caring for its people while making a positive difference beyond the workplace.

Millennium Airport Hotel Dubai put care into action through two meaningful initiatives focused on supporting the well-being of its employees and giving back to the wider community.

On 13 July, the hotel's Human Resources team organised a complimentary eye screening initiative, giving employees convenient access to professional eye care at the Al Garhoud Ballroom. Team members from across the hotel took part in the screenings and received guidance and recommendations to help them better understand and manage their eye health.



Colleagues took time to focus on their eye health, with professional screenings offering useful insights and practical advice.

On 23 July, the hotel extended that spirit of care to the wider community through a blood donation campaign held in collaboration with the Dubai Health Authority (DHA).

A total of 51 team members volunteered to donate blood, contributing to DHA's efforts to maintain an adequate blood supply for patients in need. Also organised by the Human Resources team, the campaign gave colleagues an opportunity to make a direct and potentially life-saving contribution to the community.



The hotel's blood donation campaign saw 51 colleagues make a meaningful contribution to community health and well-being.

General Manager Mr Simon Moore said, "At Millennium Airport Hotel Dubai, we believe our responsibility extends beyond delivering exceptional hospitality experiences. Supporting initiatives that positively impact the wider community is an important part of our values. We are incredibly proud of our colleagues who volunteered to donate blood and contribute to a cause that has the power to save lives."

From supporting colleagues in taking proactive steps towards their health to giving back through blood donation, Millennium Airport Hotel Dubai continues to foster a culture of care, compassion and social responsibility.



M Social Hotel Phuket Makes Every Step Count For A Greener Planet

The M Social Hotel Phuket team came together for a community clean-up at Bang Wad Dam, helping to keep the scenic area clean while supporting the hotel's "Save the Planet" commitment.

Small actions can make a meaningful difference, and the team at M Social Hotel Phuket put that belief into practice with a community clean-up at Bang Wad Dam on 8 July.

Against the scenic surroundings, colleagues spent the afternoon walking the area, collecting litter and ensuring that waste was disposed of properly. The activity formed part of the hotel's ongoing "Save the Planet" commitment and reflected its efforts to encourage greater environmental responsibility.



Colleagues rolled up their sleeves to clear litter and ensure waste was properly disposed of during the clean-up.

More than just a clean-up, the initiative also gave colleagues an opportunity to come together outside the workplace, strengthen team spirit and enjoy time outdoors. It also fostered a shared sense of responsibility towards the environment while promoting wellness through an active and meaningful afternoon together.

Through initiatives such as this, M Social Hotel Phuket continues to demonstrate how collective action can help create a cleaner, greener and more sustainable future for the wider community.



care



Putting Employee Well-being In Focus At Copthorne Hotel Slough-Windsor

Copthorne Hotel Slough-Windsor recently hosted a Wellness & Chill Day, focused on employee well-being and connection.

Colleagues at Copthorne Hotel Slough-Windsor recently took time to unwind and reconnect during a Wellness & Chill Day focused on employee well-being.

The event featured a range of light-hearted activities, including Wellness Bingo, board and card games, and a Stress Balloon Activity, where colleagues wrote down everyday sources of stress before symbolically letting them go. A Compliment Wall also encouraged team members to share anonymous messages of appreciation and positivity with one another, creating a warm and supportive atmosphere.



Colleagues enjoyed Wellness Bingo, board games and other meaningful activities that promoted relaxation and team engagement.

One of the highlights was a stress-themed pass-the-parcel game, where balloons were passed around to music before being popped, symbolising the release of everyday pressures. The final participant walked away with a chocolate hamper and a bottle of wine. Colleagues also enjoyed mocktails, cocktails, tea, coffee and sweet treats throughout the day.

Providing a welcome break from daily routines, the Wellness & Chill Day gave colleagues an opportunity to relax, connect and enjoy time together, while reinforcing the importance of well-being, positivity and supporting one another as a team.



care



M Hotel Singapore City Centre Marks Self-Care Day With Wellness Initiatives

Employees participated in a complimentary health screening as part of the hotel's efforts to encourage greater awareness of personal health.

In conjunction with Self-Care Day on 24 July, M Hotel Singapore City Centre organised a series of employee wellness activities, encouraging colleagues to take a more proactive approach to their physical and financial well-being.

On 16 July, employees were offered a complimentary annual health screening covering key health indicators such as BMI, blood pressure, blood glucose and a full lipid profile. The screening saw encouraging participation, giving colleagues a convenient opportunity to better understand their health and take a more proactive approach to their well-being.



From health screenings to practical wellness talks, the July initiatives encouraged colleagues to take a proactive approach to their health and future well-being.

The hotel continued its wellness efforts on 23 July with an Oncology Critical Illness and Financial Wellness Talk. Medical Oncologist Dr Toh Chee Keong shared insights on cancer awareness, risk factors and the importance of early detection, helping colleagues better understand the steps they can take to protect their health.



care

The session also included practical guidance on financial planning, equipping employees with useful knowledge to better prepare for unexpected circumstances and safeguard their long-term well-being and that of their families.

Behind the initiatives was the hotel's Human Resources team, whose coordination and support helped ensure both activities ran smoothly and provided a meaningful experience for colleagues. Together, the July wellness initiatives reflected M Hotel Singapore City Centre's continued commitment to creating a supportive workplace where employees are encouraged to prioritise their health and well-being.



CDL Supports Go 25 Through Smarter Workplace Cooling

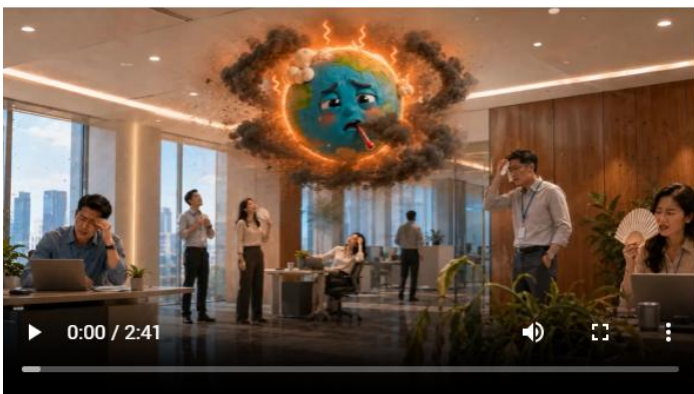
CDL is taking practical steps to support climate action and improve energy efficiency across its corporate offices.

City Developments Limited (CDL) is supporting Singapore's national Go 25 movement as part of its ongoing climate action and decarbonisation efforts.

Launched by the Singapore Green Building Council (SGBC) and the Ministry of Sustainability and the Environment, with support from the National Environment Agency and the Building and Construction Authority, Go 25 promotes more sustainable cooling practices. Research cited by SGBC found energy savings of up to 12% for each degree that air-conditioning temperatures were raised from 23°C to 25°C in offices.

Even before the movement was launched nationally in May 2025, CDL had introduced measures to reduce cooling energy demand across its corporate offices. The Green Building, Decarbonisation and Safety, Asset Management, Corporate Services & Procurement, and Human Resources teams worked together to:

- Maintain indoor temperatures at 25°C across CDL's corporate offices since October 2024
- Install more than 100 bladeless hybrid cooling fans to enhance air movement
- Introduce a business casual dress code from November 2024 to support a comfortable and energy-efficient workplace



From hybrid cooling to lighter workplace attire, see how CDL is putting Go 25 into practice and encouraging simple everyday choices for a more sustainable workplace.



care

Results have been encouraging. An employee survey found that 85% remained comfortable with the 25°C setting, enhanced air movement and lighter attire.

The findings showed that workplace comfort can be supported through a combination of temperature, air movement and appropriate attire, rather than relying solely on colder air-conditioning. Through these measures, CDL is supporting the wider Go 25 effort while demonstrating how practical workplace changes can reduce energy use and carbon emissions without compromising employee comfort.



Leading With Purpose: General Manager, Nelson Camoeira, On Shaping The Next Chapter Of Orchard Hotel Singapore

Nelson Camoeira, General Manager of Orchard Hotel Singapore, draws on the people, cultures and experiences that have shaped his more than three decades in hospitality. His international career continues to inform his perspective on leadership and the guest experience at one of Singapore's most established destinations.

Every hotel has a story, and behind every story are the people who shape its character. Nelson Camoeira, General Manager of Orchard Hotel Singapore, has more than three decades in hospitality that have taken him across countries, cultures and communities. Each experience offered a different lesson in what it means to lead, serve, and connect with people. In this issue of VOICES, we get to know the man behind the role and discover what continues to inspire him after 30 years in the industry.

Born and raised in Johannesburg, South Africa, Nelson has spent more than 30 years in an industry that has taken him across diverse countries, cultures and markets. Along the way, he has developed a deep passion for creating memorable guest experiences, developing people and driving business success.

For someone whose career has been defined by travel and hospitality, it is perhaps fitting that he remains curious about the world outside the hotel. In his personal time, Nelson enjoys travelling, staying active, and spending quality time with family and friends.

Working across different markets has taught him that there is no single formula for great hospitality. Every culture brings its own expectations and perspectives, and every team has its own strengths. These experiences have shaped Nelson's approach to leadership and reinforced the importance of clarity, accountability, and care.



Nelson with His Excellency Carlos Pires (left), Ambassador of Portugal to Singapore, during an official engagement, and his wife (right) at Orchard Hotel's festive celebration.

Leading The Next Chapter

When Nelson took on the role of General Manager at Orchard Hotel Singapore, he came with a clear sense of what he wanted to achieve: strengthen the hotel's commercial performance, continue elevating the guest experience and, importantly, invest in its people.

The hotel has been repositioning itself towards higher-value business segments while continuing to evolve the guest journey. Yet for Nelson, the transformation is not simply about business performance, it is also about the people behind the operation.

His leadership philosophy is reflected in a simple approach. It is shaped not only by experience, but also by observation — learning what works, adapting when circumstances change and recognising that leadership is ultimately about bringing people together.



Nelson celebrating Singapore's National Day and Christmas with his team, embracing the traditions and shared moments that bring colleagues together beyond the workplace.

"Hospitality is about people," Nelson shared. He believes that when the team understand where the hotel is heading, feels empowered to contribute and has the support to grow, they become better equipped to create



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meaningful experiences for guests. This means setting a clear direction, empowering teams to take ownership and maintaining high standards through coaching, recognition and support.

Seeing Hospitality Through A Global Lens

Three decades of working across different countries have also given Nelson a front-row seat to the changing expectations of hotel guests.

Today's travellers increasingly look for experiences that are personal, seamless and offer genuine value. Technology has also become an increasingly important part of the journey, from how guests discover a hotel to how they interact with it during their stay.

For Orchard Hotel Singapore, Nelson sees an opportunity to respond to these changing expectations while building on the hotel's established strengths.

His ambition is for Orchard Hotel Singapore to become one of Orchard Road's most respected and preferred hotels, known not only for consistent quality, but for authentic hospitality and experiences that guests remember.

Success Is A Team Effort

Ask Nelson about his most rewarding moment at Orchard Hotel Singapore, and he does not point to a particular project, award or business milestone. Instead, he talks about his team.

Seeing colleagues unite behind a shared vision, grow together and achieve success collectively has been one of the most fulfilling parts of his journey at the hotel.



Nelson with his team at the 2025 Singapore Grand Prix, celebrating a successful catering event that showcased the team's dedication, coordination and commitment to delivering exceptional experiences. With the 2026 race on the horizon, Nelson looks forward to building on last year's success and achieving even greater results together.

For Nelson, that is what makes leadership rewarding. He finds joy in watching his team develop confidence, take ownership and realise what they can achieve together. It is also why he believes hospitality remains such a rewarding career.

Every day presents an opportunity to make a difference, whether through an interaction with a guest, helping a colleague overcome a challenge, or creating an environment where people can learn and grow.

Always Stay Curious

For those in hospitality, Nelson's advice is to always remain curious, stay humble and never stop learning.

He believes hospitality is one of the most rewarding industries because it provides countless opportunities to make a positive impact on people every day. Building strong relationships, understanding the business beyond one's



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own department, and being willing to take on new challenges are all important to developing a long and meaningful career.

“Leadership is about serving others,” Nelson says. For him, genuine care remains at the heart of good hospitality.

“If you genuinely care about your guests, colleagues, and community, success will follow naturally over time.”



getting to know you



Shaping The Future Of Hospitality: How Millennium Hotels And Resorts Creates More Meaningful Business And Leisure Experiences

Across its global portfolio, Millennium Hotels and Resorts (MHR) is evolving its hospitality experience, creating meaningful connections for guests and partners across business events and leisure stays.

What does the future of hospitality look like? As expectations evolve, hotels are being asked to offer more than a place to stay or a venue for an event. Increasingly, guests and partners are looking for experiences that are connected, convenient and meaningful.

From strengthening its MICE proposition through *Where Business Connects* and *MyMillennium Biz* to creating more engaging family stays through *MyMillennium Kids*, MHR is exploring new ways to respond to these changing expectations. Together, these initiatives offer a glimpse into how the Group is evolving its approach to hospitality across its global portfolio.

The role of a hotel is changing.

The way organisations think about business events is changing. While cost and efficiency remain important, event planners are increasingly looking beyond the price of a venue to consider the broader value an event can deliver.

Where a meeting takes place, how easily delegates can access the destination, what they can experience outside the meeting room and how effectively the hotel supports the event can all influence the overall experience.

This is creating an opportunity for MHR to move beyond its traditional role as a venue provider and become a trusted hospitality partner that helps organisations bring people, ideas and opportunities together.

Major gateway cities such as Singapore, London, New York, Beijing and Los Angeles continue to attract meetings and events because they offer more than convenient locations. Strong air connectivity, established infrastructure, extensive supplier networks and diverse cultural and lifestyle offerings make these destinations well positioned to host international gatherings.



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Millennium Hotel and Conference Centre Gloucester London (left) and Grand Millennium Beijing (right) combine meeting facilities with strategic city-centre locations, giving delegates convenient access to business hubs, cultural attractions and the wider destination.

For delegates, the experience does not have to end when the meeting does. Access to dining, culture, entertainment and leisure activities can turn a business trip into an opportunity to network, strengthen relationships or extend a work trip into a leisure stay.

MHR's presence across key gateway cities gives it an opportunity to bring these elements together, connecting business events with the destinations in which they take place.

From Venue To Trusted Business Partner

One of MHR's key strengths is its global network.

With a presence across more than 80 destinations, the Group can support organisations operating across multiple markets and looking for a consistent level of hospitality, service and event expertise.

For event planners, this can provide greater confidence when organising programmes across different cities. Rather than starting from scratch in every destination, planners can tap into the experience and capabilities of an established global hospitality group.



The Biltmore Los Angeles (left) and M Social Hotel New York Downtown (right) place delegates within vibrant city destinations, with business districts, arts, entertainment and dining all within reach beyond the meeting room..

This is where initiatives such as **Where Business Connects** come into play. By bringing together MHR's meeting solutions, destination expertise and event support, the proposition aims to make it easier for planners to create business events that deliver meaningful outcomes.

MyMillennium Biz provides another avenue for the Group to build longer-term relationships with corporate bookers and event planners through rewards on eligible meetings and stays.

Ms Cinn Tan, Chief Commercial Officer of MHR, said, "Planners are increasingly looking for trusted destinations and venue partners that can offer flexibility, connectivity and experiences that make face-to-face meetings worthwhile."



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Across MHR's portfolio, hotels are responding to these changing needs through investments in flexible meeting spaces, technology, sustainability and experiences designed to enhance the overall event journey.

At Orchard Hotel Singapore, the newly revamped Orchard Grand Ballroom, featuring the city's first floor-to-ceiling LED walls, demonstrates how technology can create a more seamless and flexible experience for both organisers and delegates.



Singapore's strong connectivity and destination appeal make it a compelling location for business events. At Orchard Hotel Singapore, the newly revamped Orchard Grand Ballroom features the city's first floor-to-ceiling LED walls, adding greater flexibility and impact to events. (Pictured from left to right: Grand Copthorne Waterfront Hotel and Orchard Hotel Singapore)

Sustainability is also becoming an increasingly important consideration for organisations planning events. Energy-efficient technologies, LED lighting, motion sensors and responsible sourcing practices across the portfolio can help planners work towards their own ESG objectives while maintaining a high-quality event experience.

Creating Experiences Around The Guest

The same evolution can be seen in the Group's approach to leisure and family travel.



From convenient in-room interactions supported by the Aiello Voice Assistant to sticker collecting and milestone rewards through MyMillennium Kids, MHR continues to explore new ways to make stays more engaging for guests of all ages.

MHR recently launched **MyMillennium Kids**, introducing a dedicated experience for younger guests at selected properties across Singapore, Malaysia, Thailand and China, with plans to expand to participating hotels in other destinations.

Designed for children aged five to 10 staying with a MyMillennium member for a minimum of two nights, the programme gives younger travellers their own journey within the wider hotel experience. Membership is free, and families can join at check-in to begin participating during their stay.

More than simply an extension of the MyMillennium membership programme, MyMillennium Kids gives children opportunities to discover, participate and collect memories throughout their stay. Through stickers, challenges, surprises and milestone rewards, each visit becomes part of a larger journey that can continue across different MHR destinations.



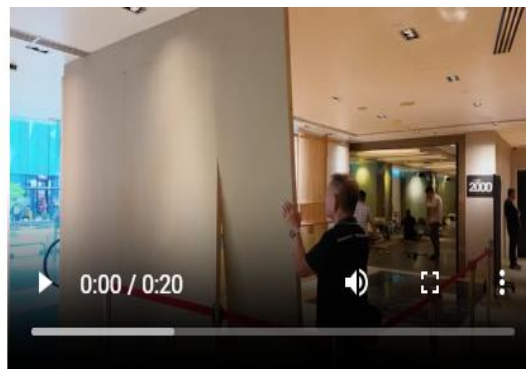
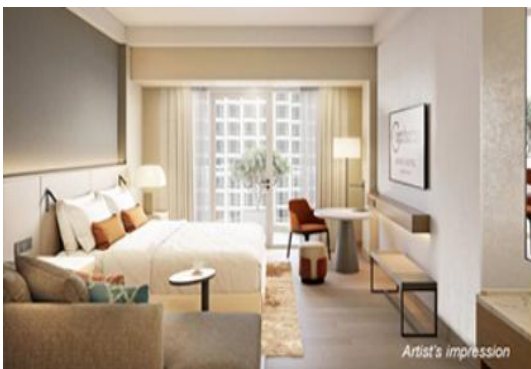
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This approach reflects a broader shift in hospitality where every touchpoint can become an opportunity to create memories and strengthen the relationship between guests and the brand.

What This Means For MHR

The evolution of hospitality reflects a broader shift across the industry. The value of a hotel is no longer defined solely by its rooms, restaurants or meeting facilities. Increasingly, it is measured by what the hotel enables its guests and partners to achieve.

For MHR, this means moving towards a more connected and experience-led approach, with a greater focus on understanding what guests and partners value and creating experiences around those needs.



MHR is enhancing its portfolio with new and refreshed experiences. Pictured are an artist's impression of the upcoming refurbished rooms at Copthorne King's Hotel Singapore, with works scheduled to commence in 4Q 2026, and Earthember at M Hotel Singapore, a new dining concept set to launch in September 2026.

For business travellers and event planners, this can mean hotels that combine connectivity, flexibility, technology and destination expertise. For families, it can mean initiatives such as MyMillennium Kids that give younger guests their own reasons to explore, participate and remember their stay.

Ultimately, hospitality is about more than the destination or the room. It is about the experiences created, the connections made and the value that guests and partners take away from the journey.

As MHR continues to evolve its portfolio and offerings across markets, understanding changing expectations, working across destinations and creating meaningful connections will remain central to shaping the next chapter of the Group's hospitality journey.



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CBM Celebrates Dual Honours In Sustainability And National Service Support.

CBM was recognised for its commitment to sustainability and support for National Service in two recent industry and national awards. **(Left)** CBM Solutions CEO Mr Teo Hwee Year (2nd from right) receiving the Professional Leadership in Sustainability Award from Minister for Sustainability and Environment Ms Grace Fu, at the SGBC-BCA Awards Gala Dinner. **(Right)** CBM Head of Human Resources, Mr Gerald Ang receiving the SAF Zone 1 Award from Minister for National Development Mr Chee Hong Tat, in recognition of the company's support for National Service and NSmen.

CBM is proud to celebrate two significant achievements that reflect the facility management and property maintenance company's commitment to sustainability, innovation, and contributions to Singapore's future. CBM is a wholly owned subsidiary of CDL.

CBM Solutions CEO Mr Teo Hwee Year was recently awarded the **Professional Leadership in Sustainability Award** at an awards event organised by the Singapore Green Building Council (SGBC) and the Building and Construction Authority (BCA). The award serves as a platform to recognise professionals, organisations and building projects that have demonstrated excellence and leadership in advancing sustainability.

With over 30 years of engineering experience, Mr Teo has led more than 100 sustainability and energy retrofit projects across Singapore. Among his notable achievements was the retrofit of 148 Air Handling Units at Republic Plaza, which delivered significant cost savings, improved energy efficiency and reduced annual carbon emissions by 380 tonnes. This award recognises his leadership and CBM Solutions' commitment to advancing sustainable facilities management practices.



Mr Teo celebrating his achievement with the CBM Solutions team, whose dedication and expertise continue to drive sustainable outcomes for clients and the built environment.



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Supporting National Service and Our NSmen

CBM was also honoured with the **SAF Day Zone 1 Award** in recognition of its continued support for National Service and commitment to creating a workplace that empowers National Servicemen (NSmen) to fulfil their service obligations while building their careers.

Presented at the SAF Day Combined Rededication Ceremony 2026, the award underscores CBM's contribution to Singapore's Total Defence efforts. Head of Human Resources, Mr Gerald Ang, received the award on behalf of the company.

Together, these achievements reflect CBM's dedication to building a sustainable future while supporting the people who contribute to our nation's success.



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CDLHT Strengthens Board Expertise With New Director, Seow Bee Lian

Industry veteran Ms Seow Bee Lian is expected to bring a wealth of financial and governance expertise to the CDLHT Board.

CDL Hospitality Trusts (CDLHT) has appointed Ms Seow Bee Lian as an Independent Non-Executive Director and Member of the Audit and Risk Committee, further strengthening the Board's expertise in real estate investment trusts (REITs), corporate finance and fund management.

Ms Cheryl Seow Bee Lian started her 20-year journey at ARA Asset Management Limited ("**ARA Group**") in 2003. In her previous role as Assistant Group Chief Executive Officer and Group Chief Financial Officer, she held pivotal responsibilities overseeing the ARA Group's finance, business division support and projects, legal, and compliance functions. Ms Seow was also a member of the ARA Group's Business Development Committee and Investment Review Committee. Ms Seow also served as a Non-Executive Director of the managers of ARA US Hospitality Trust until 2024.

Prior to joining ARA Group, Ms Seow founded and managed a boutique consultancy firm that served small and medium enterprises, offering accounting and consultancy services. She also held senior finance positions in various companies listed on Singapore Exchange Securities Trading Limited, including as Deputy Financial Controller and Company Secretary of L.C. Development Ltd, and roles at Royal Sporting House and Lum Chang Holdings Limited. She began her professional journey at Deloitte Touche Tohmatsu, Singapore in 1988.

Ms Seow holds a Bachelor of Accountancy from the National University of Singapore and is a Chartered Accountant with the Institute of Singapore Chartered Accountants.



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Orchard Hotel Celebrated For Hospitality And Dining Excellence

Rated among the top 10% of listings worldwide, the Tripadvisor Travellers' Choice Award 2026 recognises Orchard Hotel as one of the top hospitality destinations worldwide.

Orchard Hotel recently earned a series of recognition, reflecting its commitment to exceptional dining and hospitality.

Two of its dining establishments, Hua Ting Restaurant and The Orchard Café, were both recognised in the Tatler Best Spotlight 2026, celebrating their dedication to delivering memorable dining experiences, quality cuisine and warm hospitality.

In addition, Orchard Hotel was awarded the Tripadvisor Travellers' Choice Award 2026, a distinction given to the top 10% of listings worldwide based on consistently positive guest reviews.

These recognitions are a testament to the passion and dedication of the teams behind Hua Ting Restaurant, The Orchard Cafe and Orchard Hotel, as well as the continued support of their valued guests.



Dining establishments Hua Ting Restaurant (left) and The Orchard Cafe (right) were recognised in Tatler Best Spotlight 2026 for quality cuisine and overall dining experience.



Grand Copthorne Waterfront Hotel Wins Best Sustainability Initiative Award

General Manager of Grand Copthorne Waterfront Hotel Mr Andrew Tan receiving the Best Sustainability Initiative (Hotel) award from the organising committee at the M&C Asia Stella Awards 2026.

Grand Copthorne Waterfront Hotel Singapore has been named Best Sustainability Initiative (Hotel) at the recent M&C Asia Stella Awards 2026 in Kuala Lumpur, which recognises organisations that demonstrate excellence in Asia's MICE and hospitality industry.

The recognition reflects the hotel's wide-ranging sustainability efforts, including the introduction of filtered drinking water dispensers in every guestroom, refillable bathroom amenities and bamboo key cards to reduce single-use plastics.

The hotel has also embraced technology to improve environmental performance. Smart room controls help optimise energy consumption, while its linen and towel reuse programme encourages guests to participate in reducing water and energy usage. EV charging stations further support green travel and more sustainable operations.



Recyclable stationery and bamboo key cards in guestrooms and business facilities promote responsible resource use and reduce waste.



Bathroom amenities are now thoughtfully mounted to eliminate single-use bottles.

Sustainability also extends to the dining experience, with the hotel adopting a farm-to-table approach through locally grown produce, organic ingredients and responsible sourcing practices that help reduce food miles.



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These initiatives are reinforced by the hotel's SACEOS Singapore MICE Sustainability Certification Gold (Venue & F&B) and recognition by the Global Sustainable Tourism Council (GSTC).

This award is a testament to the collective efforts of the Grand Copthorne Waterfront team to make sustainability an integral part of everyday hospitality.



Purezza Premium Water offers freshly filtered drinking water while supporting the hotel's waste reduction efforts.



Locally grown produce from the Singrass system with organic and responsibly sourced ingredients, supports a farm-to-table dining experience at the hotel's restaurants.



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Korean Grill Kensington Named Among UK's Top 50 Hotel Restaurants

Located at Millennium Hotel & Conference Centre Gloucester London, Korean Grill Kensington (KGK) has been named one of OpenTable's Top 50 Hotel Restaurants in the UK for 2026.

Korean Grill Kensington (KGK) Restaurant at Millennium Hotel & Conference Centre Gloucester London has been recognised as one of OpenTable's Top 50 Hotel Restaurants in the United Kingdom for 2026.

OpenTable is one of the world's leading restaurant reservation and dining platforms, connecting diners with more than 65,000 restaurants globally. Its rankings are based on reviews from verified diners who have completed their dining experience, making them a trusted reflection of guest satisfaction.



Renowned for its modern elegance and interactive table-top grilling experience, the restaurant delights guests with authentic Korean flavours and dining experience.



KGK's Signature Marinated Kalbi is marinated over 48 hours in our special sauce, to ensure a succulent barbecue that is brimming with flavours of Korea.

The Top 50 ranking was compiled from more than 810,000 verified diner reviews, reflecting the restaurant's commitment to delivering exceptional food, service and guest experiences.

This achievement reflects the dedication and passion of the culinary and service teams at Korean Grill Kensington, whose efforts continue to create memorable dining experiences for guests. It also highlights the important role that outstanding dining plays in enhancing the overall hotel experience and building lasting guest loyalty.

hotel's premium Christian Lacroix aromatic bathroom amenities were also noted as part of the elevated guest experience.