Hi Life!

November 2026
ISSUE 113

A Hong Leong Group
E-Newsletter

highlights



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Grand Millennium Kuala Lumpur Brings Malaysia's Local Flavours Closer To Guests

(L–R) Mr Jim Khoo, General Manager of Grand Millennium Kuala Lumpur; Mohd Akbal Setia, Deputy Director General of Tourism Malaysia and Head of the Visit Malaysia 2026–2027 Secretariat; and Mr Nick Ng, Founder of Hock Kee Kopitiam, mark the launch of the partnership.

Grand Millennium Kuala Lumpur is partnering with homegrown Hock Kee Kopitiam to bring guests closer to Malaysia's rich food culture, offering a taste of local life beyond the hotel.

Guests staying at Grand Millennium Kuala Lumpur can now enjoy a 10% dining privilege at all 24 Hock Kee Kopitiam outlets nationwide, making it easier to discover the flavours of Malaysian kopitiam culture during their stay.

Launched in October 2026, the partnership brings together the five-star hotel and the homegrown kopitiam chain to offer guests a more immersive local experience. Founded in Johor Bahru in 2018, Hock Kee Kopitiam is known for its freshly prepared Malaysian favourites, including nasi lemak, laksa and traditional kopi. The halal-certified brand's philosophy, "One Table, All Malaysians", celebrates the spirit of togetherness and Malaysia's multicultural heritage.

Located in the heart of Bukit Bintang, Grand Millennium Kuala Lumpur is well positioned to connect visitors with the city's vibrant dining scene and cultural traditions. The collaboration also supports the Visit Malaysia 2026–2027 campaign by encouraging travellers to explore the country's culinary heritage beyond the usual sightseeing experiences.





Grand Millennium Kuala Lumpur continues to enhance the guest experience by connecting visitors with local culture, cuisine and traditions through meaningful partnerships.

“Sometimes the best experience we can give our guests is to encourage them to step outside the hotel and discover the city for themselves,” said Mr Jim Khoo, General Manager of Grand Millennium Kuala Lumpur.

Looking ahead, the hotel and Hock Kee Kopitiam are exploring further collaborations, including specially curated guest packages and the potential introduction of selected Hock Kee favourites to the hotel’s dining offerings.

Through this partnership, Grand Millennium Kuala Lumpur continues to create opportunities for guests to experience the local culture, flavours and traditions that make Malaysia a memorable destination.



The Heritage Hotel Manila Champions Sustainable Dining Through Slow Food Partnership

Mr Caleb Han (second from left), General Manager of The Heritage Hotel Manila, and Ms Doreen Alicia Gamboa-Pena, Executive Director of Slow Food Philippines and President of Slow Food Community of Negros Island, at the signing of the Memorandum of Understanding to promote sustainable dining and preserve Philippine culinary heritage.

The Heritage Hotel Manila is strengthening its commitment to sustainable dining and locally inspired gastronomy through a strategic partnership with Slow Food Community Negros, formalised with the signing of a Memorandum of Understanding (MOU).

As a key initiative under The Heritage Hotel Manila's sustainability programs, the partnership reflects the hotel's commitment to embracing farm-to-table practices and incorporating more responsible and thoughtfully sourced ingredients into its culinary offerings.





Combining warm hospitality with a commitment to sustainability, The Heritage Hotel Manila is supporting local communities and preserving Filipino culinary traditions through more mindful dining.

Founded in Italy in 1986, Slow Food is a global movement active in more than 160 countries. It champions sustainable food systems, biodiversity and traditional food cultures, encouraging communities to value local ingredients and culinary traditions.

The partnership also draws on the Philippines' growing sustainable gastronomic tourism landscape. Negros Island, recognised as the country's first Slow Food Travel destination, has helped pave the way for immersive food and travel experiences that celebrate local produce, traditions and communities.

Through this collaboration, The Heritage Hotel Manila reinforces its commitment to Slow Food's vision of making good, clean and fair food accessible to all. The partnership also strengthens the hotel's efforts to support local communities, celebrate Filipino culinary heritage and promote more sustainable dining practices—one meaningful experience at a time.



JW Marriott Hotel Hong Kong Puts Sustainability And Creativity On The Menu

Celebrating a shared passion for culinary excellence and sustainability, the finalists posed alongside JW Marriott Hotel Hong Kong's management team, organisers and partners.

This November, JW Marriott Hotel Hong Kong is inviting diners to take part in a culinary competition with a sustainable twist. In collaboration with the Green & Sustainable All-Electric Cooking Competition, the hotel will feature nine finalist dishes at The Lounge's dinner buffet, giving guests the chance to sample the creations and vote for their favourites.

Running from 2 to 21 November 2026, the initiative brings together culinary creativity and environmental responsibility. Jointly organised by the Hong Kong China Women Chefs Association and the Hong Kong International Culinary Arts Association, and sponsored by Exotica Umami (Ex M) Sauce and Knife, the competition encourages participants to create innovative dishes using locally sourced, sustainable ingredients and electric cooking methods.





The finalists sharing about the inspiration behind their creations, which guests can sample at The Lounge's dinner buffet from 2 to 21 November 2026.

The shortlisted dishes span three categories – Young Chef, Professional Chef and Amateur Cook – showcasing a diverse range of flavours and culinary techniques. Highlights include Duck Wellington with Wine and Mushroom Sauce, Pounded Prawns with Traditional Sichuan Pickled Cabbage and Glazed Amber Pork, each offering a distinctive take on sustainable gastronomy.

Led by Executive Chef Tony Wong, the hotel's culinary team will recreate the shortlisted dishes for guests to enjoy at the buffet. Diners can vote for their favourites via a dedicated QR code, with the results reviewed by an expert judging panel. The winners will be announced at an award presentation ceremony on 17 December 2026.



The nine shortlisted creations across the Young Chef (left), Professional Chef (centre) and Amateur Cook (right) categories.

The special creations will be served alongside The Lounge's signature dinner buffet offerings, including chilled seafood, fresh sashimi, teppanyaki specialities, premium carved meats and made-to-order wonton noodles, all complemented by sweeping views of the city skyline.

Through this collaboration, JW Marriott Hotel Hong Kong continues to champion responsible dining while providing a platform for emerging culinary talent. The initiative also invites guests to discover how thoughtful ingredient choices and innovative cooking methods can contribute to a more sustainable food culture.



Millennium Hotel Chengdu Enhances Guest Comfort And Experience With 24-Hour Laundry Lounge

Reflecting Millennium Hotel Chengdu's commitment to thoughtful hospitality, Millennium Life+ combines practical amenities with a comfortable space for guests to relax.

Making guests feel at home goes beyond a comfortable room. At Millennium Hotel Chengdu, the newly introduced Millennium Life+ offers a convenient space where guests can take care of everyday essentials and unwind at their own pace.

Located on the hotel's first floor, the 24-hour self-service laundry and lounge zone is complimentary for all in-house guests. It is equipped with professional LG washers and dryers, ironing facilities and premium laundry detergents, making it easy for guests to refresh their wardrobes during their stay. Dedicated staff sanitise and maintain the equipment daily to ensure a clean and pleasant environment.





Millennium Life+ combines round-the-clock self-service laundry facilities with a cosy lounge, giving guests a convenient space to refresh, recharge and enjoy a more comfortable stay.

More than just a laundry facility, Millennium Life+ features a cosy leisure area where guests can relax while their laundry is being done. Whether catching a quiet moment after a busy day of meetings or preparing for an early start, guests can enjoy a practical and welcoming space at any hour.

Designed with convenience and comfort in mind, Millennium Life+ reflects Millennium Hotel Chengdu's commitment to thoughtful hospitality, offering guests greater flexibility and a more comfortable home-away-from-home experience.



Copthorne King's Hotel Singapore Celebrates 56th Anniversary With Culinary Collaborations

Copthorne King's Hotel Singapore celebrated its 56th anniversary with a series of cross-property collaborations showcasing regional flavours and culinary creativity.

Copthorne King's Hotel Singapore marked its 56th anniversary in October with a series of special dining and bar collaborations, bringing together culinary talents from sister properties to celebrate the diverse flavours of Penang, Teochew and Cantonese cuisine.

At Princess Terrace, the Penang Four-Hands Buffet launched on 2 October, bringing together Head Chef Lim Por Tit of Princess Terrace and Executive Sous Chef Liew Sheau Choong of Beast & Butterflies at M Social Resort Penang. The collaboration showcases the rich flavours of Penang through a buffet featuring dishes from both kitchens. The launch evening also featured The Anniversary Aperitif, live entertainment and a lucky draw.

The Penang Four-Hands Buffet is available until 30 November 2026. Lunch is priced from S$60++ per adult and S$30++ per child aged 6–12, while dinner starts from S$70++ per adult and S$35++ per child. Weekend rates apply.





The Penang Four-Hands Buffet brought together the culinary teams of Princess Terrace and Beast & Butterflies at M Social Resort Penang to showcase the vibrant flavours of Penang.

At Tien Court, Jewels of Teochew & Cantonese debuted on 5 October, with Master Chef Lui Wing Keung of Tien Court joining Master Chef Chung Lap Fai of Hua Ting at Orchard Hotel Singapore to present a six-course menu. Each chef contributed three courses, showcasing the distinctive culinary traditions of Teochew and Cantonese cuisine.

Guests also enjoyed a Teochew opera performance, complemented by displays of traditional opera masks, figurines and costumes celebrating the region's cultural heritage.

Available for lunch and dinner until 30 November 2026, the six-course menu is priced at S$168++ per person.




Jewels of Teochew & Cantonese showcased the artistry of two master chefs in a six-course dining experience celebrating Teochew and Cantonese cuisine, complemented by a lively Teochew opera performance and traditional cultural displays.

The celebrations extend to Connections Lounge, where an eight-drink Anniversary Cocktail & Mocktail Collection has been created in collaboration with The Lobby Lounge at Grand Copthorne Waterfront Hotel Singapore. Inspired by Penang, Teochew and Cantonese flavours, the collection offers a creative take on the anniversary festivities.

The Anniversary Cocktail & Mocktail Collection is available until 30 November 2026, with cocktails priced at S$23++ per glass and mocktails at S$16++ per glass.





Connections Lounge unveiled an eight-drink anniversary cocktail and mocktail collection created with The Lobby Lounge at Grand Copthorne Waterfront Hotel Singapore, inspired by the flavours of Penang, Teochew and Cantonese cuisine.

Through these cross-property collaborations, Copthorne King's Hotel Singapore celebrates its milestone anniversary by bringing together the culinary expertise and creativity of its sister properties, offering guests new ways to discover regional flavours and dining experiences.



M Social Hotel Sunnyvale: Building A Strong Culture Before Opening Day

The team behind M Social Hotel Sunnyvale came together to welcome prospective colleagues and share the hotel's vision and culture ahead of its opening.

Before the first guest checks in, a hotel's story begins with the people who bring it to life. At M Social Hotel Sunnyvale, that story is already taking shape, one connection at a time.

On 23 September, the hotel hosted its first *Let's Get Social* recruiting event, bringing prospective team members together for an evening of conversations, career opportunities and new connections. More than a traditional hiring event, it was a chance to introduce the M Social brand to the Sunnyvale community and start building the team and culture behind the upcoming hotel.





Let's Get Social provided candidates with an opportunity to learn more about the hotel, meet its leaders and connect with the team in a relaxed, welcoming setting.

Held at Laughing Monk, a restaurant just across from the hotel, the invitation-only event offered a relaxed alternative to the usual job fair. Candidates met the hotel's leaders, learnt about available positions and caught a glimpse of the hotel's progress ahead of its official opening.

The evening proved that the best connections sometimes happen after the formalities are over. When interviews wrapped up and candidates were free to leave, many chose to stay and mingle. Conversations flowed, connections formed, and the event took on the feel of a gathering among friends. Their enthusiasm offered an early glimpse of the camaraderie M Social Sunnyvale hopes to cultivate within its founding team.




The M Social Hotel Sunnyvale team brought plenty of smiles and positive energy to the recruiting event.

The positive energy continued well beyond the event. Since *Let's Get Social*, the hotel has seen increased interest in its open positions, more applications and prospective team members reaching out directly to managers to explore opportunities to join the team.

For M Social Hotel Sunnyvale, *Let's Get Social* was more than a recruitment initiative. It was the first step towards creating a team united by a shared passion for hospitality and a desire to deliver memorable experiences. With its doors set to open, the hotel is already building the connections and culture that will make it more than just a place to stay.

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MHR Strengthens Global Connections And Business Opportunities At IMEX America 2026

MHR's global commercial and sales teams from the Americas, Europe and Asia came together at IMEX America 2026 in Las Vegas to strengthen connections and explore new business opportunities.

Millennium Hotels and Resorts (MHR) strengthened its global presence in the meetings and events industry at IMEX America 2026 in Las Vegas, bringing together its commercial and sales teams from the Americas, Europe and Asia to connect with industry partners and explore new business opportunities.

A key highlight was MHR's hosting of 60 buyers, including 40 from the Americas and 20 from international markets. The initiative provided valuable opportunities to engage key decisionmakers, strengthen existing partnerships and showcase the group's global hospitality portfolio to potential clients.





MHR showcased its global hospitality portfolio at IMEX America 2026, connecting with industry professionals and exploring opportunities to grow its presence in the MICE sector.

Throughout the event, MHR's teams engaged in industry discussions and explored opportunities to grow its meetings, incentives, conferences and exhibitions (MICE) business across markets. Their collective efforts underscored the importance of a coordinated global approach in building relationships and responding to the evolving needs of the business events sector.

MHR's participation at IMEX America 2026 reflects its continued commitment to expanding its international network, fostering meaningful partnerships and creating new commercial opportunities across its global portfolio.



CDLHT Strengthens Investor Relationships Through Engagement Sessions At W Singapore – Sentosa Cove

CDLHT kicked off its investor engagement series at W Singapore – Sentosa Cove, welcoming trading representatives from various brokerage houses.

CDL Hospitality Trusts (CDLHT) strengthened its engagement with the investment community through two sessions under the Securities Investors Association (Singapore)'s (SIAS) "Stocks on the Move" programme, welcoming trading representatives and retail investors to W Singapore – Sentosa Cove. Each session comprised a presentation by the management team followed by a tour of the hotel.

The sessions provided opportunities for participants to gain insights into CDLHT's portfolio, financial performance, strategic priorities and outlook across its key markets. CDLHT Chief Executive Officer Mr Vincent Yeo and Chief Investment Officer Ms Mandy Koo also shared perspectives on the group's competitive strengths, capital management strategies and ongoing asset enhancement initiatives.



CDLHT connected with retail investors at the second session, gaining a better understanding of their priorities while sharing its plans for the future.



Chief Executive Officer Mr Vincent Yeo shared updates on CDLHT's performance, strategic direction and outlook for the hospitality sector.

Both sessions featured interactive question-and-answer segments, allowing participants to engage directly with management on CDLHT's business performance, market trends and growth opportunities. Guests also toured W Singapore – Sentosa Cove to experience the hotel's facilities firsthand, including the 195 sq m penthouse suite with its private pool.

The sessions provided opportunities for CDLHT to connect with investors and market intermediaries, enabling our stakeholders to gain a better understanding of CDLHT's business strategy and the hospitality sector. Through these engagements, CDLHT reaffirmed its commitment to transparent communication and meaningful dialogue

with the investment community, while strengthening relationships with stakeholders and sharing its vision for the group's future.




Participants toured W Singapore – Sentosa Cove to experience its facilities and hospitality offerings firsthand.



CBM Marks 55 Years Of Growth And Innovation At Annual Learning Day

The anniversary cake-cutting ceremony, graced by CDL Group General Manager Mr Chia Ngiang Hong (4th from left), marks CBM's 55 years of progress and achievements.

CBM marked its 55th anniversary in August alongside its annual Learning Day 2026, bringing colleagues together for a day of knowledge-sharing, recognition and celebration.

The event opened with presentations by division leaders, who shared key insights and lessons learned with colleagues. Under the leadership of Chief Executive Officer Mr Roy Chiang, CBM continues to explore how artificial intelligence (AI) can enhance work processes. This commitment was reflected in demonstrations of AI-powered tools, including AI speakers and report-generating software, highlighting opportunities to improve productivity and efficiency.

An interactive town hall session gave colleagues the opportunity to engage directly with the management team, raise questions and concerns, and express appreciation for their fellow colleagues.





Chief Executive Officer Mr Roy Chiang engaging colleagues at Learning Day 2026, as the organisation celebrates 55 years of achievements and looks ahead to new opportunities.

The programme also featured the unveiling of CBM's new corporate video and an anniversary cake-cutting ceremony graced by CDL Group General Manager Mr Chia Ngiang Hong. Other highlights included an AI Security Robot demonstration, the introduction of the CBM Para-Counselling Programme, a Workplace Health and Safety Award presentation, and the CBM Talent Show.

Combining learning with celebration, the occasion offered an opportunity for colleagues to reflect on CBM's 55-year journey, recognise shared achievements and explore new ways of working as the organisation looks towards the future.



JW Marriott Hotel Hong Kong Turns Food Waste Into Culinary Innovation

Executive Chef Tony Wong Chi-chuen leads JW Marriott Hotel Hong Kong's efforts to reduce food waste through creative culinary techniques and the thoughtful use of ingredients.

At JW Marriott Hotel Hong Kong, ingredients that might otherwise be discarded are being transformed into creative dishes, as the hotel embraces a zero-waste approach to dining and makes sustainability an integral part of its culinary operations.

Across its restaurants and event spaces, the hotel has adopted innovative practices to make better use of ingredients, from repurposing fruit peels and seafood trimmings to rethinking food preparation and buffet operations.

Led by Executive Chef Tony Wong Chi-chuen, the culinary team gives new life to ingredients that would traditionally go to waste. Watermelon rind is blended into a refreshing breakfast drink, while leftover Peking duck is incorporated into braised rice vermicelli. Australian Wagyu trimmings are turned into burger patties, and leftover Iberico pork from Man Ho Chinese Restaurant is repurposed as filling for xiaolongbao at The Lounge.



Chef Wong removing watermelon rind for reuse in a light breakfast drink.



Fish Bar's signature lobster fishbone fettuccine is made using grouper bones, which are dried, ground into powder and blended with gluten-free flour to create the pasta.

One of the standout creations is Fish Bar's signature lobster fishbone fettuccine, made using grouper bones that are dried, ground into powder and blended with gluten-free flour to produce pasta. These efforts add up, with the hotel repurposing approximately 8.2 tonnes of watermelon rind, 900kg of lemon peel, more than 3.6 tonnes of fishbones and 3.65 tonnes of shrimp heads and shells annually.

The hotel also minimises food waste through more careful planning and preparation. For banquets and functions, the culinary team prepares no more than 10% above the expected number of guests, while buffet dishes are replenished in smaller batches to maintain freshness and reduce excess.





The hotel's JW Garden grows fresh herbs such as rosemary, basil and perilla for use in its dishes and beverages.

Beyond the kitchen, sustainability is incorporated into the hotel's wider operations. Its JW Garden supplies fresh herbs for dishes and beverages, while surplus pastries are donated to organisations supporting people in need. Food waste that cannot be reused is sent to recycling partners for conversion into renewable energy or compost. The hotel also works with The Nature Conservancy to repurpose discarded oyster shells for local marine restoration.

These initiatives reflect JW Marriott Hotel Hong Kong's commitment to responsible luxury, demonstrating how culinary creativity and thoughtful resource management can enhance the guest experience while reducing environmental impact.



At Fish Bar, sustainability extends beyond the menu. Its open design allows for natural ventilation, reducing reliance on air-conditioning.



From creative zero-waste cooking to thoughtful everyday practices, JW Marriott Hotel Hong Kong is showing how sustainability can be woven into every aspect of the luxury hospitality experience.

For Chef Wong and his 180-strong culinary team, sustainability begins with making the most of what they have. By rethinking how ingredients are used and embedding responsible practices into daily operations, JW Marriott Hotel Hong Kong is demonstrating that even small changes can make a meaningful difference – without compromising on the quality and creativity of the dining experience.



Millennium Hotels And Resorts MEA Charts Its Next Phase of Growth

MHR's participation at the Arabian Travel Market 2026 underscored its focus on execution, strategic partnerships and long-term growth across the region.

Millennium Hotels and Resorts (MHR) Middle East & Africa (MEA) outlined its next phase of regional growth at the Arabian Travel Market (ATM) 2026 in Dubai, unveiling two developments in Egypt and Georgia alongside the appointment of Olivier Badard as its new Chief Executive Officer.

Held from 14 to 17 September, the event provided a platform for MHR to engage with investors, developers and hospitality partners as it advances its development pipeline across Saudi Arabia, Egypt, the UAE, Iraq, Georgia and Oman.

The two newly announced projects reflect MHR's expanding presence in emerging tourism markets and its growing focus on integrated hospitality and residential developments.



MHR showcased its growing presence in the Middle East and Africa at its booth at the Arabian Travel Market, where the group unveiled new developments in Egypt and Georgia.

In Egypt's New Administrative Capital, Copthorne Hotel & Residences is being developed by Dominar Development in the R8 District, with an opening planned for 2032. The project will comprise a 400-room hotel and approximately 2,000 branded residences, with homeowners able to participate in a hotel-managed rental pool programme. Facilities will include meeting rooms, dining outlets, gyms, a spa and swimming pool.

Meanwhile, Grand Millennium Georgia will mark the brand's entry into the country when it opens in 2028. Developed by KBK, a subsidiary of Cristal Building, the property in Kobuleti along the Black Sea coast will feature

a 285-room hotel and 1,600 residences. The project builds on Millennium's presence in Georgia through The Biltmore Tbilisi, which has been operating since 2017.




Industry collaboration took centre stage as the MHR MEA Executive Leadership Group connected with partners at the event.

Leadership will play a key role in driving the next phase of growth. Badard's appointment comes as MHR places greater emphasis on operational performance, commercial delivery, guest experience and long-term value across its regional portfolio. He will work with teams across MEA to strengthen execution and support the Group's development ambitions.

Through its expanding pipeline and broader development strategy, MHR is positioning itself for its next stage of expansion, building on its established operating platform while pursuing opportunities that respond to the evolving needs of owners, investors and travellers.



Grand Millennium Shanghai HongQiao Marks 20 Years As MHR Celebrates Two Decades In China

The Grand Millennium Shanghai HongQiao team came together to celebrate the hotel's 20th anniversary, marking two decades of hospitality and growth in China.

Grand Millennium Shanghai HongQiao is celebrating its 20th anniversary this year, marking a milestone that extends beyond the hotel itself: 20 years since Millennium Hotels and Resorts (MHR) began its journey in mainland China.

Opened in 2006, the property was MHR's first hotel in mainland China, establishing the Group's presence in one of Asia's leading international cities and laying the foundation for its development in the market. Over the past two decades, Grand Millennium Shanghai HongQiao has grown alongside Shanghai, welcoming international and domestic travellers, global corporations, airline partners, diplomatic communities and generations of guests.

The milestone also marks an important chapter in MHR’s growth in China. Following the opening of Grand Millennium Shanghai HongQiao, the Group strengthened its presence in the market by increasing its stake in Grand Millennium Beijing to 70% in 2010. Today, China remains an important market for MHR as it continues to build on its international hospitality expertise and long-term partnerships.



Mr Kwek Leng Beng, Executive Chairman of Millennium Hotels and Resorts, delivering a speech at the anniversary celebration. On his right is Mr Gao Xiang, Managing Director & Owner’s Representative, China.



Mr Kwek Leng Beng and his wife, Mrs Cecilia Kwek, were among the distinguished guests at the anniversary celebration in Shanghai.

Mr Kwek Leng Beng, Executive Chairman, Millennium Hotels and Resorts, said: "Twenty years ago, Grand Millennium Shanghai HongQiao marked the beginning of our journey in mainland China. Our investment reflected our confidence in Shanghai's potential as a leading international business and hospitality destination. Over the past two decades, we have witnessed the city's remarkable transformation and are proud to have been part of its

growth. China remains an important market for our Group, and we continue to believe in its long-term potential. As we look ahead, our commitment remains firmly rooted in quality, strong partnerships and creating lasting value for our guests and stakeholders."

MHR's presence in China has also received industry recognition. In 2021, Millennium Hotels and Resorts was named Best International Hotel Management Group of China at the AHF Asia Hotel and Travel Forum Annual Meeting and 16th China Hotel Starlight Awards, building on earlier recognition from the China Hotel Starlight Awards.





The hotel marked its 20th anniversary with a celebration honouring the people and partnerships that have shaped its journey.

Beyond hospitality, the hotel has maintained a longstanding community partnership with Shanghai-based volunteer charity group Beacon of Love since 2008. Together, they organise charity carnivals to support children from underprivileged families across China who require surgery for congenital heart disease, reflecting the hotel's commitment to making a positive contribution to the community.

To commemorate the anniversary, the hotel is recognising long-serving colleagues and bringing clients and partners together to celebrate shared memories. Throughout October, guests can also enjoy special anniversary experiences, including room upgrades for the first 20 guests checking in each day, commemorative welcome treats and limited-edition culinary offerings inspired by the hotel's signature flavours.



Located in Shanghai's Hongqiao business district, the hotel features an expansive 18,000-square-metre private garden, stylish and comfortable guest rooms, diverse dining venues, and more than 2,000 square metres of meeting and event space.

As Grand Millennium Shanghai HongQiao looks ahead to its next chapter, its 20-year journey celebrates not only the hotel's growth, but also the colleagues, guests, partners and communities who have helped shape its story. For MHR, the anniversary is a meaningful milestone in a journey that began in Shanghai and continues to evolve with China's hospitality landscape.



Strong Response For Hong Leong Finance's 65th Anniversary Dragon Collectible Promotion And Deals!

Marking its 65th anniversary, Hong Leong Finance rolled out a commemorative Dragon Collectible, fixed deposit rewards and dining offers for customers, from $0.65 coffee and tea to value-for-money meals.

As part of its 65th anniversary celebrations, Hong Leong Finance (HLF) introduced a series of exciting rewards for customers, including a special fixed deposit promotion featuring a limited-edition anniversary Dragon Collectible, and a range of dining promotions through its KopiLah Deals programme. These initiatives have attracted positive response from customers.

Dragon Collectibles Fixed Deposit Promotion

HLF's Dragon Collectibles Fixed Deposit Promotion has proved to be a hit, with stocks fast running out since the campaign started on 15 October 2026. Customers who placed a qualifying fixed deposit with fresh funds at an HLF branch or through the HLF Digital app enjoyed the applicable promotional interest rate and received a limited-edition Dragon Collectible, subject to the promotion's terms and conditions.

Available in three designs featuring Ray in vibrant orange or yellow, the collectible commemorates HLF's 65th anniversary. Distribution is on a first-come, first-served basis, with designs assigned at random.

KopiLah Deals

HLF's 65th anniversary KopiLah deals, available through the HLF Digital app, have similarly been well-received by customers, bringing together everyday dining offers and weekend specials from participating merchants across Singapore, including Astons Specialities and Heritage Tanglin Puffs.

Among the highlights are 1-for-1 coffee promotions, coffee and tea priced at $0.65, and set meals from $6.50. Weekend Spotlight Deals offer additional savings on Fridays and Saturdays. Customers ordering selected main courses at Astons Specialities can enjoy a bowl of Cream of Mushroom Soup for just $0.65, while Heritage Tanglin Puffs offers its signature Chicken Curry or Sardine Puffs for $1 each, compared with their usual prices of $2 or more. Redemptions are subject to the programme's terms and daily limits.

Beyond dining, KopiLah Deals also features lifestyle and dining vouchers that help customers make the most of their everyday spending while enjoying meals with family and friends. According to HLF, a family of four could potentially save more than $500 by combining selected promotions, including hotel buffet vouchers and participating dining offers.

Furthermore, customers qualify for a Dragon Collectible by making at least three KopiLah Deals redemptions through the HLF Digital app, while stocks last.

For more information on the Fixed Deposit Promotion and KopiLah Deals, visit the Dragon Collectibles Fixed Deposit Promotion and KopiLah Deals page.

Terms and conditions apply. Deposits are insured up to S$100,000 by the Singapore Deposit Insurance Corporation per depositor per Scheme member by law.

** Information correct at time of print.*

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meals & deals





Crack Into Crab Season And Feast On More At New World Millennium Hong Kong Hotel

From seasonal hairy crab delicacies to an indulgent seafood buffet and French-style grilled specialities, New World Millennium Hong Kong Hotel offers plenty to savour this autumn.

Autumn brings a bounty of seasonal flavours to New World Millennium Hong Kong Hotel, where three distinctive dining experiences invite guests to savour prized hairy crab, indulge in an abundant seafood spread and enjoy premium grilled specialities. Whether gathering for a traditional Chinese feast, enjoying a leisurely buffet or sharing a grill dinner, guests can look forward to a variety of dishes to suit different tastes.

Hairy Crab Feast at Tao Li





A prized autumn delicacy takes centre stage at Tao Li, where Jiangsu hairy crab features in a selection of seasonal Chinese specialities.

Executive Chinese Chef Cheuk Man Chung celebrates hairy crab season with an à la carte menu featuring crabs sourced from Jiangsu province, known for its hairy crab production. A classic highlight is the Steamed Jiangsu Hairy Crab with Perilla Leaves and Zhenjiang Vinegar, which allows the crab's natural sweetness and delicate aroma to shine.

Other highlights include Steamed Minced Pork Dumplings with Hairy Crab Coral, Braised Prawns with Hairy Crab Coral, and Braised Vegetarian Shark Fin Broth with Hairy Crab Coral, Diced Seafood and Bamboo Pith. Available daily for lunch and dinner, the menu also features a Special Hairy Crab Set Dinner for two, priced at HKD2,080, plus a 10% service charge.

Seafood Feast at Café East




Seafood lovers, take your pick! Café East's dinner buffet brings together ocean-fresh favourites, bold Asian flavours and tempting desserts for a feast from start to finish.

Available until 31 December 2026, Café East's Seafood Dinner Buffet presents a generous selection of seafood and Asian-inspired specialities. Highlights include Steamed Hairy Crab, Korean Lobster with Cold Noodles in Chilled Broth, and Drunken Abalone with Huadiao Wine. Guests can also enjoy dishes such as Sichuan Style Grilled Fish, Poached Jumbo Clams with Glass Noodle, and Grilled Shrimp with Cumin and Huadiao Wine.

For a sweet finish, the dessert selection includes Coconut Chendol, Rich Chocolate Cheesecake and Orange Mandarin Mousse.

The dinner buffet is priced at HKD738 per adult and HKD518 per child from Monday to Thursday, and HKD788 per adult and HKD548 per child from Friday to Sunday and on public holidays. All prices are subject to a 10% service charge.

The Daily Grill Set Dinner at La Table




Fire up your appetite at La Table, where premium cuts and fresh seafood make for a satisfying brasserie-style feast.

For a more intimate dining experience, La Table French Brasserie's Daily Grill Set Dinner showcases a different grilled speciality each day. Priced at HKD888 for two, the two-course experience begins with a choice of appetisers, including Beef Tartare, Crab and Avocado Timbale, and Smoked Salmon Caesar, before moving on to a sharing main course featuring the grill of the day. Highlights include US Tomahawk on Mondays, Provençal Rack of Lamb on Thursdays and US Prime Rib on Fridays.

Each main course is served with unlimited grilled seasonal vegetables and French fries. Guests can add another layer of flavour with a choice of eight varieties of homemade flavoured sea salt. Soup or dessert can be added for HKD30 per item, while the appetiser can be upgraded to a Chilled Seafood Tower for an additional HKD80 for two. Each guest ordering the set dinner also receives a complimentary serving of Seared French Duck Foie Gras.

To complement the meal, guests can opt for a two-hour free-flow package of sparkling wine at HKD88 per person or Champagne at HKD288 per person.

For enquiries or reservations, please visit the website.

** Information correct at time of print.*

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meals & deals



From Festive Roasts To Indian Feasts, Savour The Season At Grand Copthorne Waterfront Hotel Singapore

Festive feasts at Food Capital and the vibrant flavours of Northern India at SanSara to leisurely indulgences at The Lobby Lounge, Grand Copthorne Waterfront Hotel Singapore offers an enticing line-up of experiences for the year-end celebrations.

Grand Copthorne Waterfront Hotel Singapore welcomes the year-end season with a line-up of dining and stay experiences under its “A Season to Sparkle” celebrations. Whether hosting a festive gathering at home, sharing a meal with loved ones or enjoying a riverside getaway, guests can look forward to plenty of ways to make the holidays memorable.

Stay and Dine





From lavish festive spreads at Food Capital to elegant afternoon tea at The Lobby Lounge and a romantic dinner by the river at Riverside Terrace, discover a tempting line-up of seasonal dining experiences for the holidays.

For celebrations at home, the hotel’s festive takeaway selection features crowd-pleasing favourites, including the classic Grand Copthorne Waterfront Roasted Turkey, Ginseng and Gochujang Lacquered Turkey, Bourbon Pineapple Glazed Gammon Ham, Roasted Australian Grain-fed Beef Ribeye and Salmon Wellington. Complete the spread with a festive Yule Log, available in Traditional Chocolate, Signature Lychee Raspberry and Citrus Yuzu Mango flavours.

Those celebrating at the hotel can look forward to festive buffets and special dining experiences at Food Capital on Christmas Eve, Christmas Day, New Year’s Eve and New Year’s Day. For a more leisurely afternoon, The Lobby Lounge’s Festive Afternoon Tea offers a relaxing setting to savour seasonal treats, while Riverside Terrace sets the scene for an intimate Christmas Eve dinner for two by the Singapore River.

For a year-end getaway, the Festive Urban Oasis Retreat pairs a seasonal stay with a themed welcome set-up, dining privileges, a limited-edition Festive Otter Plushie and two tickets to Christmas Wonderland at Gardens by the Bay.

Throughout December, families can also enjoy Christmas carolling and special appearances by Santa Claus in the hotel lobby on selected dates. The celebrations culminate in a New Year's Eve Countdown Party featuring live entertainment by Maia Lee, a finalist from the first season of Singapore Idol, alongside late-night bites, drinks and lucky draw prizes as guests welcome 2027.

SanSara




Celebrate the Festival of Lights and explore the richness of Northern Indian cuisine at SanSara, where aromatic spices, slow-cooked specialities and regional dishes take centre stage.

The hotel's Northern Indian restaurant, SanSara, marks the season with two distinct dining experiences that showcase the region's culinary heritage, from a special Diwali feast to a celebration of regional favourites.

From 4 to 8 November 2026, the Diwali Feast celebrates the Festival of Lights with vegetarian and non-vegetarian set menus, each priced at $88++ per person. The non-vegetarian menu features dishes such as Paprika Tandoori Prawns, Burrata Palak with Makhmali Paratha and Murgh Zafrani Korma, while the vegetarian selection includes Vegetable Shami Kebab, Burrata Palak and Vegetable Korma.

Running from 5 November to 31 December 2026, the North Indian Food Festival presents specially curated vegetarian and non-vegetarian menus inspired by regional favourites and traditional cooking techniques. Highlights include Murgh Musallam, a whole chicken slow-cooked in aromatic Mughlai gravy, and Nimbu Tulshi Jhinga, prawns marinated with lemon and holy basil. Vegetarian diners can savour Paneer Kundan Kaliyan in a saffron and cashew gravy, alongside Kathal Korma and other regional specialities.

For more enquiries and reservations, please visit the website.

** Information correct at time of print.*





A Fresh Take On Cantonese Cuisine At Grand Millennium Beijing

From the rich, roasted flavours of Hong Kong-style goose to the fragrant heat of wok-fried spiced crab, Yao Chi's new menu reinterprets Cantonese classics with a contemporary touch.

With three decades of culinary experience spanning Cantonese cuisine, creative fusion and international five-star hotels, Executive Chef Rong Changjing brings extensive expertise to Yao Chi Chinese Restaurant at Grand Millennium Beijing. His new menu honours the foundations of Cantonese cooking while introducing contemporary interpretations that marry time-honoured techniques with inventive flavour combinations.



Executive Chef Rong Changjing draws on his rich culinary experience to bring a fresh perspective to Yao Chi, balancing his understanding of Cantonese traditions with a creative approach to the kitchen.

Among the highlights is Roasted Goose Hong Kong Style, distinguished by its crisp skin, tender meat and glossy mahogany glaze. Served with plum sauce, this Cantonese classic showcases the precision of traditional roasting, bringing out the goose's rich flavour while keeping the meat succulent.

Seafood features prominently in Braised Boston Lobster with Crab Roe and Cabbage. The lobster's natural sweetness is complemented by the richness of crab roe and the freshness of cabbage, creating a harmonious balance of flavours and textures. Careful preparation and precise heat control allow each ingredient to retain its character while contributing to the dish as a whole.

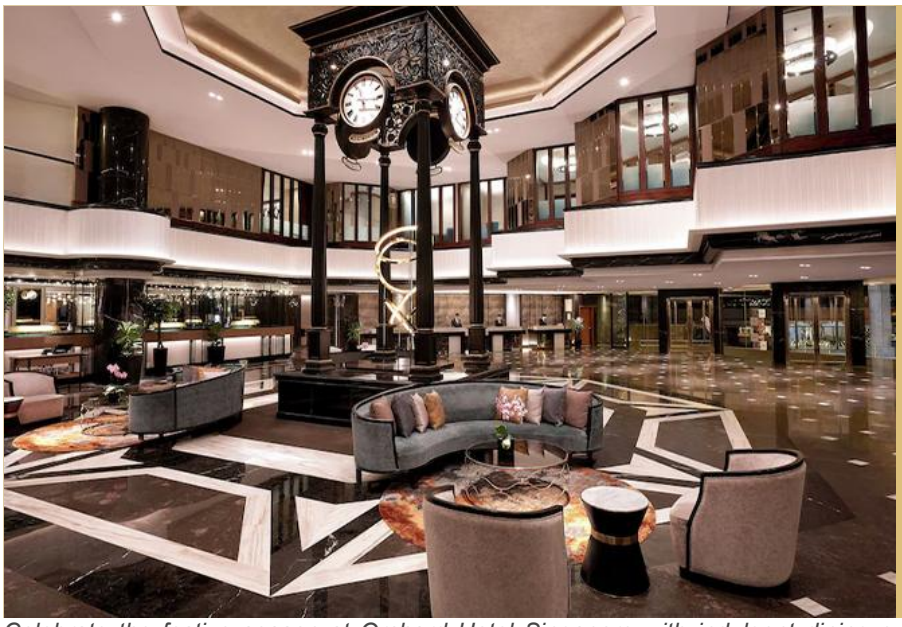
For those who prefer a bolder kick, Spiced Crab with Chilli Pepper delivers a more robust expression of flavour. Wok-fried over high heat with a blend of 18 spices, the crab develops a fragrant, layered aroma and a lively heat that complements its naturally sweet, springy meat.

For more information or reservations, please visit the website.

** Information correct at time of print.*

Hi Life!

meals & deals



Indulge In Festive Feasts And Seasonal Treats At Orchard Hotel Singapore

Celebrate the festive season at Orchard Hotel Singapore with indulgent dining experiences, celebratory spreads and seasonal Cantonese specialities for memorable gatherings.

From elegant afternoon tea to lavish festive spreads and seasonal Cantonese delicacies, Orchard Hotel Singapore welcomes the festive season with an enticing line-up of dining experiences for every occasion.

Bar Intermezzo





Delicate pâtisserie and thoughtfully crafted savoury bites bring a touch of French elegance to a leisurely festive afternoon at Bar Intermezzo.

The Noel Afternoon Tea adds a touch of French sophistication to the season, pairing beautifully presented savoury creations with delicate sweet treats.

Available from 2 November 2026 to 3 January 2027 at $45 per person, the menu features savoury highlights such as Jambon-Beurre Sandwiches, Beef Pie and Dungeness Crab Croque Monsieur, alongside Foie Gras and Smoked Salmon Tartlets. Sweet temptations include a Berry, Orange, Coconut and Cointreau Composition, Red Rhubarb, Sudachi, Mascarpone and Vanilla Choux, and a Passion Fruit “Mendiant” to round off the experience.

The Orchard Café





Bring family and friends together over a festive spread of celebratory roasts, international favourites and seasonal desserts, with takeaway options for those celebrating at home.

Running from 2 November 2026 to 3 January 2027 from $94 per person, the “Festive Gatherings” buffet brings together classic Christmas favourites and international flavours for a celebratory dining experience.

The spread features festive centrepieces such as French-style roasted whole turkey infused with butter and black truffle, slow-roasted Australian grain-fed prime rib and Himalayan salt-baked salmon. Charcoal-grilled specialities, Wagyu Beef Cottage Pie, Traditional Duck Leg Confit and Baked Oysters offer further variety. For a sweet finish, guests can savour Marzipan Stollen, Berries Sherry Trifle, Panettone Pudding and Cinnamon Star Cookies. Christmas and New Year’s Eve dinners will also feature signature pass-around canapés curated by Chef Thenesh.

For celebrations at home, the “Festive Delights” takeaway selection features a range of roasts and sumptuous sides, with prices starting from $148. Festive Goodies, starting from $15, offer seasonal treats for gifting, while curated Festive Hampers filled with gourmet treats and seasonal favourites are available from $199.

Hua Ting Restaurant




Discover the depth of Cantonese culinary traditions through seasonal hairy crab delicacies and comforting claypot creations, prepared to bring out the best in each ingredient.

From 1 November to 31 December 2026, Hua Ting Restaurant presents “Art of Hairy Crab”, showcasing the prized seasonal delicacy in four preparations. Options range from steamed hairy crab to a salted egg-infused creation, a fragrant claypot interpretation and silky beancurd enriched with golden roe. Prices start from $48 per portion.

Available over the same period, "Flavours of Heritage: Chinese Cured Meats" is a refined expression of Cantonese tradition and flavours. Highlights include Claypot Cured Duck, Taro, Chinese Preserved Meat alongside Hong Kong-style stir-fried lap mei with lotus leaf. Together, these dishes showcase familiar Cantonese flavours and time-honoured cooking techniques. Prices start from $22 per person, with a minimum of four persons.

For enquiries and reservations, please visit the website.

** Information correct at time of print.*



Taiwanese Favourites Get A Creative Twist At Millennium Hotel Taichung

From pork floss and black garlic to chocolate and Sichuan pepper, Lumi Bar's afternoon tea reimagines familiar Taiwanese flavours with an inventive contemporary twist.

At Lumi Bar, Millennium Hotel Taichung, familiar Taiwanese flavours are reimagined through a seasonal afternoon tea that brings together local culinary traditions and contemporary pastry craftsmanship. Available for two until 31 December 2026, the experience features four sweet creations and three savoury bites, accompanied by two beverages, offering a creative take on the traditional afternoon tea.





Mushroom & Chicken Consommé Jelly (left) transforms a comforting broth into a delicate, savoury bite, while Sichuan Pepper & Peanut (right) combines smooth chocolate and crunchy peanuts with a subtle warmth from aromatic spice.

The sweet creations offer unexpected combinations of ingredients and textures. Red Fortune Pork Floss Rice Cake puts a contemporary spin on the traditional Taiwanese red tortoise cake, featuring a pastry filled with savoury pork floss and peanut powder, finished with a chocolate coating. Sichuan Pepper & Peanut pairs smooth milk chocolate with crunchy peanuts and a subtle peppery finish, while Black Garlic Chocolate combines a crisp biscuit with rich ganache made from black garlic sourced from Yunlin, lending naturally sweet and mellow notes to the creation.

The savoury bites continue the exploration of Taiwan's culinary heritage. Mushroom & Chicken Consommé Jelly transforms slow-simmered chicken broth with shiitake mushrooms and ginger into a delicate, springy creation. Seafood & Taro Crispy Cake brings together glutinous rice, dried shrimp, squid, scallops and taro, finished with Taichung's signature chilli sauce. Completing the line-up, Taiwanese Braised Pork Belly Buns feature tender pork belly with water bamboo shoots and moroheiya sauce.





A fragrant tea selection, including honey-flavoured and chamomile oolong, complements the afternoon tea's inventive savoury and sweet creations. Pictured right: Red Fortune Pork Floss Rice Cake.

To complement the assortment, guests can choose from a range of teas developed in collaboration with Hwagung Tea, the hotel's exclusive tea partner. Options include rooibos, black tea, honey-flavoured oolong and chamomile oolong, alongside coffee and sparkling beverages.

For more information or reservations, please visit the website.

** Information correct at time of print.*

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Turn Up The Warmth With Hot Pot At Millennium Hotel Chengdu

With elegant Oriental touches and a welcoming ambience, Yipin Restaurant serves an array of dim sum alongside à la carte Cantonese and Sichuan specialities. It features ten private dining rooms, with the smallest seating up to 4 guests, creating an inviting setting for intimate meals and group celebrations.

As temperatures dip and winter sets in across Chengdu, gathering around a bubbling hot pot offers a comforting way to enjoy the season. At Yipin Restaurant, Millennium Hotel Chengdu, diners can savour a specially curated individual hot pot experience featuring hearty broths, quality ingredients and premium cuts for a satisfying seasonal feast.

The chef carefully selects seasonal ingredients to prepare three styles of individual hot pot broth: classic spicy red oil, wild mushroom and bone broth. With one pot per guest, diners can choose their preferred flavour to suit their tastes. The experience is priced at CNY 200 per person, with a minimum of four guests.

Beyond the choice of broths, the set features an enticing selection of premium ingredients, including sliced snow beef, fresh mandarin fish, eight-second sliced beef tenderloin, fresh prawns and fresh yellow catfish. These are complemented by a full range of traditional hot pot accompaniments, cold dishes, snacks and fresh fruits, making for a hearty and satisfying spread.



A selection of premium meats, fresh seafood and traditional accompaniments complements the individual hot pot experience at Yipin Restaurant.

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Whether enjoyed over a leisurely meal with family or shared among friends, these hearty hot pot sets offer a delicious way to gather around the table and savour the season.

For more information or reservations, please visit the website.

** Information correct at time of print.*



A Connected Community: Hong Leong Club Celebrates Family Day

Staff across the Hong Leong Group of Companies came together with family and loved ones to celebrate Family Day.

At our recent Family Day event, the strength and unity of the Hong Leong Group were on full display as 300 staff members and their loved ones, bringing our total to an astounding 950 attendees, came together for an exciting day of fun, bonding and eco-learning.

Despite slightly hazy skies, the vibrant energy of our participants brought the event to life. Children bounced the morning away on the bouncy castle, while talented artists created custom caricature drawings and vibrant airbrush tattoos for participants to take home as keepsakes. Fresh popcorn and cooling ice cream kept everyone refreshed and energised all through the event.



Participants enjoying carnival activities like airbrush tattoo and bouncy castle.



Task completed! A team taking a wefie for submission to the Amazing Race Digital platform.

The main attraction of this year's event was our first-ever Family Day Amazing Race. Staff and family members formed teams to explore the lush trails of Mandai Wildlife Reserve's newest park, Rainforest Wild Adventure East. Putting their brainpower and speed to the test, participants raced for top honours by navigating nature pathways and tackling trivia on local biodiversity and eco-stewardship.

Sustainability was a central theme throughout the festivities, blending meaningful education with hands-on fun. Beyond having fun in sustainability-themed carnival games, attendees participated in an engaging Q&A session with Ms Huang Ningxin, Executive Director of Nature Society Singapore. Moderated by Hong Leong Club President, Ms Kwek Pei Xuan, the session provided valuable, real-world insights into local conservation, protecting biodiversity and everyday sustainable living.



Participants played sustainability-themed carnival games like tossing cans into recycling bins.



Ms Huang Ningxin (pictured right), Executive Director of Nature Society Singapore, sharing her passion about Singapore's green spaces with participants. The Q&A session was moderated by Ms Kwek Pei Xuan (pictured left), President of Hong Leong Club.

Adding to the excitement, companies across the Group generously sponsored an impressive lineup of lucky draw prizes. Lucky winners went home with luxurious hotel stays and grocery vouchers, while one exceptionally fortunate staff member snagged the grand prize – the newly released iPhone 18 Pro!

While we operate across different businesses and industries day-to-day, the event served as a strong reminder that we are all part of one connected, supportive family. By bringing our member companies together, Family Day not only created cherished memories with our loved ones but also reinforced the community that makes the Hong Leong family so special.



M Social Hotel Singapore Races Into F1 Weekend With High-Energy Celebrations

M Social Hotel Singapore brought the Grand Prix spirit to life with racing activities, themed drinks and lively entertainment.

M Social Hotel Singapore brought the excitement of the Formula 1 Singapore Grand Prix beyond the circuit with a series of race-themed experiences, combining simulator challenges, photo opportunities, themed drinks and lively entertainment at Beast & Butterflies.

Friday night, the opening day of the race weekend, drew the biggest crowd of the three-day festivities. Guests who ordered a main course received a coupon for a go on the F1 simulator, putting their racing skills to the test in pursuit of the fastest lap.

The competition came with exciting prizes for the top three racers. The fastest driver won a two-day, one-night stay at M Social Hotel Singapore, while the second- and third-place winners took home S$100 and S$50 dining vouchers respectively for Beast & Butterflies.



The hotel buzzed with activity as guests came together to enjoy the festivities and soak up the excitement of the race weekend.



For guests looking to extend the experience into an overnight stay, the F1 stay package included race-themed chocolates as a special keepsake.

Adding to the excitement, a live DJ set kept the energy high and the atmosphere buzzing well into the night, giving guests another reason to stay and soak up the race weekend spirit.

The race-inspired offerings extended to the bar, where Beast & Butterflies served a lineup of cocktails inspired by the colours and spirit of the racing grid.

The celebrations continued throughout the weekend, with a lively late-night crowd gathering for drinks and socialising long after the cars had left the circuit. From friendly competition on the simulator to themed cocktails and music, M Social Hotel Singapore gave guests plenty of ways to keep the Grand Prix spirit alive beyond the track.



M Hotel Singapore Leaders Make Mooncakes With Heart

Colleagues across M Hotel Singapore City Centre enjoyed the handcrafted mooncakes, a sweet gesture of appreciation from the hotel's leadership.

In celebration of the Mid-Autumn Festival, M Hotel Singapore City Centre's Department Heads came together for a hands-on culinary experience, handcrafting mooncakes for colleagues across all departments.

Under the patient guidance of the hotel's pastry chef, the team discovered that making mooncakes required more than simply following a recipe. Wrapping pastry dough evenly around the filling called for a steady hand and plenty of patience, while using the traditional plunger press molds demanded just the right amount of pressure to achieve the perfect finish.



Department Heads rolled up their sleeves to handcraft mooncakes for colleagues, with guidance from the hotel's pastry chef.



A sweet treat made with heart, the mooncakes brought smiles to colleagues as the hotel celebrated the Mid-Autumn Festival.

Amid flour-dusted hands, shared laughter and a few learning curves, the experience became an opportunity for the leaders to bond beyond their usual roles and appreciate the craft behind these festive treats.

More than a seasonal delicacy, each mooncake carried a heartfelt message of gratitude from the hotel's leadership to its employees, recognising the people who are at the heart of M Hotel Singapore City Centre's success. Through this simple yet meaningful gesture, the team celebrated not only the Mid-Autumn Festival, but also the spirit of togetherness and appreciation that makes the hotel a close-knit community.



City Square Mall Brings Reading To Everyday Spaces

City Square Mall's new Sit-n-Read Node offers visitors a welcoming space to pause, browse books and enjoy a good read amid their daily routines.

City Square Mall (CSM) is making it easier for visitors to discover the joy of reading with the launch of a new hybrid reading space by the National Library Board (NLB) and digital reading provider Rakuten Kobo.

Launched on 19 October, the Sit-n-Read Node on the mall's third floor offers visitors a welcoming space to explore both physical and digital books. Open daily from 10 am to 10 pm until 11 April 2027, the initiative brings reading into an everyday retail environment, making it more accessible to shoppers and families.

Visitors can browse a curated selection of e-books on Kobo e-readers, sampling different genres and discovering new titles. Those who find a book they enjoy can borrow the full e-book through the NLB Mobile app and continue reading on their personal devices. Pre-loved physical books are also available for readers of all ages to take home, with visitors encouraged to return them for others to enjoy.





The Sit-n-Read Node transforms part of CSM into an inviting reading corner where visitors can discover stories in both print and digital formats.

The collaboration reflects NLB's efforts under its ReadSG national reading movement to make reading more engaging and accessible by integrating it into everyday spaces. By introducing the Sit-n-Read Node at CSM, the initiative creates an inviting corner where visitors can pause amid their daily routines, discover new stories and cultivate a reading habit.

Through this initiative, CSM continues to offer visitors more than a shopping destination, creating opportunities for the community to connect, learn and enjoy meaningful experiences.

Photo credit: @publiclibrarysg



M Social Resort Penang Brings Community Together Through Pink October Campaign

The Ribbon of Hope installation offered a meaningful space for reflection and remembrance, bringing the community together to stand in solidarity with those affected by breast cancer.

In support of Breast Cancer Awareness Month, M Social Resort Penang brought guests and the local community together in October through its *Ribbon of Hope* installation and specially curated Pink October food and beverage offerings. The campaign combined opportunities for personal expression with fundraising efforts for Mount Miriam Cancer Hospital, which provides cancer care to patients and their families.





Each coloured ball represented a personal story, creating a collective display that celebrated courage, honoured memories and offered encouragement to those affected by breast cancer.

Located in the resort's main lobby, the Ribbon of Hope installation invited guests to write the name of someone they wished to honour, celebrate or remember on a coloured ball before placing it within a pink ribbon sculpture. Each colour carried a distinct meaning: pink represented those fighting breast cancer, green honoured survivors and their journeys, while white commemorated loved ones who had passed away. As more messages were added, the installation became a shared expression of hope, remembrance and solidarity.

The campaign also extended to the resort's dining offerings, with a portion of proceeds from selected items going towards Mount Miriam Cancer Hospital. At The Social Hub, the Pink Social Tea Box featured an assortment of sweet and savoury treats, including smoked salmon croffles, prawn lychee balls, strawberry fruit tarts and fluffy Japanese cheesecake.




Delicate details and an inviting presentation made the afternoon tea a fitting centrepiece for a campaign that paired thoughtful dining with community support.

The resort also introduced Pink Breeze, a specially created cocktail combining Gin Malaya Kantan with pink guava, peach liqueur and fresh lime. Bringing together tropical fruit and floral notes, the cocktail added a refreshing touch to the campaign, while a portion of its proceeds also supported the hospital's work.




With its striking colour and carefully considered presentation, Pink Breeze brought a distinctive touch to the resort's Pink October line-up.

Through the campaign, M Social Resort Penang offered guests different ways to participate in Breast Cancer Awareness Month, whether by sharing a personal message or enjoying a specially curated dining experience. Together, these efforts helped raise awareness of breast cancer and supported the continued provision of cancer care for patients and families in need.



Threads Of Care: Millennium Hotels And Resorts Stand With Those Affected By Breast Cancer

Every ribbon carried a message of hope. Through Threads of Care, Millennium Hotels and Resorts (MHR) guests shared words of encouragement with people affected by breast cancer, while supporting the Breast Cancer Foundation through a collective act of care.

MHR brought *Threads of Care* to its six Singapore hotels in October in support of Breast Cancer Awareness Month and the Breast Cancer Foundation (BCF). Through a series of community and dining initiatives, the Group raised awareness and encouraged meaningful contributions to support those affected by breast cancer.

At the heart of the initiative were installations in each hotel's lobby, where guests and members of the public were invited to leave messages of encouragement for people living with breast cancer, survivors, caregivers and their loved ones. Visitors could collect pink ribbons from the Front Desk, write a personal message and add it to an installation, creating a growing display of solidarity and support.

Each message also contributed to a wider cause. Once an installation was filled, the respective hotel would donate S$1,000 to BCF, with up to S$6,000 pledged across all six Singapore properties. MHR employees also wore pink ribbons throughout October to show their support.

Extending this spirit of care beyond the lobby, MHR offered selected afternoon teas, dishes and beverages across its Singapore hotels, with proceeds from designated items going towards BCF. At Grand Copthorne Waterfront Hotel Singapore, guests could enjoy an afternoon tea experience that included a Traditional Chinese Medicine health assessment and personalised herbal tea recommendations, combining a focus on personal well-being with support for the cause.

This initiative reflected MHR's belief that hospitality extends beyond its hotels to the communities they serve. By bringing these activities together under *Threads of Care*, MHR fostered greater awareness, compassion and support for those affected by breast cancer, as well as the families and caregivers who stood beside them.



Celebrating The Team Behind Every Comfortable Stay At M Hotel Singapore

Behind every welcoming room is a team that takes pride in getting every detail right. M Hotel Singapore City Centre celebrated its housekeeping team during Housekeeping Week, recognising the care, commitment and teamwork that contributed to a comfortable guest experience.

M Hotel Singapore City Centre celebrated its housekeeping team during Housekeeping Week, recognising the dedication, professionalism and care its members brought to their work each day. The occasion provided an opportunity to acknowledge the people whose contributions played an essential role in the hotel's operations and overall guest experience.

Working behind the scenes, the housekeeping team ensured that every room was clean, comfortable and ready to welcome guests. From preparing rooms for arrivals to maintaining high standards of cleanliness and presentation, the team's attention to detail helped create an environment where guests could relax and feel at ease.

The celebration also served as a reminder that hospitality depended on the collective efforts of people across different roles and departments. Although much of the housekeeping team's work took place away from the spotlight, its impact was felt throughout each guest's stay, from the moment they entered their room to the time they checked out.

Through the celebration, M Hotel Singapore City Centre expressed its appreciation for the team's continued commitment and hard work. The occasion honoured not only the tasks carried out each day but also the people behind them, whose dedication helped make every stay a welcoming and comfortable experience.



Rising Above Pressure: Celebrating The People At The Heart Of Safety, Sustainability, And Green Buildings

Guest of Honour, Mr Alvin Tan, Minister of State for National Development and Foreign Affairs (6th from left) with CDL senior management and the EHS Awards 2026 honourees, who were recognised for going above and beyond in creating safer workplaces and advancing the Group's sustainability efforts.

At City Developments Limited (CDL)'s annual Green Building, Decarbonisation & Safety (GBDS) Seminar and Environment, Health and Safety (EHS) Awards 2026 for staff, the theme of "pressure" rang a powerful message of the challenges facing people, buildings and the planet today.

The seminar's theme, "People at the Heart of Green Building, Decarbonisation & Safety", served as a timely reminder that while not all pressures can be eliminated, organisations and individuals can make a meaningful difference through care, collaboration and responsible choices.

Drawing inspiration from the Queen and David Bowie classic “Under Pressure”, Head of GBDS Mr Allen Ang delivered a short Safety Moment, highlighting the various pressures faced by individuals, organisations and the built environment. He also drew parallels to the growing pressure on buildings to reduce energy consumption and carbon emissions, while reinforcing the importance of wellbeing and mental health.

In his welcome remarks, Group CEO Mr Sherman Kwek emphasised that people are at the heart of sustainability and safety. He highlighted how employees, through their leadership, initiative and dedication, have the power to create safer workplaces, drive impactful change, and advance CDL's sustainability goals.



In his speech, Mr Tan shared his reflections on the various pressures facing Singapore, highlighting the need to build greener, smarter and safer workplaces.



A shared moment of laughter between Mr Tan and CDL's senior management team (L-R): Group CFO Ms Yiong Yim Ming, Group CEO Mr Sherman Kwek and Group General Manager Mr Chia Ngiang Hong. (Photo credit: Ministry of National Development)

Shining a light on those who make a difference

Now in its third year, the EHS Awards 2026 was a key event highlight, celebrating individuals across three categories: **Empower** for senior leaders who champion EHS excellence; **Ensure** for managers who embed EHS into daily operations and proactively address risks; and **Embrace** for employees who lead by example and promote good practices among their peers.

A total of 11 individuals were honoured for their outstanding commitment to safety, sustainability and operational excellence. CDL's Group CEO Mr Sherman Kwek was among the recipients, receiving the special CDL Lighthouse Award for his leadership in advancing sustainability and workplace safety.

CDL's Group CEO, Mr Sherman Kwek, said, "While it is wonderful to be recognised, awards are never the end goal. What matters most fundamentally is that everyone gets home safely and we protect human life, encompassing both physical and mental wellbeing. Sustainability and safety are not just the responsibility of EHS professionals, they belong to all of us. Small actions, whether it is speaking up about an unsafe situation, questioning an inefficient practice, or simply checking in on a colleague, multiplied across our organisation, can create significant change."



Around 330 attendees across the CDL Group participated in the seminar and EHS Awards, reflecting on the progress made and looking ahead to advancing green building, decarbonisation and workplace safety.

Building capacity in sustainability and safety

The annual corporate seminar also showcased CDL's track record as an early mover of green buildings, low-carbon solutions, sustainable building operations, and workplace safety and health.

Through a series of presentations and workshops, the seminar explored how innovation, collaboration and leadership can optimise sustainability, performance and safety within the built environment.





Among the presentation speakers are President of CDL's employee volunteer platform, City Sunshine Club, Ms Foo Chui Mui (left), who shared insights on the enduring value of volunteerism at the company, and M Hotel Singapore City Centre's General Manager Ms Edeline Tiong (right), on the hotel's journey towards a safer and more sustainable workplace.



MHR London Hotels And Corporate Office Turn Surplus Apples Into Community Support

A fruitful day in Kent! MHR colleagues marked their volunteering efforts with a group photo, celebrating the collective achievement of harvesting organic apples and the camaraderie built through working towards a common goal.

Millennium Hotels and Resorts' (MHR) London hotels and Corporate Office recently joined forces with Felix, a food rescue charity in the United Kingdom, for two days of volunteering at apple farms in Kent across September and October. By helping to harvest surplus apples, the team contributed to efforts to reduce food waste and redirect good-quality produce to communities in need.

Formed in 2026 through the merger of FareShare and The Felix Project, Felix rescues surplus food and redistributes it through a network of more than 8,000 charities and community organisations. The organisation supports 1.5 million people across the UK every year and delivers five meals every second, helping connect surplus food with people experiencing food insecurity.





The apple harvest brought volunteers together in a hands-on effort to make better use of surplus produce, with the collected apples set to provide a welcome source of refreshment for communities across London.

During the October harvest, MHR colleagues worked alongside volunteers from other organisations to collect two tonnes of organic apples. Rather than going to waste, the apples were set to be juiced into approximately 18,000 servings of apple juice for distribution to communities across London.

Beyond the harvest itself, the volunteering sessions gave colleagues an opportunity to work outdoors together towards a shared purpose. Their collective efforts helped recover fresh produce that might otherwise have gone unused, demonstrating how practical action can help reduce food waste while supporting people facing food insecurity.

The initiative reflected MHR's "Let's G.E.T. Things Done" culture, bringing colleagues together to turn a shared commitment into meaningful action. Through partnerships with community organisations such as Felix, MHR continued to contribute to efforts that create positive change beyond its hotels and support the wider communities they serve.



Spotlight On Manuel D'Angelo: The Head Concierge Who Makes Every Stay Memorable

Manuel brings his passion for people and hospitality to every interaction as Head Concierge at Grand Hotel Palace Rome.

With his warm professionalism and genuine passion for hospitality, Mr Manuel D'Angelo is dedicated to delivering attentive service and creating meaningful guest experiences at Grand Hotel Palace Rome. Since joining the hotel in 2016, Manuel has progressed from Night Auditor to Head Concierge, where he leads the team in anticipating guests' needs and ensuring every aspect of their stay is handled with care and attention to detail.

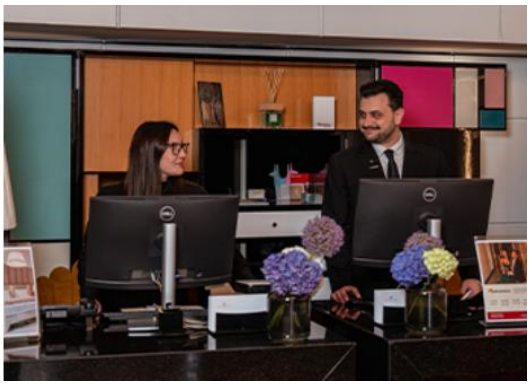
For Manuel, being a Concierge is about providing personalised service and going the extra mile to make every guest feel welcomed and well cared for. In this interview, he shares his journey in hospitality, what he enjoys most about his role, his favourite hidden gem in Rome, and what he hopes guests will remember long after their stay.

Q) Please tell us a little about yourself.

I was born and raised in Rome and come from a supportive family. I would describe myself as a friendly, outgoing, and fun person. One of the things I enjoy most about my job is the opportunity to meet new people and discover different cultures. A fun fact about me is that I'm usually very organised at work. I like everything to be well planned and in order. However, when I travel, I'm the complete opposite. I love going with the flow and embracing the unexpected.

Q) When and why did you decide to join the hospitality industry?

Ever since I was a child, I've been surrounded by the world of hospitality. My mother, grandmother, and many of my relatives all worked in the industry, so I grew up watching their passion and dedication firsthand. Being exposed to this environment from such a young age naturally sparked my curiosity and inspired me to pursue a career in hospitality myself.

Manuel shares a close bond with his colleagues, whose teamwork and dedication help make every guest's stay at Grand Hotel Palace Rome a memorable one.

Q) When did you join Grand Hotel Palace Rome? What has your experience been like working at the hotel?

I joined Grand Hotel Palace in 2016, when I was 22 years old. My first role was as a Night Auditor, although it wasn't my first experience in the hospitality industry. From the very beginning, I knew that working nights wasn't where I truly belonged. For me, the most rewarding part of this profession is building genuine connections with the people who choose to stay with us.

After two years, I became a fully integrated member of the team. Today, I strive to lead by example, support my colleagues, and ensure that every guest enjoys a memorable and welcoming experience.

Q) What does a typical day as Head Concierge look like?

That's a difficult question to answer, because no two days are ever the same. Every day brings different people, new challenges, and unique opportunities to learn and grow. This constant variety is what makes the job so rewarding.

Our mission is simple: never say "no." We always do our best to find a solution and exceed our guests' expectations.




From its distinctive exterior to its thoughtfully appointed rooms, Grand Hotel Palace Rome offers guests a stylish base from which to discover the Italian capital.

Q) What do you enjoy most about being a Concierge?

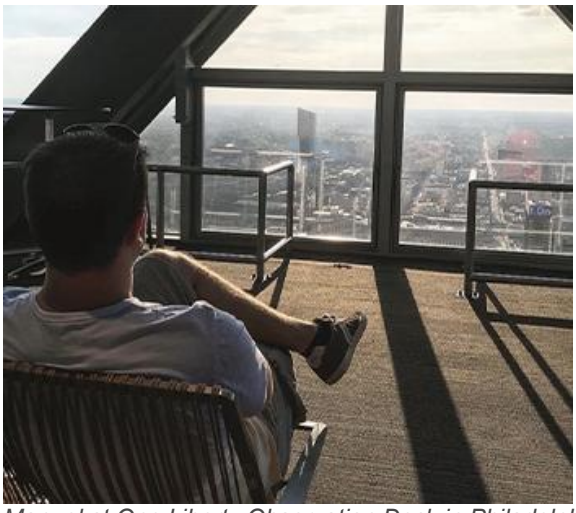
For me, being a Concierge is about creating connections, making people feel welcome, and turning ordinary moments into unforgettable experiences. Seeing a guest leave with a smile and hearing that we made their stay special is the greatest satisfaction I could ask for.

Q) If you had to recommend one hidden gem in Rome to our guests, what would it be and why?

One of Rome's most beautiful yet often overlooked spots by international visitors is the Pincio Terrace, situated at the top of Villa Borghese. From here, you can enjoy one of the city's most breathtaking panoramic views, especially at sunset. In my opinion, it's also one of the most romantic places in Rome.



One of Manuel's favourite spots in Rome is the Pincio Terrace, where sweeping views of the city make sunset an especially memorable experience.



Manuel at One Liberty Observation Deck in Philadelphia, taking in the city skyline during his travels in the United States.

Q) What do you hope every guest remembers after their stay at Grand Hotel Palace Rome?

My greatest hope is that every guest leaves not only with wonderful memories of Rome, but also with the feeling of having been genuinely cared for. I hope they remember the warmth, kindness, and dedication that every member of our team puts into making each stay truly special.

Q) When you're not at the hotel, how do you like to spend your free time?

I'm the kind of person who enjoys diving into video games and tabletop RPGs like Dungeons & Dragons, so you could definitely call me a bit of a nerd. At the same time, I love going out, trying new restaurants, or simply enjoying an aperitivo in the heart of Rome. I'm also very active and enjoy playing tennis and padel whenever I get the chance. I like having a balance between my geeky side and an active social life.

Hi Life!

getting to know you



M Social Hotel Sunnyvale Set To Debut In Silicon Valley In December

M Social Hotel Sunnyvale will bring the M Social brand's distinctive blend of contemporary design, technology and social experiences to Silicon Valley when it opens in December 2026.

M Social Hotel Sunnyvale is set to open in December 2026, bringing MHR's lifestyle-led hospitality concept to the heart of Silicon Valley, California. The 263-room hotel is designed to bring together business, leisure and community through contemporary design, innovative technology and vibrant social spaces.

As a new addition to Millennium Hotels and Resorts' fast-growing M Social brand, the property reimagines the traditional hotel experience through thoughtfully activated spaces that encourage interaction, discovery, and engagement. Designed for today's connected traveller, M Social Hotel Sunnyvale offers an environment where work, leisure, and everyday life come together seamlessly.





Designed for today's connected traveller, the hotel will combine modern comforts with spaces that encourage interaction and collaboration.

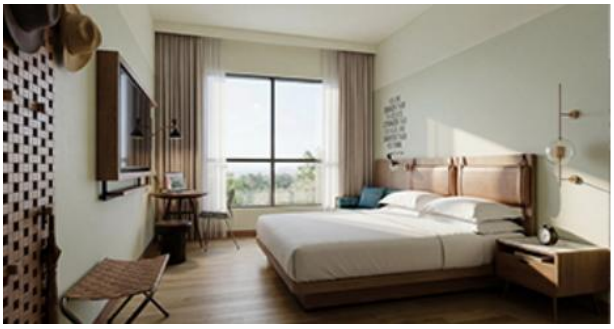
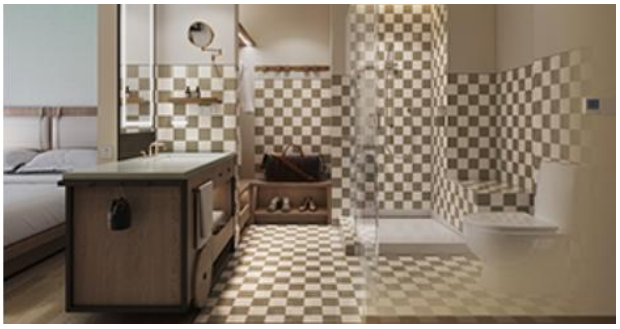
"M Social Hotel Sunnyvale marks an important milestone in the growth of the M Social brand and reflects our confidence in Silicon Valley as one of the world's most dynamic innovation hubs," said Mr Kwek Eik Sheng, Executive Director, Millennium Hotels and Resorts. "As travel and guest expectations continue to evolve, we saw an opportunity to create a hotel that goes beyond accommodation to become a vibrant lifestyle destination that reflects Silicon Valley's entrepreneurial spirit. We believe M Social Hotel Sunnyvale is well positioned to create sustainable value for our guests, owners, partners and the wider community."

Set within a mixed-use development with access to a landmark man-made lake, the hotel draws inspiration from Silicon Valley's entrepreneurial spirit. Designed by BDE Architecture and Mazzarini & Co., its interiors feature flexible communal spaces that encourage interaction, from collaborative work areas to relaxed lounges that transition seamlessly from daytime meetings to evening gatherings.

Hi Life!

getting to know you

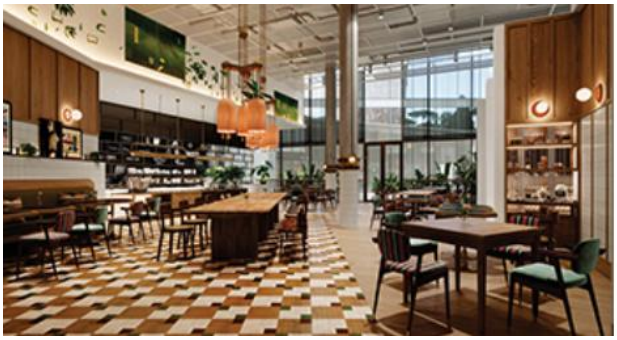
Technology is central to the guest experience. Built to LEED Gold standards, the hotel incorporates energy-efficient systems and digital conveniences, including mobile room keys, self-service check-in kiosks and robotic service assistants. Guests can also access Aiello, an in-room AI personal assistant that provides personalised assistance and recommendations, complementing the hotel's emphasis on human-centred hospitality.

The guest rooms blend modern comforts with functional design, offering a welcoming retreat for business travellers, leisure guests and those on extended stays.

The hotel's 263 guest rooms and suites offer a contemporary, residential-inspired setting designed for both productivity and relaxation, catering to business travellers, extended stays and leisure guests.

Dining and socialising are integral to the experience. The signature restaurant, Beast & Butterflies, celebrates California flavours and the interplay between innovation and human connection. Meanwhile, ctrl+B(ar) offers coffee, cocktails, wines and light bites in a relaxed setting, while Byte+Hub Market provides convenient self-service, grab-and-go options around the clock. A rooftop beehive adds another distinctive feature to the property.




Beast & Butterflies and ctrl+B(ar) will complement the hotel's lifestyle offering with distinctive dining and relaxed social spaces.

For meetings and events, the hotel will offer approximately 28,000 square feet of flexible indoor and outdoor venues. The Quantum Ballroom features 20-foot ceilings, floor-to-ceiling windows and a large LED video wall, supported by modern collaboration technology. Other spaces include The Hub for meetings and training sessions, The Grove for outdoor receptions, and The Commons, a 10,000-square-foot outdoor venue for larger events and community gatherings.




The hotel will feature versatile indoor and outdoor event spaces designed to accommodate a range of occasions, from business meetings and conferences to social gatherings and celebrations.

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Conveniently located near Highway 101 and San José Mineta International Airport, M Social Hotel Sunnyvale offers access to Silicon Valley's major technology campuses and corporate headquarters, while creating a new gathering place for visitors and the local community.

As it prepares to welcome its first guests, M Social Hotel Sunnyvale will extend the brand's lifestyle-led approach to hospitality, bringing together design, technology, dining and social experiences in one of the world's most dynamic business destinations.



CDL Achieves A Double Milestone In Its Workplace Safety And Health Journey

The CDL team celebrates a double milestone at the WSH Awards 2026, with Group General Manager Mr Chia Ngiang Hong (orange tie) holding the 14th WSH Developer Award, and Head of Green Building, Decarbonisation & Safety Mr Allen Ang (5th from right) with CDL's inaugural CARE Award.

City Developments Limited (CDL) achieved a double milestone at the Workplace Safety and Health (WSH) Awards 2026, receiving its 14th WSH Developer Award and its first Culture of Acceptance, Respect and Empathy (CARE) Award from the WSH Council.

The awards were accepted on behalf of CDL by Mr Chia Ngiang Hong, Group General Manager, and Mr Allen Ang, Head of Green Building, Decarbonisation & Safety, for the WSH Developer Award and CARE Award respectively.

The WSH Developer Award reflects CDL's longstanding commitment to integrating workplace safety and health into every stage of the development lifecycle, from planning and construction to operations and facilities management.

The CARE Award marks an important milestone in CDL's safety journey, recognising efforts to create workplaces where employees, partners and workers feel safe, respected, supported and valued. It reflects the belief that workplace safety and health extends beyond preventing accidents and injuries to promoting overall wellbeing and care for people.



A proud milestone for Grand Copthorne Waterfront Hotel Singapore as Senior Manager, Health, Safety and Environment, Mr Erming Ezekiel Lim (right), receives the hotel's inaugural WSH Performance (Silver) Award from WSH Council Chairman Mr Abu Bakar.



A safety training session for employees to reinforce the hotel's culture of workplace safety and preparedness.

Adding to the achievement, **Grand Copthorne Waterfront Hotel Singapore** received its first WSH Performance (Silver) Award, reflecting the Group's broader commitment to fostering safe and healthy workplaces across its businesses.

Presented by the WSH Council with support from the Ministry of Manpower, the award recognises organisations that demonstrate strong workplace safety and health practices.

The achievement reflects the hotel's ongoing efforts to cultivate a culture of safety through regular training, preparedness initiatives and active employee participation. It also recognises the collective commitment of its employees to making workplace safety a shared responsibility.



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

MHR Chief Commercial Officer Ms Cinn Tan; VP of Global Branding, Marketing & Loyalty Ms Carolyn Wishnowski; Grand Copthorne Waterfront Hotel General Manager Mr Andrew Tan, and fellow hospitality and travel industry leaders at the 35th Annual TTG Travel Awards 2026 in Bangkok.

Millennium Hotels and Resorts (MHR) has been named **Best Local Hotel Brand, Singapore** at the 35th Annual TTG Travel Awards 2026 in Bangkok. This is the second consecutive year the hospitality group has received the accolade. MHR was also the inaugural winner of the category when it was introduced in 2025.

Representing MHR at the ceremony were Ms Cinn Tan, Chief Commercial Officer and Ms Carolyn Wishnowski, Vice President, Global Branding, Marketing & Loyalty, as well as hospitality and travel industry leaders from across the region.

Grand Copthorne Waterfront is Singapore's best for MICE

Grand Copthorne Waterfront Hotel was also recognised as **Best Meetings & Conventions Hotel – Singapore** at the same event, reflecting the property's continued commitment to delivering exceptional guest experiences and service excellence.

"Today's event organisers are looking for more than just a venue – they want flexibility, thoughtful service and immersive experiences that can be tailored. Our dedicated Meeting Concierge enhances this experience by providing organisers with a single point of contact, ensuring a seamless experience at every stage," said **Mr Andrew Tan, General Manager, Grand Copthorne Waterfront Hotel Singapore.**

The awards reflect the dedication of MHR's teams and the continued trust and support of its guests, partners and industry peers. They also affirm MHR's ongoing efforts to strengthen its position as an established premium hospitality brand, while showcasing the strength of its hotel portfolio in Singapore and beyond.

Widely regarded as one of Asia-Pacific's most established travel industry awards, TTG Travel Awards recognise excellence across travel, tourism and hospitality sectors through votes cast by travel trade professionals.

Hi Life!

congratulations / appointments



MHR In New Zealand Celebrates Its People Behind Its Success

Mr Carl Bennett, Operations Manager at Millennium Rotorua, was named a finalist in the Tourism Industry Aotearoa Emerging Tourism Leader Award 2026, reflecting his leadership, dedication to team development and commitment to continuous improvement.

Two team members from MHR New Zealand have recently been recognised for their outstanding contributions, reflecting the talent, commitment and people-first culture across the organisation.

Carl Bennett, Operations Manager, Millennium Hotel Rotorua

Mr Carl Bennett, Operations Manager at Millennium Hotel Rotorua, was named a finalist in the Tourism Industry Aotearoa Emerging Tourism Leader Award 2026.

Over the course of his career with MHR New Zealand, Carl has progressed through a variety of operational roles, earning recognition for his leadership, commitment to team development, focus on sustainability and drive for continuous improvement. His finalist placing reflects the positive impact he continues to make both within the hotel and across New Zealand's tourism industry.

Donna Julian, Hotel Administrator, Kingsgate Hotel Autolodge Paihia





Hotel Administrator Ms Donna Julian's trademark smile says it all as she celebrates 40 years of service at Kingsgate Autolodge Paihia, with MHR New Zealand Managing Director Mr Stuart Harrison (left) and hotel owner, Mr Alex McKenzie (right).

At Kingsgate Hotel Autolodge Paihia, Ms Donna Julian, Hotel Administrator, celebrated an extraordinary milestone of 40 years of service. Having joined the hotel in reception four decades ago, Donna has been an integral part of

the property's journey, supporting countless aspects of hotel operations and becoming a much-loved member of the team.

Known for her warmth, unwavering dedication and famous Afghan biscuits, she has built lasting relationships with colleagues and guests alike while contributing significantly to the hotel's success over the years.

While marking different stages of their careers, Carl's leadership recognition and Donna's remarkable service milestone both highlight the passion, professionalism and dedication that continue to drive MHR New Zealand forward. Congratulations to Carl and Donna on these well-deserved achievements



M Social Penang Earns Top Lifestyle Hotel Honour In Asia

MHR VP for Global Brand, Marketing & Loyalty Ms Carolyn Wishnowski (3rd from right) joins fellow industry winners at the Travel Weekly Asia Readers' Choice Awards 2026, where M Social Resort Penang was named Best Lifestyle Hotel (Asia).

M Social Resort Penang has been named Best Lifestyle Hotel (Asia) at the Travel Weekly Asia Readers' Choice Awards 2026, a prestigious recognition voted on entirely by travel and hospitality professionals across the region.

The annual awards honour organisations that demonstrate excellence, innovation and outstanding service, with winners selected by industry practitioners who plan, sell and recommend travel every day.

Ms Carolyn Wishnowski, MHR Vice President for Global Brand, Marketing & Loyalty received the award on behalf of the hotel.



A versatile venue offering 482 sqm of pillarless event space, the Penang Pavilion Ballroom at M Social Penang offers flexible, modern event spaces for diverse event needs.



Inspired by Penang's rich Peranakan heritage, the hotel's Beast & Butterflies restaurant offers vibrant flavours and a welcoming setting for gatherings.

The accolade is a strong endorsement of M Social Resort Penang's distinctive lifestyle offering and guest experience, while reinforcing MHR's growing reputation in the lifestyle hospitality segment. It reflects the confidence that travel professionals place in the brand and its ability to deliver memorable stays that resonate with today's travellers.

The achievement is a testament to the passion and dedication of the resort's team, whose commitment to excellence continues to shape exceptional guest experiences and strengthen the M Social brand.



Rising To The Top: Lee Kar Lok Named Emerging Leader Of The Year

Congratulations to Ms Lee Kar Lok (in traditional Malay costume), F&B Manager of Princess Terrace at Copthorne King's Hotel Singapore, whose dedication and leadership potential have earned her the Emerging Leader of the Year title.

Copthorne King's Hotel Singapore's Ms Lee Kar Lok has been named Emerging Leader of the Year at the FBMA Pinnacle Awards 2026, a recognition of his leadership potential, initiative and commitment to excellence in the food and beverage industry.

Organised by the Food and Beverage Management Association (FBMA) Singapore, the FBMA Pinnacle Awards recognise excellence, professionalism and leadership across Singapore's food and service industry. The inaugural awards ceremony was held during the FBMA Gala Dinner at Goodwood Park Hotel, with Minister Indranee Rajah attending as Guest of Honour.

Kar Lok's achievement reflects her dedication, professionalism and passion for delivering exceptional hospitality experiences. Her recognition also highlights the strong talent and leadership capabilities being nurtured within Copthorne King's Hotel Singapore's Food & Beverage team.



Recognising The People Behind Exceptional Customer Experiences

Our Customer Service teams, recipients of the SRA Excellent Service Award (EXSA) 2026 from CDL's retail portfolio, recognised for their dedication to delivering exceptional customer experiences at City Square Mall and Palais Renaissance.

Seven retail customer service team members from City Developments Limited (CDL)'s Asset Management division were recognised at the Singapore Retailers Association (SRA) Excellent Service Award (EXSA) 2026 ceremony, receiving six Star Awards and one Silver Award.

Across CDL's retail portfolio, including family-centric City Square Mall and the luxury boutique shopping destination Palais Renaissance, Service Ambassadors play an important role in creating welcoming and memorable experiences for tenants, shoppers and visitors through their dedication and people-first approach.

Their achievements reflect the belief that exceptional customer experiences are built on a genuine desire to make a positive difference every day.

Commenting on the achievement, Ms Callie Yah, Executive Vice President, Head of Global Asset Management Division, CDL, said, "Service excellence is not defined by isolated moments, but by a deep and consistent commitment to serving others. Our EXSA recipients exemplify the professionalism and people-centric mindset that define the CDL experience across our retail properties. Their achievements are a testament to the strong service culture we continue to foster, creating lasting value for our shoppers, tenants and communities."

Organised by the SRA since 1994, EXSA is a national platform that recognises individuals who go the extra mile to deliver outstanding customer experiences. This year's ceremony honoured more than 5,000 retail professionals from 145 organisations for their dedication to serving customers and elevating industry standards.



The Lounge Raises The Bar In Hong Kong With Four Wine Wins

A toast to the team behind The Lounge's success: Wine Director Mr Sam Chong (3rd from left) and F&B Director Mr Ricky Lai (4th from left) with members of the wine team.

AThe Lounge at New World Millennium Hong Kong Hotel has enjoyed another exceptional year of wine recognition, earning four prestigious accolades in 2026 that further strengthen its standing as one of Hong Kong's leading wine destinations.

Leading the achievements was the title of **Best Wine Bar** at the Hong Kong Best Bars Awards 2026 by Restaurant, Bar & Café Hong Kong (RBHK). The Lounge was also named a **Red Star Venue** by Star Wine List 2026, received the **Best of Award of Excellence** at the Wine Spectator Restaurant Awards 2026, and was included on the **Recommended List** in Wine.Luxe Magazine's 2026 Wine by the Glass Restaurant Award.

The Wine Spectator and Wine.Luxe accolades mark repeat recognition following the venue's success in both awards in 2025, highlighting the consistency and quality of its wine programme.



The Lounge features a giant glass wine cabinet as its centerpiece, equipped with a spiral staircase descending into a modern, well-equipped underground cellar.



The Vin et Vin wine cellar houses more than 1,000 labels of Old and New World wines, including classic vintages, rare pours, and boutique finds.

At the heart of this success is The Lounge's Vin et Vin wine cellar, which houses more than 1,000 Old and New World labels carefully curated by its team of sommeliers.

Hi Life!

congratulations / appointments

Combined with exceptional value, expert recommendations and a welcoming atmosphere that transitions seamlessly from daytime gatherings to evening entertainment, The Lounge continues to offer a distinctive wine experience for guests.





People At Grand Copthorne Waterfront Hotel Recognised Among Hospitality's Finest

Among hospitality's best: Chief Concierge Muzaffar Azrin Jamil, finalist in the Concierge Hotelier category at Stelliers Asia 2026 (left) and F&B team member Ms Quratul Khatijah Binte Abdul Rahim with her Employee of the Year Award.

Two team members from Grand Copthorne Waterfront Hotel Singapore have been recognised for their outstanding contributions to hospitality, reflecting the hotel's strong culture of service excellence.

Chief Concierge Mr Muzaffar Azrin Jamil was named a finalist in the Concierge Hotelier category at Stelliers Asia 2026, a regional platform that celebrates exceptional hospitality professionals across Asia. The recognition reflects his dedication to delivering personalised guest experiences and his leadership in fostering a culture of attentive, thoughtful service.

As Chief Concierge, Muzaffar plays a key role in helping guests discover the best of Singapore through tailored recommendations and seamless assistance. Beyond guest interactions, he mentors and guides the Concierge team, encouraging a proactive approach to service that creates memorable experiences for visitors.

The hotel also celebrated the achievement of **Ms Quratul Khatijah Binte Abdul Rahim** from the F&B team. She was among 93 hotel employees recognised at the Food, Drinks and Allied Workers Union (FDAWU), NTUC and Singapore Hotel Association (SHA) Employee of the Year Awards 2026. The annual award honours individuals for their exemplary performance, dedication and contributions to the hospitality industry.

Known for her warmth, professionalism and commitment to service excellence, Khatijah has made a positive impact on both guests and colleagues. Her recognition reflects the passion and dedication she brings to delivering exceptional hospitality every day.