

highlights



**Jane Goodall, Sylvia Earle Raise Awareness
On Climate Action At CDL Dialogue Session**

**Celebrating
Excellence: A
Night Of
“(M)etflix And
(C)hill” At
Millennium
Hotels And
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End Dinner &
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**Enjoy A Stylish
Urban Escape
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Opened Studio
M Muscat**

**Hong Leong
Finance
Volunteers Bring
Some Sunshine
To Children
From Sunbeam
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**Beijing Riviera
Country Club
Celebrates The
Festive Season
With A
Christmas
Market And
Community
Dinner**



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Discover Rotorua, The Spa And Hot Springs Hotspot You Need To Visit!

Complete with a stay at
Millennium Hotel Rotorua.

Alive with geothermal geysers and bubbling mud pools, rich Māori culture and thrilling outdoor adventures, Rotorua is one of the top destinations on the North Island.

With wellness tourism on the rise, it is timely to turn the spotlight on Rotorua, a city famous for its geothermal activity and relaxing hot springs. It is also one of New Zealand's best places to explore Māori culture, health spas, and outdoor recreation.

Rotorua offers a raft of attractions and experiences for everyone from adventure-seekers to those just looking to unwind. The city is surrounded by mountains, rivers, native forests and 18 freshwater lakes, making it the perfect place to reconnect with nature.

Relax in a natural hot spring, walk amongst towering redwoods, see geysers and bubbling mud pots, and experience a traditional hāngī dinner – a traditional New Zealand Māori method of cooking food using heated rocks buried in a pit oven.



Explore Rotorua's breathtaking beauty and walk through the majestic Redwoods Forest.

Located next to the lovely Lake Rotorua and just a brief stroll from the city centre, Millennium Hotel Rotorua is the perfect spot to explore Rotorua.

From here, you can experience Rotorua's rich history, explore the thermal hot pools or the native bush, and even squeeze in a round of golf at one of Rotorua's international golf courses. The 227 rooms and suites feature residential-style decor with views of Lake Rotorua or the native garden, with some rooms having its own private outdoor spa.

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Millennium Hotel Rotorua offers the ideal base to explore the city, with comfortable rooms, warm hospitality and lovely views of Lake Rotorua.

One of the most unique features at Millennium Hotel Rotorua is its heating, provided by harnessing the hotel's natural geothermal resource. Take a dip at the hotel's heated pool or relax under the expert hands of the therapists at the spa.

Find out more about Millennium Hotel Rotorua [here](#).



Millennium Hilton Bangkok Unveils OXBO Bangkok With Innovative “Bound By Nature” Philosophy

Chef Oliver Afonso leads the team at OXBO Bangkok to provide an exciting new dining experience focusing on sustainability and the use of locally sourced ingredients.

Millennium Hilton Bangkok has launched its new restaurant, OXBO Bangkok, located on the third floor of the hotel. It offers a cutting-edge dining experience that combines meticulous flavours with the "Bound by Nature" philosophy.

This philosophy focuses on sustainable, high-quality ingredients sourced from across Thailand, including Khao Yai, Chiang Rai, Surat Thani, and Bangkok, alongside fresh herbs from the hotel's rooftop garden.

Chef Oliver Afonso, Head Chef at OXBO, is the driving force behind the restaurant's culinary creativity and excellence. With a wealth of global culinary experience, Chef Oliver combines expertise honed in Michelin-starred kitchens with a philosophy of simple yet distinctive cuisine.

As Head Chef at OXBO, Chef Oliver has curated a menu that seamlessly blends Thai flavours with international influences. His approach emphasises the use of seasonal ingredients and sustainable resources, working closely with local farmers to ensure the finest quality in every dish.

From seafood sourced from the Gulf of Thailand and fresh vegetables from organic farms in Chiang Rai, to premium meats from world-class producers, every ingredient is meticulously selected. Chef Oliver also oversees the hotel's own vegetable garden to further ensure the freshness and quality of the ingredients used.



The menu at OXBO features a wide selection of innovative dishes, from premium meats and fresh seafood to vibrant vegetables.



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"Each dish is like a piece of art, reflecting our deep connection to nature. We use modern cooking techniques to enhance flavours and bring new dimensions to the dining experience," Chef Oliver said.

OXBO offers seating for up to 70 guests and features an open kitchen where diners can watch the chefs at work. The restaurant's ambiance is enhanced by stunning views of the Chao Phraya River.

The menu includes a diverse selection of dishes, from premium meats and fresh seafood to vibrant vegetables, complemented by an extensive wine list of over 100 brands and a gin collection featuring more than 30 varieties from around the world. Guests are also invited to create bespoke cocktails tailored to their preferences.

For food enthusiasts seeking an exceptional dining experience in a distinctive setting, OXBO Bangkok is poised to become one of Bangkok's most sought-after dining destinations.



Mario E Mario Doha Brings The Authentic Flavours Of Italy To Life

Mr Mario Haddad Jr. has artfully blended his expertise in the film industry with a love for gastronomy to create unforgettable culinary experiences.

The first week of November marked a special occasion for Mario e Mario Doha at Millennium Place Doha. The restaurant had the distinct honour of welcoming the renowned culinary artisan, Mr Mario Haddad Jr., into its kitchen. With heartfelt passion and precision, he personally crafted signature Italian dishes, bringing the authentic flavours of Italy to life and evoking cherished memories of family dinners and culinary traditions.



Mario and the welcoming staff at Mario e Mario Doha ensured that all guests had a wonderful evening and left with their hearts and tummies full.

The evening was graced by esteemed guests, including members of the Italian Embassy, distinguished Italian visitors, and influential bloggers, all captivated by the magic unfolding before them.

The atmosphere was a perfect blend of warmth and joy, filled with the enticing aroma of freshly prepared Italian delicacies, the laughter of guests, and the camaraderie of shared experiences. It was a celebration of Italian cuisine at its finest, showcasing Mario e Mario as a culinary haven where every meal tells a story.

Beyond just a restaurant, Mario e Mario is a place where traditions come alive and flavours create bonds. This unforgettable evening stands as a testament to its mission: to bring people together through the love of food, family, and culture. Buon appetito!



Beijing Riviera Country Club Celebrates The Festive Season With A Christmas Market And Community Dinner

The Christmas Market at the Beijing Riviera Country Club provided an opportunity for members to connect and enjoy the festive spirit together.

From 6 -8 December, the Beijing Riviera Country Club hosted a unique Christmas market in the club's lobby and East Lake Garden in collaboration with the German and Austrian Alumni Association. The event attracted enthusiastic participation from many members and their families, creating a lively atmosphere.



With a variety of traditional and modern stalls, carolling and a cookie-making session, there was something for everyone at the Christmas Market.

The market featured a wide variety of stalls, showcasing both traditional handicrafts and modern creative products. The children particularly enjoyed the festivities, gathering under the sparkling Christmas tree to joyfully sing carols, which added a vibrant holiday spirit to the event. They also had the opportunity to make Christmas cookies under their parents' guidance, experiencing the joy of crafting and tasting the fruits of their "labour"!

This market not only provided a platform for members to connect and interact but also allowed everyone to immerse themselves in the festive spirit amidst their busy lives.

Earlier on 19 October, families at Beijing Riviera came together for a beloved tradition: the Progressive Dinner. Participants visited one another's homes and savoured different courses over a delightful meal. The atmosphere was filled with laughter and lively conversations as both children and adults shared in the delicious feast and enjoy the meaningful interactions. The progressive dinner at Beijing Riviera not only strengthens community bonds but also fosters cherished memories for everyone involved.



Happy faces at the Progressive Dinner, where families at Beijing Riviera visited one another and connected over a sumptuous meal.



Travel Back In Time With Rooftop Karaoke At M Social Times Square

M Social Times Square New York has teamed up with "Back to the Future: The Musical" for a karaoke pop-up at its rooftop.

M Social Times Square New York is teaming up with "Back to the Future: The Musical" to create a Broadway-themed karaoke pop-up this winter. Located under M Social's rooftop tent at Beast & Butterflies, this karaoke pop-up allows Broadway fans to belt out their favourite tunes from Back to the Future: The Musical.

"We are so thrilled to bring a new level of excitement to Times Square by partnering with Back to the Future: the Musical," said Mr Zaw Oo, General Manager of M Social Times Square New York. "This iconic story holds a special place in people's hearts, and we're delighted to be creating an immersive experience that transports guests back to the nostalgia and adventure of the beloved film & show. We can't wait to offer fans and travellers alike an unforgettable experience, right in the heart of New York City's entertainment scene."

Nestled in the heart of the Theatre District, the M Social New York rooftop offers unobstructed views of Times Square and a selection of cocktails that elevate the rooftop experience. Hotel guests and Broadway fans everywhere will be able to sing their hearts out to all the greatest hits from Back to the Future: The Musical while taking in views of Times Square's glitz and glamour and sipping on delicious cocktails.



The karaoke pop-up is decked out in "Back To The Future" decor, complete with bold 80s prints and colours and nods to the musical, including mounted hoverboards on the wall.



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Through M Social Hotel Times Square's distinctive design experience, guests are invited to connect, explore, and create. The hotel, which marks the brand's first outpost in the United States, merges the energy of Times Square with contemporary design, vibrant art and inviting rooms to create an engaging retreat for guests to gather, work and discover all that New York has to offer. The 480-room hotel is located in the heart of Times Square and walking distance to New York's best attractions, including Broadway, the Theatre District, Central Park, and Fifth Avenue.

Reservations are now available [here](#) and can be made for an hour and fifteen minutes up to groups of 10. For groups larger than 10, email MillenniumNYC_Sales@highgate.com.



The Biltmore Mayfair: A Quintessential Slice Of Luxury London

Blending Old-World
Glamour with Modern
Comforts

Situated in the prestigious Grosvenor Square, The Biltmore Mayfair offers opulent accommodations and a prime location for exploring the city.

Lifestyle writer Ms Caroline Dolby from *The Week* was a guest at The Biltmore Mayfair and shared about her delightful stay at the swanky hotel in the heart of Mayfair.

“Checking in at The Biltmore, a high-end hotel right in the heart of Mayfair, central London, does make one feel awfully fancy. Arriving via the gorgeous gardens of Grosvenor Square, my partner and I oohed and aahed at the imposing marble, opulent chandeliers and old-world glamour of the hotel lobby.

The Rooms



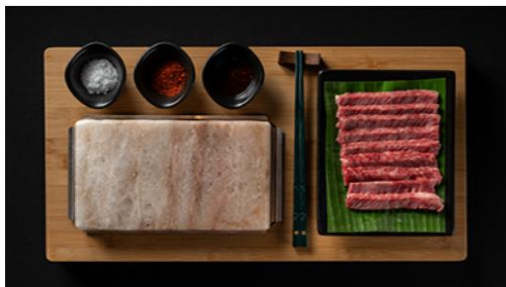
Designed with the feel of a true London residence, the hotel's elegant guest rooms and suites feature bright, airy interiors adorned with thoughtful touches and contemporary art.

The hotel occupies almost an entire side of Grosvenor Square which means two things. One: you may be lucky enough, as we were, to have a gorgeous view of the historic central gardens which date from the 1720s. And two: the hotel is extremely large – there are 307 rooms in total, including 250 guest rooms, 49 curated suites and eight signature suites.

For our one-night stay we were assigned a curated suite which was distinctly glamorous but also extremely comfortable, with plush furnishings, a walk-in wardrobe, a separate living area and more than one massive TV.

The room's large marble bathroom provided some obvious highlights. Aside from the stand-alone bathtub (which I very much made the most of) and the generous vanity kit (which I took home with me), there was another fun feature I wasn't expecting: a Japanese-style high-tech toilet which made each trip to the loo feel like something out of a sensual sci-fi film.

Food and Drink



Enjoy a sublime culinary experience at Grill 88, which serves some of the finest steaks and seafood in an intimate setting.

The undoubtable highlight of our stay was dinner at Grill 88. As you may have guessed from the name, the restaurant's speciality is meat – in particular, steak – and we were treated to quite the array of beef.

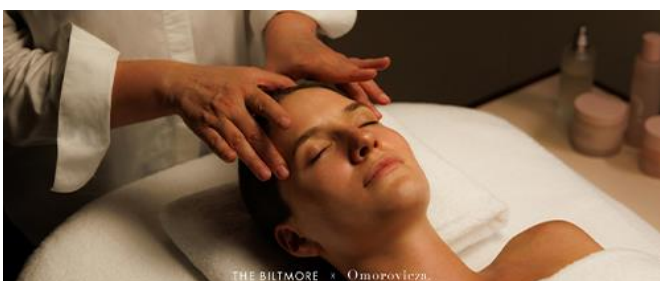
We were waited on by the very warm and attentive Pavlos. Being pregnant, I'm a tricky customer with all sorts of questions about seafood, pasteurised dairy and the cooked-ness of meat – but Pavlos fielded all my queries with grace and made sure I felt extremely safe in his hands.

That said, I had to look on with envy as my partner consumed many of the dishes I would have chosen were I not pregnant. I'm talking wagyu steak tartare topped with Oscietra caviar alongside a hunk of bone marrow ("sumptuous" according to my partner), and scallop and squid in a dashi broth ("divine" according to the same source). However, there were marvellous bread options of onion brioche and an olive baton accompanied by whipped butter and honeycomb, which I was happily able to indulge in.

Since this is Grill 88's speciality, Pavlos recommended that we order the butcher's platter, which is the chef's choice of three meats. We were presented with a succulent array of wagyu, sourced from the Lake District and aged for between 40 and 100 days. Surprise, surprise, each morsel was tender, rich and singing with deliciousness with every single bite. Since it was the chef's choice, we thought it wise to pay our compliments to the chef and we had a lovely chat with Kostas who explained just how much thought goes into the sourcing and production of everything on the menu.

For dessert, we plumped for a portion of baked Alaska – a meringue cake filled with mango and coconut sorbet. This delightful palate cleanser pushed us right to the brink of acceptable fullness and we rolled into bed as soon as we'd finished the final spoon.

The Serenity Spa experience



Just around the corner from the hotel, the Mayfair Institute is a stunningly tranquil spot which makes you feel instantly calm when you enter its terracotta reception area.

This luxurious experience certainly didn't end with a steak-centric dinner. The Biltmore Mayfair recently partnered with the Budapest-based skincare brand Omorovicza, which has a high-end spa in Mayfair, the Mayfair Institute, where it offers beautifying and relaxation treatments. As part of a new Serenity Spa Experience, guests can now book a special package which includes a night's stay and breakfast at The Biltmore, followed by a spa treatment at Omorovicza.



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I had the pleasure of experiencing a fully personalised (and pregnancy-friendly) Andrassy Skin Therapy Session, which left my skin visibly brighter and smoother.

The Verdict

Mayfair is synonymous with the upper echelons of the Monopoly board – and both The Biltmore and Omorovicza's Mayfair Institute are absolutely at home there. Our stay provided a quintessential slice of luxury London and we feel all the fancier for it.”



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Enjoy A Stylish Urban Escape With The Newly Opened Studio M Muscat

The centrally located and trendy Studio M Muscat provides the perfect base to explore the city.

Travellers to Muscat can now look forward to a stay at the brand-new Studio M Muscat!

Centrally located in Al Seeb, near to the City Centre Mall and many other popular attractions, and a short drive to Muscat International Airport, Studio M Muscat is a trendy and modern hotel with spaces that combines urban style and seamless technology.

The hotel is within a 10-minute drive to the Al Mouj Marina for diving, sailing and other sea based activities, and The Village - both venues providing great dining and shopping experiences. It is also well placed for your commute to key business destinations like the Civil Aviation Authority or the Sultan Qaboos University.



The modern rooms at Studio M Muscat are thoughtfully designed, combining stylish comfort with seamless technology.



Enjoy a dip in the rooftop pool overlooking the city after a day out exploring Muscat's many attractions.

Guests can indulge in this urban hotel in Muscat and choose from either modern guest rooms or fully-furnished apartments. Each of the 265 units is thoughtfully designed, featuring all the comforts you need to provide you a rejuvenating night's sleep, a refreshing rain shower, entertainment via the Smart LED TVs, and being able to stay connected with loved ones on our free high-speed WiFi.



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The Social areas on the ground floor include coffee and dining at Level G, great for a hearty breakfast to power up for the day ahead, and Hello Grab 'N Go for guests on the go.

The meeting rooms located on the first floor are great for a small business meetings or presentations, with free high-speed Wi-Fi and natural light. For a larger corporate or social event, the hotel's mini ballroom is designed to host up to 80 guests which makes it a great venue for meetings, conferences, and family gatherings.



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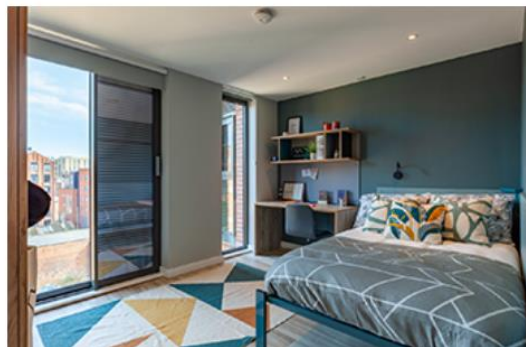
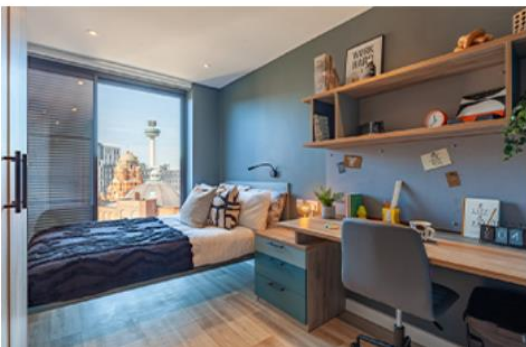
CDLHT Expands Its PBSA Asset In Liverpool For £37.3M

Benson Yard, opened in February 2023, will continue to be managed by the existing operator, Fresh Property Group Limited.

CDL Hospitality Trusts (CDLHT) acquired a freehold operational Purpose-built Student Accommodation (PBSA) asset and an adjacent vacant land site.

The PBSA asset, Benson Yard, was purchased for £37.3 million (\$63.9 million) at 5.4% lower than its valuation, which was valued at £39.4 million as at 29 November 2024.

Benson Yard comprises 404 beds (47 studios and 357 ensembles) in 5-bed, 7-bed and 8-bed clusters. The PBSA offers a very generous amenity provision at 2.7 sqm per bed, with top-notch amenities such as multiple games, lounging, private and social study areas, a multi-use studio/cinema room, a private dining area, a gym, a sky lounge with expansive view of the city and a sheltered outdoor courtyard.



The Premium (LHS) and Deluxe (RHS) ensembles are furnished with a private bathroom, practical desk and supersoft bed to sink into after a long day of lectures.

This acquisition represents the continuation of CDLHT's strategy to diversify into adjacent living assets. Benson Yard marks CDLHT's second investment into the living asset class and its maiden investment into the PBSA sector.

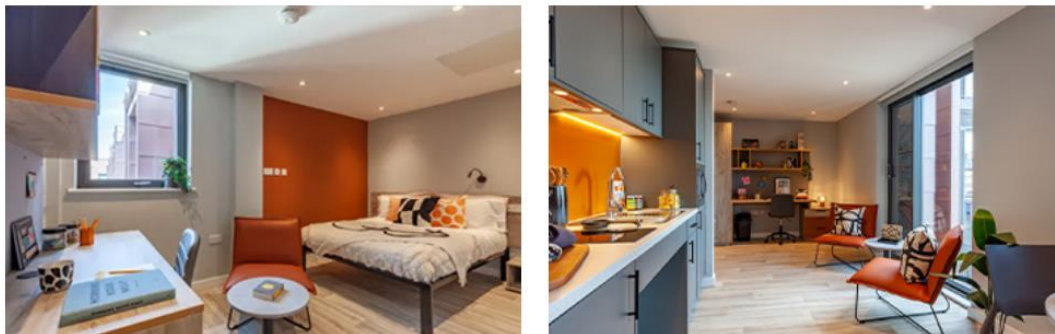
Vincent Yeo, CEO of CDLHT, says: "For our first venture into the PBSA space, we are pleased to be able to secure a high-quality, brand new asset in an excellent location."

He adds: "The acquisition also marks our maiden entry into Liverpool. The PBSA market in Liverpool is supported by key drivers – a growing student population, its status as a Russell Group university city and a vibrant football



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culture. Along with Benson Yard’s exceptional location and facilities, the asset is underpinned by strong fundamentals.”

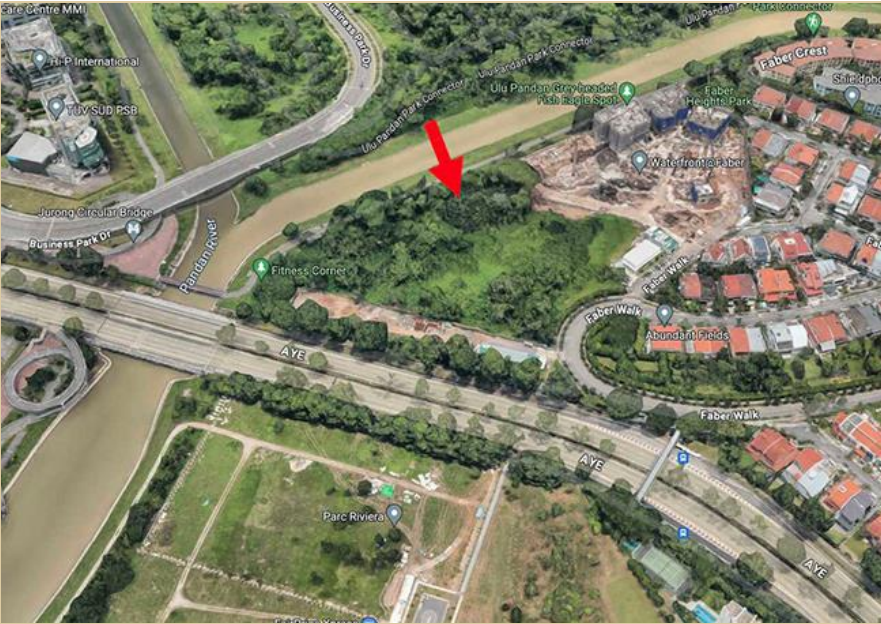


The Classic and Deluxe studios offer the best views of Liverpool, furnished with a double bed, full length mirror, wardrobe space, a study living area, and a kitchen equipped with modern amenities.

Benson Yard is expected to contribute to a more diversified and balanced income profile, aligning with CDLHT’s broader strategic objectives for stable long-term growth and income resilience.



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Hong Leong Holdings And JV Partners Win Faber Walk Residential Site With The Highest Bid

The Faber Walk residential GLS site in Clementi (pinned) (Photo credit: EdgeProp LandLens, URA)

A consortium consisting of GuocoLand, TID Residential (a joint venture between Hong Leong Holdings and Mitsui Fudosan), and Intrepid Investments (a wholly-owned subsidiary of Hong Leong Holdings), placed the top bid for a private residential site in Faber Walk.

The S\$349.9 million bid translates to a land rate of about S\$900 per square foot per plot ratio (psf ppr) for the plot.

Land parcel at Faber Walk

No.	Name of Bidders	Tender Price	Tender Price (psf ppr)
1	GuocoLand, TID (a joint venture between Hong Leong Holdings and Mitsui Fudosan) and Intrepid Investments (a wholly-owned subsidiary of Hong Leong Holdings)	\$349.858 mil	\$900
2	JBE Holdings	\$321.308 mil	\$827
3	Santarli Realty, Apex Asia Development and Soon Li Heng	\$282.888 mil	\$728

Source: URA

The consortium's bid was 8.9 per cent higher than the next highest one from Oasis (2024). On a psf basis, the bid is almost 30 per cent under the S\$1,250 psf ppr top offer for a nearby site in Clementi Avenue that was sold in November 2023.

Located in Clementi, the 99-year leasehold 277,659 square foot (sq ft) site can be developed into a new 400-unit residential project with a maximum gross floor area (GFA) of 388,728 sq ft. The site is adjacent to the Faber Heights landed housing estate, surrounded by greenery and near the Rail Corridor.

The Faber Walk site is close to employment nodes such as Jurong Lake District, International Business Park, and Jurong Innovation District. The site is also near established schools such as Nan Hua Primary School, Nan Hua High Schools, NUS High School of Math & Science, and the National University of Singapore.



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Faber Walk site



SOURCE: URA GRAPHIC: HYRIE RAHMAT, BT

The last residential launch in the area saw two new projects debuting just six months apart in 2018. Twin Vew, launched in May, ended its launch weekend with 85% of the development sold at an average price of \$1,399 psf. Whistler Grand sold 65% at launch with average prices at \$1,380 psf.

Residents of this future development will be able to walk to the upcoming Jurong Town Hall MRT station on the Jurong Region Line, one stop from the Jurong East MRT interchange station. The site is also close to several amenities and nature parks, including the upcoming Old Jurong Line Nature Trail, which is part of an 18km green recreational network within the new Clementi Nature Corridor.

Congratulations to the consortium!



IREIT Global Advances Its Sustainability Commitment With Green Financing Framework

Darmstadt Campus, an asset of IREIT Global, is located on Heinrich-Hertz Straße 3-7 within a commercial zone in a prime office location with easy access to the train station and other public transport. The property consists of six interconnected seven-storey office buildings in a double H-shape with an additional link building.

IREIT Global recently established a green financing framework to advance and integrate its sustainability commitments and priorities into its core business and strategies.

The framework will be guided by the four key components of the International Capital Markets Association Green Bond Principles (2021) and the Green Loan Principles (2023) administered by the Loan Market Association, the Asia Pacific Loan Market Association and the Loan Syndications and Trading Association.

The green finance transactions (GFTs) that are issued under the framework include bonds, term loans, revolving credit facilities, medium-term notes, convertible bonds, perpetual securities and any other financial instrument in various formats, currencies, tenors, as well as terms and conditions.

Mr Peter Viens, Chief Executive Officer of IREIT Global, said, “As part of our long-term goals towards building a stable and resilient portfolio, we are now targeting to pursue green certifications for our B&M retail portfolio in France. Together with a potential Leadership in Energy and Environmental Design (LEED) Gold certification upon completion of the repositioning of the Berlin Campus, 100% of IREIT’s portfolio assets would be green certified.”



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Celebrating Success At Millennium Hotels & Resorts' London Townhall

Executive Chairman Mr Kwek Leng Beng (front row, centre) with Millennium Hotels and Resorts' key leadership and management in London; Executive Director Mr Kwek Eik Sheng (sixth from left), Interim Chief Operating Officer & Chief Commercial Officer Mr Saurabh Prakash (sixth from right), Regional VP and Owners' Representative Mr Christophe Cialdella (fifth from left), and Managing Director of The Biltmore Mayfair Mr Vella Ramasawmy (fifth from right).

Millennium Hotels & Resorts (MHR) London recently hosted a townhall where key executives and management shared their vision for the brand's future.

Mr Christophe Cialdella, Regional VP and Owners' Representative, Mr Vella Ramasawmy, Managing Director, The Biltmore Mayfair, and Ms Sara Lee, VP Global Distribution presented MHR's progress and pipeline for development, growth, branding, loyalty programme, and digital transformation.



Mr Saurabh Prakash (middle), Mr Christophe Cialdella (left), and Ms Sara Lee (right) sharing at the townhall session.

As MHR move towards an exciting future, the hotel group would like to express its heartfelt appreciation to Executive Chairman, Mr Kwek, whose visionary leadership has shaped the legacy of Millennium Hotels and Resorts over the past three decades. His commitment to excellence and innovation has driven MHR's global success, establishing MHR as a leader in hospitality and setting the stage for an exciting future as we approach our 30th anniversary.



Executive Director Mr Kwek Eik Sheng (centre with pink tie) with MHR's key leadership team at the end of the townhall session.



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MHR London would like to extend a special appreciation to Executive Director Mr Kwek Eik Sheng and Interim Chief Operating Officer & Chief Commercial Officer Mr Saurabh Prakash for their inspiring leadership and unwavering support during this momentous event.

Here's to building on MHR's strong foundation and continuing its excellence, innovation, and transformation journey!



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Shaping The Future of Hospitality With Digital Marketing

All smiles from the participants after the insightful two-day Digital Marketing Conference.

Millennium Hotels and Resorts MEA held its annual Digital Marketing Conference on 18 and 19 December 2024 at Millennium Plaza Downtown Hotel.

The conference was organised by the General Managers of Millennium Hotels and Resorts MEA and its Regional Office Executive Team led by Mr Konstantinos Michail (Chief Commercial Officer), Mr Manuel Garcia (Vice President, Operations GCC and Iraq) and Ms Amal Oumasse (Associate VP, Marketing and Communications) in collaboration with the Amadeus Hospitality Executive Team led by Mr Jerome Wise (Vice President of Enterprise Clients).



The annual conference provided a platform for the participants to learn, collaborate and strategise on digital marketing plans for the new year ahead.

The two-day workshop was dedicated to reviewing 2024 performance highlights and unveiling the 2025 digital media strategies. The conference offered valuable insights into the Group's digital performance across multiple platforms, showcasing the revenue achieved and the effectiveness of its strategies. It was an engaging and productive session that reinforced MHR's commitment to innovation and growth in the digital realm. Together, we're shaping the future of hospitality excellence!



Roaring Into 2025 With The Orie's Preview: The First Private Residential Launch In Toa Payoh Since 2016

The Orie sales gallery saw around 8,000 visitors over its first preview weekend. Sales bookings will commence on 18 January 2025.

City Developments Limited (CDL), Frasers Property and Sekisui House recently commenced the preview of the highly anticipated private residential project, **The Orie**, on Friday, 3 January 2025. Sales bookings will commence on Saturday, 18 January 2025.

Apartments are attractively priced from:

- S\$1.28 million for a one-bedroom plus study (517 sq ft)
- S\$1.48 million for a two-bedroom (592 sq ft)
- S\$2.09 million for a three-bedroom (850 sq ft)
- S\$2.92 million for a four-bedroom (1,216 sq ft)
- S\$3.48 million for a five-bedroom with exclusive private lift (1,453 sq ft)

Located in the popular Toa Payoh residential estate, the luxurious condominium comprises 777 units in two majestic 40-storey towers. A good mix of apartment types is available, ranging from 517 square feet (sq ft) for a one-bedroom plus study to 1,453 sq ft for a five-bedroom unit (with private lift).



Inspired by the traditional art of origami, The Orie's architectural design features origami-like folds and distinct angular expressions. With their sleek angled ledges and elegant vertical fins, The Orie's twin towers embody a dynamic, modern silhouette. To provide expansive panoramas from within, the towers are artfully staggered to maximise the views. Artist's impressions of The Orie (left) and Club Orie (right).



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Toa Payoh, one of Singapore's most established residential precincts in the Central Region, is set for a rejuvenation with the upcoming Toa Payoh Integrated Development. Slated for completion in 2030, this new 12-hectare lifestyle destination and community hub will enhance the attractiveness of the town with a sports centre with swimming pools, indoor sports halls, sheltered tennis, futsal and netball courts, a gymnasium, fitness studios and a football stadium, as well as a polyclinic and public library.

Mr Sherman Kwek, CDL's Group Chief Executive Officer, said, "We are excited to usher in the New Year with the launch of The Orië, the first private residential launch in Toa Payoh in over eight years. Nestled in the vibrant and highly sought-after Toa Payoh estate, homebuyers will benefit from its central location and excellent connectivity. Together with our two esteemed partners who are leading developers in their own rights, we have collectively pushed to realise our vision for bold architectural and landscape design complemented with thoughtful and sustainable features."

Distinctive Architecture Melding Comfort and Sustainability



Social Garden Zone: Wind down by the relaxation pool, a soothing and luxurious retreat featuring a floating deck, an aqua lounge and spa cove with jets for hydrotherapy. (Artist's Impression)



Stylish Dining in Scenic Bliss: Three gourmet pavilions exude charm and sophistication as stylish destinations for outdoor dining, blending culinary pleasures within a natural haven. (Artist's Impression)

The architectural and landscape design of The Orië is thoughtfully integrated through a concept of layered greenery and spatial zones across different tiers. Its comprehensive array of over 40 lifestyle facilities includes Club Orië which houses a grand function room, gymnasium and viewing deck. Other facilities include a 50-metre lap pool, relaxation pool, spa coves, a tennis court, a pets corner, three gourmet pavilions and Dragon Playland, inspired by Toa Payoh's iconic dragon playground.

All apartments come with quality fittings by Hansgrohe, bathroom wares by Duravit, as well as premium home appliances by De Dietrich and Samsung. Each unit will be equipped with smart home features such as a digital lockset, smart camera for remote surveillance, smart home system gateway, smart air conditioning and lighting controls.

Designed with sustainability in mind, The Orië is accorded the Building and Construction Authority (BCA)'s Green Mark Platinum Super Low Energy certification for its energy and water-efficient design and green features.

Connected to Every Convenience

The Orië is within a five-minute walk to Braddell MRT station and close to Toa Payoh Integrated Transport Hub, which connects Toa Payoh Bus Interchange to Toa Payoh MRT station. It is well-connected to other parts of Singapore via the Pan Island Expressway (PIE), Central Expressway (CTE) and the upcoming North-South Corridor.

A myriad of lifestyle and recreational amenities such as Toa Payoh Town Centre, HDB Hub, SAFRA Toa Payoh, Junction 8 shopping mall and MacRitchie Reservoir are also within easy reach.

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Thoughtfully designed with functional layouts to maximise your living comfort, The Orie caters to different lifestyle needs with a selection of well-appointed homes —ranging from one-bedroom plus study to five-bedroom units. Sleek finishes, warm neutrals and rich textures combine to create spaces that are inviting and luxurious, perfectly suited to a contemporary lifestyle.



The Toa Payoh iconic dragon playground has been reimagined with a modern dragon playland while preserving its nostalgic charm. It invites both children and adults to experience a playful connection to Singapore's beloved landmark.

The Orie is also situated near several educational institutions such as Pei Chun Public School, CHIJ (Toa Payoh) Primary and Secondary Schools, First Toa Payoh Primary School, Kheng Cheng School, Raffles Institution, Raffles Girls' School (Secondary) and St. Joseph's Institution International as well as healthcare facilities such as Toa Payoh Polyclinic, Tan Tock Seng Hospital, Mount Alvernia Hospital, Mount Elizabeth Novena Hospital and Thomson Medical Centre.

The Orie sales gallery, located along Toa Payoh West and near Caldecott MRT Station, opens daily from 10.00 am to 7.00 pm. For enquiries, please call the sales hotline: +65 6877 1818 or visit www.theorie.com.sg.



Launch Of RMC Ecosystem: Driving Sustainable Innovation With Jurong Port

Mr Simon Loh, Chief Operating Officer, Hong Leong Asia's Building Materials Group, Singapore (second from left), at the launch of Jurong Port's Ready-Mixed Concrete Ecosystem with the Minister of National Development, Mr Desmond Lee (middle in white polo-tee), Chief Executive Officer of Jurong Port, Mr Terence Seow (front of picture), and key industry partners.

Island Concrete, a subsidiary of Hong Leong Asia, is delighted to be part of Jurong Port's recently launched Ready-Mixed Concrete (RMC) Ecosystem. The partnership will enable Island Concrete to drive innovation in a more sustainable and advanced manufacturing environment, further advancing its sustainability efforts.

Integrated within the ecosystem, Island Concrete's state-of-the-art concrete batching plant is equipped with advanced automation technologies, including a unique conveyor belt system and bucket elevators that allow for high-speed transfer and loading of raw materials from bunkers to aggregate towers.

The plant is also equipped with computerised technologies to enhance the quality control of its output, which produces 540m³ of concrete per hour.

Congratulations to Island Concrete on this milestone!



IREIT Global Nets Two Lease Contracts At Berlin Campus

The move is part of the Reit's efforts to diversify the tenant base and reduce the risk of Berlin Campus, its largest asset, says chief executive of IREIT Global's manager Peter Viens.

IREIT Global recently signed two lease contracts with a United Kingdom hotel chain, Premier Inn, and hospitality operator, Stayery, at the Berlin Campus. These leases will diversify the tenant mix for other prospective tenants.

Both leases are for a 20-year agreement with no break option at an annual rent of about 2.2 million euros (S\$3.1 million) with Premier Inn, and 2.2 million euros (S\$3.1 million) with Stayery, both with built-in annual rental escalation.



The Berlin Campus is located in the Lichtenberg district, within a five-minute walk to the S-Bahn (local railway) as well as regional trains and buses. It consists of five connected building parts with eight to 13 upper floors which are used mainly for office purposes.

The lease with Premier Inn accounts for about 10,600 square metres (sq m) of gross floor area and 10,348 square metres with Stayery, both at 12 per cent of the net lettable space of the Berlin Campus asset. A total gross floor area of 20,948 sq m, representing 24 per cent of net lettable area, has now been committed at the Berlin Campus.

The estimated capital expenditure for this tranche of refurbishment works is 40 million euros, of which 30 million euros relate directly to Stayery, while the rest is for the refurbishment and demolition works of the property's roof, facade, lifts, and ground floor office lobby to support further letting activities and project deliveries.

This brings the total cumulative capital expenditure for the repositioning of the Berlin Campus to 82 million euros.

Mr Peter Viens, Chief Executive Officer of IREIT Global, said that the success in securing the new hospitality leases reflects the market appeal of the Berlin Campus' repositioning.



work



Mr Viens is responsible for the planning and implementation of IREIT's investment strategy, and the oversight of IREIT's investment management, asset management, financial, legal and compliance functions.

“Our success in securing these new hospitality leases ahead of Berlin Campus’ repositioning underscores the market appeal of the repositioned property and reflects IREIT’s proactive approach towards asset management...”

“We are heartened to see our ongoing asset management initiatives have come to fruition, supported by a general recovery in the letting market in European real estate. As the engine for rental income, we will continue to focus on our leasing efforts to improve the overall occupancy rate of IREIT’s portfolio and drive sustainable returns for our unitholders.”



Usher In The Year Of The Snake With Festive Dining At Orchard Hotel Singapore

Welcome abundance this Chinese New Year with the Feast of Fortune Buffet at The Orchard Café.

Celebrate the vibrant spirit of Chinese New Year with thoughtfully curated dining experiences at Orchard Hotel Singapore. Whether you're planning a grand reunion or an intimate gathering, our festive offers are crafted to bring joy, abundance, and unforgettable moments.

Feast of Fortune Buffet at The Orchard Café

Turn up your fortune and experience a feast for the senses this Chinese New Year, from prosperous dishes such as the bountiful Seafood on Ice to fortune carvings like the Black Truffle Chinese Spiced Sous Vide Duck, Braised Pork Leg with Abalone and Black Moss, and more. Further indulge in Chef Special dessert, Five Blessings Descend Upon This Home, containing Deep Fried Nian Gao, Yam Ball, Sesame Ball, Sweet Potato Ball, and Egg Custard Ball.

Highlights: Suckling Pig, Black Truffle Chinese Spiced Sous Vide Duck, Garlic Crusted Norwegian Salmon Fillet, Slow Roasted Australian Grain Fed Black Angus Ribeye, Buddha Jumps Over The Wall, Boston Lobster, Dried Oyster and Sea Cucumber with Braised Long Cabbage, Baked Miso Cod Fish Fillet.

Chinese New Year Set Menu and Takeaway Goodies at Hua Ting Restaurant



Indulge in Hua Ting's opulent set menus, carefully curated to provide an exquisite festive dining experience.



meals & deals

Treat your family to an indulgent feast with Hua Ting's opulent set menus, showcasing masterfully crafted culinary creations such as the South Australian Rock Lobster 'Lo Hei' Yu Sheng, Superior Bird's Nest crowned with Egg White and Caviar, and Braised 8-head Abalone paired with Dried Oyster and Black Moss—each dish a celebration of prosperity and elegance.



Sweeten the festivities with unique treats such as Almond Sesame Snaps, Golden Pineapple Tarts, and Snake Year Prosperity Mochi.

In addition, embrace the spirit of the Snake Year with our exquisite takeaway goodies, perfect for bringing joy and abundance to your celebrations! Delight in signature dishes like Fortune Pot Pencai, Crispy Golden Suckling Pig, and the ever-popular Signature Irish Roasted Duck.

Share the wealth of good fortune with loved ones through our beautifully curated CNY hampers, packed with delightful surprises to make this Lunar New Year truly unforgettable!



Hua Ting's Premium Charcoal Grilled Bak Kwa is crafted to perfection, rich in flavour, and perfect for gifting or enjoying with loved ones.

Calling all Bak Kwa lovers – be sure to try Hua Ting's new Premium Charcoal Grilled Bak Kwa!

Available to HLGSRC members at an exclusive discount:

- Original (500g) - \$48+ (U.P. \$58+)
- Spicy (500g) - \$52+ (U.P. \$60+)

Enjoy free delivery when you order a minimum of 20 packs.

Click [here](#) to place your order by **15 January!**



meals & deals

Daily Prosperity High Tea at Intermezzo Bar



The Prosperity High Tea at Intermezzo Bar offers a refined fusion experience.

Celebrate the season of abundance with our Prosperity High Tea, a refined fusion of tradition and innovation. Indulge in luxurious delights like Sous Vide Red Prawn with Yunnan Termite Mushroom, Xi'an Pulled Lamb in brioche, Charcoal Grilled Bak Kwa Bun with Spicy Chicken Floss, and Jujube Burnt Cheesecake.

Complement the experience with unique scones such as Lemon Scone with Clotted Cream and Chicken Jerky & Raisin Scone with Orange Marmalade, promising a sophisticated journey of flavours, perfect for sharing joy and prosperity.

Find out more [here](#) and book now to create cherished moments this Chinese New Year!

** Information correct at time of print.*



Indulge In Over 50 Varieties Of Dim Sum At Grand Millennium Beijing

Treat yourself to a sumptuous dim sum buffet at Yao Chi Chinese restaurant with over 50 varieties of dim sum to choose from.

If you are looking to try delicious dim sum at Beijing, don't forget to visit Yao Chi Chinese restaurant at Grand Millennium Beijing!

The award-winning Chinese restaurant offers an all-you-can-eat dim sum menu, allowing you to enjoy a wide variety of dim sum and exquisite dishes. Indulge in a sumptuous variety of dim sum while listening to traditional Chinese music and soaking in the ambience at the beautifully decorated restaurant.



The buffet includes freshly handmade dim sum such as the deep fried lotus paste cake (left), shrimp rice roll (centre), and steamed Siu Mai with black truffle (right).

The dim sum is freshly handmade every day, with over 50 varieties of dim sum to choose from. These include steamed shrimp dumpling with crab roe, steamed scallop dumpling and steamed Siu Mai with black truffle, and many more. There are also many delectable desserts as well, such as chilled mango cream with pomelo, milk custard with ginger sauce, and red bean cream with dried orange peel.

The dim sum buffet is priced at 198 yuan and is available from 11:30 am to 14:00 pm daily. For reservations or enquiries, please call Yao Chi Chinese restaurant at (86 10) 8587 6888 ext. 3012.

** Information correct at time of print.*



A Comforting Feast Of Teochew Specialties At Tien Court, Cophorne King's Hotel Singapore

Guests at Tien Court are in for a treat with authentic Teochew delicacies by award-winning Master Chef Lui Wing Keung.

Tien Court at Cophorne King's Hotel Singapore has been serving authentic Teochew delicacies for over three decades. Taking the helm is award-winning Master Chef Lui Wing Keung, who has over 30 years of culinary expertise. With his meticulous craftsmanship and traditional Teochew cooking techniques, guests are in for a treat when they visit Tien Court.

The team from popular lifestyle publication *The Honeycombers* recently visited Tien Court and rated every dish they tried. We have showcased their favourites so you can try them out too!

Chilled marinated cherry tomatoes with plum

You know the phrase 'don't judge a book by its cover'? It rings true for this cold appetiser. This dish featuring several bright red cherry tomatoes looks unassuming at first glance, but sink your teeth into one of these juicy fruits and you'll be pleasantly surprised. It's a harmonious balance of the sweetness of cherry tomatoes and the tartness of plum. Tomato lover or not, this starter is worth a try.

Rating: 9/10. A refreshing starter to cleanse the palate while lining the stomach for the sumptuous feast ahead.

Steamed pork and prawn dumpling



Don't miss out on the handcrafted dim sum, a favourite with restaurant regulars.

Handcrafted dim sum is a forte of the culinary team here. Of course, we had to give that a taste. We started with the siew mai (steamed pork and prawn dumpling), a quintessential dish at any dim sum restaurant. Sprinkled with tobiko, each glistening dumpling is a flavour bomb stuffed with fresh pork and prawn paste.



Rating: 8/10. You can't go wrong with the classics and Tien Court's version hit the mark for us.

Deep-fried glutinous rice dumpling with minced chicken

Unlike the typical (or boring) rice dumplings, the rendition at Tien Court came in the form of cute chickens sitting in cracked-open eggshells. Take a bite of the crunchy yet chewy glutinous exterior and savour the well-seasoned stuffing of diced chicken, chicken sausage, mushroom and dried shrimp.

Rating: 8.5/10. Textures and flavours are done well, with bonus points for the oh-so-adorable presentation.

Double-boiled fish maw nourishing soup



The double-boiled fish maw soup is brewed for hours and rich in flavour and benefits.

Soup and stews are must-orders when it comes to Teochew cuisine, and this double-boiled fish maw soup did not disappoint. Brewed for hours on end, this intensely flavourful broth comes chock-full of fish maw, Chinese herbs and other nourishing ingredients. Dip the crispy popiah roll into the soup for a stellar combination.

Rating: 7.5/10. Hearty, comforting and perfect for chilly days. We reckon this massive bowl can be shared among two pax.

Braised sliced Silver Hill Irish duck



The juicy and tender braised duck is the restaurant's specialty and a must-try signature dish.

Now, this is one show-stopper worth ordering: the restaurant's specialty braised duck. Stewed in an aromatic gravy, the succulent duck slices sit atop pan-fried tofu blocks. Trust us, one slice of this juicy and tender duck won't be enough. Oh, and we love how the dish is planet-friendly, too. This unique breed of duck is sourced from premium duck producer Silver Hill Duck, which is known for its sustainable farming practices.

Rating: 8.5/10. A must-try signature dish. Succulent meat with a robust gravy, what's not to love?



meals & deals

Braised Kurobuta pork with mushroom and scallion in hot stone pot

Looking for a dish that's bursting with wok hei flavour? This Kurobuta pork delicacy will satisfy those cravings. Savour juicy slices of Kurobuta pork stir-fried with a medley of mushrooms and scallions. Every mouthful boasts the natural sweetness of pork and the earthy flavour of mushrooms. Trust us, you'll wanna pair this umami dish with a piping bowl of rice.

Rating: 9/10. Order one (or more, we won't judge) bowl of rice to complete this wok hei-laden dish.

Pan-fried cod fish with superior soy sauce

Cod fish is one of our go-to picks for its milder and delicate flavours, which allow unique cooking techniques and seasoning to shine through. Pan-fried to perfection, this cod fish features a crisp crust while retaining its moist and flaky flesh. Coupled with the savoury soy sauce drizzle, this dish reminded us of a delicacy you'll often see at wedding banquets.

Rating: 9/10. Pan-fried fish done right with a crisp exterior and tender flesh. A win in our books!

Chilled mango with pomelo and sago

Ending the feast strong, we tucked into a classic bowl of chilled mango with pomelo and sago. Light and refreshing, this staple Asian dessert cut through the grease and cleansed the palate after our indulgent meal. Tien Court's version wasn't overly sweet, which got our stamp of approval.

Rating: 8/10. A refreshing dessert with nothing much to nitpick about.

Want to indulge in this sumptuous feast? Make a reservation at [Tien Court](#), where an authentic dining experience of traditional Teochew and contemporary flavours awaits!

** Information correct at time of print.*



Celebrate The Chinese New Year Festivities The Grand Shanghai Way

The Shanghai Pen Cai at Grand Shanghai features a variety of treasures and seafood.

For the Chinese New Year celebration, Grand Shanghai restaurant is offering a diverse selection of festive dishes, including a Prosperity Abalone Salmon Sashimi Yu Sheng, Shanghai Pen Cai, and Golden Roasted Boneless Suckling Pig, each with its own unique appeal.

There are two types of Yu Sheng available: the Prosperity Abalone Salmon Sashimi (\$198) features ingredients such as abalone, salmon, Shanghai fried eel, pickled cherry tomatoes, jellyfish, shredded vegetables, orange, pine nuts, black and white sesame, peanuts, and almond flakes. The other option features a colourful series of fruits including salmon, abalone, and jellyfish, along with green and yellow kiwi, mango, orange, cantaloupe, pine nuts, black and white sesame, peanuts, and almond flakes.

No Chinese New Year celebration is complete without a pot of Pen Cai, which includes a variety of ingredients in a pot. The restaurant's Shanghai Pen Cai (\$398) is rich and abundant with ingredients such as pig trotters, tiger prawns, abalone, hair moss, fish maw, sea cucumber, roast duck, roast chicken, dried scallops, and shiitake mushrooms. Layered with fresh seafood and savoury meats, the Pen Cai is enhanced by a special sauce prepared by the chef, elevating its flavour.



The Prosperity Abalone Salmon Sashimi Yu Sheng features colourful ingredients, a feast for the eyes.

The Golden Roasted Boneless Suckling Pig (\$388, reservation required) features a crispy roasted pig with skin that glows with a glossy sheen, paired with a perfect mix of fatty and lean meat, which is soft and chewy with a rich, savoury flavour. The dish is served with refreshing pickled vegetables that help cut through the richness.



The Golden Roasted Boneless Suckling Pig features a rich and savoury flavour.

Another iconic Shanghai dish is the Fried Eight-Treasure Rice, a classic representative of Shanghai cuisine.

The Eight-Treasure Rice is a well-known Shanghainese and essential dish for traditional Chinese New Year's Eve dinners, symbolising unity. The "eight treasures" typically include glutinous rice, red bean paste, red dates, lotus seeds, raisins, walnut kernels, melon seeds, and goji berries, with a sweet flavour. The preparation of Eight-Treasure Rice takes time, as it involves melting lard, frying the bean paste, and mixing the glutinous rice. The rice must be soaked and cooked before being mixed with the lard, and the red beans are simmered into a paste. The various nuts and candied fruits need to be steamed together to bring out their flavours, requiring more effort.

The restaurant's Shanghai Fried Eight-Treasure Rice (\$38, reservation required) contains glutinous rice, purple rice, red bean paste, pumpkin seeds, red dates, lotus seeds, goji berries, and raisins. The soft, chewy texture is complemented by an aromatic oil fragrance, sweet but not overwhelming. To cater to modern dietary preferences for less sugar and oil, the chef has halved the traditional sugar and oil content, making it a lighter option.

Other dish options include the signature Smoked Camphor Tea Duck (\$98), Shanghai Crab Roe Soup Dumplings (\$18), Exquisite Lotus Leaf Rice (\$38), and Golden Ham Stir-Fried Rice Cakes (\$38). The Shanghai Poon Choi is available for takeaway, along with the Smoked Camphor Tea Duck, Exquisite Lotus Leaf Rice, and Prosperity Abalone Salmon Sashimi Yu Sheng, as part of a four-in-one set.



Grand Shanghai's signature Smoked Camphor Tea Duck (left); the juicy Shanghai Crab Roe Soup Dumpling (centre); the Golden Ham Stir-Fried Rice Cakes (right).

For more information and reservation, please visit the [website](#) or call +65 6836 6866.

** Information correct at time of print.*



An Unforgettable Christmas Tree Lighting Ceremony At Grand Millennium Kuala Lumpur

With an exceptional performance by the children of Garden International School Malaysia, Santa Claus was busy adding brownie points to all the little performers on his nice-list!

The festivities kicked off in grandeur as General Manager, Mr Peter Gibbons, set the mood with a spectacular opening ceremony. The ceremony also marked the launch of the hotel's annual yuletide community program, 'A Star For A Child', in partnership with The Salvation Army Kindergarten. This initiative aims to spread joy to underprivileged children each holiday season, inviting guests to contribute a gift of cheer to brighten the lives of those in need.



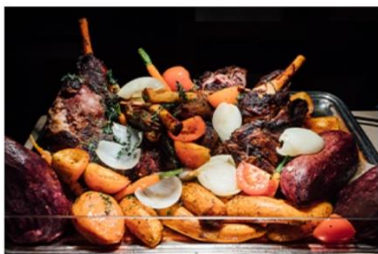
Grand Millennium Kuala Lumpur's General Manager, Mr Peter Gibbons, launching the Christmas Lighting Ceremony.



Students from Garden International School Malaysia giving their special touch to the Christmas tree!

The evening was further enriched by delightful performances from the talented children of Garden International School Malaysia, whose joyful melodies filled the air with festive spirit. Guests were also treated to an exclusive preview of the hotel's festive offerings—a delectable Christmas feast that perfectly embodied the spirit of celebration and togetherness.

2024's Christmas theme, 'Discover the World of Millennium This Christmas', took everyone on a delightful global culinary journey. Executive Chef Vincent Wong and his team showcased traditional holiday dishes from four continents, each inspired by the regions where Millennium and Copthorne properties are located.



What's a festive season without all the Christmas goooooodies?! Santa Claus was pleased with the beef, lamb, and Christmas-themed desserts!

Guests savoured classic festive favourites including New York's Traditional Roasted Turkey with chestnut stuffing, London's Beef Wellington, Thailand's Salt-Baked Crusted Whole Snapper, and New Zealand's Slow-Roasted Leg of Lamb 'Hangi' Style, among many other mouthwatering dishes!

The night was indeed truly magical for everyone present. Grand Millennium Kula Lumpur wishes all a merry Christmas!



The Singapore EDITION's First-Year Dinner and Dance: A Night Of Disco Masquerade

'Behind every mask, there is a face, and behind that, a story.' – Singapore EDITION's first year of opening brings 'over 100 employee stories' of the hotel's success together..

On 4 November, The Singapore EDITION celebrated its first year of opening with a Dinner and Dance event, an extravagant affair aptly named The Annual EDITION, an unforgettable night brimming with energy, recognition, and excitement.

Hosted in the hotel's chic new micro-club, the stunning Wonder Room, the event brought over 100 employees under the shimmering lights of a Disco Masquerade theme. On this evening, glamour and celebration took centre stage.



EDITION's leaders and colleagues enjoying their edition of a fun night!

The meticulously curated theme seamlessly combined the electric allure of classic disco with the mystique and elegance of a masquerade ball, inviting employees to dress in opulent attire, don elaborate masks, and immerse themselves in the vibrant atmosphere. The music, an expertly selected playlist of disco anthems by a DJ, whisked guests back to the golden era of the genre, while the evening also served as a celebration of the team's collective achievements.

One of the most poignant moments came during the employee recognition segment, where standout individuals were honoured for their exemplary contributions to the company, from Leader of the Year, Employee of the Year as well as Long Service Awards from 5 years onwards with Marriott International.

From exceptional customer service to remarkable teamwork, the awards paid tribute to the dedication that drives the hotel's ongoing success. It was a powerful reminder of the vital role each member plays in shaping the EDITION experience.



play



Singapore EDITION's General Manager, Mr Ranim Ben Romdhane, presenting the Employee, Supervisor and Leader of the Year 2024 awards.



Marriott International's 15 years Long Service Awards recipients.

Beyond the awards, a sumptuous gourmet dinner catered to every palate, while employees mingled, danced, and revelled in the night's festivities. The spirited Disco Masquerade theme created a visually striking backdrop while reinforcing a sense of unity and camaraderie among the diverse and talented team.



A specially curated spread for the most deserving EDITION employees to celebrate the hotel's anniversary.

The Annual EDITION was more than just a celebration—it was a tribute to the passion, commitment, and dedication of the hotel's exceptional employees. A night to cherish, filled with unforgettable moments, collective joy, and a renewed sense of anticipation for the year ahead.



Christmas Tree Lighting Ceremony Marks Festive Celebrations At Millennium Airport Hotel Dubai

Millennium Airport Hotel Dubai was on Santa's nice list as he graced the hotel with his presence to celebrate Christmas.

The festive season kicked off at the Millennium Airport Hotel Dubai with a spectacular Christmas Tree Lighting Ceremony, bringing holiday cheer to guests, staff, and the community.

The ceremony featured a grand, beautifully adorned Christmas tree, a shining symbol of the holiday spirit, marking the beginning of the hotel's annual holiday celebrations.

Key hotel partners and guests were invited to the hotel's lobby outdoor terrace to witness the magical moment. As the countdown began, the lights on the tree were switched on, creating a magical atmosphere. Guests were treated to a special evening filled with Christmas carols, delicious holiday treats, and a visit from Santa Claus, who delighted children with gifts and festive surprises.



What is Christmas without carols and a huge magnificently lighted Christmas tree?

Mr Simon Moore, General Manager of Millennium Airport Hotel Dubai, expressed his excitement, "We are delighted to welcome the holiday season with our Christmas Tree Lighting Ceremony. It's a wonderful occasion for our guests and hotel colleagues to come together and celebrate the magic of Christmas. This is just the beginning of a series of festive activities we have planned throughout December for our visitors to have a memorable and joyous experience."

Millennium Airport Hotel Dubai wishes all a merry Christmas!



Exploring Nature, Culture And Relaxation In Batam With HLGSRC

HLGSRC staff and their families starting their Batam trip at the Deer Park

On 7 December 2024, 20 staff and their families embarked on a relaxing trip to Batam, Indonesia, where they had the opportunity to explore the island's unique attractions, indulge in local delicacies, and unwind with some well-deserved pampering.

Their trip began at the picturesque Deer Park, where they were greeted by a serene landscape filled with lush greenery and the gentle presence of deer roaming freely. Their appreciation for wildlife continued as they made their way to Dino's Gate, featuring life-sized dinosaur replicas that captivated both children and adults. Some travellers were even brave enough to interact with and hold the owls in the sanctuary.



A majestic owl standing on Hong Leong Finance Ltd's Nguyen Ngoc Van Nga arm while she poses for an unforgettable memory.

Next, they headed to a local kueh lapis factory, where the highlight was sampling the delicious, freshly made traditional Indonesian layered cake, with many purchasing some to take home!

After a day filled with exploration, they enjoyed some leisure time to shop at the vibrant local markets. Batam is known for its affordable goods, including textiles, electronics, and handicrafts, making it a perfect spot for those looking to snag a few bargains or unique souvenirs. Others opted for soothing massages at local spas, enjoying some much-needed relief and relaxation.

All in all, the trip to Batam was an unforgettable blend of adventure, culture, and relaxation. Look out for more adventures and experiences with us in 2025!

Experience The Best Weekend Brunches Across Hong Leong's Hotels In Singapore



It's hard to say no to brunch. The slow pace and endless variety of this meal – More than just a mash-up of two meals, brunch has become synonymous with indulgence, leisure weekends and special occasions. It feels more fun, more sociable, more decadent.

There is brunch and then there is **BRUNCH**, and when we are talking about the latter, Singapore certainly serves up some showstoppers.

It is the kind of brunch in a glitzy hotel restaurant or crafted by a top chef and some of his mates. It is likely a brunch that you will want to dress a little fancier for and be rewarded with free-flowing bevies and even better nosh.

If all that sounds up your street, we rounded up the best brunch experiences Hong Leong's group of hotels have in Singapore.

Grand Copthorne Waterfront: Food Capital



With 18 stations, you can expect food to always be fresh and the energy high. The brunch experience has something for everyone, including the little ones. Kids will love their lively kids' corner, complete with a popcorn machine, candy floss machine, and fun drawing activities.

The Sunday brunch at Grand Copthorne Waterfront Hotel is a lavish multi-restaurant experience, featuring delicacies from the hotel's three signature restaurants: Food Capital, Riverside Terrace, and SanSara. Get ready to dive into a dizzying array of cuisines across 18 stations including seafood on ice, cold cuts and cheeses, fresh sashimi and salads.

Tuck into hot dishes served a la minute, such as grilled wagyu ribeye, Mediterranean octopus and pan-fried foie gras. There's also a selection of artisanal pizzas and pasta for the carb lovers.



play

Other standouts include traditional Awadhi dishes like lamb bhuna gosht, dum ke murgh, and naan, roti and paratha fresh from the tandoor, as well as Asian delicacies of chilli crab, laksa and prawn noodles.

And how can we forget about desserts? Indulge in the strawberry chocolate fountain, freshly made croffle, and pastries too!

When: Sundays, 12pm to 3pm

Cost: \$128++ per pax; top-up \$30++ for additional free-flow prosecco, wine and beer; top-up \$60++ for additional free-flow Veuve Cliquot champagne; \$64++ per child

W Singapore Sentosa Cove: The Kitchen Table



What do you look for in a Sunday brunch - A bright, cheery setting, upbeat music, great food, lively service, pretty views and glasses that are never empty? W Singapore Sentosa Cove's sunny brunch is the perfect match!

Within the lush coastal setting of Sentosa, this luxury hotel plays host to an extravagant brunch fiesta every Sunday. Book a spot at the kitchen table for an indulgent buffet with live music and poolside views. Fancy taking a dip? Your brunch package comes with pool access as well.

You will enjoy digging into an array of seafood including fresh oysters, melt-in-your-mouth sashimi, grilled prawns, and scallops. And don't miss out on tender grilled wagyu, T-bone lamb, and roasted duck. For local delights, try the freshly made laksa and Singapore chilli crab with mantou. By the pool, there's also a tandoor oven with a selection of aromatic dishes like butter chicken and tandoori prawns.

Plus, get buzzed with free-flow booze options when you splash out extra (from \$68++). We recommend crafting your tippie at the DIY Bloody Mary station or choosing from the cocktail menu - Imbibe the Gin Hi-Tea, a refreshing gin-based cocktail with hibiscus tea, grapefruit juice and lemon juice.

Get a caffeine kick with the Cold Brew-Tini – this medley of cold brew coffee, coffee liquor, vodka and Frangelico makes the perfect pick-me-up on a lazy Sunday.

When: Sundays, 12pm to 3pm

Cost: \$128++ per pax; top up \$68++ for free-flow wines, spirits, cocktails and Chandon Sparkling Brut champagne; top up \$108++ for free-flow wines, spirits, cocktails and Moët & Chandon champagne; top up \$488++ for free-flow wines, spirits, cocktails and Dom Perignon champagne



play

The St. Regis Singapore: Astor Grill



Rituals are an integral part of The St. Regis Singapore, each is a modern articulation of a timeless tradition and an opportunity to invite guests to experience the St. Regis legacy. In keeping with the same vanguard spirit, our signature Sunday Champagne Brunch showcases a semi-buffet gourmet complete with champagne R de Ruinart.

Steak lovers are no strangers to The Astor Grill, but the Sunday champagne brunch here deserves just as much hype. Besides seafood on ice, sashimi, and the mozzarella bar, you got chef's specials like truffle scrambled eggs, foie gras, and grilled octopus with Riviera sauce.

Following on from the seafood platter, you can choose one item across the starters, eggs and mains before topping the whole extra experience off with something from the dessert trolley. Think crab cakes, bagels, 64-degree eggs, fried chicken, and lobster rolls alongside NYC and Singapore-inspired cocktails.

Desserts include French pastries, cakes, tarts, and ice cream. Yum! Wash it all down with free-flow flutes from the Champagne R de Ruinart Brut NV series.

When: Sundays, 12.30pm to 2.30pm

Cost: \$138++ per pax for free-flow non-alcoholic beverages; \$168++ for free-flow wine; \$198++ for free-flow champagne from the Champagne R de Ruinart Brut NV series; \$75++ per child

JW Marriott South Beach: Madame Fan



The Madame has spoken. There's no better place to be than the house of Madame Fan for a dim sum brunch in Singapore and over-the-top weekend shenanigans with over 40 unlimited servings of Dim Sum, Cantonese classic dishes and signature cocktails to fill any heart's desire.

Late risers will be overjoyed with Madame Fan's cocktail dim sum brunch. Offering two seatings every Saturday and Sunday, you can expect an inventive take on traditional Chinese yum cha.

Split into two categories, dim sum and classic Cantonese (an a la carte menu), the experience can be taken up a notch with Madame Fan's Sip or Guzzle add-on. Both boozy options include cocktails like the Rooibos Americano with Campari, sweet vermouth, rooibos tea and soda, and the Portofino with gin, Campari, fermented strawberry and cherry tomato, salted caramel and lemon.

Grab a few salted egg yolk custard buns for dessert too!



Celebrating
Excellence:
A Night Of “(M)etflix
And (C)hill”
At Millennium
Hotels And Resorts’
Year-End Dinner &
Dance Party

Featuring the event’s most comical “sabotaged” entertainers of the night!

As the year ends, Millennium Hotels and Resorts (MHR) Singapore gathered for an unforgettable evening of celebration and fun. The much-anticipated Year-end Dinner and Dance party was a resounding success, bringing together members from every department to celebrate their hard work and dedication.



Interim Chief Operating Officer and Chief Commercial Officer, Mr Saurabh Prakash, opened the event with a comprehensive summary of the hotel group’s performance for the year.



A magical night: MHR staff came dressed as their favourite characters, ready to celebrate together.

The evening opened with a warm welcome from Mr Saurabh Prakash, Interim Chief Operating Officer and Chief Commercial Officer, who expressed his heartfelt appreciation for the group's effort.

The party commenced with a lavish buffet dinner, featuring a diverse array of dishes prepared by a talented culinary team. From savoury appetisers to the grand carving stations, the spread was truly a feast for the senses. The dessert table was equally impressive with a variety of pastries that were the perfect sweet ending to a delicious meal.



No points for guessing which section was most popular!



The oysters were so good that Ronald McDonalds, Wizards, and Stitch became non-fictional characters.



When the games get tough, you demand for real meat.

As the last plates were cleared, the real fun began. The stage came alive with music as *sabotaged* participants re-enacted a live band performance. The lively tunes and laughter filled the room, each showing off their best dance moves.

The individual challenge: Catwalk and sexy poses





play

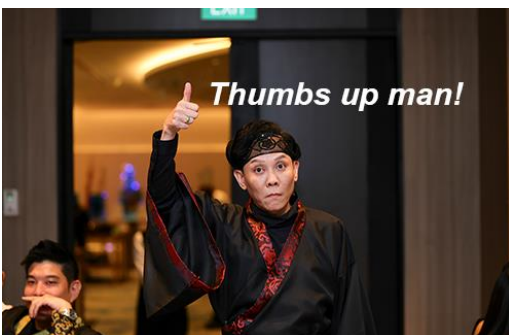


The group challenge: Imaginary rockstars



The Year-end party was a beautiful reminder of the hard work, dedication, and spirit that defines MHR Singapore, and a renewed sense of pride in being part of such a remarkable brand. Here's to more shared moments of success in the year to come!

Kudos to the organising committee for putting together a fun night!





All Hands On Deck! HLA Collected Over 478 kg Of Trash At Beach Clean-Up In Batam

It was a busy but fulfilling day for the HLA volunteers as they collected 478.4 kg of trash at the Bengkong Beach and then learnt how to process the recyclables.

As part of Hong Leong Asia's (HLA) corporate responsibility initiative BeyondHLA, 38 HLA volunteers recently swapped office work for a day of beach clean-up and slew of materials recovery processing activities in Batam.

Prepped and in high spirits, the HLA volunteers collected 478.4 kg of trash at the Bengkong Beach within an hour! The team then got to work at the Seven Clean Seas materials recovery facility to process the recyclables.



The volunteers learning from the Seven Clean Seas team on how to sort the materials before trying it out for themselves.

By helping with the sorting and separating, the HLA volunteers not only had first-hand experience of the tedious and complex process of converting plastic waste into roof tiles, but also contributed to material circularity and the reduction of asbestos in the communities.

There's much more to do and HLA looks forward to more meaningful collaborative initiatives to conserve the environment and care for the community.



Jane Goodall, Sylvia Earle Raise Awareness On Climate Action At CDL Dialogue Session

Special Guest Deputy Prime Minister Mr Heng Swee Keat (third from right) presented Dr Jane Goodall (centre) and Dr Sylvia Earle (second from right) with tokens of appreciation on behalf of the Singaporean community. From left: Ms Annette Lee (emcee); Mr Shawn Lum, Senior Lecturer at NTU's Asian School of the Environment; Mr Chia Ngiang Hong, CDL's Group General Manager; and Ms Esther An, CDL's Chief Sustainability Officer (far right).

City Developments Limited (CDL), Jane Goodall Institute (Singapore) (JGIS) and Ocean Geographic jointly organised a historic fundraising event titled "Hope & Harmony – Between Nature and People, Blue and Green, for Today and Tomorrow" in support of environmental conservation efforts.

Held at Orchard Hotel Singapore on 8 December 2024, the event featured two of the world's most celebrated legendary conservationists: Dr Jane Goodall, DBE, Founder of JGIS and UN Messenger for Peace, and "Her Deepness" Dr Sylvia Earle, Founder of DEEP HOPE and Mission Blue, National Geographic Explorer-in-Residence and TIME Magazine's first "Hero for the Planet".



During the dialogue, Dr Goodall and Dr Earle reflected on their conservation efforts over six decades. Dr Goodall spoke about her community-led efforts in conserving chimpanzee habitats, while Dr Earle talked about the time she spent underwater, learning about the ocean's ecosystems and creatures.

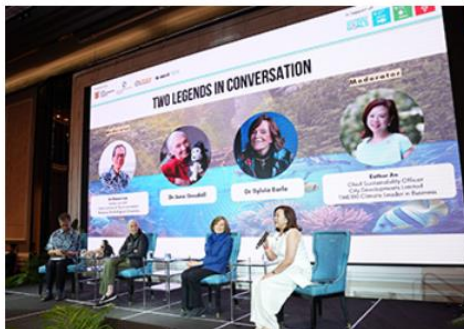
For their first ever collaboration in Asia, Dr Goodall and Dr Earle took to the stage together to share inspiring stories behind their over six-decade-long journeys, including the importance of environmental conservation and nature preservation in support of the planet's most vulnerable inhabitants.

The event was attended by around 1,400 guests from all walks of life across the public, private and people sectors. Some S\$150,000 was raised from ticket sales, which will go towards environmental conservation efforts undertaken by JGIS and Ocean Geographic.



care

At the end of the event, Special Guest Deputy Prime Minister (DPM) Mr Heng Swee Keat presented the tokens of appreciation on behalf of the Singaporean community to both Dr Goodall and Dr Earle.



Besides being a fundraising event, the dialogue aimed to engage and educate attendees. Around 1,400 guests across the public, private and people sectors attended the event.

Mr Sherman Kwek, CDL's Group Chief Executive Officer, said, "We are honoured to host this historic collaboration between two of the most respected environmental champions – Dr Jane Goodall and Dr Sylvia Earle. This first-ever joint effort in Singapore showcases the power of partnerships in advancing sustainability. By supporting the crucial work of Dr Goodall and Dr Earle, this will strengthen global conservation efforts and help to inspire the wider community to contribute to a greener and more sustainable future for all. Together, we can create a lasting impact and safeguard the well-being of our planet and its people."



Hong Leong Finance Volunteers Bring Some Sunshine To Children From Sunbeam Place

All smiles from the 15 HLF staff volunteers as they arrive at Sunbeam Place @ Children's Society to meet the children.

Giving back to the community has always been an important part of Hong Leong Finance's (HLF) business and culture. HLF staff volunteers recently brought a group of children from Sunbeam Place @ Children's Society on an educational outing filled with "fishy adventures" and "goat antics".

Sunbeam Place is a residential home and gazetted place of safety for children and youth who need care and protection due to abuse and neglect, or whose parents are unable to provide proper care.

Their first stop was Qian Hu Fish Farm where the children were treated to a guided tour to learn about the wide variety of fish species and their unique characteristics, and even enjoyed some "longkang fishing" and feeding the fishes. At their next stop, Hay Diaries, the children learnt about the differences between goats and cows, the properties of their milk and had a chance to feed the goats.



It was a fun-filled day for the children and volunteers as they learnt more about fishes at the Qian Hu Fish Farm and goats at Hay Diaries.

Activities like this outing is part of HLF's commitment to support the community while enabling staff to make a difference. Beyond gaining new knowledge, the children and HLF volunteers took home the warmth of a shared experience and unforgettable moments of joy and laughter.



care

Hear from some HLF volunteers who shared their thoughts on what made the outing with the children memorable:

“A heartwarming day where we shared laughter and exchanged stories with the children. Putting a smile on their faces and seeing them find courage and confidence in the activities planned was very rewarding.” – Ms Rosemary

“A meaningful event where we got to connect with the children, shower them with our care and concern while teaching them how to appreciate the harmony between human and nature.” – Ms Shereen Tan

“Bringing the children together to have fun while learning about fishes and goats – it's not just an activity, it's about strengthening our connection with the community.” – Ms Liew Rou Gin

“The greatest gift we can give is our time in exchange for smiles to their faces. This small act of kindness is priceless and memorable.” – Ms Evel Chua

“Smiles on the children's faces – Priceless!” – Mr Sebastian Tan



Getting Fit Together! Studio M Arabian Plaza Participates In Dubai Fitness Challenge

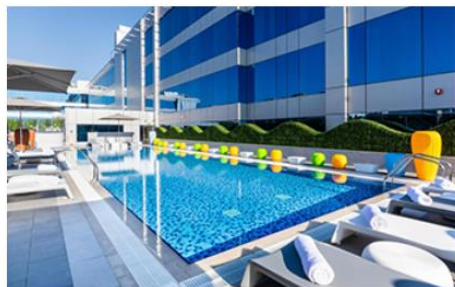
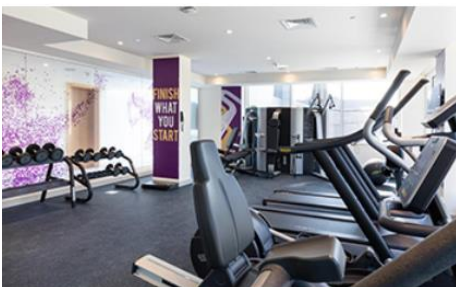
Team members from Studio M Arabian Plaza all ready for the Dubai Fitness Challenge! Employees who participated in the challenge expressed their enthusiasm, with some noting that such events boost morale and help them develop lasting friendships.

Over 12 hotel staff members from Studio M Arabian Plaza Hotel and Hotel Apartments participated in the recent 2024 Dubai Fitness Challenge on 24 November. This is the sixth consecutive year that the hotel has joined the challenge as part of its ongoing commitment to promote a healthy lifestyle and encourage physical fitness and wellness among its team members.

Over the years, the hotel's involvement in the Dubai Fitness Challenge has become a significant team-building activity, providing an opportunity for employees to come together outside the workplace and engage in a healthy and fun event.

General Manager Mr Amr Hussein said, "At Studio M Arabian Plaza, we believe that promoting health and wellness is key to not only improving the well-being of our team but also creating a positive and motivated environment for our guests. Participating in the Dubai Fitness Challenge allows us to show our dedication to physical fitness while building a sense of community within the hotel."

Beyond the annual run, Studio M Arabian Plaza actively promotes a healthy lifestyle through various initiatives. These include offering healthy meals in the staff cafeteria and creating mindfulness and fitness programmes for both employees and guests.



Guests at Studio M Arabian Plaza are encouraged to make use of the well-equipped facilities and participate in tailored wellness programmes as part of the hotel's efforts to promote healthy living.

The hotel also offers fitness amenities, including a well-equipped gym, encouraging guests to prioritise their health during their stay. Through these efforts, Studio M Arabian Plaza continues to foster an environment of well-being and community engagement, both within the hotel and the larger Dubai community.



In Conversation With Ms Victoria Marshman, General Manager Of The Lowry Hotel Manchester

Ms Victoria Marshman joined The Lowry Hotel as General Manager in July 2024, bringing more than 20 years of hospitality experience to her new position.

Q: Please share with us more about yourself and your role as General Manager of The Lowry Hotel.

Having worked in the hospitality industry for more than 20 years, specifically in hotels and airlines, I take immense pride in my work. My main focus is people. Both my team and guests are my priority, and they are at the forefront of everything I do.

From creating memorable moments, to ensuring all areas are fully compliant and that we maximise sales potentials in every capacity, my love for my job shows my dedication to my career and commitment to the stakeholders.

My role as General Manager here at The Lowry allows me to grow a team that is eager for success. I am very lucky to have inherited some extremely strong and committed team members who go the extra mile to ensure our guests consistently have their expectations exceeded.

Q. What made you decide to join The Lowry Hotel?

The Lowry hotel is the first 5-star hotel in the city and one of the most well-known hotels for its service and individuality. It has such character, both inside and out. It is an iconic hotel and I am very proud to be leading this team into the future.



Victoria with her committed team at The Lowry Hotel. She strongly believes that strong teams always succeed due to the support of one other.



voices

Q. The hotel has won many prestigious awards, including the recent Leading Hotel of the Year Award by This is Manchester Awards. What makes The Lowry Hotel stand out amongst other luxury hotels?

We are renowned for our 5-star status. Our guests choose The Lowry because we offer unbeaten service and luxury, all with a friendly Northern smile. We stand out from the rest due to our committed employees and fantastic product that is kept to standards thanks to our stakeholders.

Q. What do you enjoy about working at The Lowry Hotel?

Working in such an iconic building with high expectations, it makes me strive for perfection every day. I am fully aware of what the team is capable of, and I support them daily to ensure they are being their best selves.

I yearn for overachievements, in all areas, however guest and team satisfaction remain my top goals. I am a strong commercial leader and enjoy creating strategies and plans with the teams to ensure we stay ahead of the market. I keep a sharp eye on trends and an open-minded approach on how we can maintain service standards and surpass revenue expectations.



Victoria pictured here with her sons. Outside of work, Victoria enjoys spending time with family and friends.

Q. What plans do you have for the hotel and what can guests look forward to in 2025?

We aim to continue to be Manchester's favourite hotel by creating authentic inspirational moments and making our team and guests feel like family. By working with the team to drive and exceed expectations, we remain in the minds of our guests for all the right reasons. To surpass the current standards of 5-star luxury, we must provide impeccably intuitive service, to recognise instinctively the emotions, needs and wishes of our guests so we can provide the best experiences. Our focus will always be our loyal guests.

Q. What is your most memorable experience working in the hotel industry?

I have been blessed over the years to work in some fantastic iconic buildings and with some amazing people, who have supported me and grown with me. Having these important people in my life over the years has certainly gotten me to where I am today.

These mentors and fellow team members have helped create such unforgettable and positive learning experiences. There have been many times my team and I have gone above and beyond to make the guests' stay perfect. There have also been challenging times where we had to work tirelessly for guest satisfaction and safety matters. Without these moments we can become complacent. We all learn life skills by working as one in such circumstances.

One of my most memorable experience was when we evacuated over 700 people in a hotel due to a suspected gas leak. Over the 48 hours, we took care of our guests and stayed with them until normal service was resumed. This was an accomplishment not only for guest satisfaction but also for our team resilience and camaraderie throughout the whole experience. I'm a firm believer that strong teams always succeed due to the support of one other. And my motto since this incident has been "one team, one dream"!



Victoria enjoys being in the outdoors, especially if she can help to raise funds for charity at the same time. Victoria is pictured here (in a maroon jacket) with her former colleagues after completing the 3 Peaks Challenge.

Q. What do you enjoy outside of work?

Spending time with family and friends. I really enjoy being in the outdoors, either walking the dog, hiking, or walking in the countryside. I am a keen walker and even better if I can raise money for a good cause at the same time! I have completed many charity hikes. My favourite and most rewarding charity hike was the 3 Peaks Challenge in less than 24 hours where we raised over £14,000.

Q. What advice would you give to someone who is looking to join the hospitality industry?

Cherish and embrace every moment. Love every minute, for we are learning each step of the way. We get to meet so many amazing people, both guests and our teams, and it's a wonderful opportunity to learn about and develop one another. Being in hospitality is so rewarding, and even better that not one day is the same. If you love a challenge, being busy, continually communicating and engaging with people, then this is the place for you. Hospitality is definitely a people industry.



“We Love Our Planet” Exhibition At CDL Green Gallery Highlights Nature And Biodiversity Conservation

Dr Sylvia Earle gracing the opening of the Exhibition, accompanied by (from left to right) Ms Esther An (CDL CSO), Mr Chia Ngiang Hong (Group General Manager, CDL), Mr Michael Aw, (Ocean Geographic Founder) and management representatives, NParks Board as well as young winners from CDL's "We Love Our Planet" Storytelling Contest.

City Developments Limited (CDL), the National Parks Board (NParks), Jane Goodall Institute (Singapore) (JGIS), and Ocean Geographic have put together an exhibition themed “We Love Our Planet” on nature and biodiversity conservation.

Held at the CDL Green Gallery, Singapore’s first net-zero gallery located at the Singapore Botanic Gardens, the exhibition will run from 10 December 2024 till 1 June 2025, in support of global and national nature and biodiversity action.

Marking the 22nd exhibition held at the CDL Green Gallery, “We Love Our Planet” highlights the critical role of nature and biodiversity in ensuring ecosystem resilience and addressing the climate crisis. Our planet is in a crisis, and climate change is a major threat to the survival of humanity and biodiversity on Earth.

This Exhibition, like others before it, aims to create greater awareness of the planet’s plight, to inspire more to care for our life source. The exhibition was officially launched by Dr Sylvia Earle, Founder of DEEP HOPE and Mission Blue, National Geographic Explorer-in-Residence and TIME Magazine’s first “Hero for the Planet”, alongside young Singaporean eco-champions, Pragnya Rajagopalan (11 years old), Tan Hong Liang (11 years old) and Zac Armstrong Chia (7 years old) on 9 December 2024. By involving children and youths in this endeavour, CDL hopes to inculcate in them the importance of preserving and restoring the health of our planet.

With an emphasis on the United Nations (UN) Sustainable Development Goals (SDGs) 14 (Life Below Water), 15 (Life on Land), and 17 (Partnerships for the Goals), the exhibition underscores the urgency of ecosystem restoration in line with global initiatives and the Singapore Green Plan 2030. The exhibition also showcases Southeast Asia’s rich biodiversity, with a focus on Singapore’s efforts to conserve its natural heritage.

Power of Partnerships to Advance Climate Action

The exhibition showcases the power of partnerships through collaboration with 24 diverse governmental and community partners, including women and youth groups, local and international non-governmental organisations (NGOs), and Institutes of Higher Learning (IHLs).

Partners include the CITES Global Youth Network (CGYN), Animal Concerns Research and Education Society (ACRES), NUS Centre for Nature-based Climate Solutions and more.



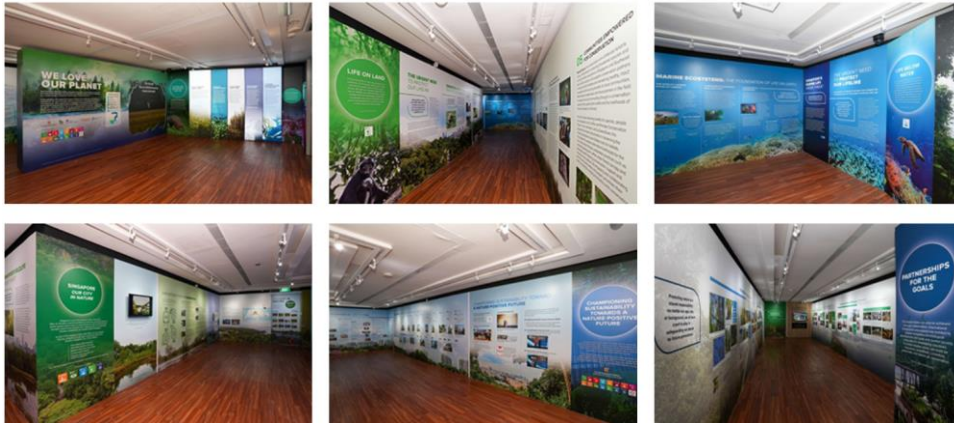
getting to know you



Community and NGO partners at the launch of the “We Love our Planet” exhibition. Front row (from left to right): Dr Thereis Choo (Senior Director, Singapore Botanic Gardens), Dr Karenne Tun, (Director, Coastal, marine and terrestrial, NParks), Dr Tan Puay Yok (Executive Director /NPGC and Group Director/SBG & Chief Science and Technology Officer), Ms Esther An (CDL CSO), Dr Sylvia Earle, Mr Chia Ngiang Hong (Group General Manager, CDL), Mr Michael Aw (Ocean Geographic Founder).

A film highlighting Singapore’s rich biodiversity was created with National Geographic Nature Photographer of the Year 2017, Mr Jayaprakash Bojan, titled “This is Our Home”. These strong collaborative efforts embody SDG 17: Partnerships for the Goals, which demonstrates how collective action can drive biodiversity conservation and inspire meaningful change.

The exhibition features six zones:



The six zones featured at the “We Love Our Planet” Exhibition. The exhibition, which will run from 10 December 2024 till 1 June 2025, highlights the critical role of nature and biodiversity in ensuring ecosystem resilience and addressing the climate crisis.

- **Nature and Biodiversity for Life:** Importance of nature and ecosystem services, and the primary factors contributing to the loss of biodiversity and natural habitats.
- **Life on Land:** Spotlights SDG 15 (Life on Land), Southeast Asia’s terrestrial ecosystems, biodiversity, and conservation efforts.
- **Life below Water:** Spotlights SDG 14 (Life under Water), Southeast Asia’s marine ecosystems, biodiversity, and conservation efforts.
- **Singapore, Our City in Nature:** Spotlights Singapore’s rich natural heritage, including NParks’ strategic initiatives – fulfilled with strong community support – aimed at conserving terrestrial and marine ecosystems, as well as transforming Singapore into a City in Nature.
- **Championing Sustainability Towards a Nature-Positive Future:** CDL’s pioneering sustainability efforts and track record in the race towards Net Zero Carbon and nature positivity, in line with Singapore Green Plan 2030.
- **Partnerships for the Goals:** Emphasises the impact of collective environmental action through partnerships to achieve a sustainable future.



getting to know you

Ms Esther An, CDL's Chief Sustainability Officer, said, "Collaboration, education, and engagement are key to driving climate and nature action. Guided by our ethos of 'Conserving as We Construct', CDL is committed to empowering diverse stakeholders through platforms like the CDL Green Gallery. These efforts reflect our unwavering dedication to creating a sustainable, nature-positive future and advancing impactful climate solutions."

This commitment to climate action is also shared by Dr Earle, who famously stated, "No Blue, No Green, No Water, No Life," emphasising the vital connection between a healthy ocean and a thriving planet.

The CDL Green Gallery is powered by on-site solar generation, symbolising CDL's commitment to sustainability and climate action. Since its opening in 2013, the Gallery has hosted 21 impactful exhibitions on biodiversity, climate, and sustainability, attracting over 400,000 visitors and inspiring action for a sustainable future.



congratulations / appointments



CDL Wins HR Asia Best Companies To Work For In Asia Award 2024

Mr Alvin Tan (left), Head of Human Resources, receiving the HR Asia Best Companies to Work for in Asia Award 2024 for CDL.

Congratulations to CDL for being awarded HR Asia Best Companies to Work for in Asia Award 2024!

The HR Asia Best Companies to Work for in Asia Awards is an awards recognition programme for organisations that have been identified by their employees as one of Asia's employers of choice and ascertains the best employers to work for. The award recognises companies with the best HR practices and which demonstrate high levels of employee engagement and excellent workplace cultures.



Mr Alvin Tan and the CDL Human Resources team celebrating the win at the award ceremony.

At CDL, we truly believe that our employees are at the heart of everything we do. Winning this award for the sixth consecutive year reflects our ongoing efforts to foster an inclusive workplace culture and provide a supportive environment where our employees can thrive and achieve personal growth. This recognition strengthens our resolve to continue building a workplace where everyone feels valued, supported, and inspired to do their best.

We extend our heartfelt gratitude to our management for their dedicated stewardship in shaping an inclusive workplace culture and to all CDL employees for their dedication and unwavering commitment.



congratulations / appointments



CBM Security Awarded Best Security Agency At The Singapore Security Industry Award 2024

CBM Security General Manager Mr Eugene Lee proudly holding the award with the CBM security team.

CBM Security was awarded the Best Security Agency (Commercial) Tier 2 at the Singapore Security Industry Award (SSIA) 2024 on 15 November. Organised by the Security Association Singapore, the SSIA recognises Singapore's best security agencies and projects within the industry.

The award highlights CBM Security's drive to deliver outstanding security solutions and protect its clients' assets with precision and professionalism.

CBM Security General Manager Mr Eugene Lee said, "Thank you to our clients, partners, and dedicated team at CBM Security for trusting us to secure what matters most."

CBM Security remains committed to strengthening partnerships with its clients and setting higher standards for security services. This recognition serves as an inspiration to the team to continue innovating and delivering exceptional value for clients.



congratulations / appointments



Grand Millennium Muscat Recognised For Creative Excellence At TOMI Awards

Grand Millennium Muscat won the Best Event launch Video Award for its creative and compelling video on the grand opening of Bahriyat Restaurant and Bait Al Shukolatah.

Grand Millennium Muscat received the Best Event Launch Video award at the inaugural TOMI Awards (The Oman Marketing Impact Awards), a prestigious celebration of creativity in Oman's dynamic advertising and marketing sectors. The event, organised by Muscat Media Group, gathered the best minds in the industry to honour innovation and excellence.

The hotel's winning video showcased the grand openings of two signature concepts, **Bahriyat Restaurant** and **Bait Al Shukolatah**, and impressed the international jury with its exceptional creative quality and compelling visual storytelling. These two signature concepts are part of Grand Millennium Muscat's broader commitment to providing exceptional dining experiences.



The Grand Millennium Muscat team celebrating the win at the award ceremony, an affirmation of how the hotel is standing out in the competitive hospitality industry.

Mr Glenn Nobbs, General Manager of Grand Millennium Muscat, expressed his pride in the achievement, " This recognition is a testament to our team's hard work, and we are excited to continue leveraging this creative potential to enhance Grand Millennium Muscat's position in the competitive hospitality landscape."

The recognition at the TOMI Awards is just one of the many ways Grand Millennium Muscat stands out in the competitive hospitality landscape, reaffirming its position as a leading destination in Oman.



MHR UK Hotels Score Top Spots At World Luxury Hotel Awards

Guests can look forward to a luxurious and exceptional stay at The Bailey's Hotel London Kensington (left) and The Chelsea Harbour Hotel & Spa (right).

The Bailey's Hotel London Kensington and The Chelsea Harbour Hotel & Spa received top spots at the prestigious 2024 World Luxury Hotel Awards with five incredible wins:

- Best Luxury City Hotel in Europe: **The Bailey's Hotel London Kensington**
- Best Luxury Historical Hotel in the United Kingdom: **The Bailey's Hotel London Kensington**
- Best Luxury Harbour Hotel in Europe: **The Chelsea Harbour Hotel & Spa**
- Best Luxury All Suite Hotel in Northern Europe: **The Chelsea Harbour Hotel & Spa**
- Best Luxury Spa Hotel in Northern Europe: **The Chelsea Harbour Hotel & Spa**

Established in 2006, World Luxury Hotel Awards is the pinnacle of achievement in the luxury hotel industry offering international recognition as voted by guests, travellers and industry players alike.

Over 300 000 international travellers vote each year, during a three-week period to select the winners. Luxury hotels have the opportunity to participate in the World Luxury Hotel Awards by entering hotel categories that showcase their unique selling points and destinations.

Congratulations to Bailey's Hotel London Kensington and The Chelsea Harbour Hotel & Spa for the well-deserved recognition and for their dedication in providing world-class guest experiences and hospitality excellence!