

ONE°15 MARINA 
Sentosa Cove Singapore

LONGITUDE

ISSUE JUL/AUG 2019 | A PUBLICATION OF ONE°15 MARINA SENTOSA COVE, SINGAPORE



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Making Your Time at the Club Count

June has been a busy month for us here at ONE°15 Marina Sentosa Cove because of the school holidays. This year was no different as the Recreation Centre lined up a raft of various activities to keep young minds and hands occupied. A number of these events were centred around the concept of sustainability as we strongly believe that it's never too early to set young feet on the path to eco-awareness.

We had children exercising their creativity with recycled materials, learning how to make paper boats and cardboard cars, aside from balloon sculpting, sand art, and fun in the pool with giant inflatables. They also took a walk around the marina to learn more about corals as well as marine biodiversity.

While on the topic of sustainability, we are proud to announce that our all-day restaurant, LATITUDE Bistro, has started serving Impossible™ Meat in its various Asian and Western offerings. We are hopeful that the concept of plant-based meat will pave the way to a more sustainable future for global food production.

I would like to thank the Members who held their Mother's and Father's Day celebrations at the Club. A private club is indeed the ideal venue to celebrate such special occasions, as it offers an exclusive ambience and lets you enjoy your family gatherings away from the crowd. I hope you enjoyed your celebrations here.

We've also made a number of improvements at the Club with you, our Members, in mind.

We recently upgraded the fuel dock by replacing the pumps and adding a new concrete pontoon, which meets all the latest fire-safety requirements. The new petrol and diesel pumps also feature both water and particle filters for purer fuel. Boaters will also enjoy greater convenience when paying for their fuel, starting from the fourth quarter of this year.

Members who are avid golfers can now enjoy new privileges at five golf clubs across Asia. For more information on the above, turn to page 29.



With National Day approaching, this issue also shines the spotlight on all things homegrown, from fashion to lifestyle (page 26) while *Fine Food* (page 30) takes a look at Singapore's local favourites with Chef William Soh's pointers on how you can easily switch up traditional dishes with just a few gourmet additions.

In August, the Club will also be organising a family carnival to celebrate National Day. We look forward to having you join us for food and games, and to catch the live broadcast of the parade.

Also, save the date as we celebrate the Club's 12th Anniversary on 8 September. We'll be organising a special eco-themed event with a marina clean-up in the morning as well as a full-day carnival, so bring your family and friends down to the Club to take part in exciting eco-activities and stand the chance to win attractive prizes such as hotel stays, dining vouchers and more.

We look forward to seeing you at the Club!

Teo Joo Leng
General Manager

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6305 6998
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last order 10.30pm
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bistro.sc@one15marina.com

Bar Nebula

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3pm–11pm (Fri–Sat &
eve of PH)
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5pm–12am (Fri–Sat)

HELIOS93 (Lobby Bar)

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6271 1270

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7am–10pm (daily)+
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*Charges apply
+ Guest fees apply

Welcome to the Family

The Club would like to extend a warm welcome to our new Members who joined the ONE°15 family recently.

INDIVIDUAL MEMBERSHIP



Carlos Estrada
(Spanish)



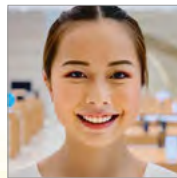
Christopher Wee
(Singaporean)



Camie Low
(Singaporean)



Gary Collins
(British)



Germaine Tan
(Singaporean)



Klaus Leopold
(Austrian)



Happenings in July & August



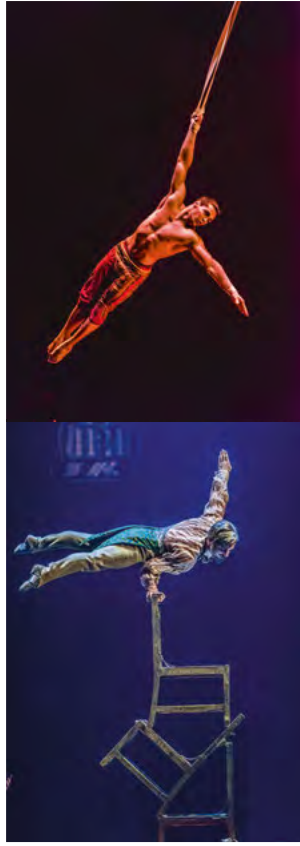
Aladdin

Get ready to discover a whole new world when the Broadway musical *Aladdin* touches down in the Lion City in July. See the mythical city of Agrabah come alive in front of your very eyes and watch Aladdin attempt to win over Princess Jasmine with the help of a genie, a flying carpet and a cast of characters wearing more than 300 glittering costumes. *Priced from \$68. 21 July – 11 August, Sands Theatre at Marina Bay Sands. Visit sistic.com.sg for details*

Text Claire Turrell

Kurios: Cabinet of Curiosities by Cirque du Soleil

The Cirque du Soleil will be thrilling the crowds in Singapore once more with its most acclaimed show yet, *Kurios: Cabinet of Curiosities*. World-class acrobats, puppeteers and musicians will gather under the new grey-and-white Big Top to reveal a fantasy world that celebrates inventions. Follow the scientist to a hidden world filled with crazy ideas. *Priced from \$95. 6 – 21 July, The Big Top, Bayfront Avenue, Marina Bay Sands. Visit sistic.com.sg for details*



Ballet Under The Stars

Clear your diary, pack a picnic and rush to Fort Canning to see some of your favourite ballets recreated by the Singapore Dance Theatre. The first weekend's performances will feature award-winning pieces by renowned choreographers and the second weekend will bring to life some of the world's most famous classical ballets such as *Giselle*, *Swan Lake* and *The Nutcracker*. *Priced from \$40. 5 – 14 July, Fort Canning. Purchase a minimum of 10 tickets, or a package of 4, to avail 25% discount. Or, book 20 and get one ticket free. Visit sistic.com.sg for details.*



Floating Utopias

The sky is the limit with the latest exhibition to hit ArtScience Museum in Singapore. *Floating Utopias* is a collection of 40 artworks by local and international artists that explores how soaring objects have captured our imagination throughout history. Stand-out pieces include a dramatic outdoor installation by Turkish artist Ahmet Ögüt that seems to defy gravity and a new commission by Luke Jerram, which celebrates the 50th anniversary of the moon landing. *Priced from \$14. Until 29 September, ArtScience Museum. Visit marinabaysands.com/museum for details*



BBC's Walking With Dinosaurs

You thought they were extinct—but you're wrong, they're back. Eighteen life-size dinosaurs are set to come thundering into Singapore for the BBC's *Walking With Dinosaurs – The Live Experience*. These animatronic giants will help bring the story of the Jurassic period to life and reveal some new discoveries that are sure to wow dinosaur fans both young and old. *Priced from \$78. 29 August – 5 September, Singapore Indoor Stadium. Visit sportshub.com.sg/WWD2019 for details*



Born to Be **FREE**

For Captain Edward Shiels, being out at sea brings about a sense of freedom that he can't get enough of, even after 40 years.

Captain Edward Shiels—most at home on board luxury yacht *Latitude*.

Text **Siti Rohani** Photo **Benny Loh**



“ I enjoy planning the passage and arriving where I planned on time. I like using the equipment to chart the navigation and just essentially being in charge. ”



As a young boy growing up on the coast of Sydney, Australia, it was normal for Edward Shiels to spend a lot of time on the water. His father had a little fishing boat and he was also a member of the Australian Navy Cadets, a leadership programme for young people. At 15, he left school to join the Royal Australian Navy, where he spent five years.

Now 57, Shiels is a full-fledged captain for the 47-metre long-range cruiser, *Latitude*, a job he's had since July last year. This is the third boat he's captained, following a seven-year stint in Italy and another seven years in Phuket.

On the *Latitude*, he is in charge of a crew of nine, including a chief officer who is responsible for managing the crew and making sure all paperwork is in order; three deckhands who help with the maintenance of the boat and navigational watches; an engineer; a chef; and three stewardesses in charge of housekeeping.

When asked what he likes most about his job, Shiels replies, "I enjoy planning the passage and arriving where I planned on time. I like using the equipment to chart the navigation and just essentially being in charge."

He considers the safe management of the vessel and the crew as the most important part of his job. "There's always something that needs attending to," he explains. "I also have to monitor the shipping conditions and the weather. I have to be on my toes."

While Shiels isn't at liberty to reveal the identity of the boat's owner, he is able to confirm that the gentleman is in the hotel and hospitality business, and is an avid explorer, photographer and scuba diver. The trips they make on the boat usually involve heading to places where he can indulge these passions. Indeed, a walk about on the luxury cruiser revealed several framed photographs that were taken by the owner, including close-up shots of animals.

Latitude has a 4,000-mile (6,400km) range, which means it can keep moving for up to seven days without stopping. For scale, a trip from Singapore to Bali will require just one stop to fill up the tank, which takes in 70,000 litres of diesel. The boat can comfortably sleep 20 people, including the 10-member crew.

The owner isn't usually on board for the entire journey. He flies in to certain ports with his family and friends to join *Latitude* and the crew, after which they will sail and explore the region. The crew recently spent six weeks in the Raja Ampat Islands (pictured below), an Indonesian archipelago off the waters of West Papua. The area is known to be a diver's dream with its beaches and coral reefs.

This is certainly an advantage of owning a boat—the ability to reach places that are not easily accessible by other means. And on a luxury yacht, you are also able to enjoy a lifestyle that includes being able to savour good food cooked by a personal chef, while surrounded by friends and family in some of the most beautiful places in the world.

Under Shiels' captainship, *Latitude* has sailed to the Southern Philippines, Indonesia and Papua New Guinea, among other places. The next planned trip is to Australia, and there have been discussions about the Maldives, Seychelles and Africa. A trip usually starts with the owner contacting Shiels to express interest in a specific location, after which the captain will consider the feasibility and plan for the journey.

When he's not working, Shiels goes home to Phuket where he has family. He tries to relax and not answer his phone, although he admits that it can sometimes be hard because there's always something to organise, such as parts for the boat. Even when they're docked, but still on the clock, there's a lot of maintenance work to be done in order to get *Latitude* ready for the next trip.

At the end of the day, however, Shiels will not trade this life for any other. "I love the freedom and being outdoors and living with nature. I can't imagine living any other way," he says. He also likes the sense of fulfilment that comes with being captain. "I'm in charge and my decisions affect the well-being of everyone on the boat." 📍

SAVE OUR SEAS

Although Shiels hasn't encountered anything more nerve-racking than heavy storms, one thing that does make his heart beat faster is seeing the current state of the ocean. "People should know that the sea is literally full of plastic," he says.

When he first started sailing almost 40 years ago, wild dolphins were a common sight, shares Shiels. Now, they're becoming a rarity. He supports a bigger push for biodegradable plastics. "We can put men on the moon. Why can't we clean up our oceans?"



The Ocean Beckons

Moving from city to city for 23 years, this Danish expat and sailing enthusiast finds his sanctuary and home out at sea.



Rene Bach Larsen with his wife Henriette and son Carl Philip.

Text Annie Tan Photo Ching/GreenPlasticSoldiers

The Danes are said to have salt water in their veins. Flanked by the icy North Sea and the Baltic Sea, Denmark is the historical home of the Vikings. Many Danish families today, such as Rene Bach Larsen and his wife Henriette, still feel an inexplicable intimacy with the ocean.

“My love for sailing has much to do with my upbringing—my wife and I both come from families with boats. We never went on chartered or ski holidays, and spent all our free time sailing. Every summer holiday, until we both came of age, we’d spend three weeks sailing around Denmark, Germany and Sweden. Naturally, when we came of age, we tried to borrow the boat and take it out ourselves,” shared Rene.

Pointing to a large scar across his palm, faded over many decades, he said quite matter-of-factly: “My dad built all three of our family boats from sketches. Each boat took 1,000 to 1,200 hours to complete. I spent most of my winter weekends helping him. I got this scar when I was 13. I was taking out the filler of the teak deck, and it slipped and hit my hand.”

Nothing has changed for the 47-year-old. After moving from Amsterdam to Jakarta, Delhi and then Singapore over more than two decades, he still deeply longs for the seascape of his youth.

“The ocean, the smell... it’s something I am very strongly drawn to. I love sailing not just because it allows me to come close to all these childhood memories; I love the feeling of being driven by wind—you really get to feel how small you are,” he explained. “It’s also a complete relief from stress, being out of cellphone range. There is no weight on your shoulders. It’s just you and the elements. I’m more relaxed and happier when out at sea.”

The managing director for Asean at Geodis Singapore pointed out that sailing was not always possible at certain points of his career. Nonetheless, some of the best memories of his adult life were spent on board a yacht.

“My friend bought a 62ft Swan in Hong Kong in 2005, and I came on board at Kota Kinabalu to help him sail it to Bali,” he said. “There had been a gap in my life where due to work, I had not been on a boat for a very long time. So this was a great experience,” he recalled.

Six years ago, Rene moved to Singapore. Today, his ground-floor residence at Sentosa Cove directly looks out to the placid waters right beside ONE°15 Marina. So it was only natural that the sailing aficionado should start shopping for his first boat.

“Wherever work takes me, living near to the sea and being part of the sea feels like coming home. It is something I would hate to live without.”

On January 6 this year, he fulfilled his lifelong dream and acquired a 55ft Bavaria Cruiser previously owned by a maritime pilot. With the help of his dad and three friends, he sailed it 1,500 nautical miles from Hong Kong to Singapore over 10 days, making one stop at Anambas Islands Regency. This gorgeous watercraft is now anchored at ONE°15 Marina, where Rene has been a Member since late last year.

“There is a reason they call ONE°15 the finest marina in Asia. The facilities for mooring and berthing are excellent. Whenever you come back from an afternoon of cruising, there are always people to help you and embrace you with open arms. In most other clubs, people tend to keep to themselves. However, there is a strong sense of openness and social friendship in a yacht club,” he shared.

The father of two now spends almost every weekend cruising within Singapore’s port limits with his wife, seven-year-old daughter and six-year-old son. As soon as they sort out registration and licensing, the family intends to venture to Nikoi Island in Indonesia, and sail further to Phuket in time to come.

Rene pointed out that long trips tend to be challenging for young children. He explained: “It is not something they love right away. When you take children away from their friends and isolate them within a small area at an age when they want to run around and play, they get bored reasonably quickly.”

Nonetheless, Rene shared that he intends to start his son Carl Philip on sailing the Optimist, an introductory sailing dinghy for children in a year or two in the hopes that someday, his son might experience the same profound joy of sailing.

“I have been abroad for most of my adult life—23 years, in fact. We now refer to Denmark as our summer home. Wherever work takes me, living near to the sea and being part of the sea feels like coming home. It is something I would hate to live without,” he reflected. 🌊

SERVICE FROM THE HEART

Feiruz Rizauddin, winner of the Quarterly Service Star Award from Sentosa Development Corporation, shares her service philosophy, daily challenges and work highlights.



Service with a smile is something that Feiruz Rizauddin takes very seriously to heart.

Text Annie Tan Photo Benny Loh

What is a typical day for you as a Senior Guest Service Executive?

I take care of check-ins and check-outs, help with guest enquiries, recommend tourist spots and give directions. I also help with membership enquiries and payment, assist with private yacht charters for special occasions, and supervise front desk operations.

What led you to a front-desk career?

I really like customer service and enjoy interacting with guests from different countries. I come from a caring family, and am the eldest of three children, so caring for others comes naturally to me. As an ambivert, I am not too extroverted to listen, and not too introverted to open up.

How does it feel to be awarded the Quarterly Service Star Award by Sentosa Development Corporation?

I think I was given this award because I had many good reviews and letters from guests, praising me for my help and good recommendations. Winning this award has given me a great sense of achievement. I feel like my work has a greater purpose.

What is your service philosophy?

Having been in hospitality for 10 years, I've noticed that after a while, many front-desk staff tend to lose patience with customers. However, it is important to remember that each guest comes with his own likes and dislikes. You need a lot of patience to understand them, and sometimes, you need to think out of the box to help them. Genuine service has to come from within.

What is your most memorable interaction with a guest?

Recently, I assisted a guest who felt her yacht charter was not well organised. On the day of the event, she was in a lot of distress. Since it was the weekend, she could not reach my colleagues. I empathised with her and did my best to advise her. I also went the extra mile to provide her with two buggies for her VIPs and elderly, even though our buggies are usually reserved for Members. At the end of the day, she gave me a generous tip for Hari Raya. I didn't expect it, but it really touched me. I was only doing my job.

What do you do to rejuvenate yourself and stay positive?

My secret to always staying positive and empathetic is to make time for travel, family and personal rejuvenation. I keep myself motivated by lining up my favourite activities such as musicals and spa sessions to look forward to.

FEIRUZ'S TOP 3

1. Non-fiction

I have a wide interest in books, including biographies, current events topics and news. I just finished reading the *Billion Dollar Whale* and am now in the middle of *Sapiens - A Brief History of Humankind*. Books help me gain perspective and open my mind to different ways of doing things.

2. Travel

I have visited many places in Europe, the United States and Australia. I am interested in different cultures, architecture and food. I love Nice and the whole French Riviera because the cafés by the beach are so picturesque.

3. Musicals

Musicals such as *Phantom Of The Opera* and *Aladdin* help me de-stress. They give me something to look forward to, so I stay motivated and positive, especially when I feel like my energy tank is running low.

“Winning the Quarterly Service Star Award has given me a great sense of achievement. I feel like my work has a greater purpose.”

What do you like about your job and what are the challenges?

As with any job, there are stressful moments, however, the vibe at the Club is generally relaxed. Here on an island, we have more people in a holiday mood. That really lifts my spirits because at the end of the day, your environment shapes you. If you're in a stressful environment, you are more likely to feel stressed. I recently interacted with a very friendly South African couple here and their positive vibes really rubbed off on me.

But one other reason I love working at ONE°15 Marina Sentosa Cove is the people. My colleagues are friendly, my managers are open and there is a lot of two-way communication. There is genuine teamwork here. 🙌

EASTER SUNDAY PARTY



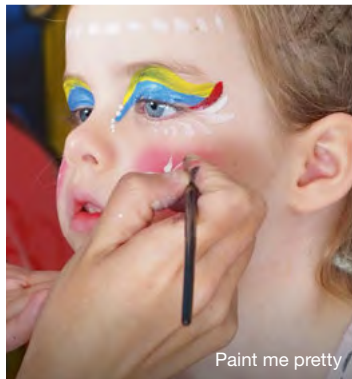
Journey of discovery



Busy hands at work

Kids of all ages had an egg-citing time at this event.

A fun-filled Easter Sunday awaited 55 little ones at the Kids' Playroom on 21 April. The much-anticipated egg-hunt competition offered prizes to the first three winners, and the kids were tickled pink when it came to painting the Easter eggs—they hadn't seen giant ones before and had a ball of a time applying themselves to the task. 🍷



Paint me pretty



Fruits of their labour



Marine royalty

PRINCESS YACHTS ASIAN LAUNCH

ONE°15 Marina Sentosa Cove hosted an extravaganza celebrating the Asian launch of Princess Yachts' newest vessels.

Boat Lagoon Yachting, Asia's premier provider of luxury yachts, celebrated the Asian launch of Princess Yachts' Y85, F45 and R35 vessels with over 150 VIP guests and members of the media on 24 May at Sentosa Cove. Highlights included a state-of-the-art 3D-mapping light and sound show, a jazz performance and fashion showcase, and a unique "yacht ballet" performance. 🍷



Taking entertainment to a higher level

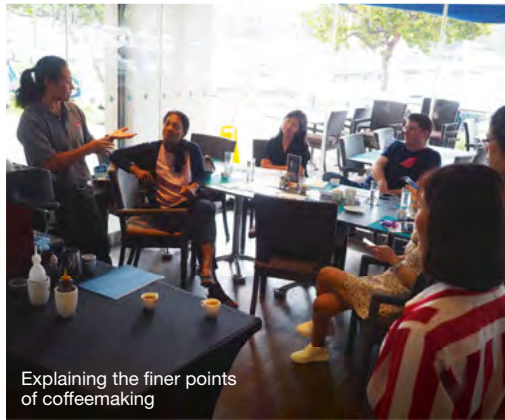


The innovative 3D-mapping light and sound show

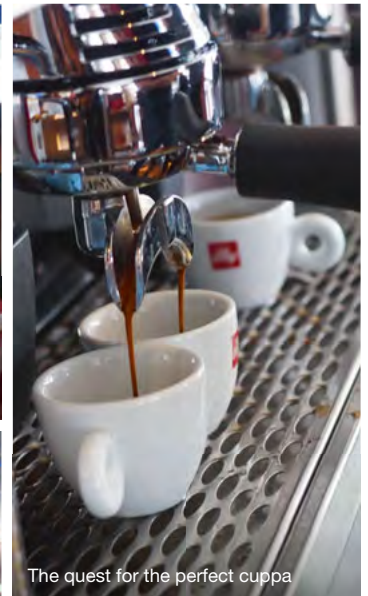
COFFEE ART WORKSHOP

When brewing the perfect cup of joe is the ultimate aim.

Learning to use coffee machines, and about the right proportions and the kind of milk, to creating latte art were all in a day's work for six Members—some of whom even made their first cup of coffee—at this workshop conducted by illy, ONE°15 Marina's coffee partner. ☺



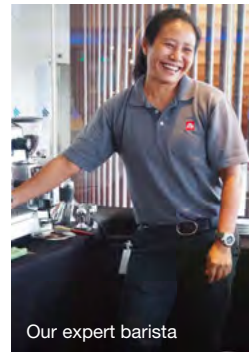
Explaining the finer points of coffeemaking



The quest for the perfect cuppa



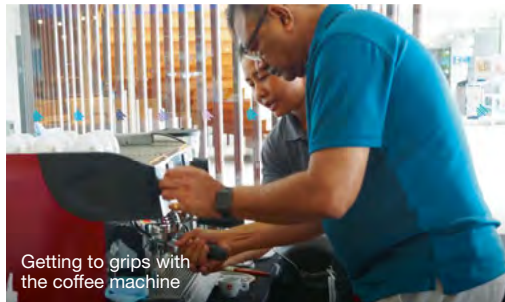
Latte art calls for a delicate touch



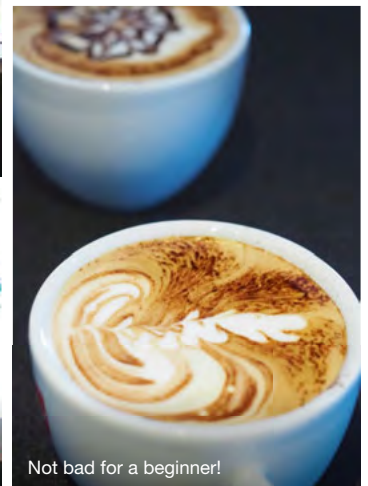
Our expert barista



Working the beans



Getting to grips with the coffee machine



Not bad for a beginner!



A rapt audience



Mr Andrew Ang

MARINE SAFETY TALK

ONE°15 Marina Members received practical advice from experts on preventing losses at sea.

Marine safety isn't rocket science, but rather common sense and having a detailed checklist before setting out to sea. This was the takeaway for an audience of 15 who attended a talk by marine insurance maestros, Captain Arjit and Mr Andrew Ang, on 23 April at innerCove. Insurance tips also covered what clauses to look out for to ensure total coverage for vessels. ☺

WINE TASTING EVENING WITH PENGWINE

ONE°15 Marina Members and guests savour South American vintages.

It was an intimate affair on 16 May when Chris Milliken, CEO and Founder of PengWine, hosted Members and their guests at Bar Nebula. Besides featuring three reds—Humboldt, Gala and King, and two whites—Pagos and Magellan—the session included tips on how to pair the different wines with various snacks. 🍷



The classy Bar Nebula



PengWine CEO Chris Milliken



An informative evening



Mr Puggaard kept his audience engaged with interesting anecdotes and great tips

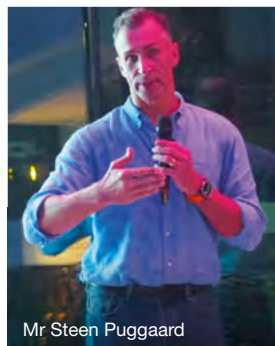
CEO DIALOGUE SERIES WITH STEEN PUGGAARD

Former CEO of 4Fingers shares stories and business advice from the world of fast food.

ONE°15 Marina Members and their guests attended a dialogue session with fast-food business veteran, Steen Puggaard, on 21 May at Bar Nebula. Sharing lessons from his journey with 4Fingers through successes and setbacks, the former CEO was candid, engaging and gregarious—ensuring participants enjoyed an enlightening evening. 🗣️



Members enjoyed the fruitful session



Mr Steen Puggaard

THE IMPOSSIBLE™ MENU



LATITUDE Bistro
introduces the new
IMPOSSIBLE™ menu!

Created to end the use of animals to make food, the company aims to make plant-based meat that tastes unbelievably delicious. There isn't anything quite like Impossible meat!

The meaty flavor comes from a combination of natural ingredients, mainly "heme" – a molecule found in all living things that gives meat its meaty flavor. It is made for people who love eating meat!

Mains include Asian delights such as *bak chor mee* and *mapo tofu* as well as western classics such as *burger* and *pizza*.

QUICK FACTS:

- Made from plants
- Kosher and Halal-certified
- Contains protein and iron that beef does
- Suitable for vegetarians
- 0mg cholesterol
- Nut-free and dairy-free
- Contains soy

For reservations, please call 6305 6982 or email bistro.sc@one15marina.com

TERRACE TAKEOVER: FIVE-PARTY SUMMER SERIES



Partying in high places

ONE°15 Marina Club's rooftop terrace was transformed into party central.

On 4 May, the Club hosted the Terrace Takeover: Summer Series party, drawing an energetic crowd of 200 to the rooftop. A solid roster of top DJs, creative cocktails and sumptuous barbeque made the party a can't-miss event. The series, which runs till 7 September, takes place every first Saturday of the month. Get your tickets online, Members enjoy 15% off with the promo code ONE15MEMBERS. 📍



Mixing it up for the house



Mingling over bubbly

SCHOOL'S OUT! KIDS' POOL PARTY

A splashing party at the pool to kick-off the school holidays in style!

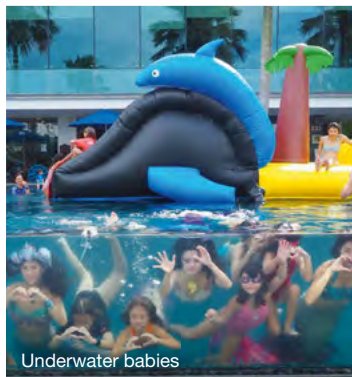
It felt like wonderland for about 50 li'l Members on 1 June at the Infinity Pool of ONE°15 Marina. Think giant floats and infalatables, a pool-side movie screening of *Madagascar*, and a school of mermaids for company—there couldn't have been a better way to start the holidays. 📍



Floating tropical paradise



Kids had fun challenging one another on the obstacle course



Underwater babies



Say cheese!

*Embark on your most precious voyage
at Asia's Finest Marina*

Choose to have your big day indoors in the opulent 360-seater pillarless Constellation Ballroom, outdoors at the stunning Rooftop Terrace with breathtaking marina views, or onboard a luxury yacht cruising out to sea.

From an intimate and elegant affair to a grand and classy celebration, set the perfect scene for your wedding at ONE°15 Marina!

7-course Chinese set menu from \$928++ per table

Contact us at 6305 6990 or email catering.sc@one15marina.com for a tour of the wedding venues and allow us to present you with a wedding package customized for your special day.



CEO DIALOGUE SERIES

Date: Wednesday, 24 July 2019

Time: 7pm – 9pm

Venue: innerCove

Price: Complimentary (Limited to two sign-ups per membership account. Light refreshments will be served)

Dr T Chandroo, Chairman and CEO of Modern Montessori International (MMI), will be offering his insights on growing his company from a single-unit training centre into a multi-million-dollar, multi-national educational organisation employing over 500 staff members in more than 15 countries. Dr Chandroo is the recipient of multiple entrepreneurship awards from various local and international bodies.

RVSP by 18 July 2019 to 6305 6988 or membership.sc@one15marina.com.

INTERVAL FITNESS WORKOUT

Date: Sunday, 28 July 2019

Time: 10am

Venue: Rooftop Terrace

Instructor: Khai

Price: Complimentary (Member)
\$25++ (Member's guest)

In this workout, participants will do splits of high-intensity exercises with a short recovery period before starting on the next exercise. This workout will increase your stamina and endurance while making you stronger and more toned.

RSVP by 21 July 2019 to 6305 6981 or gym.sc@one15marina.com.



NATIONAL DAY CELEBRATION 2019

Date: Friday, 9 August 2019

Time: 4pm – 10pm

Venue: ONE^o15 Marina

Price: Complimentary

Attendees will enjoy carnival games and other fun activities such as face painting, temporary tattoos and balloon sculpting. There will also be a live screening of the National Day Parade.

RSVP is not required.



SAKE APPRECIATION NIGHT

Date: Thursday, 22 August 2019

Time: 7pm – 9pm

Venue: Bar Nebula

Price: \$18+ (Member)

\$28++ (Member's guest)

(Limited to two sign-ups per membership account)

Attendees will get educated on this quintessential Japanese libation, from its history and production, to its many varieties, by an expert sake sommelier. Members will also learn how to pair each type of sake with suitable dishes.

RSVP by 12 August 2019 to 6305 6988 or membership.sc@one15marina.com.



BODY WEIGHT CIRCUIT

Date: Sunday, 25 August 2019

Time: 10am

Venue: Rooftop Terrace

Instructor: Khai

Price: Complimentary (Member)

\$25++ (Member's guest)

In this workout, your body is your gym. You will do a variety of body-weight exercises in a circuit before repeating the sets. Burn fat and get toned at the same time!

RSVP by 18 August 2019 to 6305 6981
or gym.sc@one15marina.com.

HEALTH TALK ON ERGONOMICS AND POSTURE

Date: Monday, 26 August 2019

Time: 7pm - 9pm

Venue: Constellation Ballroom I

Price: Complimentary

This talk will lend insight into your pain and symptoms, teach you to achieve good posture, resolve health problems naturally without medication or surgery, and improve your general wellness and prevent future health issues. It will be accompanied by a complimentary spinal screening by a team of professionals, following which a report will be generated and printed for you to understand your body better.

RVSP by 20 August 2019 to 6305 6988
or membership.sc@one15marina.com.



"KID" FIT WEEK

Date: Monday – Friday, 9 – 13 September 2019

Time: 3pm – 4pm

Venue: Fitness Centre

Price: Complimentary (Member)

\$10++ (Member's guest)

Let your child learn a new sport or enjoy fitness programmes designed for kids during the September school holidays. Children will enjoy the fun routine and enjoy a different workout every day from Monday to Friday courtesy of our charismatic fitness instructors.

RSVP is not required.



SWIM CAMP

Date: Tuesday – Friday, 10 – 13 September 2019

Time: 9am – 12pm

Venue: Swimming Pool

Price: \$200+ (Member)

\$250++ (Member's guest)

This camp will teach children to improve their swimming skills. It won't be all work and no play, however, as kids will also have the chance to have fun with giant inflatables, which are sure to be a source of boundless delight.

RSVP by 1 September 2019 to 6305 6980 or recreation.sc@one15marina.com. Minimum of 8 children per age group to start a class.

HOMEMADE GOODNESS

We put the spotlight on the best homegrown fashion, beauty and lifestyle labels to know—just in time for National Day.

HAVE SHOES, WILL TRAVEL

For the gentlemen who're always on the move, Jonathan Abel's comfortable, stylish shoes make perfect companions. The local brand sources all its hides from ethical and sustainable factories and has them handmade into handsome footwear by a small Portuguese family of third-generation shoemakers. The classic collection runs a gamut of styles including monkstraps with beautifully handpainted patina and slip-on sneakers. Custom-made designs are also available.

Available at Takashimaya Department Store.



FROM STRENGTH TO STRENGTH

Celebrated local fashion label Ong Shunmugam is known to its fans for its exquisite occasion and traditional wear, and now, it has launched its first-ever diffusion label named OM. Recognising that the modern-day woman needs to have a wardrobe that she can easily switch up, designer Priscilla Shunmugam has focused on creating cleaner, simpler and more contemporary designs for the debut range. Without compromising in quality, any and every one of OM's made-to-order designs will fit into your wardrobe seamlessly and stylishly, because you deserve to look and feel great any day of the week. *OM by Ong Shunmugam is available exclusively at Atelier Ong Shunmugam.*

SUPER SERUMS

When it comes to your skin, you need a brand that takes the guesswork out of the equation. Local skincare brand Allies of Skin supports all its skin-saving products with rigorous research and clinical testing. The latest serum additions into the Allies family are the only three you'll ever need in life. Look forward to firmer, clearer skin with the Vitamin C 35% Collagen Rebuilding Serum. If you suffer from dry skin, the Triple Hyaluronic Antioxidant Hydration Serum will prevent moisture loss. Finally, the Mandelic Pigmentation Corrector Night Serum works overnight to treat pigmentation, large pores, and breakouts. Glowing skin is three serums away. *Allies of Skin is available at all Sephora stores.*



GREEN SKIN IS IN

Urban life is stressful, and unfortunately, it's our skin that takes the brunt of it. The result: Skin imbalances, sensitivity and premature aging. To address these concerns, suss out homegrown brand Sigi Skin and its range of clean beauty products for all the essential nutrients that help improve your skin. After all, if you are what you eat, then your skin is whatever you're feeding it. Each item is formulated with a mixture of natural extracts that guarantee results. Whether it's the Pink Nectar eye cream, Morning Glow Sunscreen, or the well-loved Kalenser Face Cleanser, your skin will get all the nourishment and detoxifying it needs to look radiant again.

Sigi Skin is available exclusively at sigiskin.com.



NATIONAL TREASURES

If you haven't already done so, this National Day may be the perfect time to add State Property to your jewellery box. Founded in 2015, the homegrown brand may be relatively new in the gem industry, but they've already racked up a slew of A-list fans including Michelle Obama and Lady Gaga—all of whom have been raving about the brand's glam yet very wearable designs. Peek into the range, and you'll find brilliantly faceted diamonds, precious stones and milky pearls set into sculptural designs of 18K white, yellow and rose gold, making them the perfect adornment for some everyday sparkle. *State Property is available at State Property Atelier.*



MORNING GLORY

As the sunny days come around, make sure you're hitting the beach in style with the help of Pinksalt, a Singaporean-based swimwear brand. Inspired by the colours of a sunrise, Pinksalt has unveiled its newest collection of beach cover-ups, swimsuits and matching two-piece sets that feature soft pastels arranged next to deep jewel colours. And while they are pretty to look at, these swimsuits also deliver on comfort and fit.

Pinksalt designs are made for Asian women, and built to flatter your figure so you never have to worry about working for your beach body beforehand. *Pinksalt's 'Meadow' collection is available exclusively at Pinksalt Studio.*



Maps to the Stars

The arresting sculpture and water feature at the entrance of ONE°15 Marina Sentosa Cove Yacht Club, the armillary sphere, is more than just a piece of art.



1 Armillary spheres, also known as spherical astrolabes, originated around 255 BC in ancient Greece, and are one of the oldest astronomical models that scientists used to learn about celestial bodies and our solar system.

2 SURROUNDED BY RINGS, THE ARMILLARY SPHERE CAN REPRESENT THE EARTH OR SUN—AS PER PTOLEMIC AND COPERNICAN BELIEFS RESPECTIVELY OF THE CENTRE OF THE SOLAR SYSTEM—AND ARE BUILT IN PAIRS TO REPRESENT BOTH THEORIES.

4 Armillary spheres were also used by sailors to determine the position of the sun and stars during their voyages, establishing the coordinates of a star or tracking the path of the sun on any given day of the year.



3 *The armillary sphere sculpture at ONE°15 Marina Sentosa Cove is held by two curved “arms”, symbolising the hull of a yacht heeling to the wind—which reinforces its ability to withstand strong winds and tropical storms.*

5 **ANTIQUE ARMILLARY SPHERES ARE VERY VALUABLE, AS SOME OF THE EARLIEST ONES FROM THE 1500S WERE MADE WITH PRECIOUS METALS.**



FUEL DOCK GETS UPGRADED

Greater safety, cleaner fuel for Members.

It is our pleasure to announce the completion of a new fuel dock at the marina. The new dock is made out of concrete and meets all the latest safety requirements. The old petrol and diesel pumps have also been replaced with new versions that feature both water and particle filters for purer fuel.

From the fourth quarter, boaters can expect more convenience when paying for fuel. Just scan the QR code on the fuel pump and start refuelling—the charges will be automatically credited to your Member account, saving you a trip to the office for payment. 📱



NEW GOLFING PRIVILEGES

Enjoy a round at more clubs in the region.

Members can now enjoy a host of perks at five golf clubs across Asia. Try your hand at a game at the Royale Jakarta Golf Club, Sea Links Golf & Country Club in Vietnam, Laguna Golf Bintan, Laguna Golf Phuket, and The Els Club in Malaysia. Visit one15marina.com/privilege-category/golfing-privileges for more information. 📱

LATITUDE BISTRO DOES THE IMPOSSIBLE



Restaurant takes a step into the future of plant-based meat dishes.

LATITUDE Bistro is now serving Impossible™ Meat in various dishes such as its burgers, pizza and even bak chor mee as it seeks to do its part to ensure a more sustainable global food system. Impossible™ Meat has the same amounts of protein and iron as ground beef, but with less cholesterol, total fat and calories as it is made from plants. It smells, handles, cooks and tastes just like real meat, but is kinder on the environment as cultivating plants results in a lower carbon footprint than producing meat and dairy products from animals. Make your reservation at LATITUDE Bistro today to sample the future of food. 📱

MORE NICETIES FOR CLUB SUITES

Luxury rooms get aesthetic improvements.

Our suites now sport new sets of bathroom tiles. Book a stay in the renovated suites for a leisurely weekend, and enjoy the seascape-inspired designs and luxury. Members get to enjoy room bookings at very special rates starting from \$288+. 📱



HAWKER FOOD GOES HAUTE

Celebrate the culinary possibilities of Singapore's most beloved local dishes by giving them a gourmet twist



Text: Shamilee Vellu | Images: Vitthakorn Koonosying, Ella Olsson, Jo Sonn and Ita Marija Murenaito on Unsplash, 123RF.com

Hawker food is enjoying an extended moment in the spotlight. Two local stalls were famously awarded Michelin stars in 2016, and now Singapore's deliciously varied—and inexpensive—hawker culture is up for a Unesco nomination.

Prepared by a group of government and private business organisations, the bid (which has received over 850,000 pledges of support) seeks to inscribe hawker culture on the list of Intangible Cultural Heritage of Humanity and includes letters, videos and photographs, such as those depicting a family enjoying chendol, and a hawker making chicken rice.

“A successful nomination will demonstrate to the world how proud we are of hawker culture in Singapore, encourage greater appreciation for our hawkers, and show our commitment as a nation to safeguard hawker culture for generations to come,” read a statement by the three organisations driving the bid—the National Heritage Board, National Environment Agency and The Federation of Merchants' Associations, Singapore (FMAS).

The bid is just the latest homage for Singapore's hawkers, who have made a significant impression on celebrity chefs including the late Anthony Bourdain, who was a frequent visitor here. The street food advocate was particularly fond of local dishes such as chicken rice and char kway teow, a predilection he shared on his acclaimed *No Reservations* and *Parts Unknown* TV series. Singapore's hawker scene also recently received an additional boost thanks to *Street Food*, Netflix's beautifully shot paean to hawker fare throughout Asia.

The culinary potential of Singapore's most revered dishes is not lost on local chefs, who over the decades have put their own creative spins on iconic dishes such as chicken rice, Hokkien mee and chilli crab. Chef William Soh, Executive Chef of ONE°15 Marina Sentosa Cove, who creates creative classics such as Lobster Hokkien Mee, Lobster Porridge and Abalone Egg Tart, is well versed in giving Singaporean classics a gourmet twist. While one can certainly create fine-dining versions of hawker fare, he says upgrading these dishes need not be overly elaborate or expensive.



“Think about changing up the ingredients,” says Chef Soh. “For example, for nasi lemak you could replace the ikan bilis with silver bait, or replace the fried chicken with mutton rendang.” Alternatively, an upgrade could mean using healthier ingredients and cooking techniques. “Steam your chicken instead of frying it to make your home-cooked meal healthier. Or use Sakura chicken or Cornish game hen, which are healthier choices.”

If your budget allows for it, Chef Soh, who has successfully made wagyu beef satay and lobster popiah, recommends using gourmet ingredients to ramp up local dishes. If you're going to invest in premium ingredients, making the right choices at the supermarket is key. For seafood, he advises choosing lobsters weighing about 400-450g and fish sized between 750-800g—an ideal size for fish because “it's meaty enough, yet not too big so that the flesh is not tough”.

Asked if he has tasted any particularly inspired gourmet takes on local favourites, Chef Soh cites two: a Butter Pepper Alaskan Crab dish and a Spotted Garoupa Fishhead Steamboat, the latter which was memorable because it featured a “fragrant charcoal-boiled soup” and a stock that “had been boiled for several hours, so it tasted very good.”

While Chef Soh has his own preferences as to which local dishes lend themselves well to reinterpretation and which don't (chwee kuey, for example), his main advice to home cooks is to get creative. Prata, for instance, is a “versatile local food that tastes good with many different toppings,” he says, so “be adventurous!”

HERE ARE CHEF SOH'S TOP 10 WAYS TO UPGRADE LOCAL DISHES:



Chilli Crab

One of Singapore's defining dishes, chilli crab features mud crabs stir-fried in a thick, egg-flecked tomato-based sauce that's sweet, spicy and savoury. It's best eaten with bare hands, using *mantou* (fried bread rolls) to mop up the moreish sauce.

GO GOURMET: Swap out Sri Lankan crab for Alaskan crab, which Chef Soh says is meatier and more tender. Alternatively, take it up an additional notch (or three) by using lobster from Maine or Canada.



Lor Mee

A starchy dish of thick yellow noodles drenched in a thick brown sauce mixed with *ngor hiang* (sausage-like deep-fried rolls of minced meat), fish cake, egg, and meat dumplings.

GO GOURMET: Use prawn fritters instead of *ngor hiang* and replace the other ingredients with codfish, scallops, or premium seafood.



Fried Carrot Cake

This dish, also called *chai tow kway*, is radish cake cubes stir-fried in a beaten-egg mixture.

GO GOURMET: Pan-fry scallops, codfish and prawns in the carrot cake's egg mixture. Serve with XO sauce on the side for the perfect finishing touch.



Bak Kut Teh

A popular Chinese soup, *bak kut teh* comprises a broth of pork ribs cooked in a clear soup with either a white pepper (Teochew style) or herbal base (Klang style).

GO GOURMET: Swap regular pork ribs for Iberico pork ribs to add a decadent touch.



Lamb Rendang

Lamb braised in coconut milk, lemongrass, chillies and *rempah* (a spice paste) until it's tender and packed with flavour.

GO GOURMET: Use Castricum-brand lamb from Australia, which is very tender. Use only meat from the lamb rack.



Cheng Tng

A traditional dessert soup of ginkgo nuts, longans, sweet potato, white fungus and barley.

GO GOURMET: Add peach gum. An amber-like resin from peach trees that is rich in collagen and amino acids, it has a sweet taste and a soft yet chewy bite.



Laksa

A spicy, savoury dish of thick rice noodles with chicken, prawns and cockles in a rich coconut milk sauce.

GO GOURMET: If you like cockles, you'll love *akagai* (ark shell), a kind of Japanese cockle which is meatier and tastier than the local variety.



Satay

Popular throughout Asia, satay is highly seasoned meat on skewers, typically served with a thick peanut dipping sauce.

GO GOURMET: Satay is particularly easy to upgrade—just use wagyu beef for a touch of luxury.



Mango Pudding

A popular dessert made from fresh mango puree mixed with gelatin, evaporated milk and sugar.

GO GOURMET: Balance the sweet flavours by adding passionfruit and pomelo, which impart a slightly tart note. Add bits of crunchy fruit such as Fuji apple for more varied textures.

ALTERNATIVE GOURMET

LATITUDE Bistro's menu features a wide selection of local and international dishes to suit every palate. For more information, call 6305 6982 or email bistro@onel5marina.com

RECIPE OF THE MONTH



WAGYU BEEF SATAY

PREP TIME: 1 hour **COOK TIME:** 8 - 10 mins **SERVES:** 5 - 6 persons

INGREDIENTS

- 1kg wagyu beef cut into 1-inch cubes
- 100g shallots, sliced
- 20g garlic, sliced
- 20g ginger, sliced
- 2 stalks lemongrass, sliced
- 10g yellow ginger (tumeric)
- 10g blue ginger, sliced
- 10g cumin powder
- Salt and pepper (to taste)
- Sugar (to taste)

PREPARATION METHOD:

- Blend shallots, garlic, lemongrass and blue ginger until fine.
- Marinate the cubed wagyu beef with cumin powder and the blended spices.
- Season lightly with salt and pepper and complete the process with sugar.
- Keep in the fridge for a day.

COOKING METHOD:

GRILLING OVER CHARCOAL HEAT:

- Grill the beef on skewers for 1-2 mins on each side, turning frequently and basting with oil, as the beef is very tender.
- Pressure-test the meat using your finger to check doneness.
- If you like the beef to be well cooked, extend the cooking time.

GRILLING IN THE OVEN:

- Place the skewers on a baking sheet lined with non-stick foil and set an oven rack close to the heating element.
- Watch carefully and turn after 1-2 mins. A longer cooking time will dry out the meat and cause it to lose its succulence.
- Start grilling on high heat and finish with low heat to prevent the meat from being too well done.

GRILLING OVER THE STOVE:

- Set a cast-iron grill pan on the stove. Cook on high heat at the start, and complete over a low fire to keep the juices within the meat.



EXECUTIVE CHEF WILLIAM SOH

ONE°15 Marina's Executive Chef William Soh oversees the kitchens in LATITUDE Bistro and WOK°15 Kitchen. He also looks after the banquets, catering services for the yachts and charters, as well as special Members' events. His wealth of experience has made him one of the most sought-after chefs in Singapore.

In this issue of *Longitude*, Chef Soh shares that you can easily upgrade hawker food by either going gourmet or opting for healthy alternatives. Whichever you choose, you—our Members—are sure to impress your family, friends and loved ones with your creativity.

ON THE GREEN

Enjoy that overdue break and practise your swing at the best golfing destinations in Asia.



Text: Sandra Campbell



PHUKET: Fabulous sights and fairways

With more than 30 beaches, Phuket is one of the world's finest seaside destinations. The island also boasts other draws such as Phuket Old Town, where the charming architecture reflects many years of European influence, and the world-famous Phang Nga Bay with its awe-inspiring limestone cliffs and flooded caves. It is also one of the most popular golfing destinations in Asia with eight golf courses, of which Laguna Golf Phuket ranks among the best. A truly enjoyable yet challenging 18-hole, par-71 course (think strategically placed bunkers, fairway tiers and water hazards) that offers many shot options, it helps one focus on position and strategy from the tee, too. It was named Thailand's Best Golf Course at the 2015 and 2016 World Golf Awards and Asia's Best Golf Course in 2016, and is also home to the region's first PGA Golf Academy. Cool off at a high, literally, at the elevated clubhouse over drinks and delicious Indonesian and international fare catered by Angsana Bintan.

Website: www.lagunagolfphuket.com

Tel: +66 76324350

Email: golf@lagunaphuket.com

From left: Laguna Golf Phuket is an enjoyable yet challenging course for players of all abilities; the clubhouse features distinctive Thai-style roof tiers.

STAY

Playing golf at a Laguna property comes packaged with exotic resort stay. Think Stay & Play Unlimited Golf packages that throw in a 2DIN stay with perks such as golfer's insurance, complimentary use of the driving range before tee-off alongside transfers and Clubhouse use among others. Choose from Angsana Phuket, Cassia Phuket or Banyan Tree Phuket, for beachfront luxury on Bang Thao and inimitable Thai hospitality.



JAKARTA: Chaotic yet charming

One of Asia's great megalopolises, Jakarta is vibrant and loud, yet there is more to Indonesia's most populous city than skyscrapers and maddening traffic. Its diverse cultural and natural heritage includes museums, golden-sand beaches, the Beautiful Indonesia in Miniature Park with replicas of its 27 provinces and regions, and a thriving golfing scene, including the home of the Indonesian Masters. Dotted with mountains and cobalt-blue lakes, Royale Jakarta Golf Club in East Jakarta is the first in Asia to widely employ Sea Isle Supreme Paspalum grass. Mid- to high-handicappers will enjoy the well-bunkered, wide fairways with their superb surfaces and green speeds. The multiple Asian Golf Award winner for Best in the Country is always competition-ready, and an exciting challenge to anyone's golfing mentality and skills. An in-house Oriental restaurant and a spa give enough reason spend an entire day at the club.

Website: www.royalejakarta.com

Tel: +62 21 80 888 999

Email: info@royalejakarta.com

From top: Wide fairways and superb surfaces are hallmarks of the Royale Jakarta Golf Club; the pool at the Four Seasons Jakarta was just made for leisurely, sunny afternoons.



STAY

The all-suite Four Seasons Hotel Jakarta gives new meaning to luxury. Whether it's the scenic outdoor pool, inviting main lobby, Palm Court's delectable meals or your Premier Suite with its wall-to-wall window views, the attention to detail here is unsurpassed.

Visit www.fourseasons.com/jakarta





BINTAN: A tropical paradise

Bintan offers an escape from hectic modern life with its bracing coastal atmosphere, delicious seafood and great shopping, as well as world-class golf courses such as Laguna Golf Bintan. Named the Asian Golf Awards' Best Renovated Course of 2016, this 18-hole, par-72 course sits on 60 hectares of natural wetlands, forest trails and coconut groves. Both seasoned and amateur golfers would find the beachfront holes on the front and the back nine, and the daunting fairways bordered by jungle foliage and rocks, breathtaking as well as daunting. Finish your morning round of golf with lunch and drinks at the club's charming clubhouse. Off the course, have a go at kayaking along Lagoi Beach or take to the air in an open-cockpit Air Adventures Flying Club Bintan seaplane.

Website: www.lagunagolfbintan.com

Tel: +62 770 693 188

Email: golf@lagunabintan.com

STAY

Located within the golf club, Banyan Tree Bintan features Balinese-style villas, lush rainforests and ocean vistas. Start your day with a hearty breakfast, followed by some golf, a little R&R on the private beach, and the award-winning Rainforest Indulgence spa experience.

Visit www.banyantree.com/en/indonesia/bintan

From top:
Laguna Golf
Bintan's rolling
green epitomes
natural
beauty; enjoy
a picturesque
view of the
green from the
club cafe.



DESARU: Sweet respite for city dwellers

An hour's drive from Johor Bahru and right along the east coast, Desaru boasts white sandy beaches, fishing villages and nature-based activities. The ideal place to wind down from city living, its warm waters just invite you to take a dip. It also has great seafood, one of the largest ostrich farms in Malaysia, and a rainforest that acts as a sensational backdrop to the Els Club Desaru Coast, winner of Malaysia Tourism Council Gold Award for Best Resort Course 2018 with two courses and Asia's first Els Performance Golf Academy. Designed by the Els Group, the Ocean Course's three nine-hole loops run through wetlands, lakes and rolling terrain, while the undulating Valley Course by Els and Vijay Singh challenges golfers of all levels with its white sandy bunkers and streams that meander across many of the fairways. Precision judgment and club selection are crucial.

Website: www.elsclubmalaysia.com

Tel: +60 4 959 2700

Email: enquiries@elsclubmalaysia.com

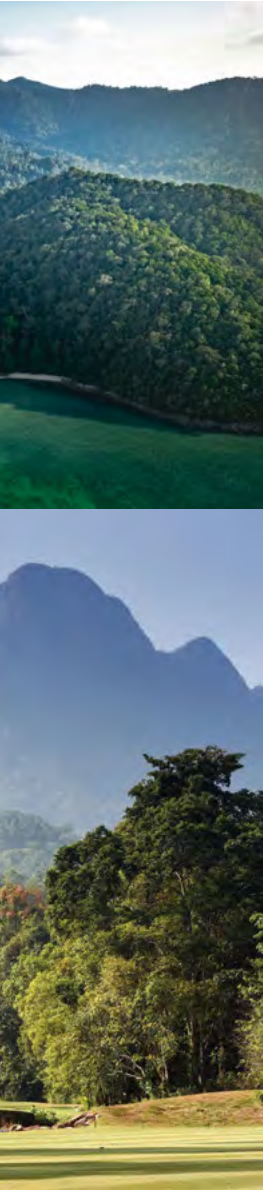
STAY

Every room in the premium Westin Desaru Coast Resort takes one's comfort seriously, as evidenced by its plush furnishings. Design elements inspired by the ocean can be seen throughout the hotel, from the lobby to the terraces and balconies offering views of its private beach and the South China Sea.

Visit www.marriott.com/hotels/travel/jhbwi-the-westin-desaru-coast-resort

Top: The Valley Course at Els Club Desaru Coast demands meticulous approach play with its small greens and sharp undulations.





From top: The Els Club Teluk Datai is nestled among lush greenery; mountains and hills form a majestic backdrop; parts of the course run adjacent to the shoreline.

LANGKAWI: Beauty on the course

Langkawi is an archipelago of 99 islands. The main island, a jungle-clad getaway on the edge of the Andaman Sea with lakes and waterfalls to explore, is home to Datai Bay, one of National Geographic's Top 10 Beaches in the World. Another attraction is the 500-hectare rainforest at the base of Mt Mat Cincang, which is more than 500 million years and a Unesco Global Geopark. Visitors can negotiate the island's network of roads to check out the highlights, or hop aboard a Langkawi Outpost helicopter for the best aerial views. The golf courses are also gorgeous, with The Els Club Teluk Datai, an 18-hole, par-72, 47-hectare, all-golf-cart Rainforest Course arguably one of Malaysia's best. Remodelled by Ernie Els and Greg Letsche, it is an instant bucket-lister and offers a fantastic game experience. Ranked 83rd in *Golf Digest World's* 100 Greatest Golf Courses in 2016, its holes run adjacent to the shoreline as well as through the ancient rainforests.

Website: www.elsclubmalaysia.com

Tel: +60 4 959 2700

Email: enquiries@elsclubmalaysia.com

STAY

The Datai Langkawi epitomises tropical luxury. It features sea views as well as a nature centre run by Irshad Mobarak, a walking wildlife encyclopaedia with a story or two about the adorable dusky leaf monkeys swinging about in the trees. Most deluxe suites, including The Datai Suite, and the Rainforest one-bedroom and two-bedroom pool villas place you next to nature.

Visit www.thedatai.com

PAN THIET: Enchanting port city

Visitors are usually astounded by the sublime beauty of Vietnam's natural landscape as well as its history, ancient culture, and superb climate. The country has also become a magnet for golfers of all calibres. One of its toughest courses is Sea Links Golf & Country Club in Pan Thiet, a bustling fishing port with outdoor markets, seafood restaurants, fishing villages and centuries-old structures. Pan Thiet also offers unique activities such as motorcycle rides organised by the Vietnam Easy Riders Group to minority communities, historical landmarks and natural attractions such as waterfalls and caves. At Sea Links, players are kept busy negotiating rolling fairways, devilish bunkers and water hazards from its 168-hectare cliffside setting 80 metres above sea level. In fact, the biggest challenges at the 18-hole, par-72 locale are directed towards the sea.

Website: www.sealinkscity.com/golf/en

Tel: +84 28 39 30 4083

Email: info@sealinkscity.com



Above: The picturesque Sea Links Golf & Country Club sits 80 metres above sea level.

STAY

Sea Links Beach Hotel features modern rooms, suites, villas on the course and apartments, plus four outdoor pools and a full-service spa. Positioned on the beach between Phan Thiet and Mui Ne, it also offers easy access to historical buildings such as the Thuy Tu Temple, one of the oldest in Binh Thuan province.

Visit www.sea-links-beach.phan-thiet-hotels.com/en

SPECIALS OF THE MONTH



(Above, from left) Please your palate with classic dishes such as fish head curry and braised trotters in claypot at LATITUDE Bistro in the months of July and August.

The months of July and August play host to familiar favourites and affordable gourmet selections at LATITUDE Bistro and WOK°15 Kitchen.

Few dishes are more comforting, soul-stirring and utterly satisfying than barbeque, claypot delicacies and fish head curry. LATITUDE Bistro offers a wide range of dishes cooked barbeque and claypot-style, with Barbeque Scampi with Mongolian Pepper Sauce, Braised Soft Pork Ribs in Superior Dark Sauce, Oven-baked Yam and Duck Meat Rice, and Claypot Old Ginger and Sesame Chicken taking centre stage in July. Foodies are sure to revel in the rich, smoky taste of these dishes, which will keep you coming back for more.

Just as popular is that much-loved classic, fish head curry. Head over to LATITUDE Bistro and don't forget your napkin as you extract tender morsels of flesh from the generous serving of fish head, simmered to lip-smacking goodness with long beans, ladies' fingers and brinjal in a claypot. Heap spoonfuls of the

delicious gravy and ingredients onto steamed white rice and prepare to attain culinary ecstasy.

Don't miss our special Heritage Buffet as we celebrate Singapore's 54th birthday in August. Take your pick of perennial favourites such as Butter Chicken with Naan, XO Crabmeat Fried Rice with Sole Fish, Scallop, Cod Fish and Oyster Omelette, Pork Ribs Prawn Noodles and more. Diners who prefer seafood will find joy in the Seafood Mee Tai Mak, with its generous use of scallops, prawns and fish wok fried to perfection with delicious rice noodles.

At WOK°15 Kitchen, gourmet fare is given a down-home spin in July and August. Tender kurobuta pork fillets are gently pan-fried and served with home-made gravy in July, with Wagyu beef fillets prepared similarly and served up in August. The browned meat fillets boast a delicious deep flavour and crunchy surface texture, adding a new dimension and mouthfeel to these gourmet mainstays.

Alternatively, book a table at the restaurant's ever-popular dim sum buffet and steamboat buffet. Both buffets are on at lunchtime from Tuesday to Sunday, and will satisfy with their delicious bite-sized morsels, tasty soup and wide selection of ingredients.

Make a date or two at LATITUDE Bistro and WOK°15 Kitchen in July and August for your fill of popular classics and new taste sensations. 🍴

Photos are used for illustration purposes only.

LATITUDE BISTRO

Claypot with Barbeque Buffet

July: Friday & Saturday, Dinner

LATITUDE Bistro's first-ever claypot buffet presents delicious claypot dishes such as Barbeque Scampi with Mongolian Pepper Sauce, Braised Soft Pork Ribs in Superior Dark Sauce, Oven-baked Yam and Duck Meat Rice, and Claypot Old Ginger and Sesame Chicken. Treat your palate to the distinctive smoky, earthy taste of claypot-cooked dishes.

PRICE: \$58+ (Adult), \$29+ (Child)

Fish Head Curry

July

This dish was just made for sharing.

A generous portion of fish head as well as long beans, ladies' fingers and brinjal are simmered in a claypot until the gravy becomes rich and flavourful. Absolutely delicious with steamed white rice.

PRICE: \$28+

Wine of the Month

July

PengWine presents its wine of the month from its selection of fine vintages.

PRICE: \$68+ per bottle, \$12+ per glass

Heritage Buffet

August: Friday & Saturday, Dinner

Singapore has many culinary offerings loved by locals and foreigners alike. Celebrate the country's 54th birthday by enjoying a spread of popular dishes such as Butter Chicken with Naan, XO Crabmeat Fried Rice with Sole Fish, Scallop, Cod Fish and Oyster Omelette, Pork Ribs Prawn Noodles and more at the Heritage Buffet this August.

PRICE: \$58+ (Adult), \$29+ (Child)

Seafood Mee Tai Mak

August

Quell your hunger pangs with a plate of wok-fried, springy mee tai mak (Chinese rice noodles), enjoying the fresh ingredients such as prawns, scallops and fish.

PRICE: \$18+

WOK°15 KITCHEN

Pan-fried Kurobuta Pork

July

Savour the tenderness and flavour of kurobuta pork fillet, which is pan-fried till browned and served with home-made gravy.

PRICE: \$9.80 (U.P. \$12)

Pan-fried Wagyu Beef

August

Pan-fried till browned on both sides, the Wagyu beef fillet is served with accompanying greens and gravy.

PRICE: \$28 each (U.P. \$38)

Dim Sum Buffet

Tuesday to Sunday, Lunch

Have your fill of delicious Chinese dumplings chock full of meat, seafood and vegetables.

You'll be spoilt for choice with the wide variety of bite-sized delicacies available.

PRICE: \$38+ (Adult), \$19+ (Child)

Steamboat Buffet

Tuesday to Sunday, Dinner

What is more satisfying than a steaming pot full of flavoursome soup, in which all sorts of delicious ingredients are simmering? Navigate your way through a gastronomical wonderland at WOK°15 Kitchen's popular steamboat buffet.

PRICE: \$48.80+ (Adult), \$25+ (Child)



BOATERS' BAR

Trivia Night

July & August:

7pm – 8.30pm

(Last Saturday of every month)

Armed with a brainful of information you're just itching to put to use? Gather your friends for a night of fun and laughter—pit your wits against the others and compete to win attractive prizes at Trivia Night!

Gwei Lo Beer Bucket Deal

July & August

Experience craft beers brewed in Hong Kong while chilling out with your friends on the floating Boaters' Bar.

PRICE: \$48+ per bucket of five bottles

BAR NEBULA

July & August

Savour the smooth, smoky flavours of various whiskies. Enjoy three bottles at a special offer of \$333+, including Chivas Regal 12 Years, Glenfiddich 12 Years, and The Glenrothes Vintage Reserve 12 Years.

PRICE: \$333+ for three bottles of whiskies

RESERVATIONS & ENQUIRIES

LATITUDE Bistro • HELIOS93 • Bar Nebula • Boaters' Bar

6305 6982 | Bistro.sc@one15marina.com

WOK°15 Kitchen 6305 6998 | wok15.sc@one15marina.com

RECREATION

Fitness

Personal Training Packages

Whether you are an injured athlete getting back into training or just looking to build strength and endurance to thrive in your daily activities, we can help you to attain your goals. Our qualified trainers provide functional rehabilitation or personal training sessions tailored to improve your posture, mobility and flexibility. Under their advice, your training processes will be optimised to ensure a safe and productive fitness journey.
PRICE: \$1,000 for 10 sessions

Cross Core 180 & Personal Training (60 minutes)

Combine your fitness regime with the Cross Core 180, a rotational bodyweight device designed to build functional, full-body strength, improve balance and prepare your core muscles for the stresses they will experience in any sport.
PRICE: \$1,000 for 10 sessions

Kickbox Fit (60 minutes)

Combining techniques originating from traditional martial arts and heart-pumping cardio, kick-boxing is a high-energy workout that helps your body to burn calories and fat. The exercise also engages almost every part of your physique, which ultimately improves your coordination, flexibility and reflexes.
PRICE: \$1,200 for 10 sessions

Complimentary Trial Personal Training by Khai

Sign up for a complimentary one-on-one kickboxing/ boxing trial class (worth \$120+) conducted by our new instructor, Khai. Trial classes are available from Monday to Sunday, by appointment only.



Aqua

**AcquaPole® & AcquaPole Boxing®
July & August:**

Every Thursday, 9.30am – 10.30am
Jump into the Infinity Pool and experience a workout like no other! Suitable for beginners, this class helps you to strengthen and challenge your body. Tone up, burn fat and achieve a stronger core while exercising in shallow water.
PRICE: \$100+ (Member)
\$120++ (Member's Guest)

Aqua Bike Endurance

July & August:
**Every Tuesday, 9.30am – 10.15am,
7pm – 7.45pm**
Every Friday, 8.30am – 9.15am
This is a Level 2 class for those seeking a high-intensity workout. Get fit with a mixture of interval and aerobic training with arm movements for a whole-body routine. The class is also suitable as a cross-training alternative for triathletes and marathon runners. Aqua shoes are required for the lessons.
PRICE: \$120+ (Member)
\$140++ (Member's Guest)

Aqua Bike Lite

July & August:
Every Friday, 9.30am – 10.15am
Combining the simple coordination of arm movements while cycling to music, this exercise is suitable for beginners and an ideal way to work out your muscles. Aqua shoes are required for the lessons.
PRICE: \$120+ (Member)
\$140++ (Member's Guest)

Deep Water Workout

July & August:

Every Saturday, 11.30am – 12.15pm

Using a deep-water belt to keep your body afloat in a vertical position, you will be led through a series of exercises in interval-training format. Exercising in water offers many benefits: Buoyancy reduces the impact on your joints for a more efficient workout, and the resistance provided by the water will increase muscle strength and cardiovascular fitness, and also burn more calories as you exert more effort moving and working out in the pool.

PRICE: \$120+ (Member)
\$140++ (Member's Guest)

Private Swimming Lessons

Daily

For those who prefer learning to swim with your own private coach, this class lets you have a one-on-one lesson with the instructor of your choice from Yvonne Swim School.

PRICE: Private lesson for 1 swimmer:
\$60+ per swimmer (30 minutes)
\$70+ per swimmer (45 minutes)
\$80+ per swimmer (60 minutes)
Semi-private lesson for 2 swimmers:
\$40+ per swimmer (30 minutes)
\$45+ per swimmer (45 minutes)
\$50+ per swimmer (60 minutes)

Sports

Playball – Children's Multisport Enrichment Programme

July & August:

Every Tuesday, from 4pm

(2.5 – 4 years old);

every Wednesday, from 9am

(10 months old – 2 years old)

Playball is an international multisport programme for children aged between 10 months and four years that focuses on all forms of ball sports. This non-competitive enrichment activity places an emphasis on having fun.

PRICE: \$160+ for the full term or \$22+ for a drop-in class (subject to availability). Call the Recreation Centre for schedule.

Tennis

Discover Tennis

July & August:

Every Wednesday, 9am – 10.30am

Nurture your inner Roger Federer by signing up for the Discover Tennis class. Learn the fundamentals, build your foundation and ace your game with the help of our friendly instructors.

PRICE: \$45 nett per lesson

Tennis Fit

August:

Every Tuesday, 7.30pm – 9pm

Discover your talent in tennis with these classes, in which elite coaches cover all aspects and fundamentals of the tennis game and build your foundation to help improve your skills. High-energy workouts are also available for those seeking to increase their fitness levels.

PRICE: \$45 nett per lesson

Junior Tennis Programme

July & August

Every Wednesday, 4.30pm – 5.30pm & 5.30pm – 6.30pm

Every Saturday, 8am – 9am

This programme focuses on the key fundamentals of tennis and is categorised into four sections (red, orange, green and yellow). The Junior Team Tennis Mini is used to nurture early competition. For volume purposes, normal balls are used for closed drills. A minimum requirement of four players needs to be met for the programme to commence.

PRICE: \$30 nett per lesson

Private Tennis Lessons

Available upon request

A low-impact sport, tennis is great for the body and the mind. At ONE°15 Marina, we provide one-hour lessons for varying numbers of players.

PRICE: Director of Tennis

\$95+ (1 player), \$47.50+ (2 players)

\$40+ (3 players), \$30+ (4 or more players)

PRICE: Head Professional

\$85+ (1 player), \$42.50+ (2 players)

\$36+ (3 players), \$27+ (4 or more players)

Sailing

Powered Pleasure Craft Driving License (PPCDL) Course

July & August:

Every Saturday and Sunday

This course is designed to prepare aspiring sailors for the PPCDL test. From theoretical topics such as sound and light signals to practical sessions involving being behind the wheel and piloting the boat, this two-full-day course will be taught by instructors from the Singapore Maritime Academy (SMA). At the end of the course, trainees will receive a Certificate of Attendance, which is required for the PPCDL test conducted by SMA. The course requires a minimum of 5 participants to commence.

PRICE: \$330+ per trainee (Member); \$290+ per trainee (student or NSF); \$360+ (non-member). Prices exclude test fees.

Reservations & Enquiries:

Recreation Department 6305 6988 | recreation.sc@one15marina.com



Others

Lockers for Rent

On-going

Keep your belongings safe during your time here at the Club. For your convenience, both female and male changing room lockers are available for rental from as low as \$10 per month, with a minimum rental period of six months. Pre-pay for a year of rental and get the 12th month for free!

Rental charges for six months: \$60+ (small); \$120+ (medium); \$180+ (large).

SPA RAEI

Birthday Special July & August

Receive a complimentary Express Oxygen Face Spa (30 mins) worth \$107 nett, for your birthday.

Upgrade at only S\$88 nett to enjoy a full Oxygen Face Spa (75 mins), worth \$235.40 nett.

This oxygenating face spa decongests and purifies, while infusing a vital source of energy—oxygen—into your skin for that iridescent glow and luminosity.

By appointment only. Please quote "OMC2460-SR2" when you are making your appointment. Valid during your birthday month and two months after. Valid for one-time redemption only. Other terms and conditions apply.



ROOMS

Suite Romance

1 – 31 July

Sweep your loved one away on a romantic escapade in a luxurious suite decorated with rose petals. Celebrate the evening with a bottle of Moët & Chandon Brut Imperial, and enjoy other perks such as one-hour bicycle rental for two persons and Sentosa Express tickets.

PRICE: From \$288+ per night

Sentosa Explore & Stay

1 – 29 August

Stay in Sentosa and explore the island with your family. Your stay includes breakfast, one-hour bicycle rental, and cable car round-trip for two adults and two children.

PRICE: From \$265+ per night



ONE15 LUXURY YACHTING

July & August

Bond with family and friends as you learn how to fish from a boat. An experienced instructor will teach you these basics on board the Artemis 1. Fishing gear will be provided, and the boat is also equipped with a small kitchenette and a cabin where you can rest and relax. Book 7 hours in a day and get the 8th hour for free! The Artemis 1 accommodates up to 10 people.

PRICE: Weekday (4 hours): \$600++, \$150++ per hour extension

Weekend (4 hours): \$800++, \$200++ per hour extension

For bookings and enquiries, please email sales@one15luxuryyachting.com or call 6305 9676.

ONE15 LIFE

July & August

Hop aboard the 47ft Xiao Lin, a French-built catamaran, for a summer getaway with your family or friends. Enjoy complimentary unlimited use of water toys and a free-flow of soft drinks and juices during your charter. The vessel accommodates up to 23 people.

PRICE: Weekday (4 hours): \$1,900++

Weekend (4 hours): \$2,100++ (Usual price from \$2,200++)

For bookings and enquiries, please email sales@one15life.com or call 6305 9676.

RESERVATIONS & ENQUIRIES

Fitness Centre 6305 6981 | gym.sc@one15marina.com

Recreation Department 6305 6988 | recreation.sc@one15marina.com

ONE15 Luxury Yachting 6305 9676 | sales@one15luxuryyachting.com

Rooms 6305 6988 | frontdesk.sc@one15marina.com

Spa Rael 6271 1270 | marketing@sparael.com.sg

July 2019 to January 2020

JULY

3 – 7

Henley Royal Regatta
 ♣ Oxfordshire, England
 ● www.hrr.co.uk

20 – 21

Captain John Piper Regatta
 ♣ Sydney, Australia
 ● www.cyca.com.au

27 – 3 (August)

Regata Copa del Rey
 ♣ Mallorca, Spain
 ● www.regatacopadelrey.com

AUGUST

2 – 4

25° Ora Cup
 ♣ Arco, Italy
 ● www.circolovelaarco.com

9

National Day

11

Hari Raya Haji

21 – 26

XV Palermo Montecarlo
 ♣ Palermo, Italy
 ● www.circolodellavela.it

SEPTEMBER

1 – 7

Maxi Yacht Rolex Cup
 ♣ Porto Cervo, Italy
 ● www.yccs.it

8

ONE°15 Marina 12th Anniversary
 ♣ ONE°15 Marina Sentosa Cove
 ● www.one15marina.com

10 – 15

Cannes Yachting Festival
 ● www.cannesyachtingfestival.com

OCTOBER

1 – 4

2.4 MR World Championship
 ♣ Genova, Italy
 ● www.yciti

7 – 12

Snipe World Championship
 ♣ Ilhabela, Brazil
 ● www.snipeworlds.org

27

Deepavali

NOVEMBER

1 – 10

Soling Argentine Championship
 ♣ San Isidro, Argentina
 ● www.cnsi.org.ar

16 – 17

ONE15 Christmas Boat Light Parade™
 ♣ ONE°15 Marina Sentosa Cove
 ● www.one15marina.com

DECEMBER

5 – 8

Imperia Winter Regatta
 ♣ Italy
 ● www.ycom.it

9 – 18

2019 Moth World Championships
 ♣ Perth, Australia
 ● www.mothworlds.org/perth

25

Christmas Day

28 – 30

Meeting Internazionale del Mediterraneo
 ♣ San Remo, Italy
 ● www.yachtclubsanremo.it

JANUARY

1

New Year's Day

5 – 8

Scandinavian Gold Cup
 ♣ Newport, Australia
 ● www.5.5class.org

19 – 26

Hempel World Cup Series (Round 2)
 ♣ Miami, USA
 ● <https://miami.ussailing.org>

25 – 27

Chinese New Year



THE WORLD AT YOUR FINGERTIPS

As a Member of ONE°15 Marina Sentosa Cove, Singapore, your privileges extend beyond our premises. The Club has partnered with a top-tier selection of the world's best marinas, yacht, golf and city clubs to enable our Members to access their facilities.

AFFILIATE CLUBS (SINGAPORE)

- Chinese Swimming Club
- Laguna National Golf and Country Club
- Swiss Club, Singapore
- The British Club
- Tower Club

To visit our Affiliate Clubs, please bring along your membership card. Those visiting the Chinese Swimming Club will also need to obtain a letter of introduction from the Membership Department at **6305 6988** or membership.sc@one15marina.com. Log in to the Members' Area on the Club's website to view the access period and terms of our Affiliate Clubs.

RECIPROCAL CLUBS AUSTRALIA

- Brisbane Polo Club
- Fremantle Sailing Club
- Middle Harbour Yacht Club
- Royal Motor Yacht Club
- Royal Perth Yacht Club
- Southport Yacht Club
- Yorkeys Knob Boating Club

BERMUDA

- Royal Bermuda Yacht Club

CANADA

- Hollyburn Country Club
- The Royal Canadian Yacht Club
- The Union Club of British Columbia

CHINA

- Aberdeen Boat Club
- Embassy Club
- Beijing American Club
- Chang An Club
- The Clearwater Bay Golf & Country Club
- Discovery Bay Marina Club
- Gold Coast Yacht & Country Club
- Nansha Marina
- Royal Hong Kong Yacht Club
- Serenity Sanya Marina
- Shanghai Racquet Club
- The Dynasty Club
- Visun Royal Yacht Club
- Wanda Yacht Club
- Yalong Bay Yacht Club

INDONESIA

- Batavia Marina
- Ciputra Golf, Club & Hotel
- Mercantile Athletic Club
- Nongsa Point Marina
- The American Club

JAPAN

- Roppongi Hills Club
- Tokyo American Club

MALAYSIA

- Royal Langkawi Yacht Club
- Sutera Harbour Marina Golf & Country Club

MONTENEGRO

- Porto Montenegro Yacht Club

PHILIPPINES

- Mount Malarayat Golf & Country Club
- Puerto Galera Yacht Club
- Sherwood Hills Golf Club
- Subic Bay Yacht Club

PORTUGAL

- Marina De Lagos

SWEDEN

- The Royal Swedish Yacht Club

THAILAND

- Pacific City Club
- Royal Varuna Yacht Club

U.A.E (UNITED ARAB EMIRATES)

- Arabian Ranches Golf Club

UNITED KINGDOM

- Deben Yacht Club
- The Carlton Club
- St. James's Hotel and Club

USA

- California Yacht Club
- Manhasset Bay Yacht Club
- The Hamilton Club of Lancaster
- Queen City Yacht Club
- Seattle Yacht Club

GOLFING PRIVILEGES AUSTRALIA

- Sanctuary Cove Golf & Country Club

CAMBODIA

- Angkor Golf Resort

MALAYSIA

- The Els Club

INDONESIA

- Royale Jakarta Golf Club
- Laguna Golf Bintan

SINGAPORE

- Sentosa Golf Club

THAILAND

- Laguna Golf Phuket

UNITED ARAB EMIRATES

- Arabian Ranches Golf Club

VIETNAM

- Montgomerie Links Golf Club
- Sea Links Golf & Country Club

To visit our Reciprocal Clubs, you will need your membership card, your passport and a letter of introduction, which can be obtained from the Membership Department at **6305 6988** or membership.sc@one15marina.com.

View the IAC list here:



INTERNATIONAL ASSOCIATE CLUBS (IAC)

Members also enjoy reciprocal rights and privileges at the various clubs under the international associate clubs (IAC) list. To visit any of the clubs in the list, please arrange for your international associate clubs (IAC) visitor card via Membership at **6305 6988** or membership.sc@one15marina.com



Nongsa Point Marina



St. James's Hotel and Club

EXCLUSIVE MEMBER PRIVILEGES

The Club continues to add more privileges for Members!
Enjoy preferential rates and special benefits at these establishments.



A Li Yaa Island Restaurant & Bar
15% off food & beverage.

Butter Studio
10% off online orders.
Log onto Membership account for discount code.

Blue Elephant Bar
15% off food & beverage.

Gin Khao
20% off food bill.

Green Wood Fish Market
10% off for dine-in only.

Neroteca Plaza Damansara
15% off food & beverage.

Sabio By The Sea
15% off a la carte food items.

Two Chefs Bar
10% off food bill for dine-in only.



Adeva Spa
Spa indulgence at \$42nett and 10% off a la carte spa services.

Himawari Hotel Apartments
Special booking rates from USD 110 nett.
Log onto Membership account for discount code.

Luxexplorer
10% off tour bookings and free 2-way airport transfers.

Montigo Resorts
Special booking rates.
Log onto Membership account for discount code.

Nihi Sumba
Complimentary 60 mins massage for 2 and 2-way transfers.

Raya Heritage
15% off food & beverage. Complimentary welcome drinks or amenities. Subject to availability and seasonality.

Regal Kowloon Hotel
5% off room rates and up to 30% off at food & beverage outlets.

The Legian Seminyak, Bali
10% off room rates and spa treatments. Complimentary airport transfers.

The Prestige Eyebrow & Lash Specialist
15% off all services.



AJ Hackett Sentosa
20% off activities and 15% off dining.

The Golfing Lab
Special discounts off lessons and attend exclusive golf clinics.



Etonhouse
50% off student registration fee for Pre-N to K2 Classes.

☎ 6305 6988 | ✉ membership.sc@one15marina.com

For more information, visit www.one15marina.com/privileges

Terms and conditions apply.

ADVERTISE WITH LONGITUDE

The power of print with
a touch of class



Engage an exclusive audience with a taste for the finger things in life.

-  ***Premium ad positioning alongside prestigious brands and lifestyle content***
-  ***Distribution to Members, reciprocal Clubs, and online platforms***
-  ***Customised packages available for print and digital media***

Interested advertisers may contact marketing@one15marina.com or 6305 2452.