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A TIME FOR NEW BEGINNINGS



WE AT ONE°15 MARINA SENTOSA COVE ARE THANKFUL THAT DESPITE ALL THAT 2020 THREW AT US, WE HAVE BEEN ABLE TO REMAIN STEADFAST TO OUR GOALS.

It's going to be a new year soon—the beginning of a future that will redefine our notion of what is normal. But change is not always bad. Adversities such as the global pandemic that raged almost throughout 2020 push us to challenge our limits, question status quo, and teach us humility and gratitude.

We at ONE°15 Marina Sentosa Cove are thankful that despite all that 2020 threw at us, we have been able to remain steadfast to our goals.

The successful completion of our marina reconfiguration is primary among those. Along with all the upgraded facilities, the atmosphere we have created celebrates the yachting lifestyle at its fullest. To be the sought-after berthing place of superyachts has been the cornerstone of the ONE°15 Marina

brand. Expanding Horizons (page 14) outlines how this reconfiguration has brought us closer to that goal.

We were also conferred the Best Marina title by *Robb Report Singapore* in the publication's Best of the Best 2020 awards.

Boaters' Bar, which was closed during COVID-19, is slated to reopen in the first quarter of 2021 (subject to Government regulations) in a new location at the heart of Sentosa Cove Village. In addition to an uplift of its interiors, a brand new Japanese-inspired menu will add to the chic alfresco experience.

We are now all set to move forward towards an exciting 2021—starting with our plans for Members to kick-off the Year of the Ox in style. Whether you plan to celebrate your reunion dinner in-restaurant or prefer to order a *yu-sheng* takeaway for an intimate celebration at home, WOK°15 Kitchen's Chinese New Year menu has plenty of options. Members can also expect interesting twists to traditional cuisine (page 16).

ONE°15 Marina Sentosa Cove will also be hosting its annual Chinese New Year Members Dinner—subject to Government regulations and permissions—to thank every one for their constant support and trust all throughout a difficult 2020.

There's much to look forward to in February as well, as the Club has ramped up its Valentine's Day celebrations—think Valentine's Day set dinners, luxury yachting charters and special Valentine's Day staycation packages (page 30). There are also yachting events to look forward to. ONE°15 Marina Sentosa Cove will be hosting the Asian Grand Slam and Asia Pacific Championship, from 3 to 7 February. We are also proud to be the official venue sponsor of the Singapore Yacht Show to be held later in the year.

With prosperous times ahead, ONE°15 Marina Sentosa Cove would like to wish you and your family a very Happy New Year.

Jonathan Sit
Acting General Manager



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Live it up at the best marinas, yacht, golf and city clubs around the globe.

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WOK*15 Kitchen

11.30am–2.30pm (Tue–Sat)
11am–2.30pm (Sun/PH)
6pm–10pm (Tue–Sun)
*Closed on Mondays,
except Public Holidays
Last order at 2.15pm for lunch
and 9.45pm for dinner
6305 6998
wok15.sc@one15marina.com

LATITUDE Bistro

7am–10pm (Sun–Thu & PH),
last order 9.15pm
7am–11pm (Fri–Sat & Eve of PH),
last order 10.15pm
6305 6982
bistro.sc@one15marina.com

Bar Nebula

(Temporarily closed)

Pool Bar

11am–7pm (Mon–Fri & Eve of PH)
10am–8pm (Sat, Sun & PH)

innerCove

8am–10pm (daily)

Boaters' Bar

5pm–11pm (Wed–Sun & PH)
5pm–12am (Fri, Sat & Eve of PH)

HELIOS93 (Lobby Bar)

8am–9pm (daily)

FITNESS & SPA

Fitness Centre
7am–10pm (daily)
6305 6981
gym.sc@one15marina.com

Spa Rael

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10am–8pm (Sat, Sun & PH)
6271 1270

RECREATION

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6305 6980
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Infinity and Children's Pools

7am–9pm (daily)+
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Berthing Rights

WITH ITS MARINA RECONFIGURATION COMPLETED, SUPERYACHTS CAN NOW BERTH IN FRONT OF THE CLUBHOUSE. HERE'S SOME FUN TRIVIA ABOUT THESE BEHEMOTHS OF THE YACHTING LIFESTYLE.



2

Superyachts aren't all about luxury—those such as the Sea Shepherd Conservation Society's 54m *MY Ocean Warrior* are patrol superyachts dedicated to marine conservation.

3
The fastest superyacht in the world—*World is not Enough*—can go twice as fast as the fastest man on Earth, Jamaican sprinter **Usain Bolt**, who can run 100m at 27.8mph.

4

Some superyachts also have shadow vessels that follow them around with all the owner's toys—66m *Hodor*, the largest in the world, includes a submarine garage and a hospital with a decompression chamber while having ample space to hold jetskis, quad bikes, dive equipments and five tenders, among others.



1

From captain to service crew, at any given time, there are at least 30 members working on a superyacht—a sizeable number considering that some small companies have less than 30 employees.

5

WHERE 78FT YACHTS WERE CONSIDERED BIG, PALATIAL VESSELS ARE TAKING OVER. 590-FT AZZAM, OWNED BY ABU DHABI'S ROYAL FAMILY, IS THE LONGEST IN THE WORLD.



LIP SERVICE

Turn heads this Lunar New Year with the perfect shade of lipstick from Swedish luxe fragrances brand Byredo. Choose from 15 different colours in matte or glossy finish—from versatile nudes and soft pinks to bright reds, deep purples and pops of vermillion. Each lipstick is formulated to be highly colour-saturated, longlasting and lightweight—your perfect on-the-go glam fix.

Byredo's lipsticks are available at #B1-34 Ngee Ann City; byredo.com.



FLORAL FANTASY

Start the year with a burst of colour and confidence with designs from Dolce & Gabbana's latest capsule collection—which are available in size ranges of up to UK 22. For daytime ease, a fluttering baby blue sundress covered in lively pink peonies makes for the perfect go-everywhere outfit, while a sleeveless frock in a tropical palm motif will make you the belle of the poolside party. As the sun sets, embrace the collection's rich jewel tones such as the painted violets that decorate a wrap dress or its matching structured bag. **Dolce & Gabbana's extended sizes are available at all Dolce & Gabbana stores; dolcegabbana.com.**



Spring Awakening

START THE YEAR RIGHT AND BRIGHT WITH NATURE-INSPIRED TREASURES AND SNAZZY DIGITAL TOOLS.

TEXT WEI K



NO SWEAT

Is 2021 the year you meet your fitness goals? Perhaps, the Apple Watch 6 can help you keep track. Aside from well-loved features such as the heart rate monitor, sleep data analysis and activity rings, the Series 6 model has a Blood Oxygen Sensor and app—which can help monitor how much oxygen is being transported from your lungs to the rest of your body. Plus, with an internal processor that runs 20 percent faster, you now have a smart watch that can finally keep up with you. **The Apple Watch 6 is available at all Apple stores; apple.com/sg.**



HEART OF THE HOME

Refresh your home with unique furniture pieces before the new year festivities kick off. Ong Shunmugam's new furniture line fuses designer Priscilla Shunmugam's signature style—use of batiks and jacquards—with the traditional art of rattan weaving. The result: a handcrafted dining table, chairs and folding screens dressed with artisanal fabrics such as Indonesian batik, Chinese jacquard and indigenous Iban weave patterns. Complementing these are woven trays, plant stands and pots that combine vibrant colours and intricate weaves.

Ong Shunmugam's furniture collection is available for pre-orders at ongshunmugam.com.



WELCOME TO EDEN

Escape to a magical garden with Chaumet's newest collection of fine jewellery and watches. Think a precious ruby stone set against a rose gold ring with adorable diamond-covered bees, or a timepiece fronted by a lush green dial surrounded by hortensia petals. The collection also includes several diamond-studded thrillers, including a carnation-shaped brooch and a structured gold necklace featuring a sheaf of wheat dotted with delicate little diamonds. For lovers of exquisite jewellery timepieces, there's the Pierres de Reve Watch, which uses one-of-a-kind mineral stones sourced from around Asia. **Chaumet's watches and jewellery collections are available at all Chaumet stores; chaumet.com.**



FLOWER POWER

French brand Roger Vivier's Spring/Summer 2021 collection of bags and shoes are just what you need to face the sunny days ahead in style. Brightly-hued satin-covered slides and sandals come covered in hand-painted flowers that promise to elevate even the most casual of outfits, while handbags and minaudières get a whimsical update with oversized petals and glitzy rhinestones. Don't forget to check out the line's jewellery selection of playful floral brooches and crystal drop earrings with oversized pearls. **Roger Vivier is available at #B2-71 The Shoppes at Marina Bay Sands; rogervivier.com.**



LUXE LIFE

THE GOOD LIFE

Our guide to the most delectable Chinese New Year feasts offered by the Club, swanky marina updates, nature-packed holidays and heartwarming stories for the new year.

Unspoilt rural landscapes and opportunities to reconnect with nature make Bali an attractive agritourism destination.



A LIFE LESS ORDINARY

FORTITUDE, GRATITUDE AND BENEVOLENCE HAVE GUIDED CHEF-RESTAURATEUR ROBERTO GALETTI IN HIS PURSUIT OF HIS PASSION—THE CULINARY ARTS.

TEXT **SANDHYA MAHADEVAN** PHOTOGRAPHY **BENNY LOH**
ART DIRECTION **CHARLENE LEE**

Roberto Galetti looks every inch a yachtsman—white pants, loafers and a jacket casually thrown over his dark blue shirt. One would think that when the chef, entrepreneur and restaurateur, to name a few, is not at his one-Michelin-starred restaurant Garibaldi, he is probably sailing the high seas in his yacht.

Quite the contrary—Galetti has a mortal fear of water. He bought a yacht so he could get over that fear. “I don’t like to live with the idea of being scared of something in my life, I like to face my fears,” he explains the do-or-die approach that has been his guiding force through life.

NEVER ENOUGH

Galetti started his career at the young age of 14, working in kitchens in his hometown Brescia, Italy, to support his family’s finances. But he admits to having had a nagging urge to spread his wings and gain experiences beyond the confines of Italy since young.

At 18, he moved out of home to work at Hyde Park Hotel in London and thereafter its sister establishment in Rome. A stint at Salzburg, Austria, followed, where he met his mentor, world-renowned chef Giacomo Gallina, who was then headlining Bice restaurant in Buenos Aires, Argentina.

Under Gallina’s guidance, Galetti soon became the chef of the Buenos Aires outlet. At 23, Galetti was leading a team of about 40 people and running a kitchen that served 300 customers for lunch and 500 for dinner every day. His regular customers were Diego Maradona, and The Rolling Stones and Madonna among other touring celebrities.

But it would take more than their acknowledgement to contain his restless spirit—Galetti wanted to hone his skills further and train under another chef. So began his Asian sojourn, initiated by Gallina—in Tokyo first and then, Bice Singapore.





“I DON'T LIKE TO LIVE WITH THE IDEA OF BEING SCARED OF SOMETHING IN MY LIFE, I LIKE TO FACE MY FEARS.”

GALETTI'S TOP THREE

FOOD

My style is simplicity. One time, chefs Don Alfonso and Tetsuya Wakuda came to Garibaldi—I was not there and they didn't know me. They left a note, which gives me goosebumps even today: 'we ordered spaghetti pomodoro. If you are able to make such a simple dish so delicious, we knew we didn't need to try anything else.'

FENGSHUI

Not any people know this. I am mad about Fengshui. If you go around my restaurant, you will see many water elements, koi fish and others.

FUTURE

I always wanted to create a restaurant that will be around forever. But I also know I have to pass the baton. I cannot give up my business because it is my baby, but I think I have found the right successor to continue what I have started.

“I realised that Asia suited me well. When I arrived in Singapore, I liked it instantly—it's small but there's lots to do. But I never imagined it would be my last stop,” he laughs. The place would invariably also become home to his dream restaurant Garibaldi, for which he partnered with like-minded Italian expatriates in Singapore.

Garibaldi opened on 21 March 2003—to coincide with the first day of spring. “I will never forget that date,” Galetti exclaims. Fair enough, since it was to be his legacy. But there was another reason.

The day before the opening, they found themselves with a restaurant, but with no chairs—their furniture shipment from Italy was delayed. They found themselves making a few frantic calls to their friends—other restaurant owners—to borrow chairs.

“Luckily the 21st was a Sunday, so some of the restaurants were closed and we managed to fill up our restaurant,” he says. Not just with chairs, as it turned out. Garibaldi opened to a full house—and was able to open the next day “with our own chairs”, laughs Galetti.

A memorable start indeed—and counting. By his early 40s, Galetti had almost 21 restaurants around the world to his name, either as direct owner or a franchiser. But all work and no rest was telling on him, so in 2011, he got out of the group, keeping full ownership of just Garibaldi. “I was known as the chef of Garibaldi—my name was intrinsically connected with the restaurant. It was very important for me to stay there,” he says.

STARTING YOUNG

Galetti knew he belonged in the kitchen from a very young age—think a young six-year-old whipping up a breakfast of steak and eggs for his family, so his mother could sleep a little longer before going to work. He showed the same dedication and determination as a teenager, waking up before sunrise to take the train—he rode his bicycle to the train station—to Caterina De Medici, the culinary institute that was 30km from his hometown. This was Galetti's routine every day for five years.

It is obvious that Galetti has not led a conventional childhood by any standards. But when it comes to his food, he remains a purist.

“It is very important to me that the identity of my restaurant remains truly Italian,” explains Galetti. “I will not allow any ingredients in my kitchen that are not part of the culinary traditions of Italy.”

Equally important is nurturing the next generation of chefs—to give back what he has been lucky to have in his own life. He is happy and proud that many chefs he has mentored, including Michelin starred Denis Lucchi, LG Han and Willin Low, have struck out on their own and evolved their own signature style.

At home, however, Galetti shares the kitchen with his Malaysian-Chinese wife—she takes charge of Asian, while Galetti handles the Western dishes. But who decides the menu? His five-year-old daughter.

The word “unwind” does not exist in Galetti's vocabulary. “But, one day, I hope to be winding down and spending time on my yacht,” he says, But not before accomplishing a few more things, he rushes to add.





LOVE, WEDDING, REPEAT!

WHEN IT COMES TO PLANNING WEDDINGS AND EVENTS, CHARLENE HENDRICKS HAS SEEN IT ALL—THE JOY, LOVE, TEARS AND TENSIONS. AND SHE LOVES EVERY BIT OF IT.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH ART DIRECTION CHARLENE LEE

“I fell in love with the first job I ever had,” says Charlene Hendricks, Assistant Director - Catering Sales at ONE°15 Marina Sentosa Cove. Few of us are that lucky.

The job was at the coffee house of Grand Hyatt Singapore—Charlene was then waiting for her O-Level results. “It was a really fun environment and mix of customers,” recalls the vivacious 36-year-old. That she had to wake up at the crack of dawn to get to work didn’t bother her that much.

That gig solidified her decision to pursue hospitality management, and set her career path rolling for the next 15 years—and counting. Charlene started as a corporate coordinator and has since moved to where she is now, coordinating weddings and social events.

It was in fact a wedding show at her first job, after graduating, that steered her away from the corporate life to social events. The personalised vibe, she felt, boded well with her own cheery disposition.

“In the case of weddings, you build a more personal relationship with the client as compared to a more professional relationship when you’re doing a corporate event—the interactions with clients feel more real,” says Charlene.

Sure enough, a number of clients have become her good friends. “My first three couples have kids who are of school-going age,” she adds with pride.

And in a club set-up such as ONE°15 Marina Sentosa Cove, these interactions get more personal.

SMALL IS BEAUTIFUL

Charlene recalls the day she first set foot in the marina. “I liked the whole interview process. They took the effort to explain the culture here and how different it is from a big hotel.

“I was working across from the marina—she was then at W Singapore - Sentosa Cove—and I didn’t even know that they had a ballroom here,” she says.

It was a welcome change of pace for Charlene. The smaller set-up also meant that things were a lot more close knit—the entire team, including sales, banquet and catering, coordinates over WhatsApp.

As we speak, Charlene gets message notifications on her work group—“we have an event tomorrow”, she says, apologising for the interruption, as she clarifies the doubts of the banquet staff.

“TENSIONS DO RUN HIGH AND LAST-MINUTE HICCUPS INVARIABLY HAPPEN. BUT WE NEVER FORGET THAT WE ARE ALL IN IT TOGETHER.”

“Communication is key for the success of an event. We have to make sure that all of us are on the same page,” says Charlene. A big part of that involves staying on top of the details in the Event Order—their “Bible”—which outlines the job scope of each department per event. Charlene makes it her personal responsibility to keep up on all the updates.

“Tensions do run high and last-minute hiccups invariably happen. But we never forget that we are all in it together,” she says. “In that respect, the team has become a second family to me.”

PLAYING THE PART

Managing expectations on all fronts is one of the hardest aspects of her job. At any given time, aside from being the numbers person, she is playing coordinator, mediator, friend, and even, bringer of bad news.

More so now, with safety regulations, guest restrictions and other protocols in place due to COVID-19, Charlene finds herself playing the role of a party pooper more often. “It is sometimes hard for couples to understand these rules. I have to patiently explain to them that not all things on their wish list may be possible to execute. I also have to remind them that I am just the messenger,” she laughs.

But she takes all the demands, arguments and meltdowns in her stride. “It is the biggest day of their life (the bridal couple) and I am a part of that—I think that’s amazing,” she gushes, preferring to look at the larger scheme of things.


In that sense, there is truly no aspect of her job that Charlene dislikes. Even when it means missing a holiday or two.

The oldest of three children, Charlene comes from a close-knit Eurasian family set-up. So, one can understand her initial disappointment having to work on Christmas Day for a wedding. But at the end of the wedding, which she admits turned out to be loads of fun, she found herself saying: “this isn’t too bad. This Christmas was just a bit different.”

“This kind of job, you have to really have a love for it—you cannot love your weekends or public holidays,” Charlene laughs. Luckily, she has great friends who willingly work around her erratic schedule.

And she is in it for all of it. “The speeches are my favourite part,” she admits, and before her denial that she is a romantic even sinks in, “especially the part where the groom cries!”

“When I first started in weddings, it was all about the march-in, the gown—the glitter and glamour of it all. But now, these kind of memories and emotional moments matter more to me,” she explains.

Maybe one day she will take the plunge with someone who is equally moved to tears on the most important day of their lives. Until then, she is happy helping build tangible dream castles for others. 



EXPANDING HORIZONS

FROM A SINGLE MARINA BRAND TO AN ACCLAIMED NAME IN THE YACHTING INDUSTRY—THE GROWTH OF THE ONE°15 MARINA BRAND.

TEXT SANDHYA MAHADEVAN

Singapore's claim to fame as a lifestyle destination is a known fact, but it is also gaining popularity as a yachting destination. That, perhaps, has got less to do with its gourmet food and high-fashion offerings and balmy weather—all accoutrements of a yachting lifestyle—and more due to its high-quality private marinas.

For ONE°15 Marina Sentosa Cove, that it is nestled amidst Sentosa Cove's lifestyle offerings is one. Add to that, its own image as a bona fide waterfront destination with its top-notch hotel, restaurants, bars, amenities and luxurious settings.

As a purveyor of the yachting lifestyle, uplifting Singapore to the status of a yachting destination has been one of the primary aims of the ONE°15 Marina brand.

To that end, popular international yachting extravaganzas such as the Singapore Yacht Show (SYS)—of which ONE°15 Marina Sentosa Cove has been the official venue host—have helped bring the best yacht brands, experts and enthusiasts to our shores. Such events have also driven the need to not be a marina environment that allows super yachts to sail in, but to be the ultimate superyacht destination.

PATH TO THE FUTURE

Embarking on a seven-million-dollar marina reconfiguration in 2019—due to be completed at the end of 2020—was one of the means to that end. The same year, in June, ONE°15 Marina Sentosa Cove became the first marina to re-establish a Customs, Immigration, Quarantine (CIQ) facility in its premises. A fuel management mobile app, which enables boaters access to remote meter reading and automated billing, was also launched.

QUALITY FIRST

With a steadfast aim to keep to the highest quality standards, the existing fuel pontoons were also upgraded—they were redone with fire-proof material, sourced from Europe. The new pedestals were sourced from the United Kingdom, due to their reputation as the industry leader for high quality pedestal equipment, technology and design.

From facilitating logistics to safe berthing, ONE°15 Marina Sentosa Cove is a haven for superyachts.

Real-time automated billing aside, upgraded power facilities, wifi fibre-optic and a dedicated Local Area Network (LAN) connection were also initiated. Software enhancements sought to complete the intended holistic berthing experience.

Other conveniences include mailboxes for rent, which were installed at the recently updated and aesthetically-pleasing marina reception and office, guaranteed service timing and marina shopping trollies. Vending machines serving drinks and snacks in the boaters' laundry rooms also offer a welcome respite from the Singapore sun.

Such facilities ran concurrently with the objective of the marina reconfiguration plan. The expansion is in keeping with industry trends over the last 10 years, where the average sizes of yachts have increased and their power requirements, tripled, explains James Roy, Marina Director of ONE°15 Marina Sentosa Cove. "This pushed the previous infrastructure way beyond the original design parameters. Taking a bold move in changing the configuration of the Marina, with a close to full occupancy all year round was not easy," he adds. "Besides keeping up with yachting trends, more importantly, we work towards providing greater convenience for our existing customers."





A 40-m channel with a depth of 4.5m at chart datum was created for the purpose—18,000 cubic metres of earth was cleared to gain access to the heart of the marina. This added approximately 37 berths between 45 to 60ft—industry-recommended sizes—allowing easy manoeuvrability in and out for superyachts, regardless of the tide conditions.

15




PATH TO TRANSFORMATION

The marina and the ONE°15 Marina brand's astute attention to detail and high quality standards have not gone unnoticed. ONE°15 Marina Sentosa Cove has received the Best Asian Marina award eight times and been certified a FIVE Gold Anchor marina, and most recently, the Best Marina 2020 award by *Robb Report Singapore* as part of its annual Best of the Best awards series.

It was also conferred the titles of Level 4 International Clean Marina and Level 3 Fish Friendly Marina by Marina Industries Association.

In keeping with its vision to create a string of ONE°15 Marinas along coastlines around the world so Members could find a home club anywhere, the brand has also expanded its global presence to other countries in Asia such as Malaysia, Indonesia, China and Thailand, and the United States in the West.

Thirteen years since its inception, the ONE°15 Marina brand has moved from strength to strength and by the looks of it, it's only getting started. 

TOSS TO HAPPINESS

SHAKE OFF THE DREGS OF 2020 AND FACE 2021 WITH RENEWED OPTIMISM, FUELLED BY CONSCIOUS LIVING AND FLAME-FORGED RESILIENCE.

TEXT ANNABELLE BOK

We tend to associate the start of a new calendar year with spring, even though the meteorological season actually starts in the month of the spring equinox (March in the Northern Hemisphere, September in the South). The fact that the Chinese Lunar New Year, one of the most widely celebrated spring festivals, typically occurs between late January and mid-February lends to the association. Regardless, it's a great opportunity to celebrate the concept of renewal in all aspects of our lifestyle—and particularly, in the current climate, with regards to what we eat.

The past year has made us all aware of the importance of taking good care of our individual and collective health. And marking this period of celebratory feasting is WOK[®]15 Kitchen's fitting festive menu, put together by Head of F&B and Executive Chef Desmond Goh. It's no surprise that traditional Chinese medicine (TCM) principles and recommendations are reflected, as Chef Goh has incorporated TCM herbs into fine dining dishes before—slow-cooked beef short ribs paired with liquorice sauce, and hawthorn berry ice cream paired with poached pear were part of his special collaboration with MasterChef Asia winner Woo Wai Leong in 2017.



Yu-Sheng With Deep Fried Fish Skin

According to TCM, spring is when we should take advantage of the availability of fresh vegetables and sprouts, and include combinations of sweet, pungent, and bitter flavours in each dish. This is believed to support liver function, facilitate the regulation of *qi* (vital energy), and correct heat imbalances that tend to develop during cold, wet seasons. Following these guidelines is said to help reduce inflammation and boost the immune system.

With that in mind, think about the nutritive goodness that's hidden in plain sight in your typical *yu-sheng* dish: julienned raw and pickled carrot, cucumber, and radish; fresh pomelo and/or lime; cinnamon powder and pepper; sesame seeds and chopped groundnuts; pickled ginger; and honey or plum sauce.

Everyone loves tossing this bright and colourful salad, and the pre-toss ritual of reciting relevant blessings while the various ingredients are added to the dish is a fun annual reminder of our cultural heritage and adaptability. However, some of us only pretend to eat it, or consume token portions (or pick out only choice ingredients, like the sashimi!), because the mix of flavours is not always harmonious. There's no excuse with Chef Goh's vibrant, beautifully nuanced version, however — he's carefully balanced out all the different tastes and textures, and added deep-fried fish skin for an aromatic and textural kick!

FUN FACT

Grass carp was the original raw fish ingredient; it was replaced by wolf herring and mackerel before salmon won the popular vote. These days, lots of variations can be found, but they aren't merely for novelty or to add a luxe element. Abalone symbolises good fortune; oyster symbolises receptivity to good fortune/business; prawn/shrimp symbolise liveliness, happiness, and good fortune; and all fish are associated with surplus and increasing prosperity.





Double Boiled Chicken Soup With Tian Shan Snow Lotus

Partaking of double boiled soup can be an emotional experience: it's been described as spiritually uplifting, and evoking feelings of happiness, safety, and nostalgia. There are many layers to the physical experience, too: lifting the lid and enjoying the fragrance in the warm steam that rises, dipping into the rich, aromatic broth, and then discovering the various ingredients that have been selected for their specific taste, texture, and nutritional or herbal value. The drinker is the first person to open the pot, as lifting the lid leads to evaporation and a loss of flavour and nutrients.

“Proper”, traditional double boiling requires a special pot made of ceramic, which conducts heat slowly and retains it for a long time. The pot also has two lids — an inner recessed lid that encourages condensation and drip-back so that absolutely nothing (not even fragrance) is lost from the brew, and a domed outer lid that prevents external moisture from entering and diluting the stock. This pot is semi-submerged in a larger pot of boiling water, which should be replenished regularly throughout the cooking time.

This gentle method allows every ingredient to fully retain its essence and nutritional or healing value. Chef Goh uses free range Sakura chicken (humanely farmed in Johor, Malaysia on environmentally friendly premises, raised on lactobacillus-rich feed that keeps them healthy without any antibiotics), as well as top quality snow lotus seeds sourced from North America. These seeds are nutrient bombs — TCM experts say eating them improves blood circulation, normalises blood pressure, slows down body fat accumulation, supports optimal brain, kidney, and bladder function, reduces blood cholesterol, and promotes a radiant and youthful complexion.

FUN FACT

Snow lotus (*Saussurea involucreata*) is not the same plant as the aquatic lotus (*Nelumbo nucifera*), whose roots and seeds are commonly used in Chinese cuisine. The former, which is also used in traditional Uyghur medicine, is an alpine plant with large, attractive white blooms. This rare and precious herb was traditionally harvested from the western part of Tianshan mountain in Xinjiang, China, where it grows at an elevation of 4,000m.



Sautéed Scallop And Prawn Balls With Vegetables

In TCM, spring is associated with the colour green, and we are encouraged to eat bamboo shoots, celery, mushrooms, leeks, water chestnuts, and green leafy vegetables like spinach to balance internal body heat and accelerate liver rejuvenation. It's highly recommended that these be cooked as quickly as possible at high temperatures, to seal in moisture and prevent nutrient loss. As this keeps the produce bright and fresh, with a nice crunch and a clean finish on the palate, we're certainly not going to argue with the experts.

Swapping out heavy meats for lighter sources of protein is also encouraged, which is one of the reasons seafood is so popular in spring menus — if we're honest, though, we don't really need an excuse

to eat delicious fresh seafood! The fact that shellfish, like the sustainably sourced scallops and sustainably farmed prawns that Chef Goh favours, also benefit from either quick, high-heat treatment or slow, gentle techniques also makes them fantastic partners to spring vegetables. Together, perfectly rounding out the balance of a wholesome sautéed dish.

Since we're talking about holistic nutrition and wellness, we mustn't forget to mention the joy that is perfectly steamed seafood. Chinese fine dining particularly champions the delicate touch that Cantonese cuisine is known for, which when applied to seasonal fish like bass and marble goby and finished simply with garnishes like fresh coriander sprigs, superbly celebrates its natural sweetness.

FUN FACT

Pretty much every food has a lucky homonym or symbolic meaning in Chinese, even ordinary green leafy vegetables—绿叶菜 (lǜyècài)—they symbolise close family ties. Dried plant products, including tofu, symbolise harmony, happiness, and prosperity.





FUN FACT

Pumpkin has grown to be rather common in Chinese cuisine, but the truth is that it is an introduced, naturalised foreign import. Historians appear to be divided on when this actually occurred, but it seems likely that *Cucurbita moschata* first appeared in China in the early to mid 14th century, during the early Ming Dynasty. The big, squash-like fruit had tasty bright orange flesh, and was an immediate hit with the populace. Fast-forward to modern times: the Financial Times reported in 2015 that China had outstripped India as the world's biggest producer of pumpkins by the late 1990s, and now accounted for nearly half of global supply annually.

Pumpkin Thick Soup With Seafood And Peach Gum

Chinese soups are generally grouped into two categories, thin and thick, and they serve different purposes during a meal. Thin soups, which are made with a clear broth and cooked quickly with any meat or vegetables added in the final stages, are often used as thirst quenchers or palate cleansers. Filling, comforting thick soups are usually served close to the end of a meal; the ingredients are usually diced or julienned before being slow-cooked all together, and the entire mixture is almost always thickened by the addition of corn starch or tapioca starch before serving. (Double boiled soups are a separate category — ingredients are often used as whole as possible, and they are never thickened.)

Bringing together unusual ingredient pairings is something that Chef Goh executes with great panache, as can be seen throughout his storied career; his current personal culinary pursuits involve experimenting with local, seasonal, and delicate Japanese ingredients. And peach gum, we note, is

typically used in sweet desserts, where its beautiful amber hue and agar-like texture are easily shown off. Though it is not unheard of to see peach gum used in sweet soups featuring ingredients like papaya, sago, and snow fungus, it's a little surprising for it to appear alongside pumpkin and seafood — while possessing generally sweet flavour profiles, the latter as used in thick soup are quite strongly associated with umami.

Chef Goh points out that peach gum, which is solidified resin from peach trees, is rich in amino acids and collagen, and that it is used in TCM as a thirst quencher, blood tonic, qi replenisher, stress reliever, and to support the healthy functioning of the bladder, spleen, and stomach. It also reportedly helps in maintaining healthy skin and a youthful appearance. "Peach gum also adds a different dimension and texture to the dish with its soft and dense texture, which we are really happy about," he adds. 📖

FEAT OF THE IA

WITH TRAVELLERS SEEKING TO RECONNECT WITH FOOD AND NATURE THROUGH FARMING, AGRI-TOURISM IS THE NEW BUZZWORD IN TRAVEL.

TEXT CARA YAP



IND



Christchurch, New Zealand

In dewy New Zealand, where agriculture contributes significantly to the national economy, rural farm stays are a mainstay. For some of the most scenic experiences, take a 30-minute ferry ride to Waiheke Island. Here, at The Terraces Waiheke, bed down in a yurt perched on a slope overlooking an olive grove. Kitted out with modern conveniences such as a rain shower and Nespresso machine, it offers a unique glamping experience. The island is also home to lush vineyards, which you can visit to learn about the winemaking process. Back at Christchurch, roll up your sleeves and hand-feed sheeps plus learn about regenerative agriculture at sustainable working farm Benlea Farm. Run by a local family for more than two decades, it boasts a cottage and luxury villa that accommodates six. Visitors can also go hiking in the surrounding snow-dusted mountains. About an hour from Christchurch, let the immensity of nature wash over you at GreyStone Pure Pod, a glass room with retractable walls that's perched over a vineyard. After touring the winery, fall asleep gazing at scudding clouds and the Milky Way.

STAY:

Tee off at the foot of New Zealand's Southern Alps at Terrace Downs High Country Resort (terracedowns.co.nz/). Set close to a working high country station, the 18-hole golf championship course is fringed by spacious villas and chalets with postcard-perfect mountain views.

LONGITUDE TIP

Members of ONE¹⁵ Marina can enjoy access to reciprocal clubs around the world. To visit International Associate Clubs, obtain an IAC card and letter of introduction from our front desk by contacting +65 6305 6988 or frontdesk.sc@one15marina.com.



(Clockwise from above) Tend to livestock in Benlea Farm, which is set against an undulating backdrop of mountains. Sample meals prepared with fresh local produce at The Kul Kul Farm. Bali's famous rice terraces are featured on a tour by The Kul Kul Farm.



Bali, Indonesia

In the Island of Gods, high-end hotels occupying prime real estate amid Ubud's shimmering emerald rice terraces are leading the charge in elevating agri-tourism. At Four Seasons Resort Bali at Sayan, for instance, guests can experience a day in the life of a rice farmer. Naturally, this is softened around the edges by a riverside spa session. Rice served at the hotel's restaurant is sourced from the same waterlogged fields, lending your experience a degree of verisimilitude. If you aren't willing to splash out on a stay there, get dirt between your fingernails during a permaculture workshop run by The Kul Kul Farm. Apart from growing organic vegetables plus flowers, its custodians also raise free-range animals, brew herbal remedies and host farm-to-table lunches. Or witness how local produce is grown, pick your own ingredients and learn how to prepare local delicacies featuring them at The Organic Farm Bali, which sits close to the World Heritage-listed Jatiluwih rice terraces. Finally, see how wine is grown in tropical paradise at Hatten Wines, said to be Bali's original vineyard along the north coast.

STAY:

For all the trappings of a decadent tropical vacation, complete with a jacuzzi-equipped villa, 24-hour butler service and games at an 18-hole golf course, check in to Bali National Golf Club (balinational.com/) at Nusa Dua.



Shanghai, China

Resting between the maw of the Yangtze River, Chongming Island is known as the backyard of Shanghai. While it has long drawn urbanites seeking respite from the city's traffic snarls, the fertile island has—in recent years—emerged as an eco-tourism hub. It caters to sports enthusiasts through international cycling events, as well as those seeking to infuse their cheeks with ruddiness through bucolic living. *Nongjiale*, the colloquial term denoting the blissful existence of farmers, is espoused by establishments such as the 133,333sqm Happy Farm. Designed with a hipster's touch, the wood-accented property boasts vegetable farming zones and a bird-feeding area. Not to mention, its village music festivals and bonfire parties create a convivial atmosphere. Another Chongming mainstay is Banrixian Farm, which—apart from letting guests pick and nosh on pumpkin, corn and other produce grown onsite—also holds outdoor movie screenings. Outside of the agricultural areas, don't miss a cycling excursion around Dongtan Wetlands Park, which bristles with bamboo gardens, lakes and even resident goats.

STAY:

Set just 25 minutes from one of the world's busiest metropolises, Shanghai Racquet Club (<http://www.src.com.cn/shxtwqjyb>) is an outdoorsmen's haven—complete with tennis courts and an artificial beach. Settle into club rooms ensconced in a rambling villa.



New South Wales, Australia

From hands-on animal-rearing experiences at rustic farmhouses, to cossetting retreats at five-star vineyard hotels gleaming with all the bells and whistles, Australia's New South Wales region is rich for the picking. Foodies and oenophiles will relish a getaway at Belford Block Eight, banked by acres of vines and olive trees in the famed Hunter Valley. Nurse fine drops on the property, as well as the nearby cellar doors, and rest in high-ceilinged, self-contained villas for adults. Equally envy-inducing is Spicers Vineyard Estate, which unfurls over Hunter Valley's remote Broken Back Range, and offers hot-air balloon plus helicopter trips over a patchwork of vineyards. Here, sample top-notch produce—showcased in dishes such as free range pork and pistachio terrine—at acclaimed onsite restaurant Restaurant

Botanica. Then luxuriate in a hot stone massage at the property's spa and unwind in a King Spa room warmed by a crackling fireplace. For something that appeals to the little ones, head to Ba Mack Farmstay at Mudgee, where you can bottle-feed baby lambs, gather chicken eggs and enjoy horse-back riding.

PLAY:

Back in Sydney, feel the pulse of the city at social club City Tattersalls Club (citytatts.com.au/), which sits plumb in the heart of the CBD. Its multiple dining spots and watering holes set the tone for a buzzy night out, while a fitness centre and day spa/barber will help you recharge for the next day.



(From far right)
Spot wildlife at Dongtan Wetlands Park. Belford Block Eight boasts acres of grapevines. Animal lovers will appreciate Belford Block Eight's close animal encounters of the furry variety.

(From right)
Learn how to
prepare local
delicacies from
organic produce
on a farm-to-
table experience
by Agro-tourism
Cambodia.
Community-
centred Song
Saa Reserve will
occupy a lush
swathe of land.

Siem Reap, Cambodia

In the gateway to Unesco World Heritage Site Angkor, the tourist scrum surges around the mouldering and bygone—at resurfaced Khmer temples, and French colonial mansions restored into buffed, breezy hotels. Visitors can now discover an overlooked facet of Siem Reap’s heritage—its agricultural imprint. Among the region’s pioneers in championing farm-to-table experiences is eco-tourism company Agro-tourism Cambodia, which organises off-the-beaten-track tours to meet the Chreav community some 10km away from Angkor Wat. Tugged along by ox carts, you will observe how produce is grown at organic farms, converse with the locals working there and learn how to cook regional specialities. Rural living also takes centre stage at Banteay Srei, a district 50 minutes from Siem Reap. Here, traipses through working farms and cooking classes unravelling the secret to a mean num banh chok (rice noodles in fish gravy) are de rigueur. Another exciting development in the area to watch is the upcoming Song Saa Reserve, a 120ha project that will incorporate a solar farm and permaculture gardens.

PLAY:

Take to a different sort of sprawling greens at Angkor Golf Resort (angkor-golf.com/en/index), an 18-hole range designed by British former professional golfer Nick Faldo. Situated just five minutes from Siem Reap International Airport, it’s the perfect cap to an invigorating trip. 📍





CLUB BUZZ

MEMBERS ONLY

The definitive list of all that's happening in and around ONE°15 Marina Sentosa Cove.

30

The best culinary and sports facilities available for Members and their families.

36

The most exciting events and workshops to RSVP to end the year with.

Start the New Year on a sunny note with the offerings at ONE°15 Marina Sentosa Cove.



SPECIALS OF THE MONTH

Bonding over a festive meal is one of the best ways to usher in the Lunar New Year, but if cooking a sit-down dinner is not feasible, then ONE°15 Marina Sentosa Cove has you covered. Whether it's the Lunar New Year buffet spread at LATITUDE Bistro or reunion dinners and *yu-sheng* takeaways at WOK°15 Kitchen, there's plenty for you to choose from.

February is the month of double celebration as Valentine's Day follows on the heels of Chinese New Year. Couples looking to enjoy some special time together can choose to dine at LATITUDE Bistro, which is offering a four-course set meal, complete with Prosecco and chocolate truffles. Alternatively, ask for the meal to be served to your staycation room at ONE°15 Marina Sentosa Cove, so you can savour it while lounging on your balcony amidst splendid views of lush greenery and superyachts.



From Chinese New Year reunion dinners, to *yu-sheng* takeaways, to Western dessert classics, the Club's offerings this January and February are festive, fun and delectable.

Foodies looking for elegant plates to savour with friends and family aren't left out either. Start the month at LATITUDE Bistro with a hearty serving of *granchio*, a tantalising pasta dish with melt-in-your-mouth snow crab, or sit down to claypot fried rice that's been giving the masterchef treatment with truffles and Wagyu beef. Then, book a table at WOK°15 Kitchen for classic TCM (Traditional Chinese Medicine)-inspired goodness in the form of Double Boiled Bird's Nest, which is served in a fleshy coconut.

Enthusiasts of healthy eating can consider the tantalising Asian-inspired Modern European Buffet, which uses sustainable ingredients. End your feasting on a high note at HELIOS93, where the chef is shining a light on the Japanese version of the classic Strawberry Shortcake dessert. Made from flour and seasonal strawberries sourced directly from Japan, a mere slice may not satisfy your sweet tooth enough—you can also buy a whole cake to share. 🍰

30



LATITUDE BISTRO

Australian Wagyu Claypot Fried Rice with Truffle Emulsion

January: Lunch and Dinner

A popular hawker dish, the humble claypot fried rice gets a complete upgrade with the addition of Australian Wagyu beef and a decadent truffle emulsion.

PRICE: \$29.90+

Asian-inspired Modern European Buffet

January: Friday & Saturday, Dinner, 6pm to 10pm

Sustainable, healthy eating can be delicious, too. At this festive buffet, you'll dine on an array of hearty dishes, each made with sustainable ingredients. The highlight of the menu is a decadent Salt Baked Beetroot with Raisin Vinaigrette, Candied Almond & Horseradish.

PRICE: \$58+ (Adult), \$28+ (Child)

Granchio - Homemade Squid Ink Pasta with Snow Crab

February: Lunch and Dinner

A special offering only for the month of February, treat yourself to homemade squid ink tagliolini made from semolina durum wheat flour and pasteurised eggs, served in a rich prawn and tomato bisque.

PRICE: \$29.80+

Chinese New Year Festive

Buffet Dinner

February: 5 & 6; 19 & 20; 26 & 27, Dinner, 6pm to 10pm

Chinese New Year dinner gets a modern twist, as this year's buffet dinner will comprise in-demand dishes from both Singaporean and Western cuisines. One highlight not to be missed is the traditional speciality Mini Buddha Jumps Over the Wall, a must-have during the New Year.

PRICE: \$58+ (Adult), \$28+ (Child)

Chinese New Year Reunion Buffet Dinner

February: 11 - 13, Dinner, 6pm to 10pm

Reunite with friends and family over a sumptuous buffet dinner, which features a variety of local and Western dishes. Be sure to order the Chinese New Year Mini Pen Cai and visit the live carving station for a plate of classic Porchetta.

PRICE: \$78+ (Adult), \$28+ (Child)

Valentine's Day Dinner at Iconic Building

14 February, Dinner

Calling all couples! Sit down to a romantic dinner for two with a lovely four-course set dinner this Valentine's Day. Enjoy the meal with a bottle of Prosecco and sinful chocolate truffles.

PRICE: \$199+ per couple

WOK°15 KITCHEN

Double-boiled Bird's Nest served in Coconut

January: Lunch and Dinner

Bird's nests have long been hailed for their skin refining and respiratory health boosting properties. Indulge in a healthy dose of double-boiled bird's nest goodness at WOK°15 Kitchen, served inside a juicy coconut.

Price: \$28+

Chinese New Year Reunion Dinner

30 January - 26 February:

Lunch and Dinner

This New Year, skip the cooking and book a hassle-free dinner at WOK°15 Kitchen instead. Signature dishes include Roasted Duck and Steamed Marble Goby with Light Soya Sauce among others. Reservations are open from January 2021.

PRICES: \$328+, \$488+ & \$638+ (for groups of 4 to 5), \$688+, \$888+ & \$1,388+ (for groups of 8 to 10*)

*Capacity subject to Government guidelines in February 2021



MIND THE GAP

SAFETY MEASURES TO KEEP IN MIND WHILE EATING OUT.

The Club has implemented various measures for the safety of its Members during COVID-19. These include hand sanitisers at various points and well-trained staff. Add to that, socially responsible behaviour by all will help ensure we are able to get back to normalcy sooner than later.

While social distancing and maintaining high levels of personal hygiene will continue to be mandatory for some time, individuals and families can also employ proactive measures of their own. Asking for alfresco dining or opting to sit in well-ventilated spaces whenever weather conditions permit will also go a long way in keeping infections at bay. Happy dining.

Traditional classics such as Mini Buddha Jumps Over the Wall will make your dinner with family even more memorable this festive season.

Yu-Sheng Platter Takeaway

30 January - 26 February:

Lunch and Dinner

Usher in prosperity and good luck this Lunar Year of the Ox with a takeaway *yu-sheng* platter to share with your loved ones in the comfort of your home.

PRICE: \$58+ (serves 3-5), \$98+ (serves 8-10)

HELIOS93

Strawberry Shortcake

February: Lunch and Dinner

Japanese strawberry shortcake is a tricky creation to make at home, so skip the hassle and swing by for a slice here instead. HELIOS93's resident pastry maestro, Chef Chan Cheque Nam, uses the finest Japanese flour and Matsuda Kobe Flour and Seasonal Strawberry in his strawberry shortcake creations—every bite is sure to satisfy. Orders for whole cakes must be made three days in advance.

PRICE: \$7+ per slice, \$28+ for a whole cake (450g)

RECREATION

FITNESS

Cross Core 180 & Personal Training

Build a stronger core in these 60-minute sessions, which utilise the Cross Core 180, a rotational bodyweight device that works your core muscles and helps build those six-pack abs.

PRICE: \$1,000+ for 10 sessions

Kickbox Fit (60 minutes)

Start burning body fat effectively with a kickboxing session. Not only is it a great cardio workout, it's also a fun way to learn simple self-defence moves and improve your flexibility.

PRICE: \$1,200+ for 10 sessions

Personal Training Packages

Can't muster up the energy or motivation to get your New Year's fitness resolutions going? Hire a personal trainer to help you hit your goals with a customised training programme that meets your needs.

PRICE: \$1,000+ for 10 sessions

AQUA

Aqua AcquaPole & AcquaPole Boxing

January and February: Thursdays, 9.30am to 10.30am

Want all the benefits of these high-intensity workouts without adding any stress to your body? Then sign up for these joint-friendly sessions at the Infinity Pool. Classes are suitable for beginners.

PRICE: \$100+ (Members), \$120+ (Member's guest)

Aqua Bike Lite

January and February: Fridays, 9.30am to 10.15am

Pedal away to your heart's content in this underwater spin class. Just follow the music and the simple arm movements. It's the perfect low-impact class to get your exercise routine started.

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

Aqua Bike Endurance

January and February: Tuesdays, 9.30am to 10.15am, 7pm to 7.45pm; Fridays, 8.30am to 9.15am

Take the intensity up a notch at this Level 2 class, which combines interval and aerobic training with strategic arm movements for a killer full body workout. It's a great cross-training alternative for triathletes and marathon runners, too. You'll need to bring your own aqua shoes.

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

Deep Water Workout

January and February: Saturdays, 11.30am to 12.15pm

A deep-water belt will keep your body afloat, adding an extra challenge to your interval training. However, you won't have to worry about joint pain afterwards, as the water will add enough resistance for a heightened calorie burn while reducing the impact on your joints.

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

Private Swimming Lessons**Daily**

Work with a private instructor of your choice from Yvonne Swim School to master the right strokes and perfect your swim techniques. Each session is conducted on a one-on-one basis.

PRICES:

Private lessons for 1 swimmer:

\$60+ (30 minutes)

\$70+ (45 minutes)

\$80+ (60 minutes)

Semi-private lessons 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

January and February:
Wednesdays and Fridays
9am (12-22mths)
10am (23-28 mths)
11am (2-3YO)
3.45pm (15-26mths)
4.45pm (3-4YO)

Introduce your little ones to constructive sports participations through playball, which teaches both physical and life skills in a positive environment. This non-competitive programme allows children to have fun in various types of ball sports.

PRICE: \$22+ per lesson.

Call the Recreation Centre for a complete schedule.

TENNIS

Master the basics with lessons from the friendly pros at Olaso Tennis Academy. Not only will you learn the right techniques, the coaches will help you build a stronger foundation in the game.

PRICES:

Private Tennis Lessons

Regular/ Assistant/ Junior Coach
\$80+ (1 player), \$45+ (2 players)

Head Coach

\$100+ (1 player), \$55+ (2 players)

Director of Tennis

\$120+ (1 player), \$65+ (2 players)

Group Lessons

Available upon request

Any Coach: \$45+ (4 to 6 players)

For more information about the Junior Tennis Programme, email the Recreation department at recreation.sc@one15marina.com.

SAILING

Powered Pleasure Craft Driving License (PPCDL) Course & Sailing Competent Crew Course

January and February: Weekends
Take to the high seas like a pro once you’ve completed this two-day course. Taught by instructors from the Singapore Maritime Academy (SMA), the course focuses on both theoretical topics and practical techniques, and participants will get a Certificate of Attendance—a necessity for SMA’s PPCDL test that is conducted at the end.

PRICES:

\$297.50 nett/ trainee (Member)
\$262.50 nett/ trainee (Member’s birthday month)
\$280 nett/ trainee (NSF & Students)
\$350 nett/ trainee (Member’s guest)

Prices exclude test fees. A minimum of three persons must be in attendance for the course to commence. Direct reservation requests and enquiries to the Recreation Department at 6305 6988 | recreation.sc@one15.marina.com

OTHERS

Lockers for Rent

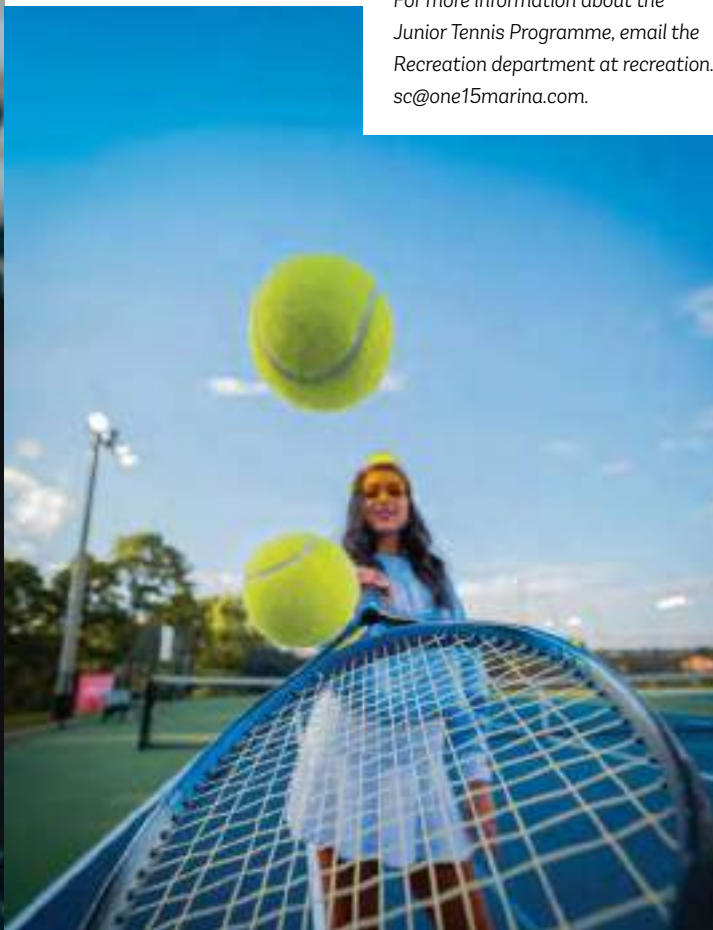
Ongoing

Stow your belongings safely in the lockers that are available in both the male and female changing rooms. Locker rentals start from \$10 per month with a minimum rental period of six months. Bonus: Get the 12th month free when you pre-pay in advance for a year.

Rental fees for six months:

\$60+ (small), \$120+ (medium), \$180+ (large).

For reservations and enquiries, email recreation.sc@one15.marina.com.



ROOMS

Valentine's Day Couple Special 14 February

Spend the night at the Hillview or Marina View rooms, complete with a swan set-up and flower petal decorations. You'll get to celebrate this special day with a four-course set meal, Prosecco and chocolate truffles on your room's balcony or at NOVA Room, as well as breakfast the next morning.

PRICES: \$310+ (Hillview room); \$343+ (Marina View room)

Members can make a booking by calling +65 6305 6988 or emailing frontdesk.sc@one15marina.com with your name, membership number and preferred dates of stay.



All-Year Staycation Offers For a Family Getaway

1 January - 31 December 2021

Spend the weekend with the family in the Club's Hillview room and bond together over board game rentals and a fun kit for children. The package also comes with a two-hour bicycle rental option, \$20 worth of arcade tokens and a la carte breakfast.

PRICE: \$328+ (Member)

For a Romantic Escape

1 January - 31 December 2021

Mark special occasions with your spouse in the Hillview or Marina View rooms and its honeymoon set-up. The package comes with a two-hour aromatic massage for two at Spa Rael, complimentary wine, and a take-home gift just for members.

**PRICE: from \$558+ (Member)
UPGRADES AND SAVINGS: \$152+ per night (Hillview room), \$185+ per night (Marina View room), \$333+ per night (Monte Carlo I), \$333+ per additional night (upgrade from Hillview room to Monte Carlo I), \$290+ per additional night (upgrade from Marina View room to Monte Carlo I)**

** Promotion is applicable for the Family Getaway & Romantic Escape packages*

LUXURY YACHTING

Valentine's Day Romantic Yacht Package

Romance on the high seas with an intimate, private dining experience on board a luxury yacht while being serenaded by the ocean waves. Top up your yacht charter with this package that comes with a romantic dinner for two and an overnight stay at ONE¹⁵ Marina Sentosa Cove, Singapore.

PRICE: From \$463+ (Hillview room)

For bookings and enquiries, email sales@one15luxuryyachting.com or call +65 6305 9676.

Sail Away with The Amethyst

Set sail with your family on The Amethyst, an Aquila 48 Power Catamaran that comes with complimentary usage of water toys and a complimentary bottle of white wine.

**PRICES:
Weekdays (5 hours): \$1,000+ (for up to 5 persons)
Weekends (5 hours): \$1,200+ (for up to 5 persons)**

Charges apply for additional guests. For booking and enquiries, please email sales@one15life.com or call 6305 9676.

SPA RAEL

Signature Imperial Gold Body Massage; 24K Gold Facial Spa January & February 2021

Usher in the Year of the Ox with luxurious Gold-infused treatments. Whether it's a relaxing massage blending traditional Asian techniques or an indulgent facial, your body and skin will feel uplifted and glow with new-found vigour.

PRICE: Signature Imperial Gold Body Massage (60 mins): \$98 (U.P. \$213)

24K Gold Facial Spa (90 mins): \$108 (U.P. \$375).

All prices are inclusive of GST

For redemption, please quote "ONE98"/"ONE108". Each guest is limited to a one-time redemption.

Due to COVID-19, yacht capacity is subject to MPA's latest guideline.

ONE 15 MARINA 
Sentosa Cove Singapore

A JOYOUS & PROSPEROUS REUNION DINNER

Celebrate the Year of the Ox with loved ones and create treasured memories over a sumptuous 8-course reunion dinner.

30 January – 26 February 2021

From \$328+ for 5 persons, \$688++ for 8 persons*

Scan QR code to
view festive offers
bit.ly/cny21



For reservations, please call 6305 6998 or
email wok15.sc@one15marina.com

**Capacity subject to government guidelines in February 2021.*

SIGNATURE DISHES

发财脆鱼皮捞生
Yu-sheng with Deep-fried
Fish Skin

天山雪莲子炖樱花鸡
Double-boiled Chicken Soup
with Tian Shan Snow Lotus

清蒸笋壳鱼
Steamed Marble Goby
with Light Soya Sauce





YOGA CLASS

Dates: Wednesdays, 3, 10, 17 & 24 February 2021
Time: 9am to 10am
Venue: Rooftop Terrace
Price: \$45 per entry
 \$120 for 4 classes (Member)
 \$150 for 4 classes (Member's guest)

Start the year on the path of health and wellness with Hatha yoga. A gentle practice that is suitable even for beginners, each class is designed with the objective of your body achieving the right alignment, and to build strength and promote flexibility. Inhale and exhale—you have just started your day right. *RSVP by 27 January 2021 to recreation.sc@one15marina.com*
 *A minimum of 5 persons required to commence the class.

YU-SHENG IS A RITUAL MEAL PARTAKING TO USHER IN GOOD HEALTH AND PROSPERITY IN THE UPCOMING YEAR.



MEMBERS' CHINESE NEW YEAR DINNER

Date: Friday, 29 January 2021
Time: 6pm onwards
Venue: Constellation Ballroom
Price: \$48+ per person

A beloved annual affair at the Club, usher in the Lunar New Year yet again with a sumptuous spread at Constellation Ballroom. As always, fringe activities—and attractive prizes to be won—will be part of the evening, but with additional COVID-19 precautions and social distancing measures in place for the safety of Members and staff alike. *RSVP by 18 January 2021 to 6305 6988/ membership.sc@one15marina.com*

All events are subject to the prevailing COVID-19 national guidelines, regulations and measures.

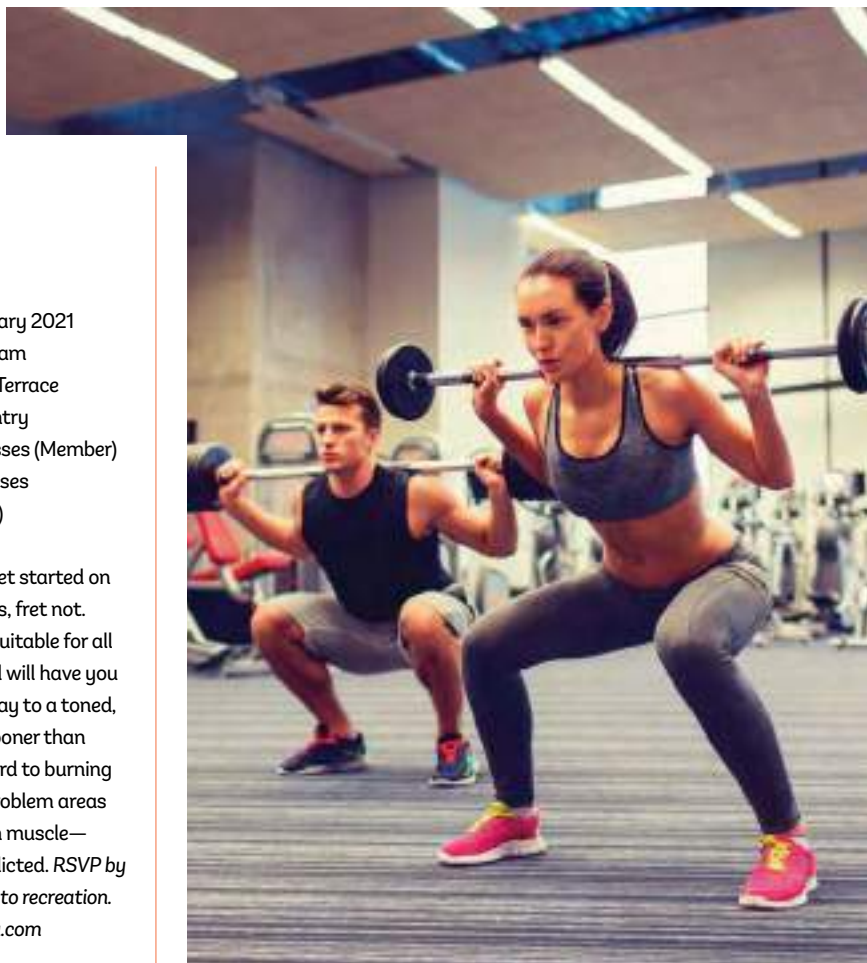


ZUMBA

Dates: Wednesdays,
3, 10, 17 & 24 February 2021
Time: 10am to 11am
Venue: Rooftop Terrace
Price: \$45 per entry
\$110 for 4 classes (Member)
\$140 for 4 classes
(Member's guest)

What can be better than having fun while exercising? Latin dance-inspired Zumba incorporates interval training that will whip you into shape and cardiovascular health in no time. The smooth moves you learn, on the other hand, will boost your dance-floor confidence. *RSVP by 27 January 2021 to recreation.sc@one15marina.com*
**A minimum of 5 persons required to commence the class.*





POWER ABT

Dates: Fridays,
5, 19, & 26 February 2021
Time: 9am to 10am
Venue: Rooftop Terrace
Price: \$25 per entry
\$48.75 per 3 classes (Member)
\$56.25 for 3 classes
(Member's guest)

If you have not yet started on your fitness goals, fret not. This workout is suitable for all fitness levels and will have you sweating your way to a toned, sculpted body sooner than later. Look forward to burning fat in all those problem areas and building lean muscle—you may get addicted. *RSVP by 29 January 2021 to recreation.sc@one15marina.com*



PILATES MATWORK

Dates: Mondays,
1, 8, 15, & 22 February 2021
Time: 10am to 11am
Venue: Rooftop Terrace
Price: \$45 per entry
\$120 per 4 classes (Member)
\$150 per 4 classes
(Member's guest)

Regular practice of Pilates is said to deliver a multitude of bodily benefits—from toning, to strength-building, to posture and balance—regardless of your fitness background. Why not make 2021 the year to explore this further if you have not already? This 60-minute mat workout will have you burning excess fat and building muscle in all those hard-to-tone places. *RSVP by 25 January 2021 to recreation.sc@one15marina.com*

All events are subject to the prevailing COVID-19 national guidelines, regulations and measures.



KARATE CLASS (JUNIOR)

Date: Saturdays, 6, 20, & 27 February 2021

Time: 9.30am to 10.30am

Venue: Tennis Court Pavilion

Price: \$130 per month (Member)

\$160 per month (Member's guest)

Learning a martial art at a young age helps develop patience, coordination and focus, among other things. Plus it's a great way for junior to expend his or her energy. Suitable for children 6 to 14 years, here's to having your Saturday mornings all to yourself again. RSVP by 30 January 2021 to recreation.sc@one15marina.com
*A minimum of 5 persons required to commence the class.



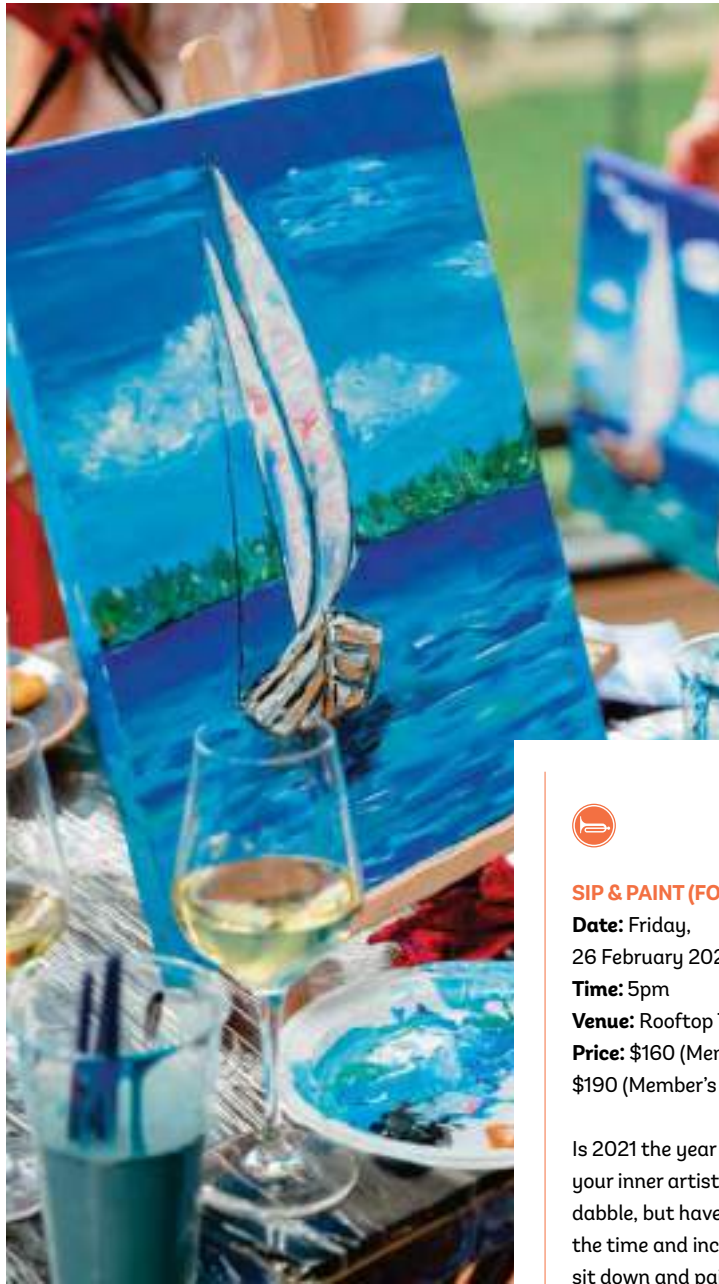
All events are subject to the prevailing COVID-19 national guidelines, regulations and measures.



ART CLASS FOR KIDS

Dates: Tuesdays, 2, 9, 16, & 23 February 2021
Time: 4pm to 5.30pm
 5.30pm to 7pm
Venue: Captain's Table
Price: \$65 per session
 \$214 for 4 sessions (Member)
 \$255 for 4 sessions (Member's guest)
 *Prices inclusive of art materials

Let your child unleash his or her creative potential at this fun class, where they will also learn many interesting drawing techniques. Suitable for children from four years of age. *RSVP by 28 January 2021 to recreation.sc@one15marina.com*



SIP & PAINT (FOR ADULTS)

Date: Friday, 26 February 2021
Time: 5pm
Venue: Rooftop Terrace
Price: \$160 (Member)
 \$190 (Member's guest)

Is 2021 the year to draw out your inner artist? Or, you dabble, but have not found the time and inclination to sit down and paint? How does sipping a glass of vino while you ponder your perspective and gaze over your subject—the marina with its superyachts—sound? *RSVP by 14 February 2021 to recreation.sc@one15marina.com*

ART HELPS CHILDREN LEARN ABOUT CAUSE AND EFFECT, AND DEVELOPS THEIR CRITICAL THINKING PATTERNING SKILLS.

RESERVATIONS & ENQUIRIES
 LATITUDE Bistro • HELIOS93 • Bar Nebula • Boaters' Bar
 6305 6982 | Bistro.sc@one15marina.com
 WOK*15 Kitchen 6305 6998 | wok15.sc@one15marina.com



ONE 15 MARINA 
Sentosa Cove Singapore

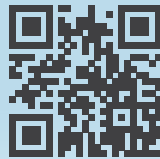
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 6305 6990 |  weddings.sc@one15marina.com



Exclusive Sake Pairing Dinner

MEMBERS GOT INSIGHT INTO JAPANESE CULINARY TRADITIONS.

In Japan, drinking sake along with a meal is customary, as it is known to bring out the umami of the dish, among other things.

On 19 November 2020, ONE°15 Marina Sentosa Cove's Head of F&B and Executive Chef Desmond Goh led 95 Members and guests through the nuances of this time-honoured culinary tradition with an exclusive sake pairing dinner at LATITUDE Bistro—with choice sake from co-sponsor Woodstock Singapore.

To take it up another notch, Chef Goh's four-course dinner spread followed by dessert called upon influences from not just Japanese, but also European cuisines.

The first sake he poured was Rokkon Ruby Junmai Ginjo, which he served with Egg & Foie Gras. The caramel notes of this sake made for a perfect starter as they cleansed the guests' palate in anticipation of what was in store for them. Next, he poured Rokkon Sapphire Junmai Ginjo with Warm Smoked Salmon (pictured below), the robust taste of which perfectly complemented the fish dish while masking its strong smell with a lingering crispness.

A choice of Beef Short Ribs (pictured at right) or Nagano Pork Collar followed as the third course, which when paired with the elegant and refined Rokkon Jade Junmai Daiginjo brought out the tenderness of the meats and unleashed their umami to the fullest. Chef Goh, completed the experience with a Yuzu Terrine for dessert. Perfectly marrying the Japanese-influenced classic French dessert were the delicate notes of Tentaka Umakara Futshushu.

Not just the dinner—which guests were heard heaping praises on—the whole experience was made a lot more immersive with an open-kitchen concept, so guests could get a sense of how their food was being prepared.

As the clinks of *kampai* rang through the night, happy guests commented about the excellent quality of the food, the ambience and hoped they could be part of many more such experiences. Last, but not the least, they left for the night armed with some cooking know-hows, including the knowledge that they could enjoy their sake with more than just Japanese food.





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BEST MARINA AWARD

ONE°15 Marina Sentosa Cove is proud to announce that it has received the Best Marina Award 2020 award as part of *Robb Report Singapore's* annual Best of the Best series—which recognises the finest luxury products and experiences from around the world. The said accolade puts us in the category of marina and yachting brands that have pushed boundaries in design and innovation, and made significant contributions to the industry.



BOATERS' BAR REOPENS

The marina's favourite hangout bar is reopening soon in a new location at the heart of Sentosa Cove Village—opposite Cold Storage. Adding to the exciting new vibe is a menu of Japanese delights. Think fun fusion dishes such as Omakase Skewer, Mini Steak, Aburi Pizza and more, to complement your drinks—which are going at \$7 throughout the night.



(From above)
Shrimp and Pork
Dumpling Dim Sum
Set, and Carrot
Cake Dim Sum Set



CLEANER AND SAFER

In keeping with our commitment to provide a safe environment for everyone, all high-touch areas at the Club have been re-coated with sdpro. We are the only venue in Singapore to have our hotel rooms coated with this high-performance self-disinfecting spray. It imparts heavy duty antimicrobial properties that offer protection for 180 days per application—so a staycation at the Club is one of the safest options for Members. For personal use, Members can purchase sdst, which offers similar protection. Visit bit.ly/sdst2020, or scan the QR code to buy.

WOK°15 KITCHEN ON THE GO

WOK°15 Kitchen has added a fresh new twist to its classic Asian offerings, which are now available as bento meals. The better news is that they are available for delivery through Oddle Eats. With island-wide delivery available on the food delivery platform, you can now relish the cuisine of your favourite Asian restaurant any time anywhere. With a plethora of varieties, you will be spoilt for choice as well.

* Information accurate at time of print.



(Clockwise from top) Deluxe Japanese Vegetarian Bento, Premium French Bento, Deluxe Sedap Nasi Lemak Bento, and Premium Asian Seafood Bento.



BENTOS FOR ALL OCCASIONS

Break the monotony of an office meeting or add a premium twist to social gatherings by ordering in thoughtfully-curated bento sets from WOK[®]15 Kitchen. If you were of the impression that they would only suit Japanese cuisine—think again. These delectable offerings cover the gamut, from all-time favourites to local and western delights, and even have halal options. With a minimum order of 20 sets to a single location, you can enjoy free delivery. Please place your order in advance—a minimum of three days’ notice is required so they can be catered to your preferences. Choose from Classic Bentos, Deluxe Bentos and Premium Bentos—minimum order of 10 sets per selection is required. Visit bit.ly/one15bentos or scan the QR code for details.

JAN – JUL 2021

2021

JAN

9
RORC Transatlantic Race
Puerto Calero Marina, Lanzarote
rorctransatlantic.rorc.org

FEB

3 – 7
Asian Grand Slam and
Asia Pacific Championship
ONE*15 Marina Sentosa Cove,
Singapore
sb20worlds22.com/gs-schedule

12 – 26
Chinese New Year

27 – 29
Flying Fifteen World Championship
Freemantle Sailing Club, Perth
flying15worlds2021.com

MAR

6 – 12
J/24 WORLD CHAMPIONSHIP
Asociación Mendocina de Windsurf,
Argentina
j24arg.blogspot.com

25-28
Portuguese Grand Prix
Cascais, Portugal
cncascais.com

APR

22 - 25
Singapore Yacht Show
ONE*15 Marina Sentosa Cove, Singapore
singaporeyachtshow.com

28 – 1 May
French Grand Prix
Cannes, France
yachtclubdecannes.org

30 – 8 May
470 European Championships
Hyeres, France
470.org/

MAY

21 – 28
FINN MASTER WORLD CHAMPIONSHIP
Medemblik, Netherlands
finnworldmasters.com

26
Vesak Day

JUN

2 – 6
MEDEMBLIK REGATTA
Medemblik, Netherlands
medemblikregatta.org/

16 – 21
SOLING EUROPEAN CHAMPIONSHIP
Santander, Spain
solingeuropeans.com

JUL

2 – 9
F18 WORLD CHAMPIONSHIP
Gaeta, Italy
f18-international.org/

5 – 11
9ER, 49ERFX, NACRA 17 JUNIOR WORLD
CHAMPIONSHIPS 2021
Gdynia, Poland
49er.org

20
Hari Raya Haji

23 – 8 Aug
TOKYO 2020 OLYMPIC SAILING
COMPETITION
Enoshima Yacht Harbour
sailing.org/tokyo2020



16 – 21 JUN 2021

The Soling European Championship is an “open” international sailing regatta in the Soling—an open keelboat that was designed by Norwegian engineer and boat designer Jan Herman Linge as an open racer to withstand any wind of sea conditions. The regatta is organised by the International Soling Association, which, until 1967, was an Owner’s Club.

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Combine your fitness regime with a rotational bodyweight device designed to build functional, full-body strength, improve balance and core inclusion to achieve maximum results.

10 sessions: \$1,000+ | 20 sessions: \$1,800+ | 30 sessions: \$2,400+

Buddy Training (60mins)

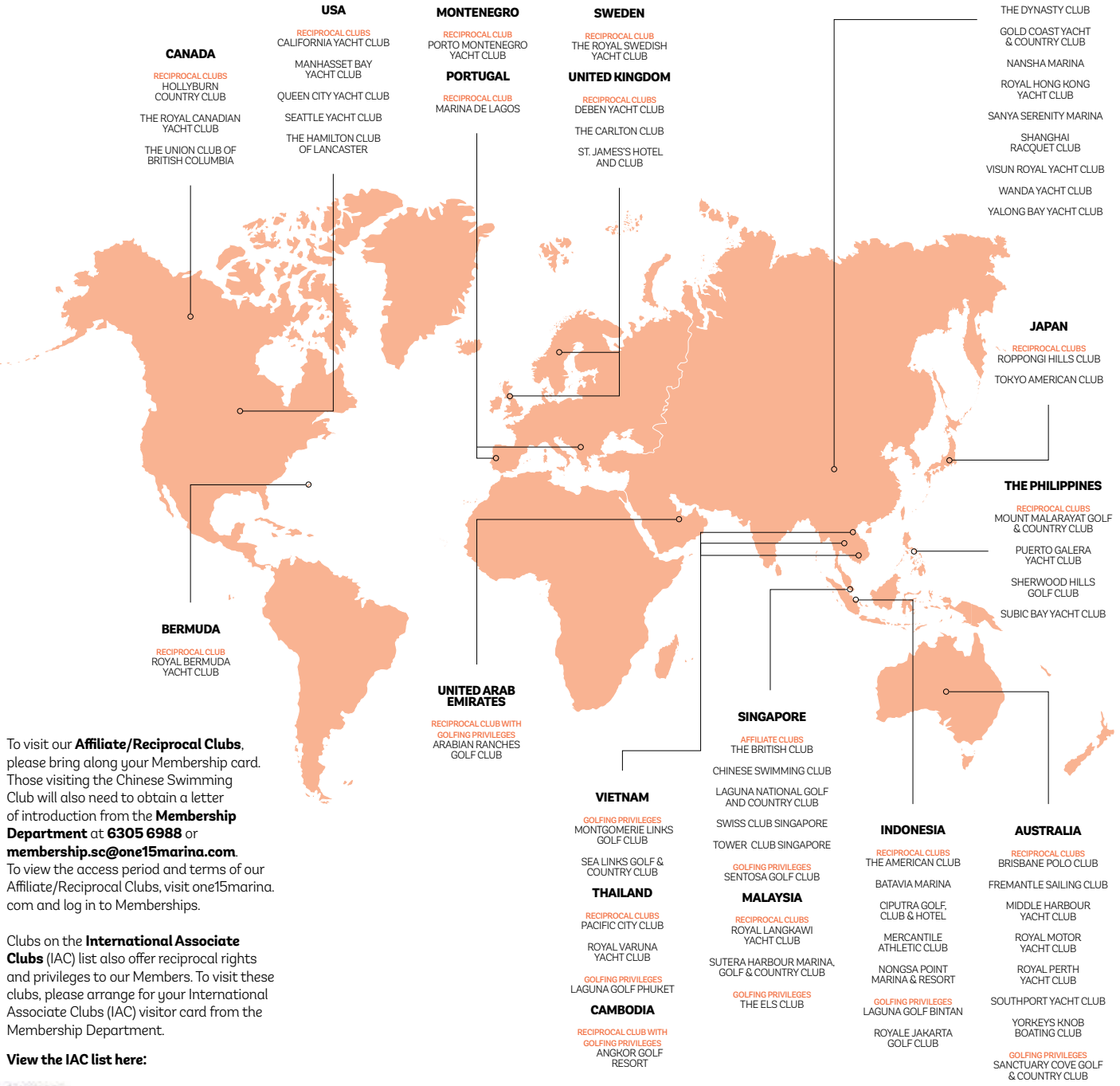
Bond over an intense workout with a combination of cardiovascular and resistance training to improve your overall fitness.

10 sessions: \$1,200+ | 20 sessions: \$2,200+ | 30 sessions: \$3,000+

For sign up, contact 6305 6981 or gym@one15marina.com

THE WORLD AT YOUR FINGERTIPS

As a Member of ONE°15 Marina Sentosa Cove, 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.



To visit our **Affiliate/Reciprocal 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. To view the access period and terms of our Affiliate/Reciprocal Clubs, visit one15marina.com and log in to Memberships.

Clubs on the **International Associate Clubs (IAC)** list also offer reciprocal rights and privileges to our Members. To visit these clubs, please arrange for your International Associate Clubs (IAC) visitor card from the Membership Department.

View the IAC list here:



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**Singapore Western
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