

ONE°15 MARINA 
Sentosa Cove Singapore

JULY/AUGUST

2021

A PUBLICATION OF
ONE°15 MARINA
SENTOSA COVE
SINGAPORE

LONGITUDE



NATIONAL PRIDE

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cities that are a melting pot of cultures

+

Culinary traditions that make Singapore unique

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THE PLATINUM CARD®

TIES THAT BIND

We start the third quarter of 2021 on a high. ONE°15 Marina Sentosa Cove has won the International Marina of the Year 2021 award by Marina Industries Association (MIA). This is in recognition of our international-standard marina facilities, exemplary business practices, commitment to service and environmental focus—all things that are part of the Club's DNA.

Our commitment to sustainability and to protect our inland and coastal waterways is a big part of that. The recent re-accreditation as a Level 4 Clean Marina by MIA affirms that pledge, keeping us even more focused on our end goals.

Last year, ONE°15 Marina Sentosa Cove set about on a major undertaking: the expansion and reconfiguration of the marina. Aside from amping up our facilities and amenities, a big part of the mission was to enable superyachts to berth right in front of the Clubhouse. We are proud to announce that the task has been fulfilled—amidst the numerous challenges brought about by COVID-19.

We are happy to be celebrating these achievements alongside Singapore's 56th National Day. This year reminds us to be especially grateful for a nation that is able to keep its people safe. As a family-oriented Club, it has been our priority to keep our Members and staff safe, and following all COVID-19 safety protocols has been a part of that process. We are grateful for our Members' understanding through this difficult journey. Your support has enabled us to keep up the vibe of special events—the

recent Mother's and Father's Day celebrations at the Club were among those.

WE AIM TO
CAPTURE
THAT TRUE
ESSENCE OF
SINGAPORE
IN HOW WE
EMBRACE
CULTURES
AS A CLUB
AS WELL.

When we talk about Singapore, it is more than just a city-state that proffers a luxurious lifestyle, it's a country that has been threaded together by the traditions, practices and cultures of different races. This issue of *Longitude* is an ode to that. Fun Facts (page 6) leads you through sights of present-day Singapore as well as those of its past as a port settlement, while On Water (page 16) reminds us that Singapore waters can provide true island vibe. In Fine Food (page 18), we spotlight on the influences and reinterpretations that have come to define Singaporean cuisine. Some of these stand out amidst all its Western influences.

We aim to capture that true essence of Singapore in how we embrace cultures as a Club. Take our culinary offerings for example: WOK°15 Kitchen's latest truffle-infused dim sum menu beautifully melds East and West without compromising on either nuances, as does our SG56: National Day Specials menu—think chilli Boston lobster with golden mantou, Boston lobster with ee-fu noodles, and more. LATITUDE Bistro's 7 Wonders of the World culinary series continues that cultural immersion.

As a Club, we are always evolving to adapt to Members' needs—from the online events and recreational activities to the new menus. We have also just launched a new co-working space at innerCove to make the Club more conducive to work.

Like our nation, we have also come a long way. Here's to realising more dreams together.

Jonathan Sit
Acting General Manager

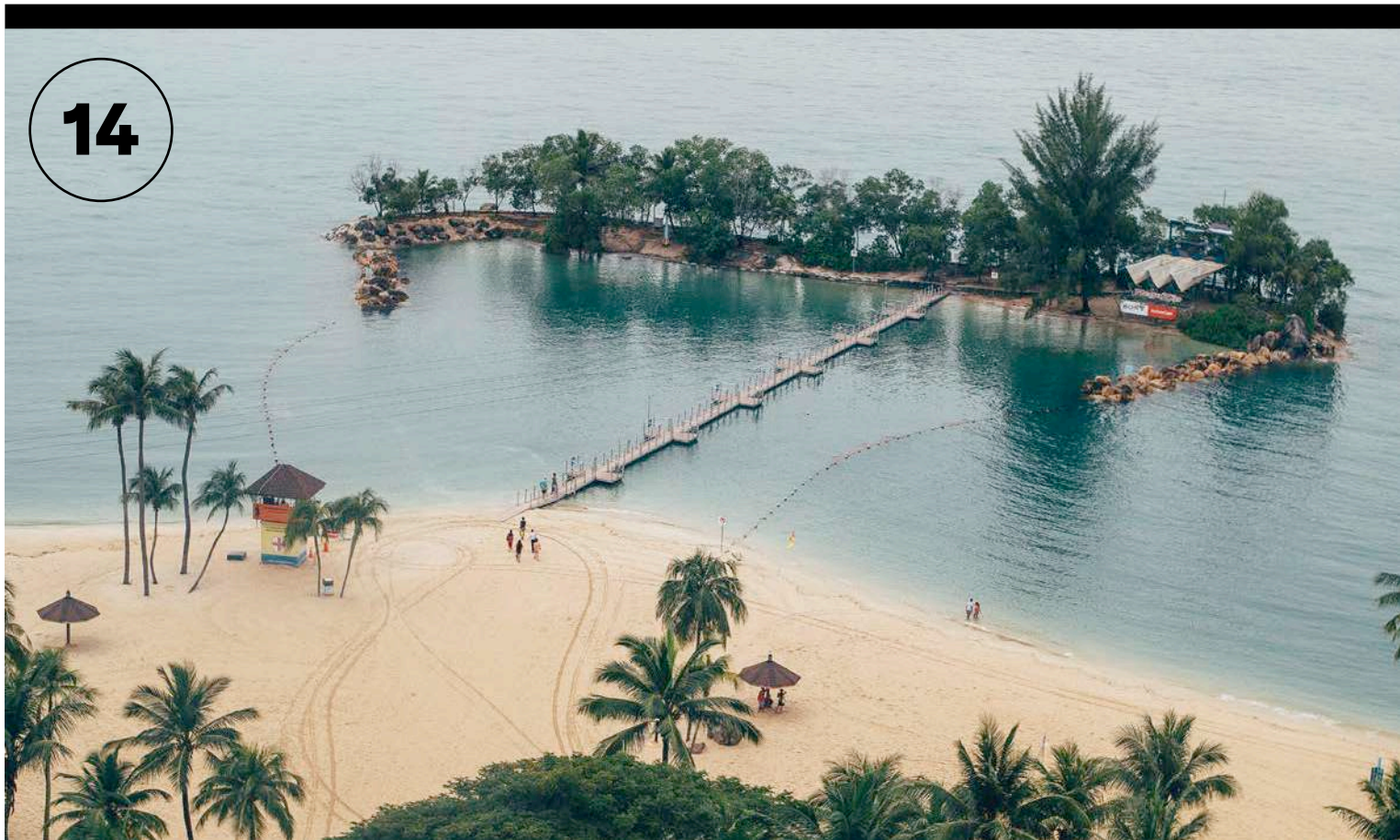


CONTENTS

JUL/AUG

2021

14



01

GM'S MESSAGE

From the desk of Jonathan Sit, Acting General Manager, ONE*15 Marina Sentosa Cove.

04

TEAM & CONTACTS

Connect with us! Send us your feedback or explore partnership and networking opportunities.

05

FUN FACTS

Unique sights that reveal themselves when you are sailing on Singapore waters.

06

ESSENTIALS

Local fashion and lifestyle brands that meld tradition with modernity. Plus, the events to add to your calendar.

10

FOCUS

Entrepreneur Sachin Saxena's life on the ocean fires his passions and fuels his determination.

12

FOCUS

Hospitality defines Account Executive Sanchit Suri's life and work at ONE*15 Marina Sentosa Cove.



22



14

ON WATER

Yacht charters around the islands of Singapore make for exotic getaways close to home.

16

FINE FOOD

Singapore's culinary traditions and food are as diverse as its cultural mix.

22

LUSH ESCAPES

Cities with diverse mix of ethnicities and influences like Singapore.

30

CLUB PERKS

Dining, sports and wellness promotions for Members.

36

RSVP

Exciting upcoming Club events to add to your calendar.

42

HAPPENINGS

7 wonders of the world - Brazil, Oyster Frenzy, Legacy and Estate Planning, Pilates Matwork Trial Class.

44

NOTICES

The latest news and developments at ONE¹⁵ Marina Sentosa Cove.

46

SAILING CALENDAR

Upcoming boating events from around the world.

48

THE WORLD AT YOUR FINGERTIPS

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

ONE¹⁵ MARINA
Sentosa Cove Singapore

**ONE¹⁵ MARINA
SENTOSA COVE, SINGAPORE**
#01-01, 11 Cove Drive, Sentosa Cove,
Singapore 098497
T 6305 6988
F 6376 0888
W www.one15marina.com

[instagram.com/one15marina](https://www.instagram.com/one15marina)
[linkedin.com/company/one15-marina](https://www.linkedin.com/company/one15-marina)
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TatlerAsia

TATLER ASIA (SINGAPORE) PTE LTD
34 Bukit Pasoh Road,
Singapore 089848
T 6323 1606
F 6323 1692
E sginfo@tatlerasia.com

PROJECT EDITOR Sandhya Mahadevan
GRAPHIC DESIGNER Charlene Lee
CONTRIBUTORS Ying Rui, Claire Turrell,
Joanne Vincent, Cara Yap
IMAGES Benny Loh, Shutterstock,
Unsplash, 123rf.com
PRODUCTION DIRECTOR Grace Lim
TRAFFIC EXECUTIVE Jane Lau

TIMES PRINTERS PTE LTD
16 Tuas Ave 5, Singapore 639340
T 6311 2888
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Edipresse Media Singapore Limited
MCI (P) 023/08/2020

COVER IMAGE
123rf.com, Bing Hui Yau/Unsplash

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TEAM & CONTACTS

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Andrew Chua

DISCIPLINARY COMMITTEE

Edmund Lee
Lionel Tan
Keith Magnus

MANAGEMENT TEAM

ACTING GENERAL MANAGER

Jonathan Sit
jonathan.sit@one15marina.com

DEPUTY GENERAL MANAGER

Sabrina Shi
sabrina.shi@one15marina.com

DIRECTOR, MARINA

James Roy
james.roy@one15marina.com

HEAD OF F&B AND EXECUTIVE CHEF

Desmond Goh
desmond.goh@one15marina.com

DIRECTOR, CATERING SALES

Joni Lim
joni.lim@one15marina.com

SENIOR MANAGER, HUMAN RESOURCE

Evelyn Teo
evelyn.teo@one15marina.com

SENIOR MANAGER, ONE15 LUXURY YACHTING

Sylvia Ng
sylvia.ng@one15luxuryyachting.com

MANAGER, ADVERTISING AND PARTNERSHIPS

Esther Ang
esther.ang@one15marina.com

MANAGER, FINANCE

Khoo De Wan
dewan.khoo@one15marina.com

MANAGER, SECURITY

Azhar Bin Hamid
azhar.hamid@one15marina.com

DIRECTORY

MEMBERSHIP

9am – 6pm (Daily)
6305 6988
membership.sc@one15marina.com

MARINA

9am–6pm (daily)
6305 6991
cr.sc@one15marina.com

ACCOMMODATION

24 hours (daily)
6305 6988
frontdesk.sc@one15marina.com

DINING

WOK°15 Kitchen

11.30am – 3pm (Tue - Fri)
11am – 3pm (Sat, 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 at 9.15pm
7am–11pm (Fri–Sat & Eve of PH), last order at 10.15pm
6305 6982
bistro.sc@one15marina.com

Bar Nebula

Temporarily closed

Pool Bar

Temporarily closed

innerCove

8am–10pm (daily)

Boaters' Bar

5pm–11pm (Wed - Sun, Eve of PH & PH), last order for food at 9.45pm, last order for drinks at 10.15pm
*Closed on Mondays & Tuesdays
bistro.sc@one15marina.com

HELIOS93 (Lobby Bar)

8am–9pm (daily)

FITNESS & SPA

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

Spa Rael

11am–8pm (Mon, Wed–Fri)
10am–8pm (Sat, Sun & PH)
*Closed on Tuesdays
6271 1270

RECREATION

Recreation Centre
9am–7pm (daily)
6305 6980
recreation.sc@one15marina.com

Infinity and Children's Pools

7am–9pm (daily)+
Tennis Courts*
7am–10pm (daily)+
Arcade Room
9am–9pm (daily)

CORPORATE/PRIVATE FUNCTIONS

9am–6pm (Mon–Fri)
6305 6990
catering.sc@one15marina.com

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Set Sail

UNIQUELY SINGAPOREAN THINGS YOU CAN SEE AND DO ON SINGAPORE WATERS WHILE ON A YACHT CHARTER WITH ONE°15 MARINA SENTOSA COVE.

1

Visit the multiple islands that make up the landmass of Singapore. There are a whopping **62 offshore islands**, of which Sentosa Island is the largest—and they make for great diving and snorkelling spots.

2

Take in some culture at **Kusu Island**. Hokkien for turtle, legend has it that the island was formed when a giant turtle transformed itself to save sailors stranded in a storm. It is also home to a Chinese temple and three Malay shrines, located atop a hill.



4

Sail by lighthouses—There are five working lighthouses managed by the Maritime Authority of Singapore. The oldest among them, **Horsburgh Lighthouse**, was built in 1851 and is located at Pedra Branca, an outlying island off Singapore that marks the eastern entrance of ships from the South China Sea into the Singapore Strait.

3

SWIM WITH DOLPHINS, SEA TURTLES, WHALE SHARKS, AND MORE IN COSY LAGOONS NEAR SINGAPORE'S SOUTHERN ISLANDS AND PULAU HANTU.

Singapore's rich marine diversity includes 250 species of hard corals, 120 species of sponges and 120 species of reef fish.

5

Weave through cargo ships. One of the world's busiest ports, Singapore is connected to over **600 ports** in over **120 countries** and attracts **130,000 vessel calls** on average a year.

5





Melting Pot

SINGAPORE-BASED BRANDS PUT A MODERN SPIN ON TRADITIONAL ELEMENTS.

TEXT YING RUI

Shanghai Dreams

Cheongsams are as traditional as they go, but Hu Ruixian's customised designs aim to make them cool again with interesting prints, unique fabrics and button detailing. The 26-year-old runs Studio HHFZ on her own, overseeing everything from start to finish—and it can take up to three months to make a cheongsam. The brand specialises in bridal wear, but also has modern tops and skirts that can be worn all year round.

Studio HHFZ is located at #02-12 Waterloo Centre

Homespun Sensibility

Nikasha Khemka's eponymous brand has made a name for itself in high-end Indian fashion. Nikasha reflects the psychoanalyst-turned-designer's love for traditional Indian craftsmanship and vision to merge fashion with the circular economy. The brand's range runs the gamut, from prêt to couture, all crafted with a mix of whimsical prints, delicate embroidery and bohemian embellishments. **Nikasha is available at Design Orchard, 250 Orchard Road and nikasha.com**



Island Vibes

With fresh new drops weekly, you're always in for a surprise from YeoMama Batik. This homegrown fashion label's extensive collections for men, women and kids are all from 100 per cent handmade batik sourced from Indonesia. The colourful pieces designed by the mother-daughter duo are easy to wear for the everyday, especially the cardigan styles which will look great with t-shirt and jeans or paired with a simple dress. **YeoMama Batik is available at yeomamabatik.com**



Uniquely Singapore

Conscious local womenswear label Esse has collaborated with accessories brand Made by Mate. Combining the former's love for simple details with the latter's knack for whimsical prints, the Modern Oriental capsule collection features clothes and scarves inspired by Singapore. Think the Botanical Dreams scarf, which features the national flower—Vanda Miss Joaquim—

and the The Sweet and Slow scarf that features the beloved ang ku kek—Hokkien for “Red Turtle Cake”. Made of 70 per cent tencel, an environmentally-friendly fabric regenerated from wood cellulose, and 30 per cent silk, the scarves indulge the sense in more ways than one. **The Esse x Made by Mate collection is available at essethelabel.com/collections/esse-x-made-by-mate**



Natural Beauty

Founded on the belief that healthy skin is beautiful skin, local skincare brand RE:ERTH combines Asian herbs and spices with science to create formulas that regenerate and hydrate skin. Its award-winning Multi-Targeted Elixir has rare Japanese white turmeric, which stimulates cell production and gives skin a

supple texture, while turmeric root extract in the PhytoBright supplement has anti-inflammatory and antioxidant properties that combats wrinkles, loss of firmness and radiance. It's time to slow down and reconnect with your skin and wellness. **Re:ERTH is available at reerth.com**

WHAT'S ON

in July and August



LA CLIQUE

A theatrical performance that blends circus with cabaret and comedy, La Clique is the first international performance here since Circuit Breaker. The Oliver Award-winning show is produced by Sliding Doors Entertainment, in collaboration with Unusual Entertainment and Marina Bay Sands. **Prices from \$98, on till 18 July, Sands Theatre, sistic.com.sg**



DON'T CALL HIM MR. MARI KITA

Acclaimed music director Julian Wong and director Ivan Heng celebrate Zubir Said, the man responsible for the iconic composition of *Majulah Singapura*. The show features some of the best tracks from the composers songbook. **Prices, from \$40, on from 22 Jul to 9 Aug 2021, Wild Rice @ Funan, tix.wildrice.com.sg**



LIFE IN EDO | RUSSEL WONG IN KYOTO

Immerse yourself in Japanese art and culture through woodprints and photography. Presented in collaboration with Kobe Shimbun and Singapore photographer Russel Wong, the exhibition retells the story of traditional and contemporary Japan and how they coexist till today. **Free admission, on till 19 September, Asian Civilisations Museum, nhb.gov.sg/acm**



HUMAN X NATURE: ENVIRONMENTAL HISTORIES OF SINGAPORE

Learn about Singapore's natural environment and its conservation history. Through an array of natural history books, botanical prints, plantation maps, herbarium specimens, and more, trace the elements that have shaped the Singapore of today. **Free admission, on till 26 September, National Library Building, nhb.gov.sg**

*Information of events correct at the time of printing



LUXE LIFE





DIVERSE DRIVE

Multi-cultural influences that have shaped lives and countries, plus gourmet creations inspired by culture.

Singapore (left) and Amsterdam—where cultures and shared passions meet.

MAN OF THE SEA

HOW A LIFE ON THE OCEAN PREPARED CAPTAIN SACHIN SAXENA FOR THE TOUGH CHALLENGES OF 2020.

TEXT **CLAIRE TURRELL** PHOTOGRAPHY **BENNY LOH** ART DIRECTION **CHARLENE LEE**



Supporting a sharp tailored suit and a crisp white shirt, Sachin Saxena has two phones in front of him that buzz intermittently with updates about his new venture. One look at him, and it appears that the 41-year-old businessman would look at home in any boardroom. But in reality, his life has been mainly spent on the ocean.

From the age of seven, Sachin was hooked on being a mariner. His parents had tried to encourage him to apply for an engineering degree, but he opted to set sail soon after completing Junior college and spent the next 15 years circumnavigating the globe.

Born in Bareilly, a city in North India, Sachin had only seen ships in textbooks. That changed when his father got a new job and moved to Mumbai—and the day his family went for lunch at a café by the sea in Mumbai's central business district. "I remember seeing this plume of smoke from a funnel of a ship on the horizon," muses Sachin. "I couldn't see the rest of the ship, but by the time I'd finished my lunch, the merchant vessel was towering over the horizon and towards the nearest Mumbai port. I was transfixed."

From that moment, Sachin knew that he wanted to experience a life at sea. After graduating, Sachin joined a leading Japanese shipping line as a navigation officer cadet and sailed from Japan to the USA. "I crossed the Pacific Ocean 16 times in my first 36 months!" he says.

SETTING A NEW COURSE

Life on board was at its best during the summer months when they would sail around the Greek islands in the Mediterranean or cruise along ports in Europe and the Black Sea. But the winter months were always a challenge on the open ocean with incessant bad weather, causing the boat to continuously roll and pitch. "You'd be unable to sleep, eat or perform regular onboard duties. But you have to wait—it teaches you patience," he says.

In 2010, years after serving as the highest ranking officer, the captain, of a merchant vessel, Sachin took on an on-shore assignment with a leading shipping company in Singapore, relocating here from India with his family. In 2019, backed by the years of knowledge and experience gained on and off sea, and armed with an Executive MBA, Sachin started his entrepreneurship journey. He launched his own shipping and commodities businesses under Capricorn Group Limited. The shipping arm aims to build and operate a world-class fleet of ocean-going vessels for trading worldwide, while the commodities division was established with the purpose of providing affordable "food for all".

"In this entrepreneurship journey, we are bringing a community of farmers, rice millers, a team of skilled professionals, and other resources, all under one roof to harvest and deliver products that will help in building successful businesses and sustainable communities," says

Sachin. He is also working with his team to connect farmer communities with new technology that can help them improve their yield.

SLOW PASSAGE

Whether as an entrepreneur or a mariner, Sachin believes in being on the path of learning at all times. "You meet new people, new friends, face new situations—there's never a wasted opportunity," he says. "I always ask myself 'what did I learn from this?'"

In that sense, 2020 has impressed upon him the beauty of taking things at their own pace. For someone who used to travel up to 300 days a year—although his family would join him on some trips, he has spent more time away from home—the imposed lockdown allowed him to slow down and make up for lost time.

He treasures the valuable time he got to spend with his wife Puja, son Yash, 14 years, and daughter Shanaya, 7 years. "I love to make spicy chicken curry and grilled fish, Indian style, and am teaching my son to marinate and cook grilled chicken and fish the same way my father taught me," he says. Sachin also started learning how to make cocktails by watching YouTube videos. "In 2020, I didn't lose. I won in other ways," he says.


The family also enjoys spending time at ONE¹⁵ Marina Sentosa Cove. His children love the pool and the French fries, while Sachin enjoys sitting outside Boaters' Bar and meeting friends over drinks and dinner in the Club's restaurants.

MAINTAINING A BALANCE

His time on water has also taught Sachin to take pleasure in the small things in life. He recalls the time he spent a white Christmas on board when the crew covered the deck in fairy lights and held a Christmas

party. Fond memories of whales breaking the waves, while transiting Alaska, and a school of dolphins racing with the ship when they were approaching California remind him to be grateful.

Although his new business keeps him on his toes, Sachin makes time for a 10km walk every day to clear his mind and prepare for the day ahead—a pastime that he has enjoyed since his maritime days. "The first thing I would do when I arrived at a harbour was to go for a walk on the jetty. After months of walking in heavy safety boots on a steel deck, I'd take pleasure in walking in leather and sports shoes," says Sachin. His wife also keeps his stress levels on track by encouraging him to do yoga with her.

Now Sachin is back at his office at Marina Bay Financial Centre. The Group has also managed to secure the consultancy contract for transshipment of bauxite from a reputed Asian company's mines in Guinea, West Africa. Sachin's vision is to establish the Capricorn brand globally and he hopes to do that in the next five years—"with revised and new strategies and policies in place to keep up with the post-pandemic new-normal". His key takeaways from his lockdown experiences remain part of that agenda: "I will keep walking and learning, and most importantly, spend more time with family." 

SACHIN'S TOP THREE SLOW JOURNEYS

COLUMBIA RIVER, USA

It's a nine-hour sea passage from the mouth of the river to the Port of Portland in Oregon, USA. The scenery is breathtaking—from the deck of the ship, I would see horses running across the landscape.

PORT NELSON, NEW ZEALAND

I used to sail regularly from Japan to New Zealand—Port Nelson with its mountainous backdrop is beautiful. There used to be a gentleman there—I am not sure if he is still alive—who'd take a photograph of each ship that entered the harbour.

SAINT LAWRENCE RIVER, MONTREAL, CANADA

In the winter months, the Saint Lawrence River is frozen, so we would have an ice breaker travelling in front of us. It's such a tranquil experience.



THE ISLAND LIFE

HIS EARLY EXPERIENCES AND ONE°15 MARINA SENTOSA COVE HAVE SHAPED ACCOUNT EXECUTIVE SANCHIT SURI'S LIFE.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH
ART DIRECTION CHARLENE LEE

“I have never done this before,” says Sanchit Suri in all candour as he walks in for the interview. But once I assure him that this is more of a conversation, he not just relaxes, but settles into friendly chatter.

The 30-year-old Account Executive at ONE°15 Marina Sentosa Cove attributes his friendly manner to his international exposure and multi-cultural upbringing. Originally from New Delhi, India, Sanchit and his brother moved around with their doctor parents, first to Mauritius, then to Brisbane, Australia, and Singapore, which has been his home for the past 12 years.

Considering that initial education in the real world, getting into the hospitality profession was almost a no-brainer for Sanchit—it indulges his love for people and helping attitude.

EARLY CALLING

He enrolled himself in MDIS' Bachelor's programme in Tourism and Hospitality Management and joined ONE°15 Marina Sentosa Cove as an intern in the last year.

“I didn't know such a place existed in Singapore. I had never seen so many superyachts either—the yacht clubs in Mauritius usually have sailing boats. To me, it was representative of Singapore's status as a luxury destination,” says Sanchit, gushing even today at the memory.

This was back in 2009, and Sanchit has not left since, other than going back to school to finish his graduation. What's even more interesting is that he

almost did not get the internship as the Club had exhausted its quota for that year. But Sanchit was determined, and he, along with five other friends, appealed to the school and the Club was able to accommodate. It surely paid off, as ONE°15 Marina did not think twice about bringing Sanchit on as a full-time staff after his graduation.

“I have been here close to 11 years. I was 19 when I first came here—I have literally grown into a man here,” he says. These 11 years have seen Sanchit move through different departments as well—from Front office to the Rooms Division and Membership Concierge to now, by his own volition, the Accounts Department.

“I felt it was time to learn something new in the hospitality realm, and it was an easy transition as I was very familiar with what the company stood for and the processes,” he says. Picking up the system was, however, challenging, but his team helped him ease into that as well. In the last four years in his new role, Sanchit also completed his advanced diploma in accounting and finance.

REWARDING JOURNEY

One would think that moving away from customer-facing roles would mean compromising daily interactions with Members and boaters that the personable Sanchit is used to and relishes. But his receiving the Sentosa Silver Star award—which is given out by Sentosa Development Corporation to nominated staff from establishments on the island for exemplary work—is proof that he could still make a direct difference to Members' lives.

Sanchit was in fact recommended by one of the boaters. The said boater had decided to move to another marina, but he almost instantly realised his lapse in judgement and wanted to move back to ONE°15 Marina. This put Sanchit between a rock and a hard place—there were no available berthing spaces at the Club, but he was also clear that he did not want to lose a Member he had known since his front office days. A few quick calls and urgent discussions with the Marina Department later, Sanchit called the boater back to inform him that the Club had arranged for a temporary berthing space for that night itself while sorting out permanent arrangements for him. The grateful Member wrote in to the management and the rest is history as they say.

Although he is grateful for the recognition, Sanchit renders his actions almost instinctive, stemming from the work ethic he has picked up watching his parents. “Even under the most dangerous weather conditions—Mauritius is prone to cyclones—my parents have always put their duty first. That stays with me,” he says.

That said, Sanchit has also come to realise the importance of having work-life balance. Unwinding with his wife—he married his long-time girlfriend last year—and family takes top priority even if it is over a simple meal or a movie. In that sense, he feels at home working in a family-oriented Club. “Perhaps, one day I may want to experience the non-hospitality aspect of accounting. For the moment, I am where I am meant to be.”

“I WAS 19
WHEN I
FIRST CAME
HERE—I HAVE
LITERALLY
GROWN INTO
A MAN HERE.”



SANCHIT'S TOP 3

FOOD

I love exploring new cuisines—it comes with my love for travel. If I were to pick favourites, it would be Japanese and Vietnamese—besides, my wife is Vietnamese.

WATER

I am an island boy at heart, and a certified diver—I love the water. I have introduced my friends to the yachting lifestyle by organising charters. I want them to experience the same joy that I feel when I look at the marina.

TRAVEL

My love for travel and exploring new cultures is fuelled by my childhood experiences. Growing up in Mauritius during my formative years taught me to be aware of my environment and respectful of cultures.





YACHT EXPLORATIONS

14

SINGAPORE'S ISLANDS AMP UP ITS REPUTATION AS AN ISLAND DESTINATION—AND YACHTS CHARTERS ARE THE BEST WAY TO EXPLORE THEM.

TEXT SANDHYA MAHADEVAN

Walk around Singapore and the first thing that catches your eye are the shimmering skyscrapers, swanky malls and HDBs. These are first-impressions of an untrained eye, so to speak, because they are representative of Singapore today. The rows of colourful and ornate shophouses and coffeeshops, as well as some of the more intangible aspects—cultures and practices—tell a different story.

The same goes for the islands surrounding Singapore. Separated from the mainland and reformed by land reclamation, these carry with them the promise of wanderlust and the mystique of Singapore's history.

For starters, when getting into the history, it is important to know that Singapore's land area is comprised of almost 64 offshore islands. These

include Pulau Ubin, The Southern Islands and the largest and most bustling among them all, Sentosa island.

Singapore's resident beach getaway **Sentosa Island** is only about 5sqkm, but 70 per cent of it is covered by secondary rainforest. If that does not make it exotic enough, it is home to monitor lizards, peacocks, and monkeys and more, and to world-class marina precinct ONE°15 Marina Sentosa Cove. Its location just off Singapore mainland makes Sentosa island a perfect jump-off point for some island-hopping. And customisable yacht charters by ONE15 Luxury Yachting—from seacations to sunset cruises, to commemorations and celebrations—do just that by combining valuable lessons in heritage with accoutrements of the yachting lifestyle.

Here are our picks from the best of Singapore's islands that you can explore through yacht charters.

A collection of islets to the south of Singapore, the Southern Islands were once home to early Malay islanders and sea nomads—both now, mainlanders. The Southern Islands consist of Kusu Island, Lazarus Island, St John's Island and the Sisters' Islands.





One of the most picturesque among them is probably, **St John's Island**. Today, the island is a holiday resort with swimming lagoons, scenic hikes and campsites. But history reveals that its purpose was anything but for holiday purposes. Back in 1874, it was established as a quarantine facility by the British—it housed, treated and rehabilitated people afflicted with infectious diseases such as chicken pox, small pox and the plague. These patients arrived on ships to St John's Island. In 1948, parts of this facility was converted into a detention centre for political prisoners—Singapore's third President, C.V. Devan Nair was one of the inmates—before it was closed down in 1973. For 20 years from 1955 to 1975, the island also housed an Opium Treatment Centre.

Today, the tranquil settings belie its rather dark past—although remnants of a detention centre of illegal immigrants still exists. In recognition of its rich biodiversity St John's Island also houses the Tropical Marine Science Institute, Agri-Food & Veterinary Authority (AVA) of Singapore's Marine Aquaculture Centre.

Adjacent to St John's Island or short canoe ride away is **Lazarus Island**—the islands are actually connected by a paved walkway.

(Clockwise from left) Nature meets buzz at Sentosa Island. The azure waters of St John's Island. Swimming lagoons at Seringat Island. Kampong style of Pulau Ubin. Idyllic settings of Lazarus Island.



The island is a beach-lover's paradise away from Sentosa Island—the island's soft, white sand was actually imported from Indonesia. Moreover, being uninhabited, it has all the makings of a quiet getaway for beach picnics, kite flying and more.

Lazarus Island added another spoke to its appeal with the addition of **Seringat Island**. The artificial island was created by burying two submerged reefs, Seringat, and Kias. It is a go-to destination for kayaking and swimming.

As we move a bit away from the Southern Islands, situated in the North-east of Singapore is **Pulau Ubin**. A sanctuary of avian forms, the island has its share of history aside from natural heritage as well. The island was once home to a thriving Malay community, who moved there in the 1880s from across the Kallang River. The settlers moved away in the '70s once its quarries—which once made it a hive of economic activity—closed down. This 1,020-ha island is home to Chek Jawa Wetlands, and still bears remnants of its old kampongs (villages). The island is inhabited, albeit less than 25 per cent of its original population, and is a haven for cyclists and those looking for some fresh seafood. At the village centre of Ubin Town, a wayang (theatrical performance) stage still stands as an ode to its equally glorious past. 📍



16



CULTURAL CONCOCTIONS

EXCHANGING CULINARY HERITAGES HAVE BEEN THE NORM FOR CENTURIES, AND IN A MULTICULTURAL COUNTRY LIKE SINGAPORE, INTERESTING FUSIONS AND GOURMET TWISTS ARE THE ORDER OF THE DAY.

TEXT JOANNE VINCENT



CLAYPOT RICE

Claypot rice is said to originate in China's Guangdong province, and is a popular dinner dish in Southern China and parts of Southeast Asia. It's typically cooked in a pot over a charcoal stove, which gives the dish its distinct flavour and trademark charred rice crust at the base. The dish is cooked to order, and often, the rice is either pre-soaked or par-cooked before adding to the claypot for additional flavour. While there are more than 20 flavours of claypot rice to choose from with different types of protein, the common version at hawker centres in Singapore is with Chinese sausage, chicken and salted fish. LATITUDE Bistro puts its own twist to traditional claypot rice with its Claypot Blue Swimmer Crab Meat Black Truffle Fried Rice. Expect a generous dose of crab meat and fragrant truffle with rice that's been cooked in a soy reduction with carrots, egg whites, scallion and garlic chips.

FUN FACT

Claypot rice is said to have originated in China's Guangdong province. Although there is no definite time period for its origins, there is evidence of Chinese culinary claypots from over 5,000 years ago—which is what lends it the unique smoky and burnt flavour. The comfort meal is till today the first dish eaten in Hong Kong to welcome the fall season.



Singapore's reputation as a food hub is well-earned. After all, the island doesn't just house different cuisines from each of its ethnic groups, it has become home to some of the world's most celebrated cuisines. As a result, it's becoming increasingly common to find dishes that fuse elements from two or more cultures to create new culinary offerings. These creations often have nuances of their own, each with its own bold palate and explosion of flavours for curious diners. The best part of it all? You don't have to venture too far from home to savour delicious fusion dishes. Sit down for a feast that blends local and international favourites into a single plate at LATITUDE Bistro and WOK°15 Kitchen.





CHRYSANTHEMUM & JELLY

Yellow or white chrysanthemum flowers are a common ingredient for Chinese teas, but the plant's leaves can also be boiled or steamed, and is eaten as a vegetable dish on its own in Chinese cuisine. Jelly, too, has plenty of significance in Chinese cuisine. These are often served as desserts, with popular picks such as almond jelly (usually served in dim sum restaurants) to the refreshing mango pudding, a popular Hong Kong dessert. WOK°15 Kitchen elevates these simple ingredients with a hint of green apple. Light and refreshing, the restaurant's green apple and chrysanthemum-flavoured tea jelly has a floral fragrance that's balanced out with the sweetness of green apple juice.

FUN FACT

Derived from the Greek words "Chrysos" (gold) and "antheon" (flower), chrysanthemum flowers are a common ingredient in Traditional Chinese Medicine as a relaxant or to relieve head congestion.

OTAH

Otah (also known as otak-otak), is a popular fusion food in itself. Believed to be an amalgamation of Palembang and Peranakan origin, otah is made with ground fish meat that has been mixed with spices, and wrapped into rectangular banana leaf packs. It is often cooked while still wrapped in the banana leaves, and is either grilled over a fire or steamed. While the otah found in Indonesia and other Southeast Asian countries is usually whitish-grey, the ones in Singapore and Malaysia are reddish in colour—a shade obtained by the infusion of chilli and turmeric. Otah pairs well with many dishes, and WOK°15 Kitchen is pairing otah with rice rolls and charcoal Chinese rice crullers. While the rice rolls themselves taste plain, the dish is kicked up a notch with flavourful otah and crispy rice crullers. This dish will be part of WOK°15 Kitchen's weekend dim sum menu.

FUN FACT

Otah or otak-otak is rumoured to have obtained its name due to its resemblance to brain matter. After all, the word "otak" translates from the Malay language to mean "brains." The humble rice roll pops up in different forms across Asia—and is particularly popular as a breakfast meal in Malaysia called chee cheong fun, which is served with shrimp paste.





SINGAPORE LAKSA

Laksa is probably one of the best examples of a blended culinary heritage, as the soupy dish is shared by several countries. Some say the dish originated in Peranakan cuisine, thanks to Melaka's status as a regional trade hub in the olden days. This spicy soup comprises wheat noodles or vermicelli served in a spicy soup and topped with chicken, fish or prawns. There are more than 30 variations of laksa in the Southeast Asian region. In Penang, Malaysia, for example, you're likely to find laksa that has been made without coconut milk. Singapore has

its own popular version, too. Inspired by Peranakan traditions, Singapore Laksa's list of ingredients include coconut milk and dried ground shrimp—the latter gives the dish a sandy texture and fragrant aroma. The dish has been also internationally recognised, and ranks on *CNN Travel's* "World's 50 Best Foods" list. This month, LATITUDE Bistro is dishing out Singapore Laksa, made with rice vermicelli. The noodles will be paired with shrimps, silver sprouts, a boiled egg, beancurd puffs and fishcakes, and the must-have sambal.

FUN FACT

While Southeast Asian in origin, the word "laksa" is said to have been drawn from the word "lakhshah", said to be an ancient Persian word for noodles.



20

SOUP DUMPLINGS (XIAO LONG BAO)

Thought to have originated in Changzhou, Jiangsu by Wan Hua Tea House, the xiao long bao (soup dumplings) is said to have evolved from the guantangbao, a popular soup-filled dumpling from Kaifeng in China's Henan province. And while its historical accuracy cannot always be verified, one fact remains certain: the xiao long bao has become an international icon for Chinese cuisine. There's actually a right way to eat xiao long bao. Start by mixing soy sauce and vinegar in a bowl with sliced ginger. Dip the xiao long bao into the sauce and transfer it to your spoon, before making a hole in the dumpling's skin to release the juices. Get a little East-Meets-West fusion with WOK°15 Kitchen's black truffle soup dumplings. Succulent and aromatic, diners often order multiple rounds to sate their appetites

SINGAPORE IN THE 1800S WAS A THRIVING PORT CITY, ATTRACTING MIGRANTS FROM CHINA, INDIA, MALAYSIA, INDONESIA, AND MORE, WHO ALSO BROUGHT THEIR CULINARY HERITAGES WITH THEM.

FUN FACT

The word xiao long bao translates to "little basket bun" in reference to the bamboo baskets they are steamed in. They were famously termed as pillows of happiness by late chef Anthony Bourdain.

Truffles, one of the most trending foods in recent years, have actually been on Earth for over 250 million years—much before humans. It was only around 1711 that they came to be identified as a kind of mushroom by French botanist Etienne François Geoffroy.

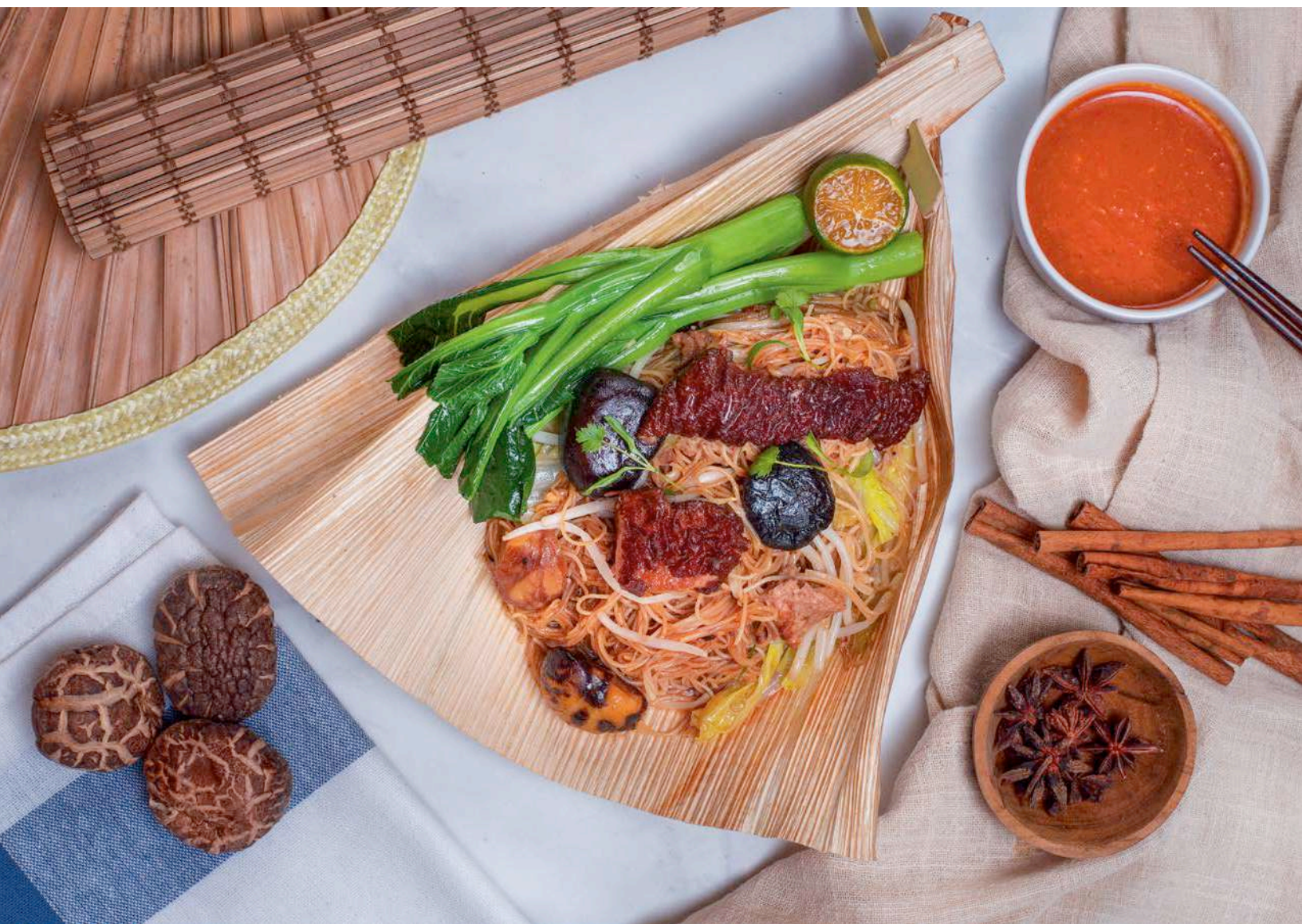
BRAISED PORK TROTTERS

Pork trotters are a common element in Chinese cuisine, but it's also a popular ingredient in various international cuisines. Pork trotters are treasured for different reasons—it's a Christmas favourite in Norway. In China, pork trotters are often cooked with ginger to make a restorative stew for new mothers. It's usually braised or cooked in vinegar, and is even one of the eight ingredients used to make *pen cai* (a traditional Chinese festive dish)

for the Lunar New Year. LATITUDE Bistro is offering a truly Asian spin by pairing braised pork trotters with rice vermicelli—the latter is a preferred noodle choice in various Asian cultures and cuisines. LATITUDE Bistro's offering will include shiitake mushrooms, chye sim and silver sprouts alongside chestnuts, Napa cabbage and a very Malaysian addition in the form of *sambal belacan*. 🌶️

FUN FACT

Rice noodles may have its roots in China's Qin dynasty, but it's a big part of many dishes around the world. In South India, rice vermicelli or noodles are used in a breakfast staple called *idiyappan*, which also spread to Southeast Asia, and is popular in Malaysia and Singapore as *putu mayam*.



LINGUA FRANCA

WHAT MAKES A COUNTRY SINGULAR? UNTANGLE THE FABRIC OF SHARED IDENTITY TO DISCOVER THE RAISON D'ETRE OF CITIES THAT ARE AS CULTURALLY DIVERSE AS OUR LION CITY.

TEXT CARA YAP







Sydney, Australia

Modern Australian identity is a coalescence of multitudinous and varied cultures, and to ascribe it to defining traits may run the risk of being prescriptive. However, a symbol synonymous with the country is the boomerang, which—for Australian Aboriginal peoples whose ancestors were the first settlers in the country—embodies cultural endurance. Delve into the world’s oldest living culture at Barangaroo Reserve, a waterfront park that holds deep historical significance to Indigenous Australians. Continue your lesson—amid a fizzy atmosphere—at the bi-monthly Blak Markets held within a national park at Bare Island. Teeming with stalls owned and operated by Aboriginal and Torres Strait Islander entrepreneurs, it is a veritable trove of handicrafts, ethically sourced bush foods and experiences such as weaving workshops and musical performances. For a slap-up meal prepared by a Yidinji woman from the FNQ (Far North Queensland) community, pop by The Lilipad Cafe Sydney. Their Gangurru Burger features a wattleseed-, pepperleaf- and saltbush-spiced kangaroo patty with house-made fingerlime mayonnaise.

PLAY

Nosh on classic Asian fare such as beef noodle soup and dumplings, nurse a cocktail and squeeze in a workout all at City Tattersalls Club (citytatts.com.au), a hive of dining, entertainment and fitness venues.

(Clockwise from left) Browse from a trove of handicrafts made by Aboriginal communities at Blak Markets. Bare Island is a choice spot for a weekend getaway in sunnier months. Explore The British Museum’s Egyptian Sculpture Gallery. The museum holds Touch tours for the visually impaired. Socially minded hipsters will feel right at home at community hub Pop Brixton.



London, UK

In a city where more than 300 languages are spoken, shared identity can be hard to pin down—perhaps pop culture can best articulate a collective national consciousness. The widespread popularity of the Great British Bake-off, with its diverse cast, is a barometer of greater inclusivity in the UK—idealised or not. This notion isn't hokey, if you consider the heart-warming initiatives unfolding across stacked up shipping containers at Pop Brixton. Within the socially-minded community hub are an edgy hair salon that aspires to shape the narrative of black creatives, a pizza shop that donates part of its proceeds to charities, and a social enterprise providing training and employment for ex-convicts. The foodie spot wafts with the aromas of Lebanese, Caribbean and Japanese cuisine, best paired with craft beer from around the world. The differently-abled aren't left behind. The British Museum conducts handling exhibits and touch tours for the visually impaired, offers a complimentary British Sign Language guide and free entry for caregivers of disable people.

STAY

A white-gloved delivery of service meets exclusivity at five-star dig St. James's Hotel and Club (stjameshotelandclub.com) in Mayfair, frequented by the likes of Cher and Samuel L. Jackson. Its suites are kitted out with handcrafted mattresses and Penhaligon's toiletries.



25



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 bottom) Guilt-free stye takes centre stage at the Vega-Life boutique. Boat&Co's bright and airy apartments. Stop by San Francisco's famed Chinatown while wending your way along the Barbary Coast Trail. Nosh on envy-inducing courses at three Michelin-star restaurant Manresa. 1 Hotel Toronto is expected to showcase textural design. Explore the city's sprawling green lung—High Park.

Amsterdam, The Netherlands

The Dutch are seen as a bellwether of the renewable energy sector, with the government aiming to obtain a minimum of 27 per cent of the country's energy from renewable sources. And its sustainable ethos is something that has been readily embraced by its people—if the legions of cyclists rolling down Amsterdam's cobbled streets in orderly fashion is anything to go by. Base your guilt-free stay at the waterfront Boat&Co, a beautifully rendered collection of solar-powered apartments situated in a climate neutral neighbourhood and former timber district, and sustainable on-site restaurant, Vessel. Dutch folk are certainly known for their flair in design, so you'll want to have your pick of stylish ethically sourced fashion at boutiques including Verse, Studio Jux and Vega-Life. The latter collaborates with innovative vegan and cruelty-free labels that use materials such as organic cotton and bamboo.

PLAY

Settle in for a night of high culture and joie de vivre, lulled by jazz tunes, at Royal Industriele Groote Club (igc.nl), a society and business club spread across a historic building resplendent in architectural detail. It's also a good spot to meet the city's creatives. Dine at its eponymous restaurant and catch up on work at its lounge.

San Francisco, USA

From the wave of Europeans that crossed the Atlantic to settle in North America in the early 1600s, to Chinese workers who began converging there in the 19th century, America has always been a land of immigrants and by extension—opportunity. This is especially apparent in the Golden City, which is among the country's most ethnically diverse cities. Recreate the near-cinematic experience of early migrants as their clipper ships glided into the harbour, with one of the city's many ferry rides. Its largest ferry company, The Blue & Gold Fleet, offers a Sausalito Ride that departs from Fisherman's Wharf. Also quintessential to retracing their journeys, is the marked Barbary Coast Trail, which takes you to the city's last surviving Shanghaiing den, and the continent's first Asian temple. Download an audio guide to revisit a free-wheeling era of infamy, transpired across a clamour of opium dens, lairy saloons and gambling houses. The city's best restaurants are housed in the more buttoned-up confines of tech hub Silicon Valley. Dine amid the next "decacorn" tycoons at three Michelin-star Manresa, whose 14-course tasting menu is coupled with a celebrated wine list.

PLAY

Cut your next big deal—eased by a tippie from a collection of more than 500 whiskeys and 2,000 bottles of wine—at The Wingtip (wingtip.club), a social club in the heart of the Financial District.





Toronto, Canada

Predictable tropes such as maple leaves notwithstanding, the Canadian identity may be grounded in something all the more obvious—its abundance of nature. With the welfare of Indigenous Peoples intrinsically tied to the environment, as well as a survey by the Nature Conservancy of Canada indicating that most of its citizens derive joy from communing with nature, it's no wonder the culturally diverse country has pledged to ramp up its conservation efforts. If you are in Ontario's capital city, discover the country's biodiversity at High Park, a 166ha green expanse in the heart of the city that trills with the calls of more than 260 species of birds. Visit around May to see its cherry blossoms in bloom. Bringing the outdoors inside is the much anticipated 1 Hotel Toronto. Set to open some time in 2021, it will offer guests a luxury sustainable retreat, complete with biophilic design that's big on repurposed materials. It's also slated to have an electric house car service and a modern organic Mexican eatery. Elsewhere in the community environment hub of Evergreen Brick Works, sustainable dining is also championed at Cafe Belong, which sources its ingredients locally. 📍



PLAY

Overlooking Lake Ontario, The Boulevard Club (boulevardclub.com) boasts fully serviced yachting facilities and multi-faceted sports programmes.



CLUB BUZZ



MEMBERS ONLY

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

32

New flavours in town—
SG56: National Day Specials,
dim sum buffets with a
difference, and luscious seafood.

36

Exciting events and
interactive workshops
to RSVP to.





LATITUDE BISTRO

Confit Pork Belly

July 2021

Savour succulent slices of expertly seasoned pork belly that are so juicy and tender, they seem to melt in your mouth. Complete your mouth-watering experience with tasty sides of sweet potato purée, fennel apple and nashi pear slaw.

PRICE: \$34.80+

Lobster Tail Spaghetti

August 2021

Seafood lovers will delight in this scrumptious platter of flavour-infused pasta topped with hearty lobster tails. Paired with laksa pesto, cashew nuts, coconut foam, sakura ebi, silver sprout and bean curd crisp, this culinary concoction will surely hit the spot.

PRICE: \$38.80+



(From top left) Tradition meets contemporary with Lobster tail spaghetti at LATITUDE Bistro and pork dumplings in chilli vinaigrette at WOK°15 Kitchen. Happy hours invite you in at HELIOS93.

SPECIALS OF THE MONTH

Whether you are celebrating a birthday or anniversary, or just eating in, every meal at ONE°15 Marina Sentosa Cove has special connotations to it.

Celebrate Singapore's birthday right here with our very own SG56: National Day Specials. For the month of August, the chefs at WOK°15 Kitchen are whipping up chilli Boston lobster with golden mantou—a twist on the iconic chilli crab that Singapore is famous for—as well as Boston lobster with ee-fu noodles.

There are new additions to its lavish dim sum menu as well—such as roasted Spanish barbecued pork in honey glaze—while new dumplings on offer include baby abalone and seaweed pork dumplings, black truffle soup dumplings, pork dumplings in chilli vinaigrette, and pan-fried pot stickers with soy glaze and black truffle.

Over at LATITUDE Bistro, succulent confit pork belly is making a splash while its delicious lobster tail spaghetti with laksa pesto, cashew nuts, coconut foam, sakura ebi, silver sprout and bean curd crisp will whet your appetite for food with culture and heritage all rolled in one.

If you are a meat lover, grab a smoked shack platter or grilled Ibérico pork finger rib from Boaters' Bar on Fridays and Saturdays, and enjoy your favourite alcoholic beverage for just \$7+ all night, every day of the week.

For happy hour dessert, head over to HELIOS93, where you can tuck into a decadent slice of cake with a cup of coffee for just \$8+ per set—or enjoy your favourite beer from \$5+ per bottle. 🍷

WOK°15 KITCHEN

SG56: National Day Specials

August 2021

What better way to celebrate the Little Red Dot's birthday than with delicious red crustaceans, such as lobsters? The chilli Boston lobster is a twist on chilli crab, one of the nation's most iconic dishes. Slathered in thick and spicy gravy, it makes the perfect dipping sauce for those golden pillows of mantou (steamed buns) that come with the dish. Additionally, usher in long life and prosperity with their Boston lobster with ee-fu noodles.

PRICE: \$56+ per dish (U.P. \$86+)

**Promotion is only valid with a minimum spend of \$56 on à la carte.*

À La Carte Dim Sum

Ongoing

Tuesdays to Fridays, 11.30am to 3pm; Saturdays and Sundays, 11am to 3pm

Catch up with family and friends over these exquisite bites that can be enjoyed at breakfast, lunch or teatime. Adding to their all-time classics, WOK°15 KITCHEN's newly updated menu includes dishes such as roasted Spanish barbecued pork in honey glaze and braised ee-fu noodles with rock lobster. For dumpling aficionados, their new offerings include baby abalone and seaweed pork dumplings, black truffle soup dumplings, pork dumplings in chilli vinaigrette, and pan-fried pot stickers with soy glaze and black truffle.

Dim Sum Buffet

Ongoing

Tuesdays to Fridays, 11.30am to 3pm

Hankering for a hearty meal? Skip breakfast and bring your appetite to this buffet which offers a smorgasbord of dim sum delights, including appetisers, mains, barbecued meats and desserts. Tuck into deep-fried shrimp fritters with emmental cheese and almond flakes or rice rolls with charcoal Chinese rice crullers and otaf—and much more.

PRICES: \$38+ (Adult)

\$19+ (Child)

\$38+ top-up for free-flow of prosecco or rosé

Super Dim Sum Buffet

Ongoing

Saturdays, Sundays and public holidays, 11am to 3pm

Take the party up a notch with this exclusive brunch buffet, an upgrade from the Dim Sum Buffet. Available on weekends, this decadent spread not only includes their series of truffle dim sums, it also features luxurious premium dishes such as baby abalone siew mai, fresh Japanese oysters with Japanese ponzu sauce, live tiger prawns flambé with shaoxing wine and herbs, Australian wagyu beef and foie gras claypot fried rice, rice wine sakura chicken and braised crab vermicelli.

PRICES: \$48.80+ (Adult)

\$28.80+ (Child)

\$38+ top-up for free-flow of prosecco or rosé

À La Carte Buffet Dinner

Ongoing

Tuesdays to Sundays, 6pm to 9.30pm

Featuring their signature à la carte dishes, this is one buffet you won't want to miss. After all, you get one complimentary meal for every four paying adults. So, what are you waiting for? Grab five of your friends and family, and feast on gastronomic delights such as chilli crab, whole fish (sea bass, marble goby, coral grouper, turbot fish) with choice of cooking methods, and live flambé tiger prawns.

PRICES: \$58.80+ (Adult)

\$28.80+ (Child)

BOATERS' BAR

Boaters' Bar Specials

Available on Fridays and Saturdays

Make meat the mainstay with lip-smacking mains such as smoked shack platter, grilled Ibérico pork finger rib, and smoked black angus short rib or brisket. Each dish comes with pickled onions, cucumber, carrot, kohlrabi and radish. Pair with side dishes such as burnt ends stew, slaw salad or home-baked warm corn bread.

\$7 Drinks All Night

Ongoing

Let your hair down with your best pals as you chill out over drinks. Select your favourite tippel from a menu that includes Carlsberg draughts, Prosecco, house wines and house spirits.

PRICE: \$7+



HELIOS93

Happy Hour

Daily, 3pm to 7pm

Indulge in a comforting slice of cake and a cup of joe between 3pm and 6pm, or knock back your favourite beer—Asahi, Corona Extra, Kronenbourg 1664 and Singha—between 5pm and 7pm.

PRICES: \$8+ for cake and coffee \$5+ to \$7+ per bottle of beer

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-aired spaces whenever weather conditions permit will also go a long way in keeping infections at bay. Happy dining.

For reservations:

LATITUDE Bistro: Call 6305 6982, Whatsapp 9144 7124 or email bistro.sc@one15marina.com

WOK°15 Kitchen: Call 6305 6998 or email wok15.sc@one15marina.com



RECREATION

FITNESS

Personal Training

Keeping fit is so much easier when you have a dedicated personal trainer by your side to guide you along so you can work towards attaining your health and fitness goals strategically.

PRICE: \$1,000 for 10 sessions

Cross Core 180 & Personal Training

Having a strong core means more than just showing off tight abs. With the Cross Core 180, strengthen those deep core muscles with this rotational bodyweight device and see a marked improvement in your stability, balance and overall fitness.

PRICE: \$1,000 for 10 sessions

Kickbox Fit (60 minutes)

Release pent-up stress and tone up your body with this high-energy, calorie-burning workout while equipping yourself with a few self-defence moves at the same time.

PRICE: \$1,200 for 10 sessions

Yoga Class

Dates: Wednesdays, 7, 14, 21, 28 July 2021 and 4, 11, 18, 25 August 2021, 9am to 10am

Harnessing the ancient art of “yuji” (meaning yoke or union in Sanskrit), yoga incorporates breathing techniques, meditation and poses to help restore your health holistically—from aligning your posture and promoting flexibility to boosting strength and reducing stress. Using a range of easy yoga poses, this low-impact routine at Bar Nebula is designed to get your body back in balance both mentally and physically. Suitable for adults of all ages.

**PRICE: \$42+ per class,
\$112+ for 4 classes (Member);
\$140+ for 4 classes
(Member's guest)**

Zumba

Dates: Wednesdays, 7, 14, 21, 28 July 2021 and 4, 11, 18, 25 August 2021, 10am to 11am

If you love dancing and grooving to the beat, a Zumba workout is right up your alley. Drawing on movements inspired by Latin American dance rhythms, this full-body workout at the Rooftop Terrace is lots of fun as it incorporates catchy music with interval training—all while burning calories at the rate of 599kcal per hour and improving your cardiovascular fitness at the same time. What's not to love?

**PRICES: \$42+ per class,
\$103+ for 4 classes (Member);
\$130+ for 4 classes
(Member's guest)**

Power ABT

Dates: Fridays, 2, 9, 16, 23, 30 July 2021 and 6, 13, 20, 27 August 2021, 9am to 10am

Sculpt your abs, butt and thighs with this fitness routine at the Rooftop Terrace that is specially designed to help you tone those hot spots while giving you a good workout at the same time. Whether you are looking to build muscle or burn fat, this multitasking session gets you right on track. Suitable for all fitness levels.

**PRICES: \$23+ per class,
\$60+ for 4 classes (Member);
\$70+ for 4 classes
(Member's guest)**

Pilates Matwork

Dates: Mondays, 5, 12, 19, 26 July 2021 and 2, 16, 23, 30 August 2021, 10am to 11am

Get to the Rooftop Terrace to train your body and tone up muscles through controlled movements such as eccentric contraction, a technique used in Pilates to help develop long and strong muscles. Popular with physiotherapists in injury rehabilitation, this low-impact exercise not only strengthens your core and increases your fitness, it also offers a slew of health benefits—from easing chronic back pain to improving flexibility and mobility.

**PRICES: \$42+ per class,
\$112+ for 4 classes (Member);
\$140+ for 4 classes
(Member's guest)**

Karate Class (Junior)

Dates: Saturdays, 3, 10, 17, 24, 31 July 2021 and 7, 14, 21, 28 August 2021, 10.30am to 11.30am

Help your kids learn coordination, concentration and self-control with martial arts. Held at the Tennis Court Pavillion, not only does it get them moving physically, practicing martial arts also helps them develop self-esteem and confidence as well as acquire practical self-defence skills. Conducted by Shitoryu Karate Association, this karate class focuses on sparring and counter-attacking body movements. Suitable for kids aged between 6 and 14 years old.

**PRICES: \$120+ per 4 classes
(Member); \$140+ per 4 classes
(Member's guest)**

**excludes grading (test) fees of \$70*



AQUA

Aqua AcquaPole & AcquaPole Boxing

July and August:

Thursdays, 9.30am to 10.30am

Get exercising without straining your knees and joints. This low-impact workout in the Infinity Pool is a fun way to turn up the heat on calorie-burn while staying cool in the water.

PRICES: \$100+ (Member)

\$120+ (Member's guest)

Aqua Bike Lite

July and August:

Fridays, 9.30am to 10.15am

Ride your way to cardiovascular fitness with this joint-friendly workout on wheels in the pool. Even those who are just getting back into regular exercise will find this highly enjoyable and motivating.

PRICES: \$120+ (Member)

\$140+ (Member's guest)

Aqua Bike Endurance

July and August: Tuesdays,

9.30am to 10.15am, 7pm to 7.45pm;

Fridays, 8.30am to 9.15am

Use pedal power to help you achieve a full-body workout. Combining strategic arm movements with interval and aerobic training, this intermediate class ensures that every muscle gets a good shake and burn.

PRICES: \$120+ (Member)

\$140+ (Member's guest)

Deep Water Workout

July and August: Saturdays,

11.30am to 12.15pm

Pack more punch into your water aerobics by putting on a deep-water belt. While keeping you afloat in the pool, it also adds more resistance to your interval training, so you get a more intense workout.

PRICES: \$120+ (Member)

\$140+ (Member's guest)

Private Swimming Lessons

Daily

Be it the front crawl, breaststroke, backstroke or butterfly, hone your swimming technique with the expert guidance of a personal instructor of your choice. Each session is conducted on a one-on-one basis.

PRICES:

Private lessons for 1 swimmer:

\$60+ per swimmer (30 minutes)

\$70+ per swimmer (45 minutes)

Semi-private lessons for

2 swimmers:

\$40+ per swimmer (30 minutes)

\$45+ per swimmer (45 minutes)

SPORTS

Playball – Children's Multi-sport Enrichment Programme

July and August:

Mondays, 3.50pm (1 year old),

4.40pm (4 – 6 years old);

Tuesdays, 3.50pm (2 years old),

4.40pm (3 years old);

Wednesdays, 9am (12 – 22 months

old), 9.50am (23 – 28 months old),

10.40am (29 months – 3 years old)

These fun and interactive playball sessions not only let kids explore various ball sports, but they also provide a supportive and non-competitive environment which gives them the opportunity to develop vital life skills such as teamwork, discipline and sports participation.

Price: \$23+ per lesson

To register, visit playballsg.com





TENNIS

From drop shots to backhands, the professional coaches from Olaso Tennis Academy can help you to master strokes and techniques required to transform you into a tennis champ.

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)

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

Group lessons are available upon request.

SAILING

Powered Pleasure Craft Driving License (PPCDL) Course

July and August: weekends

Conducted by Singapore Maritime Academy (SMA) instructors, this two-day course covers theoretical topics and practical techniques that are essential for serious sailors. Upon completion, participants will receive a Certificate of Attendance, which is a requirement for SMA's PPCDL test that is conducted at the end.

PRICES:

\$297.50nett/ trainee (Member)

\$262.50nett/ trainee

(Member's birthday month)

\$280nett/ trainee

(NSF & Students)

\$350nett/ trainee (Guest)

Prices exclude test fees. A minimum of three persons must be in attendance for the course to commence.

OTHERS

Lockers for Rent

Ongoing

Lockers are available in both male and female changing rooms, so you can keep your things in secure storage while working out at the gym or dining at the restaurants. Rental fees are valid for six months.

PRICES: \$60+ (small)

\$120+ (medium)

\$180+ (large)

SPA

Spa Rael

60mins Aromatic Body Massage

July to 30 September 2021

Give yourself—or your loved one—the gift of self-care with this revitalising full body massage.

Let the expert therapists artfully work out those unwieldy knots and assuage your tired muscles.

After all, everyone deserves some pampering and TLC every once in a while. Quote OMC0708 upon booking to enjoy the discount for this relaxing treatment.

PRICE: \$98nett (U.P. \$202)

Discount only applies for one person and is valid for a one-time redemption.

This promotion is only applicable for first-time Singaporean, PR, EP and DP holder customers who have not visited Spa Rael in the last 12 months. Call 6271 1270 or WhatsApp 9037 1700 to make a booking.

For more information on recreation programmes, contact the Recreation Department at 6305 6988 or recreation.sc@one15marina.com.

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



LUXURY YACHTING

Opening Special

Be among the first to hit the high seas on Mustang, the newest yacht for charter. Featuring an airy bow seating, a 360-degree view flybridge and a spacious deck saloon on which to enjoy scenic views, the sleek new Stealth 47 yacht is perfect for luxurious cruising in fine style.

PRICES: From \$750++ for 4 hours

ONE*15 Marina Kayak Tour

Limited dates in July and August 2021

Hop on a kayak and paddle your way through the waters of ONE*15 Marina at Sentosa Cove to the secret lagoon at Pulau Seringat.

Discover this one-and-only paddle route with like-minded adventurers. Afterwards, enjoy a simple hot lunch while basking in nature.

PRICE: \$120+ per person.

SingapoRediscoverers Vouchers redeemable. Member receives a complimentary pint of beer with direct booking.

For charter and tour enquiries, contact sales@one15luxuryyachting.com or call 6305 9676.

ROOMS

Family First Staycation (2D1N)

1 July to 31 December 2021

Whisk your family away for a memorable staycation that promises fun for all. With two hours of bike rental for a family of four as well as \$20 worth of arcade tokens included in the deal, your kids are sure to have a hoot on this holiday. It also comes with a fun kit for children and you can rent board games as well. A semi a la carte buffet breakfast is provided for two adults and two kids.

PRICES: \$290+ (U.P. \$340+)
(Hillview rooms with a sofa rollaway bed plus breakfast for two adults and two kids)

Escape For Two (2D1N)

1 July to 31 December 2021

Steal away for a secret rendezvous without having to leave the country. Your romantic getaway comes with an hour-long aromatic massage for two at Spa Rael (worth \$428++), not to mention a complimentary bottle of prosecco, fruit basket and a take-home gift. A semi a la carte buffet breakfast is also included.

PRICES: From \$415+ (U.P. \$690+)
(Hillview rooms with breakfast for two)

From \$450+ (U.P. \$725+)
(Marina view rooms with breakfast for two)

ROOM UPGRADES:

\$185+ per additional night
(Hillview and Marina view rooms)

\$260+ (Monte Carlo I)

\$160+ (Monte Carlo 2)

Applicable for the Family First and Escape For Two packages. Includes complimentary in-room minibar.

SUITE UPGRADE:

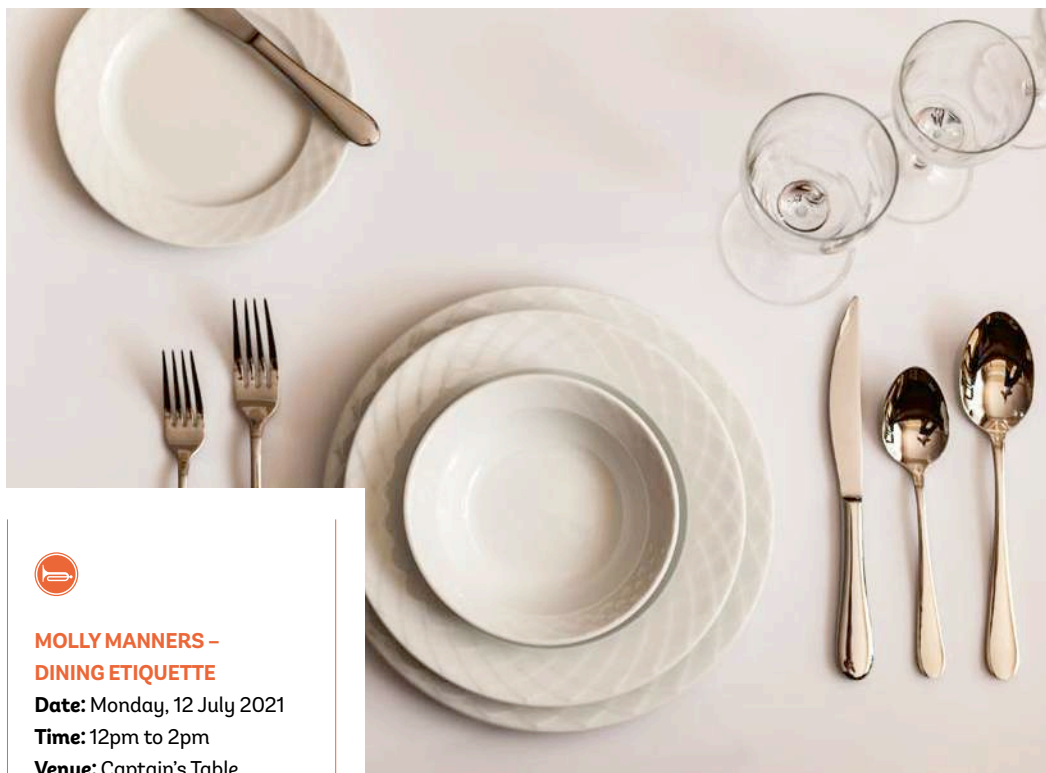
\$100+ (Junior Suites: Cove Suites and Monte Carlo 2)

\$200+ (Monte Carlo I)
Includes complimentary in-room minibar.

Get this offer by calling the Front Desk at 6305 6988 to book your stay. This promotion cannot be used in conjunction with any other promotions, discounts and vouchers. Not applicable for eve of public holidays, public holidays and blackout dates as determined by ONE*15 Marina.

The Club reserves the rights to vary, delete or add to these terms and conditions from time to time at its discretion without prior notice. All prices quoted are in Singapore dollars and subject to service charge and prevailing government taxes.





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



MOLLY MANNERS – DINING ETIQUETTE

Date: Monday, 12 July 2021

Time: 12pm to 2pm

Venue: Captain's Table

Price: \$100+ (Member), \$130+ (Member's guest), inclusive of a three-course Western lunch

When it comes to manners, it's never too early to start, and table manners, albeit an extended luxury, has many long-term benefits. Children at this event will not just learn the proper etiquette of eating, but also how to interact with service staff, order food and, most importantly, hold engaging conversations that are dining-table appropriate. All while enjoying a delicious three-course meal of pistou soup, garlic chicken and an indulgent dessert of strawberry an mascarpone. It starts with the right handshake, the confident posture and an open mind. Suitable for children 6 to 12 years old. *RSVP by 5 July 2021 to recreation.sc@one15marina.com*



BEAUTY TALK - THE LATEST TREND IN NON-SURGICAL FACE LIFTING BY DR TAN HUI SAN

Date: Thursday, 22 July 2021

Time: 3pm to 5pm

Venue: Webinar

Price: Complimentary

To have clear, translucent and youthful skin is every woman's dream. Lately, the promise of non-invasive treatments is trending, but one wonders on their efficacy. Aesthetician Dr Tan Hui San, from DermstetiQ Clinic seeks to allay those fears by spotlighting on the benefits of Ultherapy. Being the only non-invasive procedure with FDA clearance, it goes in deep to activate skin's natural collagen production. Dr Tan also believes that combining treatments can reap better benefits. She will also spotlight on Profillo—the first injectable skincare that counters signs of ageing with an innovative technology. All participants will qualify for a free consultation at DermstetiQ Clinic. *RSVP by 15 July 2021 to membership.sc@one15marina.com*



5 DAYS SUMMER CAMP

Date: Monday, 26 July to Friday 30 July 2021

Time: 9.30am to 5.30pm

Venue: Captain's Table

Price: \$650+ (Member), \$160+ per day \$750+ (Member's guest), \$180+ per day

Summer holidays are here and that means fun in the sun and camping. This five-day summer camp is chock-a-block with fun activities for children, from arts, to robotics, coding, science, and 3D Modelling. No compromise on outdoor activities as a sport activity will cap each day. All that children need to bring with them are their essentials and an open mind towards learning and fun. Suitable for children 5 to 12 years of age. *RSVP by 16 July 2021 to recreation.sc@one15marina.com*



SWIMMING LIKE A MERMAID WITH A MONOFIN IS FASTER, INCREASES FLEXIBILITY, AND STRENGTHENS THE CORE MUSCLES.



SWIM LIKE A MERMAID

Date: Sundays, 4, 11, 18, 25 July 2021

Time: 9.30am to 10.30am

Venue: Swimming Pool

Price: \$486+ (Member) \$551+ (Member's guest)

Time to get your kids kitted out to be water babies along with Syrena, Singapore's first mermaid and founder of the Singapore Mermaid School. The event comprises four sessions: participants will learn basic swimming skills, engage in storytelling and mermaid games, and finish off with a swim and photoshoot. A minimum knowledge of swimming is required—participants must be able to confidently swim a lap without a board. *RSVP by 28 June to recreation.sc@one15marina.com*





FAMILY SUP (STAND UP PADDLEBOARDING) EXPERIENCE

Date: Saturdays, 7 and 21 August 2021
Time: 9.30am to 10.45am
Venue: ONE*15 Marina Sentosa Cove
Price: \$120+ for one adult and one child (Member) \$150+ for one adult and one child (Member's guest and Sentosa Cove residents)

Stand Up Paddleboarding (SUP) is a hybrid between canoeing and surfing, so you get the idea of the core control needed for the activity as well as the fitness benefits. Besides, when there is an inviting waterfront location calling out for a bonding activity with your child, there's no need for hesitation. Suited for beginners, you will learn the basics and essentials of SUP from a certified instructor—just bring yourself as boards, paddles and lifejackets will be provided. *RSVP by 31 July 2021 for 7 August session and 14 July for 21 August session, to recreation.sc@one15marina.com*

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



SUNSET SUP EXPERIENCE

Date: Sunday, 15 August 2021
Time: 5pm to 6.15pm
Venue: ONE*15 Marina Sentosa Cove
Price: \$60+ (Member) \$75+ (Member's guest and Sentosa Cove residents)

Core and fitness workout—we have already established the benefits of Standup Paddleboarding (SUP), but have you ever considered winding down with it for the day? Wash off your stress and gear up for a new work week with Sunset SUP Experience—a certified trainer will take you through the basics and essentials. Warning: you may get hooked on it. *RSVP by 7 August 2021 to recreation.sc@one15marina.com*



NATIONAL DAY FAMILY FUN WORKOUT

Date: Monday, 9 August 2021
Time: 10am to 10.45am
Venue: Ballroom
Price: Complimentary (Member) \$5+ (Member's guest)

Combine fun and fitness with some national fervour this National Day. Suited for all ages, start your morning fresh and active with some workouts that you can later adapt as an activity for the whole family. Get ready for another way to celebrate Singapore's 56th anniversary celebration. *RSVP to recreation.sc@one15marina.com*



ONE15

LUXURY
YACHTING

— REDISCOVER SINGAPORE WITH —

KAYAK TOURS

Featuring the one-and-only paddle route – from the waters of ONE°15 Marina to the secret lagoon at Pulau Seringat, embark on an exciting kayak tour with like-minded adventurers in the lush nature!

Upcoming tour dates:
2, 3 & 31 July 2021
1, 2, 3, 29, 30 & 31 August 2021

From \$120+ per person | 4 hours | Limited slots only

SRV-redeemable. A minimum of 5 guests required to start the tour.



☎ 6305 9676

✉ sales@one15luxuryyachting.com

🌐 one15luxuryyachting.com

FIND OUT MORE:
bit.ly/luxyachting





SUMMER FUN IN THE SUN

Date: Monday, 9 August 2021
Time: 9am to 7pm
Venue: Swimming Pool
Price: Complimentary

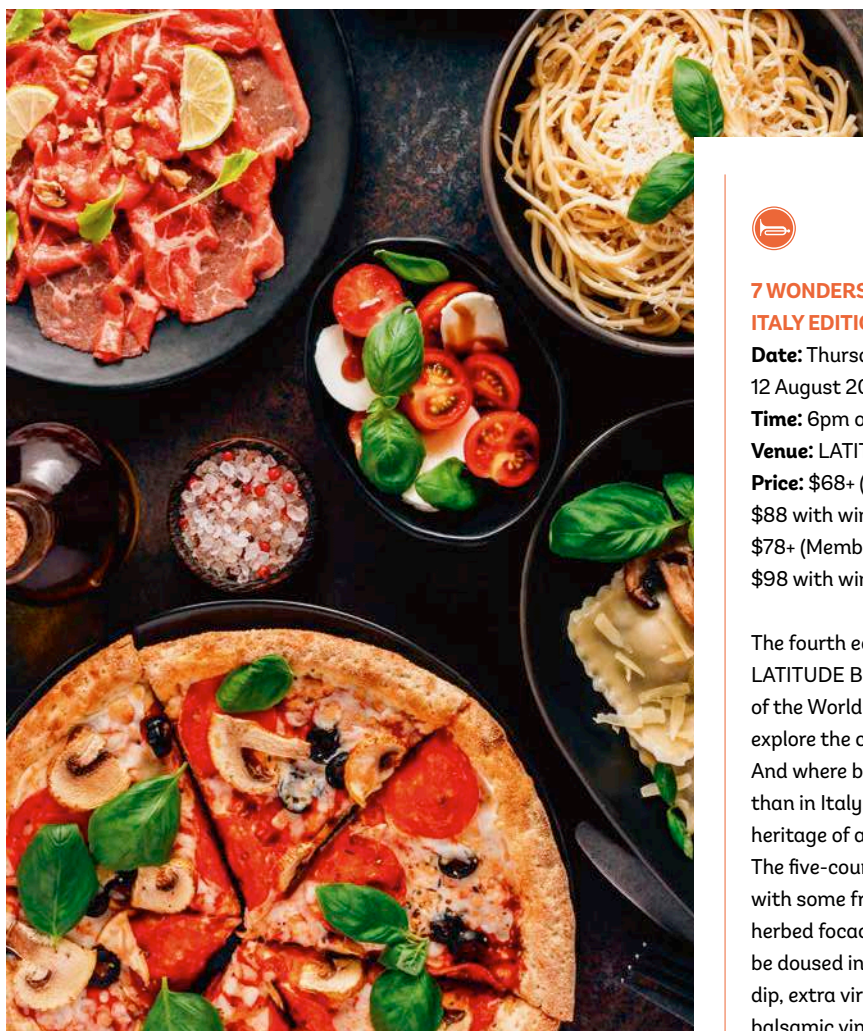
On a hot summer day, nothing beats a dip in the pool. Splash around, practice your strokes and get into the tropical vibe at ONE*15 Marina Sentosa Cove's infinity pool. If you decide to just make it your chilling spot for the day, rent an inflatable float at the nominal rate of \$5 from the Recreation Centre —you will be spoilt for choice at the variety of fancy floats available. *RSVP to recreation.sc@one15marina.com*



INTELLIGENCE OF SLEEP

Date: Tuesday, 24 August 2021
Time: 7pm to 10pm
Venue: InnerCove
Price: Complimentary

Statistics show that we spend one-third of our lives sleeping—it's an essential time for our body to repair and rejuvenate. Yet, we take it for granted. This event gives you all the pointers to convince you to stop doing that, from creating awareness on the role of sleep in our overall health and wellness, to the various sleep disorders and simple ways to practise better sleep hygiene. It's time to make a pact to give sleep its due credit. *RSVP by 13 August 2021 to membership.sc@one15marina.com*



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



7 WONDERS OF THE WORLD: ITALY EDITION

Date: Thursday, 12 August 2021
Time: 6pm onwards
Venue: LATITUDE Bistro
Price: \$68+ (Member), \$88 with wine pairing
 \$78+ (Member's guest), \$98 with wine pairing

The fourth edition of LATITUDE Bistro's 7 Wonders of the World leaves Asia to explore the cuisines of Europe. And where better to start than in Italy, which boasts the heritage of ancient cultures. The five-course dinner starts with some fresh homemade herbed focaccia, which can be doused in the ubiquitous dip, extra virgin olive oil and balsamic vinegar. Small bites run the gamut from crunchy to indulgent with dishes such as quail egg and caviar paired with white wine from Southern Italy, Santu Micali Vermentino Di Gallura Superiore DoG 2019. Move on to some luscious burrata, and porcini risotto and ravioli paired with the earthy notes of Perlino Scanavino Barolo 2016 and La Tunella Pinot Grigio 2018, respectively. No Italian meal is complete without some delicious gelato, which comes paired with red wine from Sicily, Carlo Pellegrino Tripudium 2016. *RSVP by 5 August 2021 to membership.sc@one15marina.com*



WOK°15 KITCHEN

A New Age of Dim Sum

A union of time-honoured Cantonese heritage and a contemporary twist. Unveiling black truffle soup dumplings, baby abalone pork dumplings, black truffle pot stickers and more.

À LA CARTE DIM SUM

Tue – Fri
11.30am – 3pm

Sat, Sun & PH
11am – 3pm

DIM SUM BUFFET

Tue – Fri
11.30am – 3pm

\$38+ (Adult)
\$19+ (Child)

SUPER DIM SUM BUFFET

Sat, Sun & PH
11am – 3pm

\$48+ (Adult)
\$28+ (Child)

FIND OUT MORE:





7 wonders of the world: Brazil

On 12 May, 37 guests stepped off the shores of Singapore to Brazil—well, through their taste buds. Head of F&B and Executive Chef Desmond Goh transformed LATITUDE Bistro into a quintessential Brazilian bairro (Portuguese for neighbourhood) with push cart skewers going from table to table slicing off char-grilled meat to diners. The night was capped with a live dessert showcase, which came paired with cocktails. Overall the dinner was a huge hit with guests raving about the presentation. Capping the experience, however, were the boarding passes that guests were handed before the dinner. It is one aspect of the 7 Wonders of the World series that will awe guests regardless of how often it is done—talk about timely interventions.



Oyster Frenzy

On 15 April, 15 Members and 24 guests, were privy to an amazing oyster pairing dinner at Bar Nebula. Not just a gastronomic experience, it helped guests gain insight on the different types of oysters—and their texture and taste. They were also able to see how the chef was shucking them. Among those, Special de Claire, also known as the “rock oyster”, is grown in an oyster farm for three years and then refined for 28 days—this makes them meatier and sweeter than other varieties. All this valuable information delivered with a delicious meal paired with free-flow prosecco gave guests enough reason to gush about the event. Add to that, the impeccable service called for even more positive reviews.



Legacy and Estate Planning

Ever wonder or worry about what you are leaving behind? On 4 May, some Members got answers for all their queries and concerns on that aspect. at the event held at innerCove. Speaker Lee Woon Shiu elaborated on all aspects of estate and legacy—from how to plan and handle the various assets to figuring out what is the best course of action for the next generation. He also responded to any questions Members might have on the subject. The key to future planning is to have in-depth knowledge of the different aspects involved; the right terms to negotiate and knowing when to cut off tying contracts for the benefit of both parties. Going by the positive reviews by Members, who appreciated the speaker's vast knowledge and the valuable insight they gained, it was a success.



Pilates Matwork Trial Class

A lot has been said about the benefits of Pilates on core and strength training, and improving balance and flexibility. On 26 April, a trial class gave Members a sense of the positive aspects they would be signing up for. The Pilates movements that were taught encouraged the finer articulation of the spine, lengthening it to prevent and reduce aches and pains in the back. Working the body in proper movement patterns also keeps the body mobile and less injury prone. Members not just got acquainted with the low-impact workout, they were able to ease into some of the difficult poses because of the community feel of the class.





CO-WORKING HAVEN

With remote working continuing to be the norm, ONE°15 Marina Sentosa Cove realises Members' need for a space outside of their homes that is conducive to work. With this in mind, we have transformed innerCove into a free-to-use co-working space with various kinds of furniture—from bar tables and high chairs, to arm chairs and sofas—to suit the different needs in your work day, be it hosting a guest, conducting online meetings or simply having a quiet corner to work. There are also USB- and power-charging ports available for convenience. The space can accommodate 30 Members at a time. Space availability is on a first-come-first-served basis. No booking is required. *For enquiries, please contact membership.sc@one15marina.com*



CLEAN AND GREEN

Enabling a cleaner and greener marina for marine life has always been one of the Club's priorities. A recent re-accreditation as a Level 4 Clean Marina affirms that commitment. This acknowledgement is part of the International Clean Marina Program, owned and managed by Marina Industries Association (MIA)—whose main objective is to protect inland and coastal waterways by leading marinas through an accreditation process to develop valuable environmental management practices. The Club's green efforts are a big part of the amenities we put forth for our Members. We are grateful that you have shared our enthusiasm and look forward to more such combined conservation efforts.



REVISED VEHICLE ENTRY FEE

With effect from 1 July 2021, Sentosa Development Corporation (SDC) will be revising the rates levied on commercial vehicles. A fee of \$100 per month per vehicle will be charged for all commercial vehicles registered with SDC for unlimited entry onto the island. Based on a quarterly cycle, Members with SDC-registered vehicles, will be billed in advance on 1 June 2021. *For clarification, please contact membership.sc@one15marina.com or 6305 6988*

**Information accurate at time of print.*



RECONFIGURED MARINA

The Club is thrilled to announce the completion of one of its largest projects—the reconfiguration of the marina. The main objective of this undertaking was to create space for superyachts—of up to 220ft—to berth at the heart of the marina. Members can now luxuriate in the presence of these splendid vessels right in front of the Clubhouse. We have also increased the number of berths for 80-ft yachts from 15 to 33 and introduced a new channel with a minimum depth of 4.5m. New pontoons and pedestals have been installed along with the introduction of a Fuel Management App that enables remote meter reading and automated billing.



NEW MEMBERSHIP CARDS

The Club is issuing new RFID technology-embedded membership cards which will allow Members exclusive access at the Club’s key facilities such as the gym, changing rooms and innerCove. The new cards will become active from 1 August 2021. As this is a Club-wide replacement exercise, we have staggered the dates over a period of three months, which started on 1 May 2021—the current membership cards can still be used till 31 July 2021. Members can approach the Front Desk for a one-to-one exchange on the spot, so please bring along your current membership cards. *For clarification, please contact membership.sc@one15marina.com or 6305 6988*



SDPRO RECOATING

To continually ensure a safe and sanitised environment at the Clubhouse, we would like to assure our Members that all our common areas, facilities and high-touch areas have been recoated with sdpro. Safety of our Members is our topmost priority, and this high performance self-disinfecting coating lasts up to 180 days with a single electrostatic spray application—the reason it has been our go-to since COVID-19 first set in.



JUL 2021 – JAN 2022

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

AUG

31 Jul – 6
RS Aero World Championship
Lake Garda, Italy
rsaerosailing.org

9
National Day

2 – 14
Europe Class – Youth And Masters
European Championships
CN El Masnou, Spain
regatascnm.sailti.com/ca/default/races

22 – 28
Platu 25 World Championship
Nida, Lithuania
platu25.com

29 – 4 Sep
International 8 Metre World Championship
Enkhuizen, Netherlands
8mr.org

SEP

4 – 11
Flying Dutchman World Championship
CN Altea, Spain
cnaltea.com/fdworld

12
ONE*15 Marina 14th Anniversary

14 – 19
Soling World Championship
MYC, Milwaukee, USA
solingworlds.com

19– 21
International One Design Class World
Championship
Fishers Island, New York, USA
iodwca.org/regattas

OCT

2 – 3
Viper 640 Women's International
Championship
Noroton Yacht Club, CT, USA
viper640.org/

26 – 31
Italian Grand Prix #4 And European Gp
Finals
Sanremo, Italy
yachtclubsanremo.it

NOV

5 – 12
A-Catamaran World Championship
St-Petersburg, FL, USA
yachtscoring.com/emenu.cfm?eid=13038

17 – 21
Harken International Youth Match Racing
Championship
Pittwater, Sydney NSW, Australia
intyouthmatchracingchampionship.com.au/

17 – 21
49er, 49erfx & Nacra 17 World
Championships
Al-Mussanah Sports City, Oman
49er.org

DEC

1 – 7
IWCA World Championships
Perth, Australia
windsurferclass.com

8 – 14
Melges 20 World Championship
Miami, USA
melges20.com/

18 – 22
Christmas Race Palamós
Palamós, Spain
christmasrace.org

25
Christmas

JAN 2022

1
New Year

29–30
Sail Grand Prix
Christchurch, New Zealand
sailgp.com



5 – 12 NOV 2021

The A-Class Catamaran, developed in the 1950s for single-handed racing, is the largest one existing among the four classes originally built. It is 18ft long with a total allowed rig area of 150ft², but weighs only 75kg—lightweight and built for speed on reaches and downwind legs.

*Information of events correct at the time of printing

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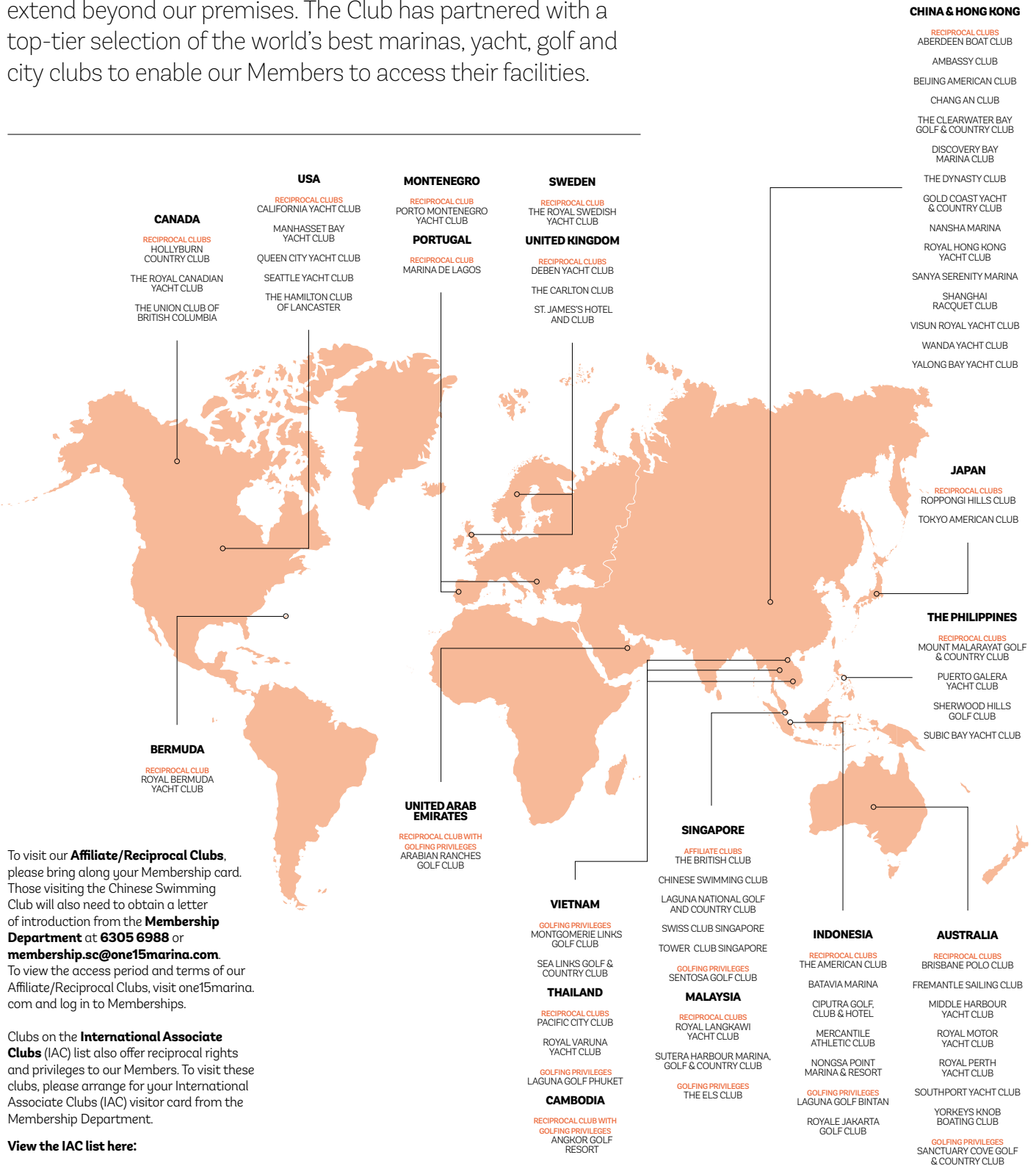
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THE WORLD AT YOUR FINGERTIPS

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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Bentos, goodie bags and more, delivered to online participants.



WATERFRONT VENUES

Be inspired by scenic views of our award-winning marina.

Basic Video Conferencing from \$250++ (up to 10 persons)
Meeting Packages from \$65++ per person (min. of 5 persons)



FIND OUT MORE
bit.ly/ONE15hybrid

☎ 6305 6990
✉ catering.sc@one15marina.com

'Marina World' International Marina of the Year 2021

Named International Marina of the Year by Marina Industries Association, ONE°15 Marina Sentosa Cove is thrilled to be recognized as an outstanding international marina with exemplary business practices, commitment to service, environmental responsibility and industry excellence.

The Club extends its congratulations to Members and Boaters who have been an integral part of our winning formula.

