

LONGITUDE

A PUBLICATION OF
ONE°15 MARINA
SENTOSA COVE
SINGAPORE



LEGACY CONTINUES

Putting sustainability front and centre with eco-friendly fashion
and upcycled gourmet treats

+

Marking milestones with the launch of ONE°15 Marina
Nirup Island Indonesia

ONE°15 16TH ANNIVERSARY

Bonanza

23 September 2023
From 12pm
ONE°15 Marina

A milestone worth celebrating, join us for a one-day extravaganza filled with fun and excitement, as we commemorate our incredible journey of growth and achievements spanning 16 remarkable years, made possible by you.



Poolside
Barbecue Party



On-water
Bouncy Castle



Magic Bubbles
Workshop



Flea Market



Marina Tour



Silent Disco



RHIB Rides

FIND OUT MORE
bit.ly/ONE15Anni2023



FULL STEAM AHEAD



Our Manager of Catering Sales Charles Lim shares similar sentiments about the ambience of the Club (page 20)—that it evokes a sense of calm in him.

Such words of encouragement keep us motivated. There's no doubt that we are where we are today because of you. We take this opportunity to thank our Members, existing and new alike.

The recent launch of ONE°15 Marina Nirup Island Indonesia was another affirmation of the lifelong support we have had from you. We sincerely thank all those who were present at the launch party. In On Water (page 22), we detail all that the new marina has to offer and how the launch is part of our ambitious plans for economic and social development of Nirup Island. We look forward to having more charters and convoys to the island.

The Mid-autumn Festival is upon us and it's time for mooncakes and colourful lanterns. WOK°15 Kitchen is also laying out some festive goodies, including two new snow skin flavours: Organic Japanese Genmaicha with Pecan Nuts and Superior Bird's Nest with Golden Custard Paste and Orangeat. Club Perks (page 32 onwards) has more details on how you can get your hands on these delicacies. Check out the exciting workshops to join in RSVP.

What's the ONE°15 Marina brand if not a proponent of the yachting lifestyle and protection of the waters that facilitate it. We were delighted to host the opening ceremony of The Singapore Regatta 2023 in August. We are also looking forward to our landmark marine conservation event for the year (and for years to come): The second edition of Blue Water EduFest. Scheduled to take place from 2 to 4 November 2023, the event will bring in changemakers, eco-champions and sustainability experts to our shores to participate in the two-day conference, The Ocean Collective Summit 2023, as well as Blue Water Heroes awards and ONE°15 Clean Up. Find out more at our site bluewateredufest.com.

Always looking and moving ahead, and hoping you stay with us through our journey.

Jonathan Sit
General Manager

Every new month feels like a bit of a renewal. September, being our anniversary month, encapsulates it more than others for us. This year marks 16 years since ONE°15 Marina Sentosa Cove Singapore launched, and we celebrate it with a birthday bonanza. We have planned a whole day of events and fun activities—from a flea market to bouncy castle setups in the Infinity Pool and adrenaline-pumping watersports. Members will also be given a tour of the marina and our pride and joy: ONE°15 Marina Coral Garden. Read all about it in the RSVP section of this issue of *Longitude* (page 38 onwards).

In reminiscence, we have also profiled one of our pioneer Members, Liew Ching Seng (page 18). Popularly known as CS, the agronomist signed up to become a Member at the Club when we had just launched and were working out of a make-shift office. CS saw the potential in becoming a Member then and has remained with us since—he mentions in his interview that it's a place he loves to show off to his business associates.

THE RECENT LAUNCH OF ONE°15 MARINA NIRUP ISLAND INDONESIA WAS ANOTHER AFFIRMATION OF THE LIFELONG SUPPORT WE HAVE HAD FROM YOU.



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



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Sentosa Cove Singapore

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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 for lunch at 2.15pm, last order for dinner at 9.15pm
6305 6998
wok15.sc@one15marina.com

LATITUDE Bistro

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

Pool Bar

11am – 7pm (daily)

innerCove

8am – 10pm (daily)

Boaters' Bar

5pm – 11pm (Wed, Thu & Sun)
5pm – 12am (Fri & Sat)
Last order for food at 9.45pm, last order for drinks at 10.15pm (Wed, Thu & Sun) and 11.15pm (Fri & Sat)
Closed on Mondays & Tuesdays
boatersbar.sc@one15marina.com

HELIOS93 (Lobby Bar)

11am – 8pm (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

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catering.sc@one15marina.com

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Explore the high seas in style with ONE°15 Charters Luxury Yachting, Singapore's premier luxury yacht charter service.
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* Charges apply

^ Guest fees apply

ONE°15 MARINA 
Sentosa Cove Singapore

EXQUISITE WAYS TO DINE

Some of the world's best views can be found right here. Indulge in delectable Cantonese fare at WOK°15 Kitchen or luscious bar bites at Boaters' Bar while immersing yourself in captivating vistas of our award-winning marina.

RESERVE AT WOK°15 KITCHEN



bit.ly/wok15saveatable

RESERVE AT BOATERS' BAR



bit.ly/ONE15BBRES



Ethical Style

REDEFINE YOURSELF WITH THESE INNOVATIVE PRODUCTS FROM BRANDS THAT ARE KIND TO MOTHER NATURE.

TEXT YING RUI



Happy Feet

Footwear brand Veja has been committed to finding an ecological alternative to leather since 2019. Petroleum-based plastic is commonly used as a leather substitute, but the French brand has created a vegan and bio-based material made from 100 per cent organic cotton that is coated with ricinus oil and cornstarch. It offers the same texture and impermeability as leather. Veja launched its vegan series with the C.W.L sneakers, but has since expanded it to different styles for both adults and kids. **Veja is available at veja-store.com**



Born to be Free

If you want minimalist and stylish athleisure—to run, dance or just lounge—look no further than Organique Studio. The Portuguese brand's wide range of options are 100 per cent vegan and completely free from any animal skin, fur or other meat by-products. Its products are made from low-impact fabrics such as organic cotton and tencel lyocell that degrade faster, naturally. The brand's processes also use less energy and water.

Organique Studio is available at organiquestudio.com





Fashion for Change

Boss has partnered with Raddis to launch a capsule collection of clothes made from the highest level of regenerative farming methods in South India. Regenerative farming is an approach focused on preservation and restoration that increases biodiversity, preserves water quality and improves soil health while absorbing carbon dioxide. The classic t-shirts, sweatshirts and tracksuit bottoms in comfy French terry not only support a more sustainable ecosystem, they empower female farmers. This provides women in rural communities with job opportunities, contributing to female empowerment and education in the long-term. **Boss is available at boss.com**



Natural Beauty

For products that you're putting on your body, it's important to know that they are vegan and not tested on animals. One of the bestsellers from PETA-approved Aesop is the Parsley Seed Anti-Oxidant Intense serum which is a lightweight daily hydrator that guards skin against airborne pollutants. Rare Beauty's innovative lip jelly Soft Pinch Tinted Lip Oil is cruelty-free and nourishes lips while adding a hint of colour. The jojoba seed oil in it helps to create a protective barrier over lips to lock in hydration. Using plant-based,

natural and organic ingredients, Aromatica's Rosemary Root Enhancer promotes healthier hair roots for more voluminous hair. The Korean aromatherapy-based brand has incorporated black foods such as black rice, black sesame and pepper, which restore balance to the scalp. **Aesop, Rare Beauty and Aromatica are available at sephora.sg**



Mushroom Medley

Stella McCartney debuted its Frayme Mylo handbag in white at the fall/winter 2023 runway show during Paris Fashion Week. It's the first time that sustainable high-performance producer Bolt Thread's mycelium-based vegan alternative to

animal leather has been available in a shade other than black. Mycelium is the naturally abundant, infinitely renewable root-like structure of fungi. The bag is coated in a water-based polyurethane for added durability and longevity. **Stella McCartney is available at #01-06 Paragon and stellamccartney.com**

WHAT'S ON

in Sep and Oct

Love the Last March

Artists Gillie and Marc have collaborated with World Wide Fund for Nature Singapore to fight for the environment. Known for their impactful art, the husband and wife duo have created a 192m-long bronze sculpture—the longest in the world—representing 62 of the most endangered animals of our time. Join the march to save wildlife. **Price: Free, till 18 May 2024, Gardens by the Bay, gardensbythebay.com.sg**



G*d Is A Woman

Popstar Ariana Grande's concert in Singapore gets threatened with cancellation because of a fake petition that circulates online. Audacious as it sounds, this scenario is not completely unimaginable. Such is the power of the Net and the reality of cancel culture—which knows no boundaries. Wild Rice's Founding Artistic Director Ivan Heng does a satirical take on this with playwright Joel Tan keeping pace with his humour. **Price: From \$30, 8 to 23 September 2023, The Ngee Ann Kongsi Theatre @ Wild Rice, Funan, sistic.com.sg/events/woman0923**

G*D IS A WOMAN

Julius Caesar in Egypt

One of the most iconic stories of love affairs and power struggles that changed the course of Egyptian history is brought to life in all its glory. Composer Handel's haunting opera set to exquisite Baroque music is enacted by an international all-star cast directed by Hawk Liu. **Price: \$48, 9 to 10 September 2023, Goodman Arts Centre, Black Box, sistic.com.sg/events/Julius0923**



Measure for Measure

The Stage Club takes on one of William Shakespeare's boldest and most humorous stage plays. Based in 17th-century Venice, the story revolves around its Duke's hastily drawn rules to save the city, which is ridden with vice. The turn of events as a consequence is comedic. **Price: From \$30, 20 to 24 September 2023, KC Arts Centre - Home of SRT, sistic.com.sg/events/measure0923**

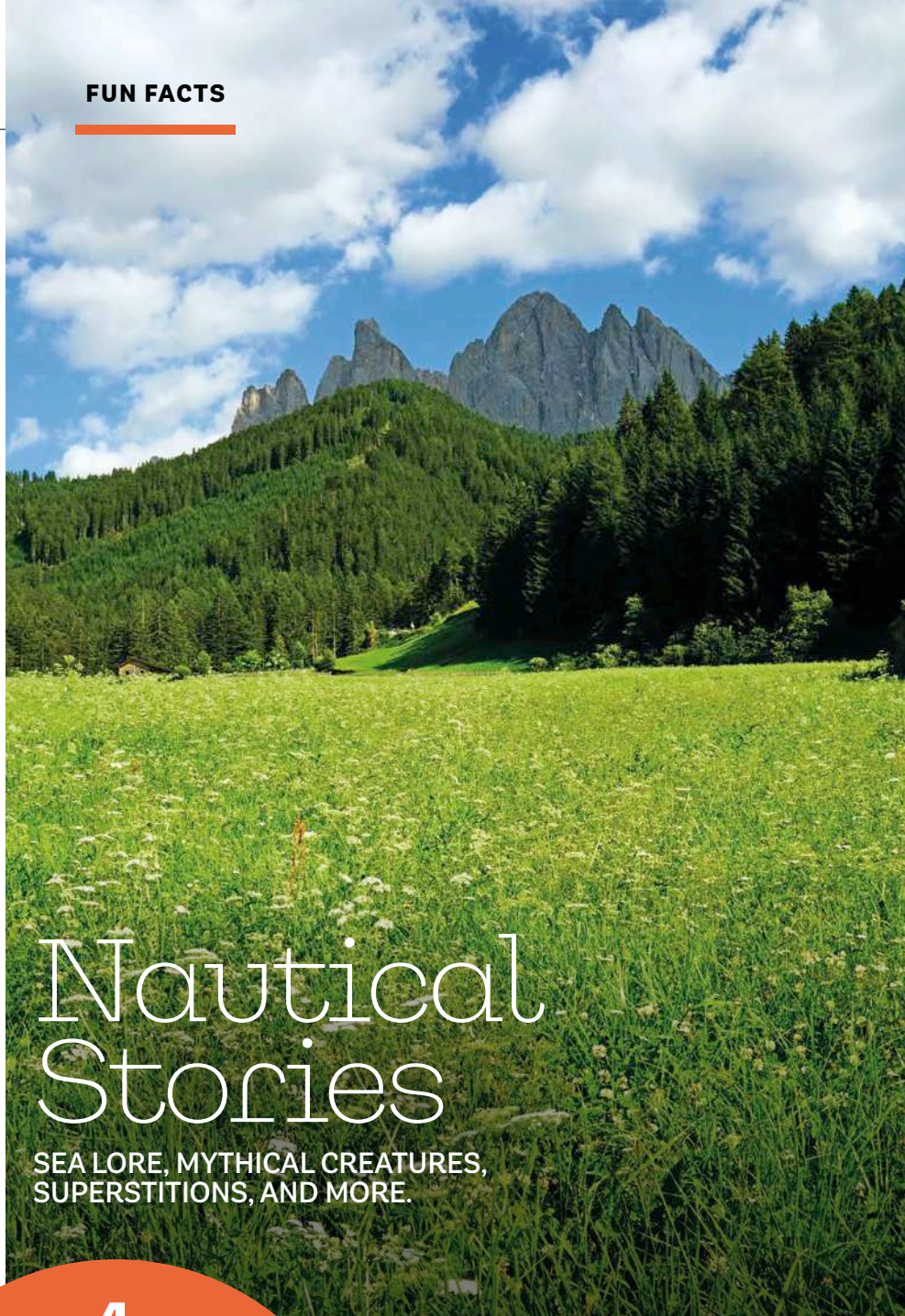
**Information of events correct at the time of printing*

1 There were a lot of things that sailors considered **taboo on board** a ship as they were thought to bode **bad luck**. These included **flowers and clergy** as they are both associated with funerals.



2 Norse mythology speaks of **Jörmungandr**, the **middle child of trickster god Loki** and giantess Angrboða. The giant sea serpent can encircle the world and grasp its own tail—releasing of which is believed to unleash Ragnarök, the final battle of the world.

3 **Mermaids** are known to signify life and fertility within the ocean. Ancient mythology dates their origin to 1000 BC in Assyria, when **Atargatis, the goddess of fertility**, cast herself into a lake and transformed into a mermaid. These magical beings have since shared a symbiotic relationship with sailors—as much as they are feared for their **deathly allure**.



Nautical Stories

SEA LORE, MYTHICAL CREATURES, SUPERSTITIONS, AND MORE.

4

A lush green meadow with every kind of exotic flora, where fiddlers play eternal songs that beautiful dancers sway to. That's **Fiddler's Green**, believed to be the heaven that virtuous sailors rise to from their watery grave.

5

SAILORS DON'T TAKE THEIR SHIPS OUT ON FRIDAYS, AS IT IS CONSIDERED BAD LUCK BEING THE DAY OF THE CRUCIFIXION. THEY ALSO AVOID SETTING SAIL ON THURSDAYS IN ORDER TO NOT OFFEND THOR, THE GOD OF THUNDER.



LUXE LIFE





CLEAN & GREEN

Exploring one of the most sustainable countries in the world, brands turning scraps to edibles, and grand opening of ONE°15 Marina Nirup Island Indonesia.

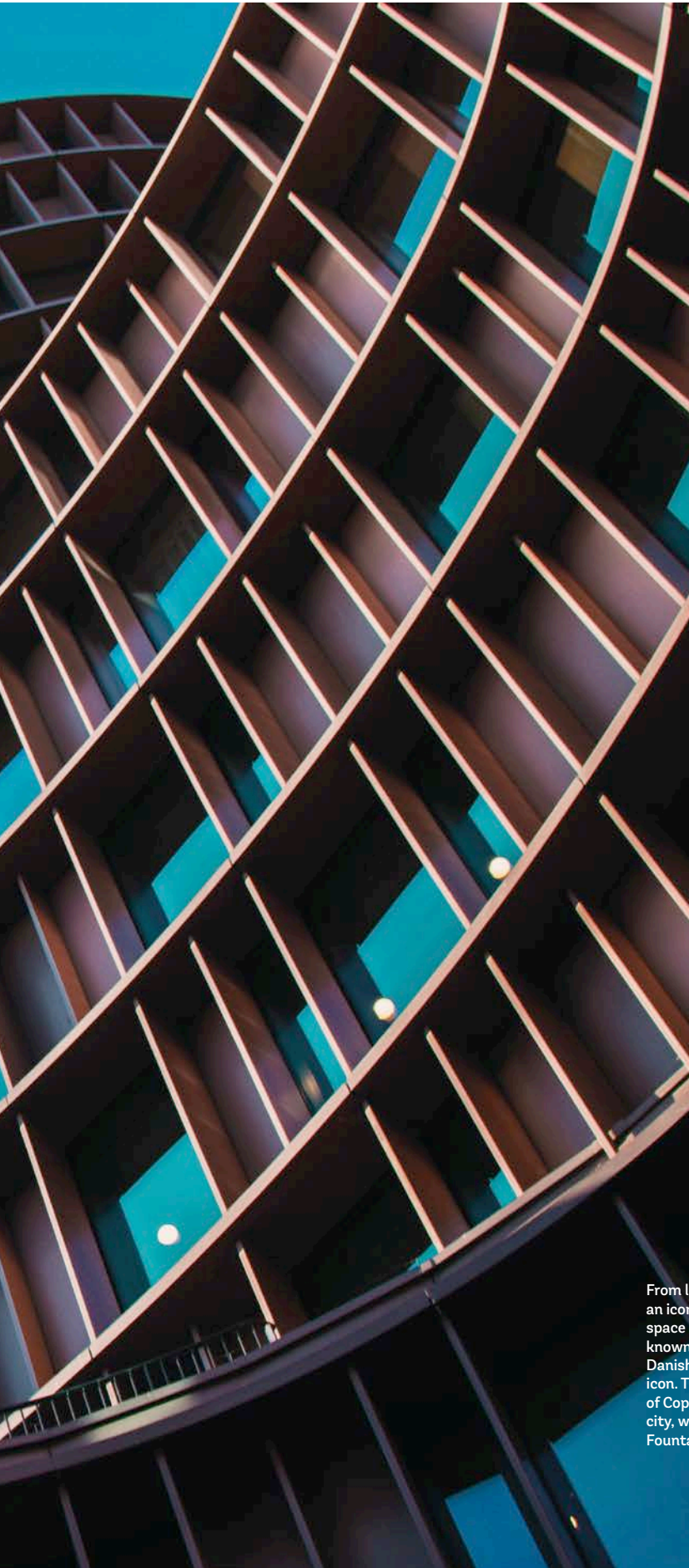
Copenhagen—idyllic settings meet rich culinary offerings, eclectic architecture and sustainable ideologies.

GREEN REVOLUTION

DENMARK MAY BE SMALL, BUT THE MIGHTY CITY IS AN ECO-TOURISM PIONEER THAT EARNS ITS SPOT ON YOUR TRAVEL BUCKET LIST.

TEXT BEATRICE BOWERS





From left: Axel Towers, an iconic co-working space in København known for being a new Danish architecture icon. The busy streets of Copenhagen's inner city, with the Stork Fountain at its heart.



The land of Vikings, fairytales, and hygge, Denmark has balanced history and whimsy with its charge towards future-forward sustainable living. Beyond its dedicated green spaces, high rates of cycling, and environmental education policies, the Scandinavian country is also on a quest to become carbon-neutral by 2050.

The nation's environmentally aware tourist offerings also make it an ideal destination for travellers who want to do their part to offset the carbon baggage that jet-setting entails. Its environmental initiatives don't come at the cost of beauty or history either: Denmark offers the best of the hypermodern and traditional, marrying its Scandi cityscapes with picturesque vistas and fairytale castles.

If you're planning a trip there, here are some of the sustainable hotspots to add to your itinerary.

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 6305 6988, frontdesk.sc@one15marina.com or membership.sc@one15marina.com.

COPENHAGEN

Capital city Copenhagen is the de facto port of call if you're flying into Denmark. The iconic city is worth spending a few days in and has plenty to offer sightseers. Getting around Copenhagen on foot, via bicycle, or public transport is relatively easy, so you won't have to rent a car. Planning accommodation? Keep a look out for the Green Key label, which identifies luxury hotels that are also climate-friendly.

Rent a bicycle and cycle the Harbour Circle, a 13km route that takes you through some of the city's historic sites, including the canal, the colourful

Nyhavn district, and trendy neighbourhoods like Vesterbro. The latter is the city's characteristic underbelly. Though best known for its nightlife, Vesterbro also has plenty to offer during the day, including eco-friendly shopping options, ranging from thrift stores to green homeware retailers. The city is also one of the bedrocks of New Nordic Cuisine, and takes great pride in its highly literal interpretation of farm-to-table—many of its renowned eateries are home to urban farms too! The food mecca also has organic cafes and kiosks aplenty, with produce sourced from the region.





Clockwise from above: The Nyhavn waterfront with its colourful 17th-century buildings. Pickled herring, a popular street snack. The Copenhagen Opera House. The city's famous Treetop Experience, overlooking the Gissselfeld Klosters Forest.





ODENSE

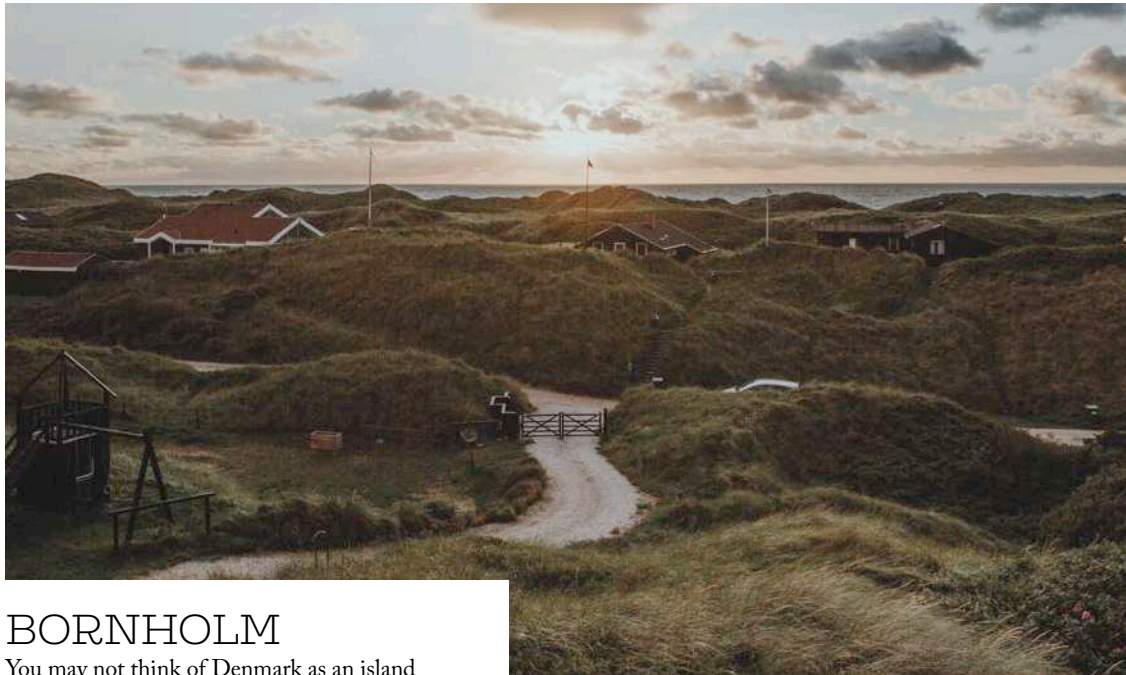
A train ride shy of just two hours from Copenhagen resides Odense. The third largest city in Denmark has a history dating back to the Viking age, as it used to be a sanctuary for Odin's worshippers. Today, green architecture melds beautifully with Odense's historic buildings and cobbled streets, creating a cityscape that's unlike any other. It's also known for being a family-friendly destination.

Odense is also known for being the birthplace of prolific fairytale writer Hans Christian Andersen. His house remains beautifully preserved near the city centre, flanked by a 5,600sqm museum and garden that celebrates his life and legacy. The fairytale whimsy extends beyond the museum's compounds,

to the eclectic array of street art around the city. Art activist Thomas Dambo's famous troll sculpture, made with recycled materials, is hidden somewhere in the city, offering visitors a modern-day treasure hunt. It's about a 5km hike to get to the sculpture, but you'll have plenty of sights to see along the way.

If you're in Odense during its warmer months, you'll be greeted by a repertoire of food and festivals, celebrating locally grown produce and creators. Instead of rushing to air-conditioning to cool off after a day in the sun, swing by its world-renowned harbour bath for a cold plunge. The free-to-access bath also has an eco-friendly sauna on-site.





BORNHOLM

You may not think of Denmark as an island destination, but it is home to one of the most sustainable islands in the EU. One among the Danes' favourite holiday destinations, Bornholm also offers tourists a slice of slow living, set amidst Baltic beauty.

The laidback island boasts a line-up of low-carbon-impact activities for all ages, ranging from leisurely kayaks through its many scenic water bodies, to dramatic climbs on the fort of Hammershus, the ruins of a 1,000-year-old hilltop castle. For nature enthusiasts, the northern coast has much to offer, from spotting rare birds to walking through trails formed during the Ice Age. Bornholm is also dotted with many

beautiful fishing villages, with cosy timbered cottages and charming architecture.

Keen gourmands ought to make a pitstop at Restaurant Morlen, located at the Nexø harbour. The bistro churns out a seasonal menu with locally grown and caught produce. [↗](#)

PLAY

Make the most out of your Northern European holiday with a visit to Sweden, a quick flight away from Denmark. While there, unwind at the Royal Swedish Yacht Club (ksss.se), continental Europe's oldest yacht club.

Clockwise from top left: Thomas Dambo's troll sculptures can be up to 60ft tall. A quiet street in Odense's city square. Rolling hills near the Hammershus ruins. Bornholm's beautiful Helligdomsklipperne, also known as Sanctuary Rocks. The courtyard of Hans Christian Andersen Museum.



CONNECTING PEOPLE

AGRONOMIST LIEW CHING SENG IS THE QUINTESSENTIAL EXAMPLE OF ONE WHO WORKS HARD AND PLAYS HARD.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH
ART DIRECTION CHARLENE LEE

It's a balmy afternoon, and the shimmering waters serve as the perfect backdrop for the superyachts berthed at the marina. Liew Ching Seng, Owner and Managing Director of Pacific Agriscience Pte Ltd, is as spirited as the weather—a fulfilling lunch of Char Kway Teow from one of his favourite restaurants LATITUDE Bistro did its part.

“It’s one of my favourite places to bring my overseas guests. I love the ambience,” enthuses the Club’s long-standing Member. The guests in question are executives from large agro-chemical conglomerates and dignitaries, who are all part of the wide network that Ching Seng—or CS, as he is popularly known in industry circles—has accumulated in his years in the business of crop protection, notably pesticides. They are vital to our existence as much as seeds and fertilisers, he explains.

“Without them farmers won’t be able to grow crops and we won’t have food to eat today.”

WRITTEN IN THE STARS

Growing up in the state of Negeri Sembilan in Malaysia, agriculture was a part of CS’ life. The 67-year-old has fond memories of the times he spent in his father’s large rubber plantation. “I used to tag along with my parents on their routine visits to the plantation—catch fish in the streams and play with the other kids. Back home, I would plant vegetables and flowers in pots and watch them grow,” he recalls.

When it came to deciding his career path, CS did not have to dig too deep. He graduated in Agronomy and Pest Management, the science





behind field crop production and soil management from Iowa State University, USA. His first port of call upon graduation was to visit the plantation he used to frequent as a child and see how he could apply the knowledge he had gained.

But CS knew that there was a lot more to explore in the discipline and entered the industry to gain more experience. He started his career with Ciba-Geigy Malaysia before moving to a regional role with Singapore-based American company Uniroyal Chemical in May 1980—the company has since gone through a few consolidations, and buyovers. For CS, having taken over a high profile international role at a young age, that experience set the stage for the future of his career with large conglomerates.

It was also when he was with the company that he met his wife Michelle, who was based in its London office in the logistics department. “Those were the days of no cell phones and Internet,” he laughs. Their long distance romance blossomed over telex and snail mail, before she moved to Singapore to become his wife. Singapore has remained their home since.

HIS OWN COURSE

Throughout his career, CS had proved his mettle as someone who was competent to speak with farmers, and equally knowledgeable of the industry to speak with distributors and dealers on the commercial aspects of the business.

In December 1998, he decided to branch out on his own and founded Pacific Agriscience Pte Ltd. His all-rounded experience aside, the potential that CS saw in the market of generic pesticides urged him to make the move towards entrepreneurship.

“The global pesticide industry is around 60 billion US dollars at the retail level. India and China are the biggest producers of generic pesticides meaning off-patent,” he explains. These were cost-effective and did not compromise on function.

The initial focus of his company was on trading, where CS acted as a mediator between pesticide manufacturers—mainly in China, because of the language barrier—and distributors. Over time, CS pivoted to mergers and acquisitions, matchmaking smaller yet innovative agrochemical businesses with large conglomerates.

This was a natural shift for CS—his innately extroverted nature, coupled with passion and expertise in agrosience opened the doors to many a distinguished network around the world. In keeping with the times, his focus is now also on manufacturers of sustainable biological pesticides.

THE RIGHT BOOST

From a young 23-year-old in a regional role in a foreign country to a successful businessman, CS has come a long way. “I have my parents to thank for this,” he says.

One of nine children, CS is the only one among his siblings who is English educated and with a university degree.

He has an incident that happened when he was six years old to thank for it. “It is what I call a defining moment in my life,” says CS, as he recalls the exact conversation between his father and a relative—an “uncle, cycling towards our house”. “He was grinning ear to ear, and when my father asked him the reason, he announced that he had landed a job with Standard Chartered Bank and they were sending him to Manchester, England, for training. The only other question my impressed father asked him was: ‘what school did you go to?’”

Then and there, it was decided that CS would go to the same English medium school: King George V Primary School. He was pulled out of the Chinese medium school he was scheduled to go to like his siblings. “That’s why I am where I am today, and how we are here today,” he says with unbridled gratitude.

He has made sure his children—he has three sons—have had such opportunities to succeed in life. He also ensures they chart their own career paths and follow their own dreams.

It’s been 25 years since CS began his entrepreneurial journey, and he doesn’t seem to want to slow down. He works hard, and does so without cutting any corners—“no compromise on honesty and integrity,” he says, categorically. CS also contributes regularly to a few top agricultural journals and publications, and is a vociferous spokesperson for the future of the industry of crop protection.

In his downtime, in between jet-set business meetings, CS can be seen in the front row of certain luxury fashion shows in Europe and on the judges panel of some beauty competitions in Croatia, Slovakia, Germany, France, and Hungary. “No one can say I am just a boring pesticide salesman,” he laughs. “I enjoy what I do and I enjoy life.”

CS’ TOP 3

DESTINATION

Hawaii. I have been there many times when I was working for the American company, which was based in Connecticut. I would make sure to have a stopover at Honolulu. I would rent a car and drive around the island.

HOBBY

My passion is gardening, of course. I am fortunate to be living in a landed property in Singapore with a large open space. My garden is my pride and joy. When I have dignitaries over for barbecues and dinners, I like to show them around my garden, my fruit trees and exotic plants. They get to even pluck their own fruit for dessert.

RIDE

I have a BMW i8 and am part of the BMW i8 Club. I enjoy driving around with a convoy of likeminded car enthusiasts.





DREAM MAKER

ALL THAT CHARLES LIM
WANTS TO DO FOR THE
REST OF HIS LIFE IS HELP
COUPLES PLAN THEIR
FAIRYTALE WEDDINGS.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH
ART DIRECTION CHARLENE LEE

Someone once said, “a beautiful day begins with a beautiful mindset”. That has been true for Charles Lim, Manager of Catering Sales at ONE°15 Marina Sentosa Cove. And he attributes it to the ambience at the marina.

“I had heard about this place, but had never been here,” he says, recalling the day he first stepped foot in the Club. “I was amazed by the view—it was something that I had never seen before in my experience of working in hotels on the mainland. It keeps me calm and stress-free at work.”

The 35-year-old has just completed one year at the marina, but the jaw-dropping feeling he had continues.

THE RIGHT FIT

Charles’ career in the F&B industry began in 2017 in banquet operations, after which he moved to a sales position at One Farrer Hotel, and on to his current role at the Club. However, these were all far removed from his training in supply chain management and first job in freight forwarding.

It was a cafe venture, during a career gap year of sorts, soon after his National Service that brought about the career pivot. He ran a Peranakan cafe, which morphed into a sports bar by night. The business couldn’t keep up with the competition in the buzzing Joo Chiat neighbourhood, but it kickstarted his entry into F&B.

As Manager of Catering Sales, he does dip into all his varied work experiences, but it’s the interpersonal interactions that stand out most to him. Charles’ clients are mostly Members planning parties—for birthdays, gender announcements and more—and couples looking to tie the knot at the Club. He also handles corporate events.

The romantic in him ticks the part of “helping couples plan their special celebration for a once-in-a-lifetime event” as most fulfilling.

Charles works closely with them, planning their big day three months ahead of time, from confirming the decor, to finalising the guest list—while noting special dietary requirements and requests—seating arrangements, and more. He then coordinates with the various in-house departments involved to ensure all the i’s are dotted and t’s are crossed for the event day.

POSITIVE ATTITUDE

Not all relationships are made equal and not all couples want the same thing either, but Charles does not find that aspect daunting.

“We do come across challenging couples with higher expectations or those who are very particular. One of the other aspects I love about my job is that I get to meet people with unique personalities and quirks,” he enthuses. “I just need to better understand their needs. That often means reading between the lines.”

While the ambience of his workplace plays a part, Charles also admits to being someone who is calm and collected when approaching challenges—“I am not the type of person who panics easily—my thinking is very solution-based,” he says.

“I think my parents play a big part in that aspect of my personality. When I was a young boy, I used to cause trouble at school. While they focused on disciplining me, they would always also want to know what caused my behaviour,” he recalls. That kind of reasoning helped Charles develop an all-rounded approach to problem solving.

He is also astutely aware that it is an important part of his job. “To be honest, the place sells by itself. Establishing and maintaining good customer relationships beyond the sale is the main part of my job. If I were to be in their place, it would be important for me to have a good connection with my wedding planner,” he says.

He is quick to also give credit where it is due: His team. “We are a small, but strong team. The strong interdepartmental relationships we have go a long way in ensuring things progress seamlessly,” he says.

PERSONAL QUIRKS

For someone who is all about making good connections with the people he plans weddings for, Charles has very different views about what his own would be. At the time of this interview, his fiancé and he are planning their special day at the Club in August. Or should we say “not planning”. Charles is very particular that theirs would have none of the frills he loves executing for others, but more of a free and easy event with no formal ceremonies. “We are just going to eat and have fun with friends and family,” says Charles.

When it comes to his own home however, he is particular, especially about one of the rooms. “My partner has the say in almost everything in the house, but I get to design the kitchen,” laughs the cooking enthusiast.

Given that he is the son of a Peranakan father and Taiwanese mother, there is a natural affiliation to the culinary industry, but Charles does not see himself getting back into the restaurant business. “I like cooking, but I don’t think I am that good a cook,” he jokes.

“This is where I find my interest to be in,” he says categorically about his current job scope. “Seeing the couples’ happiness and gratitude is most fulfilling. I don’t think I want to change my portfolio anytime soon—I just want to do weddings throughout.”

CHARLES’ TOP 3

FOOD

I love Chinese cuisine, and LATITUDE Bistro is a place I frequent. There is a wide selection of Asian dishes and I especially love their Hainanese Chicken Rice.

DESTINATION

My father works with Singapore Airlines, so we got a free ticket every year, and we always travelled to Taiwan. But I loved going back there as a boy with my mother—for the street food and night markets.

UNWIND

I work weekends, but will take the day off on Mondays when I enjoy a good swim and a game of badminton. My partner used to be in hospitality—in fact that’s where we met—so she is very understanding of my erratic schedules and leaves me to have my me-time.



NEW HORIZONS

THE OPENING OF ONE°15 MARINA NIRUP ISLAND IS SLATED TO PROMOTE THE YACHTING LIFESTYLE AND TOURISM.

TEXT SANDHYA MAHADEVAN



ONE°15 Marina added to his portfolio of world-class marinas with the opening of ONE°15 Marina Nirup Island Indonesia. Its location, a mere eight nautical miles from the flagship marina at Sentosa Cove, makes it a valuable extension of the marina brand's luxury offerings.

As Arthur Tay, Chairman and CEO of SUTL Group of Companies, which owns the marina, mentioned in his welcome speech, the opening of ONE°15 Marina Nirup Island Indonesia meant “a brand new yachting destination for our Members and the boating community” at large. “With the marina in full gear, we anticipate a consistent influx of boaters, charterers, and private yachts seeking exceptional amenities and new experiences,” he added.

The opening ceremony, which was held on 8 July 2023, was attended by more than 400 VIPs and boating enthusiasts from Singapore and Indonesia alike. Among those present were the Indonesian Minister of Transportation Budi Karya Sumadi, Governor of Kepulauan Riau (Riau Islands) Ansar Ahmad, Ambassador Extraordinary and Plenipotentiary (Indonesia to Singapore) His Excellency Suryo Pratomo, as well as the President Commissioner and





Commissioner of PT Tritunas Sinar Benua (TSB) Pak Hartono and Jimmi Ho, respectively.

As part of the launch celebrations, guests embarked on a village tour, in a boat, to a nearby island situated about 30 minutes from Nirup Island. They then explored the island on a trishaw, indulged in culinary exploration and shopped for local souvenirs, adding the perfect amount of cultural immersion.

The events of the day rounded off with some time on the beach and water sports—from kayaking, stand up paddle boarding, and banana boats to jet skis. Inflatable floating cabanas by AquaBanas with DJ music imbued the the atmosphere of a beach party.

This was one of the highlights for the Indonesian dignitaries as it helps boost tourism in the area. “The inauguration of the ferry terminal and marina on Nirup Island marks the beginning of grand aspirations for advancing tourism in the Riau Islands,” elaborated Ho. “Nirup Island is expected to not only act as a magnet for tourists but also become an attractive destination for investors wishing to invest in Riau Islands,” he added.

Tay echoed his sentiments, given the demand for such private island getaways. “I’m confident that our Members and fellow Singaporeans will be frequent

visitors to this island since there will be direct ferry services between Singapore and Nirup Island when the island is officially opened. ONE°15 will continue to expand our marina portfolio by offering such yachting lifestyle options,” he enthused.

ENRICHED LIFESTYLE

The marina is scheduled to open in four phases. The first phase of completion at the time of launch has 44 berths, catering to boats up to 150ft in size and comes complete with Customs, Immigration and Quarantine facilities.

On the lifestyle front, a slew of amenities await, including a clubhouse restaurant serving international delights, well-stocked bar with a view of superyachts, seafood restaurant right on the beach, and a Sea Sports Centre.

Come next year, Members will enjoy the full suite of luxury amenities offered by Westin Hotel, which is part of the Marriott Group. Members also had the opportunity to view the one-bedroom villa showflat of The Riahi Residences, set to complete by then.

This was a preview of all that the new marina could offer as well as a showcase of the beautiful biodiversity—both marine and on land—to Members.

As Tay surmised, “My long-term goal is to establish a thriving marina community here to support the surrounding island villages with a new avenue of economic and tourism income that can improve their livelihood.”

Clockwise from bottom left: Members enjoying a spot of kayaking at Nirup Island. Dignitaries at the Opening Ceremony of ONE°15 Marina Nirup Island Indonesia. Floating lounges by AquaBanas at the beach party. A view of the 44-berth marina and the lifestyle amenities. Inauguration proceedings of the new marina.

TRASH TO TREASURE

FROM UPCYCLED BREWS TO REGENERATIVE CROPS, HERE'S HOW SINGAPORE'S FOOD INNOVATORS ARE TACKLING FOOD WASTE AND PROMOTING SUSTAINABILITY.

TEXT AMY VAN





Sparkling Surplus

Surplus food can be costly to dispose of for retailers and F&B chains. Realising a potential to valorise food waste and give it a new lease of life, Travis Singh founded Crust Group in 2019. With the aim to create a more circular economy, surplus ingredients are turned into products via the group's two brands: Crust, a line of sustainable craft beers made from leftover bread and grains, and Crop, which focuses on healthy, non-alcoholic sodas made with fruit peels, cores and husks. Crop launched its first upcycled soda flavour—Mulberry Lime in March this year.

The food tech company works with waste management companies, food businesses such as RedMart, Tiong Bahru Bakery, and GoodFood People by SaladStop! as well as restaurants and bars, to source for surplus ingredients and food waste.

Aside from cost savings, Crust helps to create unique co-branded products that brings in additional revenue and tell a story of sustainability. Their latest brew—Be on Track—a collaboration with Singapore Grand Prix, is made from upcycled surplus bread, apple peels, and apricots.

Crust Group's mission is to empower businesses to upcycle their food waste and loss, reducing global food waste by one per cent by 2030.

FUN FACT

Singapore throws about 20,000 tonnes of unused fruits every year. A 2018 study by students from Nanyang Technological University found that 70 per cent of consumers surveyed were not willing to buy "ugly" produce, as they perceived it to be not fresh or tasty.

Global food waste has reached staggering levels, with approximately one-third of all food produce ending up in landfills, based on a study commissioned by the United Nations Food and Agriculture Organization. This is despite the fact that over 828 million people are affected by hunger and a further 924 million are at severe risk of food insecurity, according to a 2022 United Nations report. With climate change disrupting crop production and availability, the current food supply chain and food safety system are in need of an urgent overhaul.

As a densely populated country with limited land resources, Singapore faces even more of an uphill battle in ensuring a sustainable food system for its residents. But amidst these challenges, innovative food companies have emerged—spearheading efforts to combat food waste, promote sustainable practices, and enhance food security.



Vegan Meat

Monoculture—the cultivation of a single crop over a plot of land—makes it easier for farmers to plant, maintain, and harvest their crops. This practice is commonplace in modern agriculture, especially with the rising demand for staples such as wheat, corn, and rice. However, it can severely leach nutrients from the soil and upset the balance of the local biodiversity, rendering the land useless for future agriculture.

Seeking to change this is Singapore-based startup Karana, founded in 2018. The brand hopes to drive transformation from monoculture industrial farming to a more diversified model by introducing jackfruit on the global stage as a prime example of a positive, regenerative crop.

Karana's offerings are built around the incredible versatility of the fruit. Sourced primarily from Sri Lanka, its best-selling product range, the minced jackfruit, can be used as a meat substitute in a variety of dishes and products—from dim sum and patties to sausages and meatballs. Some even incorporate local flavours, such as *otah* and *ngoh biang*, a Hokkien and Teochew spiced ground meat dish. Aside from restaurants, Karana's products are also available in retail stores in the form of gyozas, beef wellington, and chorizo meatballs.

Beyond sourcing and manufacturing jackfruit in a commercially viable manner, Karana supports smaller farming communities by encouraging indigenous farming methods that promote healthy soil and biodiversity.



FUN FACT

Jackfruit is a large, tropical fruit commonly found in warm, humid climates such as parts of Asia, Africa, and South America. Due to its subtle sweetness and stringy texture, this fibrous and nutrient-rich produce has long been used as a meat substitute in many cultures.



Ugly To Hearty

Despite being perfectly edible, vegetables and fruits that are slightly bruised or discoloured can be difficult to sell, and often end up being thrown away.

Enter Confetti Snacks, which turns ugly produce into colourful and healthy snacks. Founder Betty Lu conceptualised the idea of creating a healthy plant-based snack that people could enjoy on the go, experimenting with various ingredients and techniques until she found the perfect recipe.

Today, Confetti Snacks carries Veggie and Mushroom chips dressed in a variety of exotic flavours inspired by Singapore's rich culinary heritage. Think green curry, tandoori curry, and teriyaki BBQ. The chips undergo a dehydration and crafting process at specific temperatures, ensuring that the ingredients retain their maximum nutrition.

A portion of proceeds go to alleviate global hunger and environmental causes, through partnerships with organisations such as 1% for a Better Planet, Upcycled Food Association, Business for Good, and the Centre for a Responsible Future.

The company, based in New York and Singapore, also donates its nutrient-dense snacks to help end hunger and malnutrition. Confetti Snacks works with global humanitarian missions to distribute them in some of the poorest regions of the world.

FUN FACT

Fridge Restock Community Singapore is a group that rescues "ugly" vegetables and fruits often cast aside for disposal at places like Pasir Panjang Wholesale Centre. Some are discarded because they are too big or small to fit into the packaging.





Berrylicious Delights

For founders Shaun and Cinthya, Selvá stemmed from a simple dream: To share their love of nature and appreciation for the simple things in life. The pair, who were living in Brazil, returned to Singapore to promote the goodness of eating açai to the Southeast Asian market.

Açai berries are small, dark-purple fruits that grow on açai palm trees native to the rainforests of South America, especially in the Amazon. Demand for this superfood has soared in recent years, so it's not uncommon to see açai supplements in the form of pills, powder, or juices on grocery store shelves.

However, many nutrients can be lost in this processing stage—which is why Selvá's wild-harvested açai is best enjoyed as a single varietal frozen purée, collected through sustainable methods and community-supported agriculture. Working directly with local communities, the berries are hand-picked from the wilds of the Cametá region in Pará Brazil. Because everything grows naturally amidst native trees, no chemicals, fertilisers, or pesticides are used.

Besides açai purée, Selvá's range of popsicles also incorporate rescued fruits, which they upcycle to create delectable and healthy treats in flavours such as Açai Banana, Açai Orange, Açai Peanut Butter, and Thai Coconut.

FUN FACT

The name açai is derived from Tupi, an ancient language spoken in northern Brazil by its indigenous population. The original name for the berry was 'Iwaça'i—which means "fruit that cries", denoting its tendency to expel a lot of water.





Scrumptious Scraps

WellSpent is a unique food platform that embodies the philosophy of upcycling—by turning discarded food parts into ready-to-eat meals, sauces, pastries and snacks that are nutritious as well as pleasing to the eye and the palate.

Part of a sustainability initiative by culinary institution At-Sunrice GlobalChef Academy, the platform works with industry partners to obtain ingredients that are normally discarded during food production. For instance, egg shells, coffee grounds, tea leaves, fruit peels, crustacean shells, and moromi, a by-product of soya sauce production. Its flagship product, Orange Peel Magic, is made from upcycled orange peels sourced from orange juice vending machine network iJooz, and can be used as a marinade, cocktail mix, or as a drink.

Recipes on the platform are thoughtfully curated by a team of chefs and students from At-Sunrice.

As spent ingredients are typically high in fibre and are a good source of probiotics, the end products are also validated by a gut advisor from Amili, a company that is a leader in gut microbiome research.

Expect creative offerings, including HK Lap Mei Fan with Upcycled Eggshell Moromi Salt, Kashmiri Lamb Shank with Upcycled Eggshell Salt, and Assorted Macarons, available via their Gourmet2Go shop where you can order upcycled food and products and have them delivered to your doorstep. 📦

FUN FACT

Food waste accounts for about 12 per cent of the total waste generated in Singapore, according to a report by the National Environmental Agency. In just 2022, the total food waste generated was 813,000 tonnes.

FARM TO TABLE

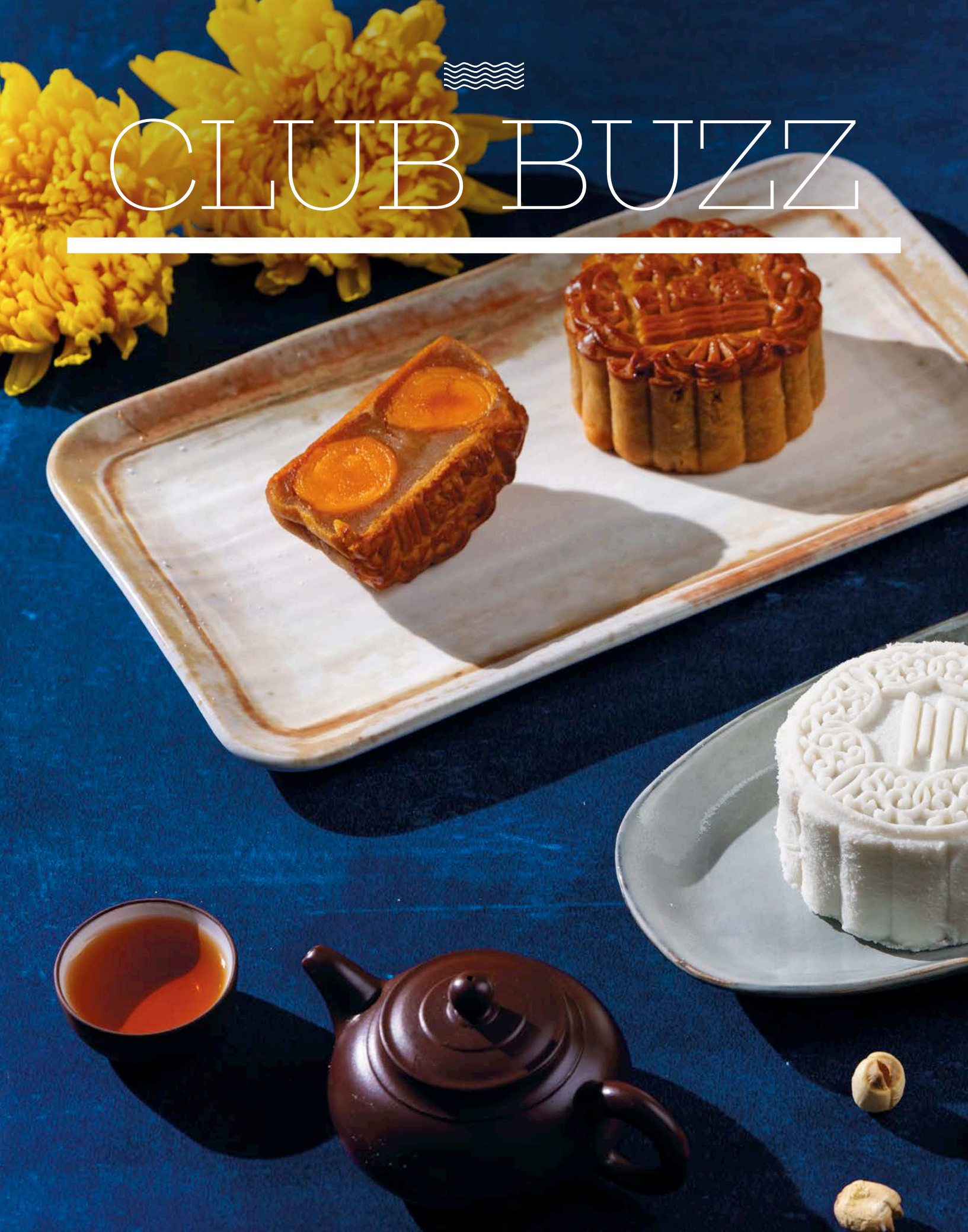
Early this year, ONE*15 Marina Sentosa Cove was awarded an accreditation by Singapore Food Agency's Farm-to-Table (FTT) Recognition Programme.

The FTT Recognition Programme encourages the adoption of sustainable practices by F&B businesses, such as the use of locally farmed produce. This tiered award system recognises hotels, restaurants and caterers that procure at least 15 per cent of their produce locally in any of the following food categories: Hen Shell Eggs, Leafy Vegetables, Beansprouts and Fish.

The Club received this recognition in the category of Hen Shell Eggs.

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CLUB BUZZ





MEMBERS ONLY

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

32

Mid-autumn Festival delights, Oktoberfest feasts, fitness for all levels, and luxe staycations.

38

Exciting events and interactive workshops to RSVP to.



SPECIALS IN SEP & OCT

LATITUDE BISTRO

Claypot Herbal Bak Kut Teh September 2023

The secret to delicious bak kut teh lies in the quality of the pork ribs used, which lends to its indulgent flavours. This month, LATITUDE Bistro's doling out claypot herbal bak kut teh made with tender Iberico pork ribs, dried beancurd skin and pork stomach. Enjoy it with a side of fragrant yam rice and charcoal you tiao (Chinese fried dough).

PRICE: \$20+

Crispy German Pork Knuckle October 2023

Get the ultimate Oktoberfest experience with a generous portion of succulent, crispy German pork knuckle accompanied by tangy sauerkraut and delectable potato salad. Elevate the experience with a refreshing bottle of Erdinger for an additional \$10.

PRICE: \$38+

For orders and reservations:
LATITUDE Bistro: Call 6305 6982,
WhatsApp 9144 7124 or email
bistro.sc@one15marina.com
WOK°15 Kitchen: Call 6305 6998,
WhatsApp 8500 1015 or email
wok15.sc@one15marina.com
Boaters' Bar: WhatsApp 9849 0115 or
email boatersbar.sc@one15marina.com
All prices are nett unless
otherwise stated.



WOK°15 KITCHEN

Grilled Kurobuta Pork with Mushrooms in XO Sauce
September 2023

Comfort food gets an elegant upgrade at WOK°15 Kitchen with this September exclusive. Melt-in-your-mouth meat and umami-rich sauce come together in a single hot plate, blending simplicity and sophistication in one serving.

PRICE: \$28+

Buddha Jumps Over the Wall
October 2023

The recipe for this long-celebrated dish may be simple, but it was said to be so tempting that even vegetarian monks would be tempted to yield to its allure. Regarded as a delicacy in Fujian cuisine, this carefully braised take is filled with abalone, dried scallops, shiitake mushroom, fish maw, sea cucumber and pork tendon, served in a sturdy claypot.

PRICE: \$48+ per person

Bring Your Own Bottle
Tuesdays to Fridays

This tradition may have originated during the Prohibition era, where people discreetly brought their own alcohol to social gatherings, but you won't have to hide at WOK°15 Kitchen. Bring your own wine to enjoy—no corkage fee—with the restaurant's decadent Cantonese fare from Tuesdays to Fridays.

PRICE: Complimentary

A Golden Reunion
Till 29 September 2023

Balance traditional with contemporary this Mid-autumn Festival with classic baked mooncakes and refreshing snow skin mooncakes, respectively. Taking the experience up a notch are two new snow skin flavours: Organic Japanese Genmaicha Mooncakes with Pecan Nuts and Superior Bird's Nest with Golden Custard Paste and Orangeat. Past favourites such as Strawberry Mascarpone are back again this year, while durian lovers will revel in the Premium Mao Shan Wang mooncake. Combination sets are available too.

PRICES: From \$59

BOATERS' BAR

Trivia Night
24 September and 29 October 2023

Prove your mettle and claim the coveted title of Boaters' Bar's Trivia Superstar with Colin the Quizmaster. Brace yourself for a challenge, a pint in hand as your faithful companion—learning becomes a thrill like no other. The 29 October session will be a Halloween-themed one.

PRICE: Complimentary

Sundown Steals
Ongoing

Tiger draughts, prosecco and house wines plus other house spirits – get all these for only \$8 all night long at Boaters' Bar.

PRICE: \$8+ per glass



FITNESS

Fitness Feature: Exercise Bikes October 2023, 2pm to 2.30pm

Did you know that different stationary bikes at the gym have different benefits? Learn more at these interactive sessions, where you'll discover that upright bikes offer classic prowess, recumbent bikes cradle comfort, spinning unveils cardio intensity, and airbikes propel total-body harmony. Pick up masterful techniques, safety precautions and enjoy key benefits during the demonstrations and trials conducted by our personal trainers.

**PRICES: Complimentary (Member)
\$10.80 (Member's guest)**

Personal Training Ongoing

If you're looking for a customised training programme that will help you reach your fitness goals in half the time, look no further. A personal trainer can help you with these tailored invigorating, 60-minute sessions and have you feeling like a champ.

**PRICES: \$130 for 1 session
\$1,080 for 10 sessions
\$1,944 for 20 sessions
\$2,592 for 30 sessions**

Member Referral Programme Ongoing

Getting in shape doesn't have to be a solo effort. Refer a friend to 10 personal training sessions through ONE*15 Marina Sentosa Cove Singapore's referral programme and earn complimentary access to one Pilates Matwork or Gentle Yoga session.

PRICE: \$1,080 for 10 sessions

Sculpt & Tone

Fridays, 10am to 11am

Get your abs, thighs and butt in shape with a range of strength-enhancing and muscle-toning exercises. These can be done with or without equipment, and work great even if you have minimal fitness experience.

**PRICES: \$16 (Member)
\$18 (Member's guest)**

Gentle Yoga

**Tuesdays, 6.30pm to 7.30pm;
Wednesdays, 10am to 11am**

Indulge in the serene practice of gentle yoga, where alignment, strength, and flexibility converge with integrated breathing techniques and meditation. Simplicity, repetition, and effortless movement take centre stage to nourish your body and soul.

**PRICES: \$29.70 (Member)
\$37.80 (Member's guest)**

Pilates Matwork

Mondays, 10am to 11am

Unlock the power of Pilates when you tone and lengthen your body. Strengthen your core, arms and legs in these transformative workout sessions.

**PRICES: \$29.70 (Member)
\$37.80 (Member's guest)**





AQUA

AcquaPole & AcquaPole Boxing

Thursdays, 9.30am to 10.20am

Who said exercise has to be boring or painful? These low-impact workouts will help you build a sturdier core and get in shape all while you beat the heat in the Infinity Pool.

PRICES: \$108 for 4 lessons

(Member)

\$129.60 for 4 lessons

(Member's guest)

Hydrotherapy

By appointment only

Yvonne Swim School is running tailored hydrotherapy programmes that address injuries and concerns with precision. These sessions are ideal for patients in stroke recovery or those with chronic diseases, diabetes, lower back pain and osteoarthritis.

PRICES: \$85.60 (45 minutes)

\$108 (1 hour)

Aqua Bike

Tuesdays, 8.15am to 9.15am

Ease your way into a consistent fitness regimen with low-impact cycling. It is a great way to build a healthier body without stressing your joints—sync with the rhythm, torch fat, and forge a resilient core.

PRICES: \$129.60 for 4 lessons

(Member)

\$151.20 for 4 lessons

(Member's guest)

Swimming Lessons – Kids' Group Lesson (4 to 16 years)

Tuesdays, Thursdays and Saturdays

Nurture your child's confidence, coordination, and strength in the water with pressure-free lessons. Beginner classes last 30 minutes, while intermediate/advanced sessions extend to 45 minutes, ensuring joyful learning and fun for little ones.

PRICE: \$108 for 4 lessons

Swimming Lessons – Babies & Toddlers Group Lesson (6 months to 3 years)

Tuesdays, 4.30pm to 5pm; Saturdays, 9am to 9.30am and 9.30am to 10am

The best way to keep your tots safe during water play is to give them the right skills. Guided by trained instructors, children will learn important swim techniques while gaining strong muscles.

PRICE: \$108 for 4 lessons

Private Swimming Lessons

Ongoing

Whether you're a seasoned swimmer or new to the pool, a private instructor can help you refine or master all the right techniques for a safe and enjoyable time in the water. These sessions are conducted individually and can be tailored to suit your swimming skills.

PRICES:

Private Lesson for 1 Swimmer:

\$64.80 (30 minutes)

\$75.60 (45 minutes)

\$86.40 (60 minutes)

Semi-Private Lesson

for 2 Swimmers:

\$43.20 per person

(30 minutes)

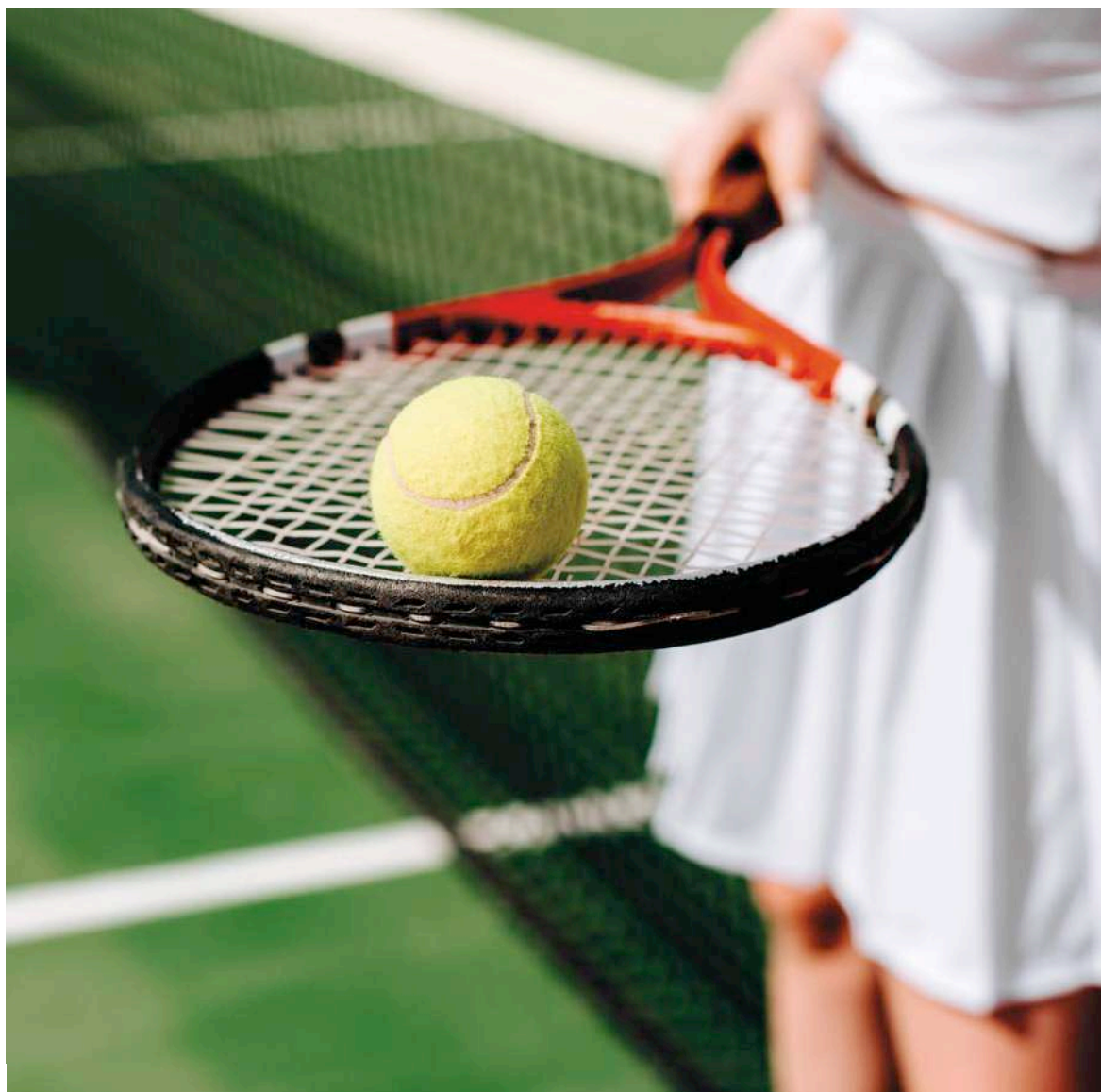
\$48.60 per person

(45 minutes)

\$54 per person (60 minutes)

For more information on recreation programmes, contact the Recreation department at 6305 6980 or recreation.sc@one15marina.com. All prices are nett unless otherwise stated.





TENNIS

Private Tennis Lessons

Ongoing

Get all the insider secrets you need to play just like your favourite tennis pro. Former ATP players will guide you in these personalised lessons to sharpen your skills and teach you invaluable techniques.

PRICES:

Head Coach

\$108 (1 player)

\$59.40 per player (2 players)

Associate Director of Tennis

\$129.60 (1 player)

\$70.20 per player (2 players)

Director of Tennis

\$140.40 (1 player)

\$75.60 per player (2 players)

Cardio Tennis Drills Group Lessons

Mondays, 9am and 7.30pm;

Fridays, 10am

Elevate your tennis game with cardio tennis drills, which fuse fitness and must-have skills to boost your endurance, agility and on-court performance.

PRICES: \$48.60 per player

(60 minutes)

\$70.20 per player (90 minutes)

Junior Tennis Group Lessons

Ongoing

Does your child need a fun outlet to keep active? These stress-free tennis sessions will teach them the right skills and let them blow off some after-school steam. Divided into various categories, lessons cater to kids aged 3 to 14 years and are suitable for varying skill levels.

PRICE: \$37.80 per player

(3 to 5 players)

SAILING

Powered Pleasure Craft Driving License (PPCDL) Course

Weekends, 9am to 5pm

Gain mastery of theoretical topics and practical know-how in this two-day course by Singapore Maritime Academy (SMA) instructors. Participants who complete the course will receive a Certificate of Attendance—a mandatory requirement for SMA's PPCDL test, which is conducted at the end of the course.

PRICES: \$297.50 per trainee

(Member)

\$262.50 per trainee

(Member's birthday month)

\$350 per trainee (Guest)

DIVING

Discover Scuba

Wondering what all the fuss is about scuba diving? Try these beginner sessions by White Manta Diving, where you'll get a sneak peek into all the tricks needed to get up close to marine life under the sea. Participants aged 10 and up are welcome to join.

PRICES: \$135 (Member)

\$162 (Member's guest)

For more information on room bookings, contact 6305 6988 or frontdesk.sc@one15marina.com. All prices are nett unless otherwise stated.

PADI Open Water Dive Course (Advanced)

Kickstart your underwater escapades with this dive course by White Manta Diving. It's a great way to upgrade your diving skills under the watchful eye of a pro instructor. This course is for advanced divers only, and participants aged 10 years and above are invited to join.

**PRICES: \$896.40 (Member)
\$1,058.40 (Member's guest)**

Refine Scuba (Diving Refresher Course)

Before you book your next diving getaway, brush up with this refresher course that covers important topics such as mask-work, buoyancy, and finning for a smoother, more enjoyable experience.

**PRICES: \$340.20 (Member)
\$399.60 (Member's guest)**

OTHERS

Lockers for Rent Ongoing

Stow your belongings safely in lockers within the male and female changing rooms. Rentals require a minimum rental period of six months.

**PRICES: \$64.80 (small)
\$129.60 (medium)
\$194.40 (large)**

Bicycles for Rent Ongoing

Uncover everything Sentosa has to offer—the best sights, light shows, nature and more—on two wheels. Helmets are complimentary with every bike rental. Have your own bicycle? Helmet rentals are available too for a price.

**PRICES: \$8 for the first hour (adult)
\$6 for the first hour (child)
\$5 per subsequent hour
+\$20 for bicycle returns after 7pm
\$5 for helmet rentals only**

ROOMS

Family Escapade at Sentosa Cove September to December 2023

Wake up to stunning sea views in the Marina Family Room, and then indulge in an array of culinary delights at ONE*15 Marina Sentosa Cove with \$100 F&B credits. It's truly a staycation to remember, with complimentary board games and snacks on offer for an impromptu family game night. Plus, take home exclusive merchandise as cherished mementos. The package also encompasses a delectable breakfast buffet for two adults and two children.

PRICE: \$502+ (Marina Family room only)

Suite Indulgence

September to December 2023

Experience luxury, adventure, and relaxation, all in one unforgettable package, in the serene Monte Carlo 1 Suite. There's amusement aplenty, thanks to the \$20 worth of arcade tokens and a complimentary two-hour bicycle rental to explore Sentosa Cove. Delight in a pleasing breakfast buffet for two adults and two children or spoil yourself with \$150 in F&B credits throughout your stay. Play fun board games and nibble on complimentary minibar filled with addictive snacks. You'll take home exclusive ONE*15 Marina Sentosa Cove merchandise as a keepsake.

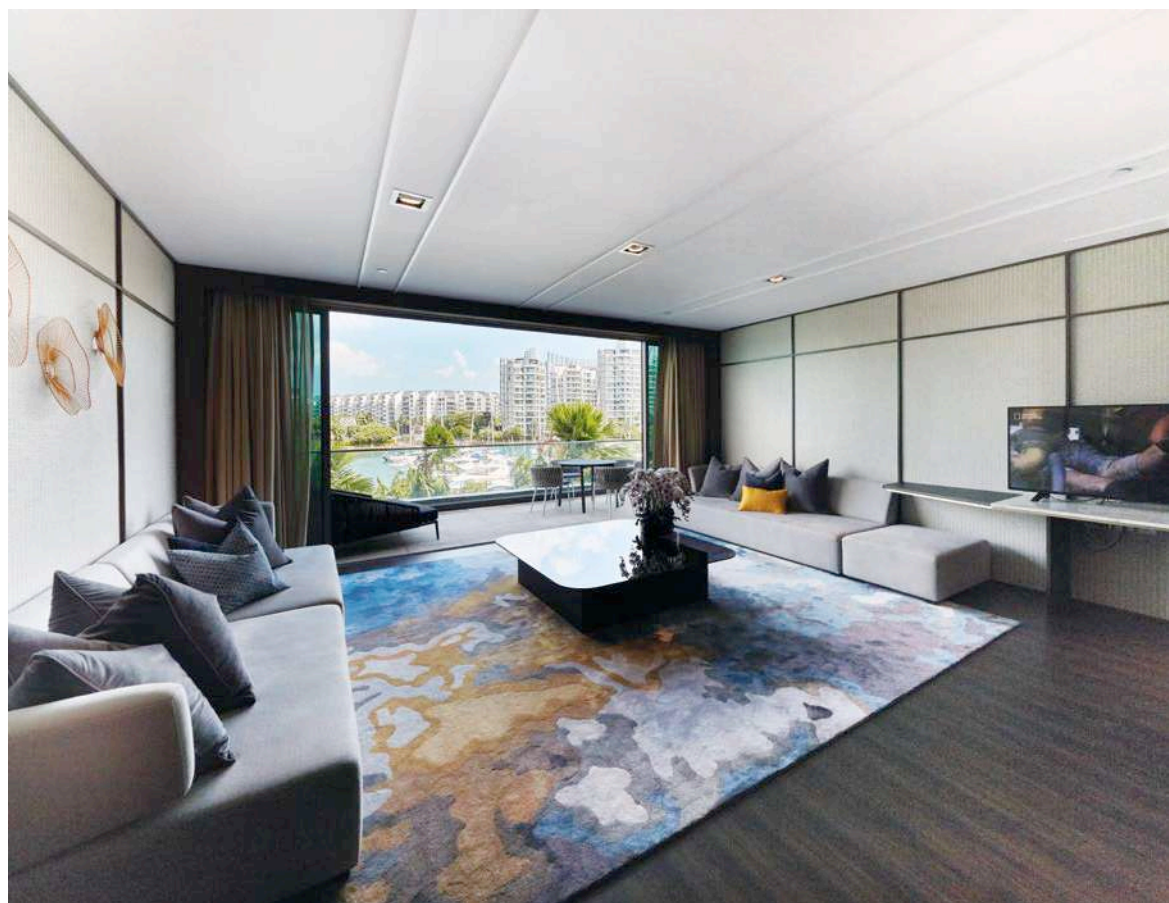
PRICE: \$788+ (Monte Carlo 1 Suite only)

Romantic Surprise

September to December 2023

Plan a delightful surprise for your beloved with a one-night sojourn in the Club. Unwind together with a blissful 60-minute aromatic massage for two at Spa Rael, leaving you both rejuvenated. Enjoy a romantic and intimate honeymoon room set-up, relish an exquisite breakfast buffet for two and toast to your love with a bottle of wine. A complimentary minibar stocked with tempting treats is also included.

**PRICES: \$448+ (Hillview room)
\$488+ (Marina View room)**





OKTOBERFEST PARTY

Date: Saturday
 9 September 2023
Time: 6.30pm to 10.30pm
Venue: Boaters' Bar
Price: \$68* (Member)
 \$78* (Member's guest)
 * Prices exclude drinks

Celebrate this Bavarian carnival with all the fanfare at Boaters' Bar. Aside from a buffet dinner, which includes traditional German classics—from pretzels to crispy pork knuckle—a live band and fun games, including a lucky draw, await. There's a Best Dressed competition as well, so get your fancy dirndl and lederhosen to the game. Parties of eight people and above will receive a 5-litre mini keg of Veltins beer. *RSVP to Boaters' Bar at 9848 0115, boatersbar.sc@one15marina.com.*



CHINESE BRUSH PAINTING

Date: Wednesdays,
 13 and 27 September 2023
Time: 2pm to 4pm
Venue: Chart Room
Price: \$108 (Member)
 \$135 (Member's guest)

Learn the techniques of traditional Chinese brush painting from artist Yap Sin Guan. The fulltime artist with over 40 years of teaching experience will run students through the nuances of the art and also teach them how to control the flow of ink and colour on rice paper. *RSVP by 5 September to recreation.sc@one15marina.com.*





MID-AUTUMN: KIDS' RAINBOW SNOW SKIN MINI MOONCAKE WORKSHOP

Date: Friday, 22 September 2023; Sunday, 24 September 2023
Time: Friday: 4.30pm to 5.30pm; Sunday: 2pm to 3pm
Venue: Captain's Table
Price: \$40 (Member) \$48 (Member's guest)

Get into the spirit of the Mid-autumn Festival with some delicious fun. Parents will learn to make rainbow snow skin mini mooncakes with their child—and have bonding time with each other while whipping them up. At the end of the one-hour session, you will get to take home six of your handmade delicacies to share with the rest of your family. Suitable for children 4 and above—those below 7 years of age must be accompanied by an adult. *RSVP by 18 September to recreation.sc@one15marina.com.*



All prices are nett unless otherwise stated.



MID-AUTUMN: LANTERN CRAFT WORKSHOP

Date: Saturday, 23 September 2023
Time: 2pm to 3pm
Venue: Captain's Table
Price: \$12 (Member) \$18 (Member's guest)

Children 5 to 12 years of age will learn to handcraft paper lanterns in the traditional shape of a fish and fit LED lights on them. Then, they get to make it their own with the help of sequins—so no two lanterns will look the same. *RSVP by 13 September to recreation.sc@one15marina.com.*



ONE¹⁵ 16TH ANNIVERSARY BONANZA

Date: Saturday, 23 September 2023
Time: 12pm onwards
Venue: ONE¹⁵ Marina
Price: \$48 (Adult) \$28 (Child under 10 years old)

The Club has a plethora of activities planned for its anniversary—from a flea market, to a tour of the marina and ONE¹⁵ Marina Coral Garden. A bouncy castle in the Infinity Pool, and Magic Bubbles Workshop will keep the children cool and occupied, while RHIB Rides will add some adrenaline pumping action on water. A poolside barbecue party with a live band and fun games, and a Silent Disco complete the picture to perfection. *RSVP by 15 September to marketing.sc@one15marina.com.*





ONE*15 TENNIS TOURNAMENT: SINGLES

Date: 2 to 28 October 2023
Time: 7pm to 9pm
Venue: Tennis Court
Price: \$20 per player

You have been putting time on the tennis courts, and now it's time to show off your skills and make them work for you. This exciting two-week long tournament has a knock-out format—you advance to the next round after winning the best of three tie-breaker rounds. Two winners will be picked from each Men's and Women's Singles category. Exciting prizes include trophies and F&B cash vouchers worth \$150 and \$100 for 1st & 2nd place respectively. *RSVP by 25 September to recreation.sc@one15marina.com.*



A BLIND DATE WITH WINE

Date: Thursday, 5 October 2023
Time: 7pm to 9pm
Venue: Bar Nebula
Price: \$58 (Member)
 \$68 (Member's guest)

Early bird
 (by 17 September 2023)
 \$48 (Member)
 \$58 (Member's guest)

Savour some of the finest wines and test your knowledge at the same time. The twist here is that you will be doing a blind tasting of five expressions of wine provided by One Cellar, after which you will test your wine knowledge through a quiz. Some of the questions you will be asked: Is the wine an Old or New World variety? What is the grape type and vintage? The top three players with the right answers will win a bottle of wine each. Members can also purchase the wines they tasted directly from the vendor at a discounted price. *RSVP by 25 September to membership.sc@one15marina.com.*



TENNIS SOCIAL NIGHT

Date: Wednesday, 4 October 2023
Time: 7pm to 10pm
Venue: Tennis Court
Price: \$10 (Member)
 \$18 (Member's guest)

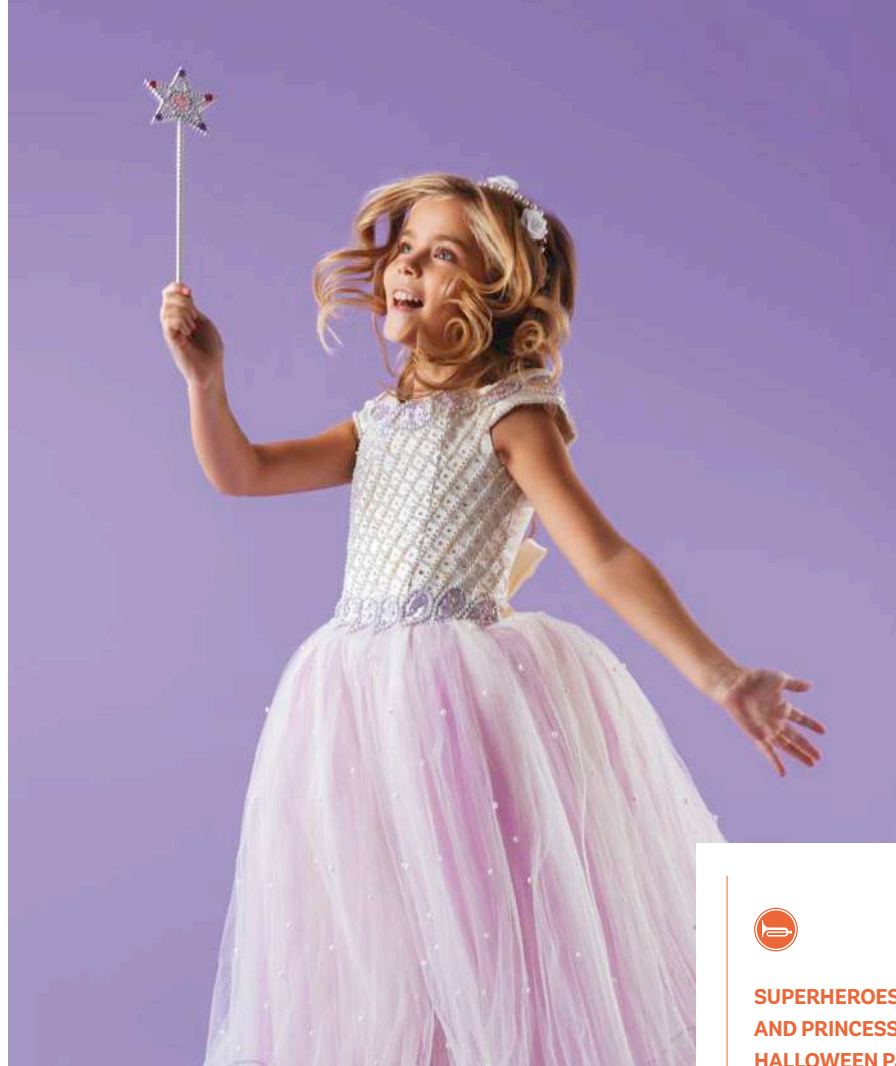
An evening where you will get to practise your strokes over friendly matches. The possibility of combining a fitness routine with networking promises that it will be one to look forward to. Better yet, players of all skill levels can join—the number of participants is capped at 12. *RSVP by 27 September to recreation.sc@one15marina.com.*



HALLOWEEN-THEMED CUPCAKE DECORATING

Date: Saturday, 21 October 2023
Time: 2pm to 3pm
Venue: Captain's Table
Price: \$40 (Member)
\$45 (Member's guest)

It's the time for Trick or Treat and ghoulish costumes. At this workshop, children can exercise their creativity and also gain some baking chops. Each child will be provided with the ingredients necessary to make their cupcakes with the help of the Club's pastry chefs, as well as decorate them in a Halloween theme. Suited for children 5 to 15 years of age—those under 7 must be accompanied by an adult. *RSVP by 10 October to recreation.sc@one15marina.com.*



DEMYSTIFYING BOTOX

Date: Thursday, 26 October 2023
Time: 7pm to 9pm
Venue: NOVA Room
Price: Complimentary

Botulinum Toxin, also called Botox has a few controversies surrounding it. At this event, Scinn Medical Centre will debunk the top 12 myths about this cosmetic procedure and highlight its benefits. Contrary to popular belief, Botox is equally suited for men and can be an effective way to rectify some skin concerns. It's time to make some informed decisions about your skin and body. *RSVP by 16 October to membership.sc@one15marina.com.*



SUPERHEROES AND PRINCESSES HALLOWEEN PARTY

Date: Sunday, 29 October 2023
Time: 3pm to 5pm
Venue: Kids' Playroom
Price: \$20 (Member)
\$28 (Member's guest)

Fun, games and a costume competition to boot—children 5 to 8 years of age will have the time of their life at this themed event. Conducted by drama, music and dance school Lucy Sparkles, there will be an entertainment segment, a magic show and piñata activity. Children will also get a glitter tattoo each, making it a Halloween party to remember. Did we mention that they would be bringing home some treats? *RSVP by 22 October to recreation.sc@one15marina.com*

All prices are nett unless otherwise stated.





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ONE°15 Tennis Tournament: Doubles

Adrenaline-pumping action, team spirit and new friendships—that’s what Members got from this tournament. Held from 15 to 28 May, tennis lovers gathered at the Club’s Tennis Court giving their best at the doubles matches. Members Rob Hands and Caleb Baker beat Andrew Moffat and Andrew Perkins (pictured below in order from left with Coach Jan Pehnec at centre). They raised the Champions’ trophy after a 7-6 and 6-0 win over their opponents. Rob was also crowned champion at the ONE°15 Tennis Tournament: Singles held last year.



Tennis Social Night

On 1 June, Members of various skill levels—beginner to advanced—gathered for an evening of good tennis and socialising. Coach Christo Wiese was on hand conducting forehand and backhand drills at the event. One of the games that was popular with Members was King of the Court—they liked that the game challenged their speed and reactive instincts as they engaged in rallies with their opponents. Members were also treated to Celsius fitness drinks. The event proved to be an overall hit with one Member even commenting on the thoughtfulness and attention to detail on the beverage distribution.



Beauty Workshop with Scinn Medical

There are some who are blessed with flawless skin and there are those that need to work at it. The main aim of this workshop conducted on 8 March by Dr Jamie Yun of Scinn Medical Centre was to highlight the fact that flawless skin is not an impossible dream. Not only did she delve into various massage techniques that could make it a reality, she highlighted how they could be effortlessly incorporated in the midst of day to day activities—even while catching one’s favourite show on the television. Members gathered at NOVA Room were able to see the results first-hand. They loved how Dr Yun patiently took them through the process, and corrected their mistakes. Members shared that the session was engaging as it was informative and educational.



Meet a Marine Scientist: Squid Dissection

On 21 May, Chart Room was filled with eager children wanting to learn more about marine organisms, especially a squid. Each child was given a 12 inch squid to dissect, under the expert guidance of Sam Shu Qin, the Club's Eco Advisor and Co-founder of Our Singapore Reefs (OSR), along with her colleague and OSR volunteer Rachel Mark. Discovering that the mollusc had not one but three hearts was a fascinating revelation for the young ones. They even got an up-close look at its lenses, tentacles and parrot-like beak. Last but not the least, they were able to locate the ink sac within the internal shell, which they used like a pen to write on the quiz worksheet given to them. The room reverberated with amazed voices at all the small discoveries—the children couldn't wait to have more such enriching experiences.



Mother's Day: Handmade Non-woven Bouquet

Nothing says it like flowers, and on 13 May, a child got to let her mother know how much she loved her with handcrafted paper flower bouquet. The Kids' Playroom shone with coloured paper, which were folded into flowers, attached to a stem and wrapped into a bouquet. The child presented the bouquet to her beaming mother—she said her child loved the session so much that she even did a tutorial video to share it on her blog.



Mother's Day: Cake Decorating Workshop

Pastry chef Nam and his team were at Captain's Table on 14 May, surrounded by excited children raring to bake a cake for Mother's Day. They learnt how to frost a two-layer mini cake and pipe a face on it. Some of the children had doting dads in tow—it was a great opportunity for them to bond while learning new skills. In between resisting the temptation to lick the frosting off, children managed some really great looking cakes, which they presented to their mothers at the end of the session. Needless to say, there were some strong emotions all around.

45



SEP 23 – MAR 24

SEP

2 – 3
DS DM Danish Open Match Racing Gr 3
Skovshoved, Denmark
kdymatchrace.dk

9 – 16
J/24 World Championship
Thessaloniki, Greece
j24worlds2023.ncth.gr

16 – 24
2023 Star Worlds Championship
Scarlino, Italy
worlds.starchampionships.org

17 – 23
2023 Soling World Championship
Milwaukee, USA
soling.com/worlds/2023

23
ONE[™]15 Anniversary Bonanza

23 – 8 Oct
The 19th Asian Games
Hangzhou, China
ocasia.org/calendar

23 – 1 Oct
2023 505 World Championship
San Francisco, USA
int505.org/2023-world-championship-san-francisco

OCT

3 – 8
2023 Snipe Women's World Championship
Valencia, Spain
snipe.org/events/future-championships/2023-snipe-womens-world-championship

10 – 14
The Nations League 2023 - Swan One Design Worlds
Scarlino, Italy
nautorswan.com/clubswan-racing/racing-calendar

10 – 15
2023 IQFoil International Games #5
Torbole, Italy
2023iqgamestorbole.sailti.com

30 – 5 Nov
2023 J/70 World Championships
Florida, USA
j70ica.org

NOV

2 – 4
Blue Water EduFest
ONE[™]15 Marina Sentosa Cove Singapore

8 – 13
2023 European Championship
Vilamoura, Portugal
49er.org/event/2023-european-championship/

12
Deepavalli

27 – 3 Dec
2023 Lightning Worlds Championship
Cartagena, Colombia
lightningclass.org

30 – 4 Dec
Melges 20 World Championship
Florida, USA
melges20.com/events

DEC

1 – 4
2023 Viking's Cup
Tourville-La-Riviere, France
cvsae.org

8 – 16
Youth Sailing World Championships
Buzios, Brazil
worldsailingywc.org

14 – 18
5th Portugal Grand Prix - Round 1
Vilamoura Sailing, Portugal
vilamourasailing.sailti.com/en/default/races/race/text/5pgpr1-en

25
Christmas

29 – 4 Jan
Windsurfer Worlds 2023
Perth, Australia
windsurferclass.org/events/windsurfer-world-championships-2023

2024 JAN

1
New Year

2 – 9
2024 Tasar World Championships
Melbourne, Australia
tasar.org/worlds/2024-melbourne-worlds.aspx

26 – 3 Feb
iQFOiL World Championships
Lanzarote, Spain
lqfoilclassofficial.org

FEB

10 – 11
Chinese New Year

16 – 23
2024 EurILCA Senior European Championships
Athens, Greece
eurilca.org/2024-eurilca-senior-europeans-nc-kalamaki-athens

22 – 25
6th Portugal Grand Prix - Round 2
Vilamoura, Portugal
vilamourasailing.sailti.com/en/default/races/race/text/6PGPR2-en

24 – 3 Mar
470 World Championships
Arenal, Spain
470.org/default/events/index/month/02/year/2024

MAR

15 – 22
2024 Etchells World Championships
Fremantle, Australia
etchellsworldsfremantle.com

29
Good Friday

29 – 6 Apr
Trofeo S.A.R. Princesa Sofia / World Cup Series
Palma, Spain
49er.org/event/princesa-sofia-regatta-2024



2 – 9 Jan 2024

The Tasar was designed by Australian naval architect Frank Bethwaite in 1975. Intended as a two-person dinghy for a combined crew weight of 140kg, the boat has a sandwich-foam construction that was way ahead of its times. The continuously evolving boat was recognised as a racing class in 2001.

**Information of events correct at the time of printing*

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Get ready for a raving good time. Toast to celebrations, product launches, corporate retreats and more on board Hye Seas II. Designed with a contemporary and elegant ambience, this Azimut superyacht is the ideal vessel for on-sea entertaining.

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Barbecue pit
Water toys



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 Membership.

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:



A GOLDEN REUNION

Relish in perennial favourites this Mid-Autumn Festival. Celebrate with new artisanal creations and share the spirit of tradition with your loved ones.

From now till 29 September 2023



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Organic Japanese Genmaicha with Pecan Nuts
Superior Bird's Nest with
Golden Custard Paste and Orangeat
Premium Mao Shan Wang
\$69 (U.P. \$79)

DUAL TREASURES SNOW SKIN & CLASSIC BAKED MOONCAKES

Superior Bird's Nest with
Golden Custard Paste and Orangeat
Strawberry Mascarpone
White Lotus with Double Yolk
White Lotus with Single Yolk
\$69 (U.P. \$79)

CLASSIC BAKED MOONCAKES

White Lotus with Double Yolk x 2
White Lotus with Single Yolk x 2
\$59 (U.P. \$69)

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3 November 2023

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