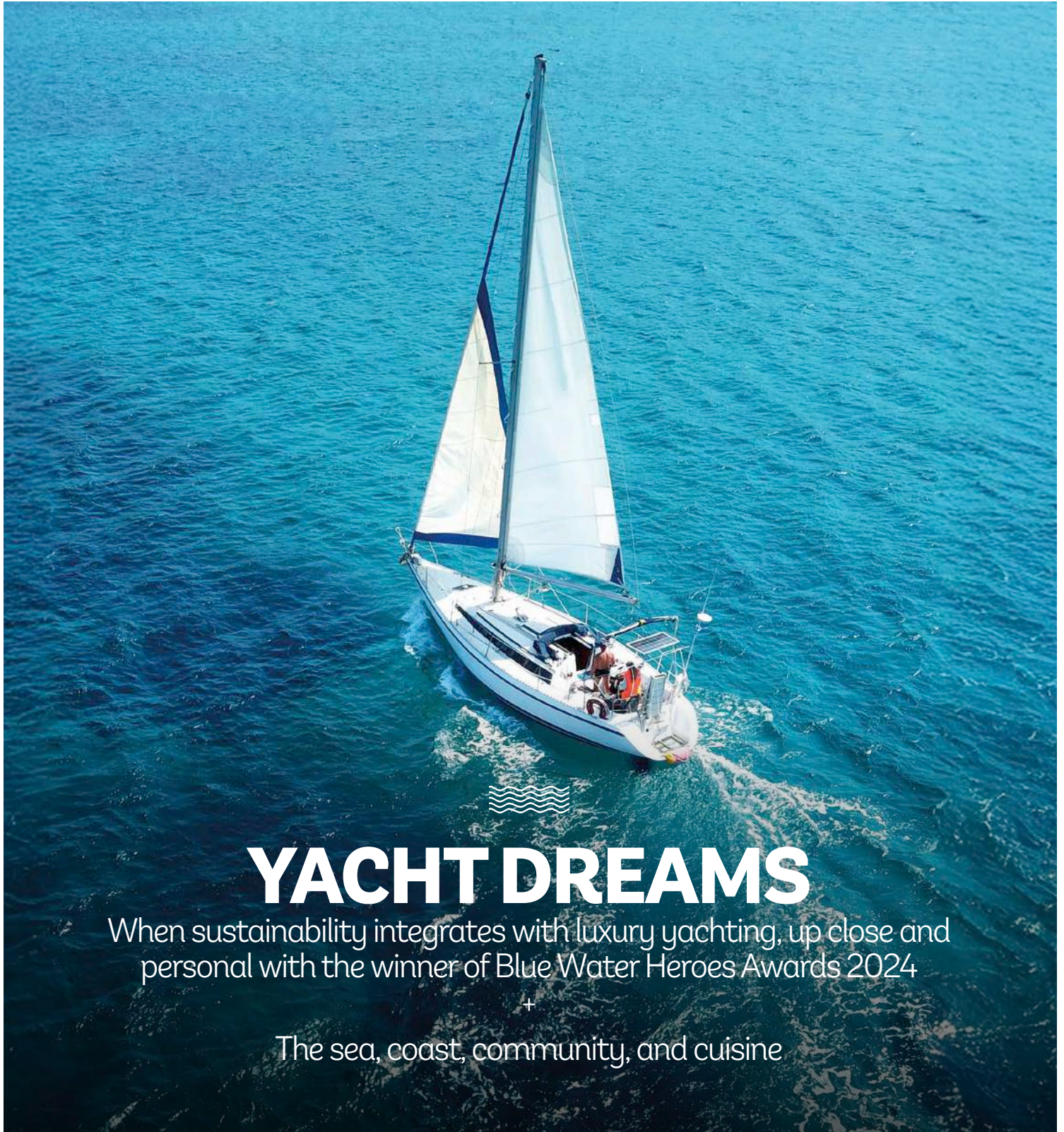


LONGITUDE

A PUBLICATION OF
ONE°15 MARINA
SENTOSA COVE
SINGAPORE



YACHT DREAMS

When sustainability integrates with luxury yachting, up close and personal with the winner of Blue Water Heroes Awards 2024

+

The sea, coast, community, and cuisine



Singapore Yachting Festival 2025

Held from 8 to 13 April 2025, the Southeast Asia Yachting Conference (SEAYC) and Singapore Yachting Festival (SYF) make its return at ONE°15 Marina Sentosa Cove.

The Southeast Asia Yachting Conference 2025 will be taking place on 8 and 9 April. Come together to discuss the region's hot topics of latest maritime coastal developments, superyacht demand insights and leisure marine sustainable solutions.

Happening across 4 days from 10 to 13 April, the Singapore Yachting Festival will boast a brand-new on-water Superyacht Lounge, live entertainment, and a festival market, amongst various yachting and lifestyle brands.

Your voyage begins here.



DISCOVER MORE

bit.ly/SYF25Longitude

Each Principal Member will receive 2 VIP tickets to SYF. Get additional tickets to the SEAYC and SYF before 10 March 2025 to enjoy early bird prices.



Welcome to spring 2025! As you are all aware, we kickstarted the year with the reopening of Latitude Bistro as Latitude Restaurant & Terrace after a two-month renovation. The grand opening on 7 January, led by Chairman and CEO Arthur Tay, was followed by a series of pre-opening parties through the week. Our main objective behind the design direction of Latitude Restaurant & Terrace was to offer a versatile yet comfortable space for Members to work, relax, or enjoy leisure time at the Club, whether inside or at the pet-friendly alfresco terrace. Going by the overwhelming response by Members—as they excitedly explored nooks and corners of the space, complimenting the ambience and the newly curated menu—it was clear that we are headed in the right direction.

The venture continues, as we are also looking to renovate and expand the Fitness Centre into a more comprehensive fitness hub with a dedicated dance studio and upgraded equipment to meet the needs of all our Members.

Our boaters are equally important to us, and this year, we are embarking on a complete renovation of the Boaters' Laundry and Lounge—envisioning it as a multi-functional space with a co-working area, self-service washers and dryers, and 24/7 dry cleaning collection and drop-off service.

The year is certainly kicking off with a lot of energy and verve, as we look forward to the official opening of ONE°15 Marina Nirup Island and The Westin Nirup Island Resort & Spa in March. Following closely on its heels is Singapore Yachting Festival (SYF) 2025—from 10 to 13 April. With an expanded landscape of 1,200sqm and a wider portfolio of exhibitors, the fourth edition of SYF promises to be an even bigger extravaganza than previous years—with all the fringes attached.

Building such flagship events around an industry ecosystem is key to the ONE°15 Marina brand. The Southeast Asia Yachting Conference, which will precede SYF—on 8 and 9 April—exemplifies



BUILDING SUCH FLAGSHIP EVENTS AS SINGAPORE YACHTING FESTIVAL AROUND AN INDUSTRY ECOSYSTEM IS KEY TO THE ONE°15 MARINA BRAND.

that holistic approach, bringing industry leaders together to explore marina developments, sustainability innovations, chartering trends, and superyacht connections. As the feature “Anchors Away” on page 20 explores, the positioning of recreational yachting as sustainable luxury, and marinas as stewards of conservation is the inevitable future.

On that note, we also feature Blue Water Heroes Awards 2024 winner Rose Huizenga (page 18). Her inspiring journey is an affirmation that anyone and everyone can make a difference.

April is also the time for bunnies and colourful eggs, and sure enough the Club has fun feasts and activities for you, including a four- and five-day Multi-Activity Camp and a Bunny Bash by the Pool at Latitude Restaurant & Terrace. Flip to Club Perks (page 32 onwards) for details—don't forget to RSVP to the ones that grab your fancy.

There's never a dull moment at the Club and we hope to continue on that note for the longest time to come. As I sign off on my first issue of *Longitude* as the Club's General Manager, here's to the future.

Nick McLaughlin
General Manager



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THE WORLD AT YOUR FINGERTIPS

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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
8500 1015 (WhatsApp text only)
wok15.sc@one15marina.com

Latitude Restaurant & Terrace

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
9144 7124 (WhatsApp text only)
latitude.sc@one15marina.com

innerCove

8am – 10pm (daily)

Boaters' Bar

5pm – 11pm (Wed, Thu & Sun)
5pm – 12am (Fri & Sat)
Closed on Mondays & Tuesdays
Last order for food at 9.30pm, last order for drinks at 10.15pm (Wed, Thu & Sun) and 11.15pm (Fri & Sat)
9848 0115 (WhatsApp text only)
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HELIOS93 (Lobby Bar)

11am – 8pm (daily)

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Fitness Centre
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RECREATION

Recreation Centre
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6305 6980
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Infinity and Children's Pools*

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

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6305 6990
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Marina: 9071 7604

* Charges apply

^ Guest fees apply

Enhanced Members' Benefits

Members can now enjoy a more comprehensive experience with the enhanced membership benefits that are in place. It spans all Club services, including dining, catering, meeting and event packages, and yacht charters. **For the full list of enhanced Members' benefits, visit bit.ly/one15membersbenefits**



Fitness Centre Renovations

The Club's Fitness Centre is being upgraded and envisioned as more of a fitness hub. Slated to reopen in April 2025 with a new name, the new and improved space will include more equipment, a new dance studio for group fitness exercises, as well as massage therapy services.

5



ONE°15 Marina Merchandise

We are happy to announce that there are two new additions to the Club's merchandise collection. The ONE°15 Marina Tote Bag comes crafted from natural cotton, while the Suction Mug has been designed with an innovative suction base to prevent spills. **Grab your new merchandise at bit.ly/one15eshop**



Updated Bye-Laws and Club Rules & Regulations

In another move to enhance the Club experience, Members can now bring up to three guests per day—weekdays and weekends—with applicable guest fees. Be sure to also check out the new regulations on pickleball court booking and Fitness Centre usage for those 16 years and under. For further convenience, buggy parking can now be applied under existing car park allowance. **For details of the updated bye-laws & Club rules & regulations, visit bit.ly/one15clubrules**



Ruler Of The Sea

Ancient Japanese believed that pearls were created from the tears of mythical water creatures. The Tiffany Titan by Pharrell Williams collection pays a homage to that myth, while drawing from Williams' affinity with the ocean. Named after the Greek god of the sea, Poseidon, the Titan collection's designs, which include necklaces, bracelets, rings, and earrings, feature a stylised trident motif juxtaposed with diamonds and freshwater pearls of over 11mm. **Tiffany & Co. is available at #02-56/06 Ngee Ann City S.C. and tiffany.sg.**

Aqua Aura

DIVE IN WITH CLOTHES,
JEWELLERY AND TIMEPIECES
INSPIRED BY THE VAST OCEAN.

TEXT YING RUI



American Dream

Classic everyday pieces meet high-tech upcycling techniques in the latest Coach collection. As proof that sustainability is always in vogue, '60s cocktail dresses are reinvented into mini dresses—the baby-blue version shimmers like pearlescent seashells. Denim trousers, moto skirts and leather aviator jackets crafted from post-consumer garments are seen artfully repurposed in a celebration of the house's rich legacy of craftsmanship. The process also saves water as it takes an estimated 3,781 litres of water to make one pair of jeans. **Coach is available at #B2-40 The Shoppes at Marina Bay Sands and coach.com.**





Beach Getaway

Chloé's summer collection is all you need for a dreamy sun-soaked vacation. Imagine fabrics kissed by the sun, worn with a salty grace. Silks float like kelp, while lace guipures whisper secrets of the deep. The colour palette is a mermaid's dream—faded apricot, shell white and dusk blue. The lightweight lingerie mixed with tailored jackets evoke the sense of lost treasure while '70s bloomers add a playful current. The jewellery pieces hark to the magic of the sea—broken shells, sea-washed stones and golden summer charms.

Chloé is available at #B1-118 The Shoppes at Marina Bay Sands and chloe.com.



Eternal Blue

The latest Baby Dior collection, Dior Blue Haiku, finds inspiration in the serene beauty of the ocean. Submerged in a captivating palette of blues, from indigo to pastel hues, the collection also echoes the ephemeral nature of the Japanese art of dyeing. Soft tulle brushes against utilitarian denim, while enchanting florals bloom on gabardine dresses, evoking an eternal springtime and youthful joy—especially with the iconic Dior Oblique jacquard. **Baby Dior is available at #B1-63 The Shoppes at Marina Bay Sands and dior.com.**



7



Catching Waves

Renowned artist Anita Porchet's vibrant Grand Feu cloisonné enamelling takes centre stage on Piaget's latest limited edition Altiplano Skeleton high jewellery masterpiece. The bewitching enamelling hugs the 40mm dial—on the front and for the first time, on the back—spreading its colours to the very edge of the bezel in a rich kaleidoscope of blues, greens and purples that mimic the mesmerising dance of deep-sea corals. Baguette-cut diamonds and sapphires, like sunbeams filtering through the ocean's surface, illuminate the intricate skeleton movement. Limited to eight pieces worldwide, this 7mm marvel is a testament to three astounding savoir-faires: the arts of skeleton watchmaking, gem-setting and cloisonné enamelling. **Piaget is available at #03-04 Ngee Ann City S.C and piaget.com.**

WHAT'S ON

in Mar and Apr

Wicked

Enter the Land of Oz into a time before Dorothy and get up close to the friendship between two distinctively different women. One, a bubbly and popular blonde and the other, an extraordinarily talented, fiery and misunderstood woman with emerald skin, nicknamed Wicked. **Price: From \$78, 19 March to 20 April 2025, Sands Theatre at Marina Bay Sands, sistic.com.sg/events/wicked0425**

**Supervision**

Wild Rice's newest play tells the story of Yanti, a domestic worker, caring for her employer's ageing father—a disgruntled stroke victim. The play navigates the complex relationships between the three individuals, all equally well meaning—and how the lines of an individual's rights to privacy get blurry when a loved one's well-being is concerned.

Price: From \$35, 27 March to 12 April 2025, Wild Rice @ Funan, wildrice.com.sg/event/303281-supervision-4/

A French Kiss in Singapore

French elegance with a distinctly Singaporean flavour, this musical illustrates the various facets of love—from joy, to heartbreak, and everything in between. Brought to life by local music and theatre talents Amin Alifin, Andrew Marko, Dwayne Lau, Hossan Leong, and Rino Junior John.

Price: From \$40, 17 to 25 April 2025, SOTA Drama Theatre, sistic.com.sg/events/frenchkiss0425

**La La Land - In Concert**

The Academy-winning 2016 Hollywood movie threw musicals into a whole new light—making it attractive to moviegoers of all ages. It is performed by Metropolitan Festival Orchestra, Symphonia Choralis and conducted by Justin Hurwitz himself, the original composer of all the soundtracks. This concert will make you relive all the moments from the movie that made you fall in love with Mia and Sebastian Wilder, played by Emma Stone and Ryan Gosling, respectively. **Price: From \$88, 18 and 19 March 2025, Esplanade Theatre, sistic.com.sg/events/lalaland0325**

**Threads: The Emperor's New Clothes Musical**

Danish author Hans Christian Andersen's beloved fable on the price of vanity and the importance of

honesty is a part of childhood for many of us. Here, the Singapore Repertory Theatre retells the story with an exciting '90s twist, the fashion included. Explore how the story unfolds between a fashion designer and an egotistic fashion editor. **Price: From \$27, from 8 March 2025, KC Arts Centre - Home of SRT, sistic.com.sg/events/emperor0425**

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



The Club's
Eco-Advisor
Sam Shu Qin

1 The marina waters are home to a variety of fish, from **Copperband butterflyfish** and **Orbiculate cardinalfish**, to the critically endangered **Tigertail seahorse**. The latter is a species of fish without scales, their bodies are, instead, protected by an **exoskeleton** composed of rigid and bony plates. Their prehensile tail allows them to grip objects, including **seagrass** and **corals**, similar to how a hand does.

2 **Hawksbill sea turtle**, known so because of its pointed birdlike **beak**, is another critically **endangered** species. Only about **one in 1,000** marine turtle hatchlings survive to adulthood. This is due to their **slow maturation** process and the numerous threats they encounter as hatchlings and juveniles, including **predators** and marine plastic **pollution**.

Hidden Kingdom

THE CLUB'S ECO-ADVISOR AND CO-FOUNDER OF OUR SINGAPORE REEFS SAM SHU QIN SHARES ABOUT SOME OF THE MARINE LIFE IN THE WATERS AROUND THE MARINA.



3 **Yellow-lipped sea krait**, a venomous **sea snake** found in **Indo-Pacific** oceanic waters, is identified by distinctive **black stripes** and a **flattened tail** that functions like a paddle, allowing it to swim efficiently through the water. Unlike other sea snakes that lay eggs in the water, the banded sea krait lays its eggs on **land**.

9



5

THE **BANDED ARCHERFISH**, ALSO COMMON IN THESE WATERS, IS KNOWN FOR ITS REMARKABLE ACCURACY—IT CAN SHOOT **JETS** OF WATER FROM ITS MOUTH LIKE A **WATER PISTOL**, KNOCKING **INSECTS OFF VEGETATION** ONTO THE WATER TO CAPTURE THEM WITH EASE.

4 **Disk corals**, named after their disk-like shape, are one of the most common **hard corals** in our waters. They are known for their **large, flower-like polyps**—soft-bodied organisms that cover their surface.



LUXE LIFE



THE VIBE

Destinations with rejuvenation as their top agenda; the abundant sea, coastal communities and cuisine; the yachting lifestyle; and champion of the sea.

Bask in the sun, sea and culture of Goa, India.



LUXE LIFE × LUSH ESCAPES

SLEEP TIGHT

SLEEP TOURISM IS SLATED TO BE A BIG TRAVEL TREND THIS YEAR, HERE ARE SOME TRANQUIL DESTINATIONS THAT ENSURE MIND AND BODY RELAXATION FOR THE SLEEP DEPRIVED.

BY BEATRICE BOWERS





Clockwise, from left: Geodesic domes for glamping in Oslo; amidst tranquil settings in Trysil; glamping under the stars; the Northern Lights in Tromsø.



OSLO, NORWAY

The Nordic countries all pride themselves on their own unique brand of cosy living, with Norway being one to do it best. Glamping experiences are part of the country’s tourism DNA, offering visitors plenty of memorable ways to count sheep, literally and metaphorically. Oslo, the nation’s capital, is the most convenient gateway to these once-in-a-lifetime glamping experiences.

Science has proven that exposure to wide-open green spaces and the sounds of nature can significantly improve both sleep quality and quantity, so swap out the Spotify bedtime playlist for the real thing by booking a glamping stay on the outskirts of Oslo, each different from the other, from yurts surrounded by verdant forests to more luxurious tiny houses ensconced by farmland. In the colder winter months, reserve a night’s rest in one of Norway’s wide range of privately owned glass dome houses. Come sunset, you’ll fall asleep under the dancing lights of the Aurora Borealis, which takes sleeping under the stars to a whole new level.

PLAY

Travelling to Oslo? Chances are you’ll fly through Stockholm. Turn your layover into a mini Swedish getaway with a visit to the renowned Royal Swedish Yacht Club (ksss.se).

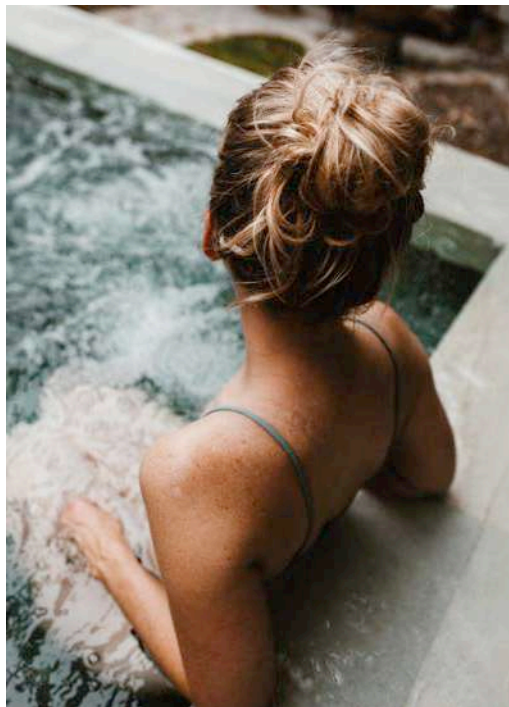
BADEN-BADEN, GERMANY

In 2023, a Japanese scientific study revealed that hot springs significantly enhance sleep quality and alleviate fatigue. Judge for yourself at Baden-Baden, the famed spa town near Germany's Black Forest, renowned for their thermal baths and hot springs.

The Friedrichsbad is Baden-Baden's crowning bathhouse and spa, with a legacy dating back to 1877. A marvel of Renaissance architecture, the Friedrichsbad maintains its 19th-century decor to date—from its domed halls to the hand-painted majolica tiles that decorate the space. There are four thermal baths on-site to choose from, including the historic Roman-Irish bath, surrounded by historic art. Spa facilities are also available, alongside open rest areas for you to lounge and nap, if you wish.

If it's a more modern thermal springs experience you prefer, then the Caracalla Spa is right up your alley. Recharge as you bathe in its thermal pools, filled with water sourced from nearby springs. Saunas, massages and other wellness treatments are also available for added rejuvenation.

Outside of its spas, Baden-Baden has other historic sites worth visiting. The Hohenbaden Old Castle, for example, are 12th-century ruins that flaunt panoramic views of the town, while the Trinkhalle is a fantastic spot for a mid-afternoon stroll, framed by murals and Corinthian pillars.



PLAY

For the full European experience, visit Casino Baden-Baden, a 200-year-old casino that's also a time capsule for all the glitz and glamour of the Belle Époque era.





GOA, INDIA

Ayurveda, the ancient Indian system of medicine, considers sleep to be one of the core tenets of good health. Many ayurvedic recommendations are also designed around achieving good sleep, including breathwork techniques and herbal remedies. Goa, with its mix of serene beaches, lush landscapes and Ayurvedic wellness retreats, offers the perfect backdrop for a restorative, sleep-centred holiday.

Most Goan retreats and Ayurvedic centres offer tailored programmes that spotlight sleep health, with personalised therapies to help you achieve a better night's rest. Shirodhara, a holistic treatment where warm herbal oils are poured gently onto the forehead to calm the mind, is one. Guided yoga and meditation workshops are another. Some luxury hotels, like Swan Ayurveda and Tattvam On The Beach, also offer extended Ayurvedic programmes with full board if you're seeking a lifestyle overhaul and the guidance to do so.

Otherwise, opt for day spas and programmes, and spend the rest of your holiday exploring Goa's sleepy towns and beautiful beaches. Palolem Beach is highly recommended for dolphin spotting and kayaking, while Calangute Beach is a sunbathing haven.



PLAY

When in Goa, eat and drink like the locals. Book a meal at Fazenda Cazulo—the distillery is known for making feni, a spirit made from the juice of the cashew fruit, and also holds regular field dining affairs with local cuisine.



Clockwise from bottom right: The spa town of Baden-Baden, Germany; the Caracalla Spa in Baden-Baden; the Roman-inspired architecture of the Friedrichsbad; an ayurvedic resort in Goa; Arambol Beach in North Goa.





AROSA, SWITZERLAND

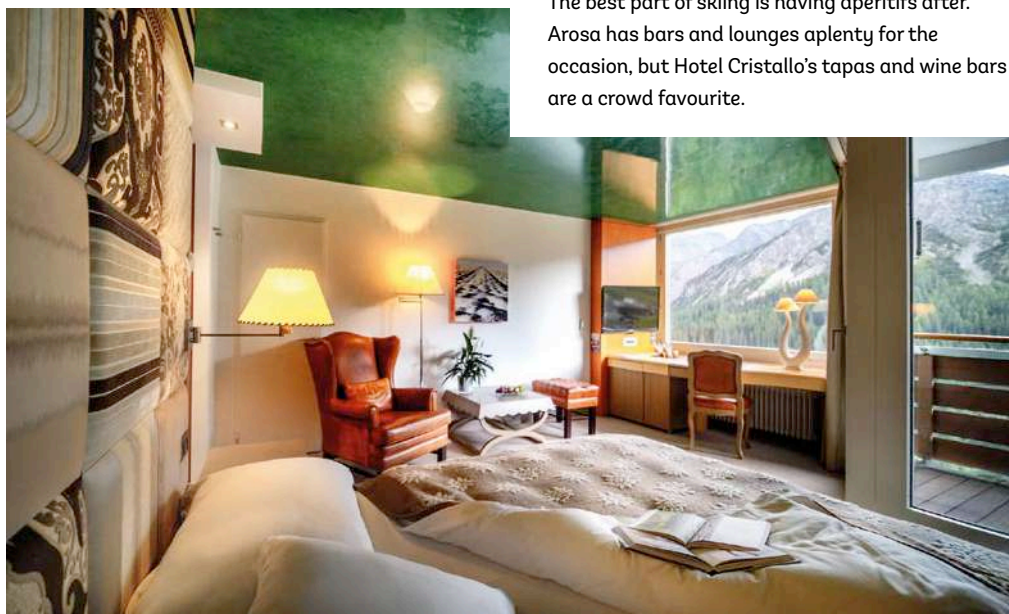
It's a well-known fact that exercise helps you fall asleep faster and improves the quality of your rest. While there are endless types of exercise to test out that theory, few go hand-in-hand with holidaying like skiing. Arosa, a resort town in the Swiss Alps, is a grade-A skiing destination come wintertime, with over 60km of slopes catering to all levels. Full-moon skiing and open-air curling are other winter sports you can engage in, apart from spending your days on the slopes.

Arosa's tranquillity is also so renowned that its resorts and hotels have designed sleep programmes that capitalise on that nighttime peace. The Tschuggen Collection's resorts, for instance, now have a Dream Butler programme that is designed to better your sleep, providing clients with evening massages, special tea blends, and personalised room conditions—from temperature to humidity.

The town also has cultural attractions aplenty for off-days from the Alps. Chur, Switzerland's oldest city, is but a short train ride away. Nature lovers will also enjoy a trip to Bärenland, a bear rescue sanctuary with hiking trails aplenty. While in Switzerland, dining in a chalet restaurant is a must. Arosa has numerous restaurants housed in homely wood cabins, serving up hearty artisanal cheeses and house-smoked sausages, including the often fully booked Guterschuppen.

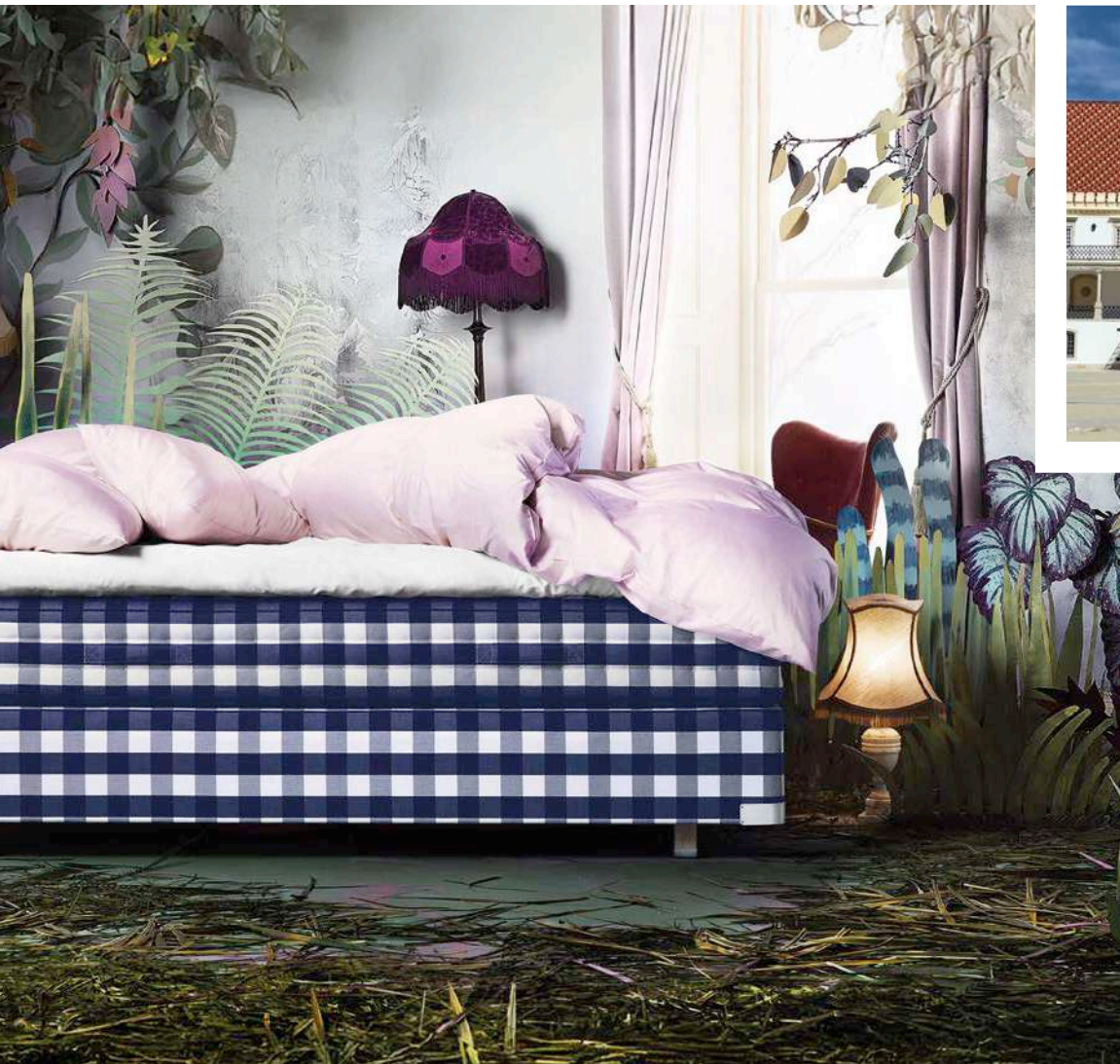
PLAY

The best part of skiing is having aperitifs after. Arosa has bars and lounges aplenty for the occasion, but Hotel Cristallo's tapas and wine bars are a crowd favourite.



Clockwise from bottom left: A deluxe room in Tschuggen Grand Hotel in Arosa; curated bedtime teas; the alpine resort village of Arosa; Hästens mattresses—a vital part of the Portuguese's concept of rejuvenation; Coimbra Botanical Garden; the facade of the University of Coimbra.





COIMBRA, PORTUGAL

In Portugal, there's a practice known as *desfrutar*, which loosely translates to “enjoyment” or “savouring”. As a way of life, *desfrutar* champions being slow, unhurried, and in the moment—a panacea to our modern always-on mentality. It celebrates taking breaks, including midday naps, so that you can better enjoy the rest of your waking hours.

While the concept has fallen to the wayside in Portugal's busier cities, it is still practised in destinations off the beaten path. Coimbra is one city that embodies *desfrutar*. Located along the Mondego River, Coimbra has a history that dates back to the Roman Republic. Weathered by the tides of history, the former Portuguese capital also bears traces of Visigoth, Islamic and Spanish rule. Today, it is the historic heart of the nation, home to Unesco-protected sites such as the University of Coimbra,

one of the world's oldest, and the Santa Cruz Monastery, founded in the 12th century. History and culture are complemented by the city's beautiful natural attractions, including the Botanical Garden, the perfect place for a midday siesta. Overall, Coimbra is a beacon for the slow life, its immersive attractions sinking visitors into its leisurely rhythm.

Boutique hotels around the city are also primed for a good night's rest. Several accommodations have partnered with artisanal mattress producers Hästens to equip rooms with soundproofing and the brand's handmade mattresses, which offer excellent lumbar support.

PLAY

Explore the coast of Portugal and dock at Marina de Lagos (marinadelagos.pt), a prestigious yacht club nestled in the breathtaking bay of Lagos.

CREATING CHAMPIONS

INDONESIA-BASED CORAL CONSERVATION ORGANISATION CORAL CATCH IS A TESTAMENT TO ITS FOUNDER ROSE HUIZENGA'S PASSION FOR THE OCEAN AND WOMEN EMPOWERMENT.

TEXT SANDHYA MAHADEVAN



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On 8 November 2024, Rose Huizenga found herself in tears, frozen in place at her seat at a gala dinner at the Constellation Ballroom. It was the awards dinner for Blue Water Heroes 2024—part of ONE°15 Events Management’s annual marine conservation event Blue Water EduFest—and the Founder of Indonesia-based NGO Coral Catch had been announced as the winner. Founded in 2021 with the mission to propel Indonesian women towards the marine science industry, Coral Catch is Indonesia’s first all-female coral restoration team.

“I get emotional even now when I think about that night. Three years ago, almost no one believed it was possible,” says Rose. From comments like “women cannot carry heavy diving gear” to questions such as “how does one dive with a hijab?” there were naysayers and callous comments aplenty. Add to that, there was Rose’s self-doubt. For someone with no background in marine science to be picked as the winner for such an award, “it sends the message that everyone can make a difference”.

Today, with the win, *Scuba Diving* magazine’s Seiko Sea Hero of the Year recognition for 2023, and more recently, an invitation by Reef Futures to be the keynote speaker at its conference in Mexico, she is closer to her mission to empower 100 local women by 2030 to protect and restore Indonesia coral reefs.

OUT OF THE MOULD

Born and raised in Holland, Netherlands, Rose is far away from home. It’s because, growing up, “I seemed to have dreams that didn’t fit in one box”. In other words, with her baby boomer parents’ recipe for happiness: a university degree, a steady job with a fixed contract that would enable the mortgage for her first house, and then, marriage to a good man.

Instead, Rose wanted to be an entrepreneur and a citizen of the world while having a family. “The goal was always to earn money, make a difference and have a lot of fun along the way. The formula works only if you honour all three components,” she explains.

She did follow the “norm” for some time—graduated in Hospitality Management, spent a year at InterContinental London, then, post her degree in marketing, she started working as a Community Advisor for volunteer projects for the Mayor of The Hague. However, the disconnect between thought, speech and action—par for the course with working with the government—seemed to be getting her further away from her goal to make a difference in people’s lives. It did give her the opportunity to travel and meet like-minded people from different walks of life, and

one day, 10 years ago she set foot on a tiny island—all of 1.73sqkm—off the coast of Lombok, Indonesia.

ISLAND OF DREAMS

Rose had intended to spend all of two days in the Gili Islands, but she kept extending it until she never left, eventually taking up a job as a dive instructor. “It was just a feeling of coming home,” she muses.

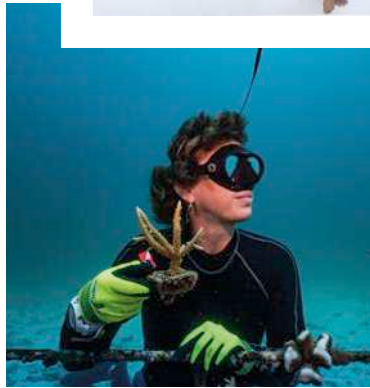
The island became the launching pad for her dreams—it’s also where she met her husband, a freedive instructor from Germany. Together, they took over and restored a boutique hotel called Villa Nangka. The vision was clear: To use the hotel to also make a difference to the people on the island who had welcomed them with open arms.

Opportunity came in the form of the Global FinPrint initiative, the first global survey that was recording sharks, rays and other sealife on coral reefs using BRUVS (baited remote underwater video systems). Rose’s marine biologist friend was tasked with gaining the footage in the Gilis. A casual conversation over drinks led to the founding of Gili Shark Conservation, which partners with local NGOs in marine conservation and community outreach programmes as part of its award-winning eco-tourism package. In 2019, the documentary *Chasing Coral*, which highlighted the alarming degradation rate of the world’s coral reefs, inspired Rose to add coral restoration to her conservation repertoire.

“I knew there was a problem, but I didn’t know it was of this magnitude. I was already in conservation, I was diving every day and seeing it, but I needed a documentary to really hit the point home,” she adds. Soon after, Gili Shark Conservation deployed hex domes to transplant corals rehabilitated in its coral nursery. An underwater science lab was also created in Han’s Reef—with NGO Gili Matra Bersama—to educate and train people in coral restoration.

Aligning her business’ profit-making activities with positive societal impact worked well, until the pandemic hit with the hospitality businesses taking the maximum brunt. With no income stream to fund her coral restoration programmes, Rose had to seek outside funding—one among them was an application invitation for the United Nations’ Small Grants Programme. She had no research team, updated data or resources to show, and also having just given birth to her second daughter, Rose had been away from the water herself for some time. The odds were against her. “Then, I thought: What if I just did it differently? What if I did it with only women?” Coral Catch was thus born.

It was more than just a eureka moment, the lack of a strong female presence in the diving and marine



Clockwise from opposite page: Rose Huizenga with some of her “superwomen”; her passion to get local women into diving and vital jobs in marine science; Rose Huizenga receiving Blue Water Heroes award from Chairman & CEO Arthur Tay; restoring the regions coral reefs.

conservation industries was all too obvious through the years for Rose and she wanted to change that. “I know how important it is to have a role model. I didn’t have one. I had great parents, I come from a really amazing family, and had really good friends. But when I was younger, no one had the same dreams or passions as me, and I felt really, really lonely for a really big part of my life,” says Rose, getting visibly emotional.

She started charting out the plan for Coral Catch with a pilot programme that included a scholarship. Rose didn’t win the grant, but a serendipitous email from a US-based Crypto company set things off the ground—they were launching a coin called Baby Shark and were looking to launch with a funding programme. The rest, as they say, is history.

Convincing the women to join the programme was the easiest part, she recalls, contrary to popular belief. All it took was a Facebook post in Bahasa Indonesia indicating that she was looking for women who wanted to work in marine science. They would do so on a full scholarship. Additionally, Rose would teach them how to set up their own projects.

Coral Catch’s network of “superwomen” has since inception grown to 32 members, who have as of November 2024, helped restore over 700sqm of coral reef, deployed 250+ artificial reef structures, and attached 4500+ coral fragments. They also work within their communities, teaching women to swim, educating children about ocean protection, and organising regular beach and underwater cleanups. A community of like-minded individuals, ambassadors, sponsors, and scientific partners support them in their pursuit. Presently, Rose is looking forward to the upcoming Coral Catch conference in October and potential expansion of Coral Catch to Malaysia and Saudi Arabia.

It hasn’t been an easy journey and a few hard lessons had to be learnt, but today, with her business portfolio also including Play Cafe, a restaurant that helps fund her other venture Bumi Kecil, the island’s first international school, her box of dreams is as full as it can be. Her background in marketing has helped her along, she explains. “I understand that conservation is a business. When you view it that way, you know that your first responsibility is to ensure that it’s sustainable.”

“I sometimes still have this insecure little girl inside me asking: ‘Will my love for the ocean and my commitment to conservation be enough to get the respect’. But what I’ve definitely learnt over the years is that no one really cares how much you know until they know how much you care.”





ANCHORS AWAY

HOW SINGAPORE'S MARITIME HISTORY AND GROWING REPUTATION AS A HUB FOR YACHTING COULD INTEGRATE WITH SUSTAINABILITY.

TEXT YP LOKE

Singapore's very foundation as a nation is deeply intertwined with its maritime identity, shaped by its strategic location at the crossroads of major sea trade routes. Today, it has grown into a modern bustling port from the sleepy fishing village the British came and claimed as a colony some 200 years ago. However, while our journey of economic progress is often envied by others, our record on retaining our culture and heritage has been wanting.

In Asia's relentless march towards economic prosperity and its bid to catch up with the developing world, many fundamental values important for evolution of the human condition and wellbeing are often cast by the wayside. This includes

(amongst others) the arts, preservation of natural capital (the world's stock of natural assets, which makes life possible), culture, and heritage.

Asian parents—pushier than their western counterparts—besiege their children to eschew the liberal arts and social sciences in favour of the hard sciences. Their exclusion from the gross domestic product (GDP) in measuring economic development is a serious shortcoming. In this article, my focus is on just one small part of this broad spectrum of fundamental values: Our nation's afore-mentioned maritime heritage. It is a subject I am familiar with, given my background in maritime space.

FORGOTTEN HERITAGE

The ideology and relevance of heritage in the search and articulation of identity is not new. The noted 18th-century Danish philosopher Søren Kierkegaard was quoted to have said “life can only be understood backwards; but it must be lived forwards”. In the case of Singapore, it



explains the genesis of our multicultural past and forms the cornerstone of a multiracial identity, which engenders social responsibility, inclusiveness and a common sense of place. Weaving our maritime heritage into other cultural and economic aspects of our society enables us to resonate with our past and gives us a compass for moving forward as a community.

One would have expected that with maritime trade so firmly entrenched in Singapore's economic lifeblood from ancient times until today—Singapore remains the world's busiest port when measured by shipping tonnage—that some sense of maritime or seafaring ethos would become embedded into our cultural DNA. Sadly, this is not the case. While the body of knowledge and public policy involving

heritage and conservation on terra firma is generally healthy, thanks to agencies such as the Singapore National Heritage Board, the state of its maritime cultural landscape is in desperate need of a makeover.

Our maritime heritage warrants effective management at a national level. Industry laments young people aren't interested in coming into the maritime workforce which is in dire need of manpower. To be sure, this isn't the kind of cushy industry typical Singaporeans yearn to be in, but the lack of strategic overview and public policy surrounding the maritime cultural landscape certainly does not help. This lack of a maritime identity in the Singaporean cultural psyche is a stumbling block to its stated goal of becoming an international maritime centre.

Witness the other end of the spectrum, where Scandinavians (Norwegians and Danes in particular) have a clearly engendered maritime cultural identity rooted in their Viking past, which they proudly articulate. That these great seafaring nations can maintain a dominant position in global shipping up to today is due in no small measure to the link with their maritime cultural heritage.

Singapore's predicament of getting young people into the maritime workforce can be neatly summarised in the following quote by Antoine de Saint-Exupéry "If you want to build a ship, don't drum up the men to gather wood, divide the work, and give orders. Instead, teach them to yearn for the vast and endless sea".

ISSUE OF ELITISM

In developing markets, early adopters to boating are typically the well-heeled. It's no wonder then that in these countries, boating is promoted as a luxurious and exclusive lifestyle for the wealthy. The promotion of boating as an elitist activity is a worldwide phenomenon, but developing countries take it to the extreme.

There are many examples. One close to my home is Thailand, where boat tax was introduced soon after the 1997 Asian Financial Crisis (although the tax has since been repealed). Another is China, where a luxury tax has been introduced and is still in place. When capitalism replaced egalitarianism in China, it unleashed a pent-up demand for those who could afford it, to stand out from the crowd. Boats were sold as trophies for their owners to show that they were the alpha players in the new social order. This conspicuous display of ostentatious wealth

highlighted the wealth gap and was clearly unacceptable to the government.

Even World Sailing acknowledges the dangers that elitism poses. It started life as the International Yacht Racing Union (IYRU). Changing with the times, it rebranded itself as the International Sailing Federation (ISAF) in 1996. Then, in 2005, it had another makeover and re-morphed as World Sailing. With each transformation, the association had repositioned itself to be more inclusive to represent the broader base of sailing rather than just the elite sports aspect. In doing so, it acknowledged that if the broad public appeal and participative base in sailing

THE PROMOTION
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diminishes, sailing as an Olympic sport could eventually be side-lined in favour of other competing sports gaining popularity.

The issue—the perception that boating benefits only the few—is prevalent not only in new markets. In developed countries, where the waterfront is invariably a scarce resource with multiple stakeholders, marinas often have taken on the perception of being exclusive, limiting public access to the waterfront.

To be sustainable and to engage government effectively, boating needs to be branded as an affordable healthy outdoor activity for all.

UNIFIED VOICE

To promote industry outreach and engage government, the industry needs to get organised. It takes collective effort to organise a voice for industry, which governments take seriously. Individual companies battling alone are a lost voice in the wilderness. There is a need for marine industry associations that can offer representation—in Asia, few countries, other than Singapore, Hong Kong, Japan, Sri Lanka, Taiwan, and Thailand, have such associations.

Singapore is a full ICOMIA (International Council of Marine Industry Associations) member with Arthur Tay, Chairman and CEO of SUTL Enterprise—developer, operator and consultant of integrated marinas all over the world under the ONE°15 Marina brand—as a Board Member.

Formed in 1966, ICOMIA is an international non-profit membership organisation serving the recreational boating industry. It brings together

in one global organisation all the national boating federations and other bodies involved in the recreational marine industry—to represent them at the international level as a voice of the recreational marine industry worldwide.

Topmost on ICOMIA's list is promoting recreational boating as being fun and available for all, and the concept of it being in harmony with a clean and attractive marine environment, with environmental stewardship as part of its core values.

While accessibility is key to altering the aura of exclusivity surrounding recreational yachting, promoting environmental stewardship is an important first step. When framed as a vehicle for informed investment, thoughtful events and festivals can help showcase yachting as a model for sustainable innovation. These deliver the experience of a yachting lifestyle for discerning consumers while serving as platforms to inspire and engage a wider audience to develop a sense of shared ownership over the marine environment.

As recreational sailing gains popularity in Singapore, it has the potential to foster a deeper connection with the marine environment among the local community. 📍

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TRANSFORMING THE NARRATIVE
WHERE RECREATIONAL YACHTING AND THE MARINA INDUSTRY MEET ENVIRONMENTAL STEWARDSHIP.



The ONE°15 Marina brand's annual marine conservation event Blue Water EduFest acts as a powerful voice advocating for cleaner waters and marine biodiversity conservation in the region.

Regular clean-ups, workshops, awareness campaigns, and educational programmes for all ages are some of the events run by the Club.




The Singapore Yachting Festival (SYF) organised by ONE°15 Marina Sentosa Cove is one with such focus that promotes sustainability, marine conservation, and inclusivity. The 2025 edition of SYF, scheduled to be held from 10 to 13 April 2025 seeks to further enhance Singapore's standing as the gateway to Asia's marine industry with a showcase of world-leading yacht builders, water-sport toys, and lifestyle brands that cater to people from different walks of life.

YP Loke is part of ONE°15 Marina's Board of Advisors, Managing Director of Singapore-based Spinnaker International and lifetime Honorary Member of ICOMIA.

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PERFECT PATH

FOR THE CLUB'S BANQUET MANAGER, THERE ARE NO SHORTCUTS WHEN IT COMES TO DELIVERING A PERFECT EVENT.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH ART DIRECTION CHARLENE LEE



Abdul Shuib is slight-built and breaks into a smile at the drop of a hat. But behind that friendly demeanour lies a man with a resolve to not just get the job done but to do it well—with precision.

Abdul joined the Club as Banquet Manager in 2020 and within the four years here, he has earned the Employee of the Year for 2023. He has also received recognition for kindness—also awarded by the Singapore Hotel Association—and another for honesty, among others. He also comes with a lifetime of experience in the hospitality industry, most of them in the banquet department.

TURNING POINT

Abdul entered the hospitality industry in 1995, right after his National Service (NS). But it wasn't to fulfil a lifelong dream, but because "I couldn't remember whatever I studied", he says, laughing.

"I was never very good in studies, but my mother used to tell me that it was okay to not excel in studies. What really matters in life is doing things the right way, regardless of whatever profession I chose."

Although his entry into hospitality was more out of a necessity—he was looking for a job and the industry was hiring—Abdul took his mother's advice to heart right from his first job.

"I am very precise, and detail- and result-oriented," he says, matter-of-factly. This has held him in good stead in an industry that especially demands those qualities.

Abdul took marine training for his NS, so he had hoped to get a job as a lifeguard, but there was a vacancy only in the banquet division. With no long-term plans of a career in the hotel industry, Abdul joined the banquet division of Sheraton Towers Singapore.

Nevertheless, he took his role seriously and learnt on the job. He climbed up the ranks quickly from houseman to captain before moving on to the InterContinental Singapore as part of its pre-opening team. There, he built his career to become Senior Assistant Manager and earned himself the 2017 SICO Asia Mice & Banquet Manager of the year award.

A brief stint at the fast food sector of the F&B industry made him realise that it was the former that suited him best. "I learnt a lot in the hospitality industry; I got to do a lot of different events and

different setups. It has given me the opportunity to meet a lot of different people—I even got to serve the Prime Minister once at a VIP event."

NEW DIRECTION

Moving from there to a Club environment, Abdul admits, was a big change of scene, but it seemed meant to be in some ways. "Usually in the five-star hotel, I just delegate work to the team. I assist them with the operations once in a while, but more from the back of house. Since I joined here, I have been more recognised by guests because I am involved more in the front end of things."

And compliments followed along with recognitions. The Employee of the Year award followed a Standard Chartered event, where Abdul proved his resourcefulness in quickly turning over a coffee event to a cocktail reception in one hour at the request of the client. There have been many other instances where last-minute changes had to be made, but "I will try my best—especially if it is within my power to and if they can grant me the time", he stresses. On occasions when he is unable to deliver specific requests, he has always suggested alternatives that have left client equally pleased.

But rewards didn't come easy—long hours and a tough work schedule, included. As someone who values precision and commitment, Abdul admits that he can be a taskmaster, but he also pushes his team to give their best so they can realise their career dreams as he did.

"You have to take ownership and responsibility if you want to pursue a career in this kind of industry. This is my advice to my team; to be prepared to make certain sacrifices," he says. "There's a lot of opportunity for learning, and you get to meet a lot of people. Sometimes, guests can be difficult, too."

Abdul has managed to sort his own work-life balance throughout his career. His wife, whom he met while she was a part-time banquet staff at InterContinental Singapore, and his two sons, do not take a backseat. "When I plan my schedule, I try to do so around any plans they may have made. At times, my schedule can get erratic, but I will still join them in their outings after my shift, no matter how tired I am," says Abdul.

We caught up with Abdul in mid-December 2024, and he was scheduled to fly off the same night to Paris—and then to London—with his family. "My eldest son will go away to poly [polytechnic] next year and my younger son, to secondary school, so coordinating holidays may get a bit difficult. Also, I really want them to experience Christmas in Europe," he says.

Abdul has come a long way since he was a boy of 22 without a plan in his life. Today, after almost two decades in the hospitality industry, he has found his calling and that's where he sees his future—whether at the Club or elsewhere. 📍

ABDUL'S TOP 3

MOTTO

Expect the unexpected when performing a task or planning an event. One cannot take things for granted.

DOWNTIME

On my off-days, I binge-watch Netflix—Korean dramas, action films and also Hindi movies. When I was young, I stayed with my aunt for some time, who enjoyed watching Hindi films. I used to watch them with her.

QUIRK

I clean the house on my off-days. I have a certain way and sequence of doing things. This is why I plan my off-days on weekdays so that I don't have any family distractions.





CATCH AND CULTURE

THE CLOSE RELATIONSHIP THAT COASTAL CULTURES SHARE WITH THE SEA FILTERS DOWN TO THE CUISINE. CELEBRITY CHEFS SHARE TIPS ON HOW THEY CAN BE ADAPTED SUSTAINABLY.

TEXT SANDHYA MAHADEVAN

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HOKKAIDO SEAFOOD DONBURI, JAPAN

The nutrient-rich waters surrounding Japan's northernmost island Hokkaido is a haven for premium seafood, including uni (sea urchin), ikura (salmon roe), snow crab, and scallops. The Hokkaido Seafood Donburi honours these, reflecting the community's pride in its catch. The rice bowl is topped with uni, ikura and crab, lightly cooked and presented in all their glory. The dish is served in most markets and seaside restaurants, and enjoyed by fisherfolk and the general public alike.

CHEF'S TIP

Japanese chef and restaurateur Nobu Matsuhisa says to honour quality over quantity as they will contribute just as much to the flavour, and experiment with underutilised species as well. Aside from sustainably sourcing the seafood ingredients, he also recommends using scraps like fish bones to make a light broth as a side dish to reduce wastage.

DAEGU TANG, KOREA

Made with cod meat, as well as its roe and liver, Daegu Tang is a popular Korean stew that debunks the popular belief that Korean cuisine is all about pungent and spicy flavours. The broth, as is standard in Korean stews, is made with Asian radish, bean sprouts, a lot of water parsley, touted for its health benefits in Korean culture, dried anchovies, and kelp, all of which highlight the natural flavour of the fish.

The concept of seafood goes beyond mere sustenance to almost an integral part of Korean culture and identity—the bounty in the waters

surrounding the Korean Peninsula lends to the cuisine. This appreciation is on a spiritual level with seafood often associated with prayers for abundance and well-being.

CHEF'S TIP

Korean-American chef, author and restaurateur Edward Lee suggests swapping overfished cod with more sustainable white fish such as Pacific pollock or black cod (sablefish), which have similar textures and absorb flavours beautifully.





GRILLED SARDINES, PORTUGAL

Sardines and Portugal have a connection that goes beyond cuisine—it's part of their culture and also finds a place in art and music equally. Nineteenth-century artist Bordallo Pinheiro's ceramic sardine decals are an example. Sardine fishing has been one of the most important economic activities along the Mediterranean coast, fuelled further by the healthy marine environment of Portuguese waters. The dish is as simple as it sounds, succulent sardines are thoroughly grilled over an open fire and served along with a grilled pepper salad, boiled potatoes, Portuguese corn bread and traditional fish sauce Molho de Vilão.

CHEF'S TIP

English chef, restaurateur and television personality Rick Stein insists on the use of sustainably caught sardines—certified by organisations like the Marine Stewardship Council—from well-managed fisheries. Grilling them with their bones intact, he says, also adds to the sustainability factor and enhances the taste.





CACCIUCCO, ITALY

Cacciucco or Tuscan Fish Stew originates from Tuscany's coastal region, traditionally featuring different types of fish, and, in contrast to its name, other varieties of seafood including octopus and squid. These are simmered in a tomato broth, seasoned with garlic, sage and red chilli peppers, and served with a toasted garlic-rubbed bread in true Italian style. Cacciucco is said to have been concocted by wives of fishermen—they would collect leftover and unsold catches and create a nourishing meal. This invariably evolved into a soup incorporating many varieties of seafood—catches of the day—and in time, became a staple of Tuscan households.

CHEF'S TIP

Chef Massimo Bottura of three-Michelin-starred restaurant Osteria Francescana suggests embracing the concept of using bycatch or lesser-known fish species such as mackerel, pollock, or hake, which are abundant but often overlooked. This would reduce the pressure on overfished species and be a true celebration of the sea's abundance.

CIOPPINO, USA

A similar dish to the Tuscan fish stew, Cioppino is traditionally made of the catch of the day—from Dungeness crab and clams, to shrimp, scallops, squid, mussels, and fish—from the Pacific. The dish traces its origins back to the communal stew popular among Italian fishermen from the early 1900s in San Francisco's Meiggs' Wharf—now, Fisherman's Wharf. They would all gather as a community and contribute their catch to the cook pot, of fresh tomatoes, wine sauce and herb flavourings. Those who came empty handed would walk around with a pot requesting the others to “chip in!”. Allegedly, they said it with an Italian accent, giving the dish its name. Today, it is a staple in Italian restaurants in the Californian city. 🍷

CHEF'S TIP

American chef and farm-to-table advocate Alice Waters says that the sustainability aspect of the dish starts with its sourcing—prioritising locally caught, seasonal seafood and supporting fishermen who use small-scale, low-impact fishing methods.





CLUB BUZZ





MEMBERS ONLY

The definitive list of all that's happening in and around ONE¹⁵ Marina Sentosa Cove.

34

Global cuisine, Easter fare, classy cocktails, and sports activities and fitness for all.

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Exciting events and interactive workshops to RSVP to.

SPECIALS IN MAR & APR

LATITUDE RESTAURANT & TERRACE

Bouillabaisse Ramen

March 2025

Infused with a blend of French and Japanese flavours, these noodles come bathed in a hearty seafood broth and seasoned with saffron, miso and aromatic herbs. Seafood lovers will be delighted with the prawns, venus clams, and squid.

PRICE: \$24+

Ossobuco alla Milanese

April 2025

Literally translated to “pierced bone”, ossobuco is a braised dish of veal shanks where the marrow bones are pierced to release immense flavour into a concoction of white wine, broth, and minced vegetables. Enjoy this melt-in-your-mouth meat with a creamy saffron risotto.

PRICE: \$34+

Top up \$10+ for a glass of spritz or prosecco

A Taste of Italy - 3-course Set

April 2025

With this three-course set, enjoy Italian fine cuisine right here without having to fly across the world. Kick things off with a refreshing caprese salad with burrata before tucking into your main course. Choose from braised veal shank served with saffron risotto; fresh tagliatelle pasta tossed in a truffle sauce with porcini mushrooms; or grilled sea bass served with lemon butter sauce. Cap it all off with cannoli for dessert.

PRICE: \$68+ per person

Top up \$10+ for a glass of spritz, wine of the month, or prosecco

Top up \$20+ for Italian wine pairing



WOK°15 KITCHEN

Canadian Dungeness Crab Special March and April 2025

A prized catch in Pacific waters, this world-standard premium crab with its sweet and succulent flesh is a must-have for any occasion. Try it with chilli sauce, black pepper or baked with ginger and scallions.

PRICE: \$108+ per kg (U.P. \$120+)

Double-boiled Sakura Chicken in Chinese Wine March and April 2025

Boost your health and your spirits with this Chinese classic—a true chicken soup for the soul. Brewed in a medley of herbs and spices such as red dates and ginger, this hearty dish is the perfect complement to every family dinner.

PRICE: \$24+ per portion

Bring Your Own Bottle Until 31 December 2025

Add your favourite tippie to the dining experience as you enjoy award-winning Cantonese cuisine while basking in breathtaking views at the marina. The corkage is free, so take advantage of it to customise your culinary experience.

PRICE: Complimentary

BOATERS' BAR

Spritz o'clock April 2025, 5pm to 7pm

What better way to unwind after work than with an Italian wine-based cocktail? Mixed with prosecco, digestive bitters and soda water, get the party going with the Aperol spritz and Hugo spritz.

PRICE: \$12+ per glass

Ladies' Night

Wednesdays, for ladies only

Grab your gal pals for a fun night out and let your hair down. Best of all, you get to enjoy two delicious Sip & Sparkles cocktails for the price of one.

**PRICE: 1-for-1 Sip & Sparkles
Cocktail**

Sundown Steals

Until 31 December 2025, 5pm to 9pm

Chill with your favourite beverage—be it a Tiger draught, prosecco, house wines, or house spirits. For just \$10 per glass, it's a great way to wind down from the day.

PRICE: \$10+ per glass

ALL OUTLETS

Drink of the Month

March 2025

Looking to try a new cocktail? The Asahi Taruhai Lemon Sour is the latest concoction to hit the Japanese drinking scene. This refreshing mix offers a burst of zest as it combines citrusy lemon with the clean, smooth taste of vodka.

PRICE: \$10+ per glass

Wine of the Month

April 2025

Whether you are toasting to good times with friends and family or enjoying a quiet meal, a glass of full-bodied wine always elevates the experience. Available at Latitude Restaurant & Terrace and WOK°15 Kitchen.

PRICE: \$12+ per glass



For orders and reservations:
Latitude Restaurant & Terrace:
Call 6305 6982, WhatsApp 9144 7124
or email latitude.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.



FITNESS

Gym Intro Session

Fridays, 7.30pm

Sundays, 4pm

Explore how a gym can fit into your routine as you embark on your fitness journey. Get acquainted with the facilities—including the cardio and strength training zones, group fitness classes, and locker rooms—and watch the experts demonstrate proper form and technique in using the workout equipment. You will also receive updates on fitness classes, upcoming events and personal training options.

PRICE: Complimentary

Personal Training

Ongoing

Don't just go at it alone; take a personal trainer with you. Reap the benefits of a customised training programme that is designed to meet your needs while taking into account your fitness level. Before you know it, you will be hitting your health goals.

PRICES: \$135 per session

\$1,090 for 10 sessions

\$1,962 for 20 sessions

\$2,616 for 30 sessions

All sessions are for 60 minutes.

Personal Training for Kids

Ongoing

Get your kids off the tablet or computer by helping them to engage in fun physical activities with the expert guidance of a personal trainer. With tailored age-appropriate workouts that boost overall fitness, your children can establish healthy exercise habits while having a good time.

PRICE: \$872 for 10 sessions

All sessions are for 60 minutes.

Pre-NS Conditioning Training

Ongoing

Preparing to enlist for National Service? This customised fitness programme is designed to help build up your stamina and endurance for the pre-enlistee Individual Physical Proficiency Test (IPPT) while boosting overall strength so you can tackle the physical demands of NS.

PRICE: \$872 for 10 sessions

All sessions are for 60 minutes.

CrossCore®

Ongoing

While cardio workouts get your heart pumping, core workouts that engage your major muscle groups are what will help you develop well-rounded strength and stability. Using rotating pulley systems, this robust CrossCore® workout is specially tailored to target your core muscles for a stronger and fitter you.

PRICES:

\$709 for 10 sessions

\$1,090 for 20 sessions

\$1,472 for 30 sessions

All sessions are for 30 minutes.

\$1,090 for 10 sessions

\$1,962 for 20 sessions

\$2,616 for 30 sessions

All sessions are for 60 minutes.

Power Plate

Ongoing

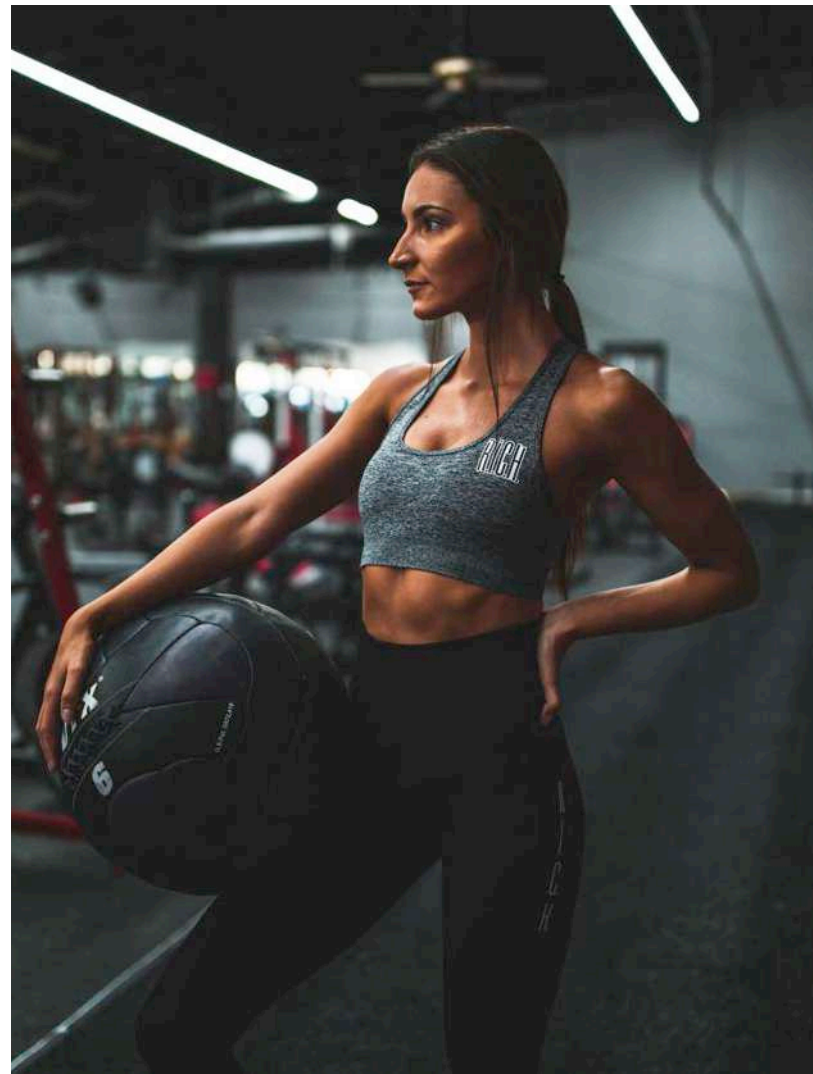
For faster results, activate your muscles and boost circulation with these Power Plate workouts. Using innovative vibration technology to take your exercises up a notch, you will see a difference in your flexibility and endurance in no time as you get those muscles powered up.

PRICES: \$600 for 10 sessions

\$1,090 for 20 sessions

\$1,472 for 30 sessions

All sessions are for 30 minutes.



Buddy Training Special

Ongoing

Spur each other on when you exercise with a friend. Working out together not only doubles the fun and the motivation, it improves the likelihood of you staying on course with your health goals.

PRICES: \$1,308 for 10 sessions

\$2,398 for 20 sessions

\$3,270 for 30 sessions

Take it up a notch and include

Power Plate into your training.

\$1,417 for 10 sessions

\$2,616 for 20 sessions

\$3,597 for 30 sessions

All sessions are for 60 minutes.

Boxing

Ongoing

Channel your inner Muhammad Ali with this full-body workout that aims to improve strength, endurance and agility. Not only will you tone your muscles and burn fat as you throw punches, but you will also stay nimble on your feet while busting stress and boosting cardiovascular health.

PRICES: \$1,308 for 10 sessions

\$2,180 for 20 sessions

\$2,834 for 30 sessions

All sessions are for 60 minutes.

Boxing Fitness

April 2025

Thursdays, 10am to 10.45am

Burn those calories with this high-octane workout. Led by a certified trainer in FIT Muay & Thump Boxing, burn up to 900 calories per session and keep burning body fat for at least 48 hours afterwards. Besides strength and endurance, you will also develop flexibility and coordination as you perform jabs, hooks and uppercuts. Boxing gloves are provided.

PRICES: \$40 (Member)

\$50 (Member's guest)

Member Referral Programme

Ongoing

Stay healthy together by getting a friend to sign up for 10 personal training sessions and you will both receive a complimentary group fitness session. For a workout together, choose between Pilates Matwork and Gentle Yoga.

PRICE: \$1,090 for 10 sessions

Sculpt & Tone

Fridays, 10am to 11am

Concerned about the flab on your lower body? Tone up your abs, buttocks and thighs with this class, which combines strength-enhancing exercises – conducted with or without equipment – to help you hone your silhouette back into shape.

PRICES: \$16 (Member)

\$26 (Member's guest)

Gentle Yoga

Sunset Yoga: Tuesdays, 6.30pm to 7.30pm

Yoga Flow Vinyasa: Wednesdays, 10am to 11am

With calming poses and lengthening stretches, loosen up and unwind after a busy day with Sunset Yoga on Tuesdays at the Rooftop Terrace. Deepen the connection between your mind and body on Wednesdays with Yoga Flow Vinyasa in the Ballroom Foyer, where you integrate fluid movements with mindful meditation.

PRICES: \$30 (Member)

\$40 (Member's guest)

Pilates Matwork

Mondays, 10am to 11am

Achieve a lean physique with these Pilates classes, which focus on developing your core muscles for improved strength and mobility. While on the mat, not only will you be working on your trunk, but you also get to tone your arms and legs at the same time.

PRICES: \$30 (Member)

\$40 (Member's guest)

AQUA

AcquaPole & AcquaPole Boxing

Thursdays, 9.30am to 10.20am

Who says exercising is boring? Turn up the fun quotient when you take part in this low-impact workout in the water that is both invigorating and exciting. Using water resistance to pump your muscles, this joint-friendly session is an excellent way to tone up your body while having a splashing time.

PRICES: \$40 per lesson (Member)

\$50 per lesson (Member's guest)

\$132 for 4 lessons (Member)

\$165 for 4 lessons

(Member's guest)

Hydrotherapy

By appointment only

Be it an injury or a chronic illness, being in the water can offer pain relief, improve circulation and encourage healing. Through their personalised hydrotherapy programmes and targeted therapies, Yvonne Swim School can help address your specific concerns, including diabetes, lower back pain, stroke recovery and osteoarthritis.

PRICES: \$86 (45 minutes)

\$109 (60 minutes)

Aqua Bike

Tuesdays and Fridays, 8.15am to 9.05am

Put the pedal to the metal in the Infinity Pool and ride your way to a healthier you with this low-impact workout. Combining water resistance with manual muscle power, this class will get your heart racing for improved cardiovascular health while effectively toning your whole body.

PRICES: \$40 per lesson (Member)

\$50 per lesson (Member's guest)

\$132 for 4 lessons (Member)

\$165 for 4 lessons

(Member's guest)

Swimming Lessons – Kids Group

(4 to 16 years old)

Tuesdays, 4.30pm and 5pm

Thursdays, 4.30pm, 5pm and 5.30pm

Saturdays, 9.30am, 10am,

10.30am and 11am

Equip your kids with essential survival skills that will help them stay safe in the water. These 30-minute classes aim to help young swimmers gain awareness in how to watch out for dangers as well as mastering strokes and techniques.

PRICES: \$112 for 4 lessons

Swimming Lessons – Kids Swim

Squad Group

(9 to 16 years old)

Tuesdays, 5.30pm

Saturdays, 8.45am

If your kids already know the basics, these 45-minute sessions are designed to push them a little further so they can advance their aquatic skills, be it improving in speed or endurance. With tailored coaching and rigorous drills, a potential swim champion might just be on the horizon.

PRICES: \$112 for 4 lessons

Swimming Lessons –

Babies & Toddlers Group

(6 months to 3 years old)

Tuesdays, 4pm

Thursdays, 4.30pm

Saturdays, 9.30am

It is never too early to put your little ones in the water, even at six months old. A good opportunity to bond with your baby or toddler, these 30-minute swim sessions allow them to get comfortable in the water and develop coordination in a safe and fun environment.

PRICES: \$112 for 4 lessons

Private Swimming Lessons

Ongoing

One-on-one coaching can go a long way in honing your swimming skills at your own pace. With private lessons, you can count on personal attention as your instructor gets to know your strengths and weaknesses to help you build confidence in the water.

PRICES:

Private lesson for 1 swimmer:

\$70 (30 minutes)

\$80 (45 minutes)

\$90 (60 minutes)

Semi-private lesson for

2 swimmers:

\$45 per person (30 minutes)

\$50 per person (45 minutes)

\$55 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

Master the proper techniques and fine-tune your tennis acumen with the assistance of a personal coach, who can help you craft your own style based on your strengths. With detailed, in-depth analysis of your game, you will improve so much faster.

Head Coach

\$109 for 1 player

\$60 per player for 2 players

Associate Director of Tennis

\$131 for 1 player

\$71 per player for 2 players

Director of Tennis

\$142 for 1 player

\$77 per player for 2 players

Group Lessons

\$50 per player for 4 to

6 players

Cardio Tennis Drills Group

**Lessons (Intermediate/
Advanced)**

Mondays, 8am to 9am

**(Intermediate);
7.30pm to 9pm (Advanced)**

Brush up on your footwork, swing and racquet-handling skills with these targeted tennis drills that not only finesse your game but also boost your heart rate to improve cardiovascular health. Repetition also helps to develop muscle memory, which can increase your level of confidence.

**PRICES: \$50 per player
(Intermediate)**

\$71 per player (Advanced)

Adult Tennis Group Lessons

(Beginner)

Wednesdays, 8am to 9.30am

Fridays, 7pm to 8pm

Thinking of picking up the sport or simply need a refresher to rebuild your confidence? Get a grip on the basics of tennis and have fun with the fundamentals—from mastering your swing to expertly manoeuvring the court.

PRICES: \$50 per player

(60 minutes)

\$71 per player (90 minutes)

Adult Tennis Group Lessons

(Intermediate/Advanced)

Mondays, 8am to 9am

(Intermediate); 7.30pm to 9pm

(Advanced)

Ready to elevate your game? In this class, you will get a chance to further refine your technique, improve on your footwork and analyse match strategies in more depth so you can raise the stakes and become a formidable opponent on the court.

PRICES: \$50 per player

(Intermediate)

\$71 per player (Advanced)

Junior Tennis Group Lessons

Ongoing

Nurture your kids' passion for tennis through a fun environment. Suitable for various age groups—from Mini Red Ball (3 to 6 years) to Yellow Ball (10 to 14 years)—these group classes are tailored to engage your kids at their skill level while imparting key technical skills.

PRICES: \$220 for 10 lessons

(Mini Red Ball)

\$390 for 10 lessons (Red, Orange,

Green, Yellow Ball)



PICKLEBALL

Junior Pickleball Group Lessons

Tuesdays, 6pm to 7pm
Saturdays, 3pm to 4pm

Instill the fundamentals of this fun sport as young ones (7 to 12 years) learn to master skills such as forehand, backhand, serve, and volley under the tutelage of expert coaches. Your kids will also enjoy competing with one other while learning all about sportsmanship.

PRICE: \$44 per player

Adult Pickleball Group Lessons

Tuesdays, 7pm to 8pm
Saturdays, 4pm to 5pm

Combining the elements of badminton, tennis and table tennis, this popular sport is a great way to ensure you stay active and keep fit. Take lessons to pick up tips and tricks from professional coaches so you can easily beat your opponent.

PRICE: \$50 per player

SAILING

Powered Pleasure Craft Driving

License (PPCDL) Course
Saturdays and Sundays,
9am to 5pm

Equip yourself with essential boating skills so you can operate a powerboat knowledgeably and with confidence. Through this course, you will learn how to navigate the waters and pilot the boat safely. The Certificate of Attendance you will receive is mandatory for the PPCDL test which is conducted by Singapore Maritime Academy.

PRICES:

\$306 per trainee (Member)

15% off Member price

(Member's birthday month)

\$382 per trainee

(Member's guest)

DIVING

Discover Scuba

Ongoing

For those who have always wanted to try scuba diving, this introductory course by White Manta Diving opens up new possibilities as you get an overview into what it takes to explore the underwater world. Suitable for ages 10 and up.

PRICES: \$135 (Member)

\$162 (Member's guest)

Refine Scuba

(Diving Refresher Course)

Ongoing

For certified divers who want to keep sharpening their skills, this refresher course by White Manta Diving is designed to hone your knowledge in mask work, buoyancy and finning so you can embark on your next dive with ease and confidence.

PRICES: \$340 (Member)

\$399 (Member's guest)

OTHERS

Lockers for Rent

Ongoing

Keep belongings safely stored in your own personal locker located in the changing rooms. Available for rent for a minimum of six months.

PRICES: \$65 (Small)

\$130 (Medium)

\$195 (Large)

Lock in a Deal: 3 Months on Us

Lock in your convenience and savings today. Pay upfront for a year of locker rental to enjoy an additional three months for free. That's 15 months of secure, hassle-free storage for the price of 12.

PRICES:

\$780 (Small, U.P. \$975)

\$1,560 (Medium, U.P. \$1,950)

\$2,340 (Large, U.P. \$2,925)

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 CAMP

Date:

5-day camp: Mondays to Fridays, 17 to 21; 24 to 28, March 2025; 7 to 11; 14 to 18, April 2025

4-day camp: Tuesday to Friday, 1 to 4 April 2025

Time: 8am to 10am

(5 to 9 years)

10am to 12pm (10 to 12 years)

Venue: Tennis Court

Price:

5-day camp:

\$310 (Member)

\$390 (Member's guest)

4-day camp:

\$250 (Member)

\$320 (Member's guest)

Tennis has been touted for boosting fitness, and building strength and agility. Especially for children, tennis camps double up on the benefits with consistency thrown in. Run by experienced coaches from Olaso Tennis Academy, children will be training on basic strokes, footwork and strategy and get to practise what they have learnt through mini tournaments. *RSVP one week before the event to recreation.sc@one15marina.com*



THE ART OF SAKE

Date: Thursday,

20 March 2025

Time: 6.30pm to 9.30pm

Venue: Latitude Restaurant & Terrace

Price: \$58+ (Member)

\$68+ (Member's guest)

Sake sommelier Maria Luisa Satoh of Orihara will kick-off the evening with an introduction to the art of sake brewing, offering insights into its rich traditions and craftsmanship and significance in Japanese culture. Participants will then be led through an exclusive presentation of the 2025 seasonal spring sake and a guided tasting of six sake labels, paired with cheese pairings. *RSVP by 14 March to latitude.sc@one15marina.com*





BARBECUE & BREWS BASH: JAPANESE EDITION

Date: Saturday,
29 March 2025
Time: 7pm to 10pm
Venue: Boaters' Bar
Price: \$68 (Member),
\$78 (Member's guest)

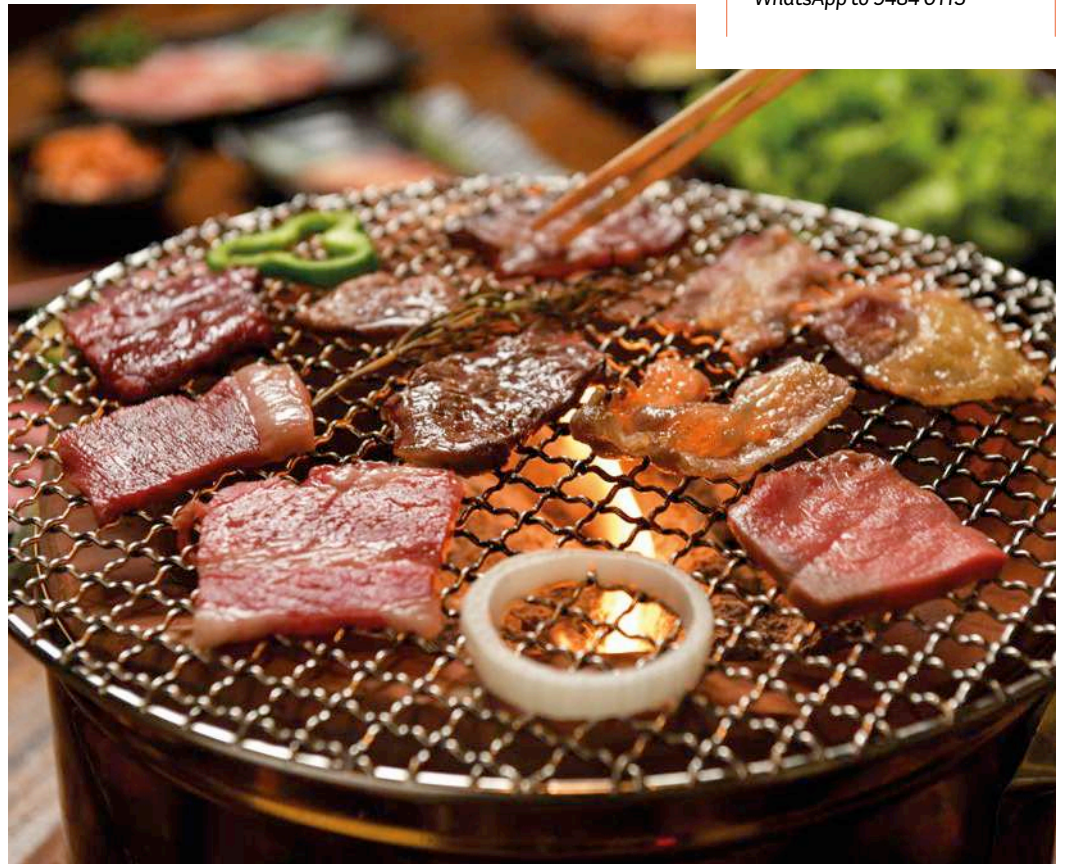
Yakiniku, Japanese-style barbecue, is known for its choice cuts and aromatic sauces. This edition of Barbecue and Brews Bash, along with the signature live stations, honours all things Japanese, including draft and craft beers such as Asahi and Kirin. *RSVP to boatersbar.sc@one15marina.com or WhatsApp to 9484 0115*



DRILL & RALLY WITH OLASO COACH

Date: Tuesday, 25 March 2025
Time: 7pm to 9pm
Venue: Tennis Court
Price: \$12 (Member)
\$22 (Member's guest)

There's nothing better than an adrenaline-pumped evening with friends—in this case, forging new connections. This tennis social event conducted by coaches from Olaso Tennis Academy is open for tennis players of intermediate and advanced skill levels. Look forward to an evening to hone your strokes, sharpen your strategy on court and your match readiness through friendly competitions with like-minded tennis enthusiasts. *RSVP by 18 March to recreation.sc@one15marina.com*



All prices are nett unless otherwise stated.





MULTI-ACTIVITY CAMP

Date:

5-day camp: Monday to Friday,
17 to 21 March 2025

4-day camp: Tuesday to Friday,
1 to 4 April 2025

Time: 9am to 5pm

Venue: ONE*15 Marina
Sentosa Cove

Price:

5-day camp:

\$680 (Member)

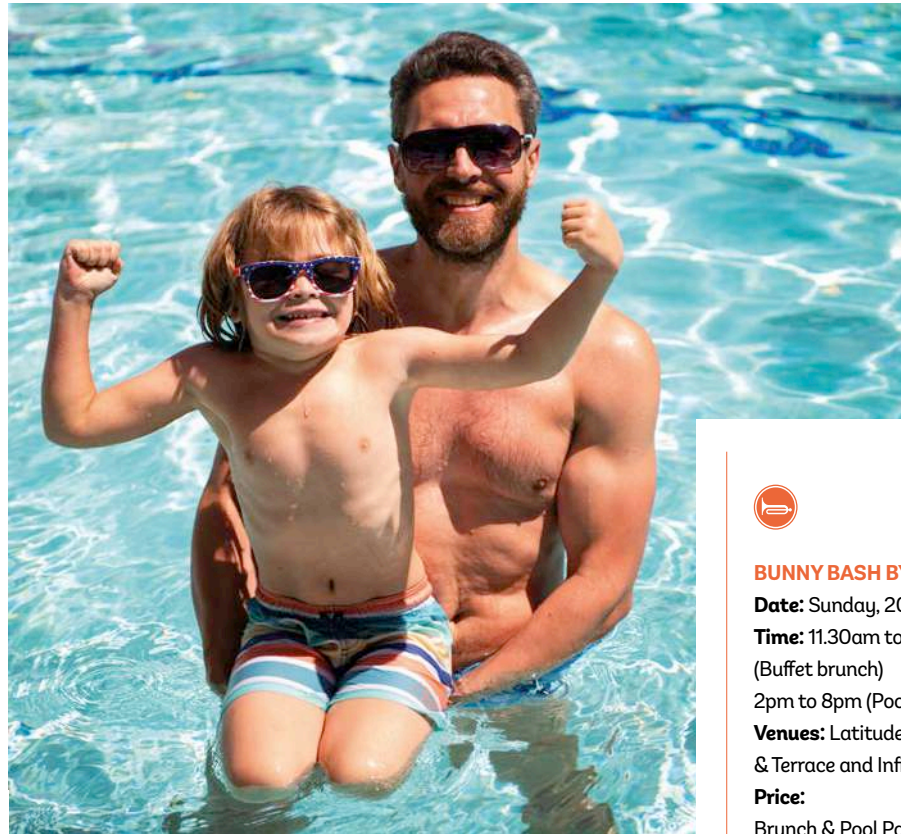
\$850 (Member's guest)

4-day camp:

\$550 (Member)

\$680 (Member's guest)

From action-packed sports, to creative crafts, to festive games and team challenges, this camp has it all. The Easter-themed 4-day camp in April features egg hunts, seasonal crafts and more, and will have your little ones squealing with delight as they learn new skills and make new friends. Suitable for children aged 6 to 12 years. *RSVP by 13 March for the 5-day camp and by 28 March for the 4-day camp to recreation.sc@one15marina.com*



BUNNY BASH BY THE POOL

Date: Sunday, 20 April 2025

Time: 11.30am to 3pm

(Buffet brunch)

2pm to 8pm (Pool party)

Venues: Latitude Restaurant & Terrace and Infinity Pool

Price:

Brunch & Pool Party:

\$88+ (Adult)

\$48+ (Child)

Brunch-only:

\$68+ (Adult)

\$38+ (Child)

Pool Party-only:

\$38+ (Adult)

\$28+ (Child)

Revel in the spirit of Easter weekend. The Pool Party packs in maximum fun—from a foam party and bouncy castle to an inflatable fun zone, and exciting activities such as an Easter egg hunt, and art and crafts. It even has a Bunny mascot. A delectable brunch that includes Honey-Glazed Ham, Herb-Crusted Lamb Rack, and Grilled Salmon Fillet seals the deal. *RSVP by 13 April to latitude.sc@one15marina.com or WhatsApp to 9144 7124*

All prices are nett unless otherwise stated.





PAINT YOUR OWN EASTER EGG

Date: Sunday, 20 April 2025

Time: 11.30am to 4pm

Venue: Children's Playroom

Price: \$10 (Member)

\$15 (Member's guest)

*Complimentary for those attending the Bunny Bash by the Pool.

Easter fun for all, adults and children alike, unleash your inner artist as you decorate your own set of wooden eggs. At the end of it, you get to take home two of your artistic creations to proudly display in your home. *RSVP by 13 April to recreation.sc@one15marina.com*



ITALIAN WINE PICCINI MASTERCLASS

Date: Friday, 25 April 2025

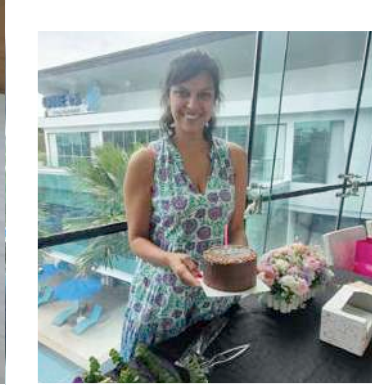
Time: 6.30pm to 9.30pm

Venue: Latitude Restaurant & Terrace

Price: \$88+ (Member)

\$98+ (Member's guest)

Explore Italy's wine countryside through this masterclass. Piccini Brand Manager Julien Plantey will take you through various vintages and grape varieties and their pairings through a three-course dinner. Time to sniff, swirl and sip. *RSVP by 18 April to latitude.sc@one15marine.com*



Chinese Brush Painting

On 6 and 13 November, the Children’s Playroom and NOVA Room took on an artsy vibe as Chinese brush painting artist Yap Sin Guan guided participants through the nuances of the ancient Chinese art form—the brush strokes and techniques. The fact that the event was open to people of all skill levels added an additional round of intrigue and showmanship, as participants exercised their inner artist in a session that promoted cultural immersion. The celebration of Juliana’s (one of the participants) birthday complete with a delicious cake was a heartwarming touch to the event.



Members’ Sunset Sail

Catching a sunset is a great way to wind down to the day, and doing so aboard a luxury cruise takes the experience up a few notches, as Members on board Ocean Diva found out. On the evenings of 15 November and 6 December, the 45ft sailing catamaran set sail from the marina with excited Members for a memorable evening that offered breathtaking views, a delightful spread of bite-sized sandwiches and prosecco and opportunities to make new connections. Singapore’s stunning skyline as the backdrop further elevated the experience.

The transformation of its city skyline from dusk to night, complete with twinkling lights and golden hues inspiring many beautiful photographs and videos. There was much mingling and clinking on board the sailing catamaran as the cityscape shifted from dusk to night. The overall ambience, positive comments about the quality of entertainment and refreshments offered, and the amazing camaraderie onboard were all testament enough to the success of the evening.



Barbecue & Brews Bash: Second Edition

The second edition of the Club's successful Barbecue & Brews Bash took place on 16 November with Boaters' Bar filling up with 86 people, Members and guests alike. True to fashion, there was a delicious buffet spread, beer tasting booths and lively entertainment, which set the stage for memorable connections to be forged. The delightful variety of craft beers featured both local and international selections—in diverse flavour profiles ranging from light and crisp to rich and robust for every taste and palate. The buffet spread with perfectly grilled steak, tiger prawn, accompanied by savoury sides such as Old-fashioned Potato Salad, among others, stole the show, and the hearts of the guests. Alongside the laughter and merriment, the air rang with the unified gushing of guests complimenting the food, drinks, music, and the ambience. They were looking forward to more to come in the future.



Tennis Clinic with Coach Guillermo

The 19th of November at the Club's Tennis Court was a day that combined exhilarating tennis action with cutting-edge technology. Enso Lifestyle's Head Racquet Demo Day was a showcase of the racquet brand's mastery in integrating advanced design with innovative materials and enhanced performance solutions—and the participants at the tennis clinic organised with Coach Guillermo Olaso got the entire experience.



Pickleball Open House

The new Pickleball Court, which is the reimagined former Tennis Pavillion, officially opened on 23 November. The Pickleball Open House was held in partnership with Gamma Sports SG, giving Members and guests the opportunity to try out the brand's premium racquets. Going by the high turnout, it was clear that the event was a success and an indication that there were quite a few pickleball enthusiasts around. The Club looks forward to welcoming all to more events of the same nature.



Christmas Light Up - Boat Rides with Santa

The evening of 30th November ushered Members and their families into a Christmas wonderland made more magical by a speedboat ride. Boats are not an unusual sight on the marina, but one fully adorned with Christmas lights, tinsel, and with Santa Claus on board was indeed, special. The 15-minute ride was chockablock with fun as Santa entertained, posed for photos, and handed out sweets and chocolates. The boat took a scenic loop of the marina, bringing guests up close to the sparkling Christmas tree which took pride of place at the marina and then, over to E Berth, where beautifully decorated boats were gearing up for the annual Boat Light Parade Competition. It was an eventful evening as the marina and the whole of Sentosa Cove was bathed in Christmas cheer.

5-day Tennis Camp

The last 5-day Tennis Camp for 2024 was held from 16 to 20 December at the Tennis Court. As always, it was an exhilarating few days as enthusiastic youngsters honed their tennis skills, mastered their basic strokes and court movements. Coach Keff from OIaso Tennis Academy lent his expert guidance while keeping the momentum going by injecting entertaining games and activities. While gaining tennis skills was the main focus, there was equal focus on building camaraderie and sportsmanship. Members appreciated the well-organised activities, which made the entire camp a very enjoyable experience for their children.



Kids' Mini Log Cake Decorating Workshop

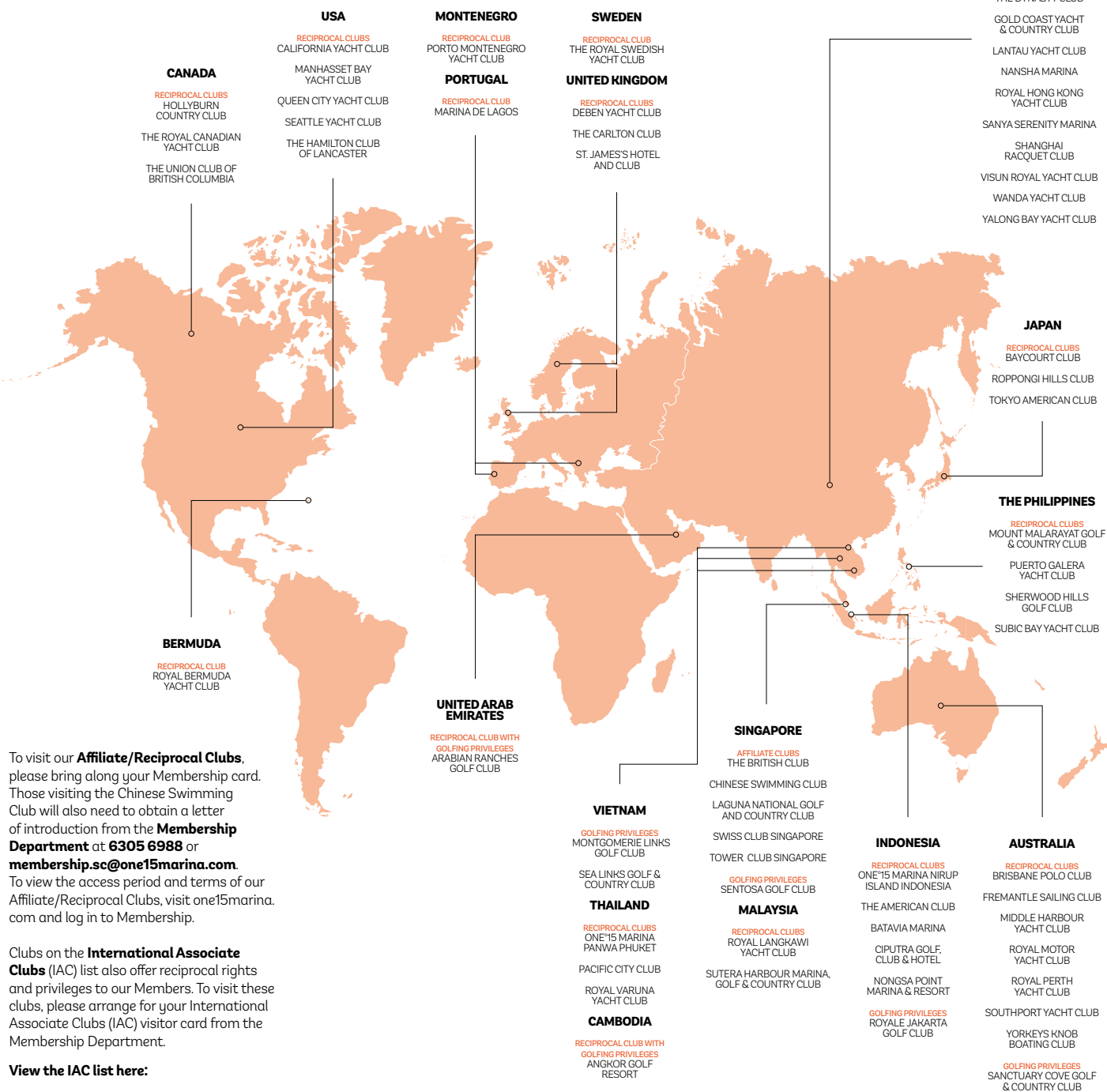
On 15 December, Bar Nebula transformed into a haven for young baking enthusiasts. Attended by 15 children, the event had them decorating mini log cakes under the expert guidance of Chef Nam. He took the children through the various techniques they could employ before letting their creative juices

flow. Colourful frosting, sprinkles and fun toppings took over the rest of the afternoon as humble delicious log cakes transformed into pieces of art. It was a true showcase of the culinary expertise of the Club's pastry team and the creative genius of the young participants.



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:



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