

LONGITUDE

A PUBLICATION OF
ONE°15 MARINA
SENTOSA COVE
SINGAPORE



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Food festivals, yacht explorations and stories of
passion and determination

+

Spices of Singapore



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SPIRIT OF JOY

It's the second quarter of the year, and a lot has changed in a short time. The country is slowly but surely bouncing back to normalcy with COVID-19 safe management measures being relaxed as well. This means that we can now host more Members at our restaurants and also plan events and activities involving larger groups of people.

It was timely that the new rules kicked in before the school holidays, so our Members were able to have bonding time with their children through the activities we had planned. We also had eco-friendly vessel *Energy Observer* berthed in the marina from 10 to 20 March. Having such an icon of renewable energy on our shores was an honour and a reinforcement of the Club's relentless pursuit of marine conservation. In the Happenings section (page 42 onwards), we detail the memorable experience, as well as the valuable insights Members garnered from the exclusive tour of the vessel and the complementing exhibition.

Singapore turns 57 on 9 August, and as with every year, we have special commemorations—from a specially-curated Peranakan Brunch to several National Day-focused activities that Members can RSVP to. Refer to our Club Buzz section (page 32 onwards) for more details.

The fact that the nation may have put the worst of the pandemic behind it is in itself a triumph. It is for this reason that we have themed this issue of *Longitude* after celebrations of all manner—from cuisine to the yachting life and people who live for their passions. Member Wade Pearce, whom we have profiled in this issue (page 18), is a good example. In Fine Food (page 24), we look at the spices that are the foundation of Singapore's multicultural cuisine. For On Water (page 22), we spotlight on where boaters can anchor around the Southern Islands and what they can do.

On the note of reasons to rejoice, the Club was recently awarded the Platinum Gold Anchor accreditation by The Yacht Harbour Association and Marina Industries Association. It's a moment of great pride for the marina, especially in light of the major reconfiguration we undertook in 2020, to be the highest rated marina in Southeast Asia across many fronts—and we would like to congratulate our Members and boaters and thank them for making this possible for us. On that happy note, we would like to welcome superyachts *Long Teng*, *Yorlay*, *Annabella* and *Grace Alone* to our marina.

July is Plastic Free month and in view of that, in Fun Facts (page 9), we spotlight on the most commendable ocean cleanups against plastic waste. As part of our sustainability efforts, we have pledged to have all single-use plastics removed from the marina by 2025. We are thankful for our Members' mindfulness—and urge for your support as we go on this journey to reduce our carbon footprint on land and our waters.

Finally, in the spirit of celebration, I would like to raise a glass to all good things that we have achieved and the things that are to come.

Jonathan Sit
General Manager

IT'S A MOMENT
OF GREAT
PRIDE FOR
THE MARINA
TO BE THE
HIGHEST
RATED
MARINA IN
SOUTHEAST
ASIA ACROSS
MANY FRONTS.

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SOME OF OUR FAVOURITE INTERNATIONAL FASHION AND LIFESTYLE BRANDS FOUNDED BY SINGAPOREANS.

TEXT YING RUI



Andrew in Paris

Currently the only Singaporean designer in the official Paris Fashion Week line-up, Andrew Gn has over 25 years of experience in the fashion industry. His keen interest in art and antiques is reflected in his eponymous brand, which offers clothes made from one-of-a-kind fabrics and intricate bags. Celebrities such as Chris Lee, Taraji P. Henson and Princess Alessandra de Osma have worn his creations on the red carpet and for special functions. **Andrew Gn is available at andrewgn.com, matchesfashion.com and net-a-porter.com**



Bright and Bold

Helmed by Central St Martins alumni Lin Ruiyin and Industrial designer Afzal Imram since 2015, fine jewellery brand State Property fuses contemporary design with traditional craftsmanship. Pick the gorgeous Nemara pearl necklace, the statement Alara signet ring, or choose from the special capsule collection designed in collaboration with the Asian Civilisations Museum. **State Property is available at #01-02, 36 Armenian Street, thisisstateproperty.com, saks.com and net-a-porter.com**





Community Spirit

Sojao (which means go to sleep in Hindi) launched its range of sustainable luxury bedding, towels and loungewear in 2018. Using only organically grown long-staple cotton that's GOTS-certified (Global Organic Textiles Standard), the brand is passionate about positive environmental impact and practises social responsibility throughout its supply chain in India. The brand recently opened a physical store, which sells homeware from young local brands. **Sojao is available at 251 Joo Chiat Rd and sojao.shop**



Effortlessly Stylish

A decade since its launch, In Good Company continues to excite its customers with wardrobe essentials in classic silhouettes—designed to be timeless, modern and suit contemporary lifestyles. Create different looks by accessorising with the latest Pouf cotton bag or the iconic artisanal necklaces made from a mixture of hand-tooled nappa leather and fine metal chains. **In Good Company is available at #B1-16 ION Orchard and ingoodcompany.asia**



Natural Beauty

Dazale Choy launched Endangered Cosmetics in 2018 as a means to combine her expertise as a makeup artist and passion for animals. Each of the vegan and cruelty-free brand's collections highlight an endangered animal, and 10 per cent of sales are donated in support of animal conservation efforts. The latest launch—the Red Panda palette—comprises 10 matte, satin and metallic shades inspired by the Himalayan animal of which there are less than 2,500 left in the world. **Endangered Cosmetics is available at endangeredcosmetics.com**



Fashion That Matters

Singaporean Gin Lee and her Israeli industrial designer husband Tamir Niv, founded Ginlee on the philosophy that “good design should be accessible to everyone”. Characterised by 3D pleats, their designs flatter a myriad of body shapes and sizes. For its latest collection, fan favourites have been meticulously revised for more streamlined fits and a variety of lengths. Ginlee Make also offers shoppers the option to customise their pleated purchase in-store. **Ginlee is available at #01-145 Great World City and ginleestudio.com**

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WHAT'S ON

in Jul and Aug



John Williams 90 Concert Gala

The award-winning composer who gave us memorable scores in *Star Wars*, *Jurassic Park*, *Indiana Jones*, and *Harry Potter*, to name a few, turns 90 this year.

In tribute, conductor Jessica Gethin presents some of his most memorable scores and cinematic hits as performed by Base Philharmonic Orchestra. **Price: From \$85, 15 to 16 July 2022, Sands Theatre, marinabaysands.com/entertainment/shows/john-williams-90-concert-gala.html**

Jazz in July

After a one-year hiatus—due to COVID-19 safe management measures—the island's beloved musical extravaganza is back at the bay. Make a date with friends and loved ones for these daily performances at the Esplanade. If previous editions are anything to go by, you are in for a treat with performances by Singapore-based artists of varying styles—from classic to experimental jazz—as well as evocative tributes to legends. **Price: Free, 1 to 31 July 2022, Esplanade - Theatres on the Bay, esplanade.com/festivals-and-series/jazz-in-july**



Dancing Queen: A Tribute to ABBA

Catchy tunes, memorable lyrics and nostalgia—this tribute concert to the Swedish pop band promises all that and more. Expect 100 minutes of uplifting songs, fully live with fantastic staging, lighting and effects as close to the real thing. It's sure to warm the hearts of die-hard fans and probably initiate new entrants into the world of ABBA. **Price: From \$65, 19 to 21 August 2022, Sands Theatre, sistic.com.sg/events/abba0822**

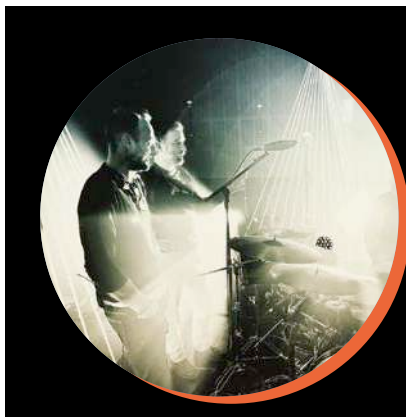


New World's End

Indie art organisation OH! Open House takes you on a journey back in time to 1960s Singapore to the world of two lovers: cinema projectionist Kiran and New World Cabaret dance hostess Rosa. The immersive audio tour, which will begin at their head office at Desker Road will take you along the history-laden streets of Jalan Besar in search of the imaginary New World Amusement Park. **Price: \$35, till 31 December 2022, Jalan Besar, ohstories.sg/tour**

Sigur Rós World Tour 2022

All members of Iceland's most successful act will be coming together for this special concert—Kjartan Sveinsson, a former member of the band will be joining founding members Jónsi and Georg Holm. The band is writing and recording the first new Sigur Rós studio album since their last release in 2013. Also expect orchestral greats such as from *Odin's Raven Magic*, alongside material from the last 24 years of the band's existence. **Price: From \$98, 17 August 2022, The Star Theatre, sistic.com.sg/events/sigur0822**



*Information of events correct at the time of printing

Planet vs Plastic

SUPERYACHTS AND MARINE ORGANISATIONS FIGHTING TO FREE THE WATERS OF PLASTIC POLLUTION.

3

Manta is the first catamaran to do sea-cleaning on an industrial scale. The mastermind of record holding Swiss sailor Yvan Bourgnon through his NGO **The SeaCleaners**, the 185-ft sailboat collects 10,000 tons of waste in a year—that's three tons an hour.



2

Today, **60% to 95%** of waste in the ocean is plastic—allegedly, **268 million kg** of that floats on the surface. **33%** marine life have succumbed to this pollution.

1

Boyan Slat, Entrepreneur and CEO of **The Ocean Cleanup** developed *The Interceptor*, a solar-powered barge-like system that can be deployed in the world's rivers—because he believed that 1,000 of the world's most polluted rivers were responsible for roughly 80% of the world's plastic pollution.



4

EAST AFRICA-BASED FLIPFLOPI PROJECT LAUNCHED THE **FLIPFLOPI NDOGO** IN 2018—MADE OF SEVEN TONS OF RECYCLED PLASTIC AND A SAIL OF 1,500 PLASTIC BOTTLES, AND OTHER WASTE COLLECTED FROM THE BEACHES OF LAMU IN KENYA. A LARGER DHOW THAT CAN SAIL THE WORLD IS IN THE WORKS.

9



5

High-tech Romanian megayacht **REV (Research Expedition Vessel) Ocean** can collect and melt up to five tons of plastic per day. In 2020, the 182m vessel set off with 60 scientists and 30 crew, on an expedition commissioned by Norwegian billionaire Kjell Inge Røkke, to study the ocean's health.



ALL ABOUT LIFE

Food capitals of the world, Southeast Asian spices, people and places that honour the yachting lifestyle.

Stockholm—a waterbed of festivities and celebrations



LUXE LIFE





12

THE TASTE OF TRAVEL

ONE OF THE EASIEST WAYS TO IMMERSE YOURSELF IN A NEW COUNTRY AND CULTURE IS THROUGH ITS CUISINE. EXPERIENCE THAT GASTRONOMIC RICHNESS, ALL IN ONE PLACE, WHEN YOU FEAST AT THESE ICONIC FOOD FESTIVALS AROUND THE GLOBE.

TEXT BEATRICE BOWERS



(Clockwise from left) Taste of London's iconic sunset—DJ sets play over diners and food trucks. Enjoying a communal meal from Taste of London's kiosks. Paella cooking over an open fire.

LONDON, UK *Taste of London*

Regent's Park's tranquil gardens become a foodie playground for five days each summer thanks to Taste of London (london.tastefestivals.com). This is the largest food festival in the British capital, and attendees can expect a whirl of culinary encounters across the event calendar, all enjoyed under the bright summer sun.

Live cooking demonstrations, boozy masterclasses, and food kiosks selling the best of London's F&B scene are merely the tip of the iceberg at Taste of London. Guests can look



forward to never-seen-before experiences that the festival is so known for—past years have seen the likes of whisky vending machines, a food-themed mini-golf circuit, cocktail tastings with sensory deprivation thrown in the mix, and desserts with insect sprinkles as toppings. Besides upping your foodie cred, there's plenty of material for the 'gram here. DJ headliners and multiple pop-up clubhouses offer guests places to unwind and mingle over glasses of champagne or craft beers too.

Regent's Park's centrality means you're just a short walk or car ride away from the city's eclectic mix of sights. If you want to take a break from the festival's buzz, you are just a quick trip away from Camden Market, or a number of the city's famed museums.

PLAY

Book a stay at St James' Hotel and Club (stjameshotelandclub.com) after long days exploring London. The club is also home to 1857 The Bar—read: the largest collection of vintage port wine in London.

LONGITUDE TIP

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



CALIFORNIA, USA

Farm-to-Fork Festival

Sunny California's culinary scene is a vibrant spectrum. The West Coast state is home to a mix of global cultures, so dining your way through a Californian city could see you start the morning with a Southern breakfast, digging into Cali-Mex burritos for lunch, then rounding off your evening with Filipino-American fare, a glass of Napa wine in hand. Californian cuisine has also become a subset of America's food identity, defined by sustainable, farm-to-table dining. Nowhere is that more prominent than in Sacramento.

The Northern Californian region proudly states that farm-to-table dining has been part and parcel of daily life for natives, even before it was a trend. That pride in produce is headlined at the Farm-to-Fork Festival (farmtofork.com). Established in 2012, this annual foodie haven draws over 100,000 visitors for over two weeks, in celebration of California's finest. Visitors must visit the Street Festival to soak up all the energy, fuelled by live concerts, and local vendors selling craft beers, homegrown wines, and delicious bites.

Festival attendees should also make time to visit Sacramento's restaurants specialising in New American fare, like Mulvaney's B&L. The farm-to-table gem is located in an 1893 firehouse, with a stunning garden patio for meals under soft, autumnal sunsets.

PLAY

Make the most out of your West Coast adventures and visit the California Yacht Club (calyachtclub.com) for panoramic views of the Marina Del Rey harbour.

(Clockwise from bottom)
Authentic American barbecue platters abound at Farm-to-Fork Festival.
Enjoy long table dinners under the iconic Tower Bridge.
A street in Malmö. Swedish pastries at Malmöfestivalen.





MALMÖ, SWEDEN

Malmöfestivalen

If you think Swedish cuisine is defined by the fare its famed home and living export puts out, then you'll stand corrected at Malmöfestivalen (malmoefestivalen.se). This is the longest-running city festival in Sweden, with roots dating back to 1985. The lively, eight-day summer fiesta has over 1,000 programmes, with food, art, and culture at its centre.

The festival is spread across the city, but each district has its own theme. Gustav Adolfs Torg is where most of the food events and booths congregate. Local producers and restaurants, food trucks, and many more will set up tented kiosks around the historic square, selling everything from Scandinavian street food to Asian bites. Visitors can typically expect up to 70 stalls to feast their way through.

Once your stomach has reached capacity for a day, head over to the concert space. Over the years, the Malmöfestivalen has been graced by prominent European and global performers. Previous headliners include pop darlings Robyn and Zara Larsson, as well as rock bands LCD Soundsystem and Band of Horses.



Don't forget to pay a visit to the Malmö Saluhall after you're done with the festival. The local food market is a treasure trove of cuisines from across the world, and dishes prepared with forgotten culinary techniques—sausages made entirely by hand, coffees brewed from hand-sorted beans, and many more.

PLAY

Enjoy a bit of history when you make a pitstop at the Royal Swedish Yacht Club (kss.se). Founded in 1830, the famed destination is the world's second-largest sailing club and regularly hosts sailing camps. Members enjoy free docking as well.

(Clockwise from bottom) Cheese platters to pair with wine at Pinotpalooza. Glasses ready for pinot noir tastings. Handmade wraps from Pinot Palooza kiosks. Ceviche and tapas at the Ubud Food Festival. A live cooking class in Bali.



AUSTRALIA

Pinot Palooza

Australia's rich viticulture goes hand-in-hand with a lengthy list of wine events year-round, but few do away with the pretence like Pinot Palooza (pinotpalooza.com.au). The world's longest-running pinot and food festival celebrates the best of the varietal and its producers across Australia and New Zealand. It is held in three Aussie cities: Melbourne, Sydney, and Brisbane, for two days, typically during the cooler months.

Expect the event venue to be lined with booths offering you tastings of pinot noir, as well as food kiosks selling comfort snacks to keep your stomach well-lined. Each instalment of Pinot Palooza has upwards of 100 different pinot noirs for attendees to sample and buy, alongside mini brand tastings and expert panels if you want to learn a thing or two. Masterclasses enjoy live band performances as a soundtrack, encouraging you to ditch your tasting notes and spit bucket, in favour of all the good vibes.

When in Australia, be sure to visit local cafes to enjoy the dynamic coffee culture that the country is known for. Naturally, you can't go wrong with a flat white order.

PLAY

If you're looking to wine and dine with a quayside view, pay a visit to the Royal Motor Yacht Club (royalmotor.com). Their homey restaurants specialise in fresh, local seafood, and wines sourced from local producers.





RESEARCH SHOWS THAT 80% OF TRAVELLERS RESEARCH A DESTINATION'S FOOD AND DRINK BEFORE PLANNING, WHILE 70% PICK A DESTINATION BASED ON ITS FOOD.



BALI, INDONESIA *Ubud Food Festival*

Imagine Ubud and these are probably the first few things that come to mind: balmy beaches, salt-laced sea breeze, time-honed Balinese crafts, and nature sanctuaries. However, it is also a hotbed for the very diverse expression of Indonesian cuisine, in no small part thanks to the Ubud Food Festival (ubudfoodfestival.com).

The Ubud Food Festival (UFF) has been around for a decade now, and each edition puts the archipelago's colourful culinary landscape at the fore. Attendees can watch cooking demonstrations from notable chefs—both local and visiting or participate in a number of workshops and masterclasses held by said chefs and local cooks. UFF also holds a number of special dining experiences across Ubud's signature sights and venues, so you can book a long table lunch overlooking rice paddies one day, then enjoy a jamu tasting surrounded by verdant jungle fronds the next.

When in Ubud, don't forget to visit Room 4 Dessert, of Netflix's *Chef's Table* fame. This unique, all-dessert degustation restaurant and cocktail bar is run by American chef Will Goldfarb. The El Bulli alumnus highlights local Balinese ingredients across his seasonal plated desserts. 🍷

PLAY

Flying to or from Jakarta as part of your Indonesia trip? Be sure to make a pitstop for a day of golfing at Royale Jakarta Golf Club (royalejakarta.com), dubbed as one of Asia's greatest contemporary courses.



INTO THE BLUE

AUSTRALIAN ENTREPRENEUR WADE PEARCE'S LIFE AND THE WORK HE DOES STAND TESTAMENT TO HIS PASSION FOR THE OCEAN.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH ART DIRECTION CHARLENE LEE

Wade Pearce zips in from his home in Sentosa Cove in his nifty speedboat dressed in shorts and a crisp linen shirt, looking every bit an islander.

The 35-year-old founder of Singapore Marine Guide and his boat are familiar figures on the island—as he scouts out new information to include in his online directory for the benefit of the leisure boating community in Singapore. Wade has also become the unofficial first-response personnel in case of eventualities for the same reason.

The ocean has been a part of the Australian's life since a young age as he frequently travelled up and down the New South Wales coast surfing, sailing, sea kayaking and camping. Straying from the normal

“SINGAPORE IS A HUB FOR MANY BOATERS, THERE ARE OVER 1,000 BOATS BASED HERE, AND HUNDREDS VISITING EACH YEAR.”



Aussie career paths, Wade set off to Asia in pursuit of more unique adventures. At the age of 19, the journey took him to Sanya on Hainan Island, China, where he set up his own outdoor education company that organised adventure activities, surf coaching, sailing training and the like—the most popular operator for International schools in China. In 2015, he made Singapore his home with wife Della—a Singaporean yacht broker, whom he met in China. So it may not be an exaggeration to say that his association with Asia and the boating industry were also meant to be.

CHANGING MINDSETS

Transiting from surfing to boating was no challenge for Wade. Having developed surfing in China at a grassroots level, he hoped to play a similar role in contributing to Singapore's boating industry. "Identifying the barriers that hinder people getting on the water and into leisure marine activities are key to understanding what is needed," he says. "The aim is to help people use their yachts, rent boats or go paddling more in Singapore."

"It is really disappointing when you see boats in the marinas left neglected or never used, and you hear comments like 'nowhere to go' or 'I don't know who can fix it'," pitches in Della, explaining the subtle yet definitive difference between an activity that is part of the culture versus one that is deemed a lifestyle.

This was one of the main motivations for an online directory—with a community focus for the growing boating enthusiasts in Singapore. When Wade moved to Singapore, it was to work on The Singapore Yacht Show—his main role was to help scale the business around Asia. This opened his eyes to the challenges faced by the region's boating communities, especially in Singapore.

"You didn't really know where to go to buy spare parts or avail certain services. There were no means to check and draw comparisons—every information was more hearsay from a friend," explains Wade about the void that needed filling for the boating community, more so for first-time buyers.

As someone who immensely enjoys cruising around the waters of Singapore, Malaysia, Indonesia and Thailand, Wade also realised the need for a resource that informed on the regulations governing leisure boating, and to educate local boaters on where they can venture and what they could do.

Wade was no stranger to Asian culture or Singapore, but being in a country renowned for

WADE'S TOP 3

OFFICE

At least three times a week I work from out in Southern Islands. I will drop anchor around Lagarus or St John's Islands, set up my laptop, and work off the boat.

FOOD

We love eating out at ONE*15 Marina Sentosa Cove's restaurants, but nothing beats a fresh catch-and-cook. We cook fresh catch off the boat on a grill and enjoy it with a bottle of wine.

CRUISE

One area worth checking out is Pulau Jong. It's just a tiny little island in Singapore, but at low tide, you can see a huge array of marine life under and above the sea, including turtles, sharks, giant clams, and loads of different corals.

its busy port and shipping industry yet with little resources for the leisure boating industry was disconcerting. "There is no government agency that has a direct focus on leisure boating. To find the relevant information, you'll have to contact multiple agencies or be lucky enough to know someone who has already dealt with the issue," adds Wade. Singapore Marine Guide aims to fill that gap with comprehensive information—from the activities open to leisure boaters, the routes they can take to reach neighbouring waters to licenses and servicing. Wade has also started as a contributor for *Longitude*.

NOURISHING AN INDUSTRY

Wade's web resource launched when COVID-19 hit—when there was a sea of change (pun intended) across many industries but the flourish in the boating industry was especially evident.

"In the past two years, the entry-level boat user has increased significantly with both pre-owned sales and new boat arrivals, there are a lot more first-time boat owners and particularly more people boat-sharing, this is great for the community as it brings more boat owners onto the water at a more

affordable price," says Wade, hoping that the Singapore government soon comes to realise the revenue this upward trajectory is bringing into the country.

When Wade started out on the guide, he was told that Singapore was too small for a boating guide and that he would run out of content to provide. He begs to differ. "Although Malaysia, Thailand, and Indonesia are beautiful cruising grounds, Singapore is a hub for many boaters, there are over 1,000 boats based here, and hundreds visiting each year."

Wade is also quick to acknowledge the marine health awareness that is growing alongside, as well as the people pioneering Singapore's goal to decarbonise and reduce the amount of impact on the environment in the next 10 years. A big supporter of the 'friends of the marine park' group, Wade, through Singapore Marine Guide, has been able to facilitate other environmental initiatives such as Boaters Against Plastic—a periodic convoy of 20 boats heading out to cleanup Pulau Hantu. He also managed the recent stopover of *Energy Observer*, the first hydrogen fuel cell vessel in the world. Wade believes the green energy tech sector will eventually be his focus.

The couple's appear to have centered their life in their marine environment. Della admits: "Once there was a need to be in the city's hot spots and part of the buzz every weekend, but now with the Southern Islands in our backyard, we are more than happy cruising out for a little escape from it all."

Having a speedboat helps them to plan impromptu trips around Singapore waters—until they decide to upsize once borders fully open and longer sea journeys come up. 📍



NO COMPROMISES

SERVICE QUALITY ASSISTANT MANAGER STEFFIE HONADI'S ROLE IS VERY SPECIFIC, AND SHE LEAVES NO STONE UNTURNED IN GETTING THE JOB DONE.

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

It's a bright sunny day on Sentosa island as I wait for Steffie Honadi at LATITUDE Bistro and an acrylic signage resting on the table catches my eye—it's a QR-code backed feedback form.

Installing these were one of the first initiatives the 30-year-old Service Quality Assistant Manager took upon herself.

"Most of the feedback we receive—on Tripadvisor and the like—are usually from our hotel guests. However, the Club handles a very niche market—Members who value what Sentosa Island has to offer and its maritime lifestyle, which is very different from a typical hospitality establishment," says Steffie, explaining that with the marina covering a large part of the operations, there was a need to make feedback forms easily available at places frequented by Members. This gets auto-redirected to Steffie's email.

This was one of the most glaring contrasts for Steffie when she joined in 2019—the Club placed a lot of importance on service, yet there were no comprehensive guidelines in place for implementing them.

Coming from a hospitality background, Steffie had worked in luxury resorts overseas and had

STEFFIE'S TOP 3

INSPIRATION

When I was working in Switzerland, I was in charge of breakfast service. My boss, the owner of the hotel, would come in bright and early at 5am and help us get things ready. Watching the owner of the hotel having such strong work ethic pushed me to want to work harder and prove myself. This has made me who I am today.

ADVENTURE

I was 21 years old with no money when I went to Maldives. I remember I arrived at midnight. Somebody picked me up at the airport and we had to get on a boat. It was so dark. There was no city. I was in the middle of an ocean. I reached the resort at 2am and the manager said, "Welcome to Maldives". It was a real adventure.

UNWIND

I love finding new places to chill out at and socialising. When the pandemic was on, an old friend and I went around Singapore, discovering new cocktail bars and made many friends along the way. I have been moving around and working since I was 20 years old—I am still discovering who I am outside of work.

years of experience in quality management—which made her the perfect fit for the role. However, she was a total newcomer to the marina industry—so she had to hit the ground running on how to apply these standards while learning all about the specific demands of the industry and a marina atmosphere.

NEW SHORES

Growing up in Palembang in South Sumatra, the Indonesian's childhood was a far cry from what it is now. Despite their a humble background, her family encouraged her to think big, for which Steffie remains grateful.

"Even though I came from a very small town, I've always had this global mindset and my family encouraged me to pursue my interests," she says. And for that reason, they agreed to send her to Malaysia to study Hospitality and Tourism Management. Even before graduation, Steffie landed a job at a luxury resort in the Maldives.

In a matter of just a few years, the seldom-travelled Steffie went from "Where is Maldives?" to score a scholarship in Switzerland, and then to work with the sponsor company in Thailand, before joining the Club.

"I've been very fortunate, I never imagined that I would be where I am today, and travel to the places that I've been. It's been a roller coaster of a journey," says Steffie, adding that she is now looking to settle down in one place.

As humble as she sounds, her success has a lot to do with her perseverance and will to succeed in life.



ALWAYS PRESENT

Shortly after Steffie joined the Club, the pandemic hit, leaving many colleagues stranded overseas, and the Club shorthanded. Thanks to some of the government initiatives however, the hotel occupancy was at its highest. Steffie found herself switching between various roles—from a front desk agent to even a bellboy to ease the load on her colleagues.

“This year, we have a little bit of stability so I can really do the job that I’m supposed to do,” she says—which is ensuring service and quality standards are maintained. One of her first tasks of the day is checking customer feedback, addressing whatever complaints and resolving them. One would still see her at the front desk, talking to customers checking in—“it’s always important to see how our team welcomes them”—and equally with those checking out to ensure they had a pleasant stay.

Being very aware of the manpower crunch, she doesn’t think twice about pitching in—even help carry guests’ luggage if need be.

“We have to work together. What is wonderful is that this runs across all departments—we have each other’s backs,” says Steffie. “These past two years, they have been my family. This is like an extended family.”

For this reason, Steffie steps beyond her role and rolls out small incentives in appreciation for hard work, and a good job done. Moving around amid different cultures have posed their own challenges, but her experiences have taught her to be more patient and empathetic while also increasing her ability to find creative solutions.

“My job is not all a fairytale, there are challenges and bad days, but it’s important to maintain a positive mindset and be solution driven,” explains Steffie, adding that being a consummate extrovert helps.

What has also helped is the support and encouragement from upper management and having the assurance that they were working towards common goals. She hopes to carry that vision forward and one day have more visibility across the regional clubs as well. “I would like to see myself growing along with the company,” she enthuses.

Ambitions aside, Steffie remembers to take pause and reflect on her achievements as well. “Hospitality is my passion and I have a lot more to achieve. But I recently went back home—after two years. Looking around me, at where I had come from, it made me appreciate the fact that I have come a long way.” 📌



BREAKING AWAY

YACHT CHARTERS AND BOAT RENTALS ARE FAST BECOMING THE ISLAND-STATE'S MOST POPULAR ACTIVITIES. HERE ARE ALL THE PLACES YOU CAN EXPLORE ON A DAY TRIP TO THE SOUTHERN ISLANDS.

IMAGES **WADE PEARCE**

Although an island, water activities have only been a small part of Singapore's culture. But that aspect has changed over the last five years with a growing curiosity about marine biodiversity and a desire to explore Singapore's waters and the islands off the mainland. Concurrently, yacht charters and boat rentals are becoming progressively more available and affordable, offering a variety of experiences from fishing and wake-sport activities to full-day, and even overnight, trips.

A day cruise out to the Southern Islands is the most popular yacht charter activity in Singapore. Besides the chance to escape from the bustle of city life, this offers an opportunity for complete relaxation and bonding time with family and friends.

Setting off from ONE°15 Marina Sentosa Cove, there are two locations where your charter boat will drop anchor, St John's anchorage or Lazarus Bay.





St John's anchorage has a bigger area where you can drop anchor and enjoy different water sports in relatively calm water. There is also a small jetty for you to safely step off the boat and explore Lazarus, Serringat, and St John's Islands—which were all linked together during reclamation works back in the early 2000s. This is a perfect location to bring friends or family who suffer from seasickness while on a boat, as the calm water anchorage is protected by the surrounding islands.

Lazarus Bay is a reclaimed cove with a pristine beach that gives you that sense of being on a tropical island—the shallow water bay allows you to paddle or swim to shore, where you can walk along the beach, play beach sports or explore the different ecosystems around the bay's sandy shores.

Although they are two different locations to anchor the boat, once you are onshore there are plenty more places to discover. On the Serringat side, there is a large mangrove lagoon teeming with wildlife, while at low tide you can walk around the coastline of Lazarus, discovering little rock pools with an array of marine species. On the more built-up Island of St John's, you can visit the marine laboratory where they are researching and studying multiple marine science projects.

Back after a two-year hiatus due to COVID-19, the National Day fireworks display at the floating platform is another reason to take a charter during this special occasion. Wine and dine on board this four-hour cruise, pass by Marina Bay area and catch the fireworks in its full glory from your own personal viewing deck. 🍷

(Clockwise from bottom left) Trails on St John's and Lazarus Islands. Sunset at Lazarus Bay. Bird's-eye view of St John's anchorage.

FIVE QUESTIONS WITH ONE°15 CHARTERS LUXURY YACHTING

1) WHAT SHOULD I PACK FOR A YACHT CHARTER?

- Towels and toiletries.
- Sunblock, sunglasses and cap.
- Swimsuit, towels, change of clothes and toiletries.
- Practical footwear such as sandals or flip flops as you'd be barefoot on the yacht.
- Sea sickness pill (to be taken at least one hour prior to charter, as advised by the pharmacist).
- Waterproof bag for your phone (optional).

2) CAN I BRING FOOD AND DRINKS ON BOARD?

For a fuss free experience, food can be ordered from the Club—and we will deliver the food and drinks to the boat 30 minutes before the charter commences, with all the necessary utensils and cutlery.

Alternatively, you may bring your own food on board. Please ensure you also carry your own cutlery, plates, cups and ice as these are not provided by the yacht. Most yachts allow you to bring alcohol on board—a corkage fee may apply on some yachts. Some yachts also do not allow red wine as it tends to stain the yacht surface when spilt, so do check beforehand with the yacht.

3) CAN I BRING A DOG OR CHILD ON BOARD?

Children of all ages (even babies) are allowed onboard. They are considered part of the headcount and hence chargeable. Some yachts also provide kids' life jackets.

There are only a handful of pet-friendly yachts within the marina. Some common terms and conditions to bring a dog onboard is that the dog has to be toilet trained (bring pee pads), leashed and by the owner's side at all times. They cannot enter the inner salon or cabins but are free to roam on the outer decks. Exception can be allowed during wet weather. It would be great if the dog can swim, if not, please bring a pet life jacket as the yachts do not have it.

4) ARE THE YACHTS HANDICAPPED-FRIENDLY?

Only a handful of them are, where the crew are experienced to handle wheelchair-bound guests. In general, catamarans are more wheelchair-friendly due to their wider surface area and walking space to access the front of the boat. To a certain extent, guests would still need to have some minimal mobility as they would need to stand up to board the yacht or go down the steps to the toilet—which the crew will be able to lend a helping hand with.

5) WHAT ARE SOME SAFE MANAGEMENT MEASURES THAT ARE OBSERVED ON THE YACHTS?

To board the yacht, all guests have to be fully vaccinated, except for children under 12 years of age. Masks would need to worn when indoors, but can be taken off when they are outdoors dining or during water activities.





ZEST OF LIFE

SPICES THAT WERE TRADITIONALLY A PART OF MANY SOUTHEAST ASIAN CUISINES ARE TRENDING AROUND THE WORLD TODAY.

TEXT JOE CHUNG



Since ancient times, spices from Asia have been valued in the West for their flavour and medicinal properties. During the European Age of Exploration, spices were considered a symbol of wealth and status. In the 15th century, they were brought back to Europe via different trade routes. Also known as Maritime Silk Roads, the spice routes consisted of a network of sea routes that linked the East with the West.

Pepper, ginger, cloves, cinnamon, nutmeg and others became valuable commodity between various colonial powers due to its rarity in the European continent. These spices were used to flavour sauces, sweets and even wines.

In Singapore, a host of spices are used in our multi-cultural cuisines. In honour of National Day, we shine the spotlight on a few of these treasured seasonings that are the foundation of our local signatures.

Turmeric

Native to southern India and Indonesia, these smallish stubby orange-brown roots have intense orange coloured flesh. Known as kunyit in Malay, turmeric is often used to lend colour to rice and an earthy warmth to the flavour of curries. It is a popular ingredient in many Malay, Indian and Peranakan dishes. Ground turmeric is found in most curry powders.

In Cambodian cuisine, the yellow curry paste (kreung) contains fresh turmeric and other spices; this is used for Cambodian speciality—fish amok. In South African cuisine, yellow rice tinged with turmeric is served with bobotie, made of ground meat with curry powder and turmeric, and topped with egg custard.

FUN FACT

In the Western world, turmeric powder imparts flavour and colour to pickles, relishes and mustards. Today it's even served as teas or added to smoothies.





Pepper

Pepper is one of the oldest and most traded spices in the world. In the 1800s, Orchard Road was first home to gambier and pepper plantations, and later as nutmeg and fruit orchards.

Black, white, red and green peppercorns all come from the same plant. Black and green peppercorns are unripe, but black pepper is cooked and dried. Red ones are usually left on the vine until the berries turn red, and white peppercorns are soaked in water to remove the skins.

Pepper is added to all manner of savoury Asian food from stews, soups to stir-fries. In Singapore, seafood lovers zero in on both chilli crab and wok-fried black pepper crab. The latter was said to be created by Long Beach Seafood restaurant in the 1980s. WOK°15 Kitchen pays homage to this national favourite dish with Sri Lankan crab tossed with aromatic black pepper.

FUN FACT

Pepper was once so valuable, it was worth more than gold. Peppercorns were accepted as currency in the Middle Ages.





Ginger

Although native to Southeast Asia, historical references of ginger go back to 500 BC in China and India, when the rhizome was used for cooking as well as traditional medicine. Old ginger injects heat and pungency to savoury dishes, while young ginger offers a milder, fresher character. These days, ginger is dried and ground, as well as turned into oil or juice. Traditionally, it is used to aid digestion, and reduce nausea.

Ginger is used in various cuisines in Singapore, from the all-important ginger condiment that accompanies our chicken rice to belly-warming teh halia (milky ginger tea). At LATITUDE Bistro, order the Hainanese Chicken Rice comprising succulent poached chicken with homemade chilli and ginger sauce for a hit of spice and goodness.

FUN FACT

Since the medieval times, ginger has been a popular ingredient in Europe and was the first spice to be grown in the New World. It's been recorded that as early as 1585, this spice was harvested in Jamaican ginger plantations and shipped to Europe. It lends a welcome spicy note and warmth to gingerbread, Christmas cakes, puddings, and even beer and wine.

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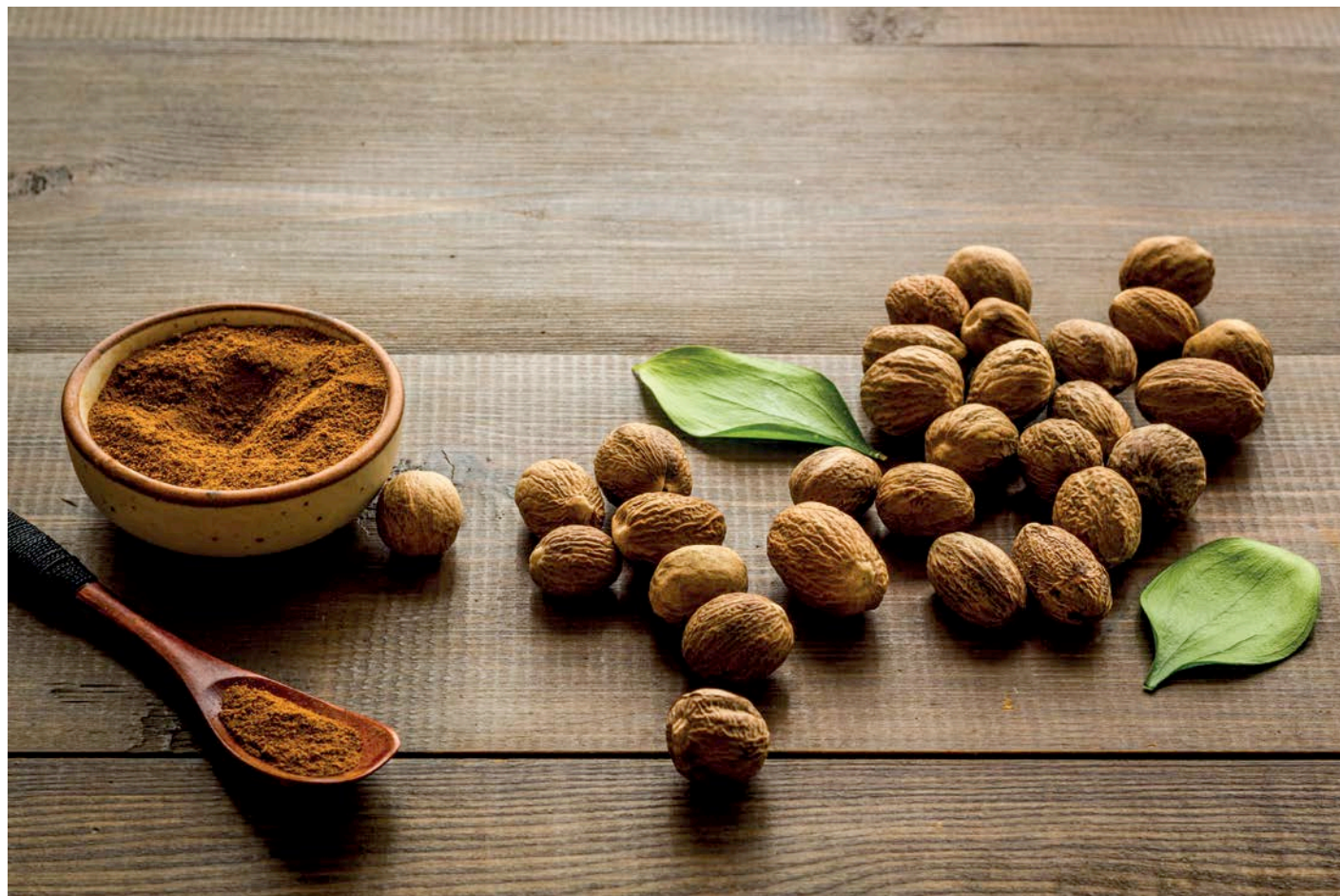
Nutmeg

This spice is linked to the history of Orchard Road. This iconic shopping belt was once filled with plantations of different kinds of crops including nutmeg. Nutmeg trees were planted and cultivated by the British when Sir Stamford Raffles landed here in 1819.

Originated from the Maluku Islands or Spice Islands of Indonesia, nutmeg and mace are two spices from the same fruit of the nutmeg tree. Nutmeg is the brown seed while mace is the outer reddish membrane covering of the seed. In Indonesian cuisine, nutmeg is used in spicy soups like soto ayam (chicken soup) and bakso (meatballs). In India, the dried spice is added to sweet and savoury dishes, as well as in garam masala. Sometimes nutmeg is used to flavour rice puddings.

FUN FACT

In France, a pinch of ground nutmeg adds warmth to béchamel sauce. In places like the Netherlands, nutmeg imparts flavour to vegetables like Brussels sprouts and cauliflower. Nutmeg is also a classic ingredient in mulled wine.





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Galangal

There are three types of galangal. Lesser galangal, a native of southern China, is used in cooking, medicine and liqueurs; greater galangal, commonly found in Indonesia, Malaysia, and southern India, which has a pungent taste like a mixture of pepper and ginger; and light galangal, a native of south-east India.

Galangal or blue ginger has a floral-peppery scent. This rhizome resembles a knobby ginger with pinkish buds and light brown stripes. Called lengkuas in Malay, it is an essential spice paste ingredient for curries, soups, and even laksa. It is also sometimes used in Chinese braised dishes. In other Southeast Asian cuisines, galangal is key in Thai signatures such as tom yum soup and green curry. In Indonesia, it is used in dishes like soto ayam (spiced chicken soup). At LATITUDE Bistro, you can slurp up a spice-laden laksa dish of rice vermicelli, prawns, egg, bean curd puff, fish cake and homemade sambal chilli. 🍲

FUN FACT

Interestingly, galangal was used in Europe, hundreds of years ago. Many herbal European liqueurs contain lesser galangal. Beyond food, galangal has been used for centuries in Ayurveda, TCM (Traditional Chinese Medicine) and Thai folk medicine. It is believed to aid indigestion, rheumatism, and inflammatory disorders among other ailments.



CLUB BUZZ

MEMBERS ONLY

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

32

Classic cuisines, happy hour promotions, fun activities and Club offerings for cosy family time.

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Exciting events and interactive workshops to RSVP to.



SPECIALS IN JUL & AUG

LATITUDE
BISTRO**Lobster & King Crab Po'boy**

July 2022

A traditional highlight in Louisiana, USA, the po'boy sandwich shines this month with juicy lobster and king crab claws, plus free-flow fries and a refreshing Petit Citrus Quinoa Salad.

PRICE: \$78+ per portion
(serves 2)

Claypot Bak Kut Teh

August 2022

The humble bak kut teh gets a gourmet upgrade at LATITUDE Bistro with Iberico pork ribs, pork meat balls, bean curd skin and Chinese flower mushrooms. Pair a hearty bowl with Charcoal You Tiao, Baby Gem and a serving of fluffy Yam Rice with Pork Floss.

PRICE: \$28.80+ per portion

Peranakan Brunch

9 August 2022, 12pm to 3pm

Ring in Singapore's 57th birthday with delicious Peranakan cuisine.

You can expect delicacies such as Blue Swimmer Crab Kueh Pie Tee, Gado Gado (Indonesian salad with peanut sauce), Bakwan Kepiting (pork and beef meatball soup), Slipper Lobster Laksa, Pulut Hitam with Coconut Ice-cream (Black glutinous rice dessert) and a gorgeous Gula Melaka Cake.

PRICES: \$68.80+ (Adult)

\$28.80+ (Child)

**\$38+ (top-up for free-flow
prosecco, beer and house wine)**



WOK°15 KITCHEN

**Sautéed Spare Ribs with
Homemade Sauce**

July 2022

Savour fall-off-the-bone spare ribs all through the month of July at WOK°15 Kitchen, generously slathered with a delicious homemade sauce.

PRICE: \$22+ per serving (U.P. \$28+)

**Claypot Marble Goby with
Bean Roots**

August 2022

This classic dish gets the spotlight in August, with fresh portions of Marble Goby and Crunchy Bean Roots.

PRICE: \$58.80+ per portion

BOATERS' BAR

Strongbow Summertime

July & August 2022

Sunsets and a bottle of Strongbow are the best way to wind down after a long day. Be sure to bring friends to share a bucket with.

PRICES: \$10+ per bottle

\$38+ per bucket of 5

Drinks Specials

Ongoing

Enjoy Tiger draughts, prosecco and house wines plus other house spirits all night – all for only \$7 per glass.

PRICE: \$7+



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

FITNESS

ABT

Fridays, July and August 2022,
9.30am to 10.30am

Work your abs, butt and thighs in this targeted workout that combines strength-enhancing and muscle-toning exercise. The workouts are conducted with and without equipment, and is suitable for all levels.

PRICE: \$60+ for 4 lessons

Suspension Training with Power Plate and CrossCore®

July to August 2022

Get a total body workout that hits all the right spots, no matter your fitness level. While the Power Plate sends tiny vibrations through your body to activate muscles, burn calories, improve circulation and aid muscle recovery, the CrossCore® element adds a layer of instability and rotation to challenge your balance and strengthen your core.

PRICE: \$550+ for 10 sessions, includes 5 sessions of CrossCore® and 5 sessions of Power Plate

Gentle Yoga

Tuesdays, 6.30pm to 7.30pm;
Wednesdays, 9.30am to 10.30am

Simplicity reigns supreme at these Gentle Yoga sessions, designed to align, strengthen and promote your body's flexibility. Expect ease of movement and simple repetition as well as breathing techniques and meditation.

PRICES: \$110+ for 4 classes

(Member)

\$140+ for 4 classes

(Member's guest)

\$40+ per entry

Pilates Matwork

Mondays, 10am to 11am

Tone your arms and legs, strengthen core muscles, and break a sweat at these Pilates sessions, which will also help lengthen your body.

PRICES: \$110+ for 4 classes

(Member)

\$140+ for 4 classes

(Member's guest)

\$40+ per entry

AQUA

AcquaPole & AcquaPole Boxing

Thursdays, 9.30am to 10.20am

Burn fat, build muscle and safeguard your joints with these low-impact exercises, which are suitable for beginners too.

PRICES: \$100+ (Member)

\$120+ (Member's guest)

Aqua Bike

Tuesdays and Fridays,
8.15am to 9.15am

Are you a workout newbie? Cycle to the beat in the water and have a blast keeping fit! It's also a great way to work out without worrying about the heat.

PRICES: \$120+ (Member)

\$140+ (Member's guest)

Deep Water Workout

Saturdays, 11.45am to 12.30pm

A deep-water belt keeps your body afloat vertically while you go through interval training. The buoyancy will minimise impact on your joints and the water resistance will increase your muscle strength and cardiovascular fitness. Did we mention you'll burn more calories too?

PRICES: \$120+ (Member)

\$140+ (Member's guest)



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

Tuesdays, Thursdays and Saturdays

Give your little one a confidence boost in the water with swimming lessons. Beginner sessions run for half an hour, while intermediate and advanced lessons are 45 minutes in length.

PRICE: \$100+ for 4 lessons

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

Saturdays, 9am and 10am

These 30-minute lessons will help your tot gain confidence on water. They'll build muscle strength and have fun under the watchful eye of trained instructors.

PRICE: \$100+ for 4 lessons

Private Swimming Lessons

Ongoing

Get personalised attention as you master your swim techniques with 30-minute lessons for beginners and 45-minute lessons for intermediate or advanced swimmers.

PRICES:

Private Lesson for One Swimmer:

\$60+ (30 minutes)

\$70+ (45 minutes)

Semi-Private Lesson for Two Swimmers:

\$40+ per person

(30 minutes)

\$45+ per person

(45 minutes)





TENNIS

Ongoing

Let seasoned tennis pros shape your technique and build the right foundation.

PRICES:

Head Coach

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

Associate Director of Tennis

\$120+ (1 player);

\$65+ per player (2 players)

Director of Tennis

\$130+ (1 player); \$70+ (2 players)

Cardio Tennis Drills Group

Lessons

Mondays, 7.30pm; Thursdays 7am

Master fundamental techniques, boost your learning and improve your consistency with these tennis drills, and you'll be a pro in no time!

PRICES:

\$45+ per player (60 minutes)

\$65+ per player (90 minutes)

Junior Tennis Group Lessons

Ongoing

These stress-free tennis lessons let little ones learn without pressure while having an absolute blast.

Categories include: Red Ball (4 to 6 years), Orange Ball (6 to 9 years) and Green Ball (9 years and above).

PRICE: \$35+ per player

(3 to 5 players)

Tennis Social Night

Every first Thursday of the month, 7pm to 10pm

Make friends and learn new tennis tips and tricks at these social nights. Refreshments will be provided after each session.

PRICE: \$10+ per Member

SAILING

Powered Pleasure Craft Driving License (PPCDL) Course

Weekends, 9am to 5pm

Earn your sailing credentials in this weekend course, which covers theoretical topics and practical techniques, and participants will get a Certificate of Attendance – a must-have for SMA's PPCDL test that is conducted at the end. Contact the Recreation department for more details.

DIVING

Discover Scuba

Daily, 10am to 11am

Got your heart set on mastering scuba diving but aren't quite ready for a full-blown certification course? Sign up for this quick and easy introduction by White Manta Diving to know everything it takes to explore the underwater world. Participants must be at least 10 years old to join.

PRICES: \$125+ (Member)

\$150+ (Member's guest)

Refine Scuba

(Diving Refresher Course)

Daily, 10am to 11am

Need a quick refresher before you head off on that diving trip? Refine core skills such as mask-work, buoyancy, and finning first with this easy course for certified divers.

PRICES: \$315+ (Member)

\$370+ (Member's guest)

PADI Open Water Dive Course (Advanced)

Daily, 9am to 5pm

Go on an adventure with White Manta Diving's Open Water Dive Course – the world's most popular scuba diving course that's great for ages 10 and above.

PRICES: From \$830+ (Member)

From \$980+ (Member's guest)

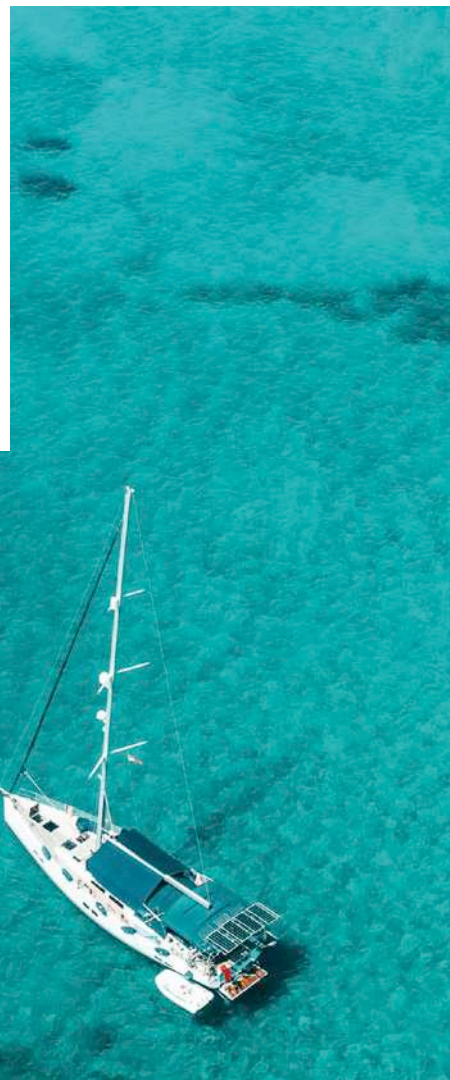
LUXURY YACHTING

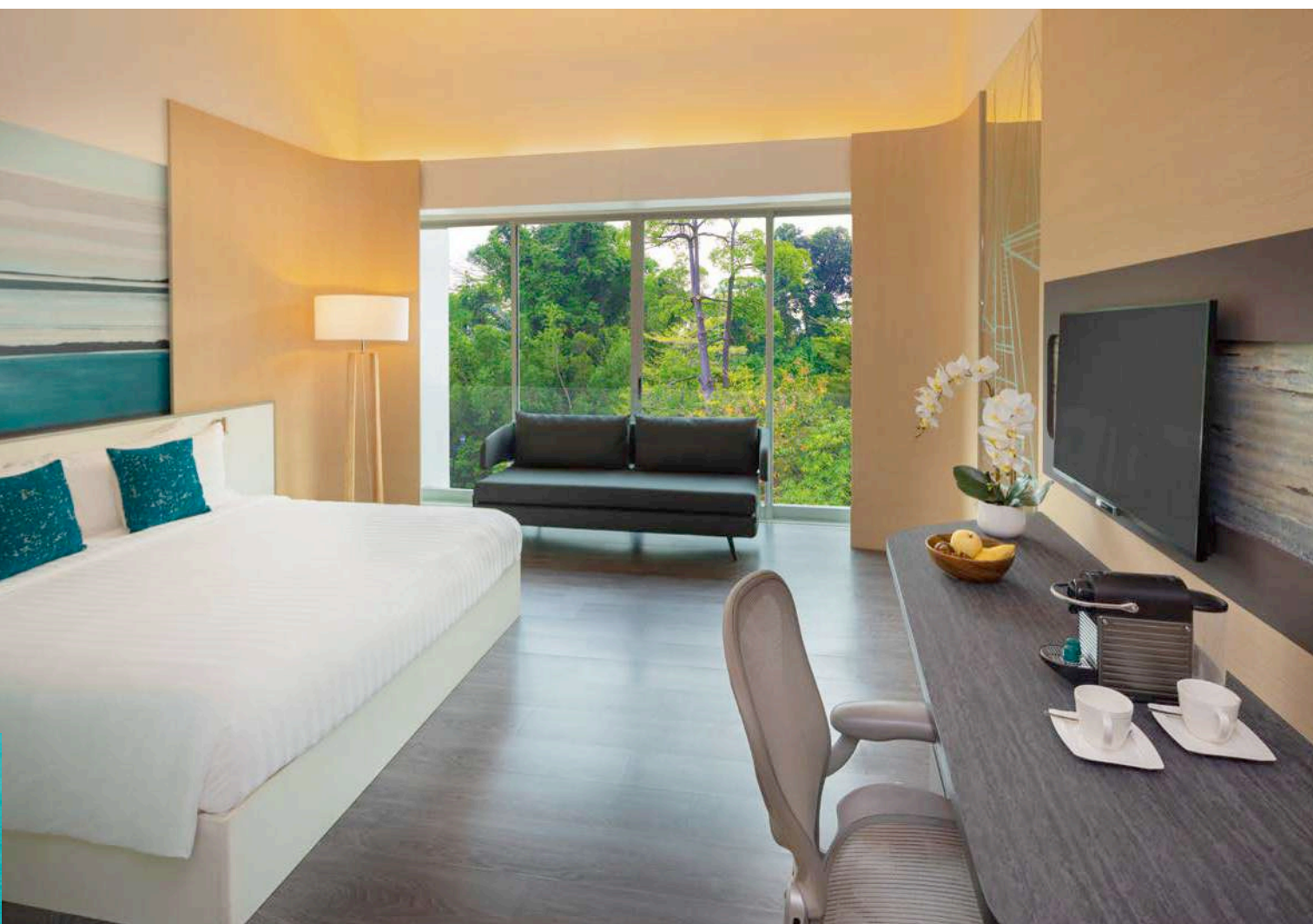
Celebratory Treat

July 2022

Celebrate ONE°15 Marina Sentosa Cove Singapore's recent accolade – Tatler's Best of Singapore, Sea Chartering Experiences award – with a complimentary bottle of prosecco when you book a charter all through July! Valid for charters worth \$2000 and above.

PRICE: From \$650+ for 4 hours





ROOMS

Gastronomical Staycation

July to December 2022

Get away from the island bustle and treat yourself to a delicious weekday getaway for two. This one-night stay comes with a complimentary afternoon tea served in your room, plus lunch at LATITUDE Bistro when you check out.

PRICE: Hillview room: \$313+ (U.P. \$445+)

Marina view room: \$346+ (U.P. \$478+), \$128+ per additional adult

Gourmet Getaway

July to December 2022

Island staycays don't get any better than at ONE°15 Marina Sentosa Cove Singapore. Enjoy a one-night stay for two with a sumptuous dim sum lunch at WOK°15 Kitchen, and complete your stay with welcome drinks and a skewers platter at Boaters' Bar.

PRICE: Hillview room: \$325+ (U.P. \$469+)

(Marina View room: \$360+ (U.P. \$499+), \$140+ per additional adult

OTHERS

Lockers for Rent

Ongoing

Keep your belongings safe in the lockers before heading out to any Club activity. Lockers are available in both the male and female changing rooms, and rental fees are valid for six months.

PRICES: \$60+ (Small)

\$120+ (Medium)

\$180+ (Large)

Bicycles for Rent

Ongoing

Bicycles are available for rent for Members and guests visiting the Club. It's a great way to explore Sentosa Island with friends and family. Helmets are complimentary with each rental.

PRICES: \$8 for the first hour (Adults)

\$6 for the first hour (Children)

\$5 per subsequent hour

\$20 for bicycle returns after 7pm

\$5 per helmet without

bicycle rental

For more information on recreation programmes, contact the Recreation department at 6305 6980 or recreation.sc@one15marina.com

To book your stay, call Front Desk at 6305 6988

All diving programmes are conducted at the ONE°15 Marina – P Berth.



3-DAY SUMMER CAMP - DR FRANKENSTEIN

Date: Thursday to Saturday,
14 to 16 July 2022
Time: 2pm to 5pm
Venue: Bar Nebula
Price: \$300+ (Member)
\$380+ (Member's guest)
\$120+ per day (Member)
\$160+ per day (Member's guest)

Dr Frankenstein created his 'monster' as he wanted to learn about the secrets of life and the human body, and that's what this camp aims to do for your children. Your little campers will be the ambitious doctor's assistants through his many experiments and inventions, including building an innovative parachute for eggs. But the biggest part they will play is helping him with his most iconic one yet. In doing so, they will learn about the basic mechanism of the human body, including the electric pulses coursing through it. By day three, the monster would have come to life and characteristically escaped—and the li'l scientists have to now don investigators' hats, study forensic records and DNA markings to find him. Did we mention that the objective was learning about the secrets of life? **RSVP by 6 July 2022 to recreation.sc@one15marina.com**



SLIME WORKSHOP

Date: Sunday, 17 July 2022
Time: 2pm to 3.30pm
Venue: Bar Nebula
Price: \$15+ (Member)
\$20+ (Member's guest)

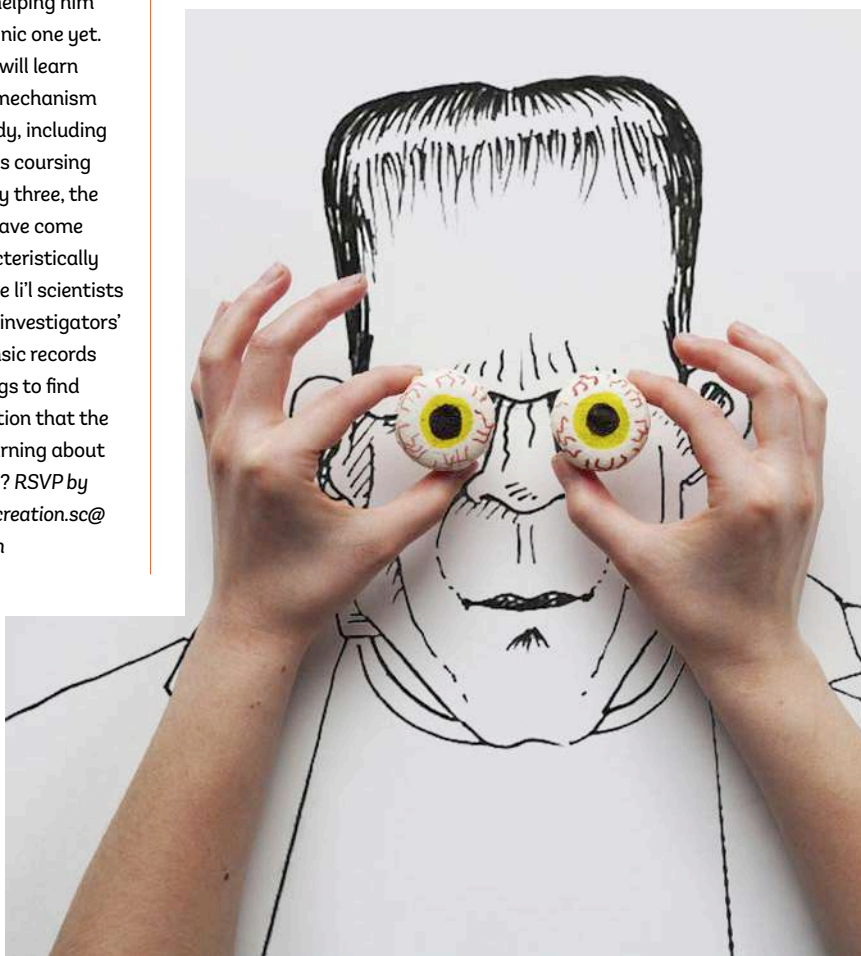
Despite the obvious connotations of its name, the thing that stands out when you think of slime is fun! Likewise, create a thing of your imagination at this event. You not just get to choose the theme and colour, but also get to embellish it with all that you fancy—from glitter to beads and charms and more. So go ahead, give your creative juices a tug and a pull. **RSVP by 10 July 2022 to recreation.sc@one15marina.com**



KIDS' SWIM CAMP

Date: Monday, 18 July 2022 to
Wednesday, 20 July 2022
Time: 9.30am to 12pm
Venue: Infinity Pool
Price: \$160+ (Member)
\$190+ (Member's guest)

Think three days of splashing fun while learning new skills and brushing up on old ones, with a focus on stroke correction. A mini fun race each day allows kids to harness what they have learnt and be able to apply it mindfully. Water fun always means hungry kids too, which snack breaks will take care of. Suited for children 5 to 10 years of age. **RSVP by 10 July 2022 to recreation.sc@one15marina.com**



IN ANCIENT MESOPOTAMIAN CIVILISATION, PILLOWS WERE SAID TO HAVE BEEN OWNED ONLY BY THE WEALTHY—THE NUMBER OF PILLOWS ONE OWNED WAS INDICATIVE OF THEIR AFFLUENCE IN SOCIETY.



NAME PATCH PILLOW WORKSHOP

Date: Saturday, 23 July 2022
Time: 3pm to 5.30pm
Venue: Bar Nebula
Price: \$85+ (Member)
\$95+ (Member's guest)

What's better than a good night's sleep? One with your head over a pillow with your name on it. That's what you will be learning to do at this workshop. Adults and children will learn to patch their names—put their signature—on a pillow that they will also learn to cut, stuff and sew. Perfect for gifting, as it is for self-indulgence. *RSVP by 10 July 2022 to recreation.sc@one15marina.com*



MEET A MARINE SCIENTIST

Date: Sunday, 24 July 2022
Time: 2pm to 3pm
Venue: Bar Nebula
Price: \$35+ (Member)
\$45+ (Member's guest)

One of the biggest side effects of global warming to the marine environment is coral bleaching. At this event, marine biologist Sam Shu Qin will educate children on the effects of coral bleaching and the importance of preserving our environment. Not just a talk, Sam will perform a hands-on experiment to elucidate the phenomenon—suited for children 7 to 12 years of age. *RSVP by 15 July 2022 to recreation.sc@one15marina.com*





5-DAY TENNIS CAMP

Date: Monday to Friday,
25 to 29 July 2022

Time: 8am to 10am (7 to 9
years old), 10am to 12pm
(10 years and above)

Venue: Tennis Court

Price: \$280+ (Member)
\$350+ (Member's guest)

It's back to school for the kids, so all the more reason to ensure they get some fun and get to maintain their fitness levels while at it. Tennis is known to improve eye-hand coordination among kids and also helps develop teamwork and quick reflexes. At this five-day camp conducted by Olasso Tennis Academy, kids will gain all these as well as perfect their tennis skills. *RSVP by 18 July 2022 to recreation.sc@one15marina.com*



NATIONAL DAY TIE-DYE ACTIVITY

Date: Saturday, 6 August 2022

Time: 4pm to 5.30pm

Venue: Bar Nebula

Price: \$40+ (Member)
\$45+ (Member's guest)

The art of tie-dye is one among the oldest forms of textile dyeing—written records trace it as far back as 300 B.C. in South Asia. One cannot deny the fun and quirkiness wearing a tie-dye garment or carrying an accessory brings. This National Day, you get to not just relive the joie de vivre of the artform by learning the technique but also commemorate our nation's 57th anniversary with creations in the colour of the national flag. Better yet, participants get to take their red and white tie-dyed t-shirts back home as keepsakes. *RSVP by 31 July 2022 to recreation.sc@one15marina.com*



28 HONG KONG STREET COCKTAIL NIGHT

Date: Monday, 8 August 2022

Time: 7pm to 9pm

Venue: Boaters' Bar

Price: Early Bird Promotion,
RSVP by 21 July:

\$68+ (Member)

\$78+ (Member's guest)

Usual Price:

\$78+ (Member)

\$88+ (Member's guest)

A homage to speakeasies of the 60s, 28 Hong Kong Street is an icon despite its aura of secrecy. For one-night only, experience that spirit in a different ambience surrounded by water as it takes over Boaters' Bar—plus no restrictions to taking photographs. Savour its lauded recipes and house signatures served paired with a curated menu by ONE*15 Marina Sentosa Cove. RSVP by 1 August 2022 to membership. sc@one15marina.com



NATIONAL DAY PERANAKAN TILE PAINTING

Date: Tuesday, 9 August 2022

Time: 2pm to 3.30pm

Venue: Bar Nebula

Price: \$15+ (Member)

\$20+ (Member's guest)

Ever walk down some of Singapore's heritage neighbourhoods and marvel at the shophouses and their embellishments—from the vibrant colours to the wall mouldings and ornate tiles? These gems of Peranakan culture are as representative of the racial integration as there will ever be. This National Day, you will get to paint your own on to a tile to keep for posterity. A chance to dip into your creativity and create an icon of culture. RSVP by 1 August 2022 to recreation. sc@one15marina.com





NATIONAL DAY FUN DIVE

Date: Tuesday, 9 August 2022

Time: 10am to 12pm

Venue: P Berth

Price: \$80+ (Member)

\$95+ (Member's guest)

Get into true island mode with this dive event conducted by White Manta Diving. Held at the marina, you will be paired with a fellow diver—and you and your dive buddy will enjoy a guided exploration of the marine biodiversity in Singapore waters. Dive tanks will be provided while other equipment can be rented from the Club. Participants must be minimum 10 years of age and produce a diving certificate and dive log. *RSVP by 31 July 2022 to recreation.sc@one15marina.com*



PULAU HANTU DIVE TRIP

Date: Saturday, 13 August 2022

Time: 12pm to 4.30pm

Venue: Pulau Hantu

Prices: \$320+ (Member)

\$350+ (Member's guest)

It is common belief that if you want any kind of outdoor water activity, you have to leave our shores, but dive enthusiasts will know that our Singapore waters have some great spots too. Pulau Hantu on the South of the mainland is one such. Spend a relaxing afternoon exploring the wonders underwater with White Manta Diving—the trip includes two boat dives with a guide and light snacks on board. An additional \$50 will be charged for equipment, which includes tanks and weights. Participants must produce a diving certificate and dive log. *RSVP by 29 July 2022 to recreation.sc@one15marina.com*

SNOWSKIN MOONCAKES CAME ABOUT
IN LATE '60S AS A LOW-CALORIE
ALTERNATIVE TO TRADITIONAL
ONES—WHICH PACK 700 TO 1,000
CALORIES EACH.



WHISKY PAIRING

Date: Thursday,
25 August 2022
Time: 7pm to 9pm
Venue: WOK*15 Kitchen
Price: \$88+ (Member)
\$98+ (Member's guest)

Savour the best of Cantonese fare with recommendations of the whiskies to pair with them. Through the duration of this five-course dinner, Members will enjoy food pairings with three types of Glenfiddich whiskies of varying ageing: 12, 15 and 18 years to be exact. It promises to be a night of indulgence in more ways than one. *RSVP by 18 August 2022 to membership.sc@one15marina.com*



**SNOWSKIN MOONCAKE
MAKING FOR KIDS**

Date: Thursday,
8 September 2022
Time: 4.30pm to 6pm
Venue: Kids' Playroom
Price: \$40+ (Member)
\$48+ (Member's guest)

There's nothing more delicately delicious than a snowskin mooncake. Making one yourself may just beat that experience. Children aged seven and above will learn how to knead, shape and flavour these decadent desserts with expert instructions from the Club's pastry chef—children under the age of seven may be accompanied by an adult. The best part, they get to take home their creations—four flavours in all to share with their family. *RSVP by 3 September 2022 to recreation.sc@one15marina.com*





Energy Observer Tour & Exhibition

Singapore was one of the stopovers for *Energy Observer*—she was berthed in our marina from 10 to 20 March. The first and only vessel to operate on renewable energy, her arrival was further testament to our commitment to sustainability. “*Energy Observer* is constantly pushing the boundaries of green innovations. As a green and sustainable marina, we are honoured to welcome the ship to Singapore and support their cause. We look forward to sharing and gathering ideas on sustainability during their stay here,” shared Jonathan Sit, General Manager, ONE°15 Marina Sentosa Cove.

An exclusive temporary Exhibition Village was installed on the Club’s grounds in tandem with the arrival of the 30.5m vessel, which was open to the public over a weekend. Members were however





given a private guided tour of the *Energy Observer*, including where the hydrogen fuel cells were installed and her control room. The 66 Members were also able to gain further insight through conversations with the crew. They found it to be an especially educational tour and also raved about the friendliness of the crew. One Member was able to gain first-hand knowledge about installing solar panels in his home. There were positive remarks on the organisation of the Exhibition Village. As one Member shared, “The impressive tentage and the attention to detail in the interiors were to the standards of a permanent exhibition.”

Golf Talk with Charles Davies

On 28 April, 13 Members and guests gathered at NOVA Room for an enlightening session on golfing and how to play golf without hurting themselves. The coach was ex-professional golfer Charles Davies, whose illustrious career as a competitive golfer came to an end due to a recurring back injury—he is today a personal trainer. He demonstrated and guided Members through some warm-up exercises they should prioritise before teeing off as well as post-workout exercises. He was also able to respond to questions from Members on what they needed to correct about their swing. Davies also shared on the importance of a well-balanced diet and how to maintain and rebuild muscles. He suggested foods that could help boost their protein and carbohydrate intake. Members were especially thankful for the Club having brought in someone with such relevant experience and rich insights.





Starry Night Painting

On 13 March, children gathered at Bar Nebula got to be Vincent Van Gogh, and recreate the Dutch painter's most iconic painting *The Starry Night*. The paint-by-numbers activity helped them get as close to the original as possible. Some of them took their painting back with them to add the finishing touches—after all, the artist did not finish his piece in one day either.



Chinese Brush Painting

It's hard to separate calligraphy and brush painting from Chinese culture—Members who attended the event realised that. On 27 April, Members gathered at Chart Room got to learn a few techniques including line drawing and shading on traditional rice paper as well as with brushes and ink. They also got to apply colours to a variety of traditional motif series—from flowers to fruits and animals. It was an overall immersive session for all.





Kids Learn to Cycle in 50 Mins

There's nothing better than learning to cycle as a child—as a boost to the development of your motor skills and balance. On 19 March, several of our Members' kids took part in this cycling course with a focus on safety. Children were taught to do their own safety checks—such as wearing helmets, the right use of brakes—before getting into the art of balance, and then, finally hitting the pedal. It was an eventful session with many little ones picking up cycling skills by the end of it. As one Member commented, his daughter was able to cycle confidently after the session.

Alpine Test Drive

On 10 March, Members gathered to test drive the Alpine A110 & A110S around Sentosa Island at an event held in collaboration with car dealer Wearnes. In addition to test driving the French models, Members enjoyed an exclusive experience at Constellation Ballroom, where simulator stations were customised to emulate the feeling of driving on a road off Orchard Road. This allowed Members to have a better sense of how the car deals with city conditions. Equipped with Next Level Racing® GTtrack and the latest Logitech G923 Trueforce Racing Wheel, the simulators also offered an enjoyable racing experience for Members. Members were also able to get up close and personal with the latest Lotus car model that was on display—with the sales team on hand to lead them through the vehicle's specifications. If comments such as “fun and cool experience” were anything to go by, it was clear that Members would welcome more experiences like these.



Kids Baking Class

Bar Nebula was abuzz with activity in the month of March. On the 16th, it was the venue where budding bakers gathered to learn to make vanilla buttercream cupcakes. Guided by the Club's pastry chef, all children learnt to cream the butter and sugar, while some also tried to crack an egg on their own. The colourful sprinkles were the additional icing on the cupcakes. Each child got to make five cupcakes, which they could bring back home to show off and share with their families.



Easter Bunny Craft

On 17 April, Bar Nebula turned into a field of Easter bunnies as 20 children gathered for a DIY bunny-making event. What made it even more interesting for the children was the materials on hand—socks, sand and twine strings urged them to get even more creative. They were then able to add their personal touches to their Easter bunny by way of the colours they chose. A piñata session ended the event—which meant that children got to take home the Easter bunnies they had created as well as the sweets they gathered.

Needless to say, there were some very happy and fulfilled children.



Singing Bowl Workshop

Singing bowls are considered the ultimate in wellness and healing, more so with the stresses of the post-pandemic new-normal. On 27 February, Members gathered at Constellation Ballroom for a Sound Bath session, before which an experienced instructor initiated them into the nuances of this therapy, including the kind of bowls available and what vibrations each evoke. Members then got to get hands-on and play the bowls and gain a better understanding of how to read the intonations and help themselves bring their body into balance. Given that this was a first-time experience for most of them, there were comments on how eye-opening the exercise was. Better yet, Members also got to take their singing bowls home to practise what they had learnt during the session.



Spring Sake Pairing Dinner

Our borders have opened and restrictions for gatherings have relaxed, so it was the right time to celebrate with food and wine. A Spring Sake Pairing Dinner held on 21 April at LATITUDE Bistro did full justice. Watching the chefs prepare and present the food made the experience even more immersive for Members. The food prepared was heaved with a lot of praises—especially the Chilean Sea Bass, which was paired with Shuho Tokubetsu Junmai Muroka Omachi. Members were delighted with the rest of the sake pairings as well and commented that the food complemented the distinct flavours of the drink. As Members could buy on the spot, the sake were all sold out by the end of the night. It was testament to how much they enjoyed the event and wanted to try their own hand at sake pairing back home.



JUL 22 – JAN 23

JUL

1 – 8
Finn World Masters Championship
Helsinki, Finland
fwm2022.com

5 – 10
49er, 49erFX and Nacra 17 European Championships
Aarhus, Denmark
49er.org

10
Hari Raya Haji

8 – 15
Allianz Youth Sailing World Championships
Scheveningen, The Hague
worldsailingywc.org

14 – 22
J/24 World Championship
Corpus Christi Yacht Club, Texas, USA
J24class.org

25 – 29
Topper Worlds 2022
Riva del Garda, Trentino, Italy
itcaworld.org

AUG

9
National Day

18 – 26
Fireball World Championship
Lough Derg Yacht Club, Ireland
fireball-international.com

19 – 20
Rockwool Denmark Sail Grand Prix
Copenhagen, Denmark
sailgp.com

20 – 26
International Flying Fifteen 75th Anniversary Regatta and 2022 European Championship
Cowes Corinthian Yacht Club, UK
ff75.org

25 – 28
RS Feva European Championships
Lipno Yachting Club Cerna v Posumav, Czech Republic
rsfeva.org

31 – 5 Sep
49er, 49erFX and Nacra 17 World Championships
St. Margarets Bay, Nova Scotia, Canada
49er.org

SEP

2 – 12
6m European Championship
Cascais, Portugal
6metre.com

10 – 11
France SailGP
Saint-Tropez, France
sailgp.com

13 – 17
Finn European Masters Championship
L'Hospitalet de l'Infant, Catalonia, Spain
finnworldmasters.com

24 – 25
Spain SailGP
Cadiz, Spain
sailgp.com

OCT

3 – 9
M32 World Championship
Cascais, Portugal
m32world.com

14 – 22
J/70 World Championship
Yacht Club de Monaco, Monaco
yacht-club-monaco.mc

19 – 23
2022 Viper 640 North American Championship
Gulfport Yacht Club, MS, USA
viper640.org

21 – 29
470 World Championship
Sdot Yam, Israel
470.org

24
Deepavali

NOV

3 – 6
Blue Water EduFest
Singapore
bluewateredufest.com

12 – 13
Dubai SailGP
Dubai, UAE
sailgp.com

25 – 27
CFMR Women - Championnat de France de Match Racing F. minin - Brest (J80)
Brest, France
brestbretagnenautisme.fr

DEC

1 – 4
31. Regata Sveti Nikola 2022 - 2. Memorijal Vladimir Barbić
Sailing Club VEGA, Pula, Croatia
web.vega.hr

3 – 7
South American Championship
late Clube Guaratuba, Brazil
lightningclass.org

13 – 18
KiteFoil World Series Final
Jeddah Corniche, Saudi Arabia
kitefoilworldseries.com

25
Christmas

28 – 31
EurILCA Europa Cup
Hvar, Croatia
eurilca.eu/europacup

JAN 2023

1
New Year

9 – 12
International Contender 2023 50th (Perth) World Championship
Royal Freshwater Bay Yacht Club, Perth
revolutionise.com.au/icaa/events/45262

24 – 31
Finn Gold Cup
Miami, USA
2022.finngoldcup.org



25 – 29 JUL 2022

An 11ft 43kg dinghy, the Topper was designed by Briton Ian Proctor in 1977 as a One-Design racing boat. Recognised as a World Sailing International Class since 2005, the Topper is also popular among those learning to sail.

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

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.



PLATINUM GOLD ANCHOR ACCREDITED

ONE°15 Marina Sentosa Cove is proud to receive the Platinum Gold Anchor accreditation from The Yacht Harbour Association and Marina Industries Association. It is the highest standard a marina can achieve for its service, standards and facilities.

The Club shares this honour with all Members and boaters who have supported us, allowing us to be the first marina in Southeast Asia to achieve this.

