

LONGITUDE

A PUBLICATION OF
ONE°15 MARINA
SENTOSA COVE
SINGAPORE

14



THE ANNIVERSARY ISSUE

Forging ahead on our mission, and unique experiences
and explorations of philanthropy

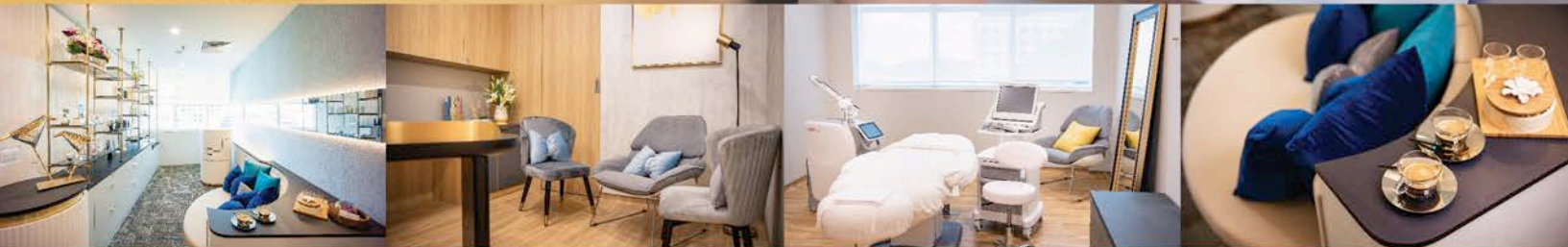
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FORGING AHEAD

September is one of those times we fondly look back to where we were, what we are now and the lessons learnt along the way. This year marks 14 years since ONE°15 Marina Sentosa Cove was launched.

It feels like just the other day when we were gearing up to begin operations. Security Officer Azhar Hamid, who we have profiled in this issue of *Longitude*, takes us back to that time in 2007 when he joined the company.

Since then, the number of berths in the marina have grown in tandem with demand, and recently, we further enlarged all our berths and updated infrastructure to support future market trends. We also revamped the marina configuration—which we completed this year despite pandemic-led challenges. The sight of superyachts right from the point of entry into the Clubhouse translates the lifestyle we have sought to promote from day one. International accolades such as the Marina of the Year 2021, awarded by Marina Industries Association for

THROUGHOUT
OUR EVOLUTION
AS A CLUB,
SUSTAINABILITY
HAS BEEN A
SUBCONSCIOUS
THEME.

management excellence and commitment to community and the environment keep us on that path. The philanthropy-focused features and Member profile in this issue are our homages to that vision.

Throughout our evolution as a Club, sustainability has been a subconscious theme. Just as well, our annual Eco-day activities include an educational talk by the National University of Singapore's Tropical Marine Science Institute on the marine ecosystem,

a craft session that Members can take part in along with their children, and a tour of our pride and joy, the ONE15 Marina Coral Nursery. Read about all the events to RSVP to on page 40 of this issue.

If there's anything the pandemic has taught us, it's to take better care of our environment and ourselves. So we can no longer afford to ignore the impacts of overfishing on our marine environment—besides, sustainably-farmed seafood is healthier. This is the reason we support local seafood farms and avoid serving wild-caught seafood in our restaurants. Our Fine Food feature (page 20) spotlights on the kinds of seafood that can be sustainably farmed, as well as the processes of local seafood farms. We also give you a sneak preview of the exclusive 14th Anniversary dinner menu planned by our culinary team for Members.

This is in addition to the revamped menus at both LATITUDE Bistro and WOK°15 Kitchen, special dinner pairings and 7 Wonders of the World series—which has taken Members on four flavourful degustations so far. WOK°15 Kitchen would also be offering our own mooncakes for the first time this year. Besides the traditional white lotus paste with double yolk variety, we are launching innovative flavours such as Lady Ispanha, Yuzu Lotus, Grand Marnier Chocolate and Premium Mao Shan Wang.

Offering unique experiences and conveniences for Members is priority. To that end, we have installed electric vehicle chargers—in partnership with Porsche and SP Mobility—in our Members Carpark. The Tesla test drive event we had organised earlier in the year was also a step towards promoting a carbon-neutral lifestyle. We have also transformed innerCove into a co-working space—to offer a welcome respite for Members in this work-from-home landscape.

It has been a great journey so far, and I feel I do not say this enough—thank you to our Members for sailing along with us. Here's to more wonderful years and achievements together.

Jonathan Sit
Acting General Manager



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GM'S MESSAGE

From the desk of Jonathan Sit, Acting General Manager, ONE¹⁵ Marina Sentosa Cove.

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TERMS & CONDITIONS: All published rates are applicable to members only. All prices are in Singapore dollars and subject to prevailing GST. All rates for members' guests and foreign visiting yachts are subject to an additional 10 per cent service charge. Promotional rates are applicable for the duration indicated, and are not valid for the eve of PH/PH/blackout dates, unless stated otherwise. ONE[°]15 Marina Sentosa Cove, Singapore, reserves the right to revise the rates and vary, delete or add to the terms and conditions at its own discretion and without prior notice. ONE[°]15 Marina Sentosa Cove, Singapore, reserves the right to cancel any activity should the sign-up for the event fall below the required minimum group size. Guests must be accompanied by members to participate in all activities and during use of Club facilities. Payment of all F&B expenses and activity fees will be made through members' account, including expenses and activity fees incurred by members' guests. Presiding terms of use apply to all promotions. Please refer to www.one15marina.com for more details. ^ONE[°]15 Marina Sentosa Cove, Singapore, assumes no liability or responsibility for the acts or defaults of service providers or defects in the goods or services offered in all events/activities/trainings conducted. Any dispute about the quality or service standard must be resolved directly with the third party service provider, ONE[°]15 Marina Sentosa Cove, Singapore, will not be responsible for any injury, loss or damage suffered as a result of events/activities/trainings. All information is correct at time of printing and subject to change without prior notice. Photos used are for illustration purposes only.

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THE WORLD AT YOUR FINGERTIPS

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DINING

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Last order at 2.15pm for lunch
and 9.45pm for dinner
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wok15.sc@one15marina.com

LATITUDE Bistro

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

Bar Nebula

Temporarily closed

Pool Bar

Temporarily closed

innerCove

8am–10pm (daily)

Boaters' Bar

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last order for drinks at 10.15pm
*Closed on Mondays & Tuesdays
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HELIOS93 (Lobby Bar)

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7am–10pm (daily)
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gym.sc@one15marina.com

Spa Rael

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

RECREATION

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7am–9pm (daily)+
Tennis Courts*
7am–10pm (daily)+
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*Charges apply
+ Guest fees apply

ONE°15 ECO DAY

ONE°15 Marina dedicates its annual anniversary celebration to a day of raising awareness for ocean conservation. Join us for an engaging journey on **12 September 2021!**



MAKE YOUR OWN CORAL REEF 10am, 11am, 2pm or 4pm

An hour craft activity for kids aged 5 – 12 where they can learn to make a coral reef out of recycled materials.



EDUCATIONAL TALK by NUS' Tropical Marine Science Institute 5 – 6pm

A fun and engaging talk suitable for both adults and children who wish to learn about ocean conservation, coral reefs and how you can do your part for Mother Earth.



TOUR OF CORAL NURSERY 6 – 7pm



5-COURSE SET DINNER LATITUDE Bistro 7pm | \$68+ per person

A sustainably sourced seafood meal that tastes good, and makes you feel good. Supporting local farms, ingredients used are locally produced and friendly to the earth.

Scan to view menu
& book your slots:
RSVP by 5 Sep 2021.



1

Dunia Baru, a 51-m wooden luxury yacht, or **Phinisi** in Bahasa Indonesia, promotes marine conservation and coral research at Raja Ampat, Indonesia, through its yacht charters. It's new owners, Singaporean siblings Jing-Yi Wee and Teng Wee, are also building a learning centre in Sauwandarek village in its capital city.



6 **Sea Angels**

FROM BOAT DONATIONS TO DISASTER RELIEF TO FUNDING MARINE CONSERVATION, SOME OF THE PHILANTHROPY EFFORTS OF SUPERYACHT OWNERS AND SAILING ORGANISATIONS.

2

In 2016, Grammy award winner and celebrity yacht designer Billy Joel donated his 17.35m luxury yacht *Vendetta* to the International Seakeepers Society—which promotes oceanographic research, conservation, education and awareness of global ocean issues.



3

Unicef has been the official charity for The Clipper Round the World Yacht Race since 2015. The race has to date raised **1 million pounds** (about \$1,870,000) for the organisation.

PHOTOS: INSTAGRAM



5

Sir Richard Branson's former sailing catamaran, **Necker Belle**, was used in hurricane relief efforts—to deliver aid to St Maarten in the British Virgin Islands. The English business magnate also partnered with YachtAid Global to rebuild the areas devastated by hurricane Irma.

4

GLOBAL SUPPORT AND DEVELOPMENT. A CHARITY FOUNDED BY GOOGLE'S SERGEY BRIN AND RUN BY HIS FORMER BODYGUARDS, OFFERS DISASTER RELIEF. THE CHARITY WAS FOUNDED IN 2015 WHEN BRIN'S 73M SILVER YACHTS VESSEL *DRAGONFLY* WAS USED TO TRANSPORT DOCTORS AND MEDICAL AID TO REMOTE AREAS OF VANUATU STRICKEN BY CYCLONE PAM.

The **International Seakeepers Society** has, as of 2020, funded 15 scientist-led expeditions, 20 citizen science trips, 16 educational outreach events and 27 community engagement events through its chapters based in the United States and Singapore.

7



7

THE ELLEN MACARTHUR CANCER TRUST, ONE OF THE SAILING WORLD'S FOREMOST CHARITIES, HELPS CHILDREN AND YOUTH AFFECTED BY CANCER GET ON THE WATER. IN 2016, IT PURCHASED THE SAILING YACHT *BÉNÉTEAU OCEANIS 45*—AS ITS LOWERING TRANSOM OFFERS EASE OF ACCESS.

6

Florida-based **SailFuture** rehabilitates kids by taking them out of the juvenile penitentiary system and putting them onto sailing yachts, and also works with advocacy groups and the system to get high-risk youth off the streets and on the water.



Best Foot Forward
 ONE432, an equal share design enterprise is the brainchild of Ammar Belal, a faculty at New York's Parsons School of Design. The brand's Jutti shoe is a modern reinterpretation of the kind of footwear worn by royals 400 years ago. Take your pick, from chic

denim to elaborately embroidered designs—all handmade in Pakistan by artisans who receive a guaranteed living wage. ONE432 also shares 50 per cent of the net profits with the artisans and has sponsored the education of 1,920 children in the country. **ONE432 is available at one432.com**



8

Good Vibes

FASHION AND LIFESTYLE BRANDS THAT WORK ON THE PREMISE OF NATURE AND GIVING BACK TO SOCIETY.

TEXT YING RUI

Community Care
 Luxury bag brand Lidia May was founded by May Yang—a former corporate lawyer—and Rasheed Khan—a finance and management consultant. It is so named after Dhaka-based non-profit organisation (NGO) Lidia Hope Centre, whose Embroidery Artisan Training programme helps underprivileged women gain the skills to earn an income. Lidia May has pledged 100 per cent of the proceeds from the first 1,500 bags from its latest collection to the NGO's Primary School. **Shop Lidia May at lidiamay.com**



Asian Beauty
 Premium clinical skincare brand MEI is specially curated to suit the type and texture of Asian skin. Founded by Dr Tan Hui Suan, a proponent of clean beauty, MEI's products are also non-comedogenic and formulated from plant-derivatives. Achieve Korean glass skin with products such as the Ultimate Glow lotion and the 72-hour Intense Hydrator. The Saccharide isomerate content of the latter acts as a prebiotic and helps balance the skin's microbiome. **MEI is available at meiskinasia.com**

PHOTOS: RESPECTIVE ORGANISATIONS, FACEBOOK AND INSTAGRAM



Origin Story

Central St Martins graduate Sindiso Khumalo draws upon her Zulu and Ndebele heritage for her eponymous fashion brand. Her vibrant prints are developed by artisans from Ouagadougou, the capital of West-African country Burkina Faso. For her latest collection, Khumalo has used hand-woven cotton from Better Cotton Initiative. Khumalo has also partnered with South African NGO Embrace Dignity, which provides support to ex-prostitutes. **Sindiso Kumalo is available at net-a-porter.com**



Second Life

Pass It On candles pay tribute to iconic travel destinations—the scents include Amazon, Congo Basin and Great Barrier Reef—that are endangered due to climate change. Housed in reusable pots, the candles' labels are made of biodegradable wildflower-seed-infused paper, which can then be planted in the candle pot when the candle finishes. With every purchase, 10 trees will be planted in West Papua, Indonesia. **Pass It On is available at pass-it-on.co, In Good Company and Nana & Bird**



WHAT'S ON

in Sep and Oct



LIM TZE PENG AT THE ART PASSAGE

Veteran artist Lim Tze Peng is renowned for his invention of art calligraphy. Characterised by bold brushstrokes and abstract visualisations, Lim's works record the evolution of Singapore from its kampong days to contemporary city life.

Price: Free admission, on till 30 September, Raffles City Shopping Centre, odetoart.com



THE MUSICAL CANVAS

Follow the experiences of May, a little girl, as she goes through a experiential journey of music and sounds to complete an art project. The illustrated guide takes students through the different elements of Chinese chamber music along with captivating illustrations and audio recordings.

Price: \$12, on till 29 October, online. email education@esplanade.com



VIRTUAL REALMS: VIDEOGAMES TRANSFORMED

Six of the world's most acclaimed videogame developers and six leading media design studios—each driven by a distinctive theme—come together at this exhibition. A series of immersive installations present 21st century game design as a unique form of contemporary art. **Price: \$16, on till 9 January 2022, ArtScience Museum. marinabaysands.com/museum**



CHILDREN'S BIENNALE 2021

The third edition of the Children's Biennale launched its first-ever "phygital" experience to extend its reach around the world. On-site installations—themed around home, time and the environment—by nine renowned artists and artforms now add to the immersive experience.

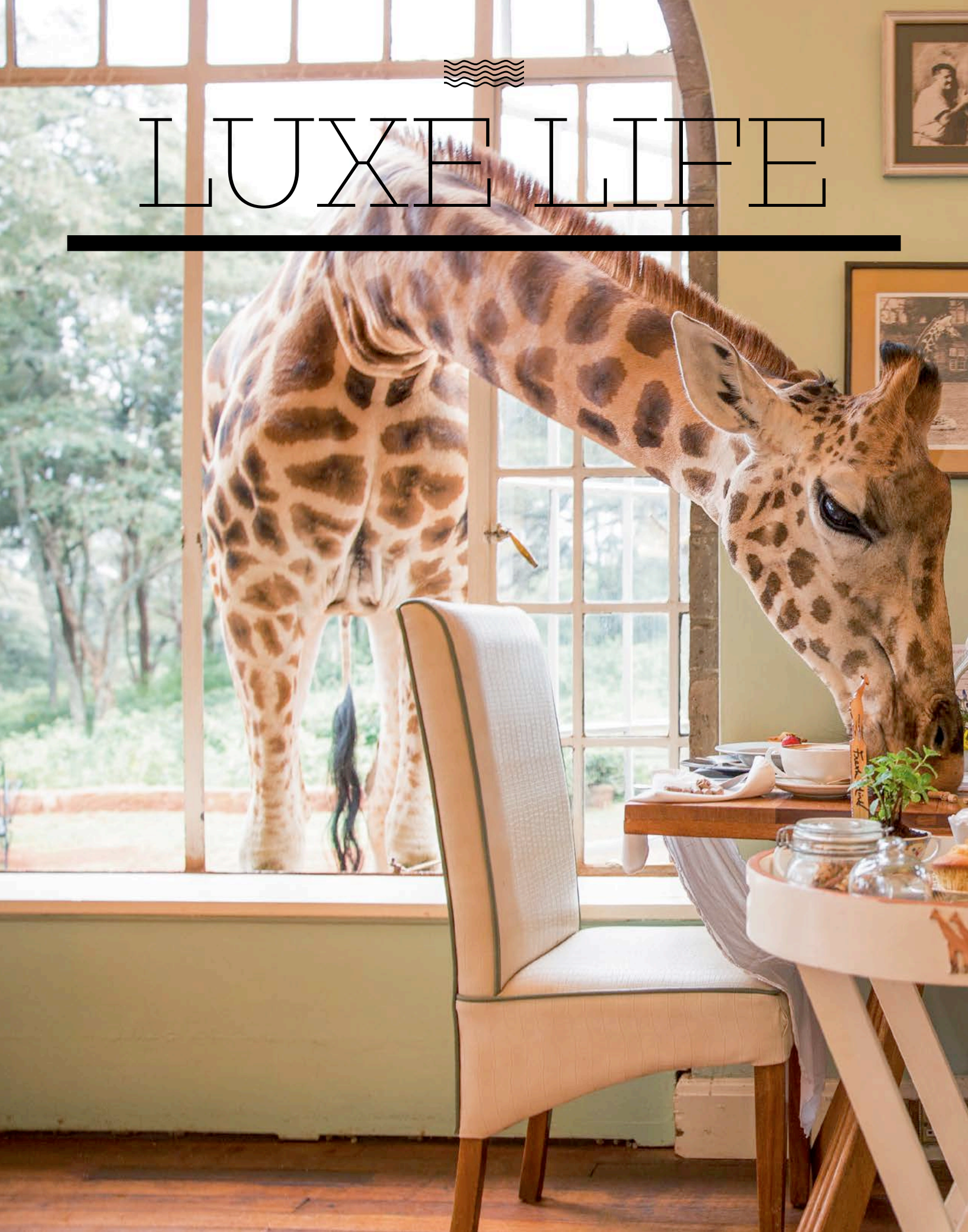
Price: Free admission, on till 31 December 2022, National Gallery Singapore, childrensbiennale.com

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





LUXE LIFE





TAKING THE CALL

Responsible tourism, people who offer experiences tagged with social causes, plus ticking the sustainability box in our diets.

Living amidst nature in Nairobi, Kenya.

CHARTERING A CAUSE

HOW ALEXA AND JENS WALLEVIK DRAW THE PERFECT BALANCE BETWEEN OFFERING UNIQUE EXPERIENCES AND GIVING BACK TO THE COMMUNITY.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH ART DIRECTION CHARLENE LEE

When Alexa and Jens Wallevik asked themselves what more they could get out of their monohull sailboat, they were not thinking about themselves, rather, about creating unique experiences for others.

The inception of Epicurean sail experience yacht charter came a few years after the couple became Members at ONE°15 Marina Sentosa Cove. And in 2019, when COVID-19 hit, it took on a whole new form—it became a means of raising funds for the social causes the couple supported.

One among them is Mustard Tree, a social enterprise that has been close to Alexa's heart for many years. The social organisation trains teenagers with special needs and empowers them to use their skills to either get gainful employment or retail their creations through its own storefront. Just before COVID-19 hit, they had introduced two more training rooms to keep up with the high demand, but struggled with rental costs during the Circuit Breaker. "That's what got us thinking: 'why don't we do more with what we have got?'" says Alexa.

"We thought it would be a good long-term idea to use the boat to get a lot of people together for the purpose of fundraising—100 per cent of the proceeds from such trips go towards the charities and causes we support," says Jens. Although there were lockdown restrictions to the number of people on board, word spread, and they had many bookings. "People felt that there was a double reward—they had a chance to be outdoors and experience the slow life, along with some cultural immersion, as well as do good," explains Jens. "We started end of July 2020, going out to sea almost every day for five weeks, and helped raise \$13,200 for Mustard Tree."

CHANCE MEETINGS

For Dane Jens, being in Singapore waters is not new as he grew up here in the '70s and '80s—"my dad had a boat and we used to travel a lot around Singapore and Malaysian waters". Austrian Alexa, however, grew up among the mountains. But the spirit of adventure and the desire to give back to society is a common vein between the couple.

It is interesting how they were serendipitously led to where they are now through their unique activities. One among them was bringing in live Christmas trees from their plantation in Denmark. "It is our way of introducing Asians to Nordic Christmas trees. They are not as full as American trees, they have gaps in between," smiles Alexa.

It was during one such "Nordic Christmas market"—they would have a container parked at Fun's Florist and Nursery on Thomson Road—that Alexa met the Soek Ying Koh, the Co-founder of Mustard Tree, who was there to explore a job opportunity for one of the boys under her care. Alexa and Koh got talking and there began an unwritten partnership and the events leading to the redefinition of Epicurean sail experience.

And it was through a charter under its new mission that they were introduced to Callum Eade. The Kiwi plans to swim the English Channel for the second time in October 2021—situation permitting—to raise funds for the Singapore Cancer Society. A cancer survivor himself, Eade aims to raise over \$300,000 for cancer research.

The Wallevik's 37-ft monohull now acts as an escort pilot boat while Eade trains in open waters here.

"We were on a normal charter with a group and there was this woman who was talking about her son who runs the Marsden Swim School, and he also happened to be the personal trainer of Eade," says Jens, recalling how the process started completely unplanned.

Their interests piqued, the Walleviks asked the question they always did in such situations: "how can we help?"





Discussions followed and they were made aware of the challenges Eade faced when practising in crowded pools or even on the beach. Before long, the Walleviks equipped their boat with the necessary accoutrements for an escort boat and were taking it along the East Coast of Singapore for Eade's practise sessions.

"It's total control of mind over matter," says Alexa, recounting the experience during the sessions. "He swims about 10km each time, stopping only for a sip of water—from a floating bottle fastened by a rope to the boat. He does not step on the boat even once during these sessions. It was a mindful exercise for us, too. I can just close my eyes and hear the splashing sound—it's like yoga," she laughs.

SWEAT AND TIME

The time spent with Eade is besides the normal charters the couple embark on as well as any other fundraising trips that they may grasp. While it is obvious that they enjoy every minute of what they do, one can imagine the amount of time put in and energy spent.

Thanks to her years of experience in the hospitality industry, Alexa stays on top of the scheduling and organisation of the charters. She is also responsible for the branding and the uniform that the couple proudly sported for our shoot. As the working captain of Epicurean's charters, Jens also has to juggle his time around his work schedule—an engineer by profession, he has his own company, Singvik Pte Ltd.

The couple also make sure they spend time with Jens' teenage son. "We have been trying to get him back on the water and away from social media," they laugh. But it's these little moments spent with his family that get him up in the morning, says Jens whose older son lives in Holland.

The chance to create happiness for others is the main reason the couple says they do what they do. "COVID-19 has taught us all the importance of life and good health. Our future goal is to stay healthy and continue doing what we do." 📌





SAFE SPACE

FOR SECURITY MANAGER AZHAR HAMID, THERE ARE NO SHORTCUTS TO EXECUTING HIS ROLE—KEEPING THE CLUB AND ITS MEMBERS SAFE.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH
ART DIRECTION CHARLENE LEE

LONGITUDE SEPTEMBER-OCTOBER 2021

This year marks ONE°15 Marina Sentosa Cove's 14-year anniversary, and it seems fitting to profile one of its oldest staff, Security Manager, Azhar Hamid—he joined the marina in 2007 while it was still in its construction phase.

"When I started off here, we had only one zone. In my 14 years, we have evolved to have three zones," he says. It is very obvious from Azhar's tone and choice of pronouns that he takes great pride in how much the Club has evolved. "It's also been a tremendous growth for me along with the Club," he says. "I learnt a lot from all my bosses and Members about different cultures. It has made me more attentive and I have also become more conscientious."

Azhar has spent most of his career in the security line. He did his National Service in the police force and eventually joined the force. After nine years as a police officer, he tried his hand at being a Lands Officer. "But I realised that I really missed my uniform days and became an auxiliary police with CISCO before joining here," he laughs.

He may joke about his reasons, but Azhar is a security person through and through. When he stepped into the marina to interview for the Security Officer's role, the first thing that caught his eye, besides the grand sight of yachts, was that it was an open concept—which gave him an idea of the tight security requirements.

ALWAYS ALERT

Azhar starts his day with a full debrief from the night-shift officer, and then he checks that all security points are up and running. Throughout the day, regular checks are performed to ensure that all

“I HAVE BEEN GIVEN THE TASK OF MAKING THE CLUB SAFE AND SECURE, AND I HAVE TO EXECUTE IT AT ALL COSTS.”

safety measures are adhered to and vehicles entering the Club premise are authorised.

There have been times when he has had to come in during the night to handle issues. “My main goal is to ensure that we (the Club) do not have any liability, my team is safe and has been executing their duties well,” he says.

His commitment and instinctive actions have no doubt garnered him a few awards—including the Singapore Hotel Association (SHA) Certificate of Commendation in 2016 for rescuing infant twins, who had been left unattended in a locked car in the sun. Unable to find the owner, Azhar, a father himself—he has three sons and a baby daughter—knew that he had no time to waste, as the infants’ faces were turning red from the heat in the car and outside. He and his team immediately broke through the window, covered the infants with wet towels while waiting for the Singapore Civil Defence Force to administer further medical help.

Azhar displayed similar agility and leadership qualities when a fire broke out in the engine room of one of the boats berthed at the marina. His quick response in informing the relevant authorities, jumping in with his team to put the fire out and ensuring no one was hurt earned him the bravery award in 2018 from SHA.

He also received a Service Star Merit Award under Sentosa CEO Star Awards 2020. The award was in recognition of the lengths he went to recover the wallet, carrying over US\$1,500 and all the travel funds, of one of the guests at the hotel. Although, the guest had misplaced it outside the Club, Azhar, using the goodwill he shared with the staff and management of Sentosa Cove, was able to locate it and retrieve it back to the guest in person.

POLITE ENFORCER

Awards and commendations are indicative of Azhar’s responsible nature and drive to keep people safe. But it can get challenging having to balance his role of an enforcer with his extrovert personality.

“It is not possible to make everybody happy—that’s one of the challenges of my role. My job is to ensure people follow regulations—this is for everybody’s safety. I do so politely, but it is not possible to execute my job effectively if I come across as someone who is overtly friendly as well,” says Azhar.


“Without my mask, people might see me as someone who is fierce, but I have been given the task of making the Club safe and secure, and I have to execute it at all costs,” he says.

It is, however, obvious that Members can see beyond that “mask”. Many Members wave at him as they pass by during our shoot, some even come up to him with queries about regulations and policies. It is evident that the air of quiet assurance he carries about him makes them feel safe—especially during the onset of COVID-19, which posed a whole other set of challenges

“This was new for all of us; we were all learning—along with the government. So we had to be on our toes and meticulously follow through all the safety guidelines,” he says. It was one of the first times since he joined that he had to look at barricading points of the Club. “Basic things such as face masks and thermometers were difficult to source due to high demand. We also had to be prepared to act in the case of any positive cases, so we had to create a new pandemic SOP. There were challenges, but, thanks to the cooperation of all staff, we managed to overcome them,” he adds.

To say that Azhar thrives under pressure may be an oversimplification, but one thing is not: his positive mindset. “I believe that in life there will always be problems. But every problem also has a solution—you just have to keep looking for it,” he says emphatically.

While being the one who always stays on top of things and is in control of situations at the Club, Azhar’s situation is the complete reverse once he gets back home, his three-year-old daughter has him wrapped around her little finger, and at her beck and call. “She is my angel,” he says with unfettered affection. “All my kids are my angels, they are who I live for,” he adds.

As for his future, he is where he wants to be and enjoying it—to him, that’s not a problem that needs solving. 





16



COME SAIL AWAY

CLOSED BORDERS AND TRAVEL RESTRICTIONS MAY PUT A DAMPENER ON YOUR ANNUAL GETAWAYS, BUT YOU CAN STILL TAKE THAT MUCH-NEEDED BREAK AT SEA WITH ONE15 LUXURY YACHTING'S YACHT CHARTERS.

TEXT SANDHYA MAHADEVAN

In recent years, yacht charters have become the go-to for people who want a day at sea without the hassle of travelling too far. But beyond that, yacht charters are also in-demand because of the touch of exclusivity they offer. Not only does your charter include an experienced skipper and crew to tend to your needs, it's also an experience that you can share with those closest to you. And that you can do that while taking in the gorgeous views along Singapore's southern coastline is like the cherry on the top. So, be it socially distanced fun, family day out or partying with friends, these yacht charter options from ONE15 Luxury Yachting will package it just right.



Enjoy sun-soaked views with the *Waga Mari*

This classic Lagoon 450 sail motorboat is all about broad deck spaces and cosy seating. Get a tan when you lounge in the comfy front netting and let the blissful cruise melt your cares away. A charter on the *Waga Mari* also comes with stand-up paddle boards, a gas-powered barbecue grill and a three-seater kayak. It's the perfect yacht charter if you want to sail out to sea to bask in the sun or workout those biceps, triceps and core. Plus, it's a surefire way to wipe away the weekday work stress.





Hop on board the Party Bus

The newest yacht available for charter at ONE15 Luxury Yachting, the *Party Bus* is the first charter boat on the island with a floating platform concept. In other words, there's plenty of space for music, water toys, food and drinks and nothing but good vibes onboard the *Party Bus*. You won't have to fuss over meals either, because the charter includes exclusive catering packages; think high tea in the open seas or barbecues with a view.



Celebrate in style with the Mustang

Planning a huge birthday bash with family or friends? Check out the *Mustang*. It's spacious enough for 41 people and provides comfortable seating in three separate areas within. Easy stern access means you can have hassle-free water activities such as snorkelling and diving. The *Mustang* also has an open-plan design, so there are plenty of openings if you would like to make the most out of your tropical sailing party.



Enjoyable water play with the Zen Sea 2

Let the kids frolic in the water with paddle boards, snorkelling gear and a handy kayak when you charter the modern *Zen Sea 2*. Afterwards, they can dry off on the broad front netting or enjoy board or card games on the wide deck spaces. The *Zen Sea 2* charter also includes fishing rods and artificial bait for guests who enjoy catch-and-release fishing.





Attention water babies, the Aquaholic awaits

A gorgeous Fountaine Pajot Lucia 40 sailing catamaran, the *Aquaholic* redefines what it means to be sleek, with its stunning lines, stylish interiors and premium fixtures and finishes. Take advantage of the two-seater kayak or stand-up paddleboards for fun times on the water, or keep an eye out for colourful marine life with the available snorkelling gear. Want to savour the catch of the day? There are fishing rods onboard the yacht as well, and you can cook what you catch for lunch on the barbecue pit. The *Aquaholic* is also designed to entertain, thanks to its spacious two-seater cockpit and outdoor seating areas.

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



Sail away in elegance in the Zen Sea 1

The furnishings in this 42-ft Princess monohull yacht may be modest, but it's still classic enough to share with your friends and family. If there are children onboard, they can while away the time with the water guns, board games and family-friendly card games like Uno and Bingo. There's also a sound system on board *Zen Sea 1* if you'd like a little ambient music, and you'll be hosted by an experienced skipper and crew.



Maximum Vitamin Sea exposure with SeaFriends

There's plenty of charm to be found on this Riviera 3300 Flybridge yacht, thanks to the cosy fittings and sophisticated interiors. Float the day away in the sea with two-seater animal inflatable floats or lie back with a fishing rod as you let the day breeze by—perfect family fun.



Go fishing with the Lady Olivia

This vintage fishing boat is a charm for fishing enthusiasts who want a leisurely day out with their rods. Complete your fishing trip with an array of toys like kayaks and water mats, which are all designed for maximum relaxation. 📌



Booking information:

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



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PRISTINE CATCH

SUSTAINABLE SEAFOOD FARMING IS NOT JUST GOOD FOR OUR PLANET, THEIR ECO-FRIENDLY HARVEST ALSO MAKE THEM EXCELLENT FOR OUR DIETS.

TEXT **JOE CHUNG**

When we consider global warming, the damage it does to our oceans and therefore its ecosystem is equally astounding. The increase in global average temperature changes the water's ability to absorb carbon, pushing its carbon dioxide (CO₂) content to alarming levels of saturation.

Unfortunately, aquaculture operations have also polluted waterways by sending huge amounts of nutrients and waste into waterways, which amass and then flow into the ocean, disrupting nature's ecosystem. The modernisation of large scale industrial fish farming has also produced tasteless fish supplied with low quality feed and antibiotics.

In recent years, small scale ocean farmers and scientists have decided to stop relying on

mono-aquaculture, and instead focus on farming different shellfish and sea vegetables. Farming of oysters, clams, and mussels has long been seen as one of the most sustainable methods of seafood production. Nutrient-rich marine plants such as seaweed, which grow fast and in abundance, also have much potential to improve the water environment.

ONE°15 Marina Sentosa Cove, in its drive for marine sustainability, predominantly works with local aquaculture farms such as Ah Hua Kelong and Kühlbarra, among others, and avoids non-wild caught seafood products for its restaurants.

Here are some seafood species and sea vegetables that can be sustainably farmed and creatively plated.





Seaweed

Seaweed farming is one of the most sustainable forms of aquaculture. Besides sunlight and marine nutrients, it doesn't require additional feed, fertiliser or fresh water. Open ocean seaweed farms can improve water quality: increasing the amount of seaweed grown can help to alleviate impacts of ocean acidification. As it blooms, seaweed can absorb excess nitrogen, CO₂ and phosphorus in the waters.

A great sustainable food source, seaweed is low in calories and rich in nutrients including iodine, folate, calcium, magnesium, zinc, iron, selenium, proteins, and essential fatty acids.

Edible seaweed has long been harvested and consumed in Asian cuisines, particularly Japanese, Korean and Chinese. Some of the common ones include nori (dark green or black seaweed), which usually comes pressed into paper-thin dried, crispy sheets. It is used for making sushi rolls or enjoyed as a snack. In Japan, kombu, a member of the kelp family, is sold dry in wide strips and reconstituted for dashi. Wakame, is another popular dark green kelp whose slightly sweet and silky texture is great for salads or miso soups. For the Club's 14th Anniversary dinner, Executive Chef and Head of F&B Desmond Goh does his own take. He will be serving Ang Kar Shrimps (pictured above) with the seafood-based sauce nantua (a classic French sauce), fragrant laksa oil and seaweed rice nibs from Ah Hua Kelong.

FUN FACT

What's in a jelly? Another type of seaplant is ogonori, also known as sea moss. This purplish mossy seaweed is used for agar-agar jelly, which is available in dried strips or powdered form. In summer, the Japanese eat tokoroten, a clear jelly noodle made from Ogonori seaweed. The dish is dressed with a vinegary seasoning.

EAT LOCAL

Homegrown seafood farm, and one of ONE*15 Marina Sentosa Cove's seafood suppliers, Ah Hua Kelong, aims to grow its fish naturally and sustainably. It currently produces different types of fish including red snapper, pearl grouper and seabass, as well as clams and mussels.

Managing Director Wong Jing Kai says, "Our two farms (off Pulau Ubin and Sembawang) share the same farming techniques in that we feed soy pellets for the early part of the fishes' growth from fingerlings (two to four inches) to 500 to 600g, before we convert the feeds to baitfish. These come from the fishes we catch wild."

The floating farm also tries to recreate the fish's diet as close to what they would enjoy in the wild. "This method allows us to keep the taste of the fishes as natural as possible to wild fish," says Wong, adding that farm and wild fish are however like apples and oranges.

To ensure their farming methods don't pollute the sea, Ah Hua Kelong works closely with SFA (Singapore Food Agency) to monitor the water quality as well as other components in the sea such as salinity levels and the like. "We are kept in the loop on what goes on in the waters," says Wong.

As for incorporating new technology to their farming methods, Wong says, "As a traditional fish farm, these are what we call baby steps, because we are not backed by multinational companies or funds to support the upgrading of our farm. An example of a new tech we have incorporated would be solar power in place of a traditional generator running on fuel."

Ah Hua Kelong also strives to educate customers that its locally farmed fish are of high quality. "While visitation is not allowed to the public, we try to bring the farm to consumers in the form of social media with photographs and videos and some know-hows. We also share the efforts and pains that we go through on a day-to-day basis with the hope that locals will appreciate something like this—that requires high level of efforts and commitment—from our very own shores," adds Wong.



Clams

Similar to oysters, clams (and other shellfish) are excellent filter-feeders which help to remove excess nitrogen from waters, and incorporate it into their shells and tissue as they mature. When farmed, these bivalves do not require feeding—antibiotics or agrochemicals. What's even better is that they actively sequester carbon and even protect fragile ecosystems by cleaning the water they live in.

There are many types of clam found all over the world, spanning from our local lala clams, commonly stir-fried with sambal, to littlenecks or cherrystones, popular in New England clam chowders recipes. There are also sweet, tender bamboo clams or razor clams (with elongated, tube-like striped shells), which are often lightly steamed or grilled, and hokkigai (Arctic surf clams) used in fine dining Japanese cuisine.

These nutrient-rich bivalves, have high levels of essential omega-3 fatty acids and micronutrients like iron, zinc and magnesium. They also have higher protein content than many other meats.

FUN FACT

According to *Eater*, it is believed that the famous New England style of clam chowder in the northeastern region of US became a quintessential dish in the area around the 1700s when it was introduced by French, Nova Scotian or British settlers. The thick chowder is made from clams, potatoes, onions, milk or cream, and sometimes, pork.

Mussels

Farmed mussels are also great filter-feeders and environmentally sustainable. Like oysters and clams, they reduce greenhouse gases by absorbing CO₂ from the ocean to grow their shells.

Compared to other bivalves, mussels grow the most effortlessly, whether on rocks, wooden posts, or even on ropes suspended in the sea. They feed on natural food present in the water and do not require additional feed. They also improve water quality in farms by removing excess nutrients, phytoplankton and algae. This protein-rich and nutrient packed shellfish contains omega-3, minerals and vitamins.

There are many varieties of mussels cultivated all over the world. The sweet blue mussel is the only marine mussel species farmed in Australia. In New Zealand, the iconic green-lipped mussels are usually found on rocks in the coastal area. In farms, these plump and sweet bivalves are grown using the long-line system, stretching into the sea. In Brittany, France, the famous moules bouchots, are grown on wooden poles tied with ropes (called bouchot), and planted in the sea. This small yellow-orange delicacy is highly popular for its delicate flavour.

A simple way to cook mussels is to place them in a pot with white wine or beer. Cover to steam for a few minutes, shake to cook evenly, and enrich with cream. The exclusively planned 14th anniversary dinner menu pays it a creative homage with seabass with Normande sauce, made with mussels, and livened up with grilled squid, chorizo oil and smoked mussels (pictured) from Ah Hua Kelong.

FUN FACT

Belgium's moules frites (mussels and fries) are a national pride and obsession, and often paired with beer. LATITUDE Bistro's new addition to its menu explores a new take on the pairing: steamed mussels (serves two) cooked with sauvignon blanc reduction, tomatoes, garlic and thyme, served with extra virgin olive oil, pesto sourdough.





Salicornia

Salicornia has many different names. It is also called sea asparagus, sea bean or samphire. This bright green succulent looks like fine asparagus, and grows in small bushes by the sea or marshes in many parts of the world. It is also rich in minerals and packed with vitamins A, B1, B15, C, and D.

This naturally salty sea vegetable can be steamed, sauteed, pan-fried or pickled. It can also be added to salad for a taste of the sea, or used as a pretty garnish for seafood creations. In Korea, it is dried, ground and blended with sea salt, and in Japan, it is sometimes prepared tempura style. In some parts of France, cooks add them to their omelettes or terrines.

Today, the humble salicornia is so versatile that it is found in menus of fine dining restaurants. Chefs appreciate how its natural salty taste complements seafood, and have elevated this crunchy plant for their unique creations. For instance, Chef Francesco Brutto of Venissa, a Michelin-starred restaurant on Mazzorbo, an island in the northern part of the Venetian Lagoon, ferments salicornia so that he always has it on hand.

FUN FACT

A farm in Baja California was the first in the world to grow the Salicornia plant commercially. It discovered that dehydrated ground salicornia can be used as a substitute for salt. Their healthy “green salt” has 50 per cent less sodium than regular salt, and contains protein, fibre, vitamins and minerals.

Sea grapes

Sea grapes, known as green caviar, have tiny clusters of pearls that grow on long stems—similar to grapes. The tiny bubbles burst in the mouth, releasing a welcome brininess and umami. Also called umibudo in Japan, this is one of the few seaweed varieties sold fresh instead of dried. Blanching them in cold water removes the extra salt. Besides its texture and taste, this seaplant is prized for its nutritional benefits and has been enjoyed as a staple in Okinawan cuisine for centuries. It is also eaten in some Southeast Asian countries like the Philippines and Malaysia.

Packed with vitamins and minerals, sea grapes are considered a good source of vitamins A and C, calcium, zinc and iron. They also contain a high amount of vegetable protein and omega3 fatty acids.

At LATITUDE Bistro's 14th anniversary five-course set dinner, the starter of Mud Crab Salad (pictured) is complemented with braised swede, corn purée, torched cabbage and puffed quinoa, and elevated with sea grapes.

FUN FACT

It's been said that one of the reasons why Okinawans live so long is thanks to their consistent consumption of sea grapes. In Okinawa, umibudo is often enjoyed raw with shouyu or ponzu.



Oysters

Considered one of the world's ultimate luxury foods, oysters are sought-after by gourmands. They range from Pacific oysters, the world's most cultivated species, to Rock oysters, which are endemic to Australia and New Zealand. The Kumamotos, small, sweet, subtly nutty oysters with bowl-shaped shells, which originated from Kumamoto Prefecture in Kyushu, Japan, were introduced to the US in 1945. Today, they are still highly popular in restaurants across the US.

These salt-water bivalved molluscs are sustainable winners that can filter and purify up to 100 to 200 litres of water a day. Farmed oysters are grown in clean water systems, typically rich in nutrients such as vitamin B12, magnesium and zinc. Remarkably, oysters capture carbon dioxide in the water and seal the CO₂ into their shells. According to the *BBC*, in Australia, scientists are researching on the effectiveness of widespread oyster farming in sequestering huge amounts of CO₂. So we can be assured that the next time we slurp up succulent farmed oysters, wild stock populations won't be affected. Plus, they are one of the most sustainable sources of protein. 🍴

FUN FACT

This prized shellfish has been part of the French diet for centuries since Roman times. There are different types ranging from Belons (European Flat species), grown only in Brittany's Belon River, to the well-known Fine de Claire. The latter is produced in the Marennes-Oléron, an oyster-farming basin in southwest France, which accounts for half the country's production. Oyster connoisseurs also zero in on the voluptuous Gillardeau, produced by the Gillardeau family in western France.

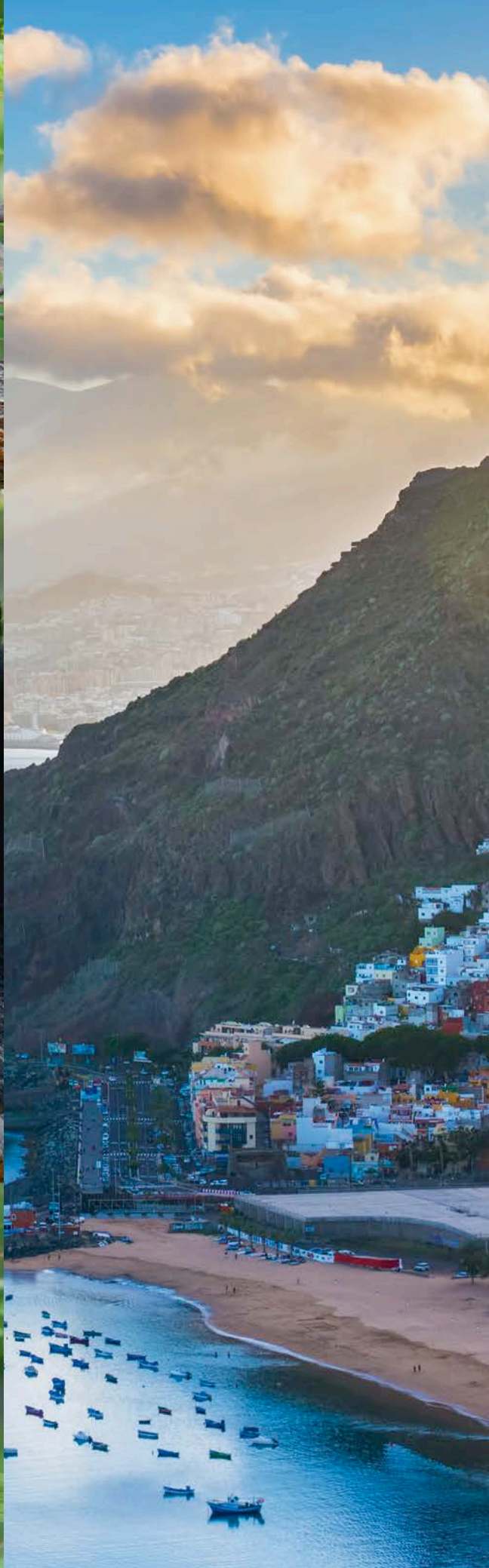




PAY IT FORWARD

TOURISM FUELS THE ECONOMY, BUT IN MANY WAYS ALSO PLACES A STRAIN ON DESTINATIONS. HERE'S HOW YOU CAN CHANNEL YOUR TRAVEL TO HELP ALLEVIATE BOTH SOCIAL AND ENVIRONMENTAL ISSUES.

TEXT CARA YAP





Siem Reap, Cambodia

Siem Reap is as synonymous with its prolific—albeit problematic—NGO landscape, as it is with the mouldering ruins of Angkor Wat. Marrying luxury hospitality with philanthropy is Shinta Mani Foundation, the love child of Cambodian hotelier Sokoun Chanpreda and American architect Bill Bensley. Conceived as a hospitality school for locals, it has since matured into a multi-faceted champion of social good—from providing marginalised Cambodians with homes, wells and micro-loans, to its food and medical aid programmes. You can do your part by checking into one of the brand’s plush properties—defined by their flair for exoticism. Among them is the tented Shinta Mani Wild, set in Cardamom National Park that’s a seven-hour drive from the city. Beyond its “glamped up” veneer, the hotel works with rangers to protect the area’s wildlife from poachers. Social causes abound in Cambodia, which is still blighted by its past under the brutal Khmer Rouge. Providing context—and a positive spin—to the country’s troubled past is Phare, The Cambodian Circus. Here, nimble local performers leap, swing and somersault their way through immersive productions that narrate their struggles. Help nurture their artistic endeavours through an evening of entertainment and food.

(Clockwise from bottom left) Shinta Mani Foundation provides free dental care for villagers in Cambodia. Local artists enjoy the limelight at Phare, The Cambodian Circus. Shinta Mani Wild’s luxury tents offer an immersive wildlife experience without compromising on creature comforts. Get up close with curious mammals at The Giraffe Manor. Micato Safaris’ non-profit arm supports the education of children in Nairobi.

LONGITUDE TIP

Members of ONE*15 Marina can enjoy access to reciprocal clubs around the world. To visit International Associate Clubs, obtain an IAC card and letter of introduction from our front desk by contacting +65 6305 6988 or frontdesk.sc@one15marina.com.

PLAY

Tee off at the idyllic Angkor Golf Resort (angkor-golf.com), a par 72, 7,279-yard championship course situated 10 minutes from Angkor Wat.



Nairobi, Kenya

The call of the wild beckons travellers back to the grassy knolls of Kenya's Maasai Mara National Reserve, where the Big Five roam freely. While most safari operators tout a message of wildlife conservation, Micato Safaris goes a step further with its humanitarian efforts in Nairobi. The company's non-profit arm runs libraries and centres that provide digital learning resources and educational programmes for underprivileged youth. Hence, you can live high on the hog over the course of a 15-day safari—complete with tree-top canopy walks in the Ngare Ndare Forest, Samburu-led camel rides on the plains and sunrise hot air balloon excursions—with the knowledge that for each safari sold, Micato underwrites the education of a child in Nairobi's Mukuru slums. Equally inspiring, is the work of the David Sheldrick Wildlife Trust elephant orphanage, which rehabilitates pachyderms. Stay at Nairobi's Giraffe Manor, where its curious namesake mammals have been known to stick their long necks into rooms. While in the capital, savour a meal of Swahili-inspired seafood platters at Tamarind restaurants.

PLAY

Play a game at the 18-hole course Victorian-themed Windsor Golf Hotel and Country Club (windsorgolfresort.com), where you can retreat to the comfort of a four-poster bed in a cottage overlooking the green.





San Andres Island, Colombia

30 A two-hour flight from Bogota unfurls cooped-up city slickers onto the sun-washed, palm-fringed, glittering sandy shores of San Andres Island. They are a sight for sore eyes #nofilternecessary. Tune out the world at Cocoplum beach or Haynes Cay, kayak around Old Point Regional Mangrove Park, or people-watch at the promenade-lined Spratt Bright, where you can smack your lips to fried fish served over smashed plantains and coconut rice. Also ripe for exploration are multiple dive sites surrounding the island that bubble with coral reefs, rock formations and schools of darting, gliding marine creatures. Rich in biodiversity, the waters are part of the Seaflower Biosphere Reserve, which comprises the San Andres, Old Providence and Santa Catalina archipelago. Support their efforts by donating to Coralina, the state environment management agency for the San Andres Archipelago that works with local stakeholders including fishermen, in devising sustainable development strategies. Their community-based approach has led to the successful conservation of coral reefs, mangroves and water grass beds.

STAY

Back in Bogota city proper, take advantage of the generous amenities at Club El Nogal (clubelnogal.com), including an indoor swimming pool, gym, bowling alley and Turkish baths, before settling into a spacious sky-lit suite.





Klemtu, Canada

It's hard to detach Canada's boreal forests and other natural ecosystems from its indigenous "First Nation" communities, whose deep connection to the land make them pivotal to conservation efforts. Nowhere is this more apparent than at Klemtu, a community hemmed in by Great Bear Rainforest at British Columbia's remote Swindle Island. The island can be accessed via an hour's flight from Vancouver to Port Hardy, followed by a ferry ride. Here in the home of the Kitasoo/Xai'Xais Nation, Spirit Bear Lodge provides employment for the community, while upholding environmental and cultural stewardship. Previously decimated by unchecked development through colonialism, the territory has, since the '90s, thrived as a result of eco-tourism. Apart from successfully pulling the plug on grizzly bear hunting activities, the community has established cultural workshops for local youth. A sojourn at the lodge—which references traditional long houses built by west coast First Nations—offers a window to the singular culture through visits to ancient cultural sites, kayaking excursions, as well as wildlife viewing tours led by a hereditary chief. Days are wound down with communal meals featuring traditional delicacies and dance performances. 📍

PLAY

Work up a sweat with a game at the Vancouver Lawn Tennis & Badminton Club (vanlawn.com), and sing 'chin-chin' at one of the club's social events. In the warmer months, take a leisurely stroll at nearby Jericho Beach.

(Clockwise from bottom left) the quintessential Caribbean paradise beckons at San Andres Island. The ecosystem of San Andres Island is conserved through sustainable development initiatives. Command views of the archipelago and beyond from Langkawi Sky Bridge. Spot wildlife such as grizzly bears on a stay at Spirit Bear Lodge. Non-profit community group Friends of Langkawi Geoparks help with the islands' conservation efforts.

Langkawi, Malaysia

Langkawi sits within an archipelago designated as the Unesco Global Geopark, which has bragging rights to the best-exposed and most complete Palaeozoic sedimentary sequence in Malaysia, from the Cambrian to the Permian period. Make inroads into its rambling topography of mangroves, tidal flats and limestone at Machinchang Cambrian Geoforest Park. Here, gaze at the firmament, while swaying 650m above sea level on the Langkawi Cable Car, which connects you to a 125m-long serpentine bridge suspended over dense jungle. Natural pools of the nearby Air Terjun Telaga Tujuh (Seven Wells Waterfall), which have inspired myth, add to the fantasy. Preserving all this natural allure, however, takes more than a village. You can help by contributing to local non-profit community groups such as Friends of Langkawi Geoparks and Salam Langkawi, which organises clean-ups of ecologically sensitive areas, alongside recycling and upcycling initiatives. Or, stay at luxury resort The Datai Langkawi, which also waves the sustainable development pennant—it establishes wildlife corridors, replants trees and nurtures an appreciation of nature through community outreach programmes. The property also implements its own raft of waste management and energy conservation strategies.

PLAY

Pool, pleasure craft, parties—tick your checklist for a fizzy day at the Royal Langkawi Yacht Club (langkawi yachtclub.com). Best served with a nightcap of local comfort food such as beef rendang and nasi lemak from onsite restaurant Charlie's Bar & Grill.





CLUB BUZZ





MEMBERS ONLY

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

34

Celebratory degustations—14th Anniversary five-course dinner, dim sum buffets with a difference, and luscious seafood.

40

Exciting events and interactive workshops to RSVP to.

(Clockwise from right) Salmon tikka with biryani and other Indian delicacies at LATITUDE Bistro, happy hour tipples at HELIOS93, and decadent truffle dim sums at WOK*15 Kitchen—these are just teasers from what to expect in September and October.



SPECIALS OF THE MONTH

Food is the ingredient that binds people together. The reason why Executive Chef and Head of F&B, Desmond Goh, and his team pull out all the stops to ensure every meal is a memorable one.

This month, in homage to the flavours of India, the salmon tikka at LATITUDE BISTRO is infused with fragrant curried spices and paired with biryani rice, mint chutney, pickles, raita and cilantro salad.

For a more Chinese bent, you cannot go wrong with seared smoked duck breast and truffle-scented fried rice. Paired with scallion salad and garlic chips, this hearty dish is packed with savoury goodness and a nod to homecooked goodness—flavourful, delicious and comforting.

If a buffet is what you are after, the a la carte buffet dinner at WOK*15 Kitchen offers everything from chilli crab and live flambé tiger prawns to whole fish of your choice cooked to your preference. Don't forget to bring your friends because you get one free meal with every four paying adults.

On weekends, schedule a date with their decadent super dim sum buffet, an upgrade from their dim sum buffet. Featuring truffle dim sums as well as luxury premium dishes such as baby abalone siew mai, be sure to arrive hungry so you can make room for live tiger prawns, Japanese oysters, Australian Wagyu beef with foie gras fried rice, and rice wine sakura chicken with braised crab vermicelli.

Over at Boaters' Bar, you can enjoy your favourite drinks for just \$7+ every day, all night long.

For a good deal on beer, grab your favourite bottle for just \$5+ at HELIOS93. Or satiate your sweet tooth with a decadent slice of cake with a cup of coffee at happy hour for just \$8+ per set. Members can also enjoy a 20 per cent off on a whole cake. 🍰



LATITUDE BISTRO

Salmon Tikka

September 2021

Get your dose of healthy omega-3 fatty acids with this heart-healthy "superfood" salmon while embracing the exotic taste of Indian cuisine. Paired with biryani rice, mint chutney, pickles, raita and cilantro salad, this meal is a marriage of culinary flavours.

PRICE: \$19.80+

Seared Smoked Duck Breast and Truffle-Scented Fried Rice

October 2021

Tender slices of expertly smoked duck go perfectly with spoonfuls of savoury fried rice that has been prepared to perfection. Side accompaniments such as scallion salad and garlic chips add that extra crunch to tantalise your palate and complete your dining experience.

PRICE: \$22.80+

WOK°15 KITCHEN

Super Dim Sum Buffet

Ongoing

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

Featuring their series of truffle dim sums as well as luxurious premium dishes such as baby abalone siew mai, this exclusive brunch buffet is not to be missed. An upgrade from the Dim Sum Buffet and only available on weekends, the smorgasbord of delights includes live tiger prawns flambéed with Shaoxing wine and herbs, fresh Japanese oysters with Japanese ponzu sauce, Australian Wagyu beef with foie gras claypot fried rice, and rice wine sakura chicken with braised crab vermicelli.

PRICES: \$48.80+ (Adult)

\$28.80+ (Child)

\$38+ (top-up for free-flow of

Prosecco or Rosé)

À La Carte Buffet Dinner

Ongoing

Tuesdays to Sundays, 6pm to 9.30pm

Hankering for some sizzling chilli crab or tiger prawns? Get your fill at this buffet which features various signature a la carte dishes. Take your pick of hot favourites for any occasion. You can even get whole fish such as sea bass, marble goby, coral grouper and turbot fish specially prepared according to your preference. Add to that, you get one complimentary meal with every four paying adults. Bring your buddies and get ready for a feast!

PRICES: \$58.80+ (Adult)

\$28.80+ (Child)



BOATERS' BAR

\$7 Drinks All Night

Ongoing

Offering Carlsberg draughts, Prosecco, house wines and house spirits, kick back with your favourite drink (or two) and enjoy a relaxing time with your best pals at Singapore's only floating bar. Bottoms up!

PRICE: \$7+

HELIOS93

Cakes for a Sweet Treat

Ongoing

There are few things better than enjoying a slice of cake with tea or coffee. Now Members can enjoy a whole cake at a 20 per cent discount from the e-shop. Available in five different flavours to tease your taste buds and spoil you for choice. To order, visit bit.ly/ONE15Cakes

PRICES: pistachio \$78.40+ (U.P. \$98+); lychee and rose \$62.40+

(U.P. \$78+); strawberry \$54.40+

(U.P. \$68+); chocolate \$62.40+

(U.P. \$78+); durian \$86.40+

(U.P. \$108+)



Happy Hour

Daily, 3pm to 7pm

Bite into a slice of heaven with decadent sweetness that truly melts in your mouth. Pick your favourite cake to enjoy with a cup of coffee between 3pm and 6pm—or if you prefer beer, choose from Asahi, Corona Extra, Kronenbourg 1664 and Singha between 5pm and 7pm.

PRICES: \$8+ for cake and coffee

\$5+ to \$7+ per bottle of beer

MIND THE GAP

SAFETY MEASURES TO KEEP IN MIND WHILE EATING OUT.

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

While social distancing and maintaining high levels of personal hygiene will continue to be mandatory for some time, individuals and families can also employ proactive measures of their own. Asking for alfresco dining or opting to sit in well-ventilated spaces whenever weather conditions permit will also go a long way in keeping infections at bay. Please note that dining-in at our restaurants is subject to the government's safe management guidelines. Happy dining.

For 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



RECREATION

FITNESS

Personal Training

Need a little motivation to get your health back on track? Book a personal trainer to help you develop a strategic fitness plan and customised workout so you will be that much further ahead when it comes to hitting your personal targets.

PRICE: \$1,000 for 10 sessions

Cross Core 180 & Personal Training

Weak core muscles can cause lower back pain and leave you susceptible to a myriad of muscle injuries. Beef up your core and build up strength with this rotational bodyweight device that helps to boost stability, balance and overall fitness.

PRICE: \$1,000 for 10 sessions

Kickbox Fit (60 minutes)

Besides burning calories (and burning off stress) in this high-octane workout, the rapid movements in cardio kickboxing will also help you to develop faster reflexes while improving coordination, flexibility and balance.

PRICE: \$1,200 for 10 sessions



Yoga Class

Dates: Wednesdays, 1, 8, 15, 22, 29 September and 6, 13, 20, 27 October; Saturdays, 4, 11, 18, 25 September and 2, 9, 16, 23 October, 9am to 10am

Enhance strength and flexibility while restoring balance to both your mind and body with this low-impact routine. Incorporating a range of easy yoga poses, you will discover the benefits of an aligned posture, improved circulation and increased muscle tone. It is also a great way to master relaxation techniques which not only reduces stress but can aid in lowering blood pressure and lessening chronic pain.

**PRICES: \$40+ per class
\$110+ for 4 classes (Member);
\$140+ for 4 classes (Member's guest)**

Zumba

Dates: Wednesdays, 1, 8, 15, 22, 29 September and 6, 13, 20, 27 October, 10am to 11am

Shake your booty and dance your way to a fitter you at this high-energy full-body workout that makes exercising fun. Featuring high- and low-intensity intervals, this highly choreographed session is set to catchy salsa tunes and international music. Before you know it, you will be sashaying like a dance pro even as you burn off those calories.

**PRICES: \$40+ per class
\$100+ for 4 classes (Member);
\$130+ for 4 classes (Member's guest)**



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

Power ABT

Dates: Fridays, 3, 10, 17, 24
September and 1, 8, 15, 22, 29
October, 9am to 10am

For some serious toning, this sculpting workout specifically targets your abs, butt and thighs (ABT) so you can burn off the fat and firm up the flab. By increasing lean muscle mass, you will also be increasing metabolism, which in turn, burns more calories. Suitable for all fitness levels, even beginners can join in too.

PRICES: \$40+ per class
\$60+ for 4 classes (Member)
\$70+ for 4 classes
(Member's guest)

Pilates Matwork

Dates: Mondays, 6, 13, 20, 27
September and 4, 11, 18, 25
October, 10am to 11am

Using a series of exercises performed on the floor, let gravity and your own body weight provide resistance so you can condition your muscles in order to improve posture, balance and coordination. Coupled with proper breathing techniques and abdominal muscle control, Pilates stretches all the major muscle groups in your body, so you can strengthen your core while strengthening your abs, lower back, hips and buttocks.

PRICES: \$40+ per class
\$110+ for 4 classes (Member);
\$140+ for 4 classes
(Member's guest)

AQUA

Aqua AcquaPole & AcquaPole Boxing

September and October:
Thursdays, 9.30am to 10.30am
Hop into the Infinity Pool and get your body moving without stressing your knees at this low-impact, joint-friendly workout. The bonus is, you get to turn up the heat on that much-needed calorie-burn while staying cool in the water.
PRICES: \$100+ (Member)
\$120+ (Member's guest)

Aqua Bike Lite

September and October:
Fridays, 9.30am to 10.15am
Cycle your way to toned thighs and a healthy heart with this fun and upbeat ride in the pool. Designed to make exercise achievable for all, even first-timers will easily make waves.
PRICES: \$120+ (Member)
\$140+ (Member's guest)

Aqua Bike Endurance

September and October:
Tuesdays, 9.30am to 10.15am,
7pm to 7.45pm; Fridays, 8.30am to 9.15am
Integrating a mix of heart-pumping pedal aerobics with strength-building arm movements, you can be guaranteed of a solid all-rounded workout with this intermediate session. Get ready to flex those muscles!
PRICES: \$120+ (Member)
\$140+ (Member's guest)

Deep Water Workout

September and October:
Saturdays, 11.30am to 12.15pm
Working out in water already creates a natural resistance, but you can take things up a notch with a deep-water belt. By keeping you afloat, it adds more resistance to your interval training for a more vigorous workout.
PRICES: \$120+ (Member)
\$140+ (Member's guest)

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

What can be more fun than going swimming with friends? With a maximum of five swimmers per group, let your kids master the strokes in an engaging and interactive session.
PRICES: \$100+ per swimmer for four sessions (30 minutes for beginners / 45 minutes for intermediate/advance per session)

Babies & Toddlers Group Lesson (6 months to 3 years old)

Get your little ones comfortable in the water so they can develop confidence from a young age. Activities include playing fun games, blowing bubbles and learning how to float.
PRICES: \$100+ per swimmer for four sessions (30 minutes per session)

Private Swimming Lessons Daily

Let a certified coach help you master the right strokes, be it the breaststroke, backstroke, butterfly or front crawl. Conducted on a one-on-one basis, you can count on personalised instruction and direct feedback without any distraction from others.
PRICES:
Private lessons:
\$60+ per swimmer (30 minutes)
\$70+ per swimmer (45 minutes)

Semi-private lessons for 2 swimmers:
\$40+ per swimmer (30 minutes)
\$45+ per swimmer (45 minutes)

SPORTS

Playball – Children's Multi-sport Enrichment Programme

September and October:
Mondays, 3.50pm (1 year old),
4.40pm (4 to 6 years old);
Tuesdays, 3.50pm (2 years old),
4.40pm (3 years old); Wednesdays,
9am (12 to 22 months old), 9.50am
(23 to 28 months old), 10.40am
(29 months to 3 years old)
Designed to develop stability, locomotion (movement of the body) and object control, these fun and interactive playball sessions with a "multi-activity" approach not only impart physical skills, but also help young kids establish a competent foundation in all the popular sports played at school.
PRICE: \$23+ per lesson
To register, visit playballsg.com





SPA

Spa Rael

60mins Shiatsu Body Massage

1 September to 31 October 2021

Feeling all tense and wound up? Release your qi and restore balance with this finger pressure massage. By stimulating specific pressure points that are connected to pathways called meridians, the expert therapists will help to promote the flow of vital energy and facilitate healing throughout your body. Quote OMC0910-SR2 upon booking to enjoy the discount for this treatment.

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

Discount only applies for one person and is valid for a one-time redemption. This promotion is only applicable for first-time customers (Singaporean or PR, EP and DP holders) who have not visited Spa Rael in the last 12 months. Call 6271 1270 or WhatsApp 9037 1700 to make a booking.

ONE°15 Marina Kayak Tour

September to October 2021

Unleash the explorer in you and embark on a secret excursion via kayak. Traverse the one-and-only paddle route from the waters of ONE°15 Marina at Sentosa Cove to the secret lagoon at Pulau Seringat with other adventurers, where you can then tuck into a simple hot lunch at your destination in nature.

PRICES: \$120+ per person.

SingapoRediscovered Vouchers redeemable. Member receives a complimentary pint of beer with direct booking. Limited dates available.

For charter and tour enquiries, contact sales@one15luxuryyachting.com or call 63005 9676.

TENNIS

Private Tennis Lessons

Do you know the six basic strokes of tennis? From the serve to the backhand volley to the overhead smash, let the professional coaches from Olaso Tennis Academy finesse your play so you can ace every game.

PRICES: Head Coach:

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

Director of Tennis:

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

Cardio Tennis Drills Group Lessons

A fun group activity for anyone playing at any level, these high-energy rhythmic drills combine the best features of tennis with full-body cardiovascular exercise to help you stay in shape for your next tournament.

PRICES: \$65+ per player

(90 minutes)

\$45 per player (60 minutes)

Junior Tennis Group Lessons

Want to get your child into the swing of things? Joining a group lesson makes learning much more fun as they acquire tips and tricks about tennis while picking up skills with their peers.

PRICES: \$35 per player

(3 to 5 players)

Red Ball (4 to 6 years old)

Orange Ball (6 to 9 years old)

Green Ball (9 years and above)

SAILING

Powered Pleasure Craft Driving

License (PPCDL) Course

September and October: Weekends

All aboard! This essential two-day course is designed to get yourself seaworthy to man a water vessel. Gain key knowledge about theoretical topics and practical techniques from the experienced instructors from the Singapore Maritime Academy (SMA). Upon completion, participants will receive a Certificate of Attendance, which is a requirement for SMA's PPCDL test that is conducted at the end.

PRICES: \$297.50nett/ trainee

(Member)

\$262.50nett/ trainee

(Member's birthday month)

\$280nett/ trainee

(NSF & Students)

\$350nett/ trainee (Guest)

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

OTHERS

Lockers for Rent

Ongoing

If you need to store your valuables while going about your activities at the Club, secure lockers are available in both male and female changing rooms. Rental fees are valid for six months.

PRICES: \$60+ (small)

\$120+ (medium)

\$180+ (large)

LUXURY YACHTING

Opening Special – Aquaholic

September to October 2021

Soak up the sun as you bask in the environs of the exquisite Aquaholic, a stunning new Fountaine Pajot Lucia 40 sailing catamaran that will take your breath away. Yours for charter, entertain your guests in style aboard this beautifully designed vessel, decked with luxurious fixtures and finishes while boasting generous spaces for relaxation.

PRICES: From \$1,000+

(promotional rate) for 4 hours

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





ROOMS

Work From The Marina

1 September to 31 December 2021

Tired of working from home? Move your "office" to the well-appointed rooms with Wi-Fi access at the Marina instead. With lush greenery all around, this change of scenery may inspire your creativity and boost productivity. Enjoy a complimentary minibar and kettle chips upon arrival while coffee and tea are free all day. After working hard, treat yourself at the Marina's restaurants with \$80nett dining vouchers or book an a la carte treatment at Spa Rael for 55 per cent off (except facials). If you need to get work documents delivered, drop-off/pick-up service is available by the Club Driver for \$50+ (island-wide delivery).

PRICES: \$270+ (Hillview rooms) / \$300+ (Marina view rooms) (U.P. from \$550+)

Family First Staycation (2D1N)

1 September to 31 December 2021

Need a break? Take a quick trip without having to cross borders. Be it swimming, biking or simply spending time together, make memories with your family right here at the Marina. With two hours of bike rental for a family of four as well as \$20 worth of arcade tokens included in the deal, this staycation is destined to be delightful. It also comes with a fun kit for children and board games are available for rent as well. Plus, a semi à la carte buffet breakfast is provided for two adults and two kids.

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

Escape For Two (2D1N)

1 September to 31 December 2021

With flower petal-strewn décor in your room as well as a complimentary bottle of prosecco, fruit basket and take-home gift, surprise your partner with this sweet escape that is bound to inspire romance. Leave your aches and pains behind with an hour-long aromatic massage for two at Spa Rael (worth \$428++). A semi a la carte buffet breakfast is also included.

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

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

Longer Stay, Greater Savings

PRICES: \$185+ per additional

night (Hillview and Marina view rooms)

\$260+ (Monte Carlo 1)

\$160+ (Monte Carlo 2)

Applicable for the Family First Staycation and Escape

For Two packages. Includes complimentary in-room minibar.

Suite Upgrade

\$100+ (Junior Suites: Cove Suites and Monte Carlo 2) \$200+ (Monte Carlo 1) Applicable for the Family First Staycation and Escape For Two packages. Includes complimentary in-room minibar.

Promotions are only applicable for members and can be made via email or phone. This promotion is subject to availability of rooms allocated for this promotion and cannot be used in conjunction with any other promotions, discounts and vouchers. Not applicable for eve of public holidays, public holidays and blackout dates as determined by ONE°15 Marina.

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



To book your stay, call Front Desk at 6305 6988





1-MIN BULGARIAN BAG SQUAT CHALLENGE

Date: September 2021

Time: 7am to 7pm

Venue: Fitness Centre

Price: Complimentary

What does a giant life-vest-like sandbag have to do with fitness? It's an inventive way to do cardio, build strength, tone and more. Practising your squats with a Bulgarian Bag is not just effective but also easier on the body than with a barbell. Challenge yourself to a one-minute squat this September and stand to win a haversack. The bag weights for the challenge are 7kg for women and 15kg for men. To book your slots for the challenge, email recreation.sc@one15marina.com.



MAKE YOUR OWN CORAL REEF

Date: Sunday,
12 September 2021

Time: 10am, 11am,
2pm or 4pm

Venue: Captain's Table

Price: \$10+ (Member)
\$20+ (Member's Guest)

Every day is an eco-friendly day at the Club, but this Eco Day—in marking our anniversary—we want to talk about coral reefs. Start the day with a fun reef-making workshop—available in four sessions, as indicated above—using readily available and recycled materials. This is followed by an educational talk, our Coral Nursery Tour and dinner. Lessons in creativity and sustainability about the bounties of nature. RSVP by 9 September via bit.ly/ONE1514Anniversary





ECO – CORAL TALK

Date: Sunday,
12 September 2021
Time: 5pm to 6pm
Price: Complimentary

Corals are an important ecosystem for marine life and also protect our coastal lines. Thanks to rapid urbanisation and careless activities on our part, they are in of danger of extinction. Learn more about these underrated invertebrates of the ocean in this talk by the Tropical Marine Science Institute, National University of Singapore. Not only highlighting their role and importance, the talk will also reveal how you can do your part in coral reef conservation. A tour of ONE*15 Marina Sentosa Cove's very own Coral Nursery will bring you upclose and personal with these forces of nature. Suited for adults and children alike, this clubs family bonding with important life lessons. *RSVP by 9 September via bit.ly/ONE1514Anniversary*

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



OYSTER COCKTAIL PAIRING

Date: Saturday,
18 September 2021
Time: 6pm to 8pm,
8pm to 10pm (2 seatings)
Venue: Bar Nebula
Price:
Oyster Creations Platter:
\$32+ (Member)
\$38+ (Member's guest)

With cocktail pairing:
\$28+ (Member)
\$38+ (Member's guest)

À la carte oysters from
\$4 each.

Indulge in a gastronomic treat that spells decadence and taste in the same sentence. Think speciality oysters such as Irish premium, FDC Opera Marennes d Oléron N2, Irish Gallagher Special and Canadian rock oysters, with lumpfish caviar, Avruga Caviar-Herring, wild salmon roe or trout roe. Taking the oomph factor a step up will be fruit cocktail pairings, designed exclusively for this event. Talk about bursts of flavour all in one evening. *RSVP by 9 September to membership.sc@one15marina.com*



MID- AUTUMN LANTERN MAKING WORKSHOP

Date: Sunday,
19 September 2021
Time: 2.30pm to 3.30pm
Venue: Captain's Table
Price: \$5+ (Member)
\$8+ (Member's guest)

It's time for soaring lanterns, mooncakes and family gatherings. Usher in Autumn this year with fun lanterns that will give vent to your creativity and display your love for the marine environment. Children, aged 5 to 12 years, will learn to make a lantern in the image of their favourite marine animal— from jellyfish to oysters to beautiful clown fish and more. All they need to bring are their creativity, enthusiasm and fun attitude, and they get to bring home a beautiful handmade lantern to show off to family and friends. *RSVP by 9 September to recreation.sc@one15marina.com*

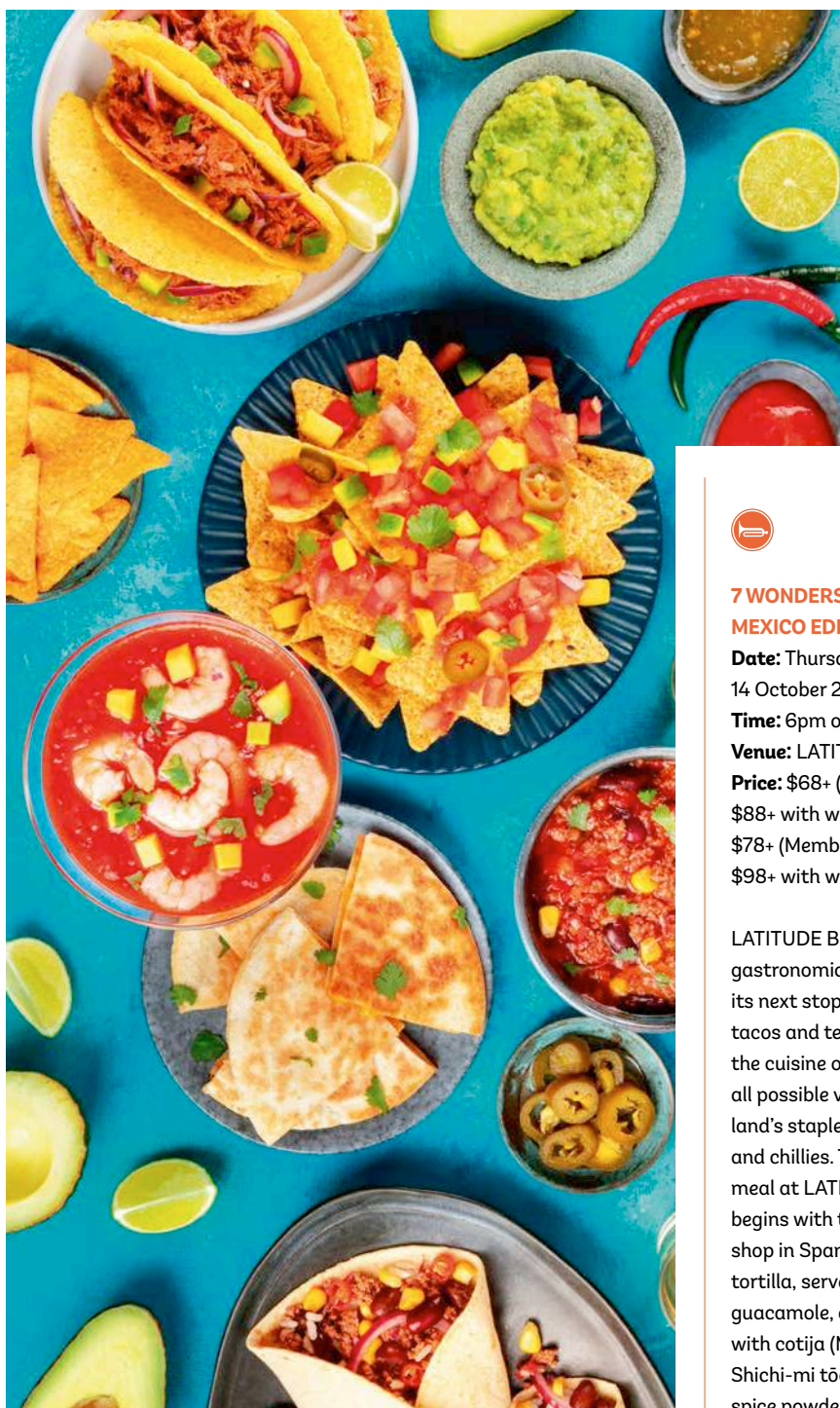




AQUAPOLE TRIAL

Date: Thursday,
30 September 2021
Time: 9.30am to 10.30am
Venue: Infinity Pool
Price: \$30+ (Member)
\$35+ (Member's guest)

Get fit, stay cool and have fun with this unique water experience that strengthens and challenges your body. The revolutionary AquaPole fitness uses a pole—that is fastened to the bottom of the pool—and is akin to doing a pole dancing routine, but on water. Lift, pull, kick and scull through over 150 movements and position combinations. Suited for beginners, and men and women. Check out if this is the routine for you with a trial class. *RSVP* by 21 September to recreation.sc@one15marina.com



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



7 WONDERS OF THE WORLD: MEXICO EDITION

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

LATITUDE Bistro's gastronomical journey makes its next stop at the land of tacos and tequila, Mexico—the cuisine of which explores all possible versions from the land's staples, corn, beans and chillies. The four-course meal at LATITUDE Bistro begins with taqueria (taco shop in Spanish) favourites, tortilla, served with salsa and guacamole, and grilled corn with cotija (Mexican cheese), Shichi-mi tōgarashi (Japanese spice powder) and lime gel. The meal reaches a crescendo with Wagyu beef ribs, Chilean cod and grilled octopus, before reining in all the sensations on your tastebuds with an indulgent tres leches. *RSVP* by 7 October to membership.sc@one15marina.com

EL ZACAHUIL, A 3-FT LONG, OVER 68KG TAMALE, IS ENJOYED IN MEXICO DURING SPECIAL OCCASIONS SUCH AS THE FEAST OF ALL SAINTS AND CAN FEED 70 PEOPLE.

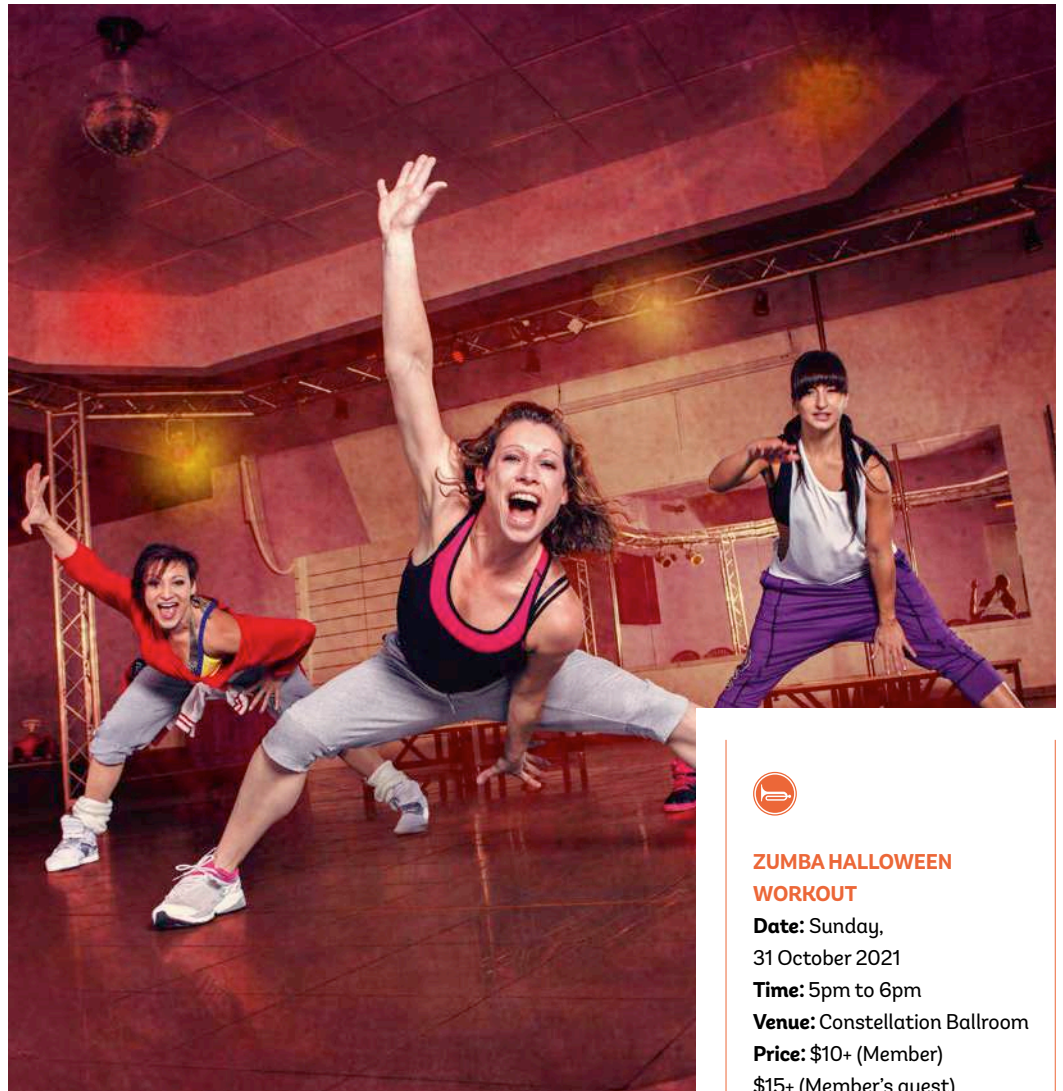




PRINCESSES & SUPERHEROES HALLOWEEN PARTY

Date: Sunday, 31 October 2021
Time: 1pm to 3pm / 4pm to 6pm
Venue: Bar Nebula
Price: \$10+ (Member)
\$15+ (Member's guest)

Every child is a prince, princess, and superhero in his or her right. Why not display that special side in a fun dress-up party. It's a Halloween celebration, so expect tricks, treats and games. Remember the sky is the limit when it comes to being who you are, so show off your mettle in a talent competition and craft workshop. Prizes will be given to the top three best dressed and best performances. Suited for children aged 5 to 12 years. *RSVP by 15 October to recreation. sc@one15marina.com*



ZUMBA HALLOWEEN WORKOUT

Date: Sunday, 31 October 2021
Time: 5pm to 6pm
Venue: Constellation Ballroom
Price: \$10+ (Member)
\$15+ (Member's guest)

How about developing your superhero senses with a cardio workout that promises fun and tone while you sweat. This Halloween, instructor Ariyal, part of the Zumba Instructor Network (ZIN™), will show you how to combine Latin dance moves with fitness. Did we mention, it's for Halloween? So, show up in your finest costumes, and dance your fat and the night away. Prizes will be given to the top three best dressed—\$20 F&B vouchers. So get set, Bailamos! *RSVP by 24 October to recreation. sc@one15marina.com*





Magic Workshop

On 26 June, Members and their children gathered at Captain's Table to learn some magic tricks. Fun activities such as Rubber-band Magic and Money Magic—turning paper to cash in an instant—got a few “oohs” and “aahs” from around the room. Gravity-defying tricks such as Ring and Chain Mystery, and sensory-building tricks such as Die Mentalism, among others, also reigned supreme. Members were practising strict social distancing and safety measures, but that did not put a dampener on their spirits. Parents quipped that it was nice to have activities that children could enjoy after being cooped up in the house. The workshop also packaged a lot of family bonding, which made it even more desirable for parents. It was magical in more ways than one.

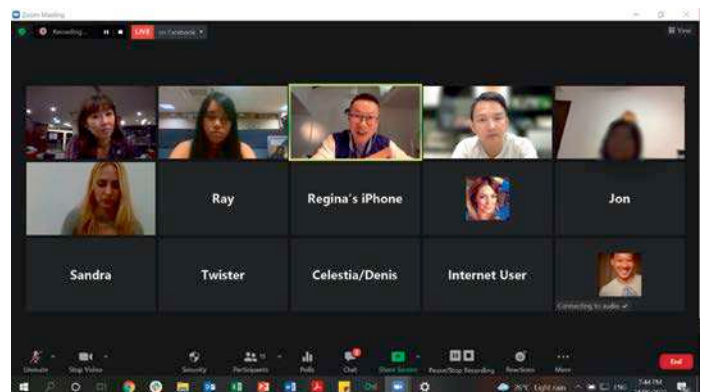


CEO Dialogue: Daniel Lim

As human beings we spend time and money on things we assume will bring us happiness, yet we never put the effort in ensuring that our inner selves are taken care of. We live in denial of our needs and push our mental health to the background. Self-love was the premise of serial entrepreneur, life coach and podcaster at LITO, Daniel Lim's, talk on 24 June.

Held via Zoom, Members were urged to ask themselves whenever they were feeling lost: “What is the most loving thing that I can do to myself right now?”. Lim reiterated the fact that self-love has to take precedence and form the basis of self-repair—“mental wellness is as important as our basic necessities”.

As someone who has made the transition himself from self-destructive habits, Lim said to Members, “Learn to feel properly. Angry? Be angry, sad, cry, acknowledge your feelings and talk about it.” He further elaborated that indulging in alcohol, shopping and other worldly pleasures are transient and do not help, if not make the situation worse.





7 Wonders of the World: India

Continuing Head of F&B and Executive Chef Desmond Goh's quest to bring people on an around-the-world-journey of flavours, was the next stop, India. On 23 June, Members experienced the Northern part of the country through its cuisine at LATITUDE Bistro. Favourites such as classic butter chicken and lamb ribs served with naan (Indian bread) stole the show. Cooked to perfection, the balance of spices in the chicken dish and the tenderness of the lamb—the-butter-like meat—sloshed in delicious sauce went perfectly with the pairings of the evening, Glenfiddich 12, 15 and 19 year old whiskeys. Members traversed from one course to the next, immersing themselves more into the cuisine and its cultural influences—the whisky cleansing their palette and preparing them for the next. No Indian meal is complete without dessert or masala chai (tea), and Chef Goh's Masala Chai Pudding with cardamom soy bean chips, banana ice-cream and cacao nibs ensured the best of both, and then some. By the comments and satisfied looks on the Members' faces, the Indian trip was a successful one. On to the next!





DÉCOR MATTERS

They say first impressions matter, and for the Club, it is important that our Members feel welcomed as soon as they walk into the lobby of our Clubhouse. With that in mind, we have refurbished our lobby bar area, with new furniture that toes the line between comfort and functionality, and keeps up the ambience of the Club. The furnishings have also been updated—colours such as brown and bright orange imbue the space with a resort feel—where Members can relax and take in the surroundings, while enjoying a tittle from HELIOS93.

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SAFE HABITAT

Maintaining a clean, green marina has always been top priority for ONE*15 Marina Sentosa Cove, as has creating a safe habitat for marine life to thrive. In recognition of our efforts, we are proud to announce that we have been re-accredited as a Fish Friendly Marina—with a whopping score of 97.5 per cent—by the Marina Industries Association. We want to share this achievement with our Members and boaters who have helped us in our drive to be a fish- and eco-friendly marina. We look forward to your continued support.



HAPPY SHOPPING

The Club's e-shop has been revamped for better ease of use and access. Aside from new product categories, including festive and seasonal products, the new look also sports bold and attractive tabs for easy navigation. Couch-surfing just got even better. Visit bit.ly/one15e-shop

PRIVACY UPDATES

As a private Members Club, we are constantly re-looking our policies and manner of collection, storage and usage of personal data—alongside strictly adhering to the government's Personal Data Protection Act (PDPA) guidelines. To that end, we have updated the Club's PDPA policy and data breach notification. The information has been updated on our Club's website for Members' convenience and reference.



PRIVACY
POLICY

**Information accurate at time of print.*

SEP 2021 – MAR 2022

SEP

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

12
ONE[™]15 Eco Day
one15marina.com/one15-anniversary

12 - 17
International One Design
Class World Championship
Hamilton, Bermuda
iodwca.org

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

OCT

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

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

NOV

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

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

20 - 21
ONE15 Christmas Boat Light Parade[™]
one15marina.com/boat-light-parade

DEC

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

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

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

25
Christmas

JAN 2022

1
New Year

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

FEB

1 - 2
Chinese New Year

MAR

12 - 19
2022 J/24 World Championship
Asociación Mendocina De Windsurf,
Argentina
j24arg.blogspot.com

26 - 27
USA SailGP
San Francisco, USA
sailgp.com

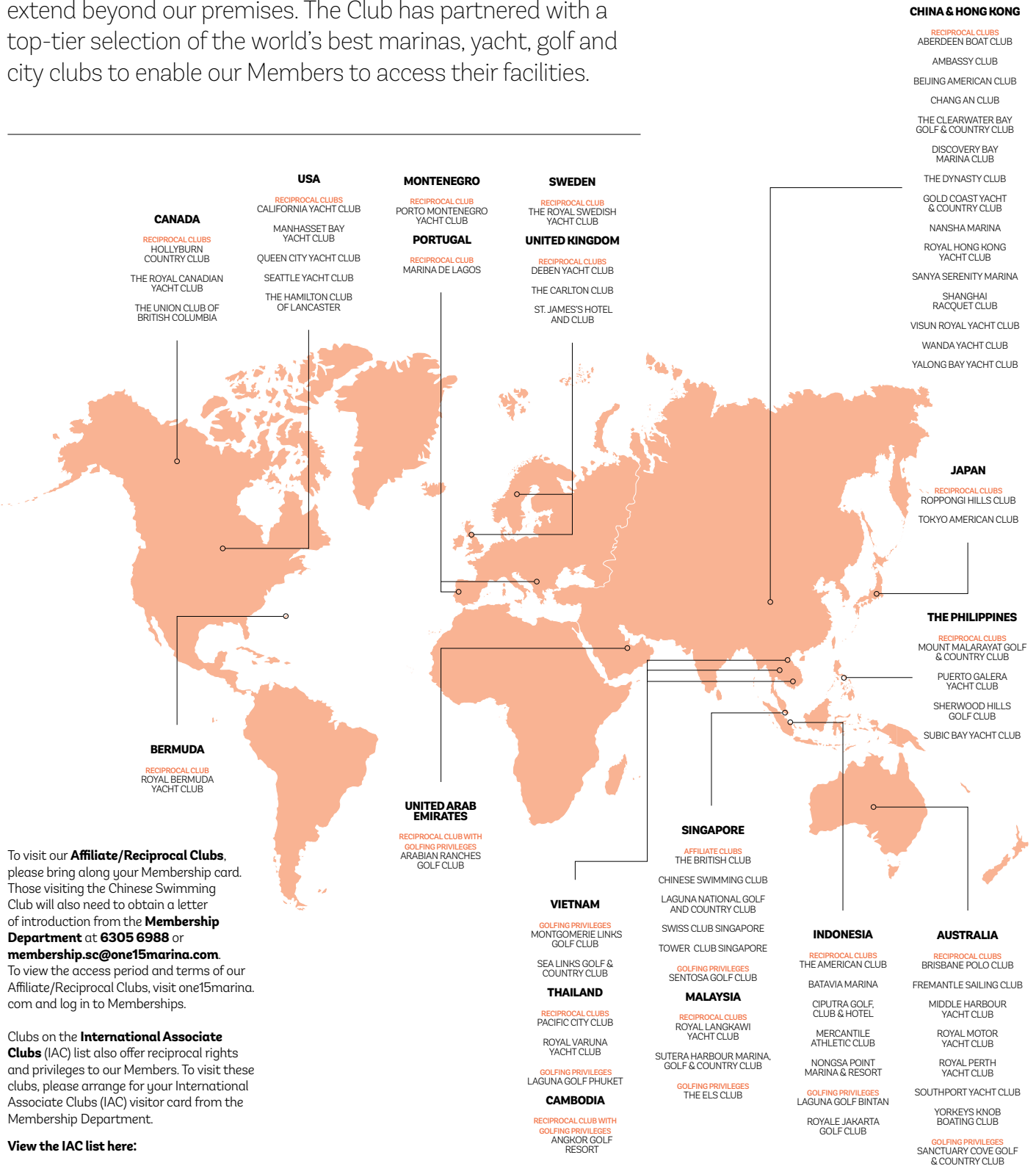
8 - 14 DEC 2021

The Melges 20 was developed by Melges Performance Sailboats, a US company founded by Harry Melges—father of former Olympic sailor Buddy Melges. Designed to appeal to sailors of varied skill levels, the 20-ft keel boat has since 2012 been central to one of the most competitive racing classes in the world.

*Information of events correct at the time of printing

THE WORLD AT YOUR FINGERTIPS

As a Member of ONE°15 Marina Sentosa Cove, your privileges extend beyond our premises. The Club has partnered with a top-tier selection of the world's best marinas, yacht, golf and city clubs to enable our Members to access their facilities.



To visit our **Affiliate/Reciprocal Clubs**, please bring along your Membership card. Those visiting the Chinese Swimming Club will also need to obtain a letter of introduction from the **Membership Department at 6305 6988** or membership.sc@one15marina.com. To view the access period and terms of our Affiliate/Reciprocal Clubs, visit one15marina.com and log in to Memberships.

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

View the IAC list here:



A CLOSE-KNIT WEDDING AFFAIR

Celebrate your love story at our beautiful waterfront venues.


From an intimate ceremony to a dreamy celebration, let us take care of all the intricate details and present you with the wedding of your dreams.

8-Course Chinese Menu at \$1,288++ for every 10 guests
4-Course Western Menu at \$128++ per guest

Find out more or get in touch with our wedding team:



bit.ly/wedone15

 6305 6990

 weddings.sc@one15marina.com



A HEARTWARMING MID-AUTUMN FESTIVAL

1 August – 21 September 2021

Delight your loved ones with ONE°15 Marina's collection of mooncakes.

Inspired by fruits of the tropics and exquisitely handcrafted using French pastry and traditional techniques, ONE°15 Marina presents unique snow skin mooncake flavours and the all-time favourite Lotus Paste with Double Egg Yolk.

Snow Skin Mooncake Set

Lady Ispahan, Yuzu Lotus,
Grand Marnier Chocolate &
Premium Mao Shan Wang

\$68+

Snow Skin & White Lotus Set

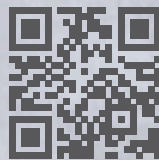
1 Lady Ispahan, 1 Grand Marnier
Chocolate and 2 Traditional
Baked Mooncakes

\$58+

Traditional Baked Mooncakes

4 White Lotus Paste with
Double Egg Yolk

\$58+



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8500 1015



wok15.sc@one15marina.com

