

LONGITUDE

A PUBLICATION OF
ONE°15 MARINA
SENTOSA COVE
SINGAPORE



SEASON'S GREETINGS

Festive feasts, charcuterie parties,
inspiring lives with farm-to-table concept

+

Nirup Island updates

UNTOLD

The truth about plastics

INFINITELY
AVAILABLE

FAIRLY
PRICED

Recycled plastics are ~~limited~~ and ~~expensive~~.

Their production and use lead to ~~increased~~
~~carbon emissions~~.

HIGH

← DECARBONISATION

The ~~low~~ quality of the material means
it is ~~weak~~ and can ~~only~~ be used ~~once~~.

STRONG →

LONG-TERM AND CIRCULARLY

The evidence is clear, recycled plastics
are ~~a risk~~.

← THE MATERIALS OF THE FUTURE.

Time to reshape the world's
building blocks.

www.archwey.com

 archwey Make things right.



GOING UPWIND

The end of 2022 is fast approaching, and I think I echo the sentiments of many others when I say that it just sped by. It was nevertheless eventful—borders reopened and there was a delightful buzz of people trying to catch up for the last two years—albeit with renewed goals and gratitude-filled hearts. We at the Club made a few new vows and reaffirmed old ones as well.

Our relentless commitment towards sustainability and to our Members was acknowledged with a Platinum Gold Anchor accreditation. We also received awards for ONE°15 Charters Luxury Yachting and our hotel rooms. But we are not one to rest on our laurels, we are always looking at ways to make things better. In that vein, we have recently renovated our Meeting and Chart Room, and introduced our new safety workboat in the marina.

On the culinary front, we have a few new developments that we are very pleased about. Chief among them is a new Head of F&B—Chef Steven Hill, who comes with years of experience and

extensive multicuisine knowledge. We now also have a new vertical farm at LATITUDE Bistro, designed by Grobrix, the brainchild of Mathew Howe. Both Chef Hill and Mathew share their vision and passions in this issue of *Longitude* (pages 20 and 18, respectively). The arrival of Chef Hill also coincides with all the exciting Christmas offerings the culinary team has planned, which, as always is curated to make the festivities extra special. Read about them in Club Perks (page 34 onwards) as well as Fine Food (page 26), where we talk about how they can be paired well with cheese boards and elevate your holiday parties. RSVP (page 40 onwards) lists the plethora of exciting events, workshops and camps, we have organised for adults and children alike—book your slots soon.

Singapore's New Year's Eve (NYE) fireworks will be back with a bang (pun intended) this year, details of which are in Events (page 8). As an extension, Fun Facts (page 9) lists some of the top destinations around the world to watch NYE festivities from a yacht.

Coming back to some of the things that we hold dear from the year, we are very proud that *Energy Observer*, the first and only vessel operating on renewable energy, berthed with us. In this issue, Managing Director Louis-Noël Viviès shares about their mission and throws light on the yacht's energy autonomy (page 22).

While on the topic of superyachts, we would also like to extend a warm welcome to *Lady Candy* and *Petratarra* that arrived at the marina in September and October, respectively.

September was our annual ONE°15 Eco Month and we would like to thank Members for your active participation in our events and for celebrating 15 great years with us. Children and adults had a great time learning more about sharks, stingrays and corals—and we hope everyone tried their hand at our quiz machine and had fun answering the questions as well. Aside from the main events, we had also organised a few recreation events such as the Sea Animal Paper Puppet Craft, Underwater Scene Origami Craft and Build Your Own Coral Reef for children, which unearthed quite a few creative talents.

November this year is special as we host our inaugural Blue Water EduFest (BWE). Conserving our marine environment has always been top priority for ONE°15 Marina and we hope that through BWE, we

can spread the awareness, influence and inspire more people across different generations to join in the cause. The event also seeks to highlight and honour some of the eco-champions in Southeast Asia through Blue Water Heroes Awards. We are excited to be forerunners serving the cause of marine and coastal conservation in this region, and look forward to seeing you at the event.

It has been a good year, and we are as excited for the one to be. As always, we look forward to our journey forward with you. Happy Holidays.

Jonathan Sit
General Manager

WE ARE
EXCITED TO BE
FORERUNNERS
SERVING
THE CAUSE
OF MARINE
AND COASTAL
CONSERVATION
IN THIS REGION.



01

GM'S MESSAGE

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

04

TEAM & CONTACTS

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

06

ESSENTIALS

Fashion and lifestyle gifts
for every kind of personality
in your life.

08

EVENTS

What's on and what to add
to your calendar.

09

FUN FACTS

Destinations that offer the
best view of New Year's Eve
fireworks from a yacht.

12

LUSH ESCAPES

Holidays that are suited to
every kind of person and
travelling style.



18

FOCUS

Passion and a thirst for innovation drove Mathew Howe to do a career pivot and found Grobrix.

20

FOCUS

Head of F&B Chef Steven Hill is driven by his love for food, life and people.

22

ON WATER

Energy Observer's Managing Director Louis-Noël Viviès elaborates on their mission to accelerate energy transition.

24

ON WATER

What to expect from Nirup Island, the hottest private island destination, when it opens in 2023.

26

FINE FOOD

Elevate the vibe of your holiday party this year with exquisite cheese boards.

34

CLUB PERKS

Dining, sports and wellness promotions for Members.

40

RSVP

Exciting upcoming Club events to add to your calendar.

43

HAPPENINGS

Storytelling & Craftwork - Amazing Sharks, Slime Workshop, Three-day Swim Camp, Meet A Marine Scientist II, Five-day Tennis Camp, National Day Tie Dye Activity, 28 Hong Kong Street Cocktail Night, National Day Peranakan Tile Painting, Whisky Pairing, Peranakan the Intan House Museum Tea Experience.

47

SAILING CALENDAR

Upcoming boating events from around the world.

48

THE WORLD AT YOUR FINGERTIPS

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



ONE 15 MARINA
SENTOSA COVE, SINGAPORE
#01-01, 11 Cove Drive, Sentosa Cove, Singapore 098497
T 6305 6988
F 6376 0888
W www.one15marina.com
Instagram: instagram.com/one15marina
LinkedIn: linkedin.com/company/one15-marina
Facebook: facebook.com/one15marina
Twitter: twitter.com/one15marina



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

PROJECT EDITOR Sandhya Mahadevan
SENIOR DESIGNER Charlene Lee
CONTRIBUTORS Beatrice Bowers, Camillia Dass, Jamie Nonis, Joanne Vincent, Amy Van, Ying Rui
IMAGES Benny Loh, Instagram, Shutterstock, Unsplash, 123rf.com, respective brands and organisations
PRODUCTION DIRECTOR Grace Lim
TRAFFIC EXECUTIVE Jane Lau

TIMES PRINTERS PTE LTD
16 Tuas Ave 5, Singapore 639340
T 6311 2888
All rights reserved, copyright© 2022
Edipresse Media Singapore Limited
MCI (P) 025/08/2022

COVER IMAGE
123rf, Bluefin Led/Unsplash



Information is correct at time of print and subject to change without prior notice.

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.



ONE°15 MARINA 
Sentosa Cove Singapore

THE SPLENDOUR OF *Christmas*

15 November – 31 December 2022

It's the most wonderful time of the year indeed. Host cosy gatherings and celebrate Christmas with an assortment of festive treats from ONE°15 Marina. Partake in the lavish spread of yuletide delicacies at home.



ORDER NOW

bit.ly/ONE15Christmas22

 6305 6982

 bistro.sc@one15marina.com



Christmas goodies are available for takeaway from 15 November – 31 December 2022. Collections are at LATITUDE Bistro.

TEAM & CONTACTS

CHAIRMAN

Arthur Tay

BOARD OF ADVISORS

Prof Chou Loke Ming
Richard Eu Yee Ming
Leong Wai Leng
Daniel Lim
Low Teo Ping
Tan Sri (Dr) Francis Yeoh
Dr Stephen Riady

ONE°15 AMBASSADOR

Joseph Schooling

ONE°15 ECO ADVISORS

Dr Toh Tai Chong
Sam Shu Qin

FLAG OFFICERS

CAPTAIN OF POWERBOAT

David Loh

CAPTAIN OF ECO-INITIATIVES

Galen Tan

CAPTAIN OF JETSKI

Andrew Chua

DISCIPLINARY COMMITTEE

Edmund Lee
Lionel Tan
Keith Magnus

MANAGEMENT TEAM

GENERAL MANAGER

Jonathan Sit
jonathan.sit@one15marina.com

DEPUTY GENERAL MANAGER

Sabrina Shi
sabrina.shi@one15marina.com

DIRECTOR, MARINA

James Roy
james.roy@one15marina.com

DIRECTOR, MEMBERSHIP

Yully Effendi
yully.effendi@one15marina.com

HEAD OF F&B

Steven Hill
steven.hill@one15marina.com

MANAGER, ONE°15 CHARTERS LUXURY YACHTING

Putra Wong
putra@one15luxuryyachting.com

ACTING DIRECTOR, CATERING SALES

Charlene Hendricks
charlene.hendricks@one15marina.com

MANAGER, ROOMS

Mujad Yasin
mujad.yasin@one15marina.com

MANAGER, SPORTS & RECREATION

Emelyn Goh
emelyn.goh@one15marina.com

SENIOR MANAGER, HUMAN RESOURCE

Evelyn Teo
evelyn.teo@one15marina.com

SENIOR MANAGER, ADVERTISING AND PARTNERSHIPS

Esther Ang
esther.ang@one15marina.com

MANAGER, FINANCE

Khoo De Wan
dewan.khoo@one15marina.com

MANAGER, SECURITY

Azhar Bin Hamid
azhar.hamid@one15marina.com

DIRECTORY

MEMBERSHIP

9am – 6pm (Mon - Fri)
6305 6988
membership.sc@one15marina.com

MARINA

9am – 7pm (daily)
6305 6991
cr.sc@one15marina.com

ACCOMMODATION

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

DINING

WOK°15 Kitchen

11.30am – 3pm (Tue - Fri)
11am – 3pm (Sat, Sun & PH)
6pm – 10pm (Tue - Sun)
*Closed on Mondays, except Public Holidays
Last order for lunch at 2.15pm, last order for dinner at 9.15pm
6305 6998
wok15.sc@one15marina.com

LATITUDE Bistro

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

Bar Nebula

Temporarily closed

Pool Bar

11am – 7pm (daily)

innerCove

8am – 10pm (daily)

Boaters' Bar

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

HELIOS93 (Lobby Bar)

Temporarily closed

FITNESS & SPA

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

Spa Rael

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

RECREATION

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

Infinity and Children's Pools

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

CORPORATE/PRIVATE FUNCTIONS

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

ONE°15 CHARTERS LUXURY YACHTING

Explore the high seas in style with ONE°15 Charters Luxury Yachting, Singapore's premier luxury yacht charter service.
6305 9676
sales@one15luxuryyachting.com
www.one15luxuryyachting.com

ONE15 MANAGEMENT AND TECHNICAL SERVICES

The company of choice for your marina and club management and development needs. ONE15 Management and Technical Services aims to create vibrant and service-oriented leisure destinations in Asia with long-term commercial viability.
6278 8555
6273 3555
contactus@one15management.com
www.sutlenterprise.com



24-HOUR EMERGENCY CONTACTS

Security: +65 6305 6995
Marina: +65 9071 7604

*Charges apply
+ Guest fees apply

Pure Delight

MAKE THIS FESTIVE SEASON SPECIAL BY GIFTING YOUR LOVED ONES WITH PRESENTS THAT SPEAK TO THEIR PERSONALITIES.

TEXT YING RUI

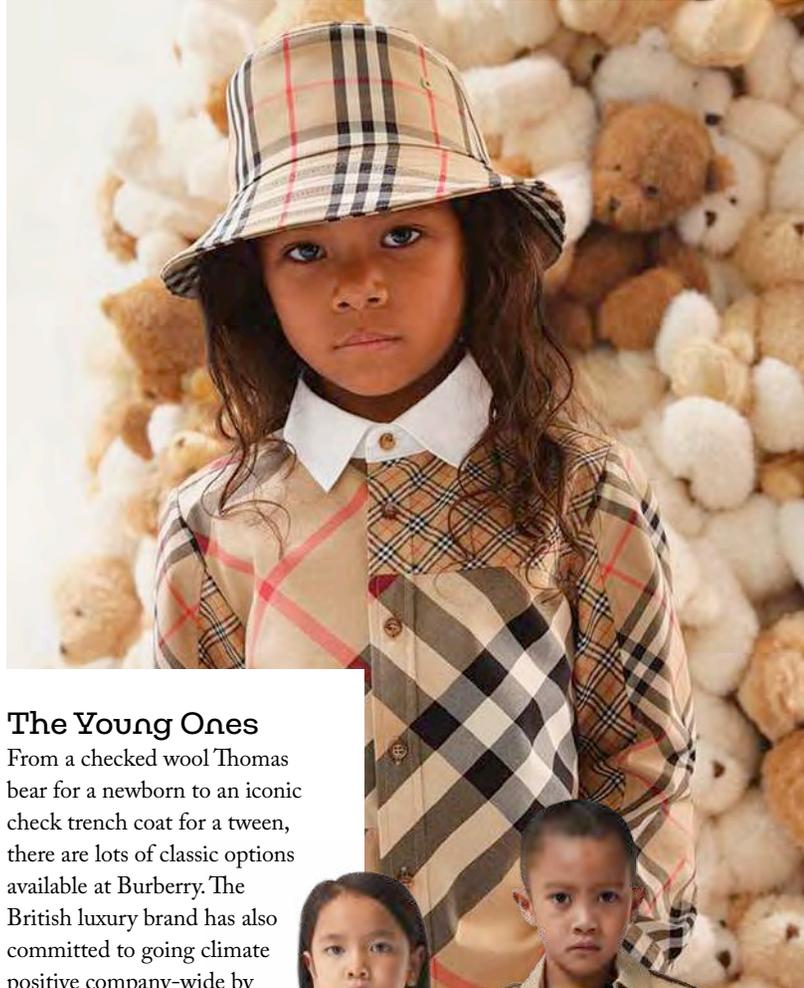


6



Fabulous Fashionista

Givenchy's fall/winter 2022 collection with its interplay of American and Parisian influences is perfect for the woman who likes to meld power with sophistication and femininity in her style. Elements like pearls and feathers point toward its borrowed inspiration from Hubert de Givenchy's haute couture archive and seen most clearly with the Kenny bag, where the extraordinary finishes elevate the everyday in a different way. The interlocking G Cube chain hardware becomes jewellery and pearls become utilitarian studs. Definitely a mini bag that packs a punch. **Givenchy is available at givenchy.com.**



The Young Ones

From a checked wool Thomas bear for a newborn to an iconic check trench coat for a tween, there are lots of classic options available at Burberry. The British luxury brand has also committed to going climate positive company-wide by 2040. Its B Conscious range uses nylon yarn made from regenerated fishing nets, fabric scraps and industrial plastic. Not sure of what size or colour to get? Burberry offers virtual gifting and styling advice via WhatsApp. **Burberry is available at sg.burberry.com.**





Modern Minimalist

Van Cleef & Arpels' iconic Perlée collection is a celebration of delicate golden beads, and some bolder creations include precious stones like diamonds, malachite, carnelian and turquoise. Choose an understated ring that's easy to stack, or opt for a good luck charm with four leaf clovers, whatever you pick, it will be a timeless design that allows the wearer to express a personal style.

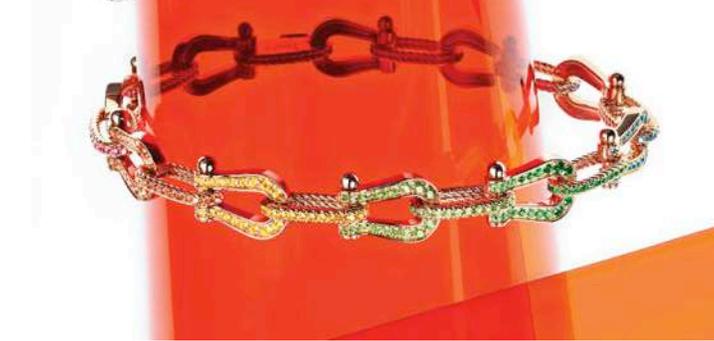
Van Cleef & Arpels is available at vancleefarpels.com.



Carefree Bohemian

One of the Maison's signature pieces, Fred's Force 10 bracelet was created in 1966 and remains a contemporary unisex design. Its buckle—which comes in gold or steel—has a braided steel cable design that points towards the founder Fred Samuel's family's affinity for the sea. With the new Force 10 Colour Crush, there's the freedom to choose new buckles in bright stones—pink sapphires (tokens of wisdom), rubies (synonymous with passion and persistence), spessartite garnets (symbolising balance and integrity), amethysts (proof of power and respect)—and interchangeable cables in vibrant colours.

Fred is located at #B1-115 The Shoppes at Marina Bay Sands.



Sporty Explorer

A professional diving watch made of high-strength, seawater-resistant submarine steel, the 41mm U50 S BS is limited to 500 pieces. With a distinctive blue and black gradient dial, the black hard coating gives the watch a professional urban look. A stylish and sturdy timepiece, the German manufactured watch also meets the requirements of professional divers for maximum reliability and clear readability with non-magnetic properties and a captive rotating Diver's bezel that prevents the loss of set times. **The U50 S BS is available at [The Hour Glass, thehourglass.com](http://TheHourGlass.com).**



WHAT'S ON

in Nov and Dec

**The Sound Of Music**

The island will once again come alive with this beloved romantic musical from the '60s. This triumphant return, post the pandemic also brings with it a lot of local flavour—as many local young talents play the role of the von Trapp children. Get ready to sing along with Maria and her wards. **Price: From \$148, 22 November to 18 December 2022, Sands Theatre, [marinabaysands.com/entertainment/shows.html](https://www.marinabaysands.com/entertainment/shows.html)**

**Mosaic Music Series**

When it comes to indulging in music from all genres, nothing beats this annual music festival. This November, the walls of the Esplanade's acoustically enhanced studios and theatres will be throbbing with an equally eclectic range, from South Korean Indie pop band ADOY, to Japanese experimental rock legends MONO (pictured). **Price: From \$52.20, 23 and 24 November 2022, Esplanade, [esplanade.com/whats-on/festivals-and-series/series/2022/mosaic-music-series/adoy](https://www.esplanade.com/whats-on/festivals-and-series/series/2022/mosaic-music-series/adoy) [esplanade.com/whats-on/festivals-and-series/series/2022/mosaic-music-series/mono-pilgrimage-of-the-soul](https://www.esplanade.com/whats-on/festivals-and-series/series/2022/mosaic-music-series/mono-pilgrimage-of-the-soul)**

**Pinocchio**

When you think of a fairy tale that packages family values with life lessons and a good dose of cheekiness, the story of the wooden puppet-turned-human Pinocchio sums it all. Bringing this beloved fairytale to life as a musical is Thomas Lim, with lyrics by Joel Tan and music by Julian Wong. Pam Oei directs its homegrown cast, which includes the adorable child actors from First Stage Theater Academy. **Price:**

From \$35, From 17 November 2022, Wild Rice @ Funan, [tix.wildrice.com.sg/wr/booking/pinocchio1222](https://www.wildrice.com.sg/wr/booking/pinocchio1222)

Affordable Art Fair

It's back, the Lion City's very own art extravaganza that caters to collectors of all kind—with, as the name suggests, artworks that are as affordable as they are unique. With 70 international and local galleries landing in the fair venue, it promises to make up for its three-year absence due to the pandemic. **Price: From \$10+, 18 to 20 November 2022, F1 Pit Building, [affordableartfair.com/fairs/singapore](https://www.affordableartfair.com/fairs/singapore)**

**Star Island Singapore Countdown 2022-2023**

End the year with a display of artisanal Japanese fireworks, never before seen in Southeast Asia. Ten bursts of award-winning fireworks, along with specially designed Ghost Effect Shell—which will form a red-to-white gradation in the sky—dazzling pyrotechnics and immersive sound will feature in this 70-minute musical extravaganza against the backdrop of Marina Bay Sands.

Price: From \$88, 31 December 2022, The Float at Marina Bay, [starisland.sg](https://www.starisland.sg)



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

FUN FACTS

1

Sydney Harbour flags off the **Rolex Sydney to Hobart Yacht Race** on Christmas Day, and on New Year's Eve, its skies are a playground for its world-renowned fireworks show, casting playful and dramatic shadows on the vaults of Sydney Opera House.

Countdown at Sea

SOME OF THE BEST DESTINATIONS TO CELEBRATE NEW YEAR'S EVE ON BOARD A YACHT.

2

In the **Canary Islands**, New Year fireworks attract another well-known spectacle: **Whales and dolphins**. Although a year-round affair, especially in the winter months, these gentle giants are known to float up to the surface in Tenerife to partake in the festivities.

4

Fireworks are said to have been invented by the Chinese, and **Hong Kong Harbour** shows it off to its fullest potential to usher in the new year.

3

WHEN IN THE US, MIAMI IS THE PLACE FOR PARTYGOERS AND BOATERS ALIKE. RING IN THE NEW YEAR OVER A BOTTLE OF CHAMPAGNE, WHILE MOORED OUT AT SEA AND EYES FOCUSED ON THE SKY FOR A SPECTACULAR DISPLAY OF PYROTECHNICS.

5

The island of **Madeira** is known for its wine, lore, nature, and its capital city Funchal? Fireworks. Even large cruise ships put its **New Year's Eve pyrotechnic show**, listed as the largest in the Guinness Book of World Records, on their itinerary.





LUXE LIFE

TIME TO CELEBRATE

Festive traditions, holidays of the heart,
lives led by passion, and the latest
developments in the yachting lifestyle.

Hong Kong's Victoria Harbour lights up for the New Year.





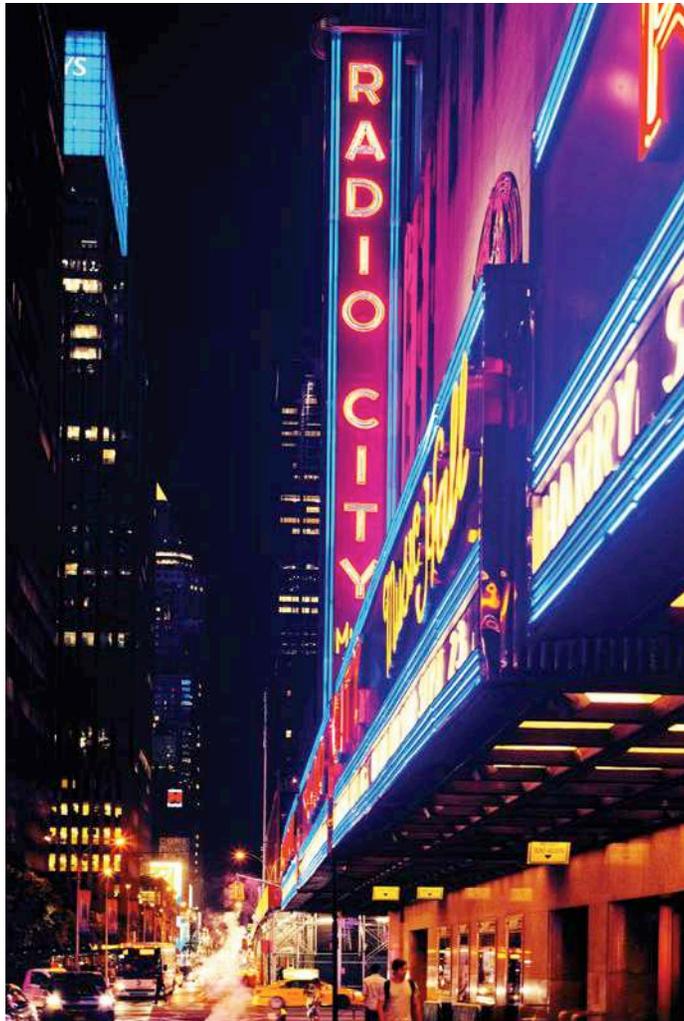
BE YOURSELF

IT'S THAT TIME FOR YEAR-END HOLIDAY DECISIONS. CELEBRATE THE YEAR BY VISITING A DESTINATION THAT BEST SUITS YOUR TRAVELLING STYLE, WHETHER YOU'RE AN ARDENT GASTRONOME, AN ADVENTURE SEEKER, A RELAXATION JUNKIE, OR SOMEWHERE IN BETWEEN.

TEXT BEATRICE BOWERS



Clockwise from left: The Flatiron Building, A New York City cinema. Quaint scenes on the streets of the city. Radio City Music Hall in Manhattan.



NEW YORK CITY, USA

Culture vultures, you're due for a trip to New York City. The largest US city is often thought of as a metropolitan playground, but it is also the birthplace of many American and global movements in the realms of art and culture.

Visits to the usual landmarks that are The Met, MOMA, and Broadway both on and off, should definitely be on the to-do list if you haven't checked them off before, but it's worth noting that the Big Apple is also crawling with other lesser-known homages to the arts. The Museum of the Moving Image in Queens is one. An ode to cinematic history, the museum has over 130,000 artefacts that span the timeline of moving picture production. They also hold screenings of rare historic films, and global movies.

New York's ethnic boroughs are also bucket list material. There are about 18 different micro-neighbourhoods around the city that exist as cultural microcosms for migrant populations, from Manhattan's familiar Koreatown and Chinatown, to the likes of Little Australia in Nolita, and Little Poland in Greenpoint.

PLAY

New York is so much more than the city. Pay a visit to New York State, where leisurely activities by the Port Washington waterfront abound. If you're keen to sail, call port at Manhasset Bay Yacht Club (manhassetbayyc.org), and revel in its history that dates back 120 years.





BORDEAUX, FRANCE

France is a beloved destination for avid gourmands, but Paris often steals the limelight. Eschew a trip to the capital in favour of a tour around Bordeaux, France's epicurean haven.

Start off your journey in the historic Bourdeaux city, and feast your way through the local specialities that make up the canon of Bordelaise cuisine. Bordeaux is an hour from the Atlantic Ocean, so fresh seafood, in particular, the local Cap Ferret oysters, will be sure to wow. Bordelaise food is decadent—think foie gras, beef stews, caviar—but the city is dotted with many eateries that are reinventing these familiar favourites, so explore the many facets of dining in Bordeaux via the city's 30-odd Michelin-starred restaurants, bustling food halls, and dynamic bistros.

Naturally, no trip to Bordeaux is complete without a wine trail. The wine region has 65 different appellations, so there's plenty to pick from if you love le vin. Saint-Émilion remains a popular pick. The Unesco World Heritage Site has been a wine producer since the Romans ruled France, and today, there are over 800 wineries packed into the humble commune. Gourmands get choice pickings for what and where to drink, but also eat, as Saint-Émilion has its fair share of restaurants that spotlight rustic Bordelaise fare.

PLAY

If you want to make the most out of your trip to Europe, start off in London, and book yourself a domestic flight in from any London airport. While in the English capital, treat yourself to a stay in the lush member's-only St James's Hotel and Club (stjameshotelandclub.com).



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.



Clockwise from left: Dining at a Bordelaise bistro. Vineyards in Bordeaux. Ancient ruins in Siem Reap.

SIEM REAP, CAMBODIA

Recharge in the cradle of Mother Nature in Siem Reap. The Cambodian city is just a stone's throw away from a gamut of ecotourist and historical experiences that'll open your eyes to the beauty of Cambodia, beyond the Angkor Wat.

Kulen National Park is located a two-hour drive out of Siem Reap city, and is one of the country's crowning natural and historical jewels. There are multiple temples here, including the Preah Ang Thom pagoda, which features a staggering, eight-metre-long reclining Buddha statue. Trek to the Kbal Spean archaeological site, where carved rocks that pay homage to Cambodian divinities line the Kbal Spean riverbed. The park is also home to two waterfalls, and various mountain trails for hiking enthusiasts to embark on.

Another iconic Siem Reap destination to put on your itinerary is Srah Srang. The sprawling reservoir and its compound were built somewhere between the 10th and 12th centuries. Apart from its stunning waterfront views, the baray also has statues of deities and demigods, including garuda (eagle) and naga (snake), as well as stone lions, to marvel at.



PLAY

Book a stay at Siem Reap's leading golf course, the Angkor Golf Resort (angkor-golf.com). Conveniently located five minutes from Siem Reap airport, the resort pairs luxurious hotel rooms with an 18-hole course designed by English golfing legend, Sir Nick Faldo.





HONG KONG

Urban travellers thrive off the organised chaos of a city. If that statement resonates, then you're probably due for a trip to Hong Kong. Dense and so full of life, there's never a dull moment in the Asian hub, no matter the hour. Each of the city's major districts all have a distinct vibe, so it's worth spending a day exploring each.

Sheung Wan, for instance, is best known for being the city's preppy 'hood, lined with trendy cafes, curio and vintage stores, and antique troves. Tsim Tsa Tsui, Mong Kok, and the rest of Kowloon offer the best of heartland Hong Kong, where colourful neon signs, towering residential buildings, and labyrinthian food markets dominate. For classic urban architecture, spend a day exploring Central. While easily dismissed as just a financial hub, the heart of Hong Kong Island has plenty of holiday-worthy activities to explore—from a trip to Victoria Peak, to museums and other attractions.

By night, Hong Kong's Lan Kwai Fong and its neighbouring SoHo are set abuzz. These prime nightlife districts are packed with nightclubs and acclaimed cocktail bars, including hidden speakeasies that guarantee a good time.

PLAY

Seek respite from Hong Kong's hectic architecture with a day out golfing. The award-winning Clearwater Bay Golf & Country Club (cwbgolf.org) should be on your radar, as the club offers golfers stunning cliff-top views that overlook the South China Sea.



Clockwise from left: Busy street scenes in Hong Kong. Parasailing in Langkawi waters. Serene villas. A jetty on the island.

LANGKAWI, MALAYSIA

Island resort holidays are the purest definition of rest and relaxation there is. Treat yourself to a laidback, tropical sojourn in Malaysia's Langkawi. Also known as the Jewel of Kedah, Langkawi comprises its namesake mainland, and an archipelago of 99 others that span northwestern Malaysia, to the Thai border.

Options abound for resorts that offer you peak indulgence, from big global names to smaller boutique options. Travellers have choice pickings for R&R, from luxury spas to wellness centres that cater to their patrons' overall wellbeing, from private sunrise yoga sessions to ayurvedic therapies.

Langkawi is also famous for its beaches. There's the vibrant Pantai Cenang, a tourist-favourite crowded with restaurants, watersport vendors, and the local aquarium. For a more serene vibe, opt for a day trip to Paradise 101, a private island that has its own cocktail bar, or make way to the stunning Pantai Pasir Hitam, a black sand beach with huge rock formations that offer prime views of the sunset. 🌅

PLAY

Sailing to Langkawi? Then dock at the Royal Langkawi Yacht Club (langkawi yachtclub.com), an exclusive 200-berth marina that caters to smaller sailboats, mega yachts, and everything in between. The yacht club also has its own resort, if you prefer to stay on site.



URBAN FARMER

PASSION FOR INNOVATION AND HEALTHY LIVING URGED MATHEW HOWE OUT OF HIS COMFORT ZONE AND LAUNCH GROBRIX.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH
ART DIRECTION CHARLENE LEE

To blend the aesthetic quality of a green wall with the functionality of modern controlled-environment agriculture in something that looks like a piece of furniture. That's how Mathew Howe, Founder and Executive Director of Grobrix, envisioned the vertical farm system he wanted to create. Looking at the Grobrix-designed green wall at LATITUDE Bistro, it is clear that he succeeded in his vision. One wonders how an engineer who had spent the last 15 years of his career in banking did so—"it was to scratch a creative itch," offers Mathew.

A NEW DIRECTION

Born and brought up in the UK, Mathew made Singapore his home in 2010 to experience the expat life here. It was also a way for the half Malaysian-Chinese to reconnect with his maternal family roots. A career in banking and the birth of two lovely daughters, now 9 and 5 years respectively, made it an even sweeter deal.

When the pandemic hit the world in 2019, Mathew like many others like him had reached a crossroad in his life and career. Many Singaporeans baked bread, but Mathew started growing basil in his balcony garden—because his daughters loved eating green pesto and the store-bought ones were neither fresh nor fragrant.

Mathew revelled in the entire process of germinating the plant from seeds, allowing it to thrive, and then harvesting it to feed his family. His fascination grew from there to finding ways in which people could lead more self-sufficient, sustainable lives by growing their own food. Before long, Mathew did a drastic pivot from the financial industry into farming.

"I started to envision a way in which vertical or urban farming could perhaps come out of the warehouse, shipping container or factory, which is

where it's typically done in Singapore, and could be done in restaurants, offices, clubs, retirement homes, and schools and universities."

Not your typical solution-driven thought process, considering Singapore's harsh tropical climate and the fact that Mathew had no prior knowledge of gardening—on such a large scale, at least. His grandmother and father are keen gardeners, but farm-to-table processes were hardly dinner table conversations growing up. But there was no turning back for Mathew—he had reached a point in his life when the fear of not knowing or trying overrode that of failure.

Armed with that mindset and 10 years of banking-sales experience, Mathew set out to sell his concept to investors. His 3D-printed product model and PowerPoint presentation outlining how and where he wanted to take his business in the future, appealed to the need of the hour. "There is always something compelling for different reasons at any moment in time. There's always a story in the press, which pushes us to say, 'okay, we should definitely do this at the moment'—be it droughts in Europe, water shortages, uncharacteristic weather, or food security," explains Mathew.

Grobrix was relevant at a time of COVID-19—Singaporeans were renewing their healthy-living goals and in search of ways to meaningfully occupy their time during lockdown. With offices increasingly evolving into spaces where employees could also reconnect with themselves, a green wall of edible herbs ticked all relevant boxes, fitting right in with the rest of the wellness-focused immersive experiences on offer.

TAKING A STAND

Starting out solo, Mathew had first-hand experience of the pain points of farming and maintenance of the system. Grobrix was therefore modelled after the concept of a personal urban farmer. "Think of this as a cross between a gardener and a personal trainer," he explains. "In that sense, we provide the materials, equipment, experience and education, and do all the dirty work."

His team is now four—members strong including himself, but it's all hands on deck at all times—from farming and packing the seedlings, to marketing and tending to the systems installed around the island.

Running a business has been all consuming, admits Mathew. But it's a small price to pay for the fulfilment he gets seeing people's faces light up as they start pulling food off the wall and when they realise that a part of what's on their plate came from this sustainable source. "Making people happy, having them enjoy what you do—I think that's what gets me out of bed," says Mathew.

He drops in on his "offsprings" at LATITUDE Bistro often as he lives right next to the Club. Watching him tend lovingly to the greens, it is obvious that Mathew has found his purpose. Grobrix is the legacy he wants to leave behind for his girls. "They are a large part of the reason why I started the company. I wanted to do something that could engage them, which I could not do in my previous job."

His current schedule does cut in on his family time. But considering the number of times he mentions his daughters in the course of the conversation, it's a matter of time before the doting dad finds a way to ace his work-life balance as well. 🍷

MATHEW'S TOP 3

FITNESS

I exercise a lot. It's one of the reasons I joined the Club. Since I was not going to the CBD everyday anymore, I needed a good gym and the one here is adequate and a two-minute walk from home.

UNWIND

Having a simple meal at LATITUDE Bistro. Sitting on the balcony there with a drink and having a burger or fish and chips with my girls is my favourite thing to do on a Friday evening.

FOOD

I like wine, coffee, barbecuing, fresh vegetables.. I've come to realise that the things I am passionate about in life somewhat revolved around agriculture and food and doing things related to it with people.





20



GOOD VIBES ONLY

HEAD OF F&B CHEF STEVEN HILL IS ALL ABOUT SUNSHINE AND BLUE SKIES. HERE HE SHARES HIS PASSION FOR CUISINES AND FAMILY CONNECTIONS.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH
ART DIRECTION CHARLENE LEE

Meet Chef Steven Hill at LATITUDE Bistro, as he flits around chatting with Members, team briefings and WhatsApp calls. The Club's Head of F&B joined just a couple of months ago, but going by the vibe, he is as settled in as his team is comfortable with him.

Chef Hill grew up in the hotel industry, literally, as his parents dabbled in the hospitality industry. It's no surprise then that he chose to make his career in culinary arts, cutting his teeth at some of the top kitchens in the UK including that of Chef Marco Pierre White at his London restaurant Titanic. His expat journey, which began in his 20s took him to the West Indies, Middle East—where he worked at a marina owned by the crown prince of Saudi Arabia—before moving to Asia, first to Maldives, then Indonesia and Thailand, where he was with Banyan Tree Resorts, before coming to our shores.

The father of three is far from home and his family, but he says that thoughts of his beautiful daughters, Daisy, Rose and Blossom, keep him going. Here, he takes a few minutes off his busy schedule to chat about himself, his work and personality.

What do you love most about your job?

I love the prospect of meeting new people and building long term relationships with them. Through my career, I have worked with probably the same team for about 15 years—they have followed me around different jobs in the Maldives and Mauritius. We're not just colleagues, we are close friends; like family. Having that bond is very important to me.

Building and developing the culinary team, watching junior chefs grow and advance in their careers is equally close to my heart. Those days of chef tantrums are gone. For me, it's all about love and a happy team, and that just evolves and comes out in the food they cook.

Tell us about your experience with different cuisines.

Having worked pretty much all around the globe I am well versed in diverse cuisines, from the Caribbean to the Middle East, Europe to Asia and South Asia. I have spent a long time in Thailand and Indonesia, so I would say, they are my favourite cuisines. I love the spice levels. But then I live to learn every day. I am at WOK°15 Kitchen watching the chefs preparing the dishes. The other day, I made mooncakes for the first time. They are not easy to make, but the whole experience was very interesting. I learn something new every day.

What can we look forward to in the Club's menus?

There's so much we have planned for—at LATITUDE Bistro, WOK°15 Kitchen and Boaters' Bar. From September, we have a healthy vegan salad—bringing in the farm-to-table element with the greens and herbs from the wall that Grobrix designed for us. I want to incorporate few interactive cooking ideas. I plan to introduce something I had done in the Maldives, called hot rocks, where we put steak, seafood, and others on a charcoal heated plate. The guests actually cook it themselves to their taste and liking. That's just adding in a bit of theatre and some interaction.

The Club has also planned a major refurbishment for next year—and we are going towards a light, fresh and vibrant nautical feel for LATITUDE Bistro. We are also looking at creating a Members' bar at the barbecue area—I think an exclusive Members-only bar is key to a Club of this stature. I've done some artistic drawings of my vision—to include a 12-seater bar with drinks on tap and some tapas on the menu.

If not a chef, what would you have been?

Sportsman, perhaps. I was on a sports scholarship in school. I played football, rugby and cricket—the latter two for the county. Growing up, sports was a passion as well, just like food.

What is it that makes you tick with others?

I think it's my energy and passion—they keep me going. I am 50 odd years old, but I am mentally 12—but my body thinks it's 75 [laughs]. Hopefully, my mindset will permeate through the whole team. I am also someone who likes to look after people and be there for them as the person to go to when they have issues and problems.

What gets you up in the morning?

I wake up happy and my mood remains constant through the day—it has always been like that. I walk to work and tell myself 'today's going to be great day'. Once you put yourself in that frame of mind, usually things are really positive. The glass is always half full, never half empty, for me.

Challenges are a part of life, but we will get through, always find a solution. I do have a couple of crazy rituals on my walk to work or to the train station. If the traffic lights are on green, and I get straight across, it's going to be a really good day. If it's on red, then I hold back a little bit—but it is still going to be a good day.

Who has been the greatest inspiration in your life?

My parents. They took a massive step to move away from the West Midlands area to open a hotel in Devon in the '70s. They put pretty much everything on the line. I grew up in the hotel industry as my parents ran various hotels and country clubs. My mother was a catering college lecturer prior to that—which was unheard of for a woman then—and her passion and knowledge of food ignited my own passion for cooking. My parents have always tried to push me in the right direction in life and to be a good, kind and caring person.

What advice would you give your younger self?

If I was 17 years old again, I would push myself to invest in property. Get a nice little portfolio of two or three houses, and then you're set for life. 🏠

CHEF HILL'S TOP 3

DESTINATION

I love the Maldives. I didn't appreciate it as much when I lived there—as we are in the kitchen the whole day. I went back there on a holiday and spent a week just relaxing by the beach. It's really stunning.

UNWIND

Madd Pizga in Haji Lane is sort of my local haunt. It's run by a Romanian guy. I go there to chill over beer, music and some great pizga—one of the best I have had.

CHRISTMAS MEMORY

My fondest one is probably from 16 years ago, when I spent time with my family. It was my last Christmas off.



SEA OF CHANGE

ENERGY OBSERVER IS ON AN ODYSSEY ACROSS THE WORLD TO PROVE THAT RENEWABLE ENERGY TECHNOLOGY IS VIABLE AND RELIABLE. MANAGING DIRECTOR LOUIS-NOËL VIVIÈS TALKS ABOUT THEIR MISSION TO ACCELERATE ENERGY TRANSITION DURING ITS SINGAPORE STOPOVER.

PHOTOGRAPHY BENNY LOH ART DIRECTION CHARLENE LEE TEXT JAMIE NONIS

Two days before France went into lockdown in March 2020, *Energy Observer*, the world's first hydrogen-powered, zero-emissions vessel, set sail for the Caribbean.

"We thought it was going to be a nasty story of being stuck in Europe for the next two years," Managing Director Louis-Noël Viviers recalls, as we chat inside the air-conditioned lower deck of the vessel, berthed at ONE¹⁵ Marina Sentosa Cove.

Their predictions turned out to be quite accurate, as the pandemic engulfed the entire world—even on the high seas.

It was rough going for the six-man crew onboard, as the vessel was not allowed to dock at its first port of call, Cape Verde in West Africa.

"I was not onboard but the crew told us that they didn't see a single boat on the seas except one cargo ship and the atmosphere was incredible—like it was the end of the world," Louis-Noël shares.

It was the same story when they arrived in the Caribbean; *Energy Observer* was forbidden to dock anywhere and the vessel and its crew roamed the ocean for a good three months, surviving on dried food like rice and pasta they had stocked up on, catching fish for protein, and buying vegetables from fishermen they encountered along the way.

Thankfully, the vessel is fully self-sufficient in energy, powered by a mix of renewable energy such as solar energy and renewable hydrogen produced on board—and therefore has not needed to refuel on its round-the-world voyage since.

PUSHING BOUNDARIES

The story of *Energy Observer* began in 2015 when offshore racer and merchant naval officer Victorien

Erussard started developing a new project to create a hydrogen-powered vessel in a laboratory in Grenoble, France.

At the time, Louis-Noël, who hails from a family of sailors in Brittany, France, was working with the French team participating in the America's Cup, in charge of sponsorship.

"In offshore racing, we spend between 10 and 15 million euros (about \$14 to \$20 million) every year just to go one or two knots faster in the race—just for the ego?" he shrugs. "What if we used the money to push the boundaries of energy to make the maritime world safer and cleaner? So as soon as the America's Cup was over, I jumped over to join this project."

It was an ambitious project, and Louis-Noël roped in private sponsors to fund it with the intention of keeping the entire enterprise independent to this day. These include major French companies that are themselves largely invested in energy transition such as hospitality group Accor, insurance company Thém Assurance, industrial gas supplier Air Liquide, and banking group Groupe BPCE.

USE LESS, BUY LESS

Louis-Noël on conserving energy and avoiding overconsumption

1. USE A THERMOS

"If you drink a lot of coffee as I do, make some very good coffee in an Italian coffee maker then keep it in a thermos. This will utilise 10 times less energy than pushing the button on your machine again. And the consumption of energy by the machine is the same on the boat and on land."

2. ELIMINATE PLASTIC

"It's a huge problem, especially in Singapore. If you go shopping [for groceries], buy big quantities and store it in air- and waterproof containers, and you can keep it for weeks."

3. REPAIR & REUSE

"Try to repair and reuse your products until the very end of its product life. Most products were designed to last 10 to 15 years, but we have been pushed into a system which is absolutely stupid: Overconsumption. Just to get one or two more features in your phone?"

A CLEANER, SAFER FUEL SOURCE

In April 2017, *Energy Observer* was unveiled.

A former race boat was reconditioned as an experimental vessel designed to produce hydrogen directly onboard through seawater electrolysis, becoming the world's first hydrogen-powered, zero-emissions vessel that is self-sufficient in energy.

Today, *Energy Observer* is a floating laboratory, if you will, for engineers, researchers and scientists to continue developing cutting-edge technology and innovations. These developments help accelerate energy transition in the areas of hydrogen, battery, solar and wind power, and hydroelectricity. The vessel tests them in the most demanding—and at times hostile—environment known to man: The ocean.



Having sailed more than 45,000 nautical miles to date, *Energy Observer*'s world tour brought the refurbished catamaran to Singapore—its first pit stop in Asia—where it docked for a month in March 2022.

Here, Louis-Noël met with the Hydrogen and Fuel Cell Association of Singapore as well as several government agencies to further its mission of bringing awareness of the use and viability of hydrogen as an alternative fuel source that's cleaner and safer for the shipping industry, in particular.

"Singapore is the fifth-largest oil refinery in the world; it's the capital of the shipping industry. So it was important for us to come here to understand the challenges," he notes.

"Hydrogen is needed to make even dirty crude oil, and Singapore imports a huge amount of energy to make fuels. So, Singapore is making a lot of hydrogen, but they don't use it as hydrogen; they use it to refine fuels that will produce more CO₂. So, we're trying to convince them to keep some of this hydrogen and use it for fuel cell systems that are silent, clean and low-maintenance. This is the future and they've got to go for it. Korea, Japan, China, California and Scandinavia are all moving very fast towards a new hydrogen society, and we believe Singapore must, too," he adds.

After Singapore, *Energy Observer* set sail for Thailand, and will eventually conclude its world tour when it returns to France for the 2024 Summer Olympics.

"We have been invited to the opening ceremony of the Olympics. We will get rid of the wings to be able to go under the bridge in Paris, as a hydrogen boat carrying Olympic athletes," says Louis-Noël.

A monumental occasion to match a revolutionary feat, indeed. 🚢



ISLAND IN THE SUN

JUST 15 MINUTES BY PRIVATE YACHT FROM SINGAPORE, NIRUP ISLAND IS EVERY AVID BOATER'S DREAM AND IS SET TO BE THE HOTTEST PRIVATE ISLAND DESTINATION IN ASIA WHEN IT OPENS IN 2023.

TEXT CAMILLIA DASS

Imagine this: a private island a mere eight nautical miles from Singapore—a 15-minute ride on a private yacht from ONE°15 Marina Sentosa Cove, or a 20-minute journey by ferry from HarbourFront Centre. The trip by yacht allows you to berth on the island, with direct access to its beachfront villas, while the daily ferry trips run by Horizon Fast Ferry will bring you right to its shores.

The idyllic island boasts 94 modern, luxurious villas as well as the five-star MGallery Hotel featuring a sustainable seafood restaurant and a cosy bar with the marina as its backdrop. With wellness experiences, spice gardens and an incredible view of Singapore's skyline from the island's hilltop, it is the epitome of luxury.

"I anticipate a lot of proposals on that hill," says Jimmi Ho, a real estate developer from PT Citra Tritunas Prakarsa. The Indonesian firm is one of the main developers of the luxury island, which is set to open in 2023. The development of Nirup Island into the envisioned luxury maritime epicentre has been a project four years in the making.

"About four years ago, I went out with my dad on his yacht, and he brought me to Nirup Island and told me that he had bought it. We docked, and there were no paths or anything at that point, so we had to use hiking sticks. Together, we made our way to the top of the hill," says Ho. "We got to the top and I could see Singapore from the island. It was incredible looking down at the island and I realised that the land had a lot of potential."

The idea of Nirup Island began to take shape in his mind. Having worked on a number of big projects

in the region, including the five-star Batam Marriott Hotel Harbour Bay on Batam island in Indonesia, Ho had the experience and know-how. But he knew it could be bigger—and that's where Arthur Tay, Chairman and Chief Executive Officer of SUTL Group, which manages various ONE°15 Marinas around the world, came in.

"Jimmi's father and I are really good friends and we've been in business together for a very long time," says Tay. "When I heard about this project, I decided to sit down with Jimmi to see how we could collaborate. After all, since it's so close to Singapore, it's the perfect destination for yacht owners."

Together, the pair decided that it would be opportune to open a marina on Nirup Island to make the location a highly preferable one for boaters.

ONE°15 Marina is also focusing on the sustainability aspects of the island. "Trends are really changing and more people want sustainable boats that run on hydro or solar power, to reduce impact on the earth," Tay notes. "We're working on educating the public as well as getting boat companies to bring in a more diverse selection of environmentally friendly boats."

He also saw an uptick of people buying or renting out yachts during the pandemic. "Many started taking their yachts out on Singapore waters for the sea breeze and to enjoy the freedom of somewhat leaving the country, so the demand really went up," he shares.

In October last year, ONE°15 Marina completed a \$7 million marina reconfiguration that allows it to accommodate yachts of up to 220 feet in length and features an expanded layout that increased the number of superyacht berths from 15 to 33. "We're now seeing that the younger generation is willing to spend on boats," Tay says, expressing his wish for more land to further develop the marina in Singapore. "People are realising that yachting is one of the more experiential lifestyle pursuits,





where you can spend time with family and friends in a private sanctuary, so the demand is only going to keep increasing.”

Nirup Island thus comes at the perfect time, providing a place for the boating community to gather, spend time with family and enjoy an easy getaway. The island is on a fast track to completion despite significant delays due to the pandemic. “A lot of our consultants are based overseas and while we could do most things online, it was very difficult because certain things need a personal touch—we needed to be able to really see how everything was progressing and make sure that it was what we wanted,” says Ho. The crew having to undergo quarantine upon entry and departure from the island also significantly delayed the progress.

Despite that, Nirup Island is already hot property, with The Riahi Residences, which is part of the MGallery collection by Accor, offering

An artist's impression of ONE°15 Marina Nirup Island, which is set to open end of next year.

up beachfront villas designed by world-renowned architecture and interior design firm KulörGroup. The integrated development will offer only a handful of private overwater villas, which come with generous, full-length sliding doors, private decks and private swimming pools.

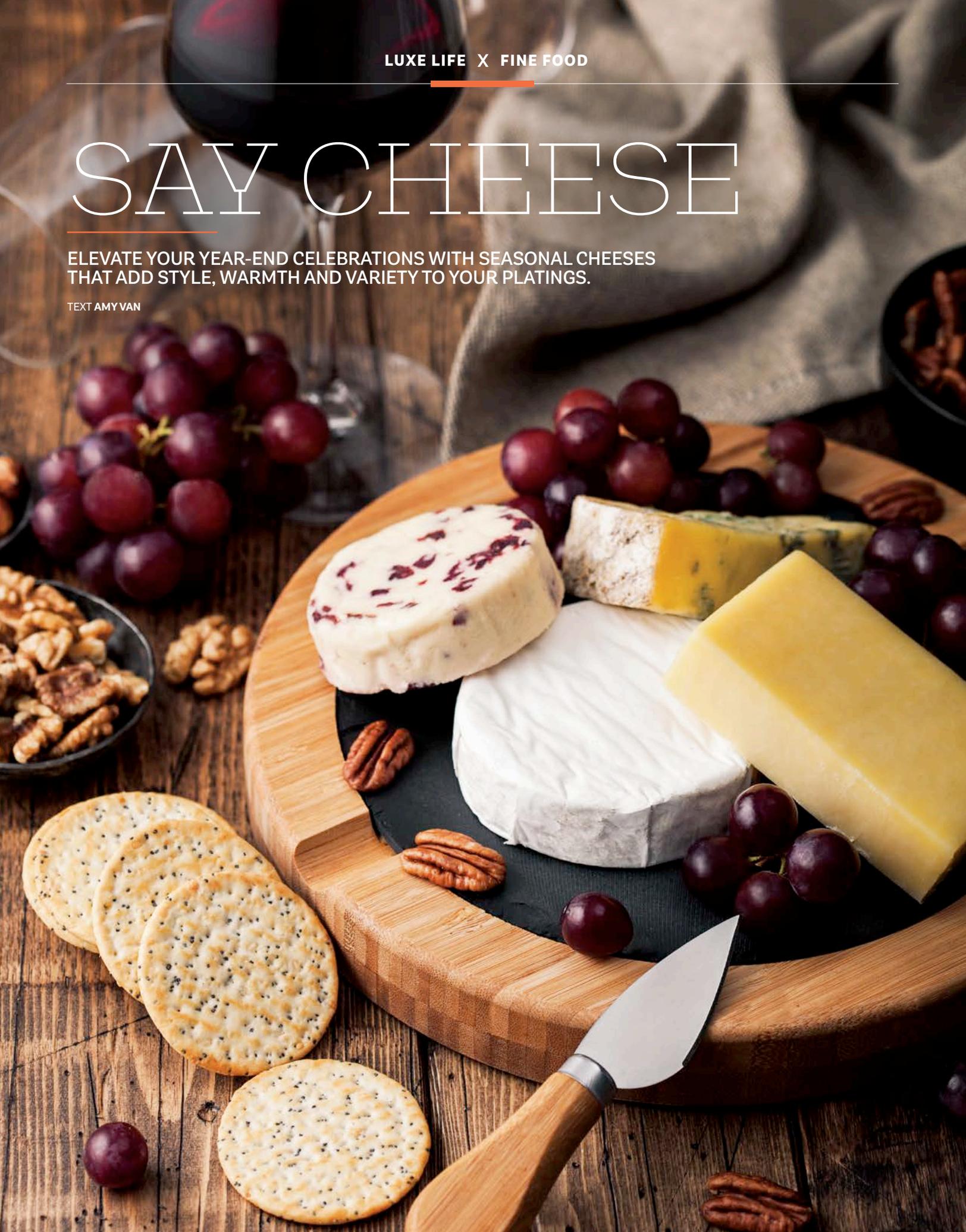
If you are not staying in the villas, MGallery Hotel is a truly gorgeous space that provides the ultimate luxury for guests. Offering indulgent spa services, exciting water sports activities, multiple dining and entertainment options, an overwater outdoor wedding terrace and a lighthouse-like sunset bar, Nirup Island looks set to become the hottest holiday destination in Asia. 

LUXE LIFE X FINE FOOD

SAY CHEESE

ELEVATE YOUR YEAR-END CELEBRATIONS WITH SEASONAL CHEESES THAT ADD STYLE, WARMTH AND VARIETY TO YOUR PLATINGS.

TEXT AMY VAN



Christmas is around the corner, and it's all about feasts, family and fun. Food is a major part of the festivities as it brings people together. Whether you are hosting a lively lunch with friends or entertaining family at home, a cheese platter is always a good choice to keep the conversation going and lace the palate.

Cheese boards are popular at the celebratory table because they are easy to assemble and a convivial and communal solution for everyone to enjoy together. Said to have been first introduced by the French in the 15th century, charcuterie boards as they are also known were traditionally served before the main courses. But you can of course present a range of winter cheeses at the end of your meal along with desserts.

The classic way to present them would be in order of flavour intensity. Or display an assortment of soft to hard cheeses on the platter. Essentially it should be a balance of flavours and textures, so everyone can savour their favourites. Your cheese board can be accompanied by bread, crackers, fruit, nuts and condiments. Or simply indulge in a classic wine and cheese pairing to round off the party. Here are some cheeses to ring in the festivities this year.

Epoisses

This Appellation d'origine contrôlée (AOC) cheese is made in the village of Epoisses in Côte-d'Or, Burgundy France. Although it was first created more than 500 years ago and supposedly Napoleon's favourite cheese, the production of Epoisses was forgotten after WWII and subsequently revived in the '50s by Robert Berthaut. The French producer was instrumental in getting the cheese the protected designation of origin status in 1991.

Made with raw cow's milk, Epoisses is washed with brine and Marc de Bourgogne (pomace brandy) and set by acidity. After the cheese is rinsed (to bear the mould), it is aged for six weeks. Like other washed-rind cheeses, Epoisses smells stronger than it tastes; its flavour is described as garlicky, mushroomy and fruity. The yeast and fermenting agents produce the cheese's distinctive soft red-orange exterior. As it's soft and creamy, it's packed in a circular wooden box. The best season to enjoy this cheese is October through December. Match it with a white burgundy, champagne, Trappist beer or Sauternes.



FUN FACT

Epoisses cheese's smell is so strong that it was reportedly banned in Paris' public transport.





Comté

Another Appellation d'Origine Contrôlée (AOC) cheese, Comté comes from the Franche-Comté region in eastern France. It is one of the most popular and finest French cheeses.

This semi-hard pale yellow cheese has a slightly grainy texture that develops with maturity. It is similar to gruyère but without the fruity tang. Winter Comté has a rich burnt, nutty caramel-like sweetness and a good intensity of flavour, which improves with ageing (usually up to 24 months). It's made from unpasteurised milk from cows of the French Montbeliardor Simmental breed that feeds on grass and hay. Comté is a versatile cheese that's excellent for platters accompanied by cherry chutney or nuts, or used in fondue. It is a good match with cool climate white wines, young reds and champagne. You can try pairing this cheese with the complimentary Ochagavia Media Luna Sauvignon Blanc Semillion wine, from any of LATITUDE Bistro's Christmas bundles.

FUN FACT

In November 2015, four tonnes of Comté cheese worth 40,000 euros were stolen from a French warehouse, making it the biggest cheese robbery in France.

Truffle Brie

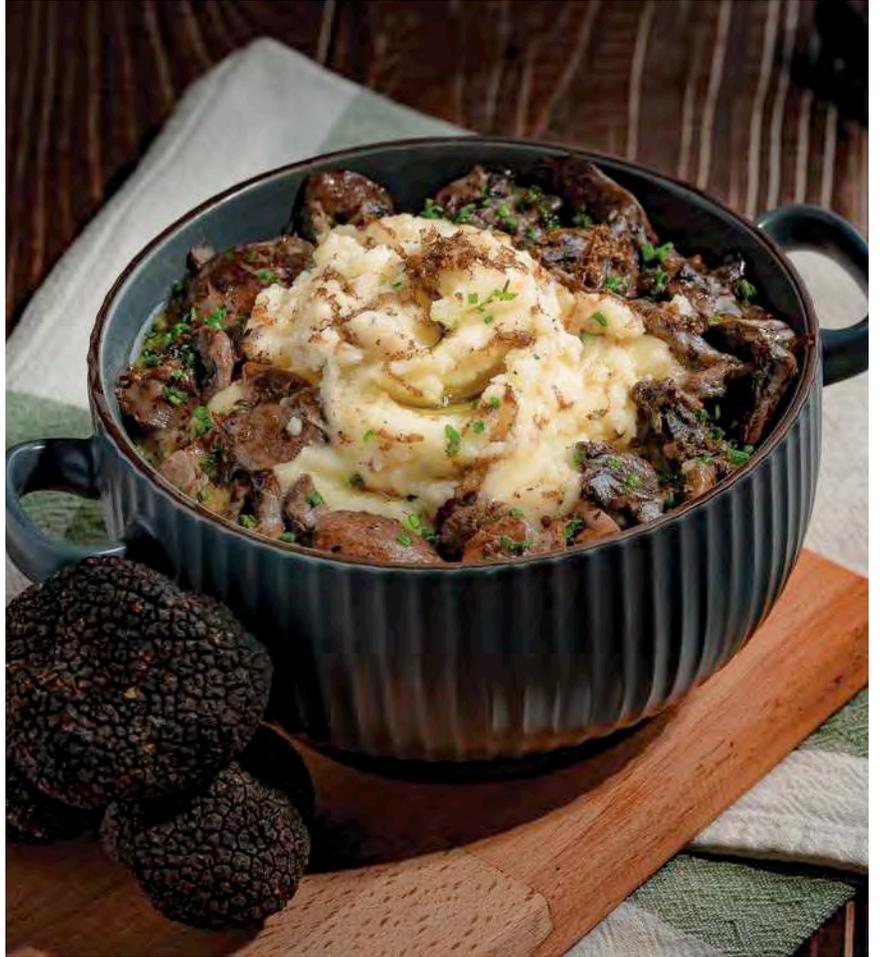
Brie is a soft cheese named after the French region Brie, where it was originally created. Although there are many types of brie including truffled and herbed, the French government certified only two types to be sold under the name Brie de Meaux and Brie de Melun—produced in the Brie region.

This luxurious artisanal cheese is perfect for the festive cheese platter. The centre of the soft brie is speckled with fresh winter black truffles which are in season from November to March. Made with raw milk's cheese, it is soft, creamy and unctuous with complex nutty flavours and a wonderful earthy aroma thanks to the truffle (usually mixed with crème fraîche). This festive cheese, popular in Italy and France, is well ripened so the truffles' aroma is slowly released into the paste.

For a luxurious treat, wrap the brie, drizzled with some honey and olive oil, with puff pastry, and bake till golden. You can serve this with the Black Truffle Pomme Purée from LATITUDE Bistro's Christmas Goodies selection.

FUN FACT

Brie was a favourite among kings from ancient times, including 8th-century French Emperor Charlemagne. It is also known as "The Queen of Cheese".





Stilton

The king of English cheeses, Stilton is the UK's most popular blue cheese with over one million made each year. It is also a crowdpleaser at the Christmas table. Traditionally, English cheesemakers turned excess spring milk (after feeding new calves) into cheese. As the cheese takes between six and eight months to mature, it was usually ready by Christmas time, making it a seasonal treat.

Blue Stilton's distinctive blue veins are created by piercing the cheese's outer layer with stainless steel needles to allow air into the core. The blue version has *Penicillium roqueforti* (fungus) added to it while the white one doesn't. These days the cheese is produced in autumn and ripened for about two to three months. The best ones are moist and creamy with a mellow and savoury flavour. Compared to many other blue cheeses, it is less pungent and salty. This cheese is best paired with Tokaji dessert wine.

AS PER LEGEND, THE FIRST CHEESE WAS CREATED ACCIDENTALLY BY AN ARAB MERCHANT WHEN THE MILK HE HAD STORED IN A POUCH MADE OF SHEEP'S STOMACH SEPARATED INTO WHEY AND A FLAVOURFUL CURD—A REACTION BETWEEN THE RENNET IN THE POUCH AND THE DESERT HEAT.

FUN FACT

Stilton is a protected name cheese (PDO) and by law can only be made in the three counties of Derbyshire, Leicestershire and Nottinghamshire. There are just six dairies in the world licensed to make Blue Stilton cheese.

Vacherin

Produced in the mountainous Jura region of France and Switzerland for about 200 years, this is the ultimate seasonal soft cheese that is available during the colder months of the year (usually September to March). This soft, velvety washed-rind cheese is made using milk from Montbeliarde cows, which come down to the valley during the winter months after spending the summer grazing on lush alpine pastures. The same milk is used during the summer months to make the firmer Comté AOC mountain cheese. In winter, the milk is richer due to the higher fat content.

As the cheese is quite runny, it is typically wrapped in spruce bark. This also imparts a welcome woody, smoky flavour to the cheese, which perfectly foils the rich creaminess.

At the end of your festive feast, serve LATITUDE Bistro's Classic Dark Chocolate Log Cake along with this decadent Vacherin cheese. It can be warmed up and eaten like a fondue. Slather it over sourdough crispbread, drizzle with honey, and round off with glasses of bubbly. 🍷

FUN FACT

This cheese is called Vacherin or Vacherin du Haut-Doubs (from the French side of the border) and Vacherin Mont D'Or (from the Swiss side).





CLUB BUZZ

MEMBERS ONLY

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

34

Festive feasts, indulgent dinners, body-friendly fitness, and staycations for family bonding.

40

Exciting events and interactive workshops to RSVP to.





SPECIALS IN NOV & DEC

LATITUDE BISTRO

Barbecue Seafood Platter

November 2022

The Bistro is grilling up a storm with a platter that will leave you wanting more. Tuck into delights such as half lobsters with lemon herb and butter sauce, spiced calamari with dashi aioli, barbecue prawns and baked oysters.

PRICE: \$98+ (U.P. \$128+), serves 2 to 3 persons

Turkey Cordon Bleu

December 2022

This classic dish has origins that go back to the '40s, and at LATITUDE Bistro, it gets its own spin with turkey. Expect a panko-crumbed turkey breast stuffed with ham and emmental cheese, and served with kale salad and warm cranberry vinaigrette.

PRICE: \$36+

Christmas Eve Dinner Buffet

24 December 2022, 6pm to 10pm

'Tis the season to eat, drink and be merry! Get set for a decadent Christmas buffet dinner, filled with Yuletide delights including Christmas turkey and indulgent desserts. Groups of 10 and above will also enjoy a complimentary bottle of champagne.

PRICES: \$78+ (Adult) \$38+ (Child)

Christmas Day Brunch Buffet

25 December 2022, 12pm to 3pm

Toast the year in a splendid Christmas Day brunch with classic holiday dishes such as turkey, gammon ham, beef short ribs and more. Groups of 10 and above will also enjoy a complimentary bottle of champagne.

PRICES: \$78+ (Adult) \$38+ (Child)

Christmas Bundle Takeaways

December 2022

Let LATITUDE Bistro do the heavy lifting for your Christmas lunch and dinner with its holiday bundles, each of which come with sides such as brussels sprouts with pancetta, garlic and thyme-roasted potato, roasted cauliflower, and black truffle pomme purée. Wash it down with complimentary wine and a classic dark chocolate log cake. The bundles are designed for big and small parties and there's plenty to please.

Christmas Roast bundle includes half a roasted turkey with kurobuta porchetta, 14-hour slow-roasted black angus ribeye beef and sliced honey-glazed ham.

Serves 6 to 8 persons

Turkey & Log Cake and Organic Grass-fed Ribeye & Log Cake bundles include a whole turkey, while the latter will feature the 14-hour slow-roasted black angus ribeye beef.

Serves 3 to 4 persons and 4 to 5 persons, respectively



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



À la Carte Christmas Dishes

December 2022

If you're planning to cook at home and need individual dishes to complete your holiday menu, look no further than LATITUDE Bistro's à la carte Christmas offerings. Pick from main courses such as Whole Roasted Turkey with herbes de Provence, paprika butter, brown sauce and cranberry sauce; Kurobuta Porchetta seasoned with garlic, thyme, rosemary, lemon zest and star anise sauce; Roasted Organic Grass-fed Ribeye with kosher salt, garlic, thyme, onion confit, brown sauce and salsa verde; and the Honey Baked Ham with cloves, French butter and a decadent pineapple chutney.

Need a few sides to go with your main meal? Choose Brussels Sprouts with Pancetta, hazelnut and roasted garlic; Black Truffle Pomme Purée with duxelles and chives; Pigs in a Blanket; Pork & Chestnut Stuffing; Roasted Cauliflower topped with almond nibs, chives, and a sesame remoulade or the Garlic & Thyme Roasted Potato with chives.

Don't skip dessert either, as there are three indulgent log cakes on offer—the Classic Dark Chocolate log made from 78 per cent cacao, wafer flakes and chantilly cream, the Premium Bronte Pistachio combines raspberry and pistachio cream for one sinful bite after another, while the Lychee and Rose log cake blends raspberry jelly and chantilly cream. Each of the log cakes are a soft Japanese sponge cake.



WOK°15 KITCHEN

**Crispy Chicken with Foie Gras
Wrapped in Pancake Crêpe**
November 2022

Want a meal that goes beyond your regular lunch or dinner options? Head on over for a serving of this special dish, a savoury combination that is sure to please.

PRICE: \$68+ (U.P. \$88+)

**Stewed Lamb Brisket
with Mushroom and Winter
Bamboo Shoots**
December 2022

WOK°15 Kitchen is ending the year on a hearty note! Enjoy tender cuts of lamb brisket, seasoned to perfection and paired with mushrooms and winter bamboo shoots for added crunch.

PRICE: \$38+ (U.P. \$68+)



FITNESS

ABT

Fridays, 10am to 11am

Work your way through strength-enhancing and muscle-toning exercises that target the abs, butt and thighs. Suitable for beginners and workout enthusiasts at all fitness levels, the sessions are conducted with and without equipment.

**PRICES: \$20+ per class
\$60+ (Member) for 4 classes
\$70+ (Member's guest)
for 4 classes**

Gentle Yoga

**Tuesdays, 1, 8, 15, 22 and 29
November 2022; 6, 13, 20 and 27
December 2022, 6.30pm to 7.30pm
Wednesdays, 2, 9, 16, 23 and 30
November 2022; 7, 14, 21 and 28
December 2022, 10am to 11am**

Prioritise your health with Gentle Yoga, which helps align, strengthen and promote flexibility. You'll also master breathing techniques and meditation, as the class emphasises simplicity, repetition and ease of movement.

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

Pilates Matwork

**Mondays, 7, 14, 21 and 28
November 2022; 5, 12, 19 and 26
December 2022
10am to 11am**

Work your core with Pilates, a trendy form of exercise that is designed to strengthen and lengthen your trunk muscles while training your arms and legs.

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

AQUA

**AcquaPole & AcquaPole Boxing
Thursdays, 9.30am to 10.20am**

Beat the heat and burn fat without straining your muscles in this low-impact workout series—all of which are suitable for beginners.

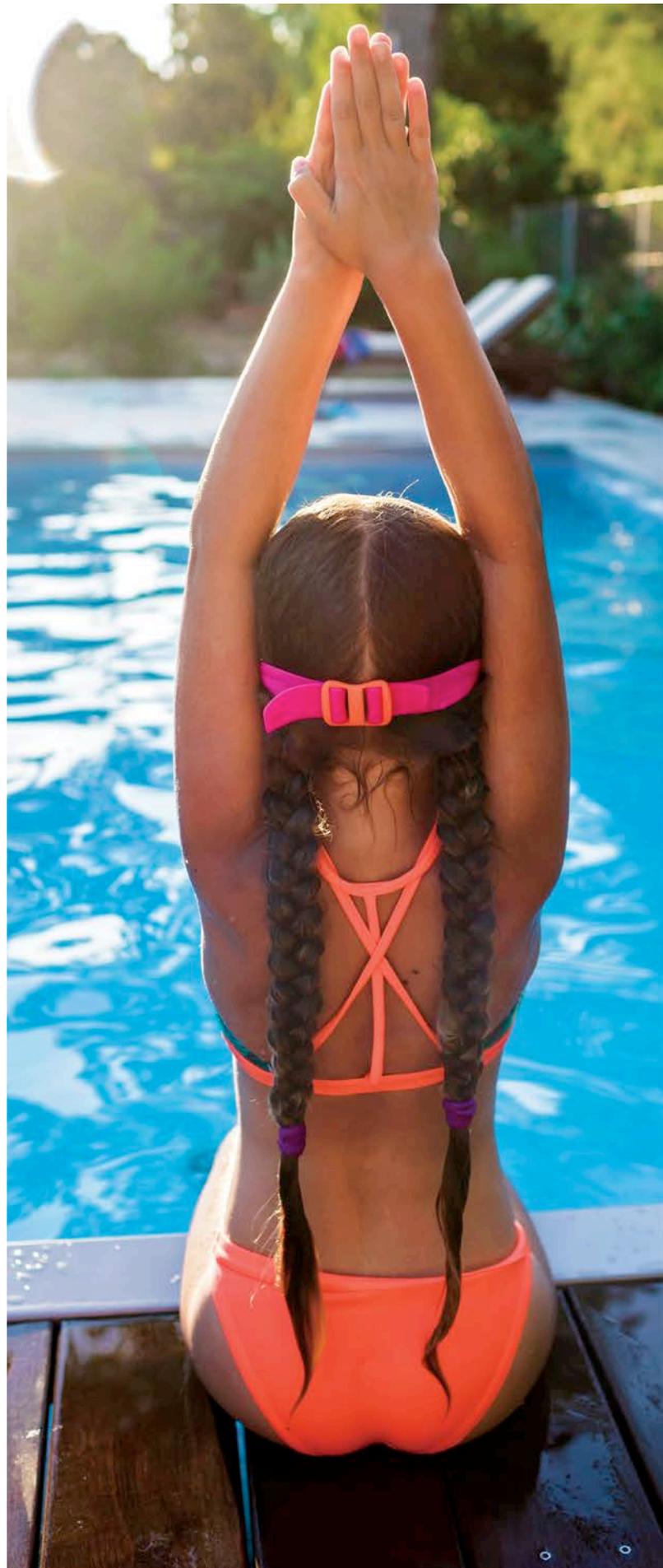
**PRICES: \$100+ (Member)
\$120+ (Member's guest)**

Aqua Bike

Tuesdays and Fridays, 8.15am to 9.15am

Pedal away to fitness in this underwater spin class. Just follow the music and the simple arm movements. It's the perfect low-impact class to get started on your exercise routine.

**PRICES: \$120+ (Member)
\$140+ (Member's guest)**





Deep Water Workout

Saturdays, 11.45am to 12.30pm

A deep-water belt keeps your body afloat and adds an extra challenge to your interval training. However, you won't have to worry about joint pain afterwards, as the water's buoyancy will add enough resistance for heightened calorie burn while reducing the impact on your joints. It's also a great way to burn extra calories, as you'll exert more effort to work out in the pool.

**PRICES: \$120+ (Member)
\$140+ (Member's guest)**

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

Tuesdays, Thursdays and Saturdays

Water safety is an important life skill for children. Equip your child with the necessary knowledge at these 30-minute beginner sessions. Intermediate or advanced swimmers will receive 45-minute lessons.

PRICE: \$100+ for 4 lessons

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

Saturdays, 9am and 10am

Let your little one build muscle strength, cardiovascular health and more with fun swimming lessons conducted by qualified instructors.

PRICE: \$100+ for 4 lessons

Private Swimming Lessons Ongoing

A private instructor will guide you in mastering the right strokes so you can perfect your swim techniques. The sessions are conducted on a one-on-one basis, and classes can be personalised to suit your swim abilities.

PRICES:

**Private lessons for 1 swimmer:
\$60+ (30 minutes)
\$70+ (45 minutes)**

Semi-private lessons

**for 2 swimmers:
\$40+ per person (30 minutes)
\$45+ per person (45 minutes)**

TENNIS

Private Tennis Lessons

Ongoing

Master the basics with lessons from friendly pros who will teach you the right techniques and help you build a stronger foundation in the game.

PRICES:

**Head Coach
\$100+ for 1 player
\$55+ per player for 2 players**

Associate Director of Tennis

\$120+ for 1 player, \$65+ per player for 2 players

Director of Tennis

\$130+ for 1 player, \$70+ per player for 2 players

Junior Tennis Group Lessons

Ongoing

Give your child a headstart on racquet practise at these stress-free lessons. Instructors will guide children to master the required skills while having fun. 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 for 3 to 5 players



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



SAILING

Powered Pleasure Craft Driving License (PPCDL) Course

Weekends, 9am to 5pm

Learn how to sail with this course by Singapore Maritime Academy (SMA) instructors, which covers theoretical topics and practical techniques. You will receive a Certificate of Attendance—a necessity for SMA's PPCDL test that is conducted afterwards.

PRICES: \$297.50nett (Member)

\$262.50nett (Member's

birthday month)

\$350nett (Member's guest)

ROOMS

Gastronomical Staycation

November to December 2022

Relax your way to the New Year with a must-book island getaway with your partner. Unwind with English afternoon tea that's served in-room and a delicious lunch with this one-night stay package. Staycation packages are suitable for two, and are valid on weekdays only.

PRICES: \$313+ (Hillview room)

(U.P. \$445+)

\$346+ (Marina View room)

(U.P. \$478+)

\$128+ per additional adult

Gourmet Getaway

November to December 2022

The best way to enjoy a staycation is with an array of delicious foods. This weekend escape promises a WOK®15 Kitchen Super Dim Sum Lunch Buffet for two plus drinks and skewers from Boaters' Bar. The latter includes two happy hour drinks, and two skewers each of beef, prawn, chicken thigh, pork, octopus and aubergine.

PRICES: \$325+ for Hillview room

(U.P. \$469+)

\$360+ for Marina View room

(U.P. \$499+)



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





100% made from
Cassava Roots

Infinite eco-possibilities start here.

Introducing Green Lab, Singapore's first ever one-stop eco-solution. As the leading supply chain for quality eco-friendly products, we create new and exciting possibilities for corporations to realise a sustainable future.



www.greenlab.com.sg





BUILD YOUR OWN VOLCANO WORKSHOP

Date: Sunday,
13 November 2022
Time: 3pm to 4.30pm
Venue: Captain's Table
Price: \$20+ (Member)
\$25+ (Member's guest)

The name is self-explanatory—and it promises to be one which is fun and educational. Not just a means to blow things up, but children will learn basic scientific principles of nature and the chemical reactions that cause volcanic eruptions. They will get hands-on and build their own model at the end of the workshop. *RSVP by 6 November 2022 to recreation.sc@one15marina.com*



FRENCH NIGHT

Date: Thursday,
17 November 2022
Time: 7pm to 9pm
Venue: LATITUDE Bistro
Price: \$78+ (Member)
\$88+ (Member's guest)
\$28+ top-up for wine pairing

This five-course dinner of elevated classics, from Terrine of ham hock and foie gras to Atlantic lobster bisque, comes paired with classic French wines. Expect to be transported to gastronomy heaven. *RSVP by 10 November 2022 to membership.sc@one15marina.com*



COFFEE FILTER TURKEY CRAFT

Date: Sunday,
20 November 2022
Time: 2pm to 3pm
Venue: Kids' Playroom
Price: Complimentary
(Member)
\$5+ (Member's guest)

It's the time to give thanks with a turkey feast. How about adding a bit of whimsy and a dash of sustainability with turkeys of a different kind. We are talking about making them using coffee filters, where children will have fun crafting and also learn how to recycle things. Materials will be provided. *RSVP by 13 November 2022 to recreation.sc@one15marina.com*



DIALOGUES WITH ONE¹⁵

Date: Friday,
2 December 2022
Time: 7pm to 9pm
Venue: innerCove
Price: Complimentary

This edition of the Club's regular segment is with entrepreneur Mathew Howe, Executive Director of Grobrix. The founder and designer of this vertical farming system will share his journey, route to sustainability and the recipe for success of any kind. Mathew is also profiled in this issue (page 18). *RSVP by 25 November to membership.sc@one15marina.com*



ASPIRING LITTLE BAKERS

Date: Saturday,
10 December 2022
Time: 11.30am to 1pm
Venue: Captain's Table
Price: \$40+ (Member)
\$48+ (Member's guest)

A fun event for children—and parents, if they choose—to don their baker hats. Suited for children 3 to 12 years of age, this cupcake-making workshop allows children to hone their skills and get creative with their shapes and colours. The theme? Christmas, of course. *RSVP by 3 December 2022 to recreation.sc@one15marina.com*

THE HANGING GARDENS OF BABYLON, WITH ITS GREEN TERRACES AND HYDROPONIC SYSTEM, IS THE WORLD'S FIRST KNOWN VERTICAL FARM.



CREATE YOUR OWN BATH BOMBS

Date: Sunday,
11 December 2022
Time: 2pm to 3.30pm
Venue: Bar Nebula
Price: \$35+ (Member)
\$45+ (Member's guest)

Nothing spells indulgence than a soak in the tub. And when in the mood for one, a bath bomb is a must. Enhance the experience by infusing them with essential oils of your choice and crafting them yourself—materials will be provided. Perhaps, an idea for indulgent gifts imbued with the Christmas spirit. *RSVP by 27 November 2022 to recreation.sc@one15marina.com*





5-DAY TENNIS CAMP

Date: Mondays to Fridays, 5 to 9; 12 to 16; 19 to 23; and 26 to 30 December 2022, 2 to 6 January 2023

Time: 8am to 10 am (7 to 9 years); 10am to 12pm (above 10 years)

Venue: Tennis Court

Prices: \$280+ for all 5 days (Member)

\$350+ for all 5 days (Member's guest)

Enrol your children into this camp that throws in all the key elements needed for children's mental and physical development. Conducted by Oloso Tennis Academy, this five-day camp is chockful of fun activities, team-building sports and also works on individual development. Your children will learn the right techniques and practise their strokes, as well as build their teamwork skills. *RSVP a week before the camp starts to recreation.sc@one15marina.com*



CARDBOARD GINGERBREAD HOUSE

Date: Saturday, 17 December 2022

Time: 2pm to 3pm

Venue: Kid's Playroom

Price: \$20+ (Member)
\$25+ (Member's guest)

The tree is decked, the smell of spices waft through the home, especially that of gingerbread cookies, to ring in the season. Children will get a sense of that spirit ahead of Christmas through this workshop which teaches them to make their own gingerbread house ornament out of cardboard—once decorated, it will surely hold pride of place at your tree. *RSVP by 10 December 2022 to recreation.sc@one15marina.com*



YSS SWIM CAMP

Date: Monday to Wednesday, 19 to 21 December 2022

Time: 9.30am to 12.30pm

Venue: Infinity Pool

Price: \$160+ for all 3 days (Member)

\$190+ for all 3 days (Member's guest)

Splashing fun, bonding time and swim practise—this three-day camp has it all. Children will be taught the right strokes and given a chance to exercise their skills through friendly races and games that will not just help them make new friends, it will build their confidence in the pool. *RSVP by 12 December 2022 to recreation.sc@one15marina.com*



Slime Workshop

Bar Nebula housed a fun activity on 17 July. The place was abuzz with excited children moulding their creation using Elmer's glue, shaving foam, contact lens solution, baking soda and water. They were equally determined to get their kneading techniques right so that they could create it in the colour they wanted—even the youngest among them, a three-and-a-half year old, shared the same enthusiasm. That parents were enquiring about the slime recipe so they could recreate it at home was proof enough of the success of the event.



Storytelling & Craftwork - Amazing Sharks

On 3 July, children assembled at Kids' Playroom were transported to a world underwater, through the story *Save The Shark*. Fascinated as the kids were by these giant fish—their various breeds, hunting habits and how the miniature hatchlings in the mothers' bodies evolve into adult sharks—it was a story with hard hitting facts, enunciated through the life story of Frank. Tired and at the danger of becoming

entirely alone, as his friends were falling prey to climate change, Frank teams up with a mermaid, Kaleisha, and a diver, Liam, to save the waters. The impact the tale had on children and their newfound verve to conserve marine biodiversity was evident in the Origami craft they did. One child even did a "Save The Sharks" poster to express his commitment to the cause. It was a sure sign that they would welcome more such events.





Meet a Marine Scientist II

Coral reefs house a plethora of marine life that they are referred to as the rainforests of the sea. On 24 July, children got up close and personal with these unique marine habitats through a visit to ONE°15 Coral Garden, at the marina. Children got to know firsthand the threat to marine diversity, the aspect of coral bleaching, which is the result of human callousness and climate change. Children then gathered at Bar Nebula and the marine scientist—who is also the Club's Eco Advisor, Sam Shu Qin, explained using actual coral skeletons, their structure and biological makeup. To say that children were as fascinated as they were committed to saving the health of the oceans would be an understatement.

Three-day Swim Camp



For three days in July, from 18 to 20 July, the Infinity Pool was the venue for enthusiastic and eager little swimmers. The young ones started each day of the swim camp with warm-up exercises and stretching techniques, and underwent a mini agility course to help train their gross motor skills and learn about teamwork. The coaches focused on different swim strokes such as freestyle (front crawl) and breaststroke to improve their form and technique, as well as set different targets based on their age groups. For the older group (7 - 11 years old), the coach focused on ensuring that the children held their freestyle and breaststroke techniques consistently for at least 100m of swim. If that was not fun enough, kids also engaged in water polo games and a mini water obstacle course to practise their underwater skills such as surface dives and breath control. The enthusiastic participation was a sign that swimmers would look forward to many more such camps in the future.



Five-day Tennis Camp

Children aged 7 to 9 years, and those above 10 years gathered at the tennis courts between 25 and 29 July for a tennis camp like no other. Over two hours, they were taken through the nuances of the game—the children were divided into two groups by age and taken through drills and practical sessions of varying levels of difficulty. The first hour focused on essential techniques and footwork—allowing children to improve their forehand, backhand, volleys and serve abilities. The second hour gave them the opportunity to put those skills to practical use through game and point play. When it comes to sport, the mind and body connection is vital, so through the course of the five days, the tennis coaches also focused on strategy planning, game play and court positioning, allowing them to effortlessly transition from practice mode to match play mode. Watching the tournament-readiness of the children, it was clear that they would welcome more such events.

National Day Tie Dye Activity

Take a piece of cloth or garment, tie a rope or twine around it—randomly or deliberately—dip it in a vat of dye and behold a cornucopia of patterns. Sounds simple yet exciting? That was the vibe on 6 August as Members gathered at Bar Nebula to try their hand at tie-dye. The participants were each given an item to vent their creativity on—they chose from a t-shirt, tote bag and handkerchief. The patterns were spiral, bullseye, sunburst, horizontal stripes and diagonal stripes. There's no question on the enthusiastic buzz that filled the room, especially since most of them had never tried their hand at the craft before. The colours red and purple seemed to rule the day and took over the items in a plethora of patterns. Needless to say, they will be looking forward to the next craft workshop.



28 Hong Kong Street Cocktail Night

On 8 August, Boaters' Bar was taken over by one of Singapore's most iconic bars: 28 Hong Kong Street. The menu allowed Members to choose three out of five cocktails—28 Mezcal Negroni, Lazy Bear, Hittin' Switches, 28 Bobby Burns and Dillmatic. Sure enough, spirits were high on all fronts, as the night morphed into one of bonding and networking as Members made new friends. Glasses clinked through the evening and Members ventured to try out many more cocktails that were not on the menu. That the only complaint was that the event ended too soon was evidence enough of the evening's success, and a sign of more such events in the future.

45



National Day Peranakan Tile Painting

No matter how many times one sees it, the sight of Peranakan motifs and embellishments in the heritage parts of Singapore can never get old. It stands out amidst the City-State's concrete jungle. It was only apt to celebrate this part of Singapore's heritage on 9 August. Members at Bar Nebula were each given a tile, paints and some patterns to choose from and add their touch to the artform. Members, adults and children commented that they thoroughly enjoyed the process and found it oddly therapeutic.



Peranakan the Intan House Museum Tea Experience

On 27 August, Members got an exclusive tour of Singapore's only home museum. Alvin Yapp, the owner of The Intan regaled the Members with stories behind his collectibles, and impressed them with his extensive knowledge of Peranakan culture and its history—he ran them through the events of a traditional and lavish Peranakan wedding ceremony as well as the colourful and intricate beadwork, and embroidery used by the Nyonyas. The event ended with The Intan Signature Tea and a variety of Nyonya kuehs. It was an enriching experience for all.



Whisky Pairing

On 25 August, WOK°15 Kitchen was the venue for a dinner of a different kind. A five-course exquisite Chinese menu that was served with Glenfiddich whisky of three types—aged 12, 15 and 18 years. Members enjoyed the unique East meets West pairing and appreciated the introduction to new flavour combinations that they had not ventured to try earlier.



NOV 22 – MAY 23

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 plate 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

2023 JAN

1
New Year

9 – 21
International Contender 2023 50th (Perth) World Championship
Royal Freshwater Bay Yacht Club, Perth
revolutionise.com.au/icaa/events/45262

14 – 15
Singapore Sail Grand Prix
Singapore
sailgp.com

22 – 23
Chinese New Year

24 – 31
Finn Gold Cup
Miami, USA
fgcmiami2023.com

MAR

9 – 25
2023 Flying Fifteen World Championship
Fremantle Sailing Club, Perth
flying15worlds2023.com

18 – 19
New Zealand Sail Grand Prix
Christchurch, New Zealand
sailgp.com

31 – 8 Apr
Trofeo S.A.R. Princesa Sofia
Spain
trofeoпрincesasofia.org

APR

3 – 9
Snipe South American Championship
Paracas, Peru
snipe.org

7
Good Friday

22
Hari Raya Puasa

22 – 29
French Olympic Week
Port of Hyères
sof.ffvoile.fr/

MAY

1
Labour Day

12 – 18
Open Finn European Championship
Lake Balaton, Hungary
finnclass.org/racing/calendar

26 – 2 June
2023 Finn World Masters
Kavala, Greece
finnworldmaster.com



3 – 9 Apr 2023

The 15ft Snipe dinghy was designed in 1931 by American naval architect William F. Crosby. Conceptualised for one-design racing, it was the largest in its heyday. Today, it is equally popular as a family boat and one for children to learn sailing in.

**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 Membership.

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

View the IAC list here:





Making Waves with Financial Stewardship

The negative impacts of biodiversity loss pose a systemic risk to the global economy, and we must stop taking nature's permanence for granted. Unless we reverse nature loss, trillions of dollars will be wiped off the world's economies, industries will be disrupted and the lives of millions will be affected. We believe now is a crucial moment to invest in the companies that help mitigate biodiversity decline.

At SDAX, we collaborate with financial institutions, educators and companies to navigate a path forward for financial stewardship with rigorous due diligence aided by blockchain.

Chart the possibilities in sustainable financing with us, invest in solutions that avert loss and support restoration of biodiversity.



[SDAX.co](https://sdax.co)



Disclaimer : This advertisement has not been reviewed by the Monetary Authority of Singapore

Investing with Purpose is the extension of our years of expertise in customizing portfolios for clients.



Our personalized approach is rooted in our commitment to sustainability and extensive expertise in investment advisory, which we pair with a high level of service. Armed with the insight from our conversations with you and analyses of your objectives, we deliver portfolios and products customized to your worldview and financial goals.

citiprivatebank.com

Private Bank 



Scan the QR code to find out more

Citi Private Bank is a business of Citigroup Inc. ("Citigroup"), which provides its clients access to a broad array of products and services available through bank and non-bank affiliates of Citigroup. Not all products and services are provided by all affiliates or are available at all locations. Citi, Citi and Arc Design and other marks used herein are service marks of Citigroup Inc. or its affiliates, used and registered throughout the world. © 2022 Citigroup Inc. All Rights Reserved.

INVESTMENT PRODUCTS: NOT FDIC INSURED • NOT CDIC INSURED • NOT GOVERNMENT INSURED • NO BANK GUARANTEE • MAY LOSE VALUE