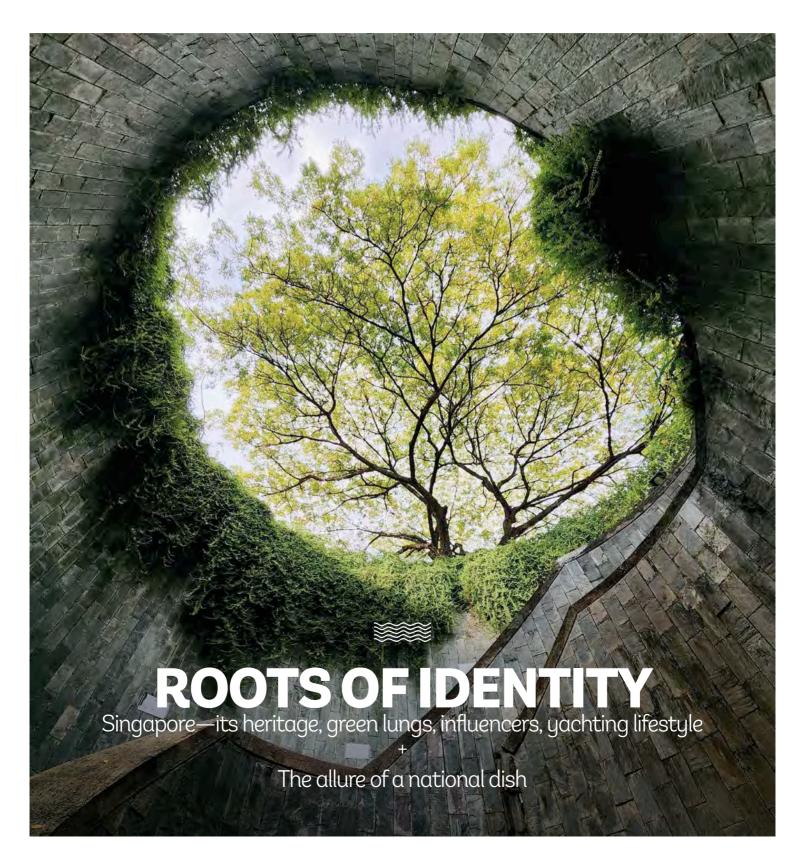
Sentosa Cove Singapore

LONGITUDE

2024

A PUBLICATION OF ONE°15 MARINA SENTOSA COVE SINGAPORE





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ONWARD AND TOGETHER

ingapore is a year shy of a milestone since it became an independent nation. In the past 59 years, the country has moved leaps and bounds, but what is especially relevant to the Club are the strategic efforts taken to develop it as a purveyor of the yachting lifestyle—a goal that ONE°15 Marina has remained steadfast about since its inception. The Best Marina of the Year 2024 award conferred by Yacht Style magazine is testament to that. This is the third time the Club has won the award, but the first one from the magazine. This is also among many others awarded to us for service excellence and our sustainability standards.

This issue of *Longitude* comes hot on the heels of one of our largest events—that is in line with the nation's goals—the Singapore

WE ARE
GRATEFUL TO ALL
OF YOU MAKING
SINGAPORE
YACHTING
FESTIVAL ONE
AMONG THE
ACTIVITIES
YOU ENJOY AS
A FAMILY.

Yachting Festival (SYF), which was held from 25 to 28 April. This was the second iteration of this festival and we saw a stellar display from 115 yacht brands and marine suppliers. This year also saw the entry of many eco-conscious design aspects, which was in line with the ICOMIA Boating Industry Conference 2024 held on premises to discuss measures for the decarbonisation of the recreational yachting industry. We are grateful to all of you for making SYF one among the activities you enjoy as a family. Read more about what went down on page 18.

As you may have already deduced, we have dedicated this issue to Singapore. Fun Facts (page 9) lists some lesser-known facts about the little red dot, while Essentials (page 6) spotlights local fashion influencers and their style secrets. Being part of the first-world has meant rapid urbanisation, but amidst Singapore's concrete jungle is a very verdant lung, as some nature enthusiasts share with us in Lush Escapes (page 12). Fine Food (page 24) delves into the concept of a "national dish" and how some have become synonymous with a country as well as reached iconic status globally.

Don't forget to check out Club Perks (page 32 onwards) for the various fun activities we have planned. This includes the Heritage Buffet Brunch, our way of honouring the foods we have come to love in Singapore. We are also thrilled to be conducting the Opti Junior Sailing Course at the marina for the third time and counting. Check out RSVP (page 38 onwards) for more details. Aside from many other National-Day themed activities is also our inaugural ONE°15 Retro Boogie for a bit of '80s fun.

Speaking of the yachting lifestyle, this issue also features Captain Faňch David (page 20), outlining his love for Asia and the sea, and LATITUDE Bistro's Assistant Outlet Manager Royston Lopes (page 22) and his exemplary work and service ethic is in synergy with the Club's vision.

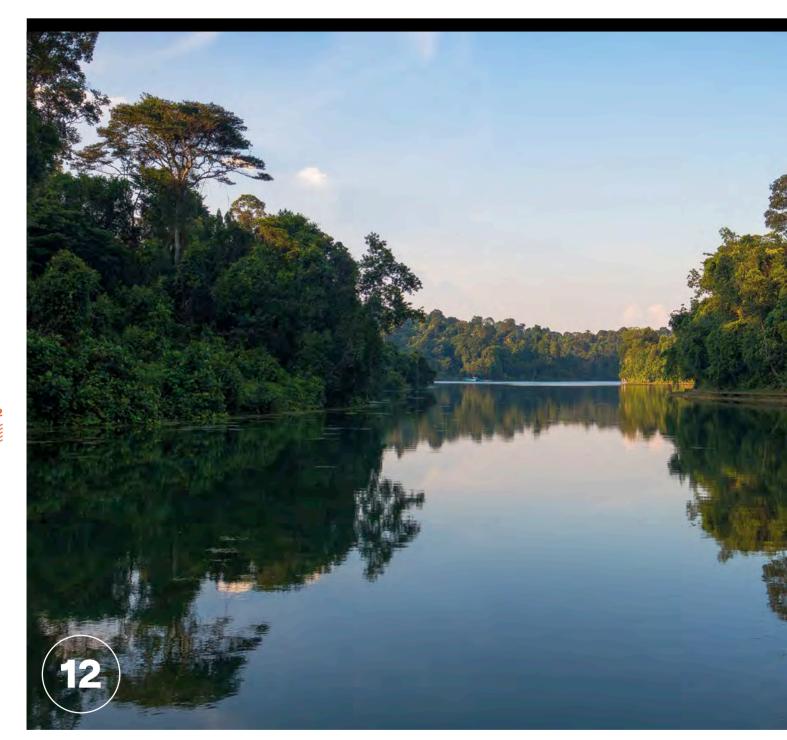
This issue is a reminder that there's much to learn and celebrate about Singapore through the eyes of locals and foreigner alike who have made the place their home. Here's to connecting more with our surroundings. Happy National Day, everyone.

Jonathan Sit Regional General Manager, Marina Division



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2024





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From the desk of Jonathan Sit, Regional General Manager, Marina Division, ONE°15 Marina Sentosa Cove.



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ESSENTIALS

Style tips from local fashion influencers—for a glamorous look everyday.



EVENTS

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







FUN FACTS

Lesser-known facts about Singapore's history, culture and heritage.



LUSH ESCAPES

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ON WATER

All about the second edition of the Singapore Yachting Festival.



ON WATER

Captain Fanch David of the Royal Pearl went after his destiny: The sea.



FOCUS

LATITUDE Bistro's Royston Lopes shows his love for his job through his work.



FINE FOOD

Popular dishes that have become synonymous with their country of origin.



CLUB PERKS

National Day feasts, exciting promotions, luxury staycations, and fitness activities for Members.



RSVP

Exciting upcoming Club events to add to your calendar.



HAPPENINGS

Kanpai: The Art of Japanese
Whisky; Chinese Brush Painting;
Meet a Marine Scientist: Squid
Dissection; Ask Me Anything:
Octopus; D.I.Y. Ocean Animal
Craft; Kids' Pool Party; Easter
Egg Hunt & Games; Opti Junior
4-day Sailing Course; 5-day
Tennis Camp; Adult Social Swim:
Freestyle; Conversations with
Scott Dunn Travel Specialists



SAILING CALENDAR

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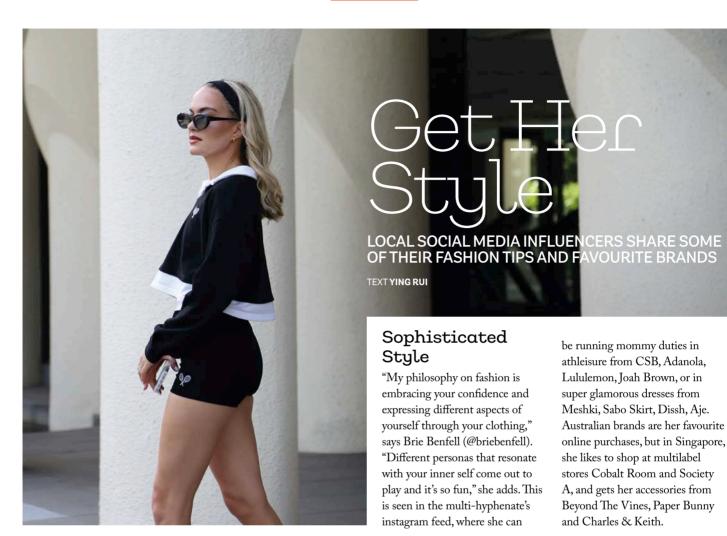
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Dress Up, Show Up

Yvette King (@iamyvetteking) is a host and TV producer whose fashion icon is Monica Belluci. A lover of vintage fashion, her favourite brands to hunt for



include Pucci, Missoni, Escada and Roberto Cavalli. "Aesthetic wise, I often think I would be better suited living in an old '40s Italian film," she says. King interviewed Sex and the City wardrobe designer Patricia Field and learnt that "clothes shouldn't wear you, you should wear the clothes." Another philosophy that King lives by: "I am also completely anti-ageist when it comes to fashion-I'm 40 but don't subscribe to any rules around how I should be dressing at this age." Some of her all-time favourites include leopard print, statement gold jewellery and a red manicure.





Expressive Charm

"Comfort is key but I always have a standout piece like an interesting jacket or pair of shoes," says Dahlia Mohd Amin (@dahliamohd). With her busy schedule, the entrepreneur always makes sure she has something to help transform the outfit from day to night meetings. Inspired by Annie Hall, Dahlia's style is

always tailored and she has fun with bold patterns, interesting embellishments or punches of colour. With Khoon Hooi, Roksanda and Peggy Hartano as some of the brands which hold a special place in her heart, the 42-year-old revels in the luxurious fabrics, dramatic silhouettes and theatrical flair.







Outstanding Beauty

With Camila Coelho and Deepika Padukone as her style icons, Diya Chevli (@diya.chevli) loves statement fashion in bold colours as well as intricate detailing. "Deepika Padukone's ability to carry both traditional Indian attire and contemporary international fashion with grace draws me in," says the 31-year-old model. Her favourite brands include Alexander McQueen, House of CB and Showpo, and modern Indian fusion brands such as Sabyasachi and Gaurav Gupta. Chevli never leaves the house without her rings which include Cartier's love ring and her bespoke yellow sapphire wedding ring from Gioia.







Anti-fashion Fashion

Based in London, Singaporean content creator Trishna Goklani (@trishnagoklani) makes the most of having fun with classic and minimalist pieces. With the Olsen twins as her style inspiration, her feed is full of easy to wear pieces which include an oversized blazer, cosy knits and wide leg jeans. Invest in some versatile pieces from British brands such as Klayd, John Lewis and Whistles, and add in some Uniqlo and J Crew for good basics. "Rain or shine, you'll

always find a pair of sunnies in my bag. They're the ultimate outfit completer," says Goklani. Whether it's a sleek, oversized and angular pair or a softer, rounder silhouette, "sunglasses are not just a style statement; they're my go-to tool for shutting out the world," she shares.





WHAT'S ON

in Jul and Aug

One Piece Music Symphony

Fans of the manga series One Piece, rejoice. It is time to mark the 25th anniversary of Elichiro Oda's iconic series. Follow the adventures of the Straw Hat Pirates on their hunt for the mythical treasure, One Piece, brought to life on stage in full orchestral display with a giant screen projection. Expect fan favourites along with some new renditions in this musical symphony. Price: From \$99, 3 Aug 2024, Esplanade Concert Hall, sistic.com. sq/events/one0824



Goddess: Brave. Bold. Beautiful.

A celebration of actresses who have boldly rewritten narratives-Michelle Yeoh, for her daring martial arts stunts; Anna Tsuchiya, for

defying stereotypes in Japanese cinema; Laverne Cox for her advocacy for LGBTQ+ rights; and more. The exhibition is curated by ACMI, Australia's national museum of screen culture, for ArtScience Museum's Year of Extraordinary Women. Price: From \$16.10, till 11 Aug 2024, ArtScience Museum, marinabaysands. com/museum/exhibitions/goddess.html



Stardew Valley: Festival of Seasons

The farm life simulated video game created by Eric Barone of ConcernedApe is reimagined as a concert entitled Festival of Seasons with selected music performed by an 11 pieces chamber ensemble comprised of international musicians from places the touring show has performed. As the name suggests, music from the four different seasons comes complemented by signature scenes, festivals and sights-which will be familiar to fans of the beloved game. Price: From \$38, 26 Aug 2024, Esplanade Concert Hall, sistic. com.sg/events/stardew0824

Puccini - A Life In 7 Women

This second installment of Opera 101 Concert series has musicologist Shridar Mani leading the audience through Puccini's music, the seven tragic female figures and recurring theme of "self-sacrifice" in his magnificent operas. It features sopranos Mako Nishimoto and Renata Hann, and Singaporean baritone Martin Ng and tenor Shaun Lee. Price: \$49, 2 Aug 2024, Esplanade Recital Studio, sistic.



Kumar Uncut

The queen of Singapore comedy is back with a show that is bigger, bolder and unedited. With Kumar in the director's seat for the first time, look forward to an evening of unadulterated fun with some brand new jokes. Expect to be off your seat and rolling on the floor laughing—figuratively speaking. Price: From \$58, 10 to 28 Jul 2024, Sands Theatre at Marina Bay Sands,

marinabaysands.com/entertainment/ shows/kumar-uncut.html



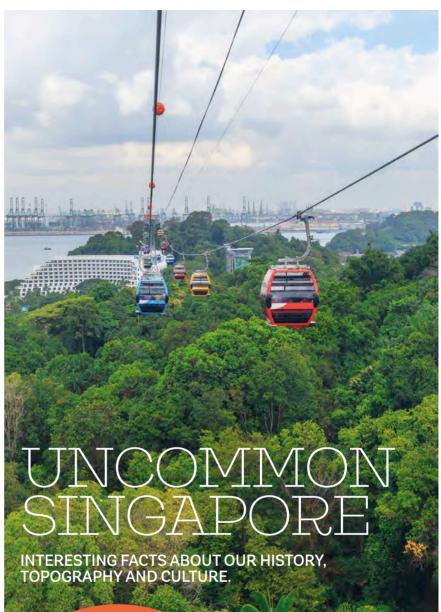


L Sentosa, St John's, Lazarus, Kusu, and the two Sisters' Islands—these are the popular names and the ones we know of. But there are, in fact, a total of 64 offshore islands surrounding mainland Singapore.



The Singapore Sling, which is considered the country's national drink, was concocted in 1915 by Raffles Hotel bartender Ngiam Tong Boon. In the hotel's Long Bar, the tradition of sipping your drink while throwing peanut shells on the floor, continues till today, as an ode to the plantation lifestyle of the '20s.

3 From 1960 to 1990, long hair was banned for men in Singapore to curb the growing hippie culture. Foreigners with long hair were banned entry, while locals who resisted were fined or forcefully given a haircut, and designated at the lowest rung for government facilities.



During the Japanese
occupation between 1942
to 1945, **Singapore Standard Time (SST)** was set an hour
back to Tokyo Standard Time. The
country was also christened **Syonan-to**, which
means **Light of the South Island**.

SINGAPORE IS
ONE AMONG ONLY
THREE MODERN
CITY-STATES IN
THE WORLD—
THE OTHER TWO
INCLUDE MONACO
AND VATICAN CITY.















Entrepreneur and ONE°15 Marina Member Simon Kearney made Singapore his home 16 years ago. Getting used to the humid climate, as well as Singapore's built-up landscape took a few years for the Australian—the first flat he lived in Tiong Bahru was chosen based on the fact that it had greenery views. Today, although having a car has made it easier, he is happy under the sun, discovering the city-state's green lungs whenever he gets a chance.

I LOVE EXPLORING...

I'm often out fishing on my boat. My favourite place to stop is off Pulau Jong in between Bukom and Sebarok Islands. Behind the reef is a nice calm spot—and an unofficial mooring. If the current isn't too bad, you can swim to the island. Once, the beach was covered with hermit crabs, hundreds of them scampering up the sand. Otherwise, I run every day. We

now live near the green corridor so I take my dog Santa running along there for a couple of clicks.

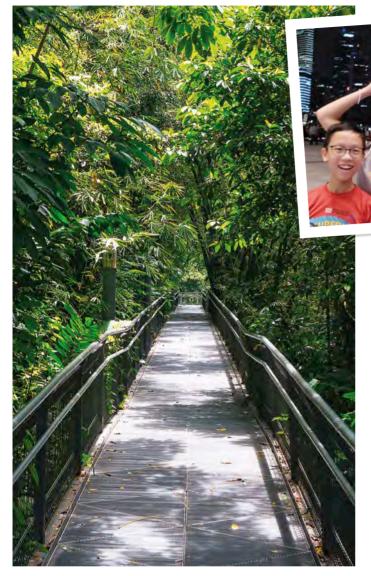
MEMORABLE MOMENTS...

My favourite outdoor activity though is gardening, and my nature haunt is my greenhouse at CitySprouts Urban Farm on Henderson Road. It's called Robot Garden. I come here in the mornings and evenings when it is cooler to work on the system, tend to the plants or just listen to music and catch up on work. In the mornings especially, with the roosters crowing, the hens clucking and the smell of farm-freshness, the city's sounds and sights drain away. It's great for the soul. I like it so much that we're in the process of moving our office from the CBD into one of the units here.

MYTOPTIPS...

There are so many great parks and hidden gems everywhere if you're open to finding them. From the Seletar Aerospace Park to the garden walk around the fifth floor of the Parkroyal Collection Pickering in the CBD, get out and explore. I prepare myself for the heat by always having a spare t-shirt and a hand towel with me.







Finance Manager, ONE°15 Marina Sentosa Cove

Singaporean Tan Pheng Soon's love for the outdoors started in primary school as a Boy Scout right up to his tertiary education. This gave him the opportunity to participate in outdoor camps organised by his schools and Outward Bound Singapore. One experience he counts as the most unforgettable was scaling Mount Kinabalu, the tallest peak in Borneo and one of the highest in Southeast Asia. Here are his top nature haunts in Singapore.



The lush trails from Mount Faber to Hort Park via Henderson Waves, Mount Faber to VivoCity, Bukit Timah Nature Reserve and Coney Island, but my favourite nature haunt in Singapore is MacRitchie Reservoir. Its extensive network of hiking trails and mesmerising views make it an ideal location to immerse oneself in nature's embrace. I often enjoy this experience and tranquil surroundings with my family.

Cycling along scenic park connectors from our home in Redhill passing by Marina Bay Sands, East Coast Park, National Service Resort & Country Club and ending at Changi Village and kayaking in Singapore's reservoirs are a few other outdoor activities we enjoy together.

MEMORABLE MOMENTS...

Once, while hiking in MacRitchie Reservoir, we encountered a playful family of monkeys swinging from tree to tree. It was heart-warming to witness their joyous antics. It made us aware of the abundant wildlife that coexists in Singapore's green spaces.

MYTOPTIPS...

Explore during the cooler hours of the day when possible—make sure to bring along sufficient water and mosquito repellent. Respect the wildlife and environment by staying on designated paths. I recommend engaging in outdoor activities with loved ones as it enhances the experience and creates lasting memories.





KENNY THAM

Director, Clarksons

Born and raised in Singapore Kenny Tham caught the hiking bug in secondary school—hiking in Pulau Ubin and kayaking almost every weekend. As he relates, "Vitamin Sea" was part of his life growing up. An avid diver and a Member at the Club, he currently volunteers at ONE°15 Marina Coral Garden.

I LOVE EXPLORING...

Lazarus Island is my go-to getaway on weekends. I head there with family and friends on my boat, spend a couple of hours chilling with some food and drinks and take a relaxing stroll along the beach and around the island. I also enjoy hopping onto my Seadoo on weekends—head out at first light when it is quiet and peaceful. I take a dip and have a nice hot coffee while watching

vessels sailing past and airplanes flying towards Changi airport.

MEMORABLE MOMENTS...

Seeing sea turtles around Lazarus Island occasionally is nice, it reminds us we need to keep the waters clean for marine life as well.

MYTOPTIPS...

Sadly, there's a lot of trash floating in the waters. It is very important that we learn preserve our marine environment to enjoy the beauty and joy it provides us.







Fitness Instructor, ONE°15 Marina Sentosa Cove

Sporty and adventurous by nature, Muhammad Ilham's earliest memories of sports and the outdoors was on runs with his late grandfather. He has also participated in various sporting competitions in primary and secondary school. An avid hiker, diver and surfer, Ilham has travelled around the region to indulge in his passions—from Mount Kinabalu, to surfing in Danang, and diving in Sabah. He is also an avid cyclist.

I LOVE EXPLORING...

One of my favourite places in Singapore is Bedok Reservoir Park as that was where I grew up, spending most of my time doing my casual runs and just enjoying the scenery and the sea breeze.

I CAN NEVER FORGET...

When I brought my wife to Bedok Reservoir for the first time to show her my "childhood park", where I used to run with my late grandfather. It was a meaningful and nostalgic experience.

MYTOPTIPS...

Wherever you decide to go, don't forget your sunblock, sun hat and water! Always stay positive and appreciate the natural world.









WENNY MAH

Assistant Admin Manager, Membership, ONE°15 Marina Sentosa Cove

Singaporean Wenny Mah's love for nature was stirred by her visited to the Singapore Zoological Gardens as a child. Being outdoors, taking in the cool sights and fresh air whilst getting her fitness game on are things she values most.

I LOVE EXPLORING...

Walking trails such as Telok Blangah Hill Park and Henderson Waves are my favourites, especially the former, as there are many things to experience along the way including bird watching.

MEMORABLE MOMENTS...

Being outdoors with my kid. There is so much to learn about our surroundings, and the flora and fauna that is native to Singapore. Better yet, these activities cost nothing—be it, picnicking at the Singapore Botanical Gardens, riding a bike at West Coast Park (you get a chance to see the otters) or exploring the Southern Ridges. Once, we got so lost in the beauty around us that we didn't realise that we were getting bitten by mosquitoes—and we had forgotten to carry insect repellent.

MYTOPTIPS...

National Day is coming. Head down to Labrador Park in the evening to catch a glimpse of the National Day performances and the planes fly-by with the flag. Don't forget to apply lots of insect repellent when you are out in the park.





SPLENDOUR AFLOAT

THE SECOND EDITION OF SINGAPORE YACHTING FESTIVAL SOLIDIFIED SINGAPORE'S STATUS AS A YACHTING DESTINATION AND THE FUTURE OF MARITIME INDUSTRY.

TEXT SANDHYA MAHADEVAN

rom 25 to 28 April, ONE°15 Marina Sentosa Cove buzzed with activity as it hosted one of its signature events—the Singapore Yachting Festival (SYF).

To say that it is one of Singapore's most significant celebrations of the maritime lifestyle would not be an overstatement. As Arthur Tay, CEO and Executive Director of SUTL Enterprise expressed, SYF is a cornerstone event in promoting the luxurious yachting lifestyle. "It symbolises ONE°15's commitment to curating the absolute best of yachting innovation and unique lifestyle experiences in Singapore," he said. "With SYF, our mission is to ignite a fervent passion for yachting, elevating it into a lifestyle embraced by discerning and aspirational individuals."

Sure enough, the second edition of SYF spotlighted the latest trends as well as excellence in technology and design in the yachting world with a display by 115 yacht brands and suppliers of marine equipment, among others. Axopar, Azimut, Ferretti, Gulf Craft, Leopard, Princess, Sanlorenzo, and Sunseeker were among the leading brands—as a testament to ONE°15 Marina Sentosa Cove and Singapore's place in the international yachting stage. This also included as many as 19 premieres—a world's first included. Greenline, Wally, Dufour, Aquitalia, Yanmar were some of the new brands making Asia-Pacific, Southeast Asian and Singapore debuts.

This year saw the introduction of hybrid-capable vessels and cutting-edge innovations steering a definite move towards sustainable designs and features. Eco-conscious designs such as solar panel-powered electric motors as seen in the *Greenline 40*, *Magellano 60*'s utilisation of Hydrogenated Vegetable Oil or HVO; and *Wallywhy 200*'s glass cockpit

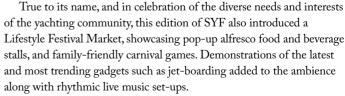
ingeniously designed for energy conservation, were some of the examples.

Swedish vessel *Candela C-8*, the world's first 100 per cent electric hydrofoil boat to combine a long range with high performance, also made its Asia-Pacific debut at SYF. The eight- to 10-seater WIG Craft *AirFish 8* (AF8), which is powered by a compact V8 car engine is another example of the innovative technologies on display—it runs on 95 Octane automotive-grade unleaded gasoline.

The largest yacht on display was the 55.7m—with a steel and aluminium hull—Perini Navi/Picchiotti yacht *M/Y GALILEO*.

There is no doubt that the boating industry is making a definitive move towards minimising its ecological footprint. The inaugural ICOMIA Boating Industry Conference 2024—also hosted by ONE°15 Marina Sentosa Cove—which preceded SYF brought eco experts and boating enthusiasts alike to our shores to discuss sustainable business practices and effective decarbonisation initiatives within the recreational marine industry.





One of the main goals of SYF is to promote the yachting lifestyle and in doing so, it is imperative to appeal to first timers and complete newcomers. Alongside the main attractions, attendees could explore ancillary yachting equipment, including tenders and various recreational gear. Those interested in hands-on experiences with water toys could also indulge in an experiential zone, and sea trials aboard charter vessels, seabob-jet and speedboat rides.





THE STORY OF CAPTAIN FAÑCH DAVID IS THAT OF A PASSIONATE SAILOR WHO CAN'T GET ENOUGH OF THE SEA.

TEXT SANDHYA MAHADEVAN PHOTOGRAPHY BENNY LOH ART DIRECTION CHARLENE LEE

t's a very hot and sunny day in Singapore as we walk up to the *Royal Pearl*. Captain Fañch David warmly welcomes us inside the swanky 32m superyacht that stands glistening under the midday sun.

Fañch leads the crew to the bridge, where all the magic happens so to speak, recommending that as the best place for the photoshoot, cutting our recce time by half. Just as well as the superyacht is the perfect muse for a photoshoot and zeroing in on one spot would have been challenging. The *Royal Pearl's* contemporary and chic interiors were designed by luxury British design house Princess while the exterior design is by award-winning designer Bernard Olesinski.

"It's 12 years old, the first in the series of Princess Yachts, in fact," counters Fañch, as I wonder aloud if the yacht is new—my expression transforming quickly to deep appreciation. Keeping the boat shiny and clean, and polished is an important part of the maintenance regimen, explains Fañch. He maintains a schedule detailing everything to be done on the

boat and the crew member/members assigned to each task, from deep cleaning to ensuring the systems are all running—the safety, engine, electricals, hydraulics, sensors, communication, refrigeration, and more. "I am just the conductor of the orchestra," laughs Fanch. "When people say that the boat is beautiful, the credit does not go to me. It's because they are doing the job well," he adds humbly and unabashedly proud of his crew.

But all of that comes from a deep-rooted passion for his job and the sea, a love that he was almost born into.

WATER BOUND

Fanch was born in Brittany, in the north-western region of France, which shares its coastline with the English Channel to the North, and the Celtic Sea and Atlantic Ocean to the West. "It's the land of the seafarer," quips Fanch. "My passion for the sea stems from there, living in a house that was 30m from the beach."

He was all of six years old when he started dingly sailing at the local sailing school advancing to joining his fisherman grandfather at sea; cruising with his family at the jewel of Brittany: Gulf of Morbihan; and racing, and won international and national trophies while being a part of the French national sailing team.

"My home town is La Baule, which produced a lot of champion sailors such as as the Pajot brothers, Peyron brothers, Yves Loday, Jean Maurel and many others in the international sailing stage," he lists. "Bruno Peyron-holder of the 1994 world record for circumnavigating the globe in under 80 days—is a good friend and has come to visit me a few times in Asia. I have sailed in almost all his catamarans."

By now, we have established Fañch's connection with the sea enough to know that this was not just a name-dropping exercise. He has also sailed with all of the afore-named champions.

"But I was young then and the prize money was not too much, so I had to start making money. That's why I came into the fishing industry," says Fanch on having to do a reality check. He stayed in the industry for years, building his way up to get his IMO number, a unique ship identifier number that gives it the rite of passage among others.

A fateful detour to Thailand in 2008 to visit a friend in Phuket while waiting for a project confirmation in New Caledonia would trigger a pivot to the superyacht industry. During his stay in Phuket, he was offered a job by a Frenchman who owned a 40m Oceanfast motoryacht and a Dubois sailing yacht. "That's how my career in superyachts

FANCH'S TOP 3

HOLIDAY

My favourite destination for holidays is Brittany to visit my family. Otherwise, I had the chance to buy a house in Nongsa in Batam. I love my house because it's easy for me to just take a ferry and go there.

UNWIND

I enjoy playing golf. I also love diving. Last year, we spent about four months in Komodo Island in Indonesia in the coral triangle, and it was a very nice experience, especially for diving. I think it's the best place in the world for diving, better than the Mediterranean. and the Maldives. Closer to Singapore, Anambas is very beautiful too.

CUISINE

I am French, so I am all about food and fine dining. Singapore is just amazing for that because we have a lot of French restaurants. The ones that I love are the restaurant my friend Philippe Pau owns and Stefan&Nico. Other favourites are Japanese, Mediterranean, Lebanese and Italian food-not just pasta and pizza, because the cuisine has a wide range of dishes

began, and I stayed on with the same owner for 10 years," says Fañch.

A failed refit and COVID-19, brought him to the Royal Pearl as a chosen replacement by its former captain—"a former fisherman as well", laughs Fanch at the coincidence.

When it comes to being the captain of a supervacht, where Fanch had to upgrade was just his conviviality skills, he adds. An advice he gives his crew all the time: "To be present and attentive but not too close". It can be challenging for him and the stewardess to draw that line—"to be there but not really", but it's something that he insists on and has mastered over the years.

CALL OF THE SEA

Where to next? Does he see himself grounded, going back home to be close to his family? "My children are all grown up and have lives of their own," he says. Fañch has a son and a daughter, now 28 and 33 years old respectively, based in Brittany. They grew up with their mother, his ex-wife, although they visited him often when he was in Phuket—his son has also lived with him for about three years.

"I am 54 now and I still have 10 good years ahead of me," says Fañch. He does not see himself going back to being a fisherman either.

"When it comes to pleasure crafts, we don't go into rough seas[or encounter such anomalies]. The scariest times were when I was a fisherman," he says, explaining the differences in the world, where he has more control.

He recalls a time as a fisherman when his net pulled up a mine. "Everytime we draw the nets in, we make sure that there isn't a stone or something strange caught in it-this was floating in the water and we caught it," he says. They had to get the army involved—"the soldiers were like: 'Ha ha, it is a very old mine'. But it was a scary experience for us."

That said, he ensures his crew is well prepared by scheduling systematic disaster drills and timing their response time. "I like to see my crew growing up on the job. They have helped me grow up as well," he's like a man who lives a fulfilling life.

"My friends tell me all the time that I am lucky to be able to travel all around the way I do. I tell them luck has nothing to do with it, it's a choice I made—to be happy.



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

 Δ

ssistant Outlet Manager of LATITUDE Bistro Royston Lopes is a familiar figure for most people who visit the Club. One reason is that he has been here for the past nine years, and the other, is his ever-smiling face, convivial personality and customer-centric approach.

"I am an extrovert, passionate and outgoing person," he chimes, stating the obvious. "That's why I chose a career in hospitality." The *Longitude* crew can vouch for that—his welcoming manner is a signature we have come to expect every time we are at the Club for a shoot or interview.

It is quite possible that we have mistaken his brother Joyston, Assistant Banquet Manager at the Club, for him—as identical twins, they share the same characteristics and mannerisms. "Joyston is five minutes older," says Royston. "I am always excited to talk about my family," he says unprompted, his eyes lighting up further.

LOVING TIES

Royston was born and brought up in Mumbai, India. His mother is a homemaker and father, whom he lost in March this year was a construction materials supplier. He has a sister, who now manages the family business.

His parents were very clear that they didn't want all the siblings to be involved in the family business, but rather pursue diverse careers. When it came to the twins, however, they wanted them to be identical in more ways than one. Sure enough, aside from sharing the

same looks and personality, Joyston and he also got the same grades in school and college and now, they work in the same company, holding similar positions.

The preferred career options were the medical line or in hotels—as both offered opportunities across borders. "I was average in studies, so I chose the latter," smiles Royston. And as predicted, he found the skills transferable across countries—in Mumbai, Dubai and now, in Singapore.

It was when he was working with SATS (Singapore Airport Terminal Services) in Mumbai that Joyston, who was already working at the Club, got wind of a vacancy at LATITUDE Bistro. Armed with years of restaurant experience, Royston was a good fit for the position, and unarguably perfect for a service-oriented Member's Club. He started his career here in 2015 and, in his words, has not looked back.

NEW HORIZONS

A new job is a scary prospect for anyone—the goals, expectations and unfamiliar environment. Royston confesses to being apprehensive about how his restaurant experience would translate in his new role. "But I was lucky to be in a supportive environment," he adds. "My brother was always around, and my

ROYSTON'S TOP 3

GOAL

My bosses and mentors have taught me everything I know and I hope to one day have my own training programme for entrants into the hospitality industry.

UNWIND

I start my day quite early and cycle for about 5km. Then I get my IG fix—I will set my tripod and camera to shoot different angles of myself and the sunset on Timelapse. Once a week we—Joyston and I—will go visit my aunt who lives in Singapore. In the evening, I go for a 5km run or walk. It keeps me mentally stimulated.

FOOD

I like chicken rice, fried hokkien prawn mee, laksa and seafood hor fun. When I miss home food, I go this restaurant on the East Coast called High Tide Bistro and Bar by the beach for chicken tikka pizza and butter chicken. They are two of my favourite foods.

colleagues were very kind and helpful, and educated me on the Club facilities, which I am now able to pass on to newer colleagues."

Anticipating customer needs and proactively addressing them is innate to Royston. He was quick to adapt that to the "club" atmosphere. Unlike in a restaurant, where every day is different and one meets different guests, the focus here is about building rapport, he says. It's the simple difference between starting the conversation with "the specials of the day, and asking: 'Would you like your usual or shall we get you something else'?"

MAKING A MARK

Royston not only settled in quickly and well, he accrued a slew of awards. Aside from several Employee of the Month recognitions by ONE°15 Marina Sentosa Cove, he was given National Kindness Award and Excellent Service Star Award by Singapore Hotel Association; and Sentosa Star Award and Sentosa Service Champions Award issued by Sentosa Development Corporation.

Royston credits his upbringing and especially his late father for his work and service ethic. "My dad was my inspiration and role model. He was the kindest person I have ever met," he recalls fondly. "He was generous, thoughtful, honest, and he has never talked bad about anyone." These aspects have obviously made an imprint in his mind, as the awards are bestowed based on positive feedback from Members and guests. One such is from a British couple, who were guests at the hotel. They had landed in the wee hours of the morning, with two young, hungry and tired children, aged three and five. As it would be hours before check-in time and breakfast, Royston made a few quick calls across departments and laid out couches in the Children's Playroom with towels as sheets and blankets, so the children could sleep. He also organised fruits for the family to have. Touched by his kindness and resourcefulness, the guest wrote him a roaring review on TripAdvisor, and to the Club's General Manager and its headquarters.

Royston has stories aplenty of how he has improvised, saved the day and garnered appreciation for his work, and emphasises on taking ownership when mentoring his staff. "I always tell them to think of this restaurant as their home. When they do that, they will always want to learn more about it and always care," says Royston. He has clearly taken his own advice to heart, making the Club his home and a place where he sees himself for years to come.



AN EXPLORATION INTO POPULAR DISHES THAT HAVE BECOME SYNONYMOUS WITH THE COUNTRY.

TEXT SANDHYA MAHADEVAN

hat makes a national dish? It is when a food item is a staple, made from local produce or what is available seasonally and prepared in ways that is distinctive to the culture of the place. Over time, other dishes and varied representations may gain popularity, but the allure of the original remains. The plethora of posts on social media by travellers in search of that "authentic" taste from their place of origin is proof enough.

It's definitely true of Singapore, which is a land of true-blue foodies as much as it is a foodie paradise, where Hainanese chicken rice, laksa (pictured below), roti prata, bak kut teh and satay, to name a few, enjoy equal popularity and the "national dish" stamp. It is indeed hard to pick a dish from countries with multiple cultural influences and culinary graces. Yet, here are some national dishes that are equal parts popular and synonymous.







Döner Kebab

Think Turkey, and the first thing that comes to mind is kebab, especially Döner Kebab. It may not be the country's official dish, but nevertheless holds an iconic status nationally and globally.

The distinctive preparation of the meat—a mix of ground veal and lamb—has been a standard over the centuries, albeit now using modern equipment. The meat is slow-cooked on a vertical rotisserie hence the name: Döner in Turkish means "rotating meat"; kebab means "fry". This is then sliced thinly and wrapped along with crispy salads and sauces, and usually served with grilled vegetables and rice or bulgur wheat.

The early iterations of the Turkish kebab are different from how it is presented now-it used to arrive on the table as a heap of sliced meat on a plate served with rice and vegetables. The Döner Kebab as we know it now, which comes stuffed into a pide (as pita bread is known in Turkey) or wrapped in lavash or filo, is more recent and can be dated to the 19th century. Many kebab variations can be savoured around Turkey, notably the Iskender Kebab in Bursa, which was invented by Iskender Effendi in the early 1900s. It is made by slicing Döner Kebab bits onto small squares of pide, topped with melted butter, and served with spicy tomato sauce, yoghurt and roasted peppers.

FUN FACT

One of the earliest references of kebab in Turkey is that of soldiers skewering chunks of freshly hunted animals on swords and grilling them on open field fires. In 1835, Turk Hamdi Usta tilted the kebab vertically, inventing what is today known as the Döner Kebab.



Escargots de Bourgogne

This simple yet extremely classy delicacy is the national dish of France—albeit anointed by fans. A tough pick coming from a country that defines modern cuisine. What elevates the dish is its mild flavour which makes it an easy accompaniment with other dishes—it is commonly served as an appetiser.

A luxurious combination of parsley, garlic butter, white wine and escargot (French for snails), Escargots de Bourgogne as we know it today is sophistication in itself, but its origins were rustic. Once considered a poor man's diet, it was widely consumed in regions that cultivated wine. Although it is also true of other European countries—it is enjoyed in a casserole in Italy or in paella in Spain, to name a couple—the French presentation has gained world recognition. Like most molluscs, snails are high in protein (15 per cent), low in fat (only 2.4 per cent), and composed of 80 per cent water. This makes it a healthy dish, but the preparation method using garlic butter eliminates that possibility. The French are known to consume 40,000 metric tons of snails each year.

FUN FACT

As proof that snails were almost a staple in ancient Europe, especially Rome, *Apicius*, the oldest known and surviving cookbook by Caelius Apicius (1st-century BC to 2nd-century AD) has a recipe for snails.

Hamburger

The ultimate comfort food of every American, and one that is equally revered world over. Strangely enough, the Hamburger gets its name from the city of Hamburg in Germany, where the dish is known to have originated. Charlie Nagreen of Wisconsin, USA, is also credited with being the first to put a meat patty in between two slices of bread in 1885. Lionel Sternberger is credited for creating the quintessential American cheeseburger in 1924. Sternberger, then 16, was working at his father's sandwich shop in Pasadena, California, and accidentally dropped a slice of American cheese on the sizzling meat.

Many variations have followed since that fateful merger of cheese and meat, along with other cheeses

including cheddar and Swiss making it to the hot grill. Toppings range anywhere from tomatoes, onions and pickles to avocado slices; and the sauces vary from state to state as they assimilate local influences. Then, there are the burger chains and their loyal fans.

Regardless of its origin stories—and there are a few more—the burger's connections to America is undeniable. Cartoon character Olive Oyl summarised it best in *Popeye the Sailor*: "I heard that a camel can go nine days without water. A trivial thing. Going nine days without a hamburger would be an accomplishment worthy of my admiration."

FUN FACT

The 28th of May every year is celebrated across the US as National Burger Day, where people indulge in their favourite food. Takeru Kobayashi of Japan made the world record in 2014 for eating the most hamburgers—12 in just three minutes.



FUN FACT

In Thailand, chopsticks are used when eating noodles—like in the rest of Asia. But they resort to spoons for soups and rice dishes. This is because of the variety of rice called Indica used for its savoury dishes—which is dry and unlike the sticky variety used in China or Japan.

Pad Thai

Stir-fried rice noodles tossed in tangy tamarind sauce along with shrimp, bean sprouts, and crushed peanuts: Pad Thai. The name of the dish says it all—it is the uncontested dish of Thailand. When in the country, it would be tough to find any local restaurant that does not serve the dish.

The dish is known to have gained popularity during the time of World War II. The selection of the dish as a national dish was more deliberate than organic. Soon after the rechristening of Siam as Thailand in 1939, the dish was picked as the national dish by then Prime Minister Plack

Phibunsongkhram from a competition conceived for that purpose. The selection of Pad Thai was also a move towards nationalism: He wanted to eliminate Chinese influence and the consumption of wheat noodles that was popular then. The chewy rice noodle *sen-chan* thus became a staple ("sen" means noodles and "chan" is short for the Chantaburi province where it is grown).

Modern iterations of the original recipe include other kinds of meat while vegan versions use tofu, but the allure of the traditional recipe remains.







FUN FACT

Pho is known to have originated during the construction of Nam Định textile plant. The broth was created from beef bones discarded by the colonists. As the construction workers moved to Hanoi for the Long Bien bridge project, poor villagers travelled with them selling Pho for sustenance.

Pho

Pronounced "fuh" and spelt *Phò* in Vietnamese, is a simple, yet wholesome soup dish that is comforting all year long. It is a staple in homes and is sold in every street stall and restaurant serving Vietnamese food around the country.

It is known to have originated in the early 20th century in the city of Nam Định in Northern Vietnam during French colonial times. Some believe that it was an adaptation of the French one-pot beef and vegetable stew *pot-au-feu*, while

others believe that its origins are from the beef soup dish called *fėn* popular among Chinese settlers in the region. The jury is out on both although the phonetic similarities in the names of the dishes cannot be argued.

Regardless, it is enjoyed worldwide. Technically, Pho consists of broth, rice noodles, herbs, and meat—beef and sometimes chicken. In Southern Vietnam in Saigon, Pho comes with a sweeter broth and with a multitude of garnishes and condiments.



CLUB BUZZ

MEMBERS ONLY

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



National Day buffets, happy hour promotions, fitness for all, and luxurious staycations.



Exciting events and interactive workshops to RSVP to.







SPECIALS IN JUL & AUG

LATITUDE BISTRO

Wines of the Month July and August 2024

Raise a glass at wine night with a glass of Terraza Malbec or Chardonnay from Argentina. From the fresh and fruity notes of Malbec to the juicy scents of Chardonnay, every sip promises a vibrant and layered experience.

PRICES: \$14+ per glass, \$68+ per bottle (U.P \$98+ per bottle)

Heritage Party 9 August 2024, 6.30pm to 10.30pm

Groove to live music and celebrate Singapore's rich cultural tapestry at an unforgettable National Day Heritage Party. Indulge in free-flowing Tiger beer and Singapore Slings, complemented by delectable light bites. Enjoy as group package deals—one free ticket for every five tickets. Plus, treat your taste buds to local craft beer tastings and heritage delights including Satay, Otah with Bun, Singapore Laksa, Rojak, Kueh Pie Tee and Popiah.

PRICES: \$78 (Member), \$88 (Member's guest)

WOK°15 KITCHEN

Weekdays À la Carte Buffet Dinner

July 2024, Tuesdays to Fridays Indulge in a sumptuous buffet dinner and spoil yourself with a delectable array of dishes at WOK°15 Kitchen. Plus, enjoy a

complimentary buffet with four

buffet purchases.

PRICE: \$59+ per person

Three-course Peking Duck Feast August 2024

Celebrate Singapore's 59th birthday with a special three-course Peking Duck dinner. Delight in succulent slices served with homemade crêpes and traditional garnishes, or relish the crispy perfection of deepfried duck pieces seasoned with salt and pepper. Complete your gastronomic journey with sautéed duck and lettuce wraps.

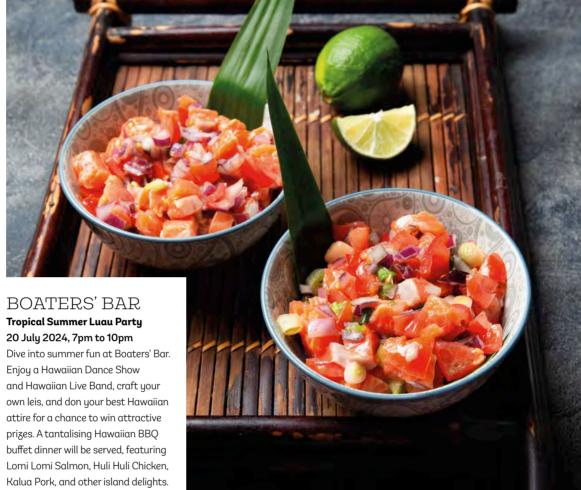
PRICE: \$89+ (U.P. \$148+)

Bring Your Own Bottle Tuesdays to Fridays, until 31 December 2024

Raise a glass at WOK°15 Kitchen with free corkage. Pair your favourite wines with classic Cantonese delights for a sensational meal to remember.

PRICE: Complimentary

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



Dive into summer fun at Boaters' Bar. Enjoy a Hawaiian Dance Show and Hawaiian Live Band, craft your own leis, and don your best Hawaiian attire for a chance to win attractive prizes. A tantalising Hawaiian BBQ buffet dinner will be served, featuring Lomi Lomi Salmon, Huli Huli Chicken, Kalua Pork, and other island delights. Get your hips swaying in the hula dance competition, then satiate your sweet tooth with pineapple upsidedown cake and Haupia coconut pudding. Free-flow of cocktails such as Piña Colada and Blue Hawaiian, as well as package deals for Members—one free ticket for every five tickets—will add to the party spirit.

PRICES: \$68 (Member), \$78 (Member's guest)

Trivia Night 28 July and 25 August 2024, 7pm to 8.30pm

Brainpower meets beverages at Boaters' Bar's trivia night. Expect an evening of camaraderie and fun with the charismatic Colin from Quizmaster.sq.

PRICE: Complimentary

Early Bird Special July and August 2024, 5pm to 6pm

Cheers to good times and great deals with Boaters' Bar 1-for-1 drinks offer!
Sip and socialise with friends as you enjoy twice the refreshment for the price of one.

PRICE: 1-for-1 on regular drinks. Not applicable for bottled wines, spirits, and Happy Hour drinks.

Ladies' Night Wednesdays

Ladies, grab your girlfriends and toast to a night with your first drink at full price and the second one at 50% off—only applicable to drinks served in glasses and at full price.

Sipping in the RainRainy days, Wednesdays, Thursdays and Sundays

Dance in the rain with a 1-for-1 drink special, where every drop counts twice as much for a memorable waterfront experience that will leave you drenched in delight.

PRICE: 1-for-1

Sundown Steals

Ongoing, 5pm to 9pm daily

Say cheers to affordable indulgence, where \$10+ unlocks servings of Tiger draughts, prosecco, house wines, and house spirits. Members enjoy 15% off plus 10% service charge waiver.

PRICE: \$10+ per glass



Personal Training Ongoing

Attain the beach body of your dreams with personal training sessions designed to sculpt and tone your body. Time to get your dream summer look.

PRICES: \$135 per session \$1,090 for 10 sessions \$1,962 for 20 sessions \$2,616 for 30 sessions All sessions are for 60 minutes.

Personal Training for Kids Ongoing

Transform your child's wellbeing with personal training to foster habits for a lifetime. From boosting confidence to enhancing physical strength, it's the ultimate investment in their vitality and happiness.

PRICE: \$872 for 10 sessions All sessions are for 60 minutes.

CrossCore®

Ongoing

Discover a dynamic workout experience with CrossCore®, which combines functional training and suspended bodyweight exercises for a full-body challenge that engages and motivates.

PRICES: \$709 for 10 sessions \$1,090 for 20 sessions \$1,472 for 30 sessions All sessions are for 30 minutes.

\$1,090 for 10 sessions \$1,962 for 20 sessions \$2,616 for 30 sessions All sessions are for 60 minutes.



Power Plate

Ongoing

Elevate your daily workout routine with Power Plate. This vibrating platform intensifies exercises, enhances muscle activation, and accelerates fitness results for maximum efficiency and effectiveness.

PRICES: \$600 for 10 sessions \$1,090 for 20 sessions \$1,472 for 30 sessions All sessions are for 30 minutes.

Buddy Training Special

Ongoing

Unleash the power of partnership and work out with a friend. Not only does this add fun and accountability, it boosts motivation, pushes limits, and celebrates achievements for double the gains.

PRICES: \$1,308 for 10 sessions \$2,398 for 20 sessions \$3,270 for 30 sessions

With Power Plate: \$1,417 for 10 sessions \$2,616 for 20 sessions \$3,597 for 30 sessions All sessions are for 60 minutes.

Boxing

Ongoing

Step into the ring of fitness for the ultimate workout with boxing. From stress relief to improved coordination, strength, and cardiovascular health, it packs a punch and delivers a knockout physique.

PRICES:

\$1,308 for 10 sessions \$2,180 for 20 sessions \$2,834 for 30 sessions All sessions are for 60 minutes.





Boxing Fitness

Thursdays, 10am to 10.45am

Awaken your inner Muhammad Ali in a dynamic 45-minute boxing class. From mastering punches to burning 500-900 calories, the Club's certified trainers ensure you sweat, learn and leave feeling like a heavyweight. Gloves will be provided.

PRICES: \$40 (Member) \$50 (Member's guest)

Member Referral Programme Ongoing

Introduce a friend to the fitness fun at the Club when you refer them for 10 personal training sessions. Enjoy a complimentary group fitness session together-pick between Pilates Matwork or Gentle Yoga for a double dose of wellness.

PRICE: \$1,090 for 10 sessions

Sculpt & Tone

Fridays, 10am to 11am

Get ready to sculpt and tone your way to fitness success. These sessions target the entire body, with a special focus on lower body toning. Sessions are suitable for all levels, and participants will enjoy a blend of strength-enhancing exercises with or without equipment.

PRICES: \$16 (Member) \$20 (Member's guest)

Gentle Yoga

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

Experience tranquillity as the sun sets during Sunset Yoga on Tuesdays, with poses to strengthen and promote flexibility. Alternatively, Yoga Flow Vinuasa on Wednesdays will help integrate movement and meditation for a dynamic experience.

PRICES: \$30 (Member) \$40 (Member's guest)

Pilates Matwork

Mondays, 10am to 11am

Get ready to strengthen and lengthen with Pilates. This corefocused workout not only tones your trunk but also gives your arms and legs a workout. Sign up and feel the burn!

PRICES: \$30 (Member) \$40 (Member's guest)

AOUA

under the sun.

AcquaPole & AcquaPole Boxing Thursdays, 9.30am to 10.20am

Dive into refreshing fitness with AcquaPole & AcquaPole Boxing! Perfect for the warm weather. these water-based workouts offer a cool escape while toning muscles and enhancing agility

PRICES: \$40 per lesson; \$132 for 4 lessons (Member) \$45 per lesson; \$155 for 4 lessons (Member's guest)

Hydrotherapy

By appointment only Conducted by instructors

from Yvonne Swim School, hydrotherapy sessions are tailored to address your specific injuries and concerns. Whether battling chronic diseases or seeking relief from low back pain, these sessions offer targeted support with a splash of expertise.

PRICES: \$86 (45 minutes) \$109 (60 minutes)

Aqua Bike

Tuesdays and Fridays, 8.15am to 9.05am

Pedal the morning away at Agua Bike classes. This refreshing, joint-friendly workout offers maximum impact on your fitness goals, and is the perfect blend of low-impact exercise and highintensity results in the water.

PRICES: \$40 per lesson; \$132 for 4 lessons (Member) \$45 per lesson; \$155 for 4 lessons (Member's guest)

Swimming - Kids Group Lessons (4 to 16 years)

Tuesdays, 4.30pm and 5pm Thurdays, 4.30pm, 5pm and 5.30pm Saturdays, 9.30am, 10am, 10.30am and 11am

Children with water safety skills excel not only in aquatic environments but also gain essential life-saving abilities. Sign them up for 30-minute beginner swimming lessons or 45-minute advanced sessions to instil confidence, foster physical development, and promote a lifelong love for water activities.

PRICE: \$112 for 4 lessons

Swimming - Babies & Toddlers **Group Lessons** (6 months to 3 years)

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

Invest in swimming lessons for your little one to foster safety and early water confidence, enhance motor skills, promote bonding, and lay a foundation for lifelong fitness and enjoyment.

PRICE: \$112 for 4 lessons

Private Swimming Lessons Ongoing

Private swimming lessons offer oneon-one attention, allowing swimmers to build skills and confidence at their own pace. These swim classes offer focused guidance so individuals can overcome challenges and master strokes with ease and confidence.

PRICES:

Private Lesson For 1 Swimmer: \$70 (30 minutes) \$80 (45 minutes) \$90 (60 minutes)

Semi-Private Lesson For 2 Swimmers: \$45 per person (30 minutes) \$50 per person (45 minutes) \$55 per person (60 minutes)

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



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All prices are nett unless otherwise stated.

TENNIS

Private Tennis Lessons

Ongoing

Elevate your game with tennis lessons. From improving fitness and coordination to fostering mental agility and social connections, it's a sport that offers endless benefits both on and off the court.

PRICES:

Head Coach \$109 for 1 player \$60 per player for 2 players

Associate Director of Tennis \$131 for 1 player \$71 per player for 2 players

Director of Tennis \$142 for 1 player \$77 per player for 2 players

Group lessons \$50 per player for 4 to 6 players

Cardio Tennis Drills Group Lessons

Mondays, 9am and 7.30pm Fridays, 10am

Transform your tennis game with cardio tennis drill classes. Boost endurance, speed, and agility while refining your strokes in a high-energy, motivating environment designed to take your skills to the next level.

PRICES: \$50 per player (60 minutes) \$71 per player (90 minutes)

Junior Tennis Group Lessons Ongoing

Equip your child with a winning edge in tennis through these relaxed lessons. Qualified instructors make skill mastery enjoyable for kids, offering personalised guidance in categories like Red Ball (4-6 years) to Green Ball (9 years and up). Lessons are available for kids aged 3 to 14.

PRICE: \$156 for 4 lessons (3 to 5 players)

SAILING

Powered Pleasure Craft Driving License (PPCDL) Course

Saturdays and Sundays,

9am to 5pm

Set off on a journey to master sailing with expert instruction from the Asian Yachting Academy. Dive into theory and hands-on techniques, earning a Certificate of Attendance essential for the Singapore Maritime Academy's PPCDL test.

PRICES: \$298 per trainee (Member) \$263 per trainee (Member's birthday month) \$350 per trainee (Member's guest)

DIVING

Discover Scuba

Ongoing

Dive into the underwater realm with Discover Scuba Diving by White Manta Diving—a perfect introduction for those eager to explore without committing to certification. Unveil the mysteries of the deep, no prior experience required. Suitable for participants aged 10 and above.

PRICES: \$137 (Member) \$164 (Member's guest)

PADI Open Water Dive Course

Ongoing

Begin your aquatic journey with the PADI Open Water Dive Course, unlocking the wonders of the deep. Dive with experienced diving instructors, who ensure a safe and enriching experience. Open for participants aged 10 and up.

PRICES: \$905 (Member) \$1,069 (Member's guest)



Refine Scuba (Diving Refresher Course) Ongoing

Update your diving prowess with this refresher course, perfect for certified divers seeking to polish essential skills like mask handling, buoyancy control, and fin techniques before their next underwater adventure.

PRICES: \$344 (Member) \$404 (Member's guest)

OTHERS

Lockers for Rent Ongoing

Secure your belongings in the changing room lockers while you enjoy your day at the Club. Rentals are available for a minimum of six months, ensuring peace of mind and convenience for your storage needs.

PRICES: 6 months: \$65 (Small) \$130 (Medium) \$195 (Large)

1 year: \$120 (Small) \$240 (Medium) \$360 (Large)

Bicycles for Rent

Ongoing

Discover the joys of family bonding with bicycle rentals. Explore
Sentosa's lush green landscapes and create cherished memories together. Enjoy complimentary helmets for safety, or bring your own bikes and rent helmets separately for added convenience.

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

\$6 for the first hour (Child) +\$5 per subsequent hour

+\$20 for bicycle returns after 7pm

\$5 for helmet rentals only

ROOMS

Family Staycation Package 1 July to 30 September 2024

Unwind and make memories together at the tranquil oasis of Sentosa Cove at ONE°15 Marina for a family retreat. Indulge in the luxurious Monte Carlo Suite 1, complete with marina views, before bonding over breakfast, arcade fun, bicycles, board games, and more included.

PRICE: \$788+ (U.P. \$966+)

National Day Special 8 to 11 August 2024

Celebrate Singapore's 59th birthday with a special treat at the Club. Enjoy a delightful \$59 discount on your total bill when you reserve the Hillview or Marina View rooms. Indulge in breakfast for two and savour complimentary snacks from the non-alcoholic minibar.

PRICES:

Hillview room: \$279+ Marina View room: \$299+ Enjoy \$59 off total spend





How about it if your children could expend their energy while picking up some valuable skills. Conducted by Olaso Tennis Academy, this tennis camp focuses on teaching children the right techniques—strokes and footwork—as well as strategy and movement on the court. The latter will help the children transition effortlessly from practise to match modethey will get to showcase their skills through a mini match on the last day, which will end with a prize ceremony. RSVP one week before each camp to recreation.sc@one15marina.com

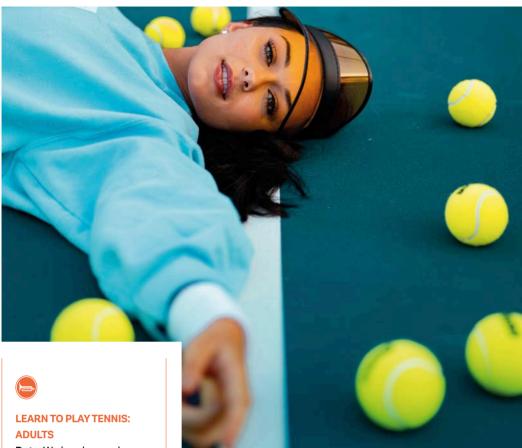


OPTI JUNIOR 4-DAY SAILING COURSE

Date: Tuesdays to Fridays, 2 to 5 July 2024 3 to 6 September 2024 Time: 9.30am to 5.30pm Venue: ONE°15 Marina Sentosa Cove and Lazarus Island Price: \$520 (Member) \$620 (Member's quest)

Want to initiate your children into the fantastic and fun world of sailing? This course has been conceived with that purpose in mind: To give them the confidence to be at sea independently. Conducted by Singapore Sailing Federation, children 7 to 12 years of age will learn to sail in pairs on an Optimist boat, forging teamwork while discovering how boats work, its gadgets and ways to navigate winds. They will also gain knowledge about the marine environment around them. They can look forward to a fun time and new friendships. Children must be able to swim at least 50m with a personal floatation device. A minimum of 6 persons are





Date: Wednesdays and Fridays, July 2024

Time: Wednesdays, 8am to

9.30am

Fridays, 7pm to 8pm **Venue:** Tennis Court

Price: Wednesdays: \$71 for 1.5 hours (Member), \$82 for 1.5

hours (Member's guest) Fridays: \$50 for 1 hour (Member); \$60 for 1 hour

(Member's guest) \$7 for racquet rental

Suitable for beginners as well as returning players, this tennis workshop conducted by Olaso Tennis Academy's Assistant Tennis Director will not just teach the fundamentals of the sport—the rules and strokes—but also help players hone existing skills. The opportunity to meet other likeminded Members is another bonus. Racquet rental is available at a price. RSVP one week before to recreation.sc@one15marina.com





DURIAN MASTERCLASS

Date: Friday, 19 July 2024 **Time:** 7pm to 9pm

Venue: Outside LATITUDE

Bistro

Price: \$78 (Member) \$98 (Member's guest)

Groups of 4 and above: \$68 (Member) \$88 (Member's guest)

It's the season of the king of fruits. At this appreciation and indulgence event, Members will enjoy Premium Black Gold Mao Shan Wang and assorted durian cultivars such as Red Prawn, D13 Custard Bun, D101, D24, XO, Golden Phoenix (subject to seasonal stocks). Coconut juice and tropical fruits will be served as apt complements. It promises to be an event that will initiate participants into the various breeds of the fruit—a durian dehusk game conducted will add to the educational session. RSVP by 8 July 2024 to membership.sc@ one15marina.com



SINGAPORE HERITAGE GAMES

Date: Saturdays, 3, 10, and 17 August 2024 Friday, 9 August 2024 Time: 4pm to 5pm Venue: Children's Playroom Price: Complimentary (Member)

\$5 (Member's guest)

Long before video games and arcade games, people in Singapore kept themselves occupied by playing games that forged relationships simple, traditional fun. Children between the ages of 7 and 10 years will get to try their hands at these iconic heritage games such as five stones, hopscotch, eraser battle, and more. They will also receive a complimentary National day-themed tattoo sticker and eraser. RSVP one week before the event to recreation.sc@



MEMBERS' SOCIAL NIGHT

Date: Friday, 16 August 2024 Time: 7pm to 9pm Venue: Bar Nebula Price: \$48 (Member), \$68 (Member's guest)

It's the month that Singapore obtained independence. What better way to commemorate it than integrating with the community, celebrating its various cultures and traditions. This event brings together Singaporeans and foreigners, who have made the country their home—to connect, explore friendships and possible collaborations over free-flow of drinks and a buffet of local delights. Participants will also make a Singapore-related magnet using hama beads, as a memento. RSVP by 5 August 2024 to membership.sc@ one15marina.com



All prices are nett unless otherwise stated.



ONE°15 TENNIS TOURNAMENT: SINGLES

Date: Monday, 2 September to Wednesday, 30 October 2024 Time: 7pm to 9pm Venue: Tennis Court

Venue: Tennis Court **Price:** \$30 per player

Early bird (before 9 August): \$20 per player

A Member-exclusive event, get set for some adrenaline pumping action on the tennis court. Showcase your skills through a friendly game conceived in the knock-out concept where the player advances to the next round after winning a best-ofthree tiebreaker sets. Games have been classified in two categories: Men's Singles and Women's Singles. Prizes include a trophy and \$150 F&B voucher for the winner, while the runner-up will receive a trophy and \$100 F&B cash voucher. RSVP by 24





ONE°15 RETRO BOOGIE

Date: Saturday, 31 August 2024

Time: 7pm to 1am

Venue: Constellation Ballroom **Price:** \$78 (Member),

\$88 (Member's Guest) \$280 (Groups of four) +\$38 for free-flow alcohol

package

Early bird (before 15 July): \$68 (Member) \$78 (Member's guest)

Join us for a retro night to remember. With the DJ playing the best of '80s hits, gourmet American cuisine from the era, and free-flow light bites, a fun time is guaranteed. Don't forget to dress to impress—there are prizes to be won. Only those who are 18 years and above will be allowed to join. RSVP by 24 August 2024 to marketing. sc@one15marina.com



Kanpai: The Art of Japanese Whisky

On 8 March, Bar Nebula transformed into a haven for whisky lovers. Twenty-seven Members gained insight on the unique essence of Japanese brand Fuji's whiskies and the characteristics that set them apart from others. Whisky specialist Yuka led all present through the process of whisky preparation that harnesses natural elements, namely water, air

and mist, from Japan's pride and crowning glory Mt Fuji. She explained how these elements help build up the character and unique flavour profile of the whiskies.

Members were intrigued at how Fuji's exploration into alcoholic beverages began as a humble beer brewery and is today one of the most regarded whisky distilleries in Japan. They were then led on a journey of appreciation through three of Fuji's cornerstone whiskies—the Single Blended, Single Grain and Single Malt—which was well complemented by the canapés prepared by the Club's chefs.

A lively Q&A session followed that served as an icebreaker as much as it was informative. Amidst lighthearted banter and laughter, Members eagerly vied with each other to showcase their knowledge and share their insights with Yuka and fellow participants. The mood and camaraderie throughout the event left no doubt that Members found the experience enriching and enjoyable and looked forward to more in the future.









Chinese Brush Painting

Constellation Ballroom Foyer became the venue of one of the Club's beloved events—Chinese Brush Painting. Held on 6 and 20 March, Members embarked on the process of capturing the beauty and magnificence of nature on rice paper. Artist Yap Sin Guan took them through the process of the accurate and lifelike representations of birds, flowers, insects, and landscapes. The majestic, red-crowned cranes—revered as symbols of good fortune in Chinese culture—that adorned many of the canvasses showed how attuned the participants were to the guidance provided, finessing their strokes along the way to impart realism and vitality to their creations.





Meet a Marine Scientist: Squid Dissection

The Club's Eco-Advisor Sam Shu Qin took over NOVA Room on 17 March for yet another informative session on marine life, notably squid. Through a detailed dissection, she led Members through the marine animal's fascinating biology and physiology, delving deep into its physical features, unique adaptations and motor functions. Participants, adults and children alike, performed a precise dissection, and identified and examined key organs such as the digestive system, reproductive organs, gills, and ink sac, gaining a comprehensive understanding of the squid's internal anatomy. The post-dissection reflections and insights shared were animated, and echoed a common awe and new-found appreciation of these fascinating creatures and the marine world in general.

Ask Me Anything: Octopus

It was the turn of Bar Nebula on 17 March for yet another enlightening session on the wonders of the natural world. The animal chosen by the Club's Eco-Advisor and marine biologist Sam Shu Qin for this no-holds-barred Q&A session was the octopus. Members gained valuable insight on the eight-limbed mollusc's problem-solving skills, complex behaviours, and unique camouflaging abilities from their predators, which includes changing their colour and texture. Shu Qin elaborated on how octopuses communicate and their social behaviours. She also highlighted the ongoing research efforts aimed at understanding their cognition, memory and sensory capabilities, which the young participants found fascinating. Members expressed that it was a captivating exploration of these magnificent creatures and looked forward to more such informative sessions.





D.I.Y. Ocean Animal Craft

On 16 March, Children's Playroom doubled up as a classroom and creative workshop centered around sustainability. Children were guided by the Recreation department staff to craft marine ecosystems using upcycled materials. The materials provided included cardboard egg trays and other repurposed materials, and children used them to exercise their creativity and

transform their vision to reality. Their creations, which ranged from miniature sea creatures to vibrant coral reefs, showcased both artistic ingenuity and environmental consciousness. It was indicative of the event's success in promoting eco-consciousness and knowledge of the marine world.



Kids' Pool Party

The name says it all—and the Club's F&B department pulled all stops for a party to remember. Think an on-water bouncy castle and an obstacle course at the Infinity Pool. These were just the tip of the iceberg as far the fun activities the Club had organised—hula hoop toss and treasure hunt at the Children's Pool were the other exhilarating activities. The Recreation staff kept a close eye and guided the little ones through the activities, which seemed to foster a keen spirit of friendly competition and teamwork as children mingled and made new friends. A delicious buffet at Children's Playroom was the perfect finale for the hungry and enthusiastic participants. It was overall a fun and engaging event that the young participants will cherish for a long time to come.



Easter Egg Hunt & Games

On 31 March, Bar Nebula, Children's Playroom and Ballroom Foyer transformed into secret venues for the Easter Egg Hunt as excited children spiritedly hunted for so-called hidden treasures. Aside from those that kindled their sense of adventure, there were also creative activities such as egg painting, and fun games such as Egg Hat Toss, and Egg and Spoon Race. These filled the space with joyful laughter and camaraderie as it did healthy competition. The 18 participants were duly rewarded for their enthusiasm and participation with tokens of appreciation. Suffice to say, it was a memorable Easter celebration for all.









5-day Tennis Camp

From 1 to 5 April, the Club's Tennis Court was the place to be for tennis enthusiasts and players alike. Guided by professional coaches, participants honed their skills, perfected their strokes and coverage of the court during the five-day camp. Personalised instructions on crucial aspects such as grip, footwork and serving techniques made it more purpose-driven and wholesome. Friendly matches and games helped keep the atmosphere lively and engaging, and boost their overall fitness. Camps are perfect grounds for forging new friendships and this one was no different and Members remarked about the multiple perks they indulged in. They eagerly looked forward to the next camp.





Opti Junior 4-day Sailing Course

From 1 to 4 April, Lazarus Island was the kick-off point for the inaugural Opti Junior 4-day Sailing Course. Conducted by Singapore Sailing Federation, the course, which was aptly timed with the holiday period of international schools, was devised with the objective to gave budding sailors aged 7 to 12 years the confidence to explore the waters and gain valuable sailing skills. Professional coaches guided the young participants to master sailboat components, and hone essential rope and knot techniques. Key among the lessons imparted—aside from basic sailing rules—was personal safety while at sea and problem-solving.

The overwhelming response saw the course fully subscribed. The course offered the youngsters a refreshing break from

digital gadgets and the opportunity to experience nature and make friends in real time. An intimate birthday celebration of one of the participants, that included a cake-cutting ceremony, added to the convivial vibe of the course. Participants unanimously expressed that it was one of the most enjoyable camps they have attended and were mighty pleased to leave with valuable seafaring lessons.









Adult Social Swim: Freestyle

It was the turn of the adults on 21 March at an event that combined swimming with networking with a difference at the Club's Infinity Pool. Audrey Lim, Head Coach at Yvonne Swim School guided the participants through freestyle techniques focused on efficiency in the pool—the right arm strokes, breathing and body position, which participants then got to practise through a series of drills. Personalised feedback addressing specific pain points made for a fruitful experience for Members. An extensive warm-up regimen followed by practise sets that involved swimming a few laps ensured the lessons imparted became muscle memory. A serene cool-down swim was the perfect ending to an eventful day.



Conversations with Scott Dunn Travel Specialists

On 5 April, 27 members gathered at innerCove to get in on the next best thing in travel—immersive and off-the-beaten path experiences. Led by luxury travel operator Scott Dunn Asia, Members received valuable insight on the most exotic destinations and the best months to explore them. For example, Kenya in August for the Great Wildebeest Migration and to get up close and personal with indigenous tribes in Samburu, and Nairobi for a unique breakfast experience with giraffes. To end the year with a bang, there's exotic Lapland with its reindeer, husky-drawn sleighs, snow-covered forests, and the ultimate cosmic phenomenon, the Northern Lights. Complete it with a visit to Santa and his Christmas village.

Mike Harlow, General Manager of luxury travel operator Scott



Dunn Asia's welcome address, explaining the rich legacy of Scott Dunn, instantly seemed to assure Members and help them better envision the adventures and memorable journeys it helps organise. The excited murmurs in the room and the eager questions raised by all present were proof of the success of the event. Some were seen already planning their next vacation.

JUL 24 – JAN 25

JUL

1-8

ILCA 6 Women & ILCA 7 Men U21 World Championships Viana de Castelo, Portugal 2024ilcau21.ilca-worlds.org

J/80 Worlds Championship La Rochelle, France i80worlds2024.com

62nd Vaurien World Championship Liptovská Mara, Slovakia vwc2024.newsailing.sk

Rolex TP52 World Championship Rhode Island, USA 52 superseries.com

International Topper Worlds 2024 Murcia, Spain itcaworld.org

28 - 8 AugParis 2024 Olympic Sailing Competition Marseille, France paris2024.org

AUG

2024 505 World Championship Getterön, Sweden varbergssegelsallskap.se

Dragon European Championship 2024 Pärnu, Estonia dragoneuro2024.com

National Day

10 - 16

GP14 World Championship Wales, Great Britain gp14.org

24 - 31

Micro Class World Championship Hourtin, France micro-class.org

31 - 7 Sep

Finn Gold Cup Aarhus, Denmark 2024.finngoldcup.org

SEP

7-13

Shark 24 World Championship Ontario, Canada shark24.org

14 - 21

J/70 World Championship Palma, Spain j70ica.org

16 - 21

Raceboard World Championships Cadiz, Spain raceboard.org

27 - 4 Oct

Melges 24 European Championship Split, Croatia melges24.com/Europeans2024

OCT

2-6

KiteFoil World Series - Italy kiteclasses.org/events/upcoming-events

A's Youth Foil European Championship Torregrande, Italy kiteclasses.org/component/ eventbooking/Youth-foil

ISCA World Championship Texas, USA Sunfishclass.org

19 - 27

Nacra 15 World Championship Barcelona, Spain nacra15class.com/2024-worlds

24 – 2 Nov Snipe World Championship Dársena Norte, Argentina snipeworlds.org

25 - 27

RS Aero Youth World Championships 2024 Sardinia, Italy rsaerosailing.org/

31

Deepavali

NOV

7-9

Blue Water Edufest ONE°15 Marina Sentosa Cove Singapore bluewateredufest.com

10 - 28 Feb

Vendée Globe Les Sables-d'Olonne, France vendeeglobe.org

14 - 17

Championnat de France Espoirs de Match-Racing 2024 Antibes, France matchraceantibes.fr

Kdy November Match Cup (Gr 5) Copenhagen, Denmark kdymatchrace.dk

DEC

IODA Optimist World Championship Mar del Plata, Argentina 2024worlds.optiworld.org/en/default/ races/race

Christmas

EurILCA Europa Cup - Croatia Hvar, Croatia eurilca.eu/event/333

30 - 4 Jan

International Moth World Championship Auckland, New Zealand mothworlds.org/

2025

JAN

New Year

20 - 26 JUI

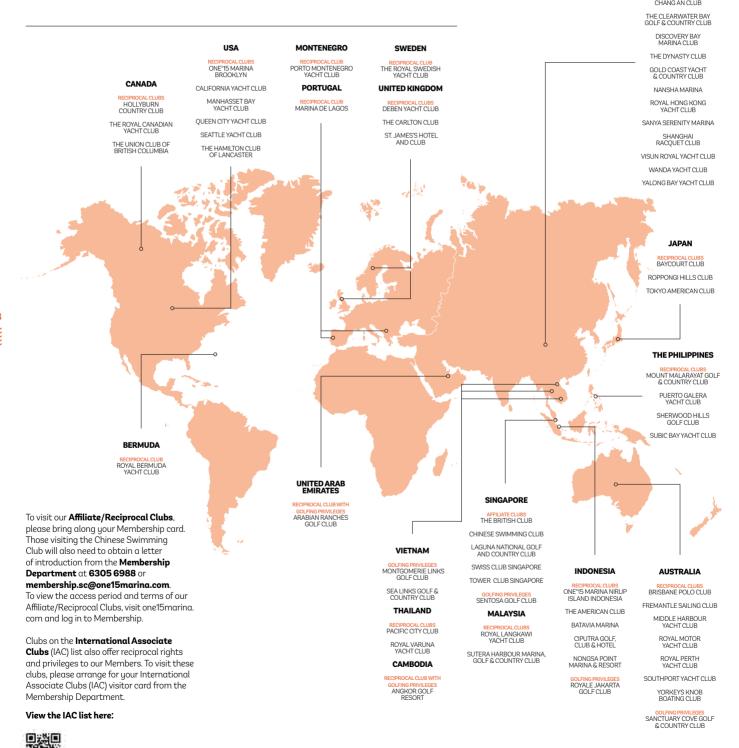
British sailing boat Topper Class is popularly known as the "friendly class"—its award-winning design is available in three rigs and offers a scalable option for sailors of all skill levels. It carries with it the distinction of having launched many successful young sailors in the world arena, especially in the International Topper Worlds organised by its parent organisation, the International Topper Class Association (World)

CHINA & HONG KONG

ABERDEEN BOAT CLUB

BEIJING AMERICAN CLUB

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.









RETRO

31 AUGUST 2024 (SATURDAY), 7PM – 1AM CONSTELLATION BALLROOM

Get ready to party like it's 1979! Travel back to the vibrant 70s and 80s when disco balls sparkled and bell-bottoms ruled the dance floors. Join us in your dazzling outfits as we boogie down in style, with Best Dressed/Big Hair Contest, twisting fun with Giant Twister, Bingo, and more. Grab your friends and get ready for a night of unforgettable fun and nostalgia!

Early Bird till 15 July: \$68 (Member), \$78 (Member's guest) Bundle of 4: \$280

Top-up \$38 for free-flow alcohol



Best Dressed & Big Hair Contest



Dance the Night Away



Funky Beats & Games

FIND OUT MORE bit.ly/ONE 15RETRO24





OUR OCEANS. TOGETHER.

7 – 9 November 2024 ONE°15 Marina Sentosa Cove Singapore

Be part of the wave of positive change to protect our oceans for a sustainable future.

Now in its third edition, Blue Water EduFest 2024 underscores a renewed commitment to ocean and coastal preservation. Happening from 7 to 9 November 2024, the event aims to convene influential figures, industry leaders, and passionate eco-champions to push the boundaries of marine conservation in Southeast Asia. Partnering with Ocean Geographic, the purpose-driven conference titled 'Blue Eco Summit' will be anchored by keynote speaker Dr. Sylvia Earle, a renowned oceanographer, explorer, and environmental advocate.

Make a difference and create a bluer planet with us.



Dr Sylvia Earle

Keynote Speaker

Blue Eco Summit Conference
Oceanographer, Marine Biologist
Time Magazine's Hero for the Planet

Incorporating

BLUE ECO SUMMIT BY OCEAN GEOGRAPHIC BLUE WATER HEROES

ONE[°]15 CLEAN UP

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