

LONGITUDE

A PUBLICATION OF
ONE°15 MARINA
SENTOSA COVE
SINGAPORE



ISLAND STORIES

Aquaponic urban farms, women who shaped our future,
in love with heartland food

+

Destination holidays loaded with tradition and culture



THE WESTIN

NIRUP ISLAND
RESORT & SPA
BATAM



Nirup Island Escapade

Exclusive offer for ONE°15 Marina Members

Relax and enjoy your secluded escape at The Westin Nirup Island Resort & Spa Batam where you can unplug, unwind and reconnect at with the nature and have a peaceful hideaway at The Nirup Island.

Room rates starts from IDR 3,600,000 ++ per room per night.

Inclusion:

- One night stay at Deluxe room
- Daily Breakfast for two at Island Kitchen
- Early Check-in or Late Check-out (Subject to hotel availability)
- 15% Discount for Food and Beverage
- Complimentary Cocktail or Mocktail for two at Constellate
- Complimentary Daily Wellness and Family Activities Program
- Complimentary access to WestinWORKOUT® Fitness Studio



Terms & Conditions:

- The rate is exclusively applied for ONE°15 Marina Members • Guest must present the valid membership card of ONE°15 Marina upon check-in process for verification purpose • Rate is subject to 21% prevailing tax and service charges
- Booking and stay period: 20 June 2025 - 20 September 2025 • Booking via email to wh.reservation.bthni@westin.com



Welcome to our Singapore issue. This August, Singapore celebrates 60 years of being an independent nation. The country's phenomenal rise from a sleepy fishing village to a modern metropolis—driven by visionary leadership, innovative thinking and strategic planning—has propelled it to the forefront of the global stage. Yet, despite its rapid modernisation, Singapore has retained a strong cultural identity. That aspect sets the tone for all the events the Club has planned for the next two months, from the SG60 Members' Sunset Sail and the National-Day-themed yacht convoy SG60 ON SAIL, to Heritage Brunch & Pool Party, and series of SG60-themed promotions, including personal training sessions. Turn to Club Perks (page 32 onwards) for more details.

AS PROUD AS
SUCH ACCOLADES
MAKE US, THEY
ALSO AFFIRM OUR
COMMITMENT
TO QUALITY AND
SERVICE, AND A
BETTER FUTURE
FOR ALL.

On the note of fitness, the new and expanded Fitness Centre will add a new dimension to your fitness and wellness regimens. Stay tuned to our newsletters for details.

Singapore's 60th birthday and its vibrant multicultural fabric are also the theme of this issue of *Longitude*. In Fine Food (page 24), some Members and staff list their favourite local food, while Fun Facts (page 9) spotlights the diverse women who have made a mark in Singapore's history and some of its policies. This issue also features the Co-founders of BlueAcres (page 18), whose aquaponic farms are proof that sustainable, high-tech agriculture can thrive in the city and also shape the future of children with special needs.

In April, Singapore Yachting Festival (SYF) yet again solidified Singapore's status as a platform for the luxury yachting lifestyle and marine stewardship. Grandeur on Water (page 22) outlines all that went on at SYF 2025. Hot on the heels of that, as a part of Nautilus Marine Insurance Marina of the Year Awards 2025, ONE°15 Marina Sentosa Cove has been inducted into the Hall of Fame for International Marina this year. We are the first marina in Asia to have won the Marina of the Year Award twice—in 2021 and 2023. As proud as such accolades make us, they affirm our commitment to quality and service, and a better future for all.

We have a few new developments on the cards as well, including Boaters' Bar's new culinary focus and an updated menu—not forgetting free first drink for Members on Fridays! We are also very excited about the expansion of the ONE°15 Marina brand to Desaru Coast—a partnership that will help establish Malaysia as a luxury boating destination.

Last, but not the least, The Westin Nirup Island Resort & Spa has opened its doors and invites Members to be the first to experience this exclusive island escape. Refer to the ad on facing page for further details.

There are exciting times ahead and this is no time to rest. Our mission for excellence continues to drive us forward, and is well aligned with Singapore's official destination brand and tag line: Passion Made Possible.

Nick McLaughlin
General Manager

CONTENTS

JUL/AUG

2025



01

GM'S MESSAGE

From the desk
of Nick McLaughlin,
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

Celebrate National Day
with vibrant colours,
retro designs
and classy art.

08

EVENTS

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

09

FUN FACTS

The women who shaped
Singapore's history.

12

LUSH ESCAPES

Connect with your
holiday destination
by taking part in its
treasured festivals.

12

18

FOCUS

BlueAcres' mission to redefine urban farming and create a platform for social impact.

20

FOCUS

The elegant design concept behind the new and rebranded Latitude Restaurant & Terrace.

22

ON WATER

All about the 2025 edition of Singapore Yachting Festival.

24

FINE FOOD

Members and staff share fond memories associated with their favourite local food.

32

CLUB PERKS

National Day feasts, brunches and buffets, classy cocktails, fitness for all, and cosy staycations.

38

RSVP

Exciting upcoming Club events to add to your calendar.

42

HAPPENINGS

Pickleball Social Night; Members' Sunset Sail; From Idea to Income: A Workshop on Business & Financial Strategy; Tennis Camp; The Art of Sake; Watch Wonders & Wonders; Drill & Rally with Olaso Coach; Bunny Bash By the Pool; Sip of Italy: A Degustation Wine Masterclass.

46

CLUB CALENDAR OF EVENTS

Exciting activities over the next six months awaiting your participation.

48

THE WORLD AT YOUR FINGERTIPS

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



ONE°15 MARINA
Sentosa Cove Singapore

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](https://www.instagram.com/one15marina)
LinkedIn: [linkedin.com/company/one15-marina](https://www.linkedin.com/company/one15-marina)
Facebook: [facebook.com/one15marina](https://www.facebook.com/one15marina)
Twitter: twitter.com/one15marina

TatlerAsia

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
CONTRIBUTING DESIGNER Ray Kohar
CONTRIBUTORS Beatrice Bowers,
Annabel Middleton, Ying Rui
IMAGES Benny Loh, Instagram,
Shutterstock, Unsplash, Wikipedia,
respective brands and organisations
Production & Traffic Director Grace Lim
Publishing Executive Jettana Tang

TIMES PRINTERS PTE LTD
16 Tuas Ave 5, Singapore 639340
T 6311 2888
All rights reserved, copyright© 2023
Tatler Asia (Singapore) Pte Ltd
MDDI (P) 071/08/2024

COVER IMAGE
Shutterstock

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 are nett, unless otherwise stated. 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.

TEAM & CONTACTS

CHAIRMAN

Arthur Tay

BOARD OF ADVISORS

Prof Chou Loke Ming
Richard YM Eu
Leong Wai Leng
Daniel Lim
YP Loke
Low Teo Ping
Keith Magnus
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

REGIONAL GENERAL MANAGER, MARINA DIVISION

Jonathan Sit
jonathan.sit@one15marina.com

GENERAL MANAGER

Nick McLaughlin
nick.mclaughlin@one15marina.com

SENIOR DIRECTOR, MARINA

James Roy
james.roy@one15marina.com

DIRECTOR, OPERATIONS

Kanna Karmegam
kanna.karmegam@one15marina.com

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, SUSTAINABILITY AND MARKETING

Esther Ang
esther.ang@one15marina.com

MANAGER, MARKETING

Calista Tan
calista.tan@one15marina.com

MANAGER, FINANCE

Tan Pheng Soon
phengsoon.tan@one15marina.com

MANAGER, SECURITY

Azhar Bin Hamid
azhar.hamid@one15marina.com

MANAGER, ENGINEERING

Aravindhan Baskaran
aravin.baskaran@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
8500 1015 (WhatsApp text only)
wok15.sc@one15marina.com

Latitude Restaurant & Terrace

7am – 10pm (Sun - Thu & PH)
7am – 11pm (Fri, Sat & Eve of PH)
Last order at 9.15pm (Sun - Thu & PH)
and 10.15pm (Fri, Sat & Eve of PH)
6305 6982
9144 7124 (WhatsApp text only)
latitude.sc@one15marina.com

innerCove

8am – 10pm (daily)

Boaters' Bar

5pm – 11pm (Wed, Thu & Sun)
5pm – 12am (Fri & Sat)
Closed on Mondays & Tuesdays
Last order for food at 9.30pm, last order
for drinks at 10.15pm (Wed, Thu & Sun)
and 11.15pm (Fri & Sat)
9848 0115 (WhatsApp text only)
boatersbar.sc@one15marina.com

HELIOS93 (Lobby Bar)

11am – 8pm (daily)

FITNESS

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

RECREATION

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

Infinity and Children's Pools*

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

CORPORATE/PRIVATE FUNCTIONS

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

ONE°15 CHARTERS LUXURY

YACHTING

9am - 6pm (Mon - Fri)
6305 9676
8818 2735 (WhatsApp text only)
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



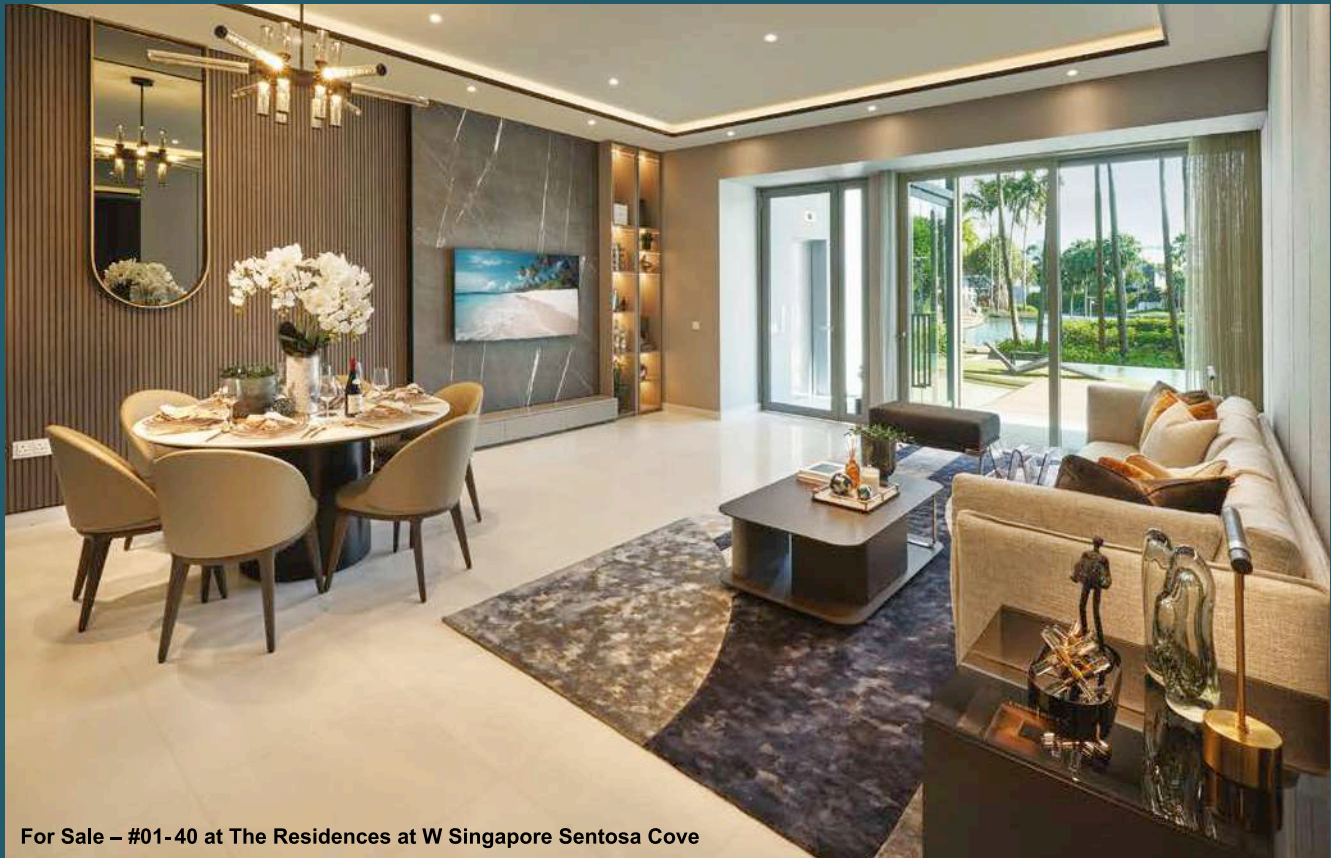
24-HOUR EMERGENCY CONTACTS

Security: 6305 6995
Marina: 9071 7604

* Charges apply

^ Guest fees apply

READY TO MOVE IN



For Sale – #01-40 at The Residences at W Singapore Sentosa Cove

Presenting a limited collection of finely-appointed waterfront homes

- Close to Sentosa Golf Club, Resorts World Sentosa and tranquil beaches
- Dine, shop and unwind at Quayside Isle
- Set sail where you live, with yacht berths available*
- 2- to 4-bedroom units for sale at The Residences at W Singapore Sentosa Cove: #01-40, #02-21, #03-11, #04-34, #06-01, #06-15 and #06-35

Get in touch with us for interest in other units



For illustration only

TO VIEW, PLEASE CALL OR WHATSAPP

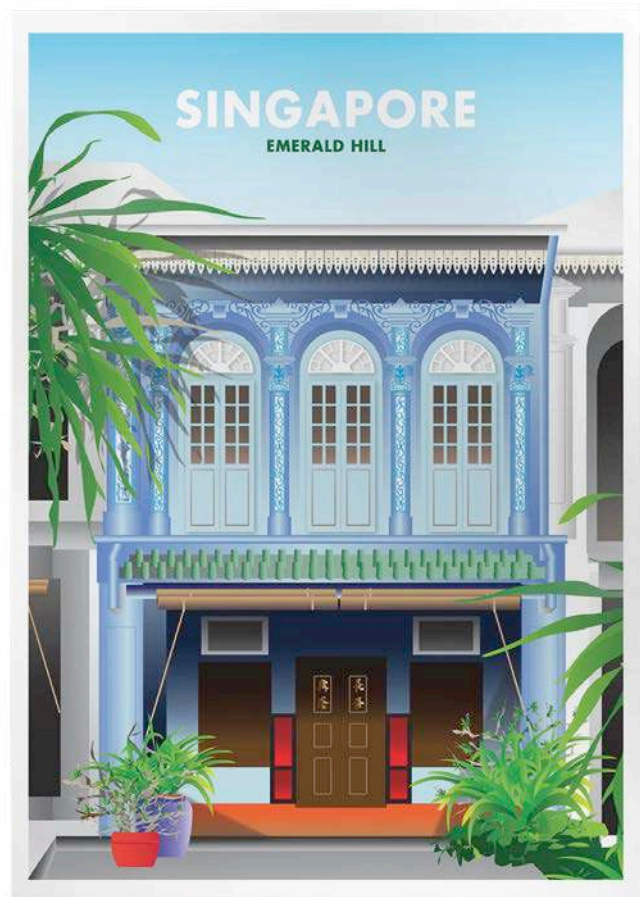
(65) 8783 1818



Find Out More Here

While reasonable care has been taken in the preparation of this advertisement, which has been prepared to interest you in viewing any one or more of the units being put up for sale by Cityview Place Holdings Pte. Ltd., neither Cityview Place Holdings Pte. Ltd. nor its agents assume any responsibility for any inaccuracies or omissions. The statements, information and depictions in this advertisement are not to be relied upon as statements or representations of fact, offers or warranties (whether expressly or impliedly) by Cityview Place Holdings Pte. Ltd. or its agents and they are not intended to form any part of the contract for the sale of the units. Visual representations such as renderings, illustrations, pictures and drawings are artists' impressions only and photographs are only decor suggestions and cannot be regarded as representations of fact. All units are sold on an "as is where is" basis in its actual state and condition as regards repair, access, services and in all other respects. All materials, furniture, fittings, equipment, finishes, installations and appliances (if any) which are provided in the respective units are sold together with the units (unless otherwise stated by signage in the unit or verbally communicated), on an "as is, where is" basis in their actual state and condition, without any guarantee or warranty (whether expressed or implied) as to the state, repair, quality, purpose or fitness for use whatsoever and in all other respects. Purchasers will be deemed to have inspected the purchased unit and its contents on or before the grant of the Option To Purchase and to have notice of its actual state and condition. Cityview Place Holdings Pte. Ltd. shall not be held responsible or liable for any inaccuracy in any information or plan contained in this advertisement and you are advised to conduct your own verification. All plans are not to scale and all areas and measurements stated in the advertisement are approximate only. A title search on any specific unit will show the actual area of the unit. The Option To Purchase embodies all the terms and conditions between Cityview Place Holdings Pte. Ltd. and the purchaser and supersedes and cancels in all respects all previous representations, warranties, promises, inducements or statements of intention, whether written or oral made by Cityview Place Holdings Pte. Ltd. and/or its agents which are not embodied in the Option To Purchase. This is part of an advertisement for the sale of units owned by Cityview Place Holdings Pte. Ltd. and Cityview Place Holdings Pte. Ltd. does not have any ownership rights to the 'W' brand name. This advertisement is accurate as of May 2025. *Terms and conditions apply.

Singapore Story



SHOWCASE YOUR PATRIOTIC SPIRIT WITH VIBRANT COLOURS, QUIRKY DESIGNS AND CLASSY ART.

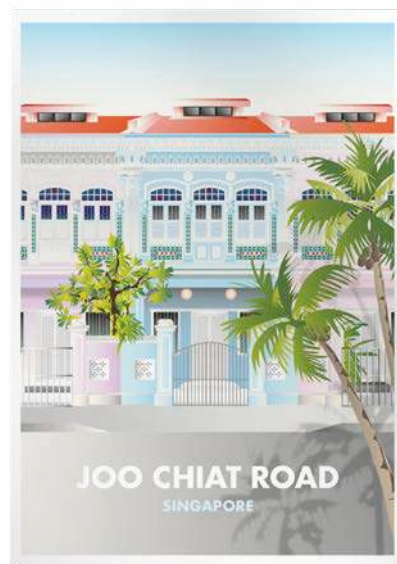
TEXT YING RUI



This Is Home

Singapore's unique tapestry, from the vibrant shophouses of Emerald Hill to the charming walk-up apartments of Tiong Bahru, is now captured in exquisite illustrated prints. These unique landscapes and heritage buildings, iconic to the Lion City, are transformed from photographs into vector illustrations printed on giclée posters (fine-art digital prints). Each piece

is meticulously made to order, printed on museum-quality heavyweight matte paper using archival inks, ensuring lasting brilliance. Capturing the colourful spirit and distinctive character of Singapore's architectural gems, these artworks are a perfect way to inject some local flavour to your living room, or as a gift to an expat familiar with our sunny island. **The prints are available at sayangfromsuyin.com**



Traditional Art

Local label YeoMama Batik honours the rich heritage of batik through wearable art made using hand-drawn and hand-printed techniques. Sourced directly from skilled artisans in Indonesia, each piece supports traditional craftsmanship, and is an embodiment of culture, creativity and community. Choose from short- and long-sleeved shirts across sizes XS to 5XL. Our favourite is the long-sleeved mandarin collared cotton shirt featuring an exclusive print by Arty Guava which incorporates the national flower Vanda Miss Joaquim—pair it with crisp white linen pants for added fervour. **YeoMama Batik is available at yeomamabatik.com**





Playful Spirit

Elevate your style with the Polo Play tote from Ralph Lauren, the perfect accessory to match the good vibes. This season, embrace the joy of colour blocking, pairing the Polo Play's bold hues with other brights for a look that radiates happiness. Crafted in Italy from luxurious full-grain pebbled leather or canvas, this tote is inspired by the American's brand's iconic polo shirts. Its clean, minimalist silhouette provides the perfect canvas for its striking colour palette—choose from the different colours of the rainbow, from sunny yellow to emerald green and chilli red.

Ralph Lauren is available at #01-01/03 Shaw Centre and ralphlauren.com.sg



Bon Appétit

Bring a smile to the faces of friends and family with Supermama's Harmony in Our Everyday bone china collection on your dining table. Supermama is a design brand and museum store that has become an integral part of Singapore's cultural landscape, and its designs have been awarded with the President's Design Award. This playful dinnerware reimagines the beloved porcelain of the 1970s, a nostalgic touchstone of home-cooked meals by grandma. Each piece features a pair of children either playing ping pong or having a cup of bubble tea, subtly incorporating the past and present. It also has the Chinese blessing “身心康泰,” a wish for robust physical and mental well-being. Whether drinking tea or sharing a feast, this collection of plates, bowls and cups fosters harmony and balance, reminding us to cherish health and peace in every shared moment with loved ones. **Supermama is available at #01-01, 213 Henderson Road and supermamastore.com**



In Full Bloom

Celebrate Singapore's 60th anniversary with Embrace Jewellery's exquisite Orchid Surprise convertible earrings. These luxurious pieces pay homage to Vanda Miss Joaquim, Singapore's iconic orchid. Delicately engraved gold-plated orchids gracefully suspend a charming, removable “dancing man” motif, subtly adorned in Singapore's national colours. This ingenious design allows for versatile styling, adapting effortlessly to any occasion. Designed in Singapore and made in Spain, these asymmetrical dangling earrings are more than just adornments; they are a beautiful expression of national pride and a guaranteed conversation starter.

Embrace Jewellery is available at #02-103 Tanglin Mall and embracejewellery.com



WHAT'S ON

in Jul and Aug



Hotel

Set in turn-of-the-century Singapore, when it was still a jewel in the crown of the British Empire, this immersive stage play takes you once again through the pivotal every-day encounters between a hotel's staff and its residents. From Indian mutineers and Japanese soldiers, to suspected terrorists, to Cantonese nannies, Malay film stars, transsexual sex workers, and more, get ready for a multi-perspective experience. **Price: From \$60, From 14 August, Wild Rice @ Funan, wildrice.com.sg/event/303325-hotel-5/**

Iris van Herpen:
Sculpting The Senses

Experience the intimate relationship fashion shares with the human body as envisioned by Dutch fashion designer Iris van Herpen. This exhibition showcases 140 of her unconventional and technology inclined haute couture designs that have seen collaborations with engineers, architects and even, NASA. **Price: From \$22, till 10 August, ArtScience Museum, marinabaysands.com/museum/exhibitions/iris-van-herpen.html**

The Lord of
the Rings (A
Musical Tale)

One can never get enough of J.R.R. Tolkien's iconic *Lord of the Rings* trilogy—hobbits, elves, orcs and sorcerers and more. Get set to enter that fantasy world once again with this spectacular stage production that brings Middle-earth, its characters and all the theatrics alive in musical splendour. **Price: From \$68, 12 to 31 August, Sands Theatre @ Marina Bay Sands, sistic.com.sg/events/lotr0825**

Black Eyed Peas:
30th Anniversary

As the name indicates, the American musical group celebrates 30 years of chart-topping hits rendered in their unique musical style that blends hip-hop, rap, dance, and pop. Their music has evolved as has their original lineup of artists, but the quartet of will.i.am, apl.de.ap, Taboo, and J Rey Soul promise a night of high-energy, hit-filled performance.



Price: From \$158, 25 August, Singapore Indoor Stadium, sistic.com.sg/events/bep0825

Kumar: SOS
(Save Our Singapore)

Singapore's prolific standup comedian Kumar returns to the stage for yet another hilarious evening as he transforms the stage into an emergency hotline that will address queries and complaints from people across all districts of Singapore. The show's tagline "You bring the patriotism, we'll bring the laughs" sums it all up. You know what to expect. **Price: From \$68, 17 July to 3 August, Sands Theatre @ Marina Bay Sands, sistic.com.sg/events/kumar0825**



*Information of events correct at the time of printing



Checha Davies, one of the foremost advocates of women's rights in Singapore, fought against **polygamy** through the **Singapore Council of Women**, which she founded in **1952**. She also funded the construction of a **women's hostel** on Fort Canning Road in **1969**, providing **affordable housing** for low-income women.

Female Voice

THE WOMEN WHO MADE AN INDELIBLE MARK ON SINGAPORE'S HISTORY.

5 The **first mosque** in Singapore to be named after a woman, **Masjid Hajjah Fatimah** in **Kampong Glam** takes its name after a Malay **aristocrat** and philanthropist who established a successful naval trading operation in Singapore in the **1800s**. Hajjah Fatimah donated money and the land that her house was on for the construction of the mosque.



4 **MARY QUINTAL**, SINGAPORE'S FIRST WOMAN **POLICE INSPECTOR** IN **1950** WAS ALSO THE FIRST FEMALE **ASSISTANT SUPERINTENDENT** OF THE SINGAPORE POLICE, SERVING FOR **13 YEARS** FROM **1961**. SHE WAS AMONG THE FIRST WOMEN PUBLIC SERVICE RECRUITS TO ENJOY **EQUAL PAY** AS HER MALE COLLEAGUES.



2 Australian Christian missionary **Sophia Blackmore** dedicated four decades of her life to community and social service work in Singapore. One of the early pioneers of **education** for girls in Singapore, she founded two schools now known as the **Methodist Girls' School** and **Fairfield Methodist Secondary School**.

3 **Constance Goh** is credited with founding the Singapore Family Planning Association in **1949**, educating Singaporeans on the importance of responsible family planning.





LUXE LIFE

CULTURE TRIP

Holidays that mix culture with fun, the design concept behind the new Latitude Restaurant & Terrace, the secrets of sustainable farming and living.

Majestic Borobudur, Yogyakarta



FESTIVE FERVOUR

THERE'S NO BETTER WAY TO
CONNECT WITH A DESTINATION—AND
EACH OTHER—THAN BY JOINING IN
THE COUNTRY'S MOST TREASURED
TRADITIONAL FESTIVALS.

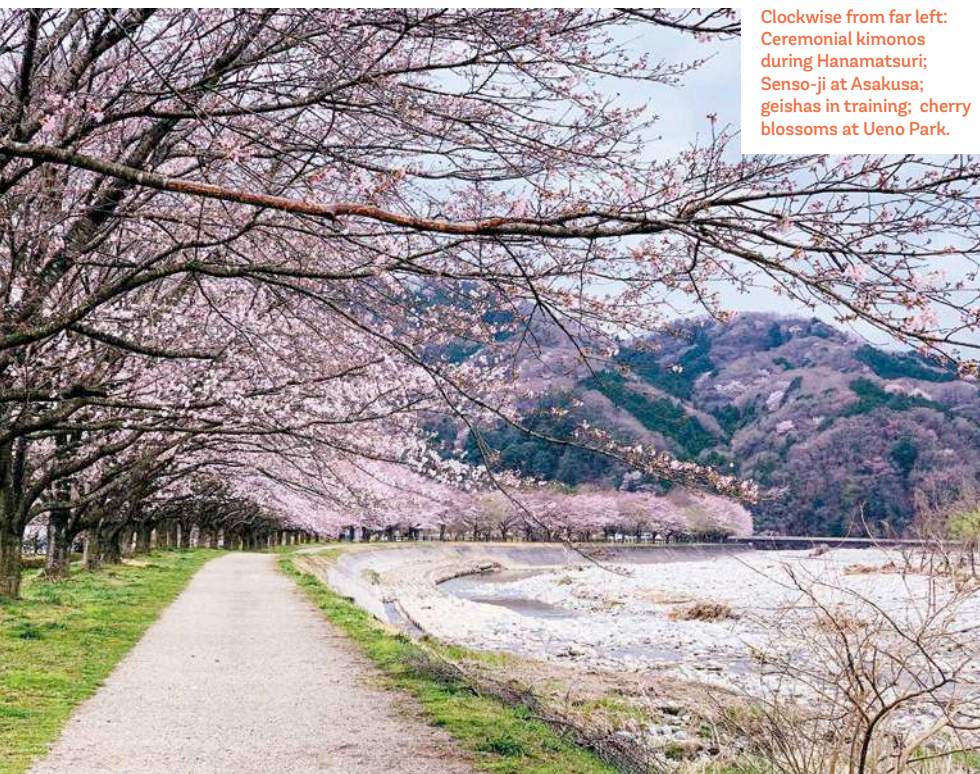
TEXT BEATRICE BOWERS

TOKYO, JAPAN

April marks the beginning of spring, but also the start of the sakura season, where cherry blossoms around Tokyo attract hordes of visitors each year for hanami—the Japanese custom of flower watching. While the cherry blossoms are a major draw for tourists, spring's flowers are also part of one of Japan's longest Buddhist traditions, Hanamatsuri.

Translated to the Flower Festival, Hanamatsuri is held every year on 8 April in celebration of the birth of Siddhartha Gautama (Buddha). At temples across Tokyo, you can watch colourful processions and take part in Kanbutsu-e, a ceremonial ritual where sweet tea is poured over the head of a Buddha statue for blessings. The most iconic celebrations take place at three of the city's main temples: Tsukiji Hongwan-ji, Sensō-ji and Gokokuji.

Apart from the festivities, Tokyo is a family holiday favourite for good reason. Attractions and activities abound for travellers of all ages and persuasions. The Ueno Zoo, for example, is home to over 3,000 animals, promising a memorable day out for animal lovers. Otherwise, spend a day or two at Tokyo Disneyland and DisneySea, the latter being the only sea-themed park under the Disney umbrella.



Clockwise from far left: Ceremonial kimonos during Hanamatsuri; Senso-ji at Asakusa; geishas in training; cherry blossoms at Ueno Park.



PLAY

Book a stay at the Baycourt Club (baycourt.jp), a members-only resort in Tokyo that's perfect for unwinding after the bustle of Hanamatsuri celebrations.

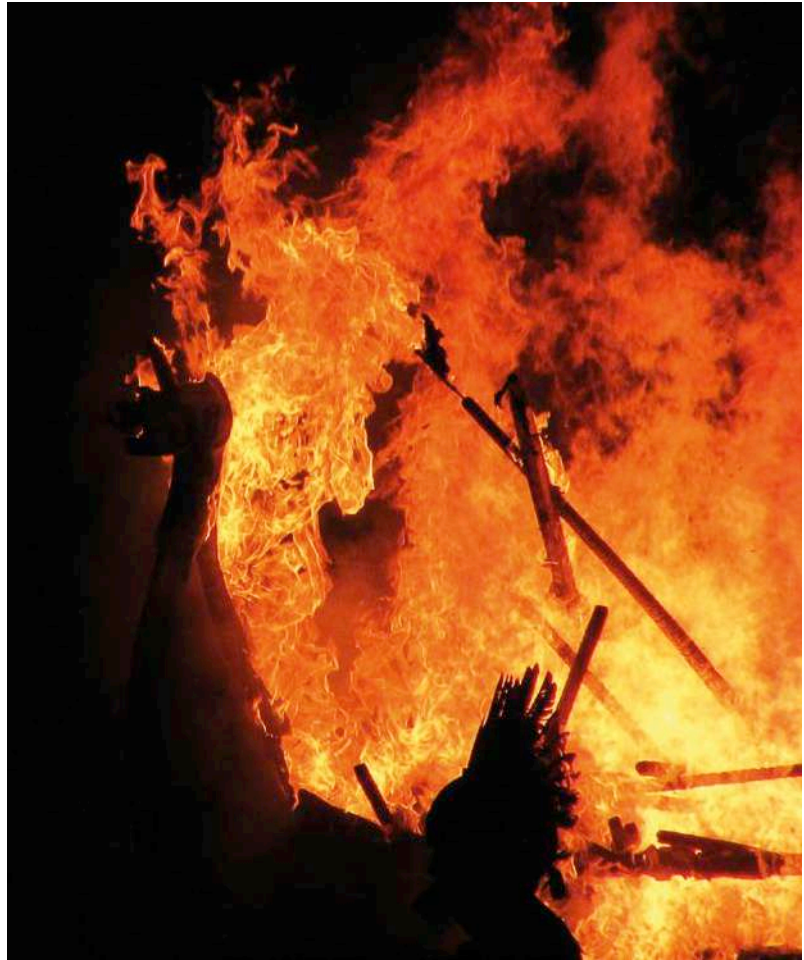


LERWICK, SCOTLAND

Though Scotland's Viking past may lie buried in the mists of time, its fiery spirit blazes anew each winter during Up Helly Aa, a spectacular fire festival that marks the end of the Yuletide season. Held on the last Tuesday of January across the Shetland Islands—most notably in the main port town of Lerwick—this high-octane homage to the nation's Nordic heritage fills the archipelago with folkloric spectacle.

At the heart of this annual celebration is a tradition that dates back to 1876. Carried out in similar fashion, a Jarl, or chief, chosen from the community leads the evening's festivities in full Viking regalia. Alongside his squad of Norsemen-for-the-night, the Jarl guides nearly a thousand costumed participants known as guizers through the streets in a mesmerising torch-lit parade. The night reaches its peak with the burning of a Viking longship, meticulously constructed for this very moment. Once the galley is reduced to glowing embers, the revelry continues well into the night, spilling into local sports halls and pubs, where Shetlanders perform traditional dances and songs over pints of cold beer and glasses of Scotch.

When the last echoes of Up Helly Aa have faded, there's still plenty to explore across the Shetlands. A day at Hermaness National Nature Reserve offers stunning cliffside walks and a chance to spot seabird colonies in their natural habitat. For history enthusiasts, the Bronze Age-era Jarlshof Prehistoric and Norse Settlement is a must-visit.



PLAY

Planning to sail during your UK holiday? Drop anchor at the historic Deben Yacht Club (debenyachtclub.co.uk), nestled along Suffolk's storied estuary of the same name.





Clockwise from bottom left: Sights at Jarlshof; puffins at Scotland's Hermaness National Nature Reserve; setting the Viking longship on fire for Up Helly Aa; Coastal walk at the Shetlands; Midsommer dances at Stockholm; refreshing strawberry soda at a Midsommer picnic.



STOCKHOLM, SWEDEN

Pagan holidays in Sweden may have faded alongside their Norse deities, but one vibrant celebration continues to thrive: Midsommar, the Swedish summer solstice festival. Rooted in ancient folklore and agrarian traditions, this joyous three-day occasion typically takes place in mid-June, on the longest days of the year. While rural towns and urban centres celebrate Midsommar differently, a handful of cherished customs unite the country, even in the capital city, Stockholm.

One of the most iconic traditions is the raising of the maypole, or midsommarstång. Communities gather to erect the flower-adorned pole and dance around it, singing cheerful folk songs honouring nature and new life. Locals don traditional clothing while fresh flower wreaths on their heads, add a dose of whimsy to the celebrations. As with any Swedish festivity, food takes centre stage. Many restaurants host Midsommar buffets featuring classic summer fare like pickled herring, new potatoes, and the season's sweetest treat—fresh strawberries with cream.

During Midsommar, many locals leave the city for countryside cottages or island retreats. If you're keen to do the same, consider a day trip to Skansen, the world's largest open-air museum, where folk traditions come to life. Alternatively, take a short ferry ride to Grinda, a nearby island in the Stockholm archipelago, for a relaxed seaside escape under the midnight sun.

PLAY

Immerse yourself in a different chapter of Swedish history with a visit to the Royal Swedish Yacht Club (ksss.se)—the world's second-largest sailing club, with a legacy dating back to 1830.





SIEM REAP, CAMBODIA

The Hindu-Buddhist temple complex Angkor Wat has stood tall in Siem Reap since 1150, its ancient grounds hosting centuries of religious rites that continue well into the present day. One of the most notable is the Angkor Sankranta Festival, held every April during Songkran, the Khmer New Year.

Equal parts street party and spiritual observance, the multi-day festival invites families to receive blessings and participate in joyful water-splashing rituals or building of sand stupas. The city also transforms into a vibrant cultural playground, with traditional arts and craft showcases lining its streets.

Siem Reap's cultural riches don't end when the festivities do either. Beyond Angkor Wat, families can explore many other notable ancient ruins, including the Bayon Temple and Ta Prohm, the latter of which was once featured in the 2001 film *Tomb Raider*. Come sundown, parents can put the kids to bed and hit up the neon-lit Pub Street for dinner, drinks and a spot of people-watching.

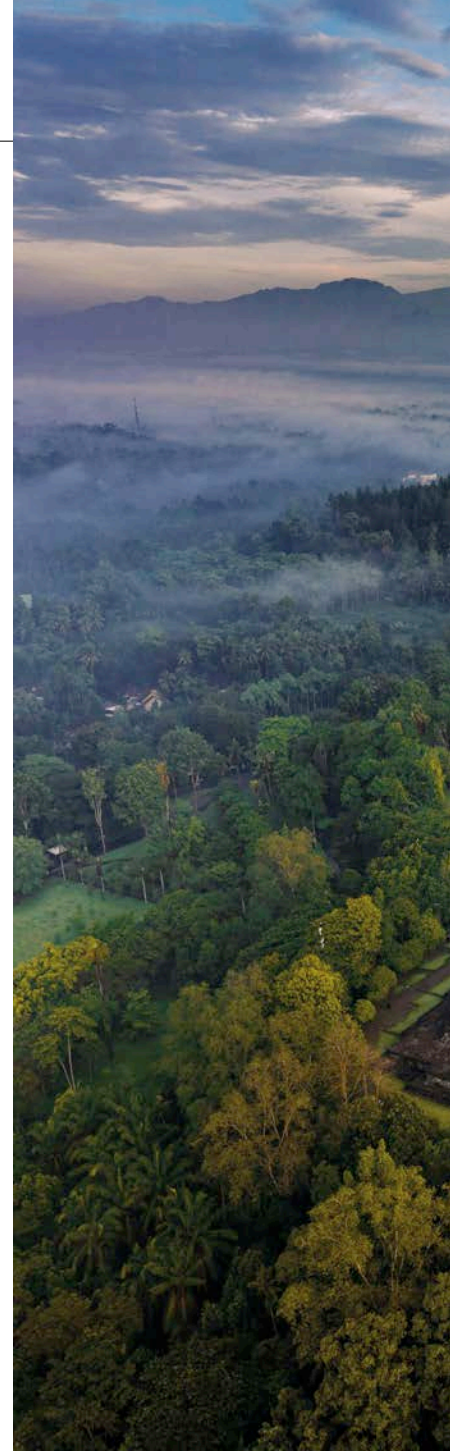


PLAY

Wind down with a leisurely day at Angkor Golf Resort (angkor-golf.com), an award-winning 18-hole course in Siem Reap.



Clockwise from bottom left: Around the Angkor Wat, where monks offer tourists special blessings; Bird's eye view of Borobudur; street vendors at the Kraton; local rickshaw drivers in Yogyakarta's city centre.





YOGYAKARTA, INDONESIA

Part religion, part philosophy, Buddhism—across its many schools and traditions—remains central to the cultural fabric of much of Asia. In predominantly Islamic Indonesia, pockets of Hindu and Tibetan Buddhist influence have quietly flourished for centuries in places such as Yogyakarta. Among its most iconic sites is Borobudur, the world's largest Buddhist temple. Each year during Vesak Jayanti, the ninth-century monument becomes a beacon for devotion, as saffron-robed monks and worshippers gather to honour the birth, enlightenment, and passing of the Buddha, Siddhartha Gautama. Families can witness meditative processions through the temple's concentric terraces and be awed as thousands of glowing lanterns rise into the night sky to symbolise hope, reflection and new beginnings.

Beyond Borobudur, Yogyakarta brims with sites for cultural immersion. Explore the Kraton, the Sultan's Palace and a living museum set within a historic walled city that's home to a bustling market and artisanal batik shops. Daily gamelan performances and shadow puppet shows bring the region's storytelling traditions to life. For families with a taste for adventure, Mount Merapi—one of Indonesia's most active volcanoes—is just an hour's drive away, offering scenic hikes and lava jeep tours that showcase the raw power of Java's landscape. 📍

PLAY

After the Vesak Jayanti celebrations, take a quick trip to Jakarta for a change of pace. Unwind at The American Club (americanclubjakarta.org), a serene hideaway amidst the capital's urban sprawl.





URBAN MAGIC

URBAN FARM BLUEACRES IS ALL SET TO CHANGE THE FACE OF FARMING AND USE IT AS A PLATFORM FOR EDUCATION, SUSTAINABILITY AND SOCIAL IMPACT.

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

Think Singapore and the imagery is immediately that of high-rises, steel, glass, and nature that is curated rather than cultivated. There are, in fact, over 250 licensed farms in the island-nation with almost half that number dedicated to growing vegetables. But, it's not the statistics that immediately pops to mind.

Paying a visit to one such farm, situated not on an expansive land but on the rooftop of Singapore Expo was, therefore, an experience in itself. BlueAcres, a privately owned microfarm, is one of the early adopters of aquaponics—a farming methodology that combines fish farming (aqua culture) with hydroponics (soil-less cultivation) for a system that helps both fish and plants thrive.

COMPLETE PIVOT

Co-founders Ng Boon Ching and Kee Boon Hian are both former IT professionals, but they bonded through her love for farming and his penchant for solving problems.

They met in 2015, when Boon Ching was already dabbling with aquaponics. But she was facing a few roadblocks, both technical and policy-based, and was hoping to partner with someone who could help her find solutions.

"I could immediately see that aquaponics could be a very sustainable form of farming if done correctly," shares Boon Hian, who had then just returned to Singapore from a career stint in Canada in the renewable energy sector. Armed with that experience, inspiration from former US Vice President Al Gore's *An Inconvenient Truth* and the mindset of one trained in engineering, he decided to try and find solutions.

They started off small with take-home farming kits, which became popular very quickly. Before long, they began receiving special requests for aquaponic farms in GCBs (Good Class Bungalows) with koi ponds—giving the owners bragging rights of growing their own food. This set the duo thinking of going big themselves and setting up their own farm.

Today, BlueAcres successfully operates three 15,000sqft farms at the rooftops of Singapore General Hospital, St Andrew's Autism Centre, and the one that we were on currently—their first integrated sustainable urban farm by design at Singapore Expo.

LONG, WINDING PATH

Since the pandemic, the urban farming concept has gained popularity, thanks to the growing concerns about food safety and food security, and the appeal of the farm-to-table concept. It was not the case at the time when BlueAcres started out.

"Aquaponic farming is not a new model, it is in fact an old technique, but it is really more difficult than traditional farming," shares Boon Hian. "You need to understand two species—fish and plants—and how they can coexist. You need to acclimate your plants to accept the environment that fish thrive in, and vice versa."

"One other challenge we soon realised, as we started to scale up, was that it's very hard to find someone with the knowledge of how it all works. So we had to break things down into smaller processes to find people with different skill sets."

They also had to contend with Singapore's strict regulatory framework and licensing restrictions. BlueAcres operates solely under a vegetable farming license—as against also one for fish farming. "This means that we can sell the vegetables we grow but not the fish," says Boon Hian. "But that's okay—we treat our fish as our employees!"

At the time of this interview in mid-May, work was ongoing at the Singapore Expo site to house a variety of farming systems for producing vegetables, herbs and fruiting crops, as well as fish, black soldier flies and stingless bees.

WAY OF LIFE

The three farms each serve a slightly different purpose, says Boon Hian. Beyond food supply to the commercial sector—restaurants—the farm space at Singapore Expo space is designed to offer vocational training for beneficiaries of with charity organisations and host sustainability workshops for the community.

"What we want to do is be more educational, so the children can come in and learn about different species, and understand the difference between the hydroponic and the aquaponic systems in our farm."

COVID-19 also presented them with the opportunity to collaborate with St. Andrew's Autism Centre (SAAC). Its CEO Bernard Chew envisioned transforming SAAC's rooftop space into an area that would offer children more opportunities to engage in activities with therapeutic potential—and Boon Ching and Boon Hian were instantly intrigued. "I knew about autism, but that was really the first time I'd come up close with a person with autism. What immediately struck me was the amount of love and patience the role of a job coach demanded."

That said, it is evident that the duo is deeply committed. Being involved in routine work helps calm their nerves, but Singapore weather can pose challenges, they share. Due to these children's sensitivity to heat, classes are generally held in the early mornings. The farm even has a calming corner with colourful posters to help soothe and calm the children if they were upset or feeling uneasy.

They hope that the vocational training provided here—which is designed to resemble commercial environments—can help the children transition beyond the tailored assistance provided by Special Education (SPED) schools in Singapore.

"The objective is to design a training model that will allow us to link up with commercial farms in Singapore to offtake these trainees and contribute to society. We don't know if it will be successful, but we are trying," says Boon Hian.

It may be a work in progress but one that is steadily moving forward for sure, considering how far BlueAcres has reached in the past decade.

A typical day for the duo begins early, and they exit the farms before the day gets really hot to have a leisurely meal and then handle

official business. "Our eating habits have changed drastically—not so much because we follow any fad diets but the availability of time. Sometimes, we eat just one meal a day," says Boon Hian.

It is a lot of hard work—and that is obvious to our crew as we go about the photoshoot. "It's not glamorous—we have to get our hands dirty," laughs Boon Ching. But seeing the happy smiles on both their faces, it's obvious that they cannot imagine doing anything else. Other than perhaps finding more time to chill out at sea and the Club, when they find the right boat to buy! 🚤

FUN FACT

Aquaponics uses significantly less water than traditional farming, potentially reducing water consumption by up to 90 per cent. This method of farming also produces at least 10 times more crops in the same amount of space as traditional agriculture.



SHARED ELEGANCE

THE REBRANDED AND REDESIGNED LATITUDE RESTAURANT & TERRACE IS A PLACE WHERE MEMBERS CAN IMMERSE THEMSELVES IN THE QUIET ELEGANCE OF THE CLUB.

TEXT SANDHYA MAHADEVAN

LATITUDE Bistro reopened as the rebranded Latitude Restaurant & Terrace early this year, having gone through a complete remodelling.

Commercial interior design firm Studio X changed everything—from its footprint, frontage and layout to the staff uniforms and music soundtracks—without disturbing the nostalgia that Members, especially those who have been a part of the Club for a long time, felt as they entered the restaurant.

This was the firm's second time handling the redesign of a private members' club, but the fact that the Club was also open to change aided Studio X's intentional and purpose-driven approach to design, says Rufus Turnbull, Studio X's Creative Director and Co-founder.

A CLEAN SLATE

The design brief stemmed from a forward-looking desire to refine and elevate what already exists—to capitalise on an opportunity to harness the Club's standing and location potential.

This sort of “non-brief”, Turnbull says, is something that they find only among their more enlightened clients. Rather than over prescribing or over thinking of what the design should be, the Club gave the firm a lot of free rein to exercise their agnostic design methodology.

“We’re very focused on the business and the people who use that business. In this case, it’s the Members, but it’s also the staff and how the business functions and where it wants to get to,” says Turnbull.

In the case of ONE°15 Marina Sentosa Cove, the considerations were straightforward: The incredible membership base of internationally minded people who are used to the best restaurants and best hotels around the world, and owners of magnificent superyachts. “Stepping off a San Lorenzo or Ferretti motor yacht and into the restaurant, what does that psychological step actually look like? This was one of the early conversations we had,” says Turnbull, rather cryptically.

Clockwise from below: The extended alfresco terrace melds luxury with comfort and nature; a dining experience with a view; the interior of Latitude Restaurant & Terrace.





The other consideration was the untapped market on Sentosa Island itself—to position the space as a refined yet approachable destination-dining experience for non-Members such as hotel guests and conference delegates.

With these as the basis of their design concept, Studio X's primary focus was to reposition the entrance to the restaurant such that it connected seamlessly to the rest of the Club and also allowed fluid movement of the staff as they walked the floor. They also pushed the structural walls inward, increasing the usable footprint of the outdoor area to create an expansive terrace that justifies the name: Latitude Restaurant & Terrace.

THE NEW LOOK

The vibe is now resort-like, eclectic yet elegant and non-maximalist. The word “Latitude” in organic handwritten serif adorns the entrance wall and the roof overhang of the breezy alfresco terrace area, where a combination of loungy sofas and cosy chairs elevate the dining experience, while their strategic placement facing magnificent marina views lure guests to linger further.

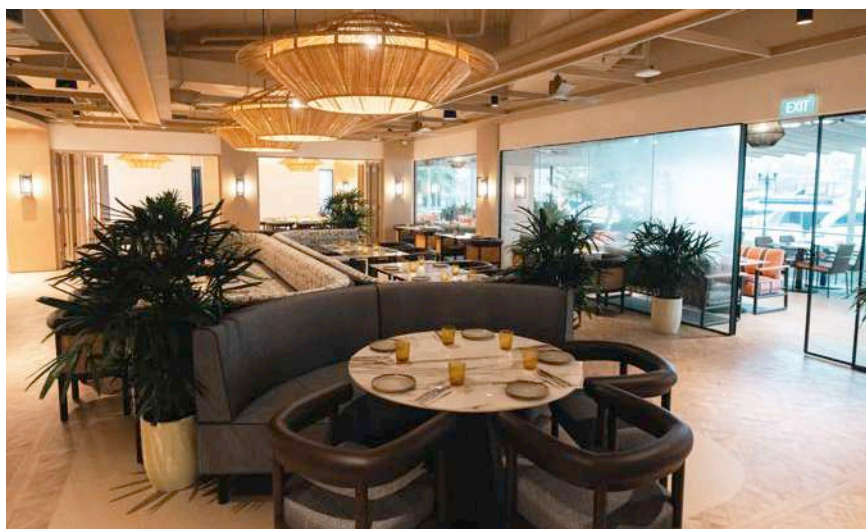
Having the space that would allow them to reposition the chairs and sofas such that they faced the marina was one of the main reasons for the structural changes they made, adds Turnbull. Integrated weather protection such as an extended canopy and fans allow guests to enjoy the outdoor experience rain or shine, day or night.

Inside, elegant lattice privacy screens subtly carry the branding—embossed on a rectangular metallic gold plate. The layout embraces a mix of heights and seating styles, creating distinct zones that cater to every kind of diner. From plush booth-style seating, to two- to four-person seating in a traditional restaurant-style setup, to intimate dining nooks, to

café-like remote work setups, complete with charging points, that can double up as chic buffet stations—the thoughtfully layered arrangement extends a dynamic experience. Adding to these are two elegantly designed private dining rooms. Outfitted with accordion doors, they can be fully enclosed for exclusivity or opened up to extend the energy and flow of the main restaurant during peak hours or special events.

The versatile seating arrangement is based on individual seating preferences, especially in a restaurant they frequent, explains Turnbull.

“It’s amazing how divergent the preferences are,” he adds. “Some don’t like sitting by the window; some like to be with their back to the wall so they can look outside; some enjoy being near the kitchen because it’s where the hubbub is; some like the indoors, while some prefer the outdoors; some like booth seating and some others hate it, because they have to shuffle in... So we wanted to create loads of good seating options and let Members develop those preferences and then they stick with them.”



The multifaceted decor pieces complement the layout. The firm sourced and custom-designed these pieces from around the world. Artisanal bamboo light shades from Indonesia and terracotta fans from the United States instantly infuse a warm resort-like feel. The wallpaper from Paris adds a touch of reframed nostalgia while the antique concierge desk from Rajasthan, India, screams discreet luxury and makes for an excellent conversation piece. Meanwhile, earthy tones and colours—from the upholstery design to the furniture tints and more—honour the nautical theme without defaulting to clichéd blues and aquas. Every element in the space has been chosen with intent—not for trend—but for timeless texture, artisan touch, and quiet luxury.

The design responded to the many “What if?” questions Studio X had for the ONE°15 Marina brand. It’s rooted in envisioning what a sense of pride looks like, that which goes beyond functionality or aesthetics. The design is based on creating an experience that a Member is proud to show off to a friend or family member; to evoke a sense of belonging, ownership and aspiration all at once. 📍

THE DESIGN
IS BASED ON
CREATING AN
EXPERIENCE
THAT A
MEMBER IS
PROUD TO
SHOW OFF
TO A FRIEND
OR FAMILY
MEMBER.





GRANDEUR ON WATER

THE 2025 EDITION OF THE SINGAPORE YACHTING FESTIVAL BROUGHT THE MARINA ALIVE, USHERING IN INNOVATION AND VERVE IN THE REGION'S YACHTING INDUSTRY.

TEXT AND IMAGES SANDHYA MAHADEVAN

“I wanted freedom, open air, adventure. I found it on the sea.” Legendary French sailor Alain Gerbault's words capture the enduring allure of the yachting lifestyle—one that is both aspirational and luxurious. The Singapore Yachting Festival (SYF) held at ONE°15 Marina Sentosa Cove from 10 to 13 April, encapsulated that vibe perfectly, expressing it ever so elegantly.

From a display of sleek, cutting-edge vessels, to an engaging exhibition, an exclusive superyacht lounge, and vibrant festival market among others, various thoughtfully curated experiences immersed guests in the world of luxury on water.

Headlining the on-water exhibition was the 56m *Charley 2* by Echo Yachts—the largest vessel on display and a true testament to engineering excellence and luxury. There were also a series of equally impressive and head-turning regional debuts from the world's most prestigious yacht builders—they included Azimut|Benetti Group's *Azimut Seadeck 7*, Ferretti Group's *Wallyroby150*, Gulf Craft's *Nomad 101*, and DCH Marine's *Sunseeker 90 Ocean*.

Alongside these, affirming the trend of sustainability in yachting were brands such as



From top: Impressive display of superyachts at Singapore Yachting Festival 2025; inaugurating SYF 2025 (from left) Jonathan Sit, Arthur Tay and Michael Ma; the vibrant Festival Market.





THE CALIBRE AND RANGE OF YACHTS WERE A STRONG AFFIRMATION OF SINGAPORE'S GROWING STATURE AS ASIA'S PREMIER YACHTING HUB.



Clockwise from left: The luxury offerings on water and on land; new addition on water: The Superyacht Lounge; MOU signing with Desaru Coast.

Sunreef Yachts, Silent Yachts, Derani Yachts and Rapido Trimarans. Their yachts *Sunreef 60 Eco*, *Silent 62*, *Greenline 48 Fly* and *Rapido 500 ECO Power Cat*, respectively, spotlighted innovative features such as electric propulsion, solar integration, and lightweight efficiency as the way forward for greener yachting.

As Arthur Tay, Chairman & CEO of SUTL Group of Companies, which owns the marina, said, the calibre and range of yachts were a strong affirmation of Singapore's growing stature as Asia's premier yachting hub.

As far as luxurious experiences went, with J.P. Morgan Private Bank as the Official Bank Partner, they extended beyond the water.

The VIP Lounge took it up a few notches with elevated offerings and bespoke engagements—from exquisite canapés and a live oyster station by Chef De Maison, whisky masterclasses by Brown-Forman, wine tastings by Wine Adore, and hand massages by La Mer, to refined interiors styled by Cancan Furnishings. The Festival Market, a mainstay at SYF also added to the ambience with a gourmet touch.

This year also saw the launch of the Superyacht

Lounge sponsored by Damen Yachting. Purposefully designed for superyacht stakeholders—from shipbuilders, to brokers, designers and charter agents—it served as a dedicated platform for deep industry dialogue, networking and collaboration within the growing Asia-Pacific superyacht ecosystem. The Exhibition Pavilion with its curated mix of 37 diverse brands added to the energy, bringing together cutting-edge technology, essential marine services and lifestyle products in one vibrant setting.

As Jonathan Sit, Regional General Manager, Marina Division, SUTL Enterprise, expressed, it was the Club's largest and most comprehensive showcase to date. The notable increase in international buyers and regional exhibitors further reinforced "Singapore's position as a key hub in Asia's yachting and luxury lifestyle landscape", he said. "We are deeply encouraged by the overwhelmingly positive feedback from our exhibitors, and especially delighted to see many first-time sponsors and participants expressing strong interest in returning next year."

This year's SYF really pulled all the stops when it came to creating an immersive, world-class yachting experience. More than an event, it was a statement—of taste, possibilities, and living a life beyond convention. 📺



SYF 2025: ATA GLANCE

12,000
VISITORS

110
PARTICIPATING BRANDS

70
YACHTS ON DISPLAY

12
PREMIERES

15
YACHTS OVER 24 METRES





TASTE OF HOME

SINGAPORE IS A FOODIE HAVEN, AND FOR THIS NATIONAL DAY, MEMBERS AND STAFF SHARE THEIR FAVOURITE LOCAL DISHES AND THE MEMORIES SURROUNDING THEM.

COMPILED BY SANDHYA MAHADEVAN



CHEF JUN

**HEAD CHEF, LATITUDE RESTAURANT
& TERRACE**

LOCAL FAVOURITE: JUMBO PRAWN AND PORK RIBS NOODLES

It's my favourite local dish because it reminds me so much of Korean-style prawn soup noodles. This Singapore version has less MSG (Monosodium glutamate) so that makes it even more delicious. I usually only go to Blanco Court Prawn Mee on Beach Road. I came across this place almost six years ago while searching Korean blogs for famous Singapore restaurants, and I decided to give it a try. There was a long queue, which convinced me further that this was "a proper local favourite"—and I wasn't

disappointed. The food was really tasty, and the taste has remained consistent since.

Inspired by that memory, I once created a bouillabaisse ramen for my monthly menu. The soup took some time to perfect—but the flavour really came together after a couple of trials. Using lobster did the trick, as it lent the broth a lot of depth and richness.

FUN FACT

Originated in China's Fujian province, this prawn noodles dish was brought to Singapore by Chinese sailors, who would fry noodles over charcoal stoves after work. Every part of the prawn went into the stock with some versions also adding in pork ribs or pork tail for enhanced flavour.



KENNETH PEREIRA

MEMBER

LOCAL FAVOURITE: ORH LUAK

Most would say chicken rice, which is also one of my favourites, but my absolute go-to—the dish that always perks me up—is fried oysters (orh luak). I love the egg and starch combination, and the slightly fishy aroma of oysters reminds me of the sea.

My earliest memory of eating this dish is from my early teens, when I used to take a bus to meet my dad for lunch at the old Boat Quay. The hawker stalls under makeshift tents by the river created the perfect backdrop. We would often pair it with mee pok (dry) or wanton mee. Although most would order orh luak as a side dish, I've often had a large portion as my main.

What's most important is to sprinkle lots of chopped spring onions and coriander before serving, along with a chilli mixture that's well balanced with vinegar and sugar.

My second favourite dish is the Wagyu Beef Hor Fun at Latitude Restaurant & Terrace.

FUN FACT

A popular dish among many Southeast Asian countries due to the influence of the Banlamese (coastal region in China's South Fujian Province) diaspora, orh luak's origins were hardly gourmet—it was created to serve Southern Chinese during the time of famine.





KANNA KARMEGAM

DIRECTOR, OPERATIONS

LOCAL FAVOURITE: RASAM

My all-time favourite dish and comfort food is dhal rasam (a tomato- and tamarind-based Indian soup dish). It's a simple dish with complex flavours that stir the taste buds, yet it's hard to pick a particular flavour—it's spicy, tangy, peppery, sweet and sour all at once.

It has been my go-to comfort dish since childhood. I make it a point to order this soup whenever I go to any Indian restaurant, but even the best restaurants are no match for the way my mum makes it.

I have attempted to make her recipe but I can never get the right balance of all its elements—lentils, tamarind and tomatoes. There is always something—I hope I discover the secret soon.

FUN FACT

Rasam gets its name from the Sanskrit word for rasa, which means "essence" or "extract". A staple in South Indian cuisine, the dish is believed to have inspired the creation of mulligatawny soup, a thick, meaty Anglo-Indian variant that served the British's need for a soupy dish with their meal.





CALISTA TAN

MANAGER, MARKETING

LOCAL FAVOURITE: HOKKIEN PRAWN NOODLES

My favourite local dish is fried Hokkien prawn noodles. I love the rich umami flavour from the prawn stock, which is perfectly balanced with wok hei (the flavour imparted by a hot wok on food during stir frying) and the slight tanginess from a squeeze of lime. It's comforting, flavourful and always satisfying.

Growing up, I'd have it at the nearby coffee shops or hawker centres—what I love most is how it brings back memories of simpler times: messy tables, plastic plates, and the joy of sharing food with the people you love.

Over time, though, I became more of a connoisseur, developing specific preferences like using thick bee hoon and enjoying the drier versions of the dish. I haven't tried making it myself yet, mainly because it seems like a lot of effort to replicate the depth of flavour you get from a hawker's wok and stock. But if I ever do, I think I'd focus on simmering a good prawn broth for hours beforehand and trying to get that elusive wok hei. It's all about the stock and the technique.

FUN FACT

A fried noodle dish served with a rich savoury sauce and garnishes of lime, chilli and lime, Hokkien prawn noodles' is believed to have been brought to Singapore by Hokkien immigrants. It was made popular in Rochor Road, where these sailors would gather and cook the dish.





BOB BATCHELOR

MEMBER

LOCAL FAVOURITE: BEE HOON GORENG

With so many wonderfully delicious dishes available here in Singapore, it is a challenge to pick just one as a favourite. I enjoy a good crispy murtabak ayam, I'll go out of my way for a Katong laksa, and for a special occasion, black pepper crab is probably top of the list. My wife's favourite dish at the Club is the Latitude Laksa, and I always have the Hokkien Prawn Noodles.

However, if there was a go-to local dish, it's fried beehoon (bee hoon goreng). The reason I gravitate towards this dish is because my mother, who was

Singaporean, made it for the family regularly and achieved notoriety with our friends and neighbours in London—the kids called it “Nanny's Noodles”.

She taught my wife and me how to make it, but she didn't reveal her two secret ingredients for many years: MSG, and frying the garlic and onions in bacon fat. 🍳

FUN FACT

Bee hoon, the Hokkien word for rice sticks, is considered one of the first examples of instant noodles. Once a staple in Southern China—the dish was brought to Singapore by immigrants from that region. These rice sticks were rolled into small bundles, making them easy to carry around and could be cooked by just the addition of hot water.



CLUB BUZZ

MEMBERS ONLY

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

32

National Day feasts, brunches and buffets, classy cocktails, fitness for all, and cosy staycations.

38

Exciting events and interactive workshops to RSVP to.







32

SPECIALS IN JUL & AUG

LATITUDE RESTAURANT & TERRACE

SG60 Golden Hour Starter Flash Promotion

July and August 2025

Monday to Friday, 6pm to 7pm

Celebrate Singapore's 60th birthday throughout July and August with family and friends in the contemporary and cosy settings of Latitude Restaurant & Terrace. Enjoy one-for-one deals on all starters from the à la carte menu—choose from Crispy Polenta Calamari, Wagyu Beef Brisket Tacos, Grilled Mediterranean Octopus, Polenta Chips, Korean-style Fried Chicken, and Escargots de Bourgogne. Valid for dine-in only and not applicable on public holidays. Limited to first 60 each week.

PRICE: 1-for-1, from \$13.80

Aloha Plate Combo 1 to 11 July 2025

Lunch & Dinner

Savour gourmet flavours while enjoying magnificent views of the marina. This delightful Hawaiian-inspired special features your choice of two proteins, served with either steamed rice or creamy macaroni salad. Take your pick from smoky and tender slow-roasted Kalua Pork, Teriyaki Beef, sliced and grilled in a sweet-savoury glaze, or grilled Huli Huli Chicken with a sweet pineapple-soy BBQ sauce.

PRICE: \$28+

Flavours of Singapore – SG60 Brunch Buffet

10 August 2025

11.30am to 3pm

Soak in on culture, heritage and tradition at this buffet featuring Singapore's famous delights. Indulge in hot favourites such as Chilli Crab with Mantou, Sambal Grilled Stingray, Singapore Laksa, Prawn Noodle Soup, Hainanese Chicken Rice and King Crab Kueh Pie Tee. There are also live stations whipping up Char Kway Teow and Orh Luak (oyster omelette) as well as a DIY Nasi Lemak bar. Top it all off with Gula Melaka Crème Brûlée, Ice Kacang and Chendol, plus free flow of Teh Tarik and Bandung.

PRICE: \$60+ (Adult)

\$30+ (Children aged 3 to 11 years)

Claypot Black Snapper with Golden Soup

1 to 11 August 2025

Lunch & Dinner

Enjoy a nutritious dose of omega-3 fatty acids with this fresh black snapper fillet that is also packed with protein and nutrients like selenium and vitamin B12. It comes in a rich and flavourful broth that is made with superior stock and infused with Chinese herbs and pumpkin.

PRICE: \$38+

WOK°15 KITCHEN

A Feast for Every Occasion

July and August 2025

Through the months of July and August, indulge in WOK°15 Kitchen's exclusive buffets: Weekday Dim Sum Lunch, Weekend Dim Sum Lunch and À la Carte Dinner. One person dines free for every four paying diners.

**Price: From \$39+ (Adult)
\$19+ (Children aged 3 to 11 years)**

Steamed Grouper in Pumpkin Soup with Crispy Rice (600g to 700g)

July and August 2025

To preserve the nutrients in the fish, it is first steamed before placing it a river of pumpkin soup. The grouper is then served with crispy rice.

PRICE: \$58+ (U.P. \$65+)

SG60 Heritage Set Menu

July and August 2025

Make it an auspicious celebration with a specially curated six-course "Modern-Singaporean Chinese" meal that ushers in health, wealth and prosperity with tasty dishes such as Chilli Crab Meat Xiao Long Bao, Lobster Ee-fu Noodles and Crispy Five-spice Duck. Diners in groups of six and above get to enjoy a complimentary bottle of house wine. Limited to 60 sets per week.

PRICE: \$60+ per person (minimum two persons)

SG60 Birthday Babies Dine for Free

1 to 11 August 2025

Tuesday to Sunday,

6pm to 9.30pm

Celebrate your birthday with a difference. Just for the week of National Day, grab your makan buddies and indulge in premium Cantonese fare at WOK°15 Kitchen. Present your ID to enjoy one complimentary meal per table, with a minimum of three paying adults. Valid for à la carte buffet dinner only.

**PRICE: \$59+ (Adult)
\$29+ (Children aged 3 to 11 years)**

Bring Your Own Bottle

Until 31 December 2025

Pair exquisite baked Boston lobster, or succulent Alaskan King Crab with a crisp Sauvignon Blanc. Or, perhaps, you prefer your fish dishes with a glass of versatile Chardonnay. With free corkage, it's the best of both worlds. Throw in gorgeous views of the waterfront—and you have a blissful dining experience.

PRICE: Complimentary

BOATERS' BAR

Raise Your Glass to SG60

July and August 2025

Here's one more reason to clink a glass—or six, specifically. In honour of the nation's 60th birthday, enjoy a choice of six international craft beers. Get the National Day party going with a rousing toast.

PRICE: \$60+ per bucket of 6

Ladies' Night

Wednesdays, for ladies only

Getting together with your gal pals is a must, and what better way than to do it over cocktails—especially when you can get two for the price of one! Choose from red sangria, Aperol spritz, strawberry colada, amaretto sour, pink sunset martini, French 75 or elderflower cucumber spritz.

PRICE: 1-for-1 Sip & Sparkles cocktails

Paws & Pints

Thursdays

Bring your furry pals for a night out by the water. You get to wind down for the day and your four-legged friends are kept equally happy with complimentary pet treats with every pint of beer ordered.

PRICE: Complimentary pet treat with every pint of beer.

First Drink Free –

Drink. Relax. Repeat

Fridays

Exclusively for Members, a complimentary half-pint of beer to celebrate the end of the work week and toast to the weekend.

**PRICE: Complimentary (U.P. \$12+)
Valid for the first half-pint only**

Sundown Steals

Until 31 December 2025,

5pm to 9pm

Make the most of happy hour and enjoy a good drink over good views at sunset. From Tiger draughts or prosecco, house wines and house spirits, enjoy your favourite tittle at just \$10 per glass—a steal of a deal!

PRICE: \$10+ per glass

ALL OUTLETS

SG60 Scratch & Win

9 and 10 August 2025

Everyone can be a winner. With every \$60 spent at either Latitude Restaurant & Terrace, WOK°15 Kitchen or Boaters' Bar, you get to try your hand at one Scratch Card for a chance to win instant rewards: drinks, discounts, dining vouchers, and mini freebies.

PRICE: One Scratch & Win card for every \$60 spent.

SG60 National Day Bonus

9 and 10 August 2025

Just for National Day, with a minimum spend of \$60, Members enjoy an additional 6 per cent off their total bill at all food and beverage outlets. That is something worth celebrating!

PRICE: 6 per cent off with a minimum spend of \$60. Not applicable with other promotions or vouchers.



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



FITNESS

SG60 Special: Complimentary Personal Training Session 1 to 31 August 2025

Building a strong nation starts with grooming fit and healthy people. If you are turning 60 this year, do your part by sprucing up your fitness routine with a free one-on-one session. With a dedicated trainer working with you to develop a customised fitness plan that is tailored to meet your specific needs and goals, you will also glean expert wellness tips for a healthy and active lifestyle.

PRICE: Complimentary (U.P. \$135)
Valid only for Members turning 60 in 2025.

Gym Intro Session**By appointment only**

If you are new to the gym, this introductory session is your gateway to learning about the Club's facilities—including the cardio and strength training zones, group fitness studios and locker rooms—and how to use the workout equipment with proper form and techniques, as demonstrated by expert trainers. You will also get updates on fitness classes, upcoming events and personal training options.

PRICE: Complimentary

Personal Training**Ongoing**

With the guidance of a personal trainer, you can easily take your workout to the next level. With a targeted programme that is customised just for you, your trainer will take into account your weaknesses and abilities as he or she supports you in reaching your fitness goals.

PRICES: \$135 per session

\$1,090 for 10 sessions

\$1,962 for 20 sessions

\$2,616 for 30 sessions

All sessions are for 60 minutes.

Personal Training for Kids**Ongoing**

Invest in your kids' health and fitness by trading their screen time for some gym time. Our expert personal trainers know how to develop physical activities that are fun and engaging for your young ones. These age-appropriate workouts not only help boost their overall fitness but also help them establish healthy exercise habits in the long run.

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

Pre-NS Conditioning Training**Ongoing**

For lads getting ready to embark on their National Service journey, build up your stamina and endurance for the pre-enlistee Individual Physical Proficiency Test with this customised fitness programme, which is designed to help develop overall strength, and equip you physically and mentally to tackle the demands of NS.

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

CrossCore®**Ongoing**

Give your core muscles a vigorous workout with these CrossCore® routines that are specially tailored to strengthen those essential muscle groups. Using a patented pulley system, it takes bodyweight training to the next level, so you can develop well-rounded strength and stability.

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**

Using whole-body vibration technology, these Power Plate workouts are designed to enhance the effectiveness of standard exercises. Challenge your body to stabilise itself while boosting blood circulation and increasing your range of motion. Whether your goal is to lose weight, gain muscle or simply improve overall health, these vibration plates will get you there.

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**

Two are better than one when it comes to staying motivated while exercising. Stay the course with a good pal as you power through these tailored training exercises together. With double the fun, you are twice as likely to attain your health targets.

PRICES: \$1,308 for 10 sessions
\$2,398 for 20 sessions
\$3,270 for 30 sessions
All sessions are for 60 minutes.

Boxing**Ongoing**

Combining combat sport that helps to improve general physical conditioning, this full body workout helps you tone your muscles and burn fat at the same time. With this high-intensity interval training, see the difference in your fitness and overall body composition in no time.

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**

Looking to burn calories fast? This high-energy workout will help you burn anywhere from 500 to 900 calories. Plus, you will continue burning body fat for at least 48 hours afterwards. Certified trainers in Thump Boxing will show you how to execute jabs, hooks and uppercuts in style while helping you to develop your reflexes, flexibility and coordination. Boxing gloves are provided.

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

Member Referral Programme**Ongoing**

Make a date with a friend by taking a fitness class together. When you get your pal to sign up for 10 personal training sessions, you will both get one complimentary group fitness session. Choose between Pilates Matwork and Gentle Yoga for your next workout.

PRICE: \$1,090 for 10 sessions

Sculpt & Tone**Fridays, 10am to 11am**

Contour your curves by fighting the flab through strength-enhancing toning exercises. Conducted with or without equipment, this body-conditioning workout targets the muscles in your abdomen, buttocks and thighs, so you can regain that shapely silhouette you have always wanted.

PRICES: \$16 (Member)
\$26 (Member's guest)

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.



Gentle Yoga

Sunset Yoga: Tuesdays, 6.30pm to 7.30pm

Yoga Flow Vinyasa:

Wednesdays, 10am to 11am

Leave your cares behind after a long day and restore your inner calm with peaceful poses and lengthening stretches when you do Sunset Yoga at the Rooftop Terrace on Tuesdays. For mindful meditation that incorporates flow, rhythm and breath, reconnect both mind and body with Yoga Vinyasa (also known as “flow yoga”) in the Ballroom Foyer on Wednesdays.

**PRICES: \$30 (Member)
\$40 (Member’s guest)**

Pilates Matwork

Mondays, 10am to 11am

Develop your core muscles with these strengthening and lengthening Pilates exercises, designed to help improve mobility and build strength while helping you attain that lean and mean physique. The routine on the mat includes toning up your trunk as well as your arms and legs.

**PRICES: \$30 (Member)
\$40 (Member’s guest)**

AQUA

AquaFIT

Tuesdays and Thursdays, 9.30am to 10.20am

Conducted by Yvonne Swim School’s head coach, this low-impact, full-body workout is not only a good way to tone up your muscles and boost your cardiovascular health, it is a fun way to get those jumps and knee lifts in without harming your joints—ideal for those with joint pain or other injuries.

**PRICES: \$40 per lesson (Member)
\$50 per lesson (Member’s guest)**

\$132 for 4 lessons (Member)

\$155 for 4 lessons

(Member’s guest)

AcquaPole & AcquaPole Boxing

Thursdays, 9.30am to 10.20am

Using innovative aquatic tools, this simple and versatile water workout tones your abdomen, shoulders and hips in a joint-friendly way while improving your cardiovascular system. And, you are guaranteed a splashing good time. Suitable for all.

**PRICES: \$40 per lesson (Member)
\$45 per lesson (Member’s guest)**

\$132 for 4 lessons (Member)

\$155 for 4 lessons (Member’s guest)

Hydrotherapy

By appointment only

A great way to alleviate muscle pain and joint stiffness, hydrotherapy draws on the benefits of being in the water to help improve circulation and promote healing as part of a broader treatment plan. Through personalised hydrotherapy programmes offered by Yvonne Swim School, those who suffer from lower back pain, osteoarthritis, neuropathy or fibromyalgia may discover symptomatic relief.

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

Aqua Bike

Tuesdays and Fridays, 8.15am to 9.05am

Easier than riding a bike on land, this low-impact, high-intensity workout utilises the power of water resistance to keep your heart rate up while simultaneously burning fat. Even though there is little to no impact on your joints, your muscles are actually made to work harder underwater, toning them up faster than land-based exercises.

**PRICES: \$40 per lesson (Member)
\$45 per lesson (Member’s guest)**

\$132 for 4 lessons (Member)

\$155 for 4 lessons

(Member’s guest)

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

Tuesdays, 4.30pm and 5pm

Thursdays, 4.30pm, 5pm

and 5.30pm

Saturdays, 9.30am, 10am,

10.30am and 11am

Before you take your kids to the pool or beach, make sure they have the know-how to stay safe in the water. Equip them with essential survival skills with these 30-minute beginner classes that teach swimming techniques and aims to educate youngsters on crisis response.

PRICES: \$112 for 4 lessons

Swimming Lessons –

Kids Swim Squad Group Lesson (9 to 16 years old)

Tuesdays, 5.30pm

Saturdays, 8.45am

Finesse your kids’ aquatic skills—be it in style, speed or endurance—with these 45-minute intermediate sessions that are designed to propel them forward beyond the basics. With tailored coaching and rigorous drills, your water baby may soon go from being a novice to a champion.

PRICES: \$112 for 4 lessons

Swimming Lessons –

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

Tuesdays, 4pm

Thursdays, 4.30pm

Saturdays, 9.30am

Studies have shown that teaching your baby to swim comes with many benefits. Not only does it reduce the risk of drowning but it also boosts their cognitive functioning, motor coordination, sleep and appetite. These 30-minute swim sessions also allow you to bond with your little ones as they gain confidence in the water.

PRICES: \$112 for 4 lessons

Private Swimming Lessons

Ongoing

Develop skills and gain confidence in the water with a private instructor who will tailor a personalised regimen according to your strength and abilities. With one-on-one training time, you can hone your techniques at a pace you are comfortable with.

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)



TENNIS

Private Tennis Lessons

Ongoing

Want to improve your game faster? With the help of a personal coach, you can polish your techniques, fine-tune your strokes and calibrate your tennis acumen with a sharp laser focus. Thanks to detailed individual analysis of your style, you can make headway on your journey towards Wimbledon.

Head Coach

\$109 for 1 player

\$60 per player for 2 players

Associate Director of Tennis

\$131 for 1 player

\$71 per player for 2 players

Director of Tennis

\$142 for 1 player

\$77 per player for 2 players

Group Lessons

\$50 per player for 4 to 6 players

Cardio Tennis Drills

Group Lessons

(Intermediate/Advanced)

Mondays, 8am to 9am

(Intermediate);

7.30pm to 9pm (Advanced)

With these structured practice exercises, develop "muscle memory" as you refine your footwork, swing and racquet-handling skills while improving hand-eye coordination. Tennis drills also help to improve your timing so you can judge the right moment to strike the ball while boosting your confidence to seamlessly weave each move into your gameplay.

PRICES: \$50 per player

(60 minutes)

\$71 per player (90 minutes)



Adult Tennis Group Lessons (Beginner)

Wednesdays, 8am to 9.30am

Fridays, 7pm to 8pm

Curious about what tennis is all about? Pick up the basics and get an overview in this group class, which will help you grasp the fundamentals of the game while giving you a chance to try your hand at the sport.

PRICES: \$50 per player

(60 minutes)

\$71 per player (90 minutes)

Junior Tennis Group Lessons

Ongoing

Fan the flames of your children's interest by letting them participate in group lessons. Through fun and engaging sessions, your kids will feel comfortable learning with their peers while acquiring key technical skills. Suitable for various age groups—from Mini Red Ball (3 to 6 years) to Yellow Ball (10 to 14 years).

PRICES: \$156 for 4 lessons

(3 to 5 players)

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.

PICKLEBALL

SG60 Specials: Complimentary Pickleball Paddle Rental 1 to 31 August 2025

The latest craze on the court, pickleball is a great way to keep fit and stay active while enjoying a socially engaging activity with others. In honour of Singapore's 60th birthday, every Member who turns 60 this year gets to enjoy one free pickleball paddle rental.

PRICE: Complimentary (U.P. \$8 to \$10)

Valid only for Members turning 60 in 2025.

Junior Pickleball Group Lessons Tuesdays, 6pm to 7pm Saturdays, 3pm to 4pm

This paddle sport combines the elements of tennis, badminton and table tennis all rolled into one. With expert coaches' guidance, give your kids (seven to 12 years old) a head start in mastering the sport by picking up basic strokes in forehand, backhand, serve, and volley as well as vital skills in tactics and strategy. Competing with others will also give them a chance to learn the importance of sportsmanship.

PRICE: \$44 (Member) \$55 (Member's guest)

Adult Pickleball Group Lessons Tuesdays, 7pm to 8pm Saturdays, 4pm to 5pm

Designed for players of all ages and skill levels, professional coaches show you how it is done. Pick up tips and tricks to make an impression on the Pickleball Court while doing your health a favour with some heart-pounding exercise.

PRICE: \$50 (Member) \$65 (Member's guest)

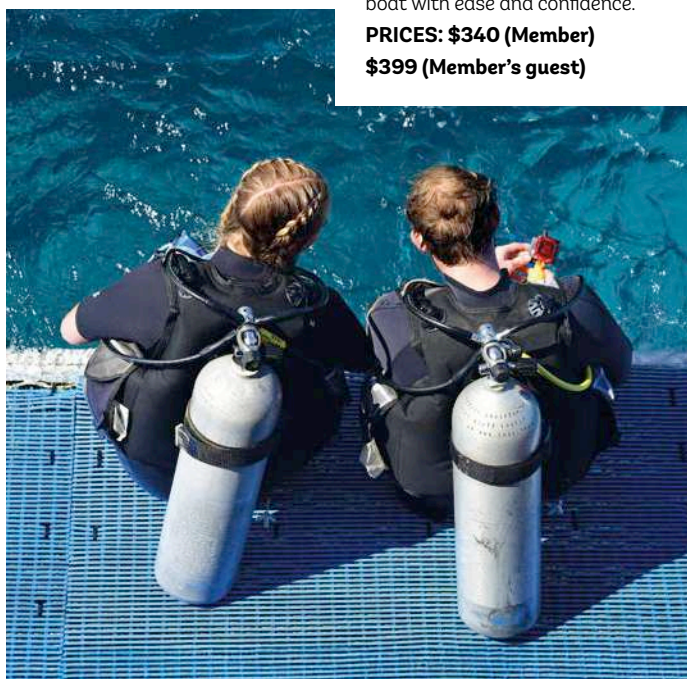
SAILING

Powered Pleasure Craft Driving License (PPCDL) Course Saturdays and Sundays, 9am to 5pm

Itching for some water adventure? Before you head out to sea, make sure you are equipped with essential boating skills. Learn how to navigate the waters and safely pilot the powerboat with confidence through this course.

You will also receive a Certificate of Attendance which is mandatory for the PPCDL test conducted by Singapore Maritime Academy.

PRICES:
\$306 per trainee (Member)
15% off Member price (Member's birthday month)
\$382 per trainee (Member's guest)



To book your stay, contact Front Office at 6305 6988 or frontdesk.sc@one15marina.com with your preferred dates of stay. 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.

DIVING

Discover Scuba Ongoing

If the lure of the ocean is overwhelming, this introductory scuba diving course by White Manta Diving will provide a comprehensive overview of what it takes to explore the underwater world. Suitable for ages 10 and up.

PRICES: \$135 (Member) \$162 (Member's guest)

Refine Scuba (Diving Refresher Course) Ongoing

For certified divers who already know the basics but would like a refresher, this course by White Manta Diving will help to hone your knowledge in mask work, buoyancy and finning so you can make your next dive off the boat with ease and confidence.

PRICES: \$340 (Member) \$399 (Member's guest)

OTHERS

Lockers for Rent Ongoing

Ensure your belongings are safely stowed in a personal locker located in the changing rooms. Available for rent for a minimum of six months.

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

Prices stated are for 6 months.

Lock in a Deal: 3 Months on Us Valid till 31 December 2025

For Members who have not rented a locker before, here's your chance to get a few extra months on the house. Pay upfront for a year and enjoy three additional months for free. That's 15 months of storage for the price of 12.

PRICES: \$120 (U.P. \$150) \$240 (U.P. \$300) \$360 (U.P. \$450)

ACCOMMODATION

1N Family Funcation:

Kids Stay and Dine Free

Valid till 31 December 2025

Staycations can make for the best family getaways—minus all the fuss of border crossings. Enjoy a beautifully appointed Hillview room where you can make memories with the family over complimentary board games. Breakfast is included for two adults and two kids (under 12 years). What's more, the kids also get lunches and dinners from the Children's Menu at Latitude Restaurant & Terrace (dine-in only). With late check-out at 2pm, make the most of your time for an unforgettable holiday.

PRICES: \$399+ (U.P. \$494+)

for Hillview room only

**not applicable for eve of public holidays, public holidays and blackout dates as determined by the Club, and is subject to availability.*





TENNIS SOCIAL NIGHT

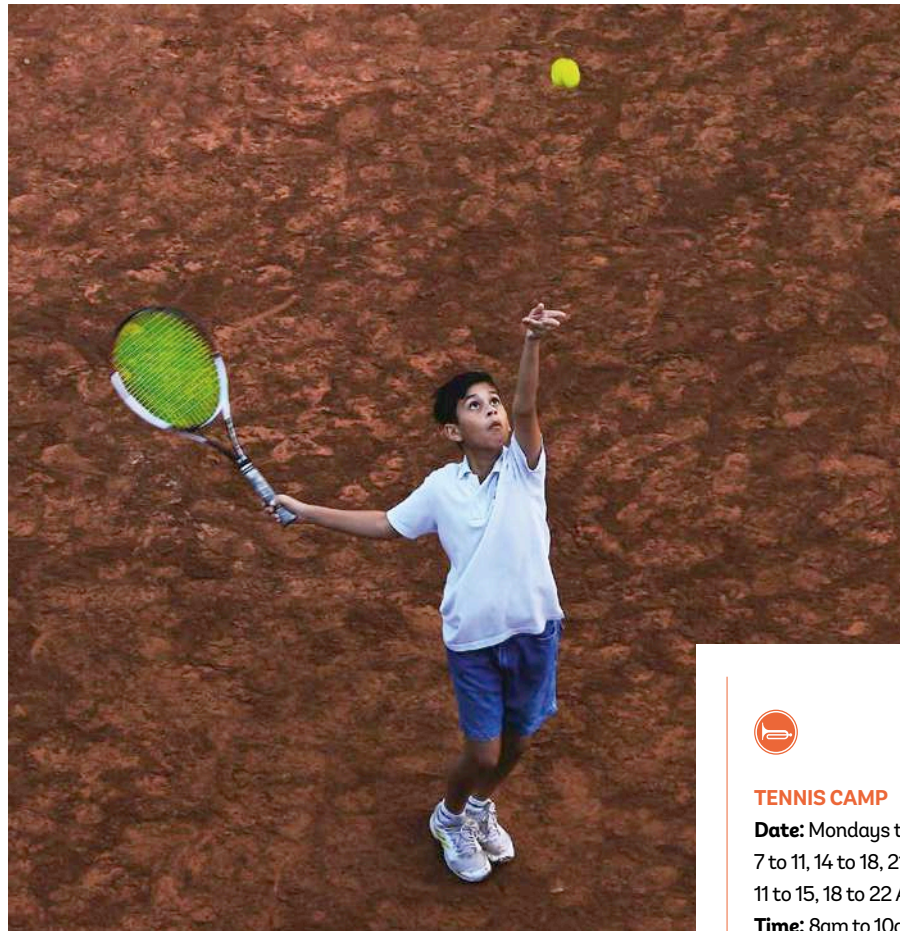
Date: Wednesdays, 2, 9, 16, 23, 30 July; 6, 13, 20, 27 August 2025

Time: 7pm to 9pm

Venue: Tennis Court

Price: Complimentary (Members only)

A game of tennis on a balmy evening is one of the best ways to finish the day on a high. This event allows you to combine that with some feel-good socialising. Enjoy a good spot of tennis—the non-competitive variety—network and take home memories of an evening filled with fun, good vibes and camaraderie. *RSVP a week before event to recreation.sc@one15marina.com*



TENNIS CAMP

Date: Mondays to Fridays, 7 to 11, 14 to 18, 21 to 25 July; 11 to 15, 18 to 22 August 2025

Time: 8am to 10am (5 to 9 years)

10am - 12pm (10 to 12 years)

Venue: Tennis Court

Prices: \$310 for all 5 days (Member)
\$390 for all 5 days (Member's guest)

Enrol your little champions into a five-day tennis camp where expert tennis coaches guide them through the right strokes, footwork, court coverage, and game strategy. Friendly mini tournaments will ensure children get to hone the skills they learnt at the camp. New friendships forged and a child oozing with confidence about his or her tennis skills—what more could anyone ask for? *RSVP a week before event to recreation.sc@one15marina.com*



PICKLEBALL SOCIAL NIGHT

Date: Thursday, 3, 10, 17, 24, 31 July; 7, 14, 21, 28 August 2025

Time: 7pm to 9pm

Venue: Pickleball Court

Price: Complimentary (Members only)

Less than half the size of a tennis court, but packs an equal punch when it comes to the adrenaline rush and benefits to cardiovascular health. At Pickleball Social Night, you get all that along with the benefit of expanding your network. Get, set, practise your strokes, hone your skills, and make friends. *RSVP a week before event to recreation.sc@one15marina.com*



All prices are nett unless otherwise stated.



DIALOGUES WITH ONE¹⁵: SUSTAINABLE FARMING

Date: Friday, 18 July 2025

Time: 7pm to 9pm

Venue: innerCove

Price: Complimentary
(Member)

\$18 (Member's guest)

Aquaponics is a sustainable food production system that combines aquaculture (fish farming) and hydroponics (soil-less farming) in a single, integrated system. In this session, Kee Boon Hian, Co-founder of BlueAcres, will share about the process, his company and how growing vegetables in your own garden is the way forward. Read more about BlueAcres on page 18. RSVP by 7 July to membership.sc@one15marina.com



MULTI-ACTIVITY CAMP

Date: Mondays to Fridays,
21 to 25 July; 28 July
to 1 August 2025

Time: 9am to 5pm

Venue: Tennis Court

Price: \$654 (Member)

\$774 (Member's guest)

Prices stated are for all five days.

Suited for children 6 to 12 years.

Have a child that is hopping with energy and no place to expel it? This five-day camp conducted by ProActiv Sports is just what the doctor ordered. From thrilling sports and creative arts to imaginative games and team challenges, your child will excitedly explore a variety of STEM-based activities and develop new skills and have fun while doing it. RSVP by 14 and 21 July respectively to recreation.sc@one15marina.com

39



MAKE IT YOURS: A JOURNEY IN JEWELLERY DESIGN

Date: Wednesday, 23 July 2025

Time: 7pm to 9pm

Venue: NOVA Room

Price: \$48 (Member)

\$58 (Member's guest)

Get hands-on in designing your own jewellery pieces at this workshop conducted by fine jewellery brand Infiniti Jewels. The foundation skills you will garner will arm you well to add to your bijouterie collection, while canapés make the process even more fun. RSVP by 13 July to membership.sc@one15marina.com



TROPICAL SUMMER LUAU PARTY

Date: Saturday, 26 July 2025

Time: 7pm to 10pm

Venue: Boaters' Bar

Price: \$78 (Member)

\$88 (Member's guest)

Get ready for another Hawaiian adventure at the Club. Expect the works, from a Live Hawaiian Band and Hula Dance-off, to fun games such as coconut bowling and limbo challenge, plus a Best Dressed competition. There will be exciting prizes to be won the whole night—dining vouchers and experiences, bottle of rum and more! Last but never the least, there will be a Grill & BBQ Live Station dishing out Hawaiian-themed delicacies including Lomi Lomi Salmon, Kalua Pulled Pork with Pineapple BBQ Sauce, Pineapple Upside-down Cake, and Haupia (Coconut Pudding). *RSVP by 19 July to boatersbar.sc@one15marina.com*



LITTLE STARS & ALL STARS ATHLETES

Date: Mondays, 4, 11, 18,

25 August; Thursdays, 7, 14, 21,

28 August 2025

Time: 3pm to 3.45pm (2 to 3 years)

4pm to 5pm (4 to 6 years)

Venue: Pickleball Court

Price: Drop-in fee: \$50 (Member)

\$60 (Member's guest)

Term fee (7 sessions): \$315 (Member)
\$385 (Member's guest)

Spark your child's love for sports from a very young age. The Little Stars programme focuses on building essential movement skills and coordination in infants through fun parent-assisted activities—from walking, running and jumping to throwing, catching and balancing. The All Stars programme for preschoolers focuses on enhancing coordination, and building strength through a variety of dynamic sports and activities. *RSVP by 7 July to recreation.sc@one15marina.com*



SG60 EDITION: ON SAIL CONVOY

Date: Saturday, 9 August 2025

Time: 4pm to 9pm

Venue: Lazarus Island & Marina Bay

Price: By Ferry: \$58 (Member),

\$68 (Member's guest)

By Own Yacht: \$20 (Member),

\$30 (Member's guest)

This special SG60 edition of ON SAIL will include a barbecue party on Lazarus Island before cruising down as a convoy to Marina Bay for a front-row seat to the dazzling National Day fireworks display from the sea. *RSVP by 25 July to cr.sc@one15marina.com*



SG60 EDITION: MEMBERS' SUNSET SAIL

Date: Saturday, 9 August 2025

Time: 5pm to 9pm

Venue: ONE*15 Marina Sentosa Cove

Price: \$88 (Member)

\$118 (Member's guest) (U.P. \$205)

Mark Singapore's 60th birthday with a cruise along its waters and catching its iconic skyline—a sure indication of how far the humble fishing village has come. A spectacular view of the National Day fireworks at Marina Bay will cap the night beautifully. *RSVP by 7 July to membership.sc@one15marina.com*



FAMILY SPLASH CARNIVAL

Date: Saturday, 10 August 2025

Time: 3pm to 7pm

Venue: Latitude Restaurant & Terrace

Price:

\$38+ (Adult); top up \$30+ for SG60 Brunch Buffet

\$28+ (Children aged 3 to 11 years); top up \$20+ for SG60 Brunch Buffet

Unlimited treats, a hot dog station, and booths with popcorn and candy floss—that spells carnival in more ways than one. Meanwhile, a Pool Treasure Hunt, inflatable water games, Family Dance-Off Pool Bash and Foam Party Water Balloon Toss add oodles of splashing fun. Delicious snacks ensure that the poolside fun sustains. *RSVP by 3 August to latitude.sc@one15marina.com*



SG60 EDITION: SCULPT & TONE

Date: Saturday, 9 August 2025

Time: 10.30am to 11.30am

Venue: Ballroom Foyer

Price: \$16 (Member)

\$20 (Member's guest)

Improve flexibility, build strength and release tension with this low-impact workout that focuses on core strength, mobility and toning, while prioritising muscle suppleness. Make a pledge to your body and wellbeing for the nation's 60th birthday. Suitable for people of all fitness levels. *RSVP by 2 August to recreation.sc@one15marina.com*



THE CHEMISTRY CODE: TIPS ON BUILDING STRONG INTERPERSONAL CONNECTIONS

Date: Friday, 29 August 2025

Time: 7pm to 9pm

Venue: innerCove

Price: Complimentary (Member)

\$18 (Member's guest)

Get advice on dating and building connections—singles and couples alike—from matchmaking agency Lunch Actually Singapore. A Personal Brand & Image workshop led by their in-house coach will also give tips on attire, body language, and projecting confidence. Post-session, participants will receive a complimentary 60-minute 1-on-1 profiling session via Zoom. *RSVP by 17 August to membership.sc@one15marina.com*

All prices are nett unless otherwise stated.





Pickleball Social Night

Thursday evenings in March were spent playing pickleball, picking up new skills and making new connections. Members, players of all skill levels, gathered at the Club's Pickleball Court, engaging in a few energetic games. As much as it was a platform for showing off individual skills, the camaraderie on court was palpable—and connections were forged as per the event's objective. Member Kenny Pereira volunteered his time to organise the event along with the Recreation team—the effort and flawless organisation was appreciated by all those who attended. As they say, practise makes perfect, hone your skills with regular pickleball group lessons—find out more on page 37.



Members' Sunset Sail

On 7 March, 25 Members set sail from ONE*15 Marina Sentosa Cove for a sunset cruise to remember. That the first of the 2025 edition of the Club's beloved sunset cruises fell close to International Women's Day—8 March—made the evening extra special. Ladies on board received a delightful surprise in the form of a beautiful bouquet of flowers to mark the occasion. Going by the joyful chatter and engaging conversations, topped by a stunning sunset against the backdrop of Singapore's skyline, the evening was a success in more ways than one—and a great way to welcome the weekend, as some Members exclaimed.



From Idea to Income: A Workshop on Business & Financial Strategy

Every business, regardless of size or industry, needs a solid financial strategy, and Members gathered at innerCove on 14 March knew it and were raring to know more. Alvin Ng of Premier Financial Planners, and the expert panel, comprising Jolin Shi and Daniel Li, imparted valuable insights and strategies that can refine their business concepts and boost profits. The trio illustrated these points through real-world case studies and relatable and practical examples. The approach was fruitful as Members were seen listening intently and taking notes—and participated in a Q&A session. The crowning glory was a workshop at the end of the session, where participants were given an assignment to apply the knowledge gained in a real-world setting, reinforcing key takeaways in their own time. It proved to be an engaging session overall, and Members hoped that the Club would continue to organise similar events.



Tennis Camp

From 17 to 25 March, the Tennis Court was a vibrant scene as young tennis enthusiasts gathered to build on their skills, learn new tricks on the court and boost their teammanship. Coaches from Oloso Tennis Academy designed the camp to be educational and fun—offering one-on-one guidance on foundational tennis skills and keeping the tempo and camaraderie up with group games such as King of the Court. The camp also equipped children with all-rounded skills including details such as essential rules, scoring basics, and how to properly grip their racquets. The camp was truly a nurturing space that allowed its participants to realise their full potential—it was heartwarming to see one particularly shy participant nail her first serve. Parents seemed equally excited to see noticeable improvements in their children's tennis skills and confidence after just a few sessions. See page 42 for details on the next camp.





The Art of Sake

Latitude Restaurant & Terrace became the venue for an exclusive sake tasting and appreciation event. Held on 20 March, the session was helmed by Maria Luisa Satoh from Orihara Shoten Singapore. She

led Members through an engaging journey of the art of sake, from rice harvesting to the intricate process of sake selection and brewing. A total of six seasonal sakes were savoured with appropriate food pairings—and Satoh took Members through the drink's nuances and how they were elevated by the respective dish. Members thoroughly enjoyed how the event balanced education with fine dining in a relaxed ambience. A sign that they would welcome such events in the future.



Watch Wonders & Winders

On 21 March, innerCove became the venue for yet another engaging workshop. Bringing together over 35 horology enthusiasts, the session conducted by Jin Wu, Founder of Richman Luxury, was informative as it was interactive, delving into the art and intricacies of watch mechanisms. Members were also able to share their own knowhow about luxury watches during the Q&A session. The segment about watch insurance, which covered the importance of protecting high-value collections against loss, theft or accidental damage, was one among the key takeaways for Members. They also got to learn about proper storage—and were able to make their choice among the variety of watch boxes that were presented to them. Members appreciated all the valuable insights shared and the opportunity to meet like-minded horology enthusiasts and trade stories about their collections.



Drill & Rally with Oloso Coach

On 25 March, tennis players—from intermediate to advanced skilled—gathered at the Tennis Court for an energising evening of skill-building, rallies and community bonding. Coach Keff from Oloso Tennis Academy guided the participants and designed a comprehensive session packed with purposeful drills, constructive coaching and friendly matches for them to exercise their newly learnt skills. It was also the perfect environment for connecting with fellow tennis enthusiasts. Members were unanimous in their appreciation of Coach Keff for helping boost their game.



Bunny Bash by the Pool

The fun and festive mood moved to the Infinity Pool on 20 April for a party to remember, for children and adults alike. From a 3.5m inflatable obstacle course and floats in the pool to a surprise appearance by the Easter Bunny, all stops were pulled. An Easter Egg Hunt, kids' relay races and other exciting games delighted the children as did a friendly water-balloon battle. Free-flow cotton candy and popcorn, and a variety of light snacks and ice cream, made it even more delightful. The event concluded with a captivating magic show and a lively bubble performance at Bar Nebula. Needless to say, the party was a success—the sizeable turnout of almost 90 people—adults and children—was proof enough.



45



Sip of Italy: A Degustation Wine Masterclass

On 25 April, Latitude Restaurant & Terrace transformed into an Italian wine country as wine sommelier Julian Plantey led Members through a wine-pairing dinner that included an elaborate five-course menu. As guests savoured dishes such as Ricotta Crostini with Tomato Confit, Burrata alla Puttanesca, Black Trumpet Risotto, Fettuccine ai Frutti di Mare, and Panna Cotta, Julian explained the nuances of the Italian wines paired with each course. This allowed a deep understanding and appreciation of the harmony between food and wine, both of which received high praise from guests. They were heard exclaiming that some of the special dishes prepared by the chef would make great additions to the restaurant's regular menu.

JUL-DEC 2025



JULY

- 11 Aiming for 20/20 Vision: A Talk by LSC Eye Clinic
- 18 Dialogues with ONE°15: Sustainable Farming
- 23 Make It Yours: A Journey in Jewellery Design
- 26 Tropical Summer Luau Party

AUGUST

- 9 SG60 ON SAIL by ONE°15 Marina
- 9 SG60 Edition: Members' Sunset Sail
- 9 SG60 Edition: Sculpt & Tone
- 10 Family Splash Carnival
- 29 The Chemistry Code: Tips on Building Stronger Interpersonal Connections

SEPTEMBER

- TBA 18th Anniversary Eco Week
- 27 Oktoberfest Party

OCTOBER

- 25 ON SAIL by ONE°15 Marina

NOVEMBER

- 30 Boat Light Parade

DECEMBER

- 31 Countdown Party

All events and promotions are subject to change or cancellation due to unforeseen circumstances. For timely updates, please refer to the Club's event calendar at one15marina.com/memberships/events/

ONE°15 MARINA
Sentosa Cove Singapore



PICKLEBALL ADVENTURES @ONE°15

Discover the exciting world of Pickleball at ONE°15 Marina! Perfect for everything from casual games to unforgettable parties, you can book court time, sign up for expert lessons, and introduce your kids to Mini Red Ball Tennis..

Play, learn, and celebrate on our sheltered courts and make every game an experience to remember.

OFFERINGS

- ✓ Daily Court Bookings
- ✓ Pickleball Private and Group Lessons, and Tennis Mini Red Ball Lessons with Olaso Tennis Academy
- ✓ Birthday Party Packages
- ✓ Corporate Teambuilding Packages



FIND OUT MORE

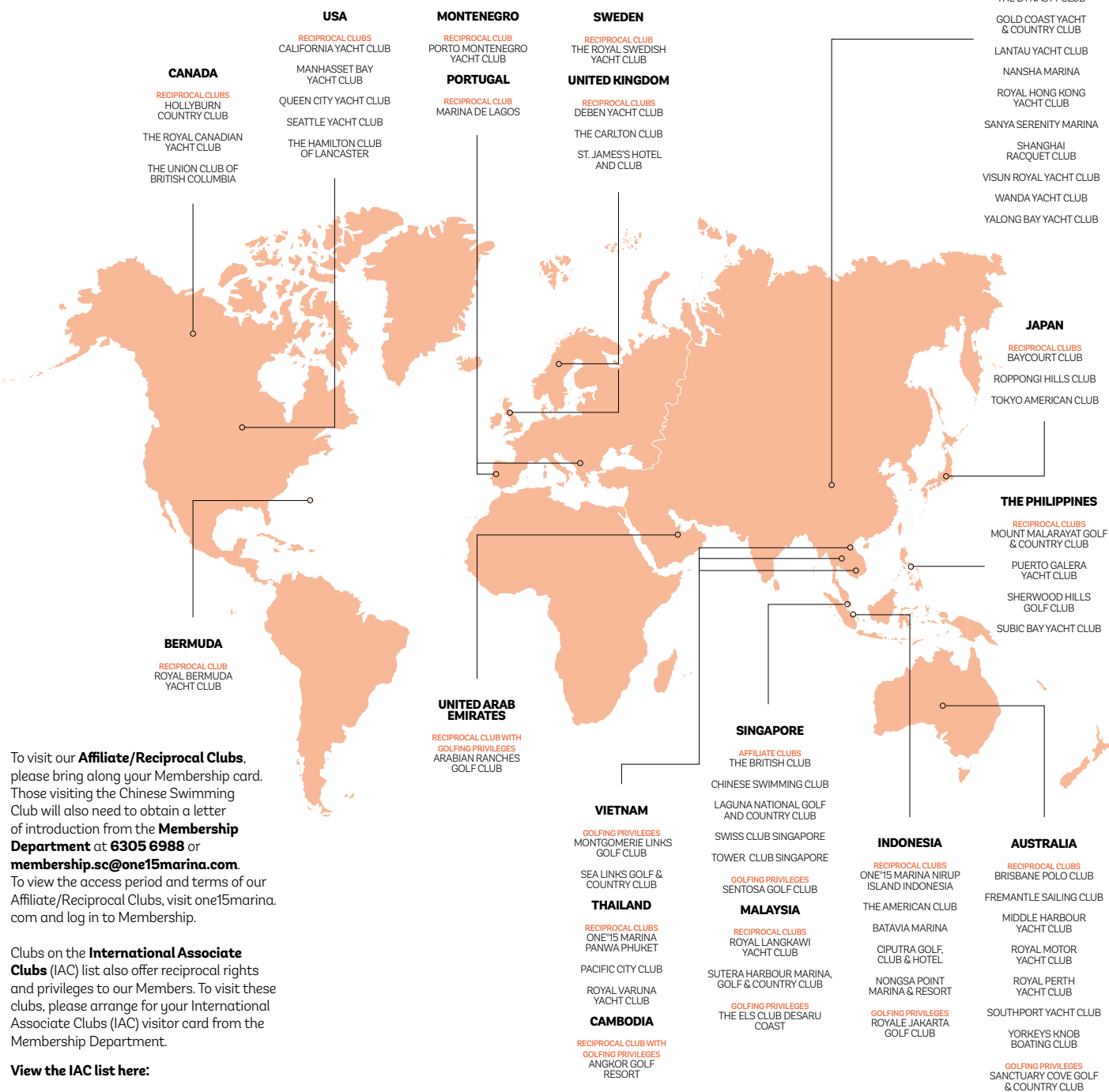
☎ 6305 6980

✉ recreation.sc@one15marina.com



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:





Quote **LONGITUDE** to enjoy
10% DISCOUNT off bookings!

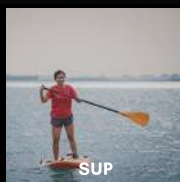
PRIVATE CHARTERS

FROM \$1200+ FOR UP TO 10 GUESTS.

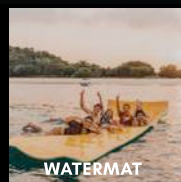
With 11 years of experience sailing all around Singapore and the region, we take pride in delivering memorable yacht experiences with our personalized service. Whether it's to celebrate a special occasion or host a team retreat, we guarantee you and your guests will be talking about this for years.



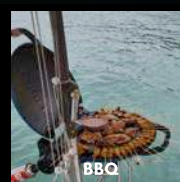
KAYAK



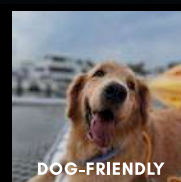
SUP



WATERMAT



BBQ



DOG-FRIENDLY

OPEN CRUISES

AT ONLY S\$188+ PER COUPLE.

Alternatively, join us for our weekly open cruises to enjoy a yacht experience around Singapore's Southern Islands and our city skyline at a fraction of the cost! Every Tuesday 6.30pm - 9.30pm (sunset), or Sunday 9am - 12nn (pet-friendly)

A PROUD MILESTONE FOR THE BOOKS

Inducted into the Hall of Fame – International Marina of the Year

We are proud to share that ONE°15 Marina Sentosa Cove has been inducted into the Hall of Fame by the Marina Industries Association (MIA), following two-time wins as International Marina of the Year—a true feather in our cap, and a historic achievement for both our Club and the region.

This prestigious accolade affirms our steadfast commitment to excellence and innovation, and we are especially honoured to be the first Asian marina to receive this global recognition. We are also pleased to have been named Runner-Up for the Environmental Award, reflecting our continued dedication to sustainability and responsible marina stewardship.

This remarkable milestone would not have been possible without the unwavering support of our members, partners, and community. Thank you for being part of this journey.

Here's to setting new standards, together.

