

ISSUE 3 • JULY-AUGUST 2026 • SILVERKRIS.COM

FLIP THE
MAGAZINE
OVER FOR
KRISSHOP

SILVERKRIS



CELEBRATE TIMELESS TRAVEL EXCELLENCE

MODERN CULTURE

Discover a new generation of makers shaping
craft, tradition and experience in China

KATHMANDU • HO CHI MINH CITY • BUSAN • PARIS



STAR ALLIANCE



GLOBAL TEAM TOYOTA ATHLETES

TEAM ASIA



Kunlavut Vitidsarn
Badminton
Thailand

Lê Văn Công
Para Powerlifting
Vietnam

Ernie Gawilan
Para Swimming
Philippines

Ammar Aiman
Para Athletics
Malaysia

Toh Wei Soong
Para Swimming
Singapore

Carlos Yulo
Artistic Gymnastics
Philippines

Muhammad Fadli
Para Cycling
Indonesia

At Toyota, we believe the spirit of sport can inspire people and bring communities together. Meet our seven Global Team Toyota Athletes (GTTA) from Asia. Each embodies Toyota's values of resilience and a challenger mindset. Join us in supporting their sporting journeys today.

Move your world

CONTENTS

JULY–AUGUST 2026



35

COVER STORY
Chinese luxury
brands are gaining
global recognition
for their quality and
craftsmanship

06

STYLE ICON

A look back at the enduring
legacy of Singapore Airlines'
kebaya uniform

18

MEET THE CREW

For cabin crew
Fauzaan Sahrudin, growth
begins when you say yes

32

BEYOND THE CABIN

Singapore Airlines cabin crew
member Tan Ai Vee shares her
favourite spots in Shanghai

Experience

- 09 THE IN CROWD**
A guide to the favourite hangouts of Nepal's younger generation – from cafés to art galleries
- 11 GLOBAL SPOTLIGHT**
Discover how *tuk*, the traditional rice wine, is making a comeback
- 13 SAY CHEERS**
Expert tips for pairing wine in the air
- 15 POINT TAKEN**
How savvy travellers are getting more from their KrisFlyer miles on the ground



Veranda Resort Phuket, Autograph Collection



Huashan 1914 Creative Park

Encounter

- 21 VIBRANT HO CHI MINH CITY**
Be inspired by the buzz of Vietnam's largest city
- 23 DAY IN THE LIFE**
Museum curator Jackie Yoong on what it takes to bring an exhibition to life
- 25 CAREER TAKEOFF**
Restaurant owner Pearlyn Lee serves up Southeast Asian cuisine in Paris
- 29 THE DRIFT**
Exploring the secret lanes of Taipei

Explore



Terrible Baby

- 45 CITY GUIDE**
Check out Chengdu's Instagrammable cafés
- 50 FIVE SENSES**
Journey to Busan for a slice of South Korea's vibrant coastal life
- 53 THE EXCHANGE RATE**
Shenzhen vs Hong Kong across four lifestyle experiences
- 58 WHERE IN THE WORLD?**
Can you guess this city?

SILVERKRIS 

EDITORIAL AND DESIGN

Senior Group Editor

James P. Ong

Editor

Chelsia Tan

Digital Editor

Syed Zulfadhli

Branded Content Editor

Alisha Shaharuddin

Sub-editor

Lee Kyll Synn

Senior Art Director

Jessica Santos

Photo Director

Aaron Low

SALES

Commercial Lead

Marie Yeo

Commercial Team

Kerlyn Liew, Marcus Nai, Nigel Tan,

Keh An Famatiga

Account Lead

Lyon Yeo

PRODUCTION

Senior Production Manager

Omar Kassim

Pre Press

KepMedia International Pte Ltd

INK

CEO

Michael Keating

Head of Commercial Operations

Simon Leslie

Managing Director, APAC

Denise Jaschke

Managing Director, Ink Studio

Jonny Clark

Director of Strategy and Innovation

Ric Stockfis

Creative Director

Tan Parmar

Editorial Director

Morgan Rees

Commercial Head, APAC

Lynn Ashlee

Director, Business Performance

Shalini Krishnan Ramakrishnan



SilverKris is published on behalf of Singapore Airlines by Ink Publishing Pte Ltd. All articles and photographs published herein are created by the authors and photographers at their own discretion and do not necessarily represent the views of the organisation. SilverKris holds no responsibility or liability arising out of the publication of such articles and photographs. All material is strictly copyrighted and all rights are reserved. No part of this publication may be reproduced in whole or in part without the prior written permission of the copyright holder. All prices and data are correct at the time of publication. SilverKris does not accept responsibility for advertising content.

Ink Publishing Pte Ltd

1 Fusionopolis Walk 08-11,

Singapore 138628

+65 3165 4100

ink-global.com

Printed by: Times Printers Pte Ltd

MDDI (P) 061/04/2026

Please recycle or pass on to a friend.



45

Admire the Chinese architecture at the airy % Arabica cafe in Chengdu

When China expanded its visa-free entry initiative to more than 70 countries, it sparked a new wave of travellers eager to experience the country firsthand.

That same spirit of curiosity shapes this issue. In our cover story, “Crafted in China” (page 35), we explore how a new generation of Chinese luxury brands and artisans is redefining global ideas of craftsmanship and design.

If it inspires your next trip, turn to page 32 for Singapore Airlines cabin crew member Tan Ai Vee’s personal recommendations in Shanghai. You can also discover how to make the most of your KrisFlyer miles on page 15 – from dining and shopping to travel perks.

Meanwhile, as Singapore celebrates its 61st birthday in August, it also offers a moment to reflect on local identity and heritage. Jackie Yoong, senior curator at the Asian Civilisations Museum, traces the evolution of Singapore’s fashion identity on page 23, while another feature honours the enduring legacy of the iconic Singapore Airlines kebaya (page 6).

We hope this issue sparks new discoveries and meaningful journeys ahead.

Chelsia Tan
Editor



On the cover
The iconic Jixian Pavilion at Hangzhou’s famous West Lake. Photo by Raul Ariano



Take Home A Taste of Singapore

Prima Taste is a Singaporean household name that preserves the heritage and tradition of Singaporean cuisine while offering easy-to-make, authentic gourmet meals.

Our range of ready-to-cook sauces and pastes includes all-in-one Complete Sauces, Best Singapore Favourites Meal Sauce Kits and LaMian products.



Scan to shop the full range and enjoy 20% off Prima Taste online store with code "SilverKris20"

Promo code valid till 31 Aug 2026
T&Cs apply

THINK PRIMA TASTE THINK SINGAPORE

f i y @PRIMATASTE @PRIMATASTESG
WWW.PRIMATASTE.COM



EXPERIENCE

STAY IN THE KNOW WITH THE LATEST TRENDS IN CULTURE, CRAFT AND FOOD



INSIDE

Beyond its
famed peaks

Nepal for a new
generation awaits

Keeping
tradition alive

Preserving the art of
brewing tuak

Say cheers

The art of curating
in-flight beverages on
Singapore Airlines

The Singapore Airlines kebaya, 58 years on

Cabin crew through the ages look back on the impact
the uniform has had on their careers

STORY — Karen Fong and Elise Wong

As far as icons go, few are as enduring in the airline industry than the “Singapore Girl”. Since the ’60s, the Singapore Girl has been an embodiment of the airline’s quality of service and grace.

The sarong kebaya has been part of the airline’s identity longer than most people realise. Stewardesses with Malayan Airways were already wearing it from 1963, before Pierre Balmain reimagined the silhouette into the version the world has come to recognise – debuting in 1968, ahead of Singapore Airlines’ establishment as an independent carrier.

Prior to the kebaya, cabin crew had worn a more conventional uniform: a collared blouse, jacket and pleated skirt, standard to the era and indistinct from what most airlines were dressing their staff in at the time.

Balmain’s involvement is often dated to 1974, but the record is more precise than that. It was 1972 when his redesign first appeared, with the ground hostesses’ uniforms updated and debuting that October.

The 1974 revision that followed was narrower in scope – changes to ground stewards’ uniforms, and the introduction of a three-piece outfit for ground stewardesses and female ticketing staff. The flying kebaya, the one that became iconic, was already in place.

Fashion forward

For See Biew Wah, the flight stewardess chosen to model the kebaya for Balmain, the whole process was steeped in mystery, even though she is now well-known for being his model.

“I got a call from my cabin crew manager to meet a designer from Paris. Couture hadn’t really come to Asia, so I didn’t really know who [Balmain] was. At first, I was quite nervous, but I figured it was just part of another assignment.”

Biew Wah headed to Paris (“The airline didn’t even fly to Paris at the time!”), and was brought to the House of Balmain.

“Every morning for a week, I would walk to the designer’s maison, and at lunch time I would sit outside and people watch,” she says of the experience.

At the time, Balmain was also designing outfits for Queen Sirikit of Thailand.

Below See Biew Wah modelling the Singapore Airlines kebaya and overcoat

“For me, this showed that he understood Southeast Asian designs,” shares Biew Wah.

The designer had Biew Wah carry herself as though she was working, to get a real feel for the kind of movement the kebaya allowed for. After a week in Paris, Biew Wah came back to Singapore.

“I never wore the finished product – I couldn’t have! That was far too precious. It is now in safekeeping by the airline,” she says.

For Biew Wah, the kebaya represents so much more than just a uniform for a job. “Before becoming a flight stewardess, I had spent time in the United States, which left me bitten by the travel bug. I thought this job would give me the opportunity to go back [there]!” she says with a laugh.

“But really, the kebaya is something so dear to my heart. I’m very attached to it.”





“At the time, we were not yet known for service – but half the battle is won just by wearing the kebaya”

“At the time, we were not yet known for service – but half the battle is won just by wearing the kebaya.”

A career for life

Lim Suet Kwee, who is now Manager of Cabin Crew Performance Management, has been with the airline since 1986, when she first became a flight stewardess. At that time, she couldn't have known that she would eventually be chosen to model for the airline's first Madame Tussauds wax figure, and be the face of the airline throughout the '90s.

“It's always a girl's dream to fly with Singapore Airlines,” says Suet Kwee, “but I didn't have the courage to apply until a friend suggested it.”

She remembers what training was like in the '80s, and how different things were back then. “The passengers, the hardware, these were all very different,” she recalls. “But at the same time, [the] service will never change,” she says, noting that training now is still as rigorous as it was back then.

Like Biew Wah before her, Suet Kwee was also part of the “assignment pool”, referring to flight stewardesses who also worked ground events. Her sitting and subsequent wax figure for Madame Tussauds was another closely guarded secret that was only revealed to her after she arrived in London.

“After that, they took hundreds of pictures of me, and it was still very secretive – I couldn't even tell my husband!”

Her role in the assignment pool made Suet Kwee a recognisable face for the airline all over the world.



Left Lim Suet Kwee has her wax model prepared at Madame Tussauds; posing with her wax figure



Symbol of elegance

Pearly Lustre x Singapore Airlines presents an exclusive freshwater pearl necklace and earrings inspired by the SIA kebaya's iconic batik motif. Featuring a batik-inspired round sphere charm in sterling silver with 18K gold plating and luminous freshwater pearls, each piece honours heritage craftsmanship while reflecting Singapore Airlines' spirit of global connection.

Sold separately, both the necklace and earrings are available on KrisShop.com and onboard for in-flight purchase (see page 127 of the KrisShop catalogue).

In the late '90s, she decided to step down and spend more time with family, but after a year and a half away, she found herself back as a “flying mother”, doing short daily routes that allowed her to be home with her family later.

“When I returned and did my first flight, putting the uniform back on made me realise how much I really missed the whole experience. I was so excited to be flying again,” she shares.

Nearly six decades after stewardesses first wore the sarong kebaya, and over fifty years since Balmain gave it the silhouette the world has come to recognise, the kebaya flies unchanged, as integral to the airline's reputation for service as the women who continue to wear it – an almost singular achievement in an industry that rarely stands still. The kebaya has simply endured as something that has been lived in, and passed on, by generation after generation of cabin crew who understood instinctively what Biew Wah put into words – that wearing it meant something beyond the job.

“You're basically living the brand,” she says. After all this time, that still seems exactly right. 🐼

This story was originally produced in 2018 and has been updated for this issue.

EXPERIENCE



Kar.ma Coffee

Fresh new energy

Beyond the Himalayas, Kathmandu reveals a more intimate side – where a new generation is reshaping tradition, creativity and everyday life

STORY — Ugyen Choden

For decades, Nepal has been defined by its summits and spiritual sites, shaped by Everest dreams and ancient pilgrimage routes. Today, it is reimagining itself beyond its peaks, drawing growing global interest as a new generation brings fresh energy to its cultural and urban landscape – and new spaces where the city's younger set now gathers.

Kathmandu, the capital, is a montage of cultures, with Newars, Tibetans and dozens of communities among the

roughly 125 ethnic groups that call Nepal home. It is lively, at times overwhelming, yet beyond its well-worn streets lie quieter corners that feel almost secret. Through food, art, local encounters and moments of retreat, the city offers a more intimate way to experience it.

The rise of café culture

Kathmandu may feel chaotic at first, but give it time – coffee in the morning, music at night, shared plates in between – and

the city begins to open up. Mornings are best spent café-hopping through emerging neighbourhoods, where a quiet third-wave coffee culture has taken root.

At Kar.ma Coffee, the space is calm and considered with its rustic design, creating a place where you linger without noticing the time passing. For something lighter, Nori Cafe offers one of the most satisfying matcha experiences in the city.



Shivapuri Nagarjun National Park

Just north of the valley, Shivapuri Nagarjun National Park offers scenic hikes – from the gentle walk to Nagi Gumba, a hillside Buddhist nunnery, to the tougher climb up Shivapuri Peak (2,732m).



Kathmandu Art House

Today, it is reimagining itself beyond its peaks, drawing growing global interest as a new generation brings fresh energy to its cultural and urban landscape.

As evening falls, Kathmandu reveals yet another facet of its personality. Ramsterdam Cafe, true to its name, has become something of a hub for music lovers. Expect folksy live sets, visual-rich performances, and the easy comfort of a cold beer or two.

For something more rooted, a traditional Thakali meal at Daura Thakali offers a deeper introduction, with rice and lentils accompanied by an array of vibrant side dishes, and a generous touch of butter.

A vibrant arts scene

To know Kathmandu is to spend time with its people and art, where collectives and community spaces are reshaping what it means to create and belong.

A good place to begin is the Nepal Art Council, one of the country's leading cultural institutions, known for its rotating exhibitions and support of contemporary Nepali artists.

It was established in 1962 as a national institution, with the prime objective of promoting the art and artists of Nepal.

Among the newer spaces, Kathmandu Art House is part gallery, part working studio. It showcases a vibrant mix of traditional and contemporary Nepali art – from paintings and sculptures to mixed-media works inspired by the country's cultural and spiritual heritage. What sets it apart is the presence of active studios, where visitors can occasionally see artists at work.

Wellness in nature

Nepal's natural stillness lends itself to wellness – a gentle way of being. Spend a day at Osho Tapoban, where you can begin with yoga and choose from multiple hour-long meditation sessions. Mornings flow into meditation amid forested hills, followed by slow afternoons of reflection, nature walks and holistic therapies.

For those short on time, smaller wellness moments can be just as restorative. Thamel Spa Kathmandu, recognised by the Nepal Tourism Board, offers treatments inspired by yoga, meditation, naturopathy and Ayurvedic traditions – a chance to pause and reset within the city.

If you're seeking something more meditative, consider a Nepali Tea Tasting. These hour-long sessions introduce four varieties of organic loose-leaf tea, alongside insights into flavour, origin, and the art of identifying a mystery brew.

They offer a glimpse into everyday life, where age-old traditions remain vibrant. 🍵

Singapore Airlines flies direct to Kathmandu seven times weekly.



Left Martiana Chia (pictured with her grandmother, Margaret Dobin Anak Rasa) started The Rasa, an artisanal tuak brand, to raise awareness about the traditional brew

Below Fermented rice wine by The Rasa, made from a 150-year-old family recipe



New life to an old brew STORY — M Ferns

Tuak, a quietly enduring tradition of Sarawak, is appreciated today in both its ancient form and modern iterations

In Sarawak, *tuak* (traditional fermented rice wine) is most commonly brewed from glutinous rice. A fixture of Gawai (the harvest festival), longhouse gatherings and rites of passage, it is a vessel of memory as much as flavour. But in recent years, this quietly enduring tradition has begun to shift and evolve.

Across Malaysia, a new generation of makers is rediscovering tuak, reframing it for contemporary palates and contexts. Among them is The Rasa Family, a Kuching-based, family-run brand co-founded by Martiana Chia. For the 26-year-old, the story begins in childhood, watching her Bidayuh grandmother, Margaret Dobin Anak Rasa, at work, brewing the family's 150-year-old recipe that has been passed down through generations.

"I remember watching my grandmother brew tuak very quietly and patiently," she reminisces. "Everything she did felt slow and intentional, from preparing the rice to bottling."

As Martiana grew older, she noticed the practice becoming less common; its continuity less certain.

"It wasn't one big moment, but more of a realisation over time. I started noticing fewer people still doing it the way my grandmother did. That's when it hit me that this tradition could slowly disappear if no one continues it," she explains.

Learning to brew tuak became, in a way, an act of stewardship – an effort to hold on to knowledge passed down through generations, not as nostalgia, but as something living.

For The Rasa Family, this philosophy translates into a careful balance, with the brewing itself remaining rooted in tradition, following the methods Martiana learnt from her grandmother.

The process begins with preparing the glutinous rice, followed by pounding handmade yeast balls, and mixing them into the cooked grains.

"Then, we let this sit and ferment for up to two weeks, until natural alcohol develops, and the rice turns soft and mushy," shares Martiana.

After this initial fermentation, she boils a sugar solution and adds flavourings such as sliced ginger or apples. "Finally, let the sugar/flavoured water cool, and pour it into a vessel of fermentation to ferment again for another two to three weeks, depending on taste," she says.

Orders are primarily placed via the brand's Instagram account, with select items also stocked at the Borneo Cultures Museum in Kuching. Prices range from \$11 to \$14 (RM35–45) per 350ml bottle, and \$20 to \$24 (RM65–75) per 700ml bottle.

With The Rasa Family, Martiana hopes to shift perceptions and show that tuak can be appreciated in a more thoughtful way. "It's about protecting its essence. The core process, the knowledge from our elders, and the cultural meaning behind it should always stay intact," she says. 🍷

Scoot flies to Kuching nine times weekly.

Margot McKinney.

THE FINEST JEWELS



THE PENINSULA BEVERLY HILLS

NEW YORK

BERGDORF GOODMAN

NEIMAN MARCUS

BRISBANE



From left: British wine writer and television personality Oz Clarke; Korean-American wine critic Jeannie Cho Lee; and Australian wine consultant Michael Hill Smith

Fine notes in flight

Fancy some wine in the air? Your beverage choice matters more than you think. Here's how to choose the perfect pour

If there's ever an occasion for champagne, it's during a flight.

At cruising altitude, dry cabin air reduces humidity, drying out the palate and dulling our sense of smell, which in turn affects our ability to detect subtle nuances in wine. "Champagne is a great choice because it's served chilled and its very essence – its bubbles, refreshing acidity and lighter,

toasty character – still comes through despite the dryness and our dulled senses," says British wine critic Oz Clarke, who is also a consultant to Singapore Airlines.

This shift in taste is not caused by altitude itself, but by low humidity. Australian wine consultant Michael Hill Smith, who holds the prestigious Master of Wine title, explains: "Our

sensory membranes in our nose dry out during a flight – this is the main culprit."

As smell is closely linked to taste, aromas can seem muted, while tannins, oak and acidity may feel more pronounced. As a result, certain wines perform better in the air than others.

Wines with more fruit, vibrancy, perfume and acidity tend to shine.

For reds, this often means New World wines from Australia, New Zealand, Chile and California, while aromatic, light-bodied whites – such as Riesling or Sauvignon Blanc – also hold their own. In contrast, heavily oaked, fuller-bodied whites and highly tannic reds can come across as harsher at altitude.

This is why pairing matters. A glass of champagne – versatile and refreshing – works well with most starters on Singapore Airlines, from dim sum and seafood to light salads.

Asian dishes, seafood and poultry pair beautifully with Riesling or Pinot Noir, while Western mains such as beef or lamb are better complemented by fuller-bodied reds, including Australian Shiraz, Bordeaux, Tuscan or Californian wines.

That said, Hong Kong-based Korean-American wine critic Jeannie Cho Lee, also a Master of Wine, advises against being overly prescriptive: “The best pairing is one you enjoy; the rules exist only as a starting point, not a constraint.”

“The best pairing is one you enjoy; the rules exist only as a starting point, not a constraint”

Behind every in-flight beverage menu is a rigorous selection process. With limited space onboard, Michael says: “Each wine has to earn its place.”

Wines hand-picked for Singapore Airlines typically have “sufficient personality and intensity to project through challenging environmental conditions”, according to Jeannie.

Passenger feedback also plays a key role. She adds: “This informs us of what our passengers want and enjoy, and we combine that with our knowledge of global wine trends to make informed decisions about beverage selection.”

The consultants also encourage passengers to step outside their usual choices. Some flights feature Air Sommeliers – crew members with deep wine

expertise who have spent at least two years developing their knowledge. Jeannie encourages passengers to seek them out.

“They are always thrilled to offer advice and share what they know,” she says. Even when one is not onboard, many cabin crew members are happy to offer recommendations.

To keep the list fresh and dynamic, the team continues to strengthen relationships with producers in Australia, Burgundy and Bordeaux, bringing new and exciting selections to the cabin.

Michael shares: “We continue to broaden our offerings, which have great depth, and feature some exceptional producers.

“We are all keen to pour lighter styles as an exciting contrast to our fuller bodied reds. Watch this space.” 🍷





JW Marriott Maldives Resort & Spa



Shangri-La Singapore

Making your miles work, beyond the flight

How savvy travellers are getting more from their KrisFlyer miles on the ground

Frequent flyer miles aren't just for flight redemptions and upgrades.

From dining and shopping to travel perks and everyday rewards, KrisFlyer miles can be used in more ways than many realise.

Here's how travellers are making the most of them, both in the air and on the ground.

Stop hoarding, start converting

The instinct to save miles for a big redemption makes sense in theory.

A smarter move is to keep them in circulation – converting between airline miles and hotel points depending on where you're travelling to next. Marriott Bonvoy's portfolio – from overwater villas in the Maldives and beachfront retreats in Phuket to jungle hideaways in Bali's Ubud – is the kind of inventory worth knowing how to access.

Since April 2026, converting KrisFlyer miles into Marriott Bonvoy points gives you 50 per cent more value than before, shifting the calculus on when a conversion makes sense.

Those points can go towards free nights and room upgrades at places you would otherwise be paying full rate for. At the same time, qualifying stays can earn up to 2 KrisFlyer miles per US\$1 spent, making it possible to accumulate

miles seamlessly while travelling on the ground.

The real flexibility, though, lies in how the system flows both ways: Convert Marriott Bonvoy points into KrisFlyer miles and your hotel stays feed directly into flights, car rentals, shopping, dining and experiences across Singapore Airlines Group entities – including Kris+, KrisShop, Pelago, Scoot and Singapore Airlines.

Double when you can

Not all hotel partnerships are created equal. With Shangri-La, KrisFlyer members can earn on two tracks at once, with a rare kind of parallel earning – gaining both Shangri-La Circle Points and KrisFlyer miles on the same eligible stay.

Points convert to KrisFlyer miles at 1.25 miles per Shangri-La Circle Point, handy when you're a few thousand short of a redemption you've been sitting on. And if you've got miles to spare, you can move those across to Shangri-La Circle too – 12 miles to 1 Shangri-La Circle Point – keeping your hotel balance ticking over between stays.

Use status to skip the queue

The less obvious play lies in status

acceleration. Both Shangri-La and Marriott Bonvoy offer reciprocal fast-track benefits with KrisFlyer, and the thresholds are lower than many travellers realise.

For example, KrisFlyer Elite Gold members can qualify for Shangri-La Circle Jade with just a single qualifying night's stay. That unlocks perks such as priority check-ins, room upgrades and added flexibility that can make a trip feel noticeably smoother.

It works the other way too. Shangri-La Circle Polaris, Diamond and Jade members can fast-track to KrisFlyer Elite Gold with eligible Singapore Airlines flights within four months – a worthwhile shortcut for travellers already moving regularly between the two ecosystems.

Marriott Bonvoy offers similarly attractive accelerated pathways and reciprocal recognition benefits, giving frequent travellers more ways to unlock elite privileges across hotel stays and flights without starting from scratch. PPS Club and KrisFlyer Elite Gold members can qualify for Marriott Bonvoy Platinum Elite tier with 10 qualifying nights' stay at participating properties in Marriott Bonvoy within six months from the date of registration.

Meanwhile, KrisFlyer Elite Silver members can qualify for Marriott Silver Elite tier with three qualifying nights' stay at participating properties in Marriott Bonvoy within six months from the date of registration.

Unlock it all, without limits

Marriott Bonvoy's partnership with KrisFlyer adds another layer of flexibility through reciprocal status matches and accelerated rewards. PPS Club and KrisFlyer Elite Gold members can receive complimentary Marriott Bonvoy Gold Elite status.

Meanwhile, Marriott Bonvoy Platinum, Titanium and Ambassador Elite members receive KrisFlyer Elite Silver status, with a fast-track to KrisFlyer Elite Gold after just four qualifying Singapore Airlines flights. 🌴

Terms and conditions apply. For more information on the full programme benefits and terms, visit krisflyer.com/marriott and krisflyer.com/infinitejournays



Singapore



4 daily flights



Brisbane

Wake up in Singapore. Wind down in Brisbane.



Bribie Island, Queensland



Brisbane
Airport

M

MARINI'S ON 57
bar . restaurant . lounge

Life At Its Finest

MALAYSIA'S FINEST ROOFTOP BAR, RESTAURANT & LOUNGE

Where the evening comes alive above the clouds and Kuala Lumpur comes to indulge, 876 feet above sea level. Perched on Level 57 of Menara 3 PETRONAS, Marini's on 57 is more than a destination — it is an iconic rooftop experience of skyline glamour, contemporary Italian dining, world-class cocktails, and unforgettable nights in the heart of the city. From intimate dinners to vibrant celebrations, every moment is framed by breathtaking panoramic, front-row views of the iconic Petronas Twin Towers and the dazzling Kuala Lumpur skyline.

Luxury. Energy. Elegance. Only at Marini's on 57.



Level 57, Menara Petronas 3, Persiaran KLCC | Reservations +603 2386 6030 | www.marinisgroup.com

ENCOUNTER

MEET THE PEOPLE AND THEIR INSPIRING TRAVEL STORIES

When the city
comes alive

Explore Ho Chi Minh City's vibrant arts scene

History in
the making

Behind the scenes with a museum curator

Cultural
exchange

Championing Southeast Asian cuisine in Paris

A trip down
the alleyways

Discover Taipei in
its most unexpected
corners



Finding new passions on the job

Leading Steward Fauzaan Sahrudin shares how saying yes to opportunities has defined his journey – and why growth often begins beyond the cabin

For Fauzaan Sahrudin, being a cabin crew member has never just been about travel.

It has been a gateway to discovering new passions, pushing personal boundaries and uncovering sides of himself he never expected. "I've performed on stage twice, and even picked up German along the way," says the 33-year-old. "I didn't think I'd ever be able to speak it."

Since joining the airline, Fauzaan has immersed himself in communities beyond the cabin. Through the Performing Arts Circle and Cabin Crew Music Society, he found a platform to express himself creatively, performing for the SG60 celebrations, and even singing the national anthem at the Formula 1 Singapore Airlines Singapore Grand Prix in 2025.

At the same time, a long-standing fascination with languages led him to take up German. It wasn't an easy commitment, but one that quickly proved rewarding. "I still remember the first time I spoke German on board," he recalls.

"A few passengers smiled and said '*danke schön*' (thank you very much) as they disembarked. That moment stayed with me."

For Fauzaan, it was a small but powerful reminder of how even the simplest effort can make someone feel seen and understood. Surrounded by colleagues who speak four or more languages fluently, he continues to feel inspired to keep learning.

"Being a cabin crew [member] has shown me that we're not defined by our limitations, but by the opportunities we choose to embrace," he says. "There's always room to grow and discover a new side of yourself, if you're open to it." 🦋

Singapore Airlines
Leading Steward
Fauzaan Sahrudin
finds joy in learning
new things every day



"Being a cabin crew [member] has shown me that we're not defined by our limitations, but by the opportunities we choose to embrace"

Tips for aspiring cabin crew

BE OPEN TO LEARNING

Whether it's languages, cultures or service techniques, growth is constant.

PAY ATTENTION TO DETAIL

Small touches in service are what elevate the passenger experience.

BE CURIOUS ABOUT PEOPLE AND CULTURES

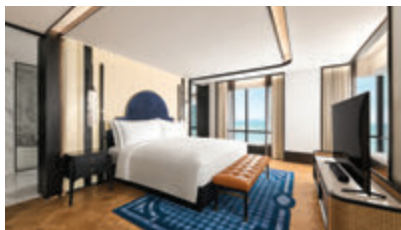
It enriches both your work and your personal experience.

SAY YES TO OPPORTUNITIES

From performing arts to learning a new skill, growth often happens outside your comfort zone.



Nestled on Penang's legendary Millionaire's Row, The Millen brings a new standard of refined luxury to George Town. This 146-room hotel, which opened in early 2025 as the debut Autograph Collection property in Penang, blends colonial elegance with modern sophistication, capturing the island's charm and heritage in every detail.



FROM TOP: The saltwater pool at dusk, the "Autograph Moment" at The Millen by Pamela Tan, the Sterling Suite

A room with a view

Even the lead-in rooms at The Millen start at a generous 56sqm, setting the tone for a stay where space is never an afterthought. Unwind in a deep bathtub, sleep on your preferred pillow and wake to views framed by motorised curtains. Rest here is entirely on your terms.

Choose a Traders room for warm, enveloping comfort, or step up to a Merchant room for sweeping Andaman Sea views. Loft guests can take their pick of city, sea or skyline, while the Suites offer a level of residential ease that makes leaving feel like a genuine inconvenience.

Culinary journeys, three ways

Start the day at Good Society in the lobby, where artisanal coffee sets the tone before the city does. Come evening, head up to Blacklinen on Level 9 for charcoal-grilled aged meats and a wine list worth lingering over.

For something closer to home, Lili on Level 2 brings contemporary Malaysian cuisine to the table, crafted from responsibly sourced ingredients.

Wellness and the art of slowing down

The Nut&Meg Wellness Spa is the kind of place you'll want to book before you even check in. Drawing on Penang's spice heritage, its locally grown nutmeg treatments work their way into immersive rituals across four private rooms, two of which are designed for couples. Outside, the saltwater infinity pool offers uninterrupted views of the Andaman Sea, the perfect place to watch the sun go down. Round off the day in the sauna room, or keep the energy going at the 24-hour gym and private yoga room. At The Millen, wellness isn't an amenity – it's the whole point.

When you're ready to venture out, George Town's UNESCO World Heritage sites, Gurney Drive and Penang Hill are all within easy reach. But with this much to stay in for, you may find yourself in no rush at all.



Scan the QR code to book your stay.

themillenhotel.com

Retreat | Reveal | Renew

Find inspiration in Ho Chi Minh City

Vietnam's business hub may be one of Asia's most high-octane cities. Yet a new cultural scene is emerging, as a generation of designers, artists and entrepreneurs reimagine its look and feel. Here's where to tap into that creative energy – and the quieter spaces that inspire it

STORY _____ *Joshua Zukas*



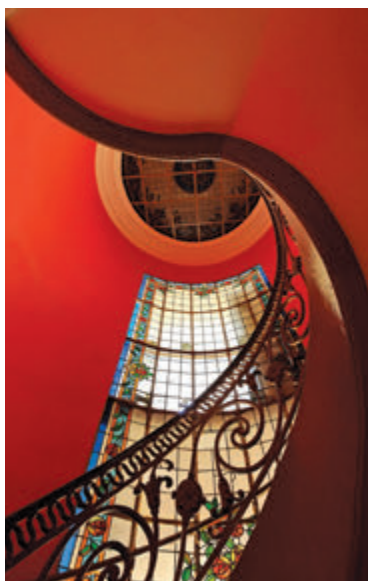
Retreat

Despite its density, Ho Chi Minh City makes space for greenery. Temple courtyards like the **Jade Emperor Pagoda** and parks such as **Le Van Tam** soften its concrete edges, while the **Saigon River** brings cooler pockets of calm. Increasingly, design-led venues build on this connection to nature, blending architecture with tropical planting and open-air spaces.

Upstream, **An Lam Retreats Saigon River** tucks low villas into lush riverside gardens, using timber, stone and thatch to create a rustic, immersive setting. Downstream, rooftop concepts like **Cocoa Project Kitchen** bring greenery into the city, while nearby, Peruvian-Japanese restaurant **Yunka** occupies a curved heritage building, where StudioDuo's flowing interior pairs Nikkei cuisine with soft geometry and layered greenery.



Jade Emperor Pagoda



Museum of Fine Arts

Reveal

Ho Chi Minh City's landmarks and museums offer insight into its past, but to glimpse its creative present, immerse yourself in its art scene. Start at the **Museum of Fine Arts**, set in an ochre colonial mansion with tiled floors, wrought-iron balconies and a serene inner courtyard. While the architecture stands out, it's the collection that truly dazzles, spanning centuries of Vietnamese art, including contemporary works shaped by the country's modern history.

Nearby, the café-lined streets around Pasteur Street host galleries such as **Gallery Medium**, presenting curated exhibitions by Vietnamese artists. Further east, **Galerie Quynh** anchors the city's contemporary scene, staging ambitious shows by leading local and international names.

Renew

Ho Chi Minh City can feel relentlessly chaotic, with its constant traffic, heat and noise pushing many visitors towards the open arms of their hotel spa. Luxury properties like the **Park Hyatt**, in the city centre, and **Mia Saigon**, in a quieter setting across the Saigon River, have become citywide favourites for their polished wellness experiences.

Beyond these, independent spots provide a more local take on relaxation. **Noir Spa** stands out for its immersive treatments delivered in near-total darkness, heightening the senses while skilled therapists use firm massage techniques to ease travel-weary muscles. Meanwhile, **Moc Huong Wellness**, with multiple locations across the city, focuses on botanical therapies inspired by Vietnamese healing traditions. 🌿

Singapore Airlines flies to Ho Chi Minh City 21 times weekly.



Moc Huong Wellness

STYLING

A woman with long dark hair, wearing a white lace vest over a black top, stands in a museum. In the background, several mannequins display various traditional and modern garments, including a yellow suit and a white floral dress. The lighting is soft, highlighting the woman and the intricate details of the lace vest.

Museum curator Jackie Yoong shares
Singapore's rich design heritage
through her work with garments

STORY — Audrey Ng
PORTRAIT — Phyllicia Wang
HAIR & MAKEUP — Benedict Choo

HERITAGE

When Singapore's Asian Civilisations Museum (ACM) held the Guo Pei: Chinese Art and Couture exhibition in 2019, it marked the first fashion exhibition of its kind at the museum.

Working behind the scenes of the exhibition was Jackie Yoong, senior curator (Design) at Singapore's Asian Civilisations Museum (ACM) and Peranakan Museum. She has since gone on to curate other fashion exhibitions such as Andrew Gn: Fashioning Singapore and the World, and the permanent galleries of fashion and textiles at both museums.

Her projects during her 17-year-long career are centred around the ACM's mission of understanding Asia from Singapore.

Jackie has also played a key role in curating the museum's permanent fashion gallery, which includes menswear, footwear and accessories, alongside the traditional dress like the kebaya. She is responsible for the research, selection and presentation of objects within the museum's National Collection, as well as shaping the direction of its design displays.

Having long been fascinated by history – and the way the past shapes the present while offering glimpses into the future – Jackie shares that her path into the role came somewhat serendipitously. During university, she was assigned to visit the Asian Civilisations Museum and critique it.

"While doing my master's in history, I volunteered as a docent at the newly opened Peranakan Museum, which was part of ACM, and when an assistant curator role opened up, I was lucky enough to step into it," recalls Jackie.

Over the years, she has developed a broad range of skills that have enabled her to present the diversity and rich sartorial history of Singapore.

"What's unique about Singapore is how many silhouettes exist here. That reflects our history as a place shaped by migration and the exchange of ideas, where different communities brought their dress traditions and adapted them over time," she says.

Peranakans, for instance, also wore garments such as the *qipao* (the form-fitting Chinese dress with a mandarin collar) and the *baju kurung*, comprising a loose-fitting blouse (*baju*) paired with a long skirt (*kurung*). The museum has also collected hybrid garments such as the kebaya-qipao and kebaya-sari, reflecting the blending of cultural influences over time.

"These hybrids reflect how designers today continue that long tradition of cultural exchange. The possibilities for contemporary reinterpretations are endless and exciting," she enthuses.

No two days are ever the same for Jackie. One day might involve viewing collections and studying garments up close; another could see her visiting designers and makers in their studios to better understand their creative processes, or spending hours researching and writing at her desk.

Assembling a collection often comes down to the smallest details – even how garments were originally worn decades ago. When displaying an early

"I find it deeply meaningful that what we choose to collect is a conscious act of remembering"

form of the kebaya known as the *baju panjang*, a looser and longer garment, Jackie worked closely with conservators to avoid over-padding the mannequin, allowing visitors to better understand how the piece would originally have looked and felt when worn.

What Jackie enjoys most about her work is its sense of responsibility and possibility.

"I find it deeply meaningful that what we choose to collect – and how we document the voices, processes and contexts behind those objects – is a conscious act of remembering," she shares.

"In a way, we are considering what from today might inspire tomorrow."

Currently, Jackie and her team are researching contemporary fashion and furniture across Asia for their next project. Last year, they met designers in Jakarta and Shanghai to gain deeper insight into how they approach craft, identity and innovation. Designers have also been invited to share their perspectives with local audiences – conversations that continue to broaden her understanding.

For Jackie, what matters most is bringing these learnings back to Singapore and finding ways to apply them.

"These exchanges – whether in studios, on stage or through informal conversations – are really at the heart of our work," she says. "They shape how we think about what to collect, and how to tell these stories meaningfully in the museum." 🏡



“WHEN WE FIRST PUT
CHICKEN RICE ON
THE MENU, PEOPLE
WOULD ASK, ‘CHICKEN
AND RICE, THAT’S
IT?’ OR ‘WHERE IS
SINGAPORE?’”

Singaporean entrepreneur Pearlyn Lee is bringing Southeast Asian cuisine into the Parisian mainstream, one pandan doughnut and chicken rice at a time

STORY _____ Audrey Ng
PORTRAITS _____ Juliana Tan



Pearlyn Lee starts her mornings in Paris early, with a moment of quiet reflection and the occasional run, before heading to her bistros in the 11th arrondissement to check in with her team, taste dishes and meet partners.

The Singaporean entrepreneur runs The Hood, a casual spot serving hawker-inspired fare, and Nonette, a takeaway specialising in bánh mì and doughnuts. Today, The Hood is known for its pandan-infused creations and signature chicken rice – a far cry from its early days. Pearlyn has come a long way, from fielding basic questions about pandan to being invited onto television to speak about it.

Here, the 43-year-old entrepreneur shares how she brought Southeast Asian flavours into the French capital's mainstream.

2011-2016: THE CALL OF FOOD

Pearlyn's path to Paris was far from conventional. After 12 years in finance, navigating global commodities, she was posted to Switzerland in 2011. Frequent trips to Paris soon planted the seed for something more. While she enjoyed the work, she began to question what she was building – and for whom. Food had always been a constant she gravitated towards, a way to bring people together and spark conversation. Despite her success in commodities, she found herself drawn to something more personal – a path that felt more meaningful and aligned with her instincts.

2016-2021: FROM COMMODITIES TO CULINARY ENDEAVOURS

Together with her business partner, Khanh-Lee Huynh, a French-Vietnamese chef and winner of *MasterChef France* 2015, The Hood was born.

Pearlyn says: "It's about creating spaces where people come together, not just to eat, but to connect, exchange, and feel something again."

Clockwise from bottom Pearlyn Lee is co-founder of The Hood, a popular Southeast Asian restaurant in Paris. It is well-known for introducing chicken rice, pandan and kaya to locals



Going from finance to running a business was a steep learning curve for her. "F&B looks simple, but it's operationally demanding. And most mistakes are people-related. I learnt quite quickly – if you want to go far, you need the right people," says Pearlyn, who now manages a team of 16 operational staff.

In a city defined by strong culinary traditions and fine dining, Asian cuisine was often misunderstood – unfairly perceived as cheap and of poor quality – when she first opened The Hood, a Singapore-style kopitiam serving local dishes.

Beyond a handful of Chinatown restaurants and a limited understanding of Indochinese cuisine, Southeast Asian flavours were largely unfamiliar.

"When we first put chicken rice on the menu, people would ask, 'Chicken and rice, that's it?' or 'Where is Singapore?'" recalls Pearlyn.

For her, the aim was never just about food, but about representing Singapore and Southeast Asia with nuance. "Starting The Hood Paris was about creating something I felt was missing. People crave connection and a place to belong. We wanted to create a space where Southeast Asian culture could exist without being reduced to clichés," she says.



IMAGES: THE HOOD PARIS, @THESOCIALFOOD, ALEXANDRE KAJITA



What started as a neighbourhood cafe became something more. The Hood became the home of pandan in Paris, and its chicken rice has become its signature dish. "Customers now come regularly for *kaya* (coconut-egg jam), and that's such a win," adds Pearlyn.

2021-PRESENT: CROSS-CULTURAL COLLABORATIONS

Sister concept Nonette followed in 2021, just across the street from The Hood, serving *kaya*-filled doughnuts and freshly baked *bánh mì* from a takeaway counter. Across both bistros, the focus remains firmly on the food – but in true French fashion, the quality of ingredients takes centre stage.

The Hood's chicken rice uses poulet jaune, a free-range yellow chicken prized for its texture and depth of flavour, while Nonette's *bánh mì* leans on fresh, locally sourced produce. Today, Pearlyn remains closely involved in both strategy and operations.

"I still taste everything, question details, and spend time coaching our managers and shift

Top right Nonette is Pearlyn's second venture in Paris, serving Vietnamese *bánh mì* and doughnuts

Bottom A *kaya*-filled croissant served at The Hood



leaders," she says. Afternoons are spent building systems, automating data and refining training frameworks. Evenings are when the spaces come alive.

She is often at The Hood – speaking with guests, training her team or hosting events. Over the years, she has steadily introduced Southeast Asian flavours to Parisian diners through curated experiences.

In 2021, she launched a Singapore food festival at The Hood with support from the Singapore Tourism Board. In 2023, visiting chefs and personalities from Singapore led a pop-up featuring Peranakan and South Indian dishes. Even a durian party last year drew over 450 guests. By 2024, about 70 per cent of her customers were French, often introduced by Asian regulars bringing friends. "For me, part of the job is done – to see people so open to trying new flavours," she says.

Underpinning everything is BLK65, her cultural and creative platform for dialogue and storytelling about the region. Functioning like an agency, it focuses on cultural programming, brand activations and collaborations across food, art, fashion, music and hospitality.

"People come for the food, but what stays with them is the space, that sense of belonging," Pearlyn adds. "The idea is to position Singapore and Southeast Asia in Europe in a way that feels authentic and contemporary – not just through restaurants, but as a broader cultural presence." 🍷



"It's about creating spaces where people come together, not just to eat, but to connect, exchange, and feel something again"

THE DRIFT

A city in moments

Taiwan is a unique blend of modern metropolis and ancient tradition, exemplified in the vibrant Zhongzheng District – an area best discovered by chance rather than design

STORY — Andy Hill

Zhongshan District is home to stylish cafés, independent boutiques and a buzzing nightlife scene

Zhongzheng lingers in my memory not as a procession of landmarks neatly filed into a dry itinerary, but as a sequence of moments: the scent of soy and steam drifting from a breakfast shop before the shutters rise; a radio playing old Mandarin pop, echoing off newly rinsed flagstones; someone sweeping a doorstep; a scooter idling, its low-pitched hum reverberating into the crisp air.

It is a bright, cold morning, so early that the city has not yet decided what kind of day it will be. I set off without a destination – not aimlessly, but by instinct. Sun over shade. Quiet over noise. A turn because the street narrows, another because something smells good, impulse as my only guide.

My first stop appears almost without warning. Shandao Temple sits just off the road, wrapped in the sweet scent of incense. Inside, sound falls away. A group tends to offerings – bowing, straightening, pausing. No one notices me, so I linger longer than intended, because the stillness resets me.

When I step back outside, the street feels louder than before. The day gathers itself. I drift south, guided by small signals – a bicycle bell, crates clattering, smoke curling from a crooked flue.

Zhongzheng becomes a tapestry of contrasts: a sombre government building giving way to a lively backstreet; formal plazas and flagpoles set against everyday life.

From a tour bus, it's backdrop. On foot, it resolves into something coherent – the soul of a place. On a whim, near the National Theater and Concert Hall, I duck into Scenery Books.

It is quiet, in that particular, absorbent way of bookshops. Shelves lean towards theatre, film and philosophy. Someone asks for a recommendation and listens intently.

A trace of coffee lingers. I leaf through a slim volume and suddenly want it, very much. Around me, no one is killing time – they are filling it.

Late morning hunger pulls me towards food. Nanmen Market is no tourist trap; it is provision. Shoppers move with the ease of habit. Knives chink among stacks of produce, noodle bundles, trays of tofu – an orderly abundance.

From here, the mood loosens. Huashan 1914 Creative Park opens into courtyards and repurposed brick, creativity unfolding in loose, provisional ways. A small exhibition here, a queue for pastries there. Teenagers take photos, laugh and move on.

Nothing holds you for long. You choose. You change your mind. You sit, then get up again.

In the afternoon, I pass through 228 Peace Memorial Park. Office workers linger over late lunches. Older men stretch in the shade. The light softens. The city exhales. I realise I haven't checked my phone in hours.

That is the magic of Zhongzheng. It doesn't dazzle or demand – it accumulates. A smell, a song, a room you enter and don't rush to leave. By the time I stop walking, I've understood the place without trying to "do" it. I didn't collect sights. I noticed things. And really, isn't that the point? 🍵

Singapore Airlines flies to Taipei 14 times weekly.

“Zhongzheng becomes a tapestry of contrasts: a sombre government building giving way to a lively backstreet; formal plazas and flagpoles set against everyday life.”



Clockwise from top Scenery Books, Shandao Temple and Huashan 1914 Creative Park reveal a side of Taipei where quiet bookstores, serene temples and creative spaces come together





Your Best Partner in Asia.

The image depicts two men in business suits walking away from the viewer on a vast, blue, textured surface. The surface is covered with numerous words and phrases in multiple languages, including English, Vietnamese, and Thai. The words are arranged in a way that suggests a path or a journey, with some words appearing larger and more prominent than others. The overall theme is global business, communication, and the interconnectedness of different cultures and languages.

📍 8 Marina Boulevard #13-01/03,
Tower 1 Marina Bay Financial Centre,
Singapore, 018981

EXPLORE

FEED YOUR WANDERLUST AND DISCOVER THE ROAD LESS TRAVELLED



INSIDE

Redefining craftsmanship

How China's tradition, craft and innovation are reshaping global tastes

City guide: Chengdu

Rest your feet at these Instagrammable cafés

Busan

Check out its bustling markets, soothing hot springs and mouth-watering food

Enter the culture club

Check out the vibrant streets of Shanghai with Singapore Airlines cabin crew member Tan Ai Vee

Shanghai's skyline does its job well – all glass, steel and spectacle, anchored by icons like the Oriental Pearl Tower and Shanghai World Financial Center – but the city reveals itself more fully on the ground, in its backstreets, parks and late-night corners.

For Singapore Airlines cabin crew member Tan Ai Vee, that's where Shanghai feels most alive. "My favourite thing about Shanghai is its unique blend of traditional Chinese culture and modern-day cosmopolitan vibes," she states. "It's a fantastic destination for fans of street culture, thanks to its vibrant street art, great fashion, diverse nightlife and more."

Immerse yourself in art

Start at M50 Creative Park in Putuo, a former industrial complex where over 50 gallery spaces now occupy disused factories and mills, and where murals and graffiti spill across alley walls. "Every nook and cranny is a photo spot," Ai Vee says. "After exploring, you can relax and unwind at one of the arty cafés in the area."

A short drive away, Tianzifang offers a different rhythm – narrow lanes of independent boutiques, craft studios and cafes, set within preserved Shikumen housing, a distinctive blend of Western and Chinese architectural influences.

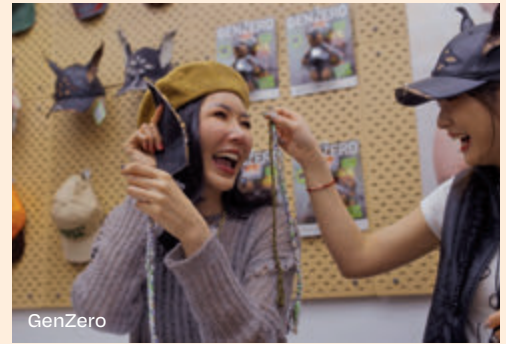
Experience local skate culture

At Xuhui Binjiang Green Space, skaters gather in the late afternoon, cutting across open concrete with the skyline behind them. "This is where avid skateboarders come to practise their tricks," Ai Vee shares. "You can [also] try your hand at rock climbing or enjoy a picnic on the grass."

Other spots include More Skatepark, a sprawling indoor playground, and the Linkong Skateboard Park on the banks of Suzhou Creek.

Discover street fashion finds

That same sensibility carries into fashion. At Doe Coffee, racks of streetwear sit alongside espresso machines. "Here, you'll find an array of street fashion labels and international brands, as well as Doe's own line-up," Ai Vee says.



She also recommends GenZero Shanghai for avant-garde headwear, and Spot Skate for skate apparel. "Truly unique pieces can be found here," she adds of the latter.

Enjoy a spot of people-watching

For a slower pace, head to Anfu Road or Fuxing Park. "Along Anfu Road, you'll see corporate types hurrying to work, men riding bikes loaded with styrofoam boxes, and hipsters on their fixies zooming by," Ai Vee shares. "And at Fuxing Park, you'll spot people enjoying various activities... even ballroom dancing."

By night, she recommends Xintiandi. "This area draws fashionably dressed people who all look like they're prepared for a photo op any time," she notes. "Dress up and get ready to be part of the crowd!"

Check out the nightlife

Shanghai's speakeasy scene hides in plain sight. Ai Vee highlights Speak Low, a multi-floor bar consistently ranked among Asia's 50 Best Bars: "This legendary speakeasy is hidden behind a sliding bookshelf, and each floor has its own unique concept."

Elsewhere, Yuyintang anchors the underground music scene with regular punk and rock sets – a rawer side of the city's sprawling soundscape. "This is where you'll find up-and-coming musicians," she reveals. 🎸

Singapore Airlines flies to Shanghai 35 times weekly.



"My favourite thing about Shanghai is its unique blend of traditional Chinese culture and modern-day cosmopolitan vibes"

World first
The first wine storage facility in the world to receive ISO and HACCP Certification from TÜV Rheinland

Southeast Asia's most trusted fine wine vault

Singapore Wine Vault brings collector-grade care to every bottle in your cellar

If you've spent years building a wine collection, it deserves more than a corner of the spare room or a self-storage unit. Singapore Wine Vault is the fine wine specialist that gives your bottles the conditions and care they were always meant to have.

The climate risk most collectors underestimate

Singapore's heat and humidity are among the most hostile environments a wine collection can face. Temperature fluctuations accelerate ageing, humidity swings cause corks to contract and expand and even low-level vibration disturbs the slow process of a wine developing in a bottle.

Home wine fridges offer partial relief, but they were never designed for long-term cellaring. Self-storage units, meanwhile, are climate-controlled rooms but are neither wine-specific, humidity-managed nor built for provenance.

The consequences show up quietly, in a wine that peaks too early, a cork that has crept forward or a collection that cannot be properly valued for resale.

A facility built around the wine

Southeast Asia's largest fine wine facility, Singapore Wine Vault spans 750,000 sqft ft and stores up to 10 million bottles at a precisely controlled 12°C, the only facility in the region equipped with industrial dehumidifiers for optimal humidity. Whether you collect for pleasure or investment, the conditions here are cellar-grade, not approximate.

A complete solution, from collection to glass

Singapore Wine Vault goes well beyond storage. The team can professionally

migrate your collection from home or self-storage, handling packing, transport and customs so the move itself is never a reason to delay. Bonded warehousing allows you to defer duty and GST until your wines are ready for consumption. A proprietary app gives you real-time visibility over your collection, and connections to global auction houses mean your cellar is always working for you.

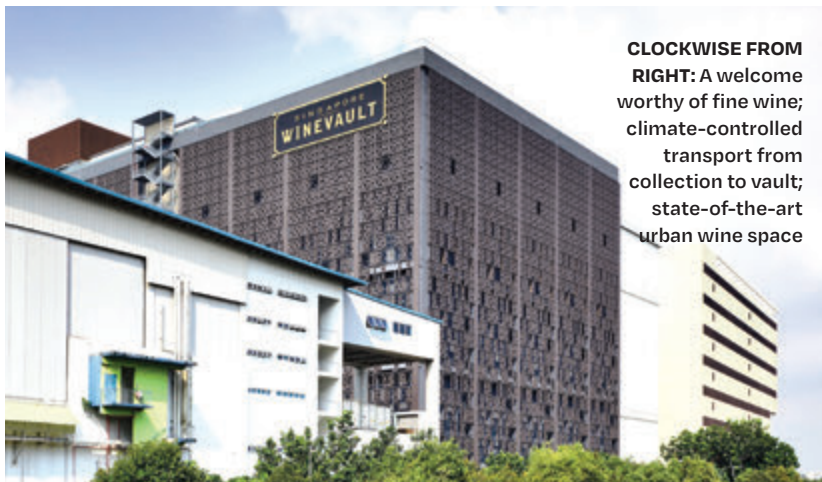
Wherever your collection is today, Singapore Wine Vault can give it a better home. With the right conditions, complete logistics support and total peace of mind, you can get back to what matters most: enjoying great wine. For the level of care and certification involved, clients consistently tell us the value is exceptional.

'A collection built over 20 years can be compromised in one Singapore summer. Singapore Wine Vault exists so that never happens'

- Leaw Tiew San, CEO

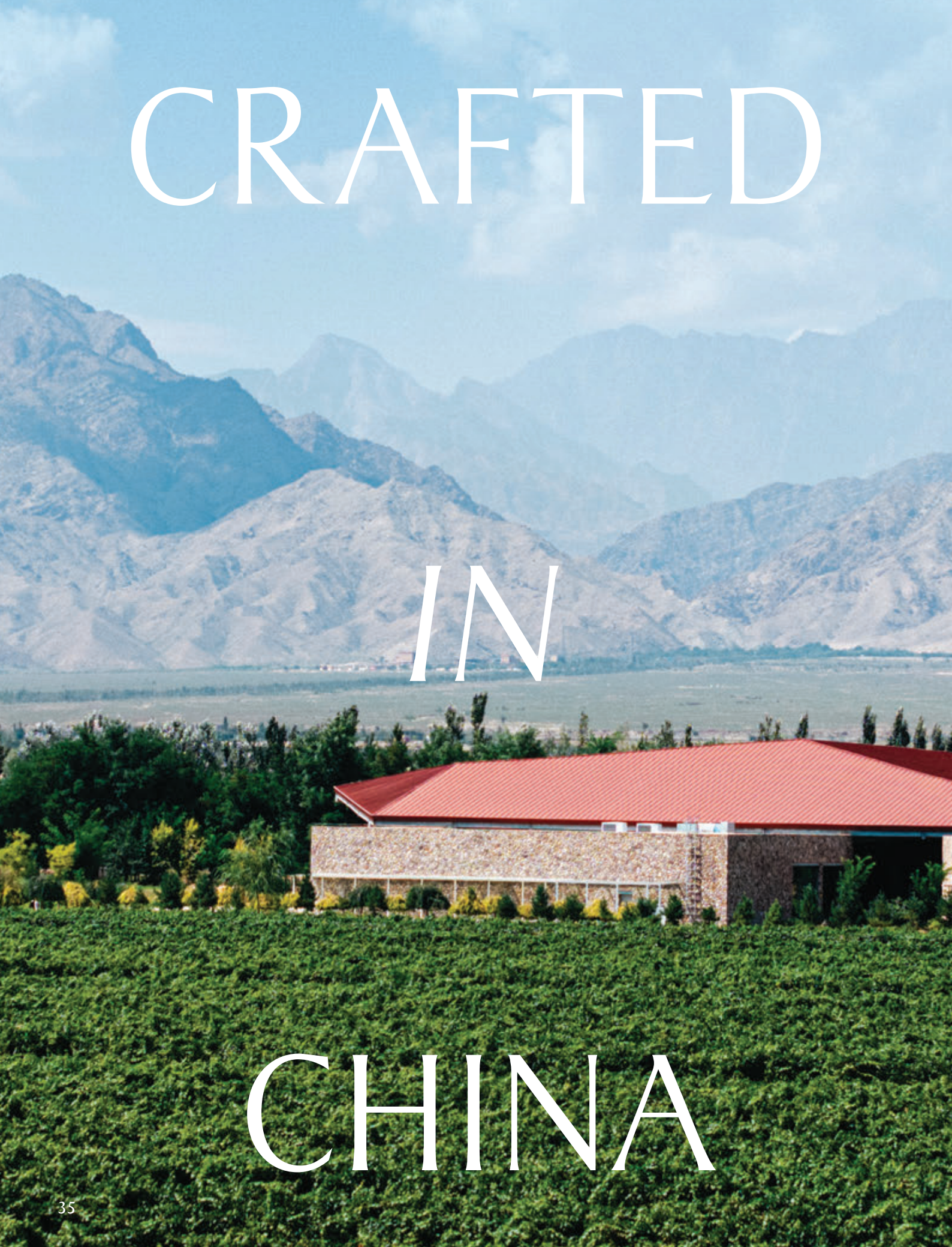


Book a tour.
See the vault.
Know your collection
is in good hands.



CLOCKWISE FROM RIGHT: A welcome worthy of fine wine; climate-controlled transport from collection to vault; state-of-the-art urban wine space





CRAFTED

IN

CHINA

From vineyards in Ningxia to tea in Hangzhou and caviar in Michelin kitchens, a new generation of Chinese brands is redefining luxury through craft, tradition and innovation

STORY — *Toh Ee Ming*

IMAGES COURTESY OF SILVER HEIGHTS, RAUL ARIAS (FU YUN TANG TEA HOUSE)

This spread from left Silver Heights vineyard in Ningxia; Fu Yun Tang Teahouse



In Shenzhen, a watchmaker is earning nominations at the Grand Prix d'Horlogerie de Genève. In Paris, a Chinese leather goods label rooted in mountain landscapes is showing at Fashion Week. And across the world, scents built around yulan magnolia and mugwort are attracting the attention of global beauty giants.

Across industries – from horology to haute fragrance – a new generation of Chinese brands is working with intention, placing craft, narrative and design at the forefront. Increasingly, they are expanding into regional and global markets like Singapore.

This shift is unfolding alongside the rise of *Guochao*, a growing sense of cultural confidence among Chinese consumers, particularly Gen Z, who are increasingly drawn to home-grown brands that reinterpret heritage with a contemporary, elevated edge.

“*Guochao* [reflects] a wider Asian cultural confidence that is reshaping how an entire generation shops,” explains Humphrey Ho, CEO of Helios & Partners, a multi-family office with deep experience in the Chinese luxury and beauty sector.

Among the brands leading this movement is Shenzhen-based watchmaker Behrens, whose timepieces combine precision engineering with a distinctly Chinese visual language. In fashion, Songmont represents a quieter expression of luxury, with pared-back leather bags shaped by a “mountain and pine” ethos rooted in Chinese landscapes and philosophy. Meanwhile, fragrance house Documents approaches scent as a conceptual medium, building olfactory narratives around traditional ingredients in a way that recently attracted strategic investment from L'Oréal.

Together, these brands point to a broader recalibration of luxury, one that is grounded in craftsmanship, cultural identity and a renewed sense of creative confidence.

“Supported by streamlined visa policies and relatively affordable luxury hospitality, China’s recent growth in international visitors reflects both strong policy support and competitive pricing in some of the luxury spaces,” says Wong King Yin, a senior marketing lecturer at Nanyang Technological University’s Nanyang Business School.

“At the same time, the shift towards culturally rooted luxury introduces a distinctive appeal for international visitors.”

Across Asia, younger consumers – now given more compelling domestic alternatives – are gravitating towards home-grown brands. A Chinese Gen Z or millennial consumer now has options like Florasis, a cosmetics brand that weaves traditional Chinese cultural elements into its packaging. Behind this is a generational shift driven by “self-expression and variety over status signalling,” according to Humphrey.

“These brands are more affordable. They move faster, with designs refreshing constantly rather than seasonally, and that very pace means a young consumer can buy more, stay current, and express their identity, without committing to a single expensive statement piece,” he says.

This reflects China’s rapid pace of development, where consumers constantly chase novelty, and there is always something newer, something cooler just around the corner.

ESTABLISHING TERROIR

A similar narrative is unfolding in China’s wine industry, with independent producers such as Fei Tswei Winery in Ningxia – around a 90-minute flight or seven-hour drive from Xi’an – beginning to shape a new chapter in global taste.

Owner Lily Zhang sees this as an advantage: “We don’t have the burden of history, which allows us more room to experiment with grape varieties, winemaking methods and product styles.”

Many Chinese winery owners are not from winemaking dynasties – they are passionate enthusiasts, willing to boldly experiment with everything from vineyard cultivation to winemaking practices, adds Lily.

Combined with advanced equipment, rapid progress in farming and blending techniques, as well as strong capital support, these wineries are well-equipped to manage the entire process, from their own vineyards to final production.

Moreover, the scale of the Chinese market allows wineries the flexibility to refine their styles and ultimately solidify them. The results are beginning to register internationally. At the Decanter World Wine Awards 2025, two Chinese wines claimed Best in Show for the first time, while the renowned Wynn Signature Chinese Wine Awards has helped bring growing global attention to the country’s emerging regions.

In Yunnan, Ao Yun – owned by French luxury conglomerate LVMH – offers a different expression of Chinese craftsmanship. Born from a four-year search for the ideal terroir to produce a Bordeaux-style wine, the label is shaped by high-altitude vineyards at the foothills of the Himalayas, where tiny plots farmed by local families yield wines of striking freshness. Elsewhere, distinct regional identities are beginning to emerge. Silver Heights in Ningxia is known for its restrained elegance, while Long Dai – backed by Domaines Barons de Rothschild – brings Bordeaux winemaking expertise to Shandong.



Opposite page
C-Beauty brand Florasis takes
inspiration from Eastern culture

This page (clockwise from top)
Fragrance brand Documents,
makeup brand Florasis and
bag label Songmont are
among the Chinese names
gaining traction with younger
consumers worldwide



"The shift towards culturally rooted
luxury introduces a distinctive
appeal for international visitors"



Meanwhile, Changyu reflects the scale and ambition of China's broader wine industry. As the industry evolves, so too does the way it is experienced. Wine travel in China is still in its infancy, but gaining traction through curated, place-driven journeys, rather than the traditional model of cellar doors and tasting rooms.

A typical itinerary might include meeting winemakers in Ningxia, staying in scenic lodges, and pairing wines with regional cuisine, or combining tastings with treks through Yunnan and visits to contemporary art hubs. The appetite is strongest among well-travelled collectors who feel they have seen it all.

"For them, China offers discovery, and discovery is the ultimate luxury," says Louen Tang, managing director of Charlotte Travel and a wine expert.

"Ten years ago, Chinese wine was often positioned defensively. Today, among informed drinkers, collectors and sommeliers, the discussion is increasingly about site, restraint, vintage variation and producer intent," he adds.

Louen notes that younger Chinese consumers, particularly those who have studied or lived abroad, are "far more interested in authenticity than labels that shout lineage".

Looking ahead, Louen expects Chinese wine to become a selective but established presence on international lists, with top producers appearing alongside established names in Michelin-starred restaurants and private cellars. He adds: "The conversation will move away from nationality towards producer and place, which is where fine wine belongs."

Opposite page Award-winning
Fei Tswei Winery in Ningxia

This page The winery produces
uncommon varieties like
Marselan, a French red grape
that is a cross between Cabernet
Sauvignon and Grenache

CHANGING PALATES

In the world of fine dining, Kaluga Queen has similarly redefined perceptions of luxury. The world's largest caviar producer – accounting for 35 per cent of global supply – it has built its reputation through a careful fusion of technology and artisanal craft. The brand has entered Michelin-starred restaurants by "making quality and consistency themselves the passport", says marketing director Lily Liu.

Its Beijing and Quzhou concept stores are designed to "lower psychological barriers", especially for younger consumers. By serving caviar through open, casual formats – ready-to-eat portions, with unexpected pairings like ice cream, chocolate, ice lollies and hot dogs – the effect is to recast it from a rarefied luxury into something more immediate: an everyday indulgence.

The larger ambition is to establish how it's perceived as a coveted, world-class luxury ingredient brand, built not just on product quality, but on the slower accumulation of trust, storytelling, and a deeper presence in global gastronomic circles.

A parallel shift is taking place in another realm of Chinese luxury. Tea is re-emerging as a slower, more ritualised form of luxury, and Hangzhou sits firmly at the centre of this revival.

Long regarded as the spiritual home of Long Jing (Dragon Well) tea, the region continues to shape how Chinese tea is cultivated, appreciated and experienced today.

At places like Fu Yun Tang Teahouse on the banks of West Lake in Hangzhou, overlooking its misty waters, tea is not simply consumed, but practised as a quiet, deliberate ritual. It resonates with younger consumers seeking slower, more intentional experiences rooted in identity.

China's younger consumers are reshaping how tea is experienced, from fast-growing Chinese tea chains like Chagee to a new wave of premium tea brands. Yet even as modern formats thrive, many Gen Z drinkers are looking beyond convenience, returning to the traditional art of tea drinking with a deeper sense of curiosity and intent.

From Hangzhou, this renewed appreciation for tea is extending outwards, influencing how it is presented in cities beyond China. In Singapore, Golden Seed tea atelier at Millenia Walk translates these traditions into a contemporary, design-led setting, where tea becomes a shared, sensory encounter.





This page

At Fu Yun Tang Teahouse, tea is consumed as a mindful ritual

Opposite page

Kaluga Queen, a Chinese brand of caviar, reinvents the luxurious delicacy for younger consumers with products like caviar ice cream

Marketing director Abby Lim describes the space as a “library of choice”, catering to both seasoned enthusiasts and newcomers. The range spans accessible everyday teas to rare, collector-grade leaves, allowing guests to “taste, learn and collect” at their own pace.

Familiar varieties such as Xi Hu Long Jing are offered in different grades, alongside lesser-known teas like Liu Bao, and prized selections including Da Hong Pao and other renowned rock teas. Workshops and seasonal events further extend the experience, from candlelit tea sessions to collaborations with wellness practitioners and a Traditional Chinese Medicine practitioner exploring health and longevity, as well as tea and cocoa pairings with a local chocolatier.

A recent highlight was the launch of the first flush of 2026 Xi Hu Long Jing – sourced exclusively from the protected core region of West Lake in Hangzhou, hand-picked and processed within hours of harvest. Very little of this tea leaves China.

Abby explains why it commands such reverence: “Hangzhou’s terroir is a harmony of mild temperatures, gentle rainfall, fertile soils, and mist-laden hills around West Lake.”

This creates a cooler, more humid environment that nurtures tender tea buds and concentrates their flavour.

The most prized harvest is the first flush, picked just before the Qingming Festival in late March, when cool rains and soft light slow the buds’ growth, yielding leaves with higher amino acids, antioxidants, and what Abby describes as “a sweet, nutty character with a smooth, lingering finish”.

Beyond taste, the timing carries deeper meaning. Abby notes: “For generations, tea masters in Hangzhou have perfected the art of hand-picking and pan-firing these early buds, preserving both their purity and their story.”

GAINING INTERNATIONAL RECOGNITION

Chinese engineering and design are increasingly asserting themselves on the global luxury stage, attracting not only affluent domestic consumers, but also international tastemakers.

In the automotive sector, Hongqi has long served as a national emblem. Founded in 1958 by China’s FAW Group, it is closely associated with state limousines used by Chinese President Xi Jinping and senior dignitaries.

Under former Rolls-Royce design director Giles Taylor, the brand’s “Eastern Luxury” philosophy takes shape through elements such as the imperial grille, ceremonial proportions and its signature red emblem, paired with advanced engineering.

Now, Hongqi is looking outwards. The brand has already established a presence in 43 countries and regions, with plans to expand to more than 100 over the next five years. 2026 marks its pivot to Asia, with Singapore, Malaysia, Thailand and Hong Kong forming the next phase of growth.





IMAGE RAUL ARIANO (FU YUN TANG TEAHOUSE), COURTESY OF KALUGA QUEEN

“By serving caviar through open, casual formats, the effect is to recast it from a rarefied luxury into something more immediate: an everyday indulgence”

This page
Emphasising the quality of Chinese craftsmanship, brands like Norlha (right) and Hongqi (bottom) have gained international recognition



The momentum behind that ambition is hard to argue with. In 2025, Hongqi sold 460,063 vehicles – up 11.7 per cent year-on-year, roughly double China’s automotive industry average. Hongqi also became the first Chinese luxury automotive brand to surpass two million cumulative users.

A similar emphasis on identity and craft is emerging in fashion, where labels like Norlha draw on place and tradition.

Based in a Tibetan village of Gansu, Northwest China, Norlha was born from a vision to take what the rhythms of nature offer – the soft yak *khullu* (undercoat) shed each spring – and, through the creation of a local atelier, transform it into products of provenance, creating lasting livelihoods on the Tibetan Plateau in return. Norlha has since worked with global fashion houses in the luxury market such as Hermès, Louis Vuitton, Lanvin and Balmain.

This shift has not gone unnoticed. Western luxury houses are responding in kind, says Helios & Partners’ Humphrey, pointing to Louis Vuitton’s growing collaborations with Asian artists, and Dior Maison pop-ups across Shanghai, Hong Kong and Singapore.

“These are not vanity exercises. They are deliberate acts of brand storytelling, an attempt to remind the Chinese consumer not just of what these houses sell, but of who they are, where they come from, and why that still matters,” Humphrey explains.

For Chinese domestic brands, however, the next challenge lies beyond production or scale.

What they are still working on is something harder to engineer than a supply chain: the art of desire. Too often, the focus remains on performance marketing and conversion, rather than cultivating mystique and distance, which requires time to build.

In the meantime, Chinese ambition is perhaps most visible in the quiet movement of capital. Anta Sports holds a controlling stake in Finnish Amer Sports, which owns Canadian outdoor apparel and equipment brand Arc’teryx, and is poised to become the largest shareholder in Puma. Chinese conglomerate Fosun International’s luxury arm, Lanvin Group, owns French couture label Lanvin and Italian shoe designer Sergio Rossi.

China is already adept at deploying capital quickly, scaling efficiently and launching new designs at a pace that international groups often struggle to match. Yet, as Humphrey puts it: “The honest conclusion is this: Chinese-owned international luxury will succeed. Chinese domestic luxury going abroad will remain a work in progress for now.”

The country’s story is rich, long and genuinely extraordinary, but in the luxury context, it has yet to shape a recognisable narrative of craftsmanship and cultural identity. That, ultimately, takes time.

The story of Chinese craftsmanship on the global stage is far from complete. In many ways, it is only just beginning. 🍵

Singapore Airlines flies direct to nine points in China including Beijing, Hangzhou, Shanghai and Shenzhen. For more information, visit singaporeair.com.





9 SOLAR FINTECH
—— 九太阳 ——

Invest in the sun. Conserve your capital.

Zero CAPEX. Premium Sustainability for Commercial & Landed Excellence.

BEYOND INSTALLATION

We don't just install panels — we manage your energy evolution. From feasibility to long-term performance monitoring with our proprietary AI infrastructure, we ensure your transition is as profitable as it is clean.



True business leadership is about optimizing assets without compromising liquidity. At 9 Solar Fintech, we provide a seamless path to energy independence for your commercial portfolio and private residences.

THE 9 SOLAR FINTECH ADVANTAGE

◆ **Zero CAPEX, Zero Risk.**

Transition to solar without upfront capital. We can even pay you rent for your roof space -turning idle assets into risk-free revenue.

◆ **Predictable, Low Tariffs.**

Hedge against grid volatility. Secure long-term, fixed energy tariffs significantly below retail electricity rates.

◆ **Future-Proof Your Assets.**

Elevate property value and ESG rating. Sustainability is no longer just a corporate goal - it is a competitive advantage.

COMPLIMENTARY SITE ASSESSMENT

Scan to request your free, no-obligation feasibility study and ROI analysis.

Tailored for landed homes, factories, and commercial portfolios.



9 SOLAR FINTECH *Energy Optimized. Future Secured.*

📍 **1 Kim Seng Promenade**
Great World City West Tower #12-07
Singapore, 237994

☎ **+65 97982320**
✉ **BD@9solarfintech.com**
🌐 **www.9solarfintech.com**

EMA License No. EMA/EW/095



9 SOLAR FINTECH
—— 九太阳 ——



%

%

TIME FOR



From Qing-era courtyards to repurposed industrial spaces, Chengdu's design-led cafés are offering a laid-back pace with a view

STORY _____ Stephanie Zheng
PHOTOGRAPHY _____ Philippe Lejeanvre

COFFEE

A UNESCO Creative City of Gastronomy since 2010 and often named one of China's most liveable cities, Chengdu is drawing architects, designers and independent roasters, shaping a café scene of remarkable breadth. These are the ones to visit.



GLOBAL HERITAGE

% Arabica, Kuanzhai Alley

No. 16 Jing Alley, Wide and Narrow Alley, Qingyang District

The global % Arabica brand has created striking spaces from Kyoto to Kuwait, but its Chengdu outpost – designed by Beijing-based B.L.U.E. Architecture Studio – may be among its most culturally considered.

Set within Kuanzhai Alley, a trio of Qing dynasty streets, the space is conceived as a small neighbourhood where visitors can wander and linger over reliable signatures such as the Kyoto Latte or Spanish Latte, with prices at 43 yuan (\$8). An open-air courtyard, once enclosed by a pitched roof, has been reinstated and wrapped in glass, its floor laid with white pebbles. The result is a quiet act of architectural diplomacy between old Chengdu and the new.



MAXIMALIST INDULGENCE

Add Sugar

1F, Poly Time Plaza (South Area), No. 99 Jirui 2nd Road, Shiyang Subdistrict, High-Tech Zone

The name is playful – a nod to its brand statement – and the interiors follow suit: generous, indulgent and unapologetically maximalist. In a city where design often oscillates between raw industrial and clean contemporary, Add Sugar leans fully into a “more is more” ethos, with a bold European Art Deco sensibility. Think rich jewel tones, gilded detailing, ornate lighting, and a sense of considered excess that elevates a simple



cup into something more indulgent.

A classic Americano arrives in a stylish mug, while the Dirty Latte gets a buttery twist. Reservations are essential for this popular spot, with drinks ranging from 30-50 yuan (\$5.50-\$9).



ZEN-INSPIRED

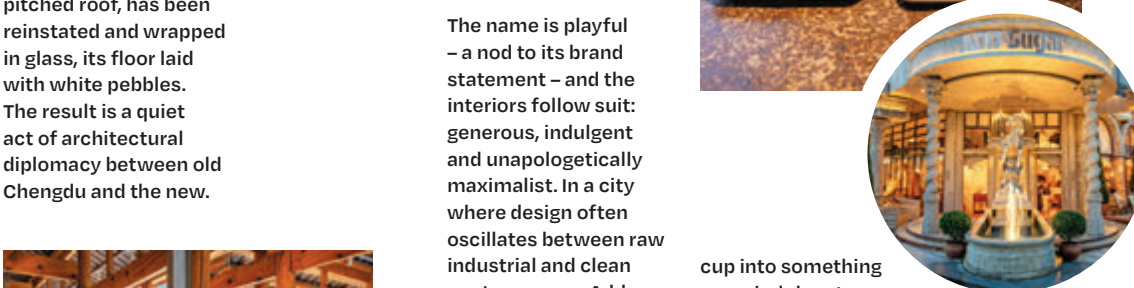
OnlyBashi Coffee

No. 17, Huoche Nan Zhan Xi Lu, Tongzilin neighbourhood, Wuhou District

OnlyBashi centres on a quiet open-air space within a traditional house. A single tree anchors the setting, framed by stone landscaping and a koi-filled water feature, with seating arranged beneath a shaded structure.

Light shifts across the space throughout the day, lending it a meditative quality.

Coffee feels almost incidental – the atmosphere is the true draw, though the Dirty Espresso and Dirty Matcha rank among the menu highlights, with drinks priced around 30-50 yuan (\$5.50-\$9).





In China, most reservations are made via local apps like WeChat, Meituan or Dianping, so the easiest option is often to ask your hotel concierge to book on your behalf – especially for popular or high-end spots.



INDUSTRIAL CHIC

Old Speak Factory

No. 38-1-2, Dongjiao Memory, 4 Jianshe South Branch Road, Chenghua District

There is something fittingly poetic about Old Speak Factory being housed within Dongjiao Memory – Chengdu's sprawling former state-owned industrial complex, now reimagined as a cultural hub for music, art and independent retail. The interior is a study in industrial chic, with exposed brick walls, high ceilings, and concrete floors that echo the site's creative energy.

Vintage wooden furniture and soft leather seating soften the raw architecture, while large windows flood the space with natural light, illuminating rich wood tones and quirky details.

Beyond its striking design, the cafe takes its coffee seriously, with speciality single-



origin beans from Ethiopia and Colombia, and knowledgeable baristas – all at an average spend of around 86 yuan (\$16.60).

By night, it transforms into a cocktail bar, a space made for lingering. If you're after a tipple, skip the bar hop and try the coffee cocktails here: Charlie's Factory for something sweet, or the Chinatown Manhattan if you mean business.



WHIMSICAL THEATRE

Soarin Cafe

No. 37-1-2, East Gate, Dongjiao Memory, Chenghua District

The two-storey standalone space is a cafe by day and bar by night, with a vintage clothing offering that underscores its ambition as a destination.

Visitors liken the approach to *Stranger Things*, and the interior to Hogwarts. White Christmas trees, climbing vines and medieval-style murals create a theatrical, almost surreal atmosphere. Come in the evening, when candlelight brings the space into its own.

On the menu, expect indulgent coffees like the Sea-Salt Cheese Latte and Pistachio Dirty, with prices averaging around 43 yuan (\$8).



EXPERIMENTAL BREWS

Song Cafe

Middle of Taikoo Li

Song Cafe comes from a family of acclaimed food and beverage establishments, including the Michelin-starred Song Szechuan Cuisine and award-winning bar Black Bamboo – and it brings the same rigour to its coffee.

Located in Taikoo Li, it's popular with both locals and visitors, and often cited as a must-visit. The design emphasises openness, with full-length windows and mirrored ceilings amplifying light and space. Beyond the setting, Song Cafe experiments with non-traditional brewing, mixing and blending techniques to rethink the everyday cup. Highlights include the Pistachio Latte and Rose Latte, each served in a glass you can take home, with drinks typically priced around 40-60 yuan (\$7.50-\$11).



Singapore Airlines flies to Chengdu seven times weekly.

THE WESTIN

MELBOURNE

Feel *Melbourne's* Pulse.
Keep Your Own Beat.



In the heart of Melbourne's cultural and theatre district, The Westin Melbourne offers a place to slow down just moments from where everything moves fast.

Whether you begin your day with a run along the Yarra River, explore galleries and laneways, or take time to pause with high tea in the Lobby Lounge, here you'll find space to restore, recharge and reconnect.

Sleep deeply in a Heavenly® Bed. Start strong with an Eat Well breakfast. Swim slow laps in our indoor pool. And when you're ready, the best of Melbourne is just beyond the door.

Whatever your pace, this is your place to feel renewed.

Feel Well. Stay Well. Explore At Your Pace.

DISCOVER MORE

westinmelbourne.com.au

[@westinmelbourne](https://twitter.com/westinmelbourne)

MARRIOTT
BONVOY

ONE CITY, FIVE SENSES

BUSAN

South Korea's second city has an insatiable lust for life and goes all out in just about everything. Nothing is toned down, least of all the rich flavours, gleaming landmarks and boisterous calls of market vendors

STORY — Matt C. Crawford

IMAGE SHUTTERSTOCK



As a port city, Busan was born bold and brash. Its big attitude shapes the local dialect, the confident swagger of its people, and landmarks like Gwangan Bridge – the backdrop to gasp-worthy drone light shows each Saturday.

That energy pulses through the city's festivals, from the Busan International Film Festival to the Busan Fireworks Festival and Haeundae Sand Festival. Year-round, it spills onto the beaches of Haeundae and Gwangalli, where lights, music and street food keep the atmosphere buzzing.

1 SIGHT

The best way to get a sense of Busan is with an epic view. At the water's edge lie rugged, pine-fringed bluffs, the nation's busiest port, and no less than seven white-sand beaches. Beyond the shore are rocky islets and, on clear days, glimpses of Tsushima, Japan.

To take it all in, head to the historic Busan Tower, near Nampo Station. Or ride the superfast elevator up to Busan X the Sky, which occupies the top floors of Busan's tallest building. Alternatively, sweat your way up Jangsan Mountain (634m), which looms grandly behind Haeundae Beach and boasts a web of accessible hiking trails.



2 TASTE

While culinary delights abound throughout the city, especially vibrant tastes are found on the coastline. One standout is Wonjo Jogaeguichon, a cluster of dining tents on Yeongdo Island, near the old downtown.

These laid-back establishments serve shellfish fresh from glass display tanks, grilled at the table, and topped with condiments like spicy-sweet chogochujang. Adventurous eaters can try bitter, crunchy sea-cucumber sashimi, long-legged octopus, and other delicacies.



IMAGES: KOREA TOURISM ORGANIZATION (HAEUNDAE BEACH); DANIEL BERNARD/JUNGSPLOSH (JAGALCHI); SHUTTERSTOCK



3

SMELL

As South Korea's largest fish market, Jagalchi packs a tremendous olfactory punch. Its briny odours waft from sea creatures artfully arranged by apron-wearing vendors, both in a massive indoor space and a long alley nearby, within view of the boats that bring in the daily catch. Look out for the silvery hairtail (*galchi*) and vicious-looking monkfish (*agu*). Meanwhile, your nose will notice the fishy piles of dried anchovy and pungent dried squid. For an on-site meal of sashimi, buy your seafood on the market building's ground floor and follow spicy whiffs of *maeuntang* (fish stew) up to a second-floor restaurant, where your purchases will be expertly prepared.



4

SOUND

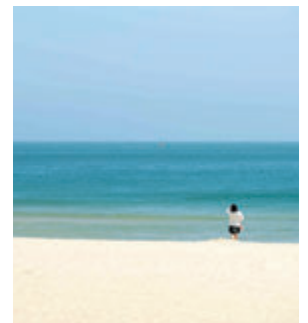
Not far from the traffic noise and K-pop melodies of Busan's bustling, high-tech cityscape are serene retreats filled with birdsong and rustling leaves. These include green spaces like Busan Children's Grand Park, where shouts and laughter ring out from the playgrounds, though plenty of silence can be found as well.

There are Buddhist temples like the Instagrammable Haedong Yonggungsa on a rocky stretch of coastline, and the larger, older temple of Beomeosa, which can be found on the forested flank of Mount Geumjeongsan. Here, the temple bell is rung each day before dawn and dusk in a ceremony that also includes the striking of a drum, a carved wooden fish and a flat bronze gong.

5

TOUCH

Busan offers many other pleasant immersions as well. At Haeundae Beach and the northern district of Dongnae, the city has channelled healing hot-spring water into public foot baths that are open to all. The steaming foot baths are especially soothing in the winter, and can be followed up with a full soak at the palatial Hurshimchung hot spring facility, which uses magnesium-rich water once sought out by Korean kings. 🌿



Singapore Airlines flies to Busan seven times weekly.

THE EXCHANGE RATE

STORY _____ Adrienne Lee

We compare two Asian destinations via four essential lifestyle experiences

HONG KONG

Queues have not abated for Bakehouse's sourdough egg tarts, featuring a flaky, buttery croissant crust and silky custard. For a decadent alternative, try the filled doughnuts, available in rotating seasonal flavours.



BAKED TREATS

SHENZHEN

Originally from Seoul, Butterful & Creamorous has become a Shenzhen staple. Must-tries include its bestselling Blueberry Greek Yogurt Croissant for a tangy sweet treat, and the savoury Wellington Steak Croissant.



Jardine's Lookout is a short 3.5km hike offering spectacular sunset views over Central and Victoria Harbour. This accessible trail is a quieter, local alternative to the Peak for skyline panoramas.



DAY HIKE

Tanglang Mountain offers a rewarding climb via well-maintained trails and steps. Its lush paths lead to Jimu Pavilion, where panoramic views stretch across the skyline and Shenzhen Bay.



Ho Lee Fook – meaning “good fortune for your mouth” in Cantonese – serves inventive Cantonese classics. Executive chef ArChan Chan delivers expert wok-fired dishes such as the succulent Ho Lee Duck.



LOCAL RESTAURANTS

Guided by chef Xu Zhen-kun, the Black Pearl-rated Gem Garden presents refined interpretations of Chaoshan cuisine, drawing on seasonal ingredients and time-honoured techniques.



Named after the phrase *l'enfant terrible*, Terrible Baby at Eaton HK blends an art- and music-driven concept with a rebellious spirit. Sip creative cocktails on its lush terrace or catch live music performances.



WATERING HOLES

Hidden within the OCT district, Mixy Bar is a hard-to-find, speakeasy-style spot set in a converted house. It serves balanced signatures and dialled-in classics, offering an intimate drinking experience.



Singapore Airlines flies to Hong Kong 35 times weekly.

Singapore Airlines flies to Shenzhen seven times weekly.

IMAGES SHUTTERSTOCK (JARDINE'S LOOKOUT), ALAMY (MIXY BAR), GARY SUEN (GEM GARDEN)



RUGBY SCHOOL
THAILAND

#1 Boarding School
in Thailand (The Thaiger)



GREAT BRITISH EDUCATION IN ASIA

“Outstanding in all areas” School Inspection Report 2026



Make An Enquiry



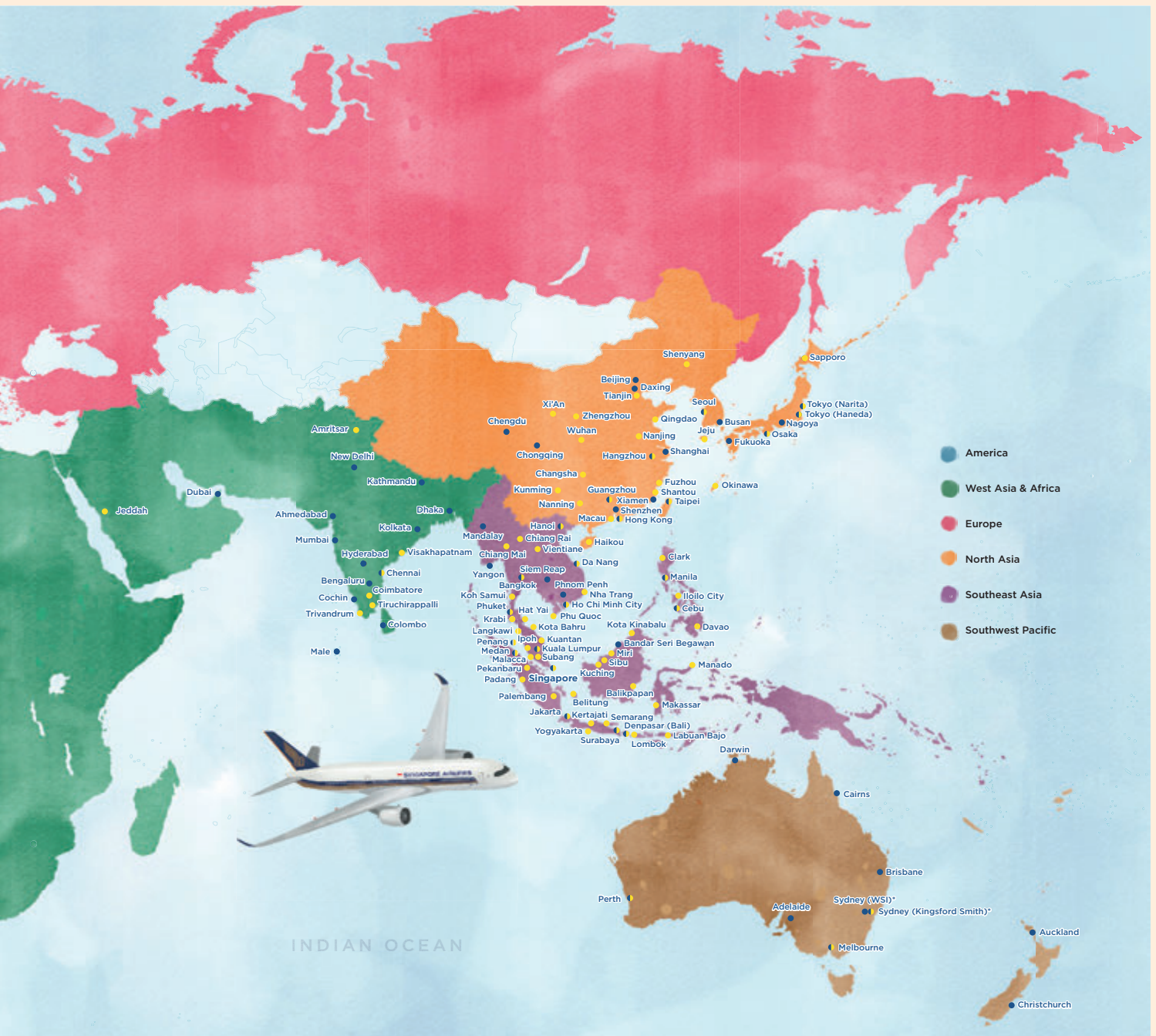
www.rugbyschool.ac.th

AGES 2-18 | BOARDING AGE 10+ | IGCSE & A LEVEL

- Outstanding Academics
- Award-Winning Boarding
- Beacon Status Enrichment
- Pathways to Top Universities
- Global Alumni Network
- ISQM Gold Status

THE WHOLE PERSON THE WHOLE POINT





* Daily non-stop flights between Singapore and the new Western Sydney International (Nancy-Bird Walton) Airport (WSI) start on 23 November 2026.
 ** Five-times-weekly flights to Madrid via Barcelona start on 26 October 2026.

This information is accurate as at 1 May 2026. For more information on flight schedules and routes, visit singaporeair.com

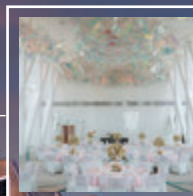
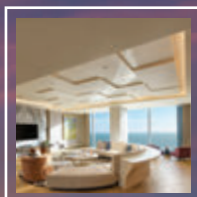


YOUR FRONT ROW SEAT TO SOUTH ASIA'S ONLY INTEGRATED RESORT

An **integrated lifestyle destination** where luxury stays, world-class dining, entertainment, shopping, and unforgettable experiences come together in the heart of the city.

2 Hotels

Cinnamon Life - 687 keys
NÜWA - 113 keys

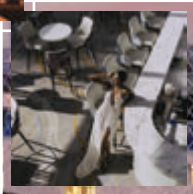
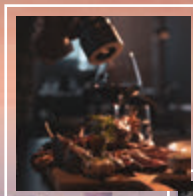


Event Spaces

160,000 sq.ft. total
6 Indoor & 2 Outdoor venues
6 Boardrooms

Food & Beverage

9 Restaurants
7 Bars

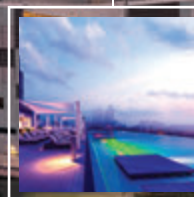


Entertainment & Shopping Mall

375,000 sq.ft. of
retail space

Wellness Centre

3 outdoor pools
Gymnasium



Scan To
Book
Your
Experience



WHERE IN THE WORLD?

A place of storied warrior heritage, strong traditional crafts and manufacturing might, yet often overlooked for more popular cities. Where in the world are we?

STORY _____ Audrey Ng



Clue 1

↑ The city is linked to three of Japan's most famous samurai – Oda Nobunaga, Toyotomi Hideyoshi and Tokugawa Ieyasu – who helped unify the country at the end of the Sengoku period.

Clue 2

→ The legendary Kusanagi Sword is traditionally believed to be enshrined at Atsuta Shrine, one of Japan's most important Shinto shrines. One of the Three Sacred Treasures – the Imperial Regalia – it symbolises imperial authority, though it is never displayed to the public.



Clue 3

↑ The country's leading car manufacturer calls this city home, with several museums dedicated to the brand, showcasing everything from vintage vehicles to future technology.

Clue 4

← The region's cuisine is shaped by samurai-era tastes, with red miso featuring prominently in many dishes and lending a deep, intense flavour. A must-try is hitsumabushi – grilled eel served over steaming rice.



Clockwise from far left
See majestic landmarks, marvel at the history of automobile technology, visit shinto shrines, and savour samurai-era cuisine

Clue 5

Beyond technical prowess, the city is also known for its craftsmanship, with a 1,000-year tradition of ceramics. It is equally renowned for its textiles, including specialised tie-dyeing techniques such as Arimatsu-Narumi Shibori, and for traditional crafts like handcrafted fans and paper lanterns.

Clue 6

The city is home to the world's finest collection of warlord armour, weapons and household items, which are currently housed in a museum.

Clue 7

Today, it is Japan's fourth-largest city, home to one of the world's largest train stations by floor area, and one of its busiest transport hubs, with more than 800,000 people passing through daily.



History meets innovation...
where in the world are we?

Answer: Nagoya

Experience World Class with the World's most awarded airline

