



Media release

Gastronomic delights awaits at Salon Gourmet

Singapore, 19 February 2016 - For a perfect embodiment of quality ingredients meets creative techniques, the second edition of Salon Gourmet presents discerning palates with a journey of tantalising tastes and textures bearing the hallmarks of the European region.

From 1 to 31 March, culinary maestros will showcase their distinctive touches and personal interpretation of European gastronomy. Connoisseurs of European cuisines can look forward to more than 12 culinary events ranging from indulgent wine and spirits pairing dinners, sophisticated evening soirees to informative cooking demonstrations. Throughout the year, there are also monthly dinners and dining promotions exclusively for HSBC cardholders.

Discerning gourmands can choose from a number of excellent restaurants, headed by a who's who of well-travelled chefs of distinct pedigree, all raring to serve up sophisticated fare bearing the hallmarks of different regions in Europe.

The events will be held at critically-acclaimed European dining establishments including Bacchanalia, Alati Divine Greek Cuisine, La Brasserie, Raffles Grill, Lollapalooza, OLA Cocina Del Mar and Ash & Elm.

The highlight event of Salon Gourmet 2016 will be the 'The Best of Europe Gala Dinner' where three of Singapore's top European chefs together with one Michelin-starred Chef Alexandre Gauthier come together to present an exquisite dinner featuring their signature dishes.

Even after the launch month, the festival continues with 11 monthly wine pairing dinners till February 2017 at various leading European restaurants such Bar-a-thym, L'Atelier de Joël Robuchon, Morsels, The Knolls, Capella Singapore and more.

Ms Elaine Chia, Managing Director of Sphere Exhibits, said: "We were greatly encouraged after a phenomenal inaugural event last year and it is a natural progression to want to add greater value to our events. This year, Salon Gourmet has also received the support of new restaurants. With the involvement of these notable restaurants, we are able to provide more creative concepts, variation of cuisine styles and dining experiences for our guests; adding to the myriad of offerings guests can have while participating in Salon Gourmet. We are pleased to be in partnership with HSBC once again and we strongly believe that HSBC's well-defined spectrum of local and regional cardholders will definitely enjoy this gastronomical offering."

"HSBC is pleased to be the presenting partner of Salon Gourmet 2016. This is the second year of our partnership in this European gourmet festival where we continue to offer our cardholders exclusive and attractive discounts for culinary events and when dining at participating restaurants. Many of our

cardholders are discerning consumers who travel widely and appreciate fine international cuisine, so this is an excellent opportunity for them to enjoy these benefits with their HSBC Cards," said Ms Regina Lee, Head of Cards & Unsecured Loans, HSBC Singapore.

Reservations and ticketing for the Salon Gourmet 2015 events will start from 15 February 2016 for HSBC cardholders. As the presenting partner of Salon Gourmet, HSBC cardholders will enjoy an exclusive 20% discount off event ticket prices

Beyond the culinary events, HSBC cardholders can look forward to a specially curated selection of over 20 European restaurants which will offer a 15% discount on their a-la-carte food menu for the period of 1 March 2016 to 28 February 2017.

Reservations and ticket purchases can be made through the official website: www.salon-gourmet.com.sg or through the hotline at (65) 6319-4038.

Gastronomic Terrific

Diners can look forward to exquisite cuisine prepared by renowned masterchef of global standing. From 29 March – 2 April 2016, One Michelin-starred Chef Alexandre Gauthier will be offering a specially created menu for French food lovers

The Cuisine of Masterchef Alexandre Gauthier*

Date: 29 March – 2 April, Tuesday – Saturday

Time: Lunch and Dinner

Venue: La Brasserie, The Fullerton Bay Hotel Singapore, 80 Collyer Quay, Singapore 049326

For reservations, please call (65) 6597 5288

One Michelin-starred Chef Alexandre Gauthier may be among the trailblazers of France's next culinary generation, but he's not in it for novelty or notoriety. Chef Gauthier's more a sensualist than conceptualist, and he's made a name for himself by relishing the purity of ingredients—cooking to emphasize the freshness and wildness of product at the helm of his family restaurant, La Grenouillère.

Chef Gauthier trained at Le Touquet Hotel School and continued learning under chefs with very different styles: Grégory Coutanceau of La Rochelle, Régis Marcon at Saint Bonnet-le-Froid Hotel, Olivier Brulard of Résidence de la Pinède in Saint-Tropez, and Michel Roth at Lasserre in Paris. In 2003, still in his 20s, Gauthier returned to La Madelaine sous-Montreuil to takeover the family's restaurant La Grenouillère. His menu reflected his modern approach to seasonal ingredients. In May 2011, the restaurant underwent a major transformation which sealed the deal, with a new aesthetic meant to reflect Gauthier's style.

From 29 March to 2 April, La Brasserie at The Fullerton Bay Hotel Singapore will play host to Chef Gauthier as he serves up his signature creations at 'The Cuisine of Masterchef Alexandre Gauthier*'. With Chef Gauthier's belief that cooking is a moment that should be shared generously, make your reservations today as this is a treat for you, gourmets and all food lovers!

The Cuisine of Masterchef Alexandre Gauthier* with the wines of Bodegas Muga

Date: 29 March 2016, Tuesday
Time: 7pm
Price: \$158.40++ (HSBC cardholders) | \$198.00++ (Other payment modes)
Venue: La Brasserie, The Fullerton Bay Hotel Singapore, 80 Collyer Quay, Singapore 049326
Dress Code: Smart Casual

Wow your senses with highly acclaimed French cuisine from none other than one Michelin-starred Chef Alexandre Gauthier who helms his family restaurant, La Grenouillère back in France.

Masterchef Gauthier is at the forefront of creative fine-dining, combined with a deep-rooted respect for technical accuracy and French cuisine. On 29 March, indulge in an evening of culinary magic as Masterchef Gauthier recreates traditional dishes with extraordinary flavour combinations.

Set against one of the most mesmerising views of the city skyline and Marina Bay waterfront, La Brasserie at The Fullerton Bay Hotel Singapore is the perfect backdrop to enjoy fine French cuisine complemented with the wines of Bodegas Muga, which are produced from one of the oldest, most elegant and traditional Rioja creators.

The Best of Europe Gala Dinner

Date: 31 March 2016, Thursday
Time: 7pm
Price: \$198.40++, \$174.40++ (6 persons or more) (HSBC Cardholders)
\$248.00++, \$218.00++ (6 persons or more) / (Other payment modes)
Venue: The Clifford Pier, The Fullerton Bay Hotel Singapore, 80 Collyer Quay, Singapore 049326
Dress Code: Smart Casual

How rare is it to see top European culinary maestros coming together to create an incredible visual spectacle? Well, brace yourselves for an exclusive night this 31 March at The Clifford Pier, The Fullerton Bay Hotel Singapore, as the finest and most authentic European cuisine come to life!

Internationally renowned Masterchef Alexandre Gauthier* together with the city's three leading chefs, Chef Sandro Falbo from La Brasserie, Chef Lorenz Hoja from L'Atelier de Joël Robuchon and Chef Alexandre Lozachmeur from Fleur de Sel Le Restaurant will collaborate on a special menu to whet your appetites.

Naturally, your meal will only be completed when paired with a glass of fine wine, and each course is meticulously accompanied with exquisite ones that would make your night all the more fulfilling.

Gourmet Indulgence of French Cuisine

The Champagne Louis Roederer Dinner featuring the Cuisine of Chef Mickael Le Calvez

Date: 10 March 2016, Thursday
Time: 7pm
Price: \$230.40++ (HSBC Cardholders) | \$288.00++ (Other payment modes)
Venue: Raffles Grill, Raffles Singapore, 1 Beach Road, Singapore 189673
Dress Code: Smart Casual

Experience the best of Chef Mickael Le Calvez's exciting and inventive cuisine featuring a distinctive selection of fresh produce ensconced in contemporary French style. Diners can look forward to exquisite dishes such as Saint Georges Bay Scallop and Alaskan King Crab that highlight the grandness and elegance of Raffles Grill.

The evening of classical creations will be further elevated to new gastronomic pinnacles when paired with the outstanding Champagne Louis Roederer from Reims, France which will include their 2007 Louis Roederer, Cristal Brut Vintage.

The Flavours of South-West France with the wines of Domaines & Châteaux Alain Brumont

Date: 15 March 2016, Tuesday
Time: 7pm
Price: \$86.40++ (HSBC Cardholders) | \$108.00++ (Other payment modes)
Venue: Bistro du Vin, 1 Scotts Rd, #01-14 Shaw Centre, Singapore 228208
Dress Code: Smart Casual

On the evening of 15 March, indulge in an evening of authentic French dining experience. No effort or expense has been spared in creating an ambience typical of a similar establishment in France, from the furnishing right down to the convivial service style, music and memorabilia decorating its walls. Demystifying French food, Bistro du Vin, focuses on an array of traditional dishes all across France. Let your tastebuds be tantalized by Head Chef Michael Suyanto's creations prepared from traditional recipes with the freshest ingredients possible.

The cuisine will be paired with exquisite wines of Domaines & Châteaux Alain Brumont, which originate from France. The internationally renowned Château Montus and the Madiran of the 18th century, Château Bouscassé, are some types of wines that diners can look forward to on that night.

Antoinette presents a French Odyssey

Date: 22 March 2016, Tuesday
Time: 7pm
Price: \$108.00++ (HSBC cardholders) | \$135.00++ (Other payment modes)
Venue: Antoinette, 30 Penhas Road, Singapore 208188
Dress Code: Smart Casual

Embrace a quaint evening at Antoinette as diners take in the contemporary Victorian styled décor that is nothing short of a fairytale. Already a favourite amongst those with a penchant for picturesque and delectable desserts, Chef Pang creates a unique dining experience through Antoinette's time-honoured dishes such as the Classic Filet au Poivre and Foie Gras Ganache that will delight experts and novices alike.

Not to miss out for the evening is the famous Salted Egg York Croissant, which was sold out in mere hours after its launch on 1st February this year. It is made using traditional French method (French butter and dough) to produce a crispy, flaky crust and layering, in the shape of a bull's horn.

Español Spanish

Contemporary Spanish Gastronomy featuring Chef Daniel Chavez with the wines of Bodegas Arzuaga Navarro

Date: 9 March 2016, Wednesday
Time: 7pm
Price: \$166.40++ (HSBC Cardholders) | \$208.00++ (Other payment modes)
Venue: OLA Cocina Del Mar, Marina Bay Financial Centre Tower 3,
12 Marina Boulevard, #01-06, Singapore 018982
Dress Code: Smart Casual

A spectacular night awaits at OLA as Chef Daniel Chavez whips up a 5-course Spanish menu that highlights the flavours of the sea. Every dish in the OLA menu displays the finesse of Chef Daniel's cooking style that he has honed over an illustrious 18-year career. Working with only the best seasonal produce, the essence of OLA is to present traditional Spanish cuisine in a homely and casual atmosphere where diners can relax and have fun.

The delectable dishes for the evening will be paired the wines of Bodegas Arzuaga Navarro, a winery highly regarded for its Ribera del Duero wines – Crianzas, Reservas, and Grand Reservas.

Doing it Greek Style

The Flavours of Greece

Date: 8 March 2016, Tuesday
Time: 7pm
Price: \$108.00++ (HSBC cardholders) | \$135.00++ (Other payment modes)
Venue: Alati Divine Greek Cuisine, 73 Amoy Street, Singapore 069892
Dress Code: Smart Casual

Famous for its freshest produce caught from the Aegean Sea, Alati Divine Greek Cuisine offers modern renditions of select Greek all-time favorites. The white washed walls, ceiling, floor & furnishing in Alati reminisces of the infamous architectural themes of the Cyclades. Head Chef Soutsos Dimitrios, a native of Athens, heads the kitchen and spreads his love for gastronomy through his specially curated dinner that night.

What's more, diners can look forward to a myriad of flavours as each course is carefully paired with Greek wines which are hand-carried back by Chef Dimitrios himself!

Modern-day European

The Culinary Artistry of Chef Ivan Brehm with the wines of The Ojai Vineyard

Date: 1 March 2016, Tuesday
Time: 7pm
Price: \$158.40++ (HSBC cardholders) | \$198.00++ (Other payment modes)
Venue: Bacchanalia, 39 Hongkong Street, Singapore 059678
Dress Code: Smart Casual

Tucked away in the hipster enclave of Hong Kong Street, diners will find Bacchanalia. The strong worldly and innovative food concept, coupled with the interactive dining ambience at Bacchanalia brings diners a different dining experience. On the evening of 1 March, look forward to a tantalising 7-course menu specially created by Chef Ivan Brehm as he reinvents classics through distinctive, thought-provoking creations from regional producers that present familiar flavours in unfamiliar ways.

Each course will be paired with the fine wines of The Ojai Vineyard which originated from the finest terroirs of Santa Barbara County. The wines bring together European sensibilities of balance and finesse with the exuberant fruit from coastal California vineyards.

Best Seasonal Produce with the wines of Dourthe

Date: 2 March 2016, Wednesday
Time: 7pm
Price: \$158.40++ (HSBC Cardholders) | \$198.00++ (Other payment modes)
Venue: Lollapalooza, 1A Keong Saik Road, Singapore 089109
Dress Code: Smart Casual

In the Japanese-Scandinavian inspired interior, Chef Issachar Lee from Lollapalooza whips up a culinary storm using fresh ingredients that are cooked over woodfire. With its harmonious combination of varying textures and natural flavours, the Free-Style or Borderless cuisine that Chef Lee creates is bound to delight diners' tastebuds.

Wines served for the evening are from the Dourthe winery, one of the best and most successful wine producers in Bordeaux. Dourthe specialises in brilliant blends for generic wines and its highly acclaimed signature wine, Essence, will be featured in one of the wine-pairing for that night.

A Gastronomic Journey through Europe with the wines of Viña Errázuriz

Date: 16 March 2016, Wednesday
Time: 7pm
Price: \$89.60++ (HSBC cardholders) | \$112.00++ (Other payment modes)
Venue: Ash & Elm, InterContinental Singapore, 80 Middle Road, Singapore 188966
Dress Code: Smart Casual

Steering the night's wonderful flavours forward is Chef Philippe Duc from Intercontinental Singapore. Armed with more than a decade's worth of culinary experience, Chef Philippe is ready to bring the night to a gastronomic climax in Ash & Elm, which exudes the spontaneity and energy of a brasserie. Designed for diners seeking hearty and comforting European food, the menu is bound to delight diners with

signatures such as Boston Lobster Bisque scented with Cognac Lobster Medallion and Coral Cream. To further complement diners' palates, each course will be paired with the wines of Viña Errázuriz, which are known for their elegance and complexity from the internationally respected producer.

A Contemporary European Dinner featuring a selection of Exquisite Spanish Wines

Date: 17 March 2016, Thursday
Time: 7pm
Price: \$105.60++ (HSBC Cardholders) | \$132.00++ (Other payment modes)
Venue: The Disgruntled Chef at The Club, 28 Ann Siang Road, Singapore 069708
Dress Code: Smart Casual

Deeply rooted in classical French cooking discipline, Celebrity Chef Daniel Sia exhibits his epicurean prowess through the modern European cuisine at The Disgruntled Chef at The Club. Everything from the forest green leather banquettes, mirrored walls and textured space screams understated opulence at the restaurant. The glamorous and elegant ambience is not without the small plate-big plate menu which features Spanish Jamón Ibérico and Roasted Hungarian Duck Breast to delight diners' tastebuds. Each course is paired with a selection of Spanish wines from Rioja, Catalonia, Toro, Ribera del Duero, Navarra and Montsant.

Insight Vacations presents a Stellar Experience with the wines of Viñedos y Bodegas Sierra Cantabria

Date: 30 March 2016, Wednesday
Time: 7pm
Price: \$126.40++ (HSBC Cardholders) | \$158.00++ (Other payment modes)
Venue: Stellar at 1-Altitude, 1 Raffles Place, Level 62, Singapore 048616
Dress Code: Smart Casual

Up on level 62, Stellar at 1-Altitude provides a breathtaking skyline of the cityscape that enhances the exemplary heights of gastronomic indulgence on 30 March. Using artisanal methods of preparation, Chef Christopher Millar sources the best seasonal produce and presents modern creations to delight the palate such as the Char Grilled Kobe Ribeye with Pearl Onions, Vineyard Peach and Smoked Jus, a notable highlight of the evening. The 5-course menu will be paired with the fine wines of Viñedos y Bodegas Sierra Cantabria, which comes from an estate that has been at the forefront of Spanish wines for the last 15 years.

Casual Indulgence

Flavours of Europe Culinary Workshops

Date: 19 & 20 March, Saturday & Sunday
Time: 10am, 12pm, 2pm & 4pm
Price: \$20.00++ (HSBC Cardholders) | \$25.00++ (Other payment modes)
Venue: ToTT Cooking Studio, 896 Dunearn Road, Singapore 589472
Dress Code: Smart Casual

Create culinary magic with one's own hands by learning from any of the 8 leading European maestros on 19 and 20 March at ToTT Cooking Studio. Pick up valuable insights from these culinary experts as they prepare signature dishes that can be easily recreated at home. With 4 demonstrations per day lasting for an hour, these notable chefs will demonstrate 2 European inspired recipes to allow participants to discover the art of bringing to life delicious flavours.

19 March 2016, Saturday

- 10am: Chef Alexandre Lozachmeur from Fleur de Sel Le Restaurant
- 12pm: Chef Francois Mermilliod from Bar-a-thym
- 2pm: Chef Lorenz Hoja from L'Atelier de Joël Robuchon
- 4pm: Chef Christopher Miller from Stellar at 1-Altitude

20 March 2016, Sunday

- 10am: Chef David Nicolas Senia from Capella Singapore
- 12pm: Chef Daniel Sia from The Disgruntled Chef at The Club
- 2pm: Chef Philippe Duc from Ash & Elm, InterContinental Singapore
- 4pm: Chef Michael Suyanto from Bistro Du Vin

Presenting Partner: The Hongkong and Shanghai Banking Corporation Limited (HSBC)

Partners:

- *Official Travel Partner: Insight Vacations*
- *Official Car Partner: Lexus*
- *Official Food Service Equipment Provider: Sia Huat Pte Ltd*
- *Official Venue: ToTT Store*
- *Official Kitcheware: de Buyer*
- *Official Champagne: Champagne Louis Roederer*
- *Official Glassware Brand: Ridel*
- *Official Glassware Partner: Cellarmaster Wines*
- *Wineries: Bodegas Arzuaga Navarro, Bodegas Muga, Domaines & Châteaux Alain Brumont, Dourthe, The Ojai Vineyard, Viña Errázuriz and Viñedos y Bodegas Sierra Cantabria*
- *Wine Partner: Alfa International, Cellarmaster Wines, Grand Vin, Water & Wine*

F&B Partners:

- *Alati Divine Greek Cuisine*
- *Antoinette at Penhas Road*
- *Ash & Elm, InterContinental Singapore*
- *Bacchanalia*
- *Bistro du Vin*
- *La Brasserie, The Fullerton Bay Hotel Singapore*
- *Lollapalooza*
- *OLA Cocina Del Mar*
- *Raffles Grill, Raffles Singapore*
- *Stellar at 1 Altitude*
- *The Disgruntled Chef at The Club*
- *The Fullerton Bay Hotel Singapore*

Dining Promotion Participating Restaurants

- *Alati Divine Greek Cuisine*
- *Alma by Juan Amador*
- *Angelina*
- *Antoinette at Penhas Road*
- *Antoinette at Mandarin Gallery*

- *Ash & Elm, InterContinental Singapore*
- *Bacchanalia*
- *Balzac Brasserie & Bar*
- *Bar-a-thym*
- *Barraka Bar and Restaurant*
- *Bistro du Vin at Shaw Centre*
- *Bistro du Vin at Zion Road*
- *Dehesa Singapore*
- *Den Bar & Kitchen*
- *District 10 Bar & Restaurant*
- *Fleur de Sel Le Restaurant*
- *Flutes Restaurant Bar*
- *Gourmet Plus*
- *Kaiserhaus*
- *L'Atelier de Joel Robuchon*
- *La Brasserie, The Fullerton Bay Hotel Singapore*
- *Le Bistrot du Sommelier*
- *L'Entrecote French Brasserie at Suntec*
- *Lollapalooza*
- *MEDZ Bistro & Bar*
- *Morsels*
- *O Batignolles Wine Bar & French Bistrot*
- *O Comptoir*
- *OLA Cocina Del Mar*
- *Raffles Grill, Raffles Hotel Singapore*
- *Restaurant SELA*
- *Sabio by the Sea*
- *Smor*
- *Stellar at 1-Altitude*
- *Table at 7*
- *The Colony, The Ritz-Carlton Millenia Singapore*
- *The Disgruntled Chef at The Club*
- *The Disgruntled Chef at Dempsey*
- *The Knolls, Capella Singapore*
- *The Pelican Seafood Bar & Grill*
- *UNA at One Rochester Park*
- *Violet Herbs*
- *Zsofi Tapas Bar*

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About Sphere Exhibits Pte Ltd

A wholly owned subsidiary of Singapore Press Holdings (SPH), Sphere Exhibits, which stands for "SPH Events, Roadshows and Exhibitions", aims to be the leading events company catering to a diverse mix of trade and consumer clientele.

Backed by a committed and experienced team of professionals and SPH's comprehensive range of media platforms, Sphere Exhibits' shows, events and exhibitions centre on unique concepts that attract local audiences and regional participants. Among Sphere Exhibits' events are The IT Show, COMEX, Licence2Play, Asian Masters, Gourmet Japan and Kidz Academy.

Leveraging on its expertise in event conceptualisation, planning and execution, Sphere Exhibits delivers memorable and quality events that meet the objectives of its clientele and partners.

About Singapore Press Holdings Ltd

Incorporated in 1984, main board-listed Singapore Press Holdings Ltd (SPH) is Asia's leading media organisation, engaging minds and enriching lives across multiple languages and platforms.

Media

The English/Malay/Tamil Media group comprises the print and digital operations of The Straits Times, The Business Times, The New Paper, Berita Harian and My Paper (English section). It also consists of Tamil Murasu Ltd, which publishes Tamil Murasu and tabla!; book publishing arm Straits Times Press; SPH Data Services, which licenses the use of the Straits Times Index, in partnership with the Singapore Exchange and FTSE Ltd; financial data company ShareInvestor; and the two English stations of SPH Radio - Kiss92 and ONE FM 91.3.

The Chinese Media group publishes three Chinese newspapers - Lianhe Zaobao, Lianhe Wanbao and Shin Min Daily News; the digital editions of Lianhe Zaobao and Lianhe Wanbao, four student weeklies - zbCOMMA, Thumbs Up, Thumbs Up Junior and Thumbs Up Little Junior, ZbBz Newsgazine and My Paper (Chinese section). It also operates SPH Radio's Chinese radio station, UFM 100.3, and Focus Publishing, which produces a range of books and magazines including U-Weekly.

SPH Magazines, SPH's wholly-owned subsidiary, publishes and produces more than 100 magazine titles and has various online sites, like hardwarezone.com, herworldplus.com and luxuryinsider.com in Singapore and the region, covering a broad range of interests from lifestyle to information technology.

SPH has a 20 per cent stake in MediaCorp TV Holdings Pte Ltd, which operates free-to-air channels 5, 8 and U, and a 40 per cent stake in MediaCorp Press Limited, which publishes the free newspaper, Today.

Other Businesses

Online Classified and New Media

SPH's online classified and new media initiatives include ST701, the leading online marketplace for jobs (STJobs), property (STProperty), cars (STCars) and general classifieds (STClassifieds), sgCarmart and Streetsine; Asiaone, Stomp, omy.com and SPH Razor.

SPH's regional joint venture online classified business, 701Search, has a number of leading online classified sites in the region.

Events and Out-of-Home Advertising

Sphere Exhibits, Sphere Conferences, Exhibits Inc and Bizlink Exhibition Services organise innovative consumer and trade events and exhibitions as well as large scale conferences in Singapore and the region. SPH Buzz is a modern retail convenience chain with a network of stores around the island.

In addition, SPH also provides out-of-home (OOH) advertising through its digital out-of-home platform SPHMBO.

Education

SPH has a 22 per cent stake in preschool and enrichment provider MindChamps.

Properties

SPH REIT is a Singapore-based REIT established to invest in a portfolio of income-producing real estate primarily for retail purposes. SPH REIT comprises Paragon, a premier upscale retail mall and medical suite/office property in Orchard Road and The Clementi Mall, a mid-market suburban mall in the centre of Clementi town.

The Seletar Mall, located in Sengkang, is SPH's latest retail development. This property is a potential asset to be injected into SPH REIT. SPH's wholly-owned subsidiary, Times Development Pte Ltd, also developed a 43-storey upmarket residential condominium, Sky@eleven, at Thomson Road.

For more information, please visit www.sph.com.sg.

About The Hongkong and Shanghai Banking Corporation Limited

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