

NEWSLETTER 2020 • ISSUE 23

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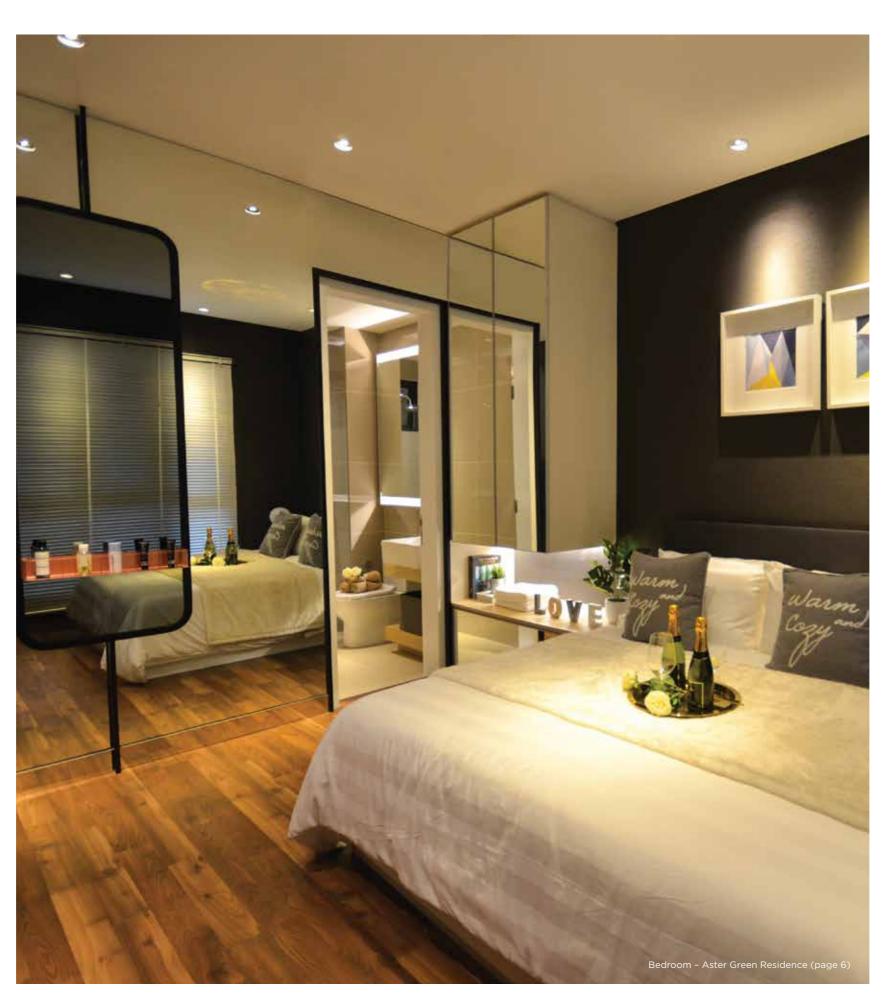
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FOREWORD

EMBRACING NEW WAYS OF LIVING

In this issue, we are pleased to introduce Aster Green Residence, our latest offering in Sri Petaling. Situated in a thriving neighbourhood, future residents here will enjoy inner-city contemporary living in the heart of a vibrant community.

As the novel coronavirus took the world by storm, life as we knew it came to a halt and a new standard of what normal means for us is formed. Read about what has become the new norm. Other interesting lifestyle articles include the locavore movement, popular local staycation destinations and the local independent coffee culture.

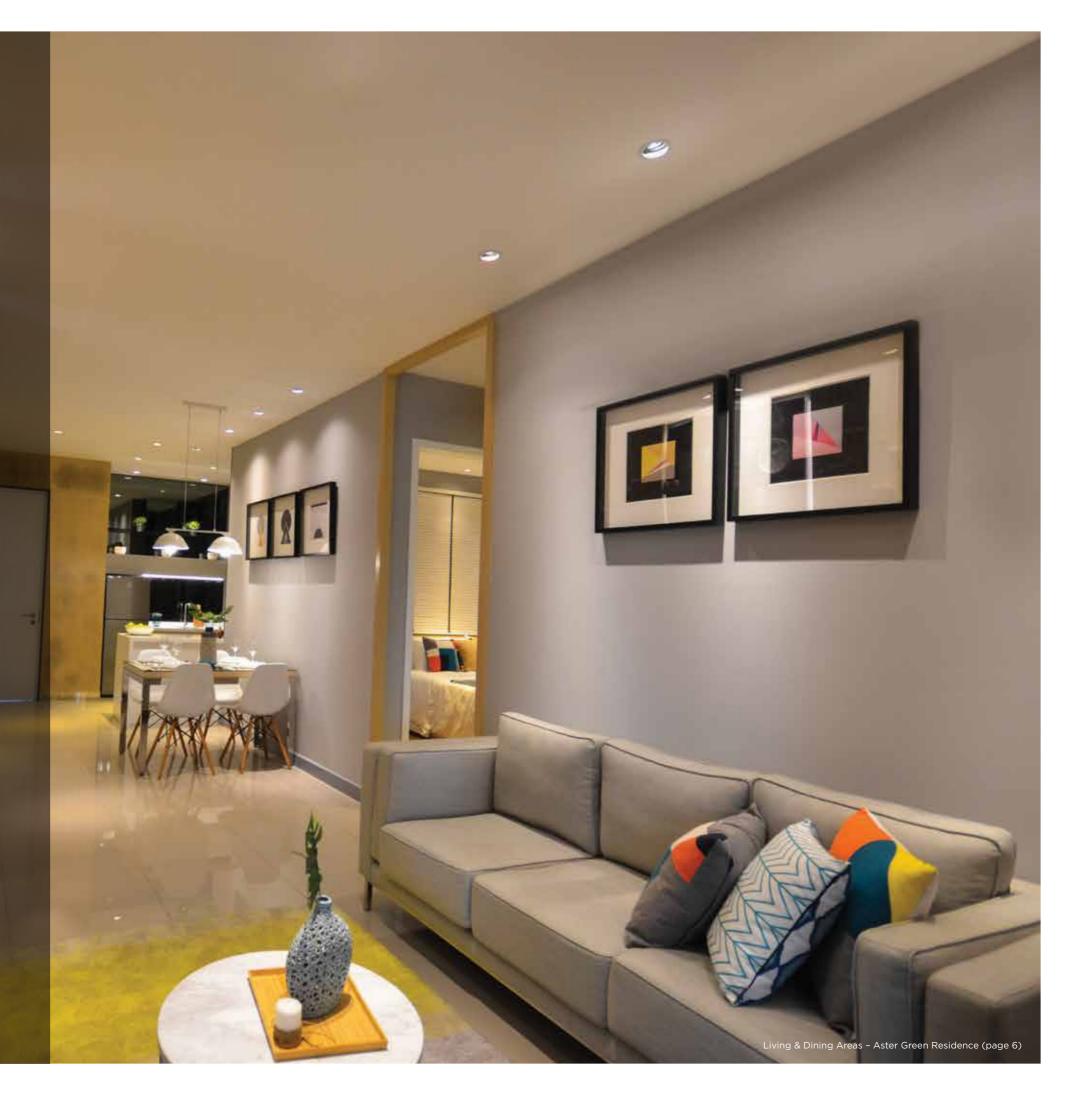
Urban farming also makes it into our pages as we uncover the positive effects of ecology conservation and healthy eating for the sustainable wellbeing of urban communities.

Another highlight in this issue is the return of the Home Ownership Campaign for the year 2020-2021 which aims to assist Malaysians in owning their dream homes. At a time when the world is experiencing monumental challenges due to the Covid-19 pandemic, this initiative by the government is lauded with much appreciation.

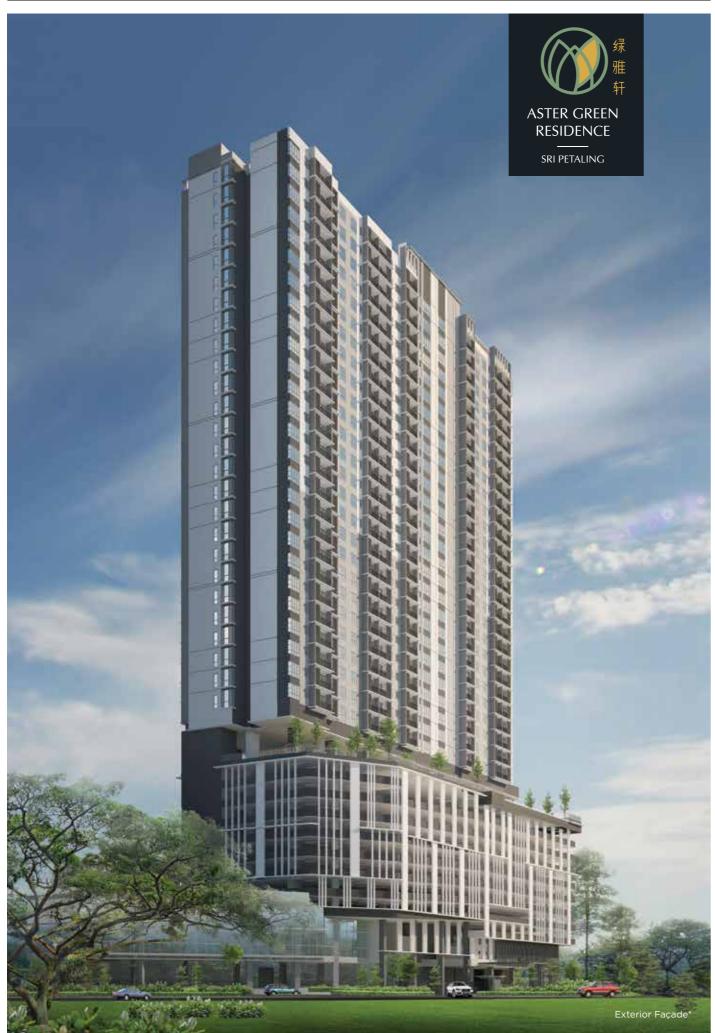
We also cover major activities that have been happening at United Point as it establishes itself as a one-stop destination for the community in Kepong with its unique blend of family lifestyle offerings.

Congratulations are in order as we celebrate the winning of prestigious awards from Frost & Sullivan and The Edge Malaysia. Also noteworthy is our contribution to the 'Star Frontliners Initiative' to help provide the purchase of essential medical supplies for hospitals and medical staff battling Covid-19.

We hope you enjoy the feature articles along with other interesting topics in this issue. Stay safe and healthy.



6 | FEATURE |



HAPPINESS BEGINS AT HOME

DISCOVER A TRULY WELCOMING ADDRESS

Aster Green Residence is a freehold residential development located in the mature township of Sri Petaling with a thriving community that is gaining popularity among families and young professionals. Easily reachable via multiple transport routes, Sri Petaling offers effortless access to everything today's urbanites need for lifestyle and enjoyment. It is one of the few inner-city suburbs in Kuala Lumpur where you can live in the heart of a vibrant community but still enjoy a relaxed urban lifestyle.

Life at Aster Green Residence is all about community, with its thoughtfully planned design layout and a collective mix of shared amenities. More than just a home, it offers residents the opportunity to enjoy innercity contemporary living with a uniquely vibrant spirit that exudes warmth and relaxation. It is the perfect place to retreat from the daily hustle and bustle of the city.

The residential units present an open concept layout to suit various lifestyle needs with sizes ranging between 657 square feet and 958 square feet. The

440-unit residence is also complemented by 3 storeys of commercial space and a facilities floor for residents' daily essentials and conveniences.

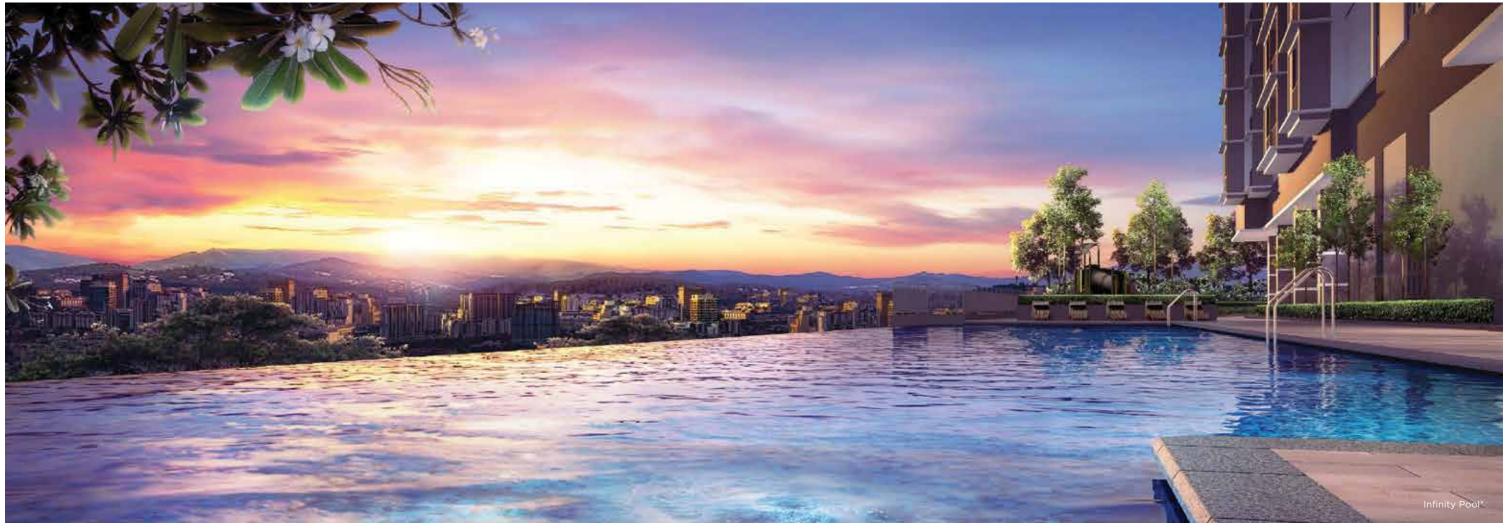
Residents here will be treated to a comprehensive facilities deck which includes a function hall, gymnasium, games room and barbecue terrace. Those who wish to exercise can utilise the yoga terrace and swimming pool. There are also a wading pool and children's playground for the young ones to have fun.

A CONNECTED HAVEN

Aster Green Residence enjoys superb road connectivity to Maju Expressway (MEX), Shah Alam Expressway (KESAS), New Pantai Expressway (NPE) and KL-Seremban Expressway. Excellent transport links mean it is very much part of the wider metropolis, with some of Kuala Lumpur's best places to shop, work and play within easy reach. Getting to the popular Mid Valley Megamall and Bangsar South will only take about 10 minutes via Old Klang Road.



| FEATURE





For those who commute via public transport, Aster Green Residence is only 5 minutes from Bukit Jalil LRT Station. Taman Naga Emas MRT Station, which is expected to be open to the public by year 2022, is also accessible from the residence, connecting dwellers to Tun Razak Exchange (TRX) and KLCC East.

SURROUNDED BY AMENITIES

Aster Green Residence's enviable location in Sri Petaling makes it a haven for foodies and amenity seekers. Offering plenty of options for lively days and nights out, Sri Petaling is home to a diverse array of cafés, restaurants, eateries, specialty shops and boutiques, drawing people in not only from the local community, but also from the city centre.

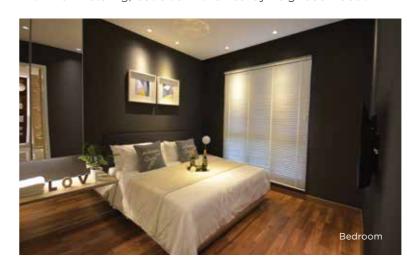
Daily life essentials are all minutes away from home. For grocery needs and community entertainment, NSK Trade City, Endah Parade and S*PARK Plaza Salak Park are all within a 5km radius.

Located in the same vicinity are 2 notable healthcare institutions. Taman Desa Medical Centre is a multi-disciplinary community specialist hospital with 24-hour emergency services. There is also IMU Healthcare, known as an integrated healthcare facility providing medical, dental, chiropractic, traditional Chinese medicine and dialysis services.

Aster Green Residence also benefits from its proximity to some of the area's highly regarded schooling options which are all located within a 5km radius of the residential development. From pre-school to university, these include Beaconhouse Pre-School, SRJK (C) La Salle, SM Seri Saujana, SMK Bandar Baru Seri Petaling and International Medical University (IMU).

THE IDEAL PLACE TO MAKE A HOME

Neighbouring this residential haven are the well-established suburbs of Old Klang Road, Bukit Jalil and Salak South, all located south of Kuala Lumpur city centre in the constituency of Seputeh. Residents will not only have access to the amenities within Sri Petaling, but also in the nearby neighbourhoods.





At Aster Green Residence, you can enjoy better quality of life in an address that feels perfectly at home. Peaceful yet inclusive, this covetable gem in Sri Petaling brings the very best elements of inner-city living to your doorstep with a plethora of amenities and conveniences.

Make a home here and be part of a welcoming local community, where comfort comes first and relaxation is easy.

www.uoa-astergreen.com

LIFESTYLE LIFESTYLE

THE NEW NORMAL

GOING THE DISTANCE DURING COVID-19

Such is the impact of the Covid-19 pandemic that these 10 lifestyle trends have become significant features of the new normal, altering everything from our hobbies to the way we say hello.



With social distancing measures in place, all traditional forms of greeting - handshakes, high fives, hugs and kisses - are no LEARNING longer the best way to introduce ourselves to new and old acquaintances. Those have now been replaced with elbow ALTERNATIVE acquaintances. Those have now been expensed bumps, foot taps, nods, waves, and the traditional Malaysian FORMS OF hand-over-heart gesture in order to minimise close contact **GREETING** with people from different households or social bubbles.

Whoever would have predicted that face masks would become the ultimate symbol of 2020 and the Coronavirus pandemic? What's impressive is the sheer range of masks available. We're lucky enough to be able to choose from a vast variety, be the medical grade surgical masks, eco-friendly masks made of reusable fabric, fashionable face masks with designer logos printed ${\color{blue}{MASKING}}$ across the front, or even heavy-duty industrial respirators.





PATIENTLY

Waiting in line used to be an activity more commonly associated with our regional neighbour in Singapore, but ever since MCO and RMCO measures were implemented in Malaysia, we have become QUEUEING quite the experts at queueing, too. While it might mean shopping for groceries on the weekend or entering a mall takes longer than it used to, joining a line to scan the MySejahtera barcode and INPUBLIC have your temperature checked seem like a straightforward **AREAS** procedure now. (And no queue-jumping, please!)

One consequence of the CMCO's standard operating procedures for social distancing in restaurants is that there are fewer tables and seats available for customers. Few phrases are more disappointing than, 'I'm sorry, but we're fully booked', so the most eager Malaysian foodies now reserve tables several days, weeks - or even months - in advance at their favourite restaurants.

GETTING **COMPETITIVE WHEN** MAKINGRESTAURANT RESERVATIONS





Besides face masks, hand sanitiser was hotly in demand at the beginning of the MCO and continues to be a personal hygiene staple. You'll find bottles and dispensers available HANDSANITISER at virtually every restaurant, retail outlet, workspace, and ISTHISYEAR'S public area, but many people carry their own preferred sanitiser with them. Like masks, there are plenty to MUST-HAVE choose from, including luxury hand sanitisers with **PRODUCT** aromatic essential oils and moisturising ingredients.

Scrubbing, wiping, and disinfecting every touchable surface have become a top priority like never before during the battle against Covid-19, whether it's elevator buttons, handrails, shopping CLEANING cart trollies, or your mobile phones. Bleach, antibacterial sprays, and ultraviolet light-emitting robots are just a few of the weapons of choice available to those who wish to clean deeply and thoroughly on a regular basis.

EVERYTHING - MORE THAN ONCE





The Malaysian government's introduction of strict regulations in response to the pandemic demonstrated that this was no time for people to bend the rules according to what might be the most convenient for them. When the MCO was at its most severe point earlier this year, it was a strong, OBEYING sharp lesson to all of us to develop a deeper respect for THE RULES Covid-focused directives.

Despite the physical limitations placed on all Malaysians during Despite the physical limitations placed on all Malaysians during the MCO and RMCO, it was a period that brought communities f 08closer and built close-knit ties between people. Neighbours ENLIVENING checked up on each other or offered to buy groceries for those unable to leave their residences, while friends and families sent care packages to each other as a way of saying 'I'm thinking of you'.

MALAYSIA'S COMMUNITY **SPIRIT**





Yeast and flour suddenly became hot commodities as many under the partial lockdown felt the sudden urge to get baking - and bake, they did. Banana bread and sourdough loaves were displayed with pride on Instagram (as were images of sourdough starters that had grown with explosive results), BAKING UP and the most successful bakers even used their talents to **ASTORM** start small home businesses.

Gardening has long been praised for its therapeutic powers. which might explain why a great number of us have developed an enormous affection for rearing and tending to our house plants as the MCO stretches on. Those feeling the severity of social isolation can take comfort in nurturing a glossyleafed houseplant or an orchid to health, and emerging from the pandemic as a proud plant parent.

TESTINGOUT OUR GREEN THUMBS



2 | RESIDENTIAL



HOME OWNERSHIP CAMPAIGN

FOR HOME BUYERS LOOKING TO OWN THEIR DREAM HOMES

In view of the ongoing Covid-19 pandemic and the effects of it on the Malaysian economy, Prime Minister Tan Sri Muhyiddin Yassin introduced the short-term National Economic Recovery Plan (PENJANA) to support and strengthen the nation's economy.

One of the initiatives announced by the government to spur the property sector is the reintroduction of the Home Ownership Campaign (HOC) for year 2020-2021 with the intention to make it easier for Malaysians to buy a new home. The campaign is due to run until 31 May 2021 and serves to help home buyers realise their dreams of owning new homes with the listed property incentives.



STAMP DUTY EXEMPTION

For the Memorandum of Transfer and loan agreements for residential properties between RM300,001 and RM2.5 million. This exemption is limited to the first RM1 million of the property price. Full stamp duty exemption is given for Sale and Purchase Agreements (SPAs) signed between 1 June 2020 and 31 May 2021.



REGISTERED PROPERTIES

Only developers who register properties within the scheme are eligible to offer the benefits.



RESIDENTIAL PROPERTIES ONLY

Purchasers must be buying the properties listed under the campaign for the purpose of living in it.



NATIONALITY

This campaign is offered only to Malaysian citizens.



EFFECTIVE DATE

All benefits of the campaign are extended to SPAs which are entered (signed) between 1 June 2020 and 31 May 2021.



- HOC 2020-2021 does not apply to secondary market properties, only to new properties registered by the developer.
- Homeowners do not have to pay any fee towards enjoying the benefits of the campaign.
- There is **no limit** to the number of residential properties you can buy under HOC 2020-2021. You are entitled to stamp duty exemptions on all of them.
- A minimum of 10% discount is applied on all listed properties within the scheme.

Savings from 10% discount offered by developer based on purchase of property priced RM500,000:

- RM50,000

Savings from stamp duty exemption on instruments of loan agreement (90% margin of financing - RM405,000)

- RM2,025

Savings from stamp duty exemption on instruments of transfer (SPA price after 10% off is RM450,000)

- RM8,000



TOTAL SAVINGS

5 RM60,025

We are pleased to be able to participate and offer the benefits of this campaign to homeowners with our selected properties:



UNITED POINT RESIDENCE

United Point Residence is a freehold mixed development comprising 3 blocks. This residential development with sizes from 667 to 1,206 square feet features a commercial complex below that is linked to the proposed KTM commuter station in United Point. Thanks to its strategic location in Segambut, United Point also provides easy access via major expressways and public transportation.



THE GOODWOOD RESIDENCE

The Goodwood Residence in Bangsar South offers luxury apartment suites with sizes ranging from 947 to 2,002 square feet. Named after the icon of a family tree, this resortstyle condominium offers a wide array of amenities that complement the concept of multi-generational living. The Goodwood Residence is situated in a prime location with direct access to Federal Highway and NPE Expressway.



SENTUL POINT SUITE APARTMENTS

Sentul Point Suite Apartments is conveniently located in close proximity to public transportation hubs and major highways, providing swift connections to anywhere in Kuala Lumpur. Spread across 4.37 acres of facilities, residents here can enjoy a multitude of activity spaces right at your doorstep. Various shops and outlets are but a few steps away from one another.

More UOA properties registered for HOC 2020-2021:

For further details, visit www.uoa-hoc2020.com

- Aster Green Residence
- Southbank Residence
- Danau Kota Suite Apartments
- Suria @ North Kiara
- Taman Megah Kepong

LIFESTYLE LIFESTYLE

LIVIN' LA VIDA LOCAVORE

AS BUYING, EATING AND SUPPORTING LOCAL PRODUCE GRADUALLY GOES MAINSTREAM, WILL LOCAVORISM GROW TO BECOME OUR NEW FOOD CONSUMPTION NORM?



Before supermarkets became commonplace and left us thoroughly spoilt for choice, consumers predominantly purchased produce that was grown and sold not too far from where they lived — the wet market, nearby farms or neighbourhood mom and pop shops. As exciting as it is to be able to enjoy food from anywhere in the world, recent times are seeing a resurgence of consumers opting for locally-grown ones instead. This preference is known as locavorism.

Unlike more commonly used terms like 'vegetarian' or 'vegan', it may not be often that we hear one identify as a locavore. But this does not mean that locavorism is not widely practised — after all, what is in a name anyway? The very essence of this covert yet important food consumption movement has long been part of the Malaysian way of life, where unlike temperate regions, a tropical climate makes eating local a relatively natural choice.

AMIALOCAVORE?

There is a general consensus within the locavore community that locality and proximity between crop and consumer form the foundation of the movement, even if their limits are neither quantified nor set in stone. Unlike the United States of America that has defined 'locally or regionally produced agriculture' in its Food, Conservation, and Energy Act of 2008 as that which is produced and marketed in the same state or transported across a total

distance of less than 400 miles, no set definition exists in our part of the world.

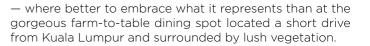
So, being a locavore could mean adhering to a strict radius between farm and point of sale, the absence of middlemen or only buying organic, or all three combined! A locavore who feels strongly about supporting the little guy, so to speak, would be more inclined to shop at a farmers' market or direct from farms and choose local brands over imported ones.



LOCAVORE OPTIONS GALORE

Homegrown brand T.lur Caviar is a name that is carving out a special niche in the local food scene with Malaysia's first-ever tropical fresh caviar. The decadent delicacy comes from its sturgeon farm in Tanjung Malim, Perak, offering a local version of the luxury food item that is garnering much attention amongst the country's top chefs and food experts for its high quality and unique flavour.

Similarly, Mutiara Figs offers another speciality produce not typically grown in Malaysia and much to the delight of locavore consumers and fig fans here. Describing itself as the biggest fig farm in the country, it features a variety of fresh red, yellow, green and black figs in addition to products such as jam, relish, cookies, tea, skincare and — if it is a local twist one desires — even fig sambal hijau!



Small batch, organic, chemical-free fruits and vegetables from local farms are also available for purchase every now and then at Garden To Table Edible Garden which like A Little Farm On The Hill, also offers cooking classes. If it is a more upscale dining venue that one seeks, Dewakan, the first Malaysian restaurant to claim a spot on Asia's 50 Best Restaurants, may just fit the bill.

Here, Chef Darren Teoh expresses his philosophy of cooking with purpose through dishes prepared using local









When it comes to eating out, the likes of Garden To Table Edible Garden and Artisan Flavours in Petaling Jaya, and Janda Baik's A Little Farm On The Hill are likely to sit on a locavore's list of places to dine at. The former offers a highly curated menu and the latter, pre-booked gourmet meals, both evolving periodically based on what the land has to offer.

Since locavorism encourages a renewed relationship with food — how it is grown/produced and ultimately consumed

ingredients that aim to sow the seeds of appreciation for the land and culture of its people — a meaningful relationship with food reflecting the spirit of locavorism.

In many ways, this food movement is built on the tenets of conscious consumption and treading lightly on this earth. With the health benefits of chemical-free produce, economic revitalisation of local communities and short transportation distance ensuring freshness and low carbon footprint, what is not to love about livin' la vida locavore?

16 | UPDATES ON BANGSAR SOUTH

UP & GROW: THE RISE OF URBAN FARMING

AN EXCITING COLLABORATION BETWEEN UOA AND HOMEGROWN FARMS REVEALS THE FIRST VERTICAL AQUAPONIC ROOFTOP FARM ON TOP OF NEXUS BANGSAR SOUTH



Four storeys up, sitting contentedly on the rooftop of Nexus, UOA's contemporary lifestyle centre in Bangsar South, is a vertical aquaponic farm that is serving as an inspiring example of how productive and rewarding urban farming can be. The fruit of a sustainability initiative by UOA, this collaborative project was undertaken in partnership with Homegrown Farms, sustainable farming specialists who were one of the winners of Khazanah Nasional Entrepreneurship Outreach Programme 2018.

Both UOA and the husband-and-wife team behind Homegrown Farms, Michael Simon and Ivy Sam, shared a common goal in that they wanted to contribute towards the creation of a sustainable city environment. Urban farming, they felt, could contribute to the sustainability of Bangsar South and Kerinchi neighbourhood in a variety of ways, reaping social, economical, and environmental benefits. Keen to find an underused space that could be repurposed and revalued, UOA surveyed several rooftops in Bangsar South before selecting Nexus for its accessibility and safe, secured perimeter.

As one of the pioneers of vertical aquaponic rooftop farming agricultural solutions, Homegrown Farms was ideally placed to advise UOA on the most suitable type of urban farm to install on Nexus' rooftop. A vertical aquaponic farm, Michael explained, would take up minimal space and make for a pristine system - one that combines aquaculture (the rearing of fish) with hydroponics (plant-growing) within a water medium, mimicking a natural ecosystem and creating a potent, dynamic equilibrium between fish, plants, and bacterial microorganisms.

In celebration of the milestone that was the maiden harvest of Nexus' rooftop farm, UOA organised a series of mini-tours to create awareness about urban agriculture amongst its staff members, where participants learnt more about the aquaponic system, tried crop harvesting, and even came away with bundles of fresh vegetables and seedling packets. The experience also provided them with the opportunity to spend time close to nature and consider the options of integrating urban farming into their city lifestyle.

Urban gardening is an activity that feels all the more relevant amidst the Covid-19 pandemic, which generated concerns surrounding a range of issues such as food security, access to freshly grown vegetables, and isolation-based declines in mental health - to which community-centric urban gardening projects seem like a viable solution.

For now, encouraged and inspired by the positive experiences gained from its pilot rooftop farming project at Nexus, UOA will continue to search for opportunities to create green spaces in its developments, paying particular attention towards integrating the benefits of city farming with its spatial planning and management. Keep an eye on the balconies at UOA Corporate Tower - it may well be that you will soon spot a few vertical aquaponic farms loaded with vegetables, ripe for picking.

The aquaponic farming system is powered by the biointegration of individual components, where waste byproducts from the fish feed the bacteria, which are in turn responsible for converting ammonia into usable nitrates capable of fertilising the plants. This allows the water to be returned to the fish in a safe and clean state. Requiring only a fibreglass fish tank, welded metal frames, and access to water and electricity, an aquaponic system is easily paired with vertical farming, which uses the space far more efficiently due to the absence of soil (which often necessitates horizontal planting).

Over an area of 200 square feet, a vertical farm can accommodate 1,090 plants (as compared with just 400 plants on a horizontal system) and yield 80 to 100 kilograms of vegetables every 30 days. And yield it did - in abundance. Once the construction of Nexus' rooftop farm had been completed at the beginning of the RMCO and planting began in early July 2020, its first harvest in mid-September 2020 (and subsequent ones after that) produced a flourishing crop of organic, pesticide-free herbs and vegetables such as kale, mint, Okinawan spinach, bok choy and kailan.









LIFESTYLE LIFESTYLE









2. THE KASTURI RESORT, CHERATING

This small luxury resort in Pahang poetically describes itself as being 'embraced by land and sea'. Spread across 15 acres, all 23 villas belonging to The Kasturi enjoy sunrise views over the South China Sea and are backed by a sustainably managed coastal forest.

Walking the 800-metre stretch of golden sands along Chendor Beach is a must for guests, especially early in the morning when local fishermen cast their nets into the water in order to catch stingrays - the beach's most famous visitors. Endangered green turtles are also fond of laying their eggs on this part of the East Coast, making a stop at Rimbun Dahan Turtle Hatchery further up the beach entirely worthwhile.

1. JAPAMALA RESORT, TIOMAN

By far and above the most sophisticated resort on Tioman Island, Japamala - run by 'rustic-luxe' experts Samadhi Retreats - is a pleasingly upscale base from which you can explore the surrounding turquoise seas, the marine park, and the wider archipelago.

Out of Japamala's 11 acres of tropical wilderness peek wooden chalets, hillside sarangs and beachside villas, all are stocked with modern creature comforts such as flatscreen televisions, biodegradable bathroom amenities, and minibars brimming with wine and champagne. Opt for a Seacliff Chalet, and you'll get unobstructed views of the South China Sea (even from the bathroom) as well as of the shimmering lagoon just below, which you can gaze at while lounging on your balcony.



THE JUNGLES



4. THE SHOREA. SEREMBAN

Hidden in the Berembun Forest Reserve of Negeri Sembilan, this thoughtfully constructed eco-resort has two wings - The Shorea Estate and The Shorea Resort linked by two main infinity pools. While the forest itself is over 4,000 acres in size. The Shorea has just eight villas in total, with enough space to accommodate 40 adults.

Guests have a choice between the modern duplex airconditioned villas at the Estate and the naturally ventilated wooden villas of the Resort, and whichever they select, they're sure to be incredibly comfortable. A good night's sleep is guaranteed - more so if they've embarked on a trek along the picturesque Batang Benar River or a sunset nature walk to spot hornbills.

3. THE STICKS, KUALA KHUBU BARU

You'll need to put aside at least two nights for a stay at The Sticks, which is enough time to get you acquainted with their tendoks: jungle homes that are a fusion of tents and pondoks. Accommodation options range from the bright, spacious Opera House - perfect for a family of four - to the romantic Riverside Tendok, which overlooks the Sangloi River.

The dense rainforest around Fraser's Hill will appeal to serious adventurers, who can follow old tin mine trails or spend the day scaling Bukit Kutu. Make sure you sign up for a full board package so that you can avail yourself of The Sticks' freshly prepared home-cooked meals once you've returned from a satisfying jungle trek.



ASA THE MOUNTAINS



5. MALIHOM, PENANG

The view from Malihom's 40-acre private estate in Balik Pulau is so sensational that it's well worth navigating the single-lane road system leading up the hill. Waiting for you at the top is a series of eight secluded Hilltop Barns made of teak wood, fashioned in the style of Thai Lanna rice barns, along with more casual co-living Foothill Homes.

Couples in search of a relaxing, intimate mountain retreat are advised to book Aloun - one of the most popular barns at Malihom - which comes with an outdoor bathtub and stunning sunrise views. Don't forget to take the plunge and dive into the resort's swimming pool, which is filled with natural mountain spring water.



6. THE ACRES RESORT, KAMPUNG BUKIT TINGGI

At 1,300 feet above sea level, you can expect the air around The Acres Resort to be clear, cool, and incredibly fresh - and so, too, is its ultra-modern architecture. This is very much a place for families to commune with nature: there's a mini zoo, cycling trails, and a playground to keep young ones entertained, plus a greenhouse, orchard, and a pesticide-free vegetable farm for keen gardeners to

Featuring 12 rooms and three single-family houses, its most well-appointed are undoubtedly the Starry and Sunrise Chalets, with private dining areas in which you can enjoy a delectable steamboat dinner.

22 | MIXED DEVELOPMENT

AN ALL-ENCOMPASSING LIFESTYLE ADDRESS



THE NEW PLACE TO BE FOR THE WHOLE FAMILY



The unique blend of dining, shopping, family entertainment and children's enrichment options at United Point places emphasis on what is inside as well as outside. Staying true to the development's concept to be a family-oriented destination, it features a 12,604-square-foot central park with more than 10 different recreational activities. Dotted throughout the park are verdant greenery and serene landscape elements that provide a refreshing, natural and care-free environment for the whole family to enjoy.

Another interesting feature is undoubtedly the water play zone, a favourite leisure space for the young and the young at heart. Visitors can expect a splashing good time in this fun-filled area with water play elements that excite the senses amid lush natural surroundings. With its wide array of lifestyle offerings, United Point aspires to be the preferred destination for the whole family - a place where they can relax, explore and enjoy quality time together.



AEON SUPERMARKET

The 32,300-square-foot AEON neighbourhood store in United Point stocks up an assortment of more than 10,000 quality products. The AEON brand name is known for quality and freshness, and, in store, they offer an extensive range of local and imported products that will satisfy your daily needs.



Unit LG-03, Level LG ©: 1300 80 AEON (2366)



THE FOOD COURT

The Food Court at United Point is a non-halal culinary space that offers a rich variety of traditional Malaysian cuisines. The interior decor of the food hall is a combination of Nanyang countryside and modern inspirations. Some of the unique offerings here are Hainan tea & croissants and speciality milk teas.

Unit B1-02, Level B1 **9**: +6017 501 0722

AQUABUBS SWIM SCHOOL

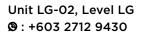
Aquabubs is a swim school for babies and toddlers as well as adults and squad training. The 25-metre heated pool is salt chlorinated which is safer and chlorine-free. It encourages parents and their children to have a fun, safe and enjoyable experience every time they jump into the pool.



Unit G-16, Level G ©: +6012 488 6416 24 | MIXED DEVELOPMENT

HEALTH LANE FAMILY PHARMACY

A well-established pharmacy with over 100 outlets, Health Lane offers a wide variety of genuine products, pleasant service and convenient shopping experience. Its dedicated team of licensed pharmacists and caring advisors are ever ready to serve and recommend holistic solutions for your health needs.







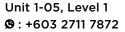
UNITED OPTOMETRY

With 15 years in the industry, United Optometry carries a comprehensive range of trendy and stylish eyewear at unbeatable prices. From mid-range to high-end luxury brands, it offers a myriad of design options to suit your lifestyle, be it for daily use or as a fashion statement.

Unit LG-08, Level LG **9**: +6018 366 8098

HAIRMO HAIRDRESSING

This warm and cosy salon welcomes you with a clean and minimalist interior decor. Led by multi-award winner Roy Tham, Hairmo Hairdressing is known for high levels of customer satisfaction with its complete and professional hair grooming, treatment and texture services.







VERTHYS THE SIGNATURE

This one-stop beauty centre will transform and rejuvenate you with its result-proven skincare and Meridian Therapy treatment regimens. Verthys The Signature is where all your beauty needs are met, together with friendly service, quality products and excellent value.

Unit 1-21, Level 1 **9**: +6017 988 0025



KEPONG FOOD & LIFESTYLE BAZAAR

Featuring a myriad of bazaar attractions on a weekly basis, the Kepong Food & Lifestyle Bazaar was introduced at United Point from July to October 2020. Visitors to the bazaar were greeted with a showcase of Malaysia's favourite street food as well as interesting, value for money products and accessories, from beauty to technology, and everything in between.

The open-air bazaar was initiated by Kepong Hawkers and Petty Traders Association to help support night market traders from more than 15 locations in the Batu, Kepong and Segambut parliamentary constituencies whose livelihoods were severely affected during the Movement Control Order (MCO) period.

BLOOD DONATION CAMPAIGN

In conjunction with World Blood Donor Day, a blood donation drive was held in June 2020 at United Point to raise awareness on the importance of donating blood. Jointly organised with Taman Sri Bintang Resident Association, the 'Give Blood, Save Lives' campaign received positive responses from the public and drew a total of 90 blood donors at the one-day event.

Pusat Darah Negara and its representatives were also present to conduct all the blood donation processes. The organising team was deeply moved by the donors' contribution in helping to save lives and we are confident that the gift of life will go a long way in helping those in need.





FOOD DONATION DRIVE

A two-day food donation drive was held at United Point in May 2020 to support efforts in helping vulnerable members in the community. Aptly named, We Care Food Donation Drive came as a welcome aid to the residents in Selayang who were affected by the lockdown due to the Covid-19 pandemic.

The initiative was co-organised by Persatuan Budidaya, Penyayang dan Kesyukuran Malaysia, and among the food items collected were 1,885 kgs of rice, hundreds of packets of meehoon and noodles, biscuits, baby food and essential cooking ingredients. The food donation drive was a tremendous success and demonstrated the power of community spirit during these challenging times.

WHAT'S YOUR BREW?

SPILLING THE BEANS ON LOCAL INDEPENDENT COFFEE CULTURE



Diehard coffee fans may shudder at the very notion of not being able to enjoy their favourite caffeinated beverage for just a day. Those with a penchant for the dramatic may even question the point of such a life. So strong and robust is the love for a cup of Joe.

For many a coffee lover, it may be difficult to imagine a time when coffee was not easily accessible. Indeed, this was the case prior to trade and colonisation bringing it to our traditionally-tea-drinking shores.

Though Arabica and Robusta are commonly cultivated worldwide, it is the Liberica - representing only 2% of the world's coffee production — that is widely grown in Malaysia. Perhaps it is the unique flavour profile of this rare variety that led to the birth of the delicious, double roasted local kopi that we know and love.

COFFEE, CULTURE & COMMUNITY: AN EVOLUTION

Nothing quite embodies the uniting spirit of food like a busy kopitiam, pulsating with life; where there's a place at the table for everyone. The origins of our local coffee can be traced to the humble kitchens of kopitiams (a marriage of the Malay word for coffee and tiam, Hokkien/ Hakka for shop) where sugar, margarine and salt are introduced during the second roast to create fragrant, creamy cups.

These local coffee joints — featured in cartoonist Lat's comics and 90s sitcom series Kopitiam — are still going strong today. But little did the shop owners, staff and patrons know back then that the first coffee wave was already brewing in the background as cups of delicious coffee were being enjoyed amongst good company.

In the late 1990s, multinational chain Starbucks landed in Malaysia in all its grande gusto. Together with brands such as The Coffee Bean & Tea Leaf, it commercialised the second wave through a different kind of coffee experience, altering the status of the everyday drink to a luxury for most and selling the idea of an all-day beverage that attracted a cult following among coffee enthusiasts.

Enter the third wave in the following decade and along with it, the mushrooming of independent cafés. Amid the foam art, Instagram-driven decor, ambience primed for lingering and apt baristas behind whirring machines, it is the story of the coffee bean that takes centre stage. Buzzwords such as single origin and sustainability are indicative of consumers who are concerned not only with quality of the end product but the entire process leading up to it.

Despite inherent characteristics, a commonality exists between the three waves; one that was found even in the first coffeehouse in Constantinople or the penny universities of 15th century England. With the fragrance of coffee in the air — be it kopi ais, frappucino, latte or long black — the beating heart of any establishments is people from all walks of life bonding over a love for coffee.

SPACEGREY AT FLORALREEF

This unassuming nook within a florist in PJ invites customers to escape city chaos with coffee in one hand and its perfect companion in the other - a crispy top, soft chocolate cookie oozing matcha filling.



VCR.

Housed within a 1927 residence in an old Pudu neighbourhood, its commanding all-black exterior beckons with the aroma of freshly roasted coffee in the air and a generous selection of main meals, cakes and pastries.



PLACES TO GRAB A JAVA (AND STAY TO ENJOY IT)



TRANSPARENT COFFEE

Coffee joint by day, cocktail bar by night. With its name a nod to the direct-sourcing beans, this retro-style plant-adorned verandah in Bangsar beckons customers to enjoy coffee in a laid-back atmosphere inside.



THE DAILY FIX CAFÉ

A feast to the eves and taste bud. locals and tourists in Malacca can satiate coffee cravings while being surrounded by authentic vintage pieces and rustic vibe of this heritage building.



5 LUNABAR COFFEE

With house-roasted beans and its speciality Guinness coffee, this coffee joint in a terrace house in Penang is minimalist in design with white and earthy hues punctuated by the greenery that lies beyond.



28 | AWARDS & ACCOLADES

UOA GARNERS TOP AWARDS

PRESTIGIOUS HONOURS FOR BUSINESS EXCELLENCE

THE EDGE MALAYSIA TOP PROPERTY DEVELOPERS AWARDS



UOA Executive Director Kong Pak Lim (left) and UOA General Manager of Projects Stephanie Kong (centre) receive the two awards from The Edge Media Group Publisher & Group CEO Dato' Ho Kay Tat (right)

UOA was again conferred The Edge Malaysia Top Property Developers Awards 2020 (TPDA). Ranked fourth, the company has been named as the award recipient for TPDA for the seventh time since 2013. UOA was also accorded the Best In Quantitative Attributes sub-award for the third consecutive year.

TPDA is the anchor award of The Edge Property Excellence Awards which recognises the country's best in property development. TPDA aims to identify and rank the top property players in the country - from the consumers' perspective - based on both their quantitative (shareholders' funds, pre-tax profit, revenue and net gearing) and qualitative (product quality, innovation, creativity, value creation for buyers, image and expertise) attributes.

FROST & SULLIVAN ASIA PACIFIC BEST PRACTICES AWARDS

UOA was accorded the Malaysia Property Development Competitive Strategy Innovation & Leadership Award at the inaugural virtual ceremony of Frost & Sullivan Asia Pacific Best Practices Awards 2020. The award served as a recognition of UOA's leadership in engineering excellence, reputable building integrity, deep dedication, and unwavering enthusiasm in delivering properties par excellence.

By developing properties that feature best-in-class quality, value, convenience, and affordability, the company stood out in Malaysia's highly competitive property development market. The Frost & Sullivan awards were presented to organisations for elevating performance benchmarks and for their outstanding achievements in the industry.



THE EDGE BILLION RINGGIT CLUB AWARDS



The Edge Media Group Publisher & Group CEO Dato' Ho Kay Tat (left) presents the award to UOA General Manager Kong Sze Choon (right)

For the third consecutive year, UOA was selected as the award recipient for Highest Return On Equity Over Three Years under the RM3 billion and above market capitalisation category at The Edge Billion Ringgit Club (BRC) Awards 2020. In this award category, the winning company must be profitable every year throughout the evaluation period from FY2016 to FY2019.

Recognising corporate excellence for the 11th year, The Edge BRC Awards celebrates Corporate Malaysia's best performing companies and top responsible organisations. Companies are evaluated on growth in profit, returns to shareholders and corporate responsibility (CR) commitments, among others.

SOLIDARITY IN ACTION

EXTENDING CRITICAL SUPPORT TO COVID-19 FRONTLINERS

RM300.000 PLEDGE TO STAR FRONTLINERS INITIATIVE

In light of the Covid-19 pandemic, UOA donated RM300,000 to the 'Star Frontliners Initiative' through Star Foundation – a fund to help provide the purchase of essential medical supplies for hospitals and medical staff to battle the escalating outbreak. The fundraising initiative was launched by Star Foundation, the charitable arm of Star Media Group.

Faced with this unprecedented crisis, many medical frontliners are risking their lives to keep Malaysians safe due to a lack of critical support and equipment. The contribution aimed to accelerate efforts to provide them with the necessities that they urgently need to fight this pandemic.







#LETLOVELIGHT MALAYSIA CAMPAIGN

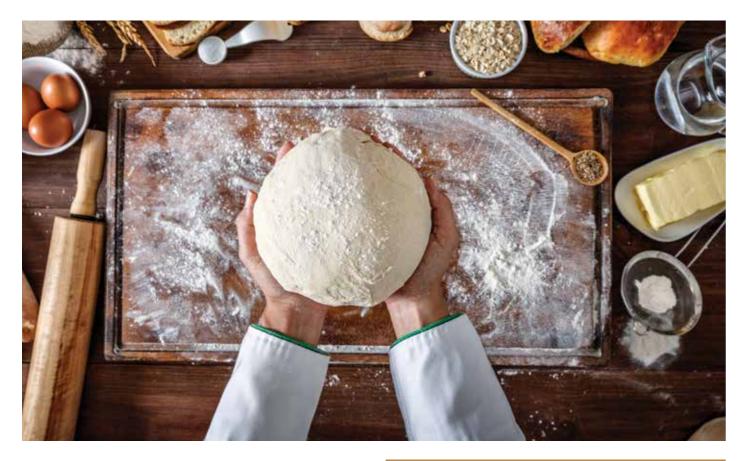
UOA also introduced a 'Let Love Light Malaysia' campaign to pay tribute to the frontliners. The campaign was initiated as a way of bringing people together and channel our collective gratitude and support to the doctors, nurses, care workers and medical teams for their selfless acts of courage, dedication and service to the nation.

UOA's three buildings in Bangsar South, namely VE Hotel & Residence, Komune Living and Invito shined hearts of hope in a show of solidarity to the unsung heroes. It was a heartwarming gesture to lift their spirits during these challenging times by sharing words of appreciation and notes of encouragement. Submissions by members of the public were made via social media with the official hashtag #LetLoveLightMalaysia.

0 | LIFESTYLE

FOR THE LOVE OF FERMENTATION

WHAT DO YOU THINK CHEESE, CHOCOLATE, TEMPEH, COFFEE & SAUERKRAUT HAVE IN COMMON?



Yes, they are all delicious but if you guessed fermentation, you're spot on!

Fermented foods may appear to be a bit of a health fad of late (think: kefir and kombucha) but the process of deriving these gut-friendly goodies are by no means new. With various civilisations having long-discovered the easy digestibility, desirable taste and long shelf life that it has to offer — fermentation could be as old as humanity itself.

What is fermentation?

An anaerobic process whereby microorganisms (yeast and bacteria) break down components such as starch and sugar into simpler compounds like alcohol and acids which lend a distinctive tartness to the probiotic-rich end products often linked to improving digestive health and strengthening immunity

A MALAYSIAN CONTEXT

Since fermentation has been part of the human diet for centuries, it is more entrenched in our daily lives than we may realise and more so in a country as culturally diverse as ours. This method of preservation stars in well-loved Malaysian staples such as tempoyak, budu, soy sauce, Chinese cooking wine, salted fish, tapai and tuak, just to name a few.

Not too long ago, one of the many popular cooking trends that emerged during the early days of the Movement Control Order has a lot to do with fermentation. Amidst the pandemic, a silver lining presented itself as people

across the globe who had to stay home rejoiced in having spare time on their hands to cook, bake, garden and pursue other hobbies. Baking sourdough bread was one of them.

Seeing that movement restrictions are more relaxed now — or if baking simply does not tickle your fancy — this chewy bread with a crackly crust and appetising tanginess is available at outlets such as Dou Dou Bakery in Petaling Jaya and at both Yin's Sourdough Bakery & Café's original Penang branches as well as its new one in Selangor, where it is the star offering.





Available for DINE-IN.
TAKEAWAY.
DELIVERY.

The Straits Estate is now offering food takeaway and delivery services from 11.00 am to 9.30 pm daily for your convenience. Scan the QR code to view our menu and place your order. Alternatively, visit our online store at thestraitsestate.oddle.me.

Located at Level M3 in VE Hotel & Residence, Bangsar South, The Straits Estate operates from 11.00 am to 3.00 pm daily for dine-ins. Enjoy an all-new menu and a relaxing ambience at our indoor and al fresco dining areas overlooking the central garden courtyard.

ENQUIRIES?

Call us daily at +603 2246 2333 or email dine@uoahospitality.com.my



Check out all our F&B outlets for delivery and takeaway options at uoahospitality.oddle.me

THE STRAITS ESTATE

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