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AWARDS & ACCOLADES
Beacon Of Excellence

18 **LIFESTYLE**Conscious Inspiration

EXPLORE BAMBOO HILLS
Culinary Encounters

THE TECH COLLECTIVE Digital Spotlight





PUBLISHER

UOA HOLDINGS SDN BHD 198901012937 (190246-V) Suite G-1, Vertical Corporate Tower B Avenue 10, The Vertical Bangsar South City No. 8, Jalan Kerinchi 59200 Kuala Lumpur Malaysia

Tel: +603 2245 9188 Fax: +603 2245 9198

UOA PROPERTY GALLERY

Suite G-1, Vertical Corporate Tower B Avenue 10, The Vertical Bangsar South City No. 8, Jalan Kerinchi 59200 Kuala Lumpur Malaysia

Tel: +603 2282 9993

SINGAPORE PROPERTY GALLERY

UOA (SINGAPORE) PTE LTD 7, Temasek Boulevard #18-02, Suntec Tower 1 Singapore 038987 Tel: +65 6333 9383

Fax: +65 6333 9332

UOA CARE

Toll Free Line (Malaysia) 1 300 88 6668

International Number +603 2245 9192

+603 2245 9198

Email uoacare@uoa.com.my

www.uoa.com.my

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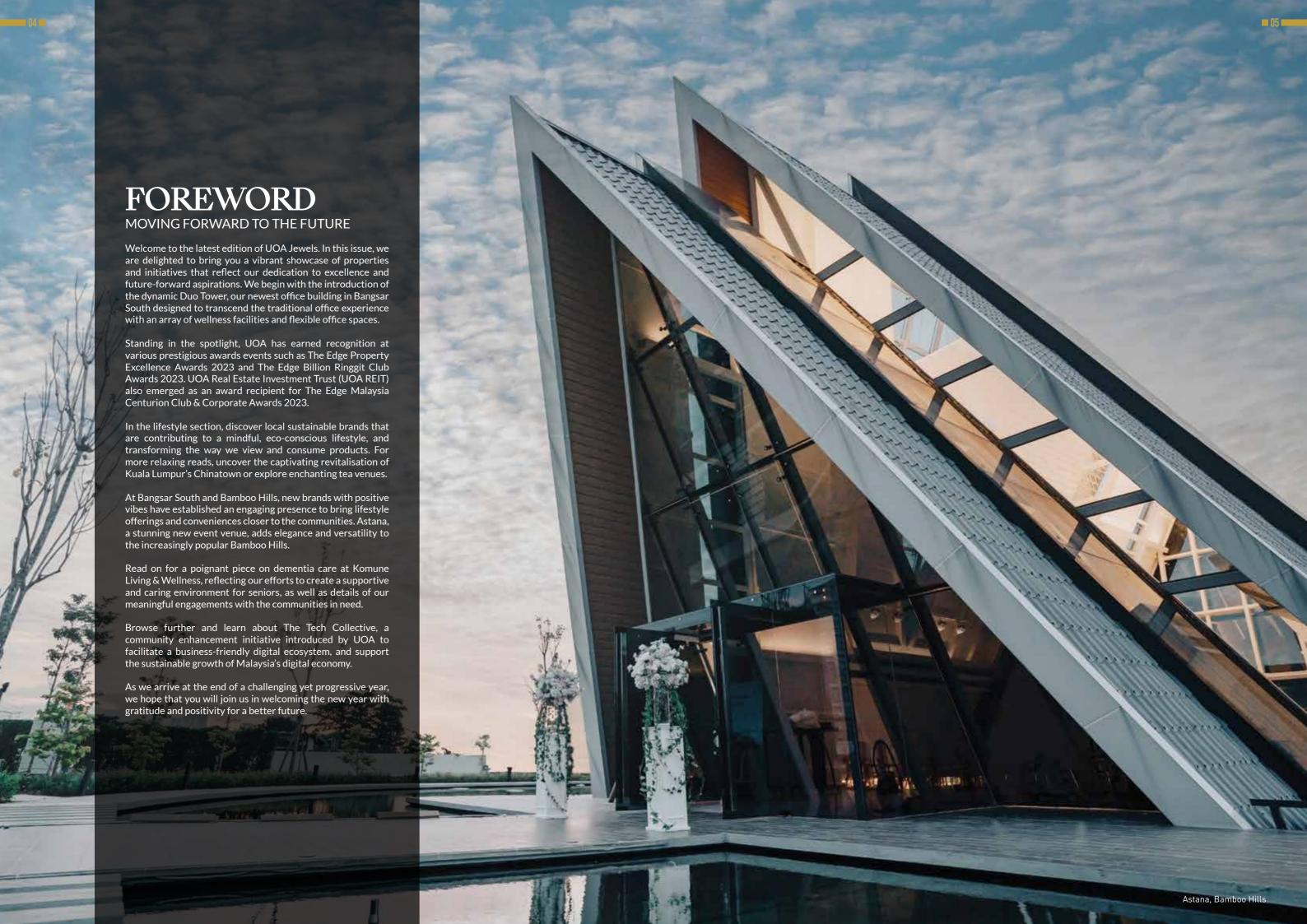
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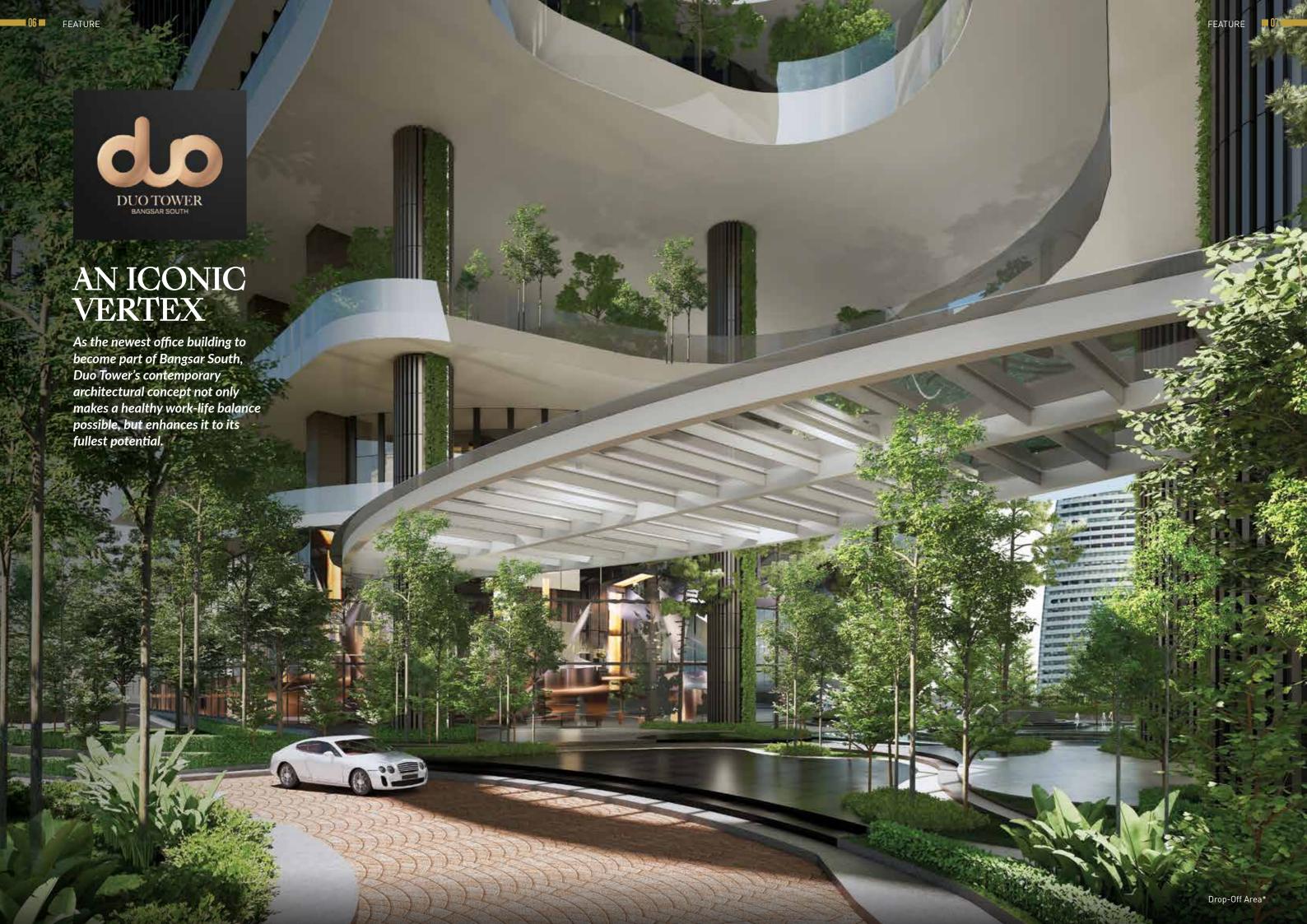
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FFATURE

Imagine a sustainable and environmentally-friendly workspace that goes beyond the traditional concept of an office, seamlessly blending convenience with a lifestyle that promotes well-being. UOA's latest development in Bangsar South - a contemporary, future-forward office building called Duo Tower - is set to be exactly that. Joining the fully integrated urban development of Bangsar South, Duo Tower will add a total office area of 433,315 square feet to this well-connected, self-contained business and leisure address, along with up to 20 wellness facilities across two levels.

Bangsar South is a prominent business district in Kuala Lumpur that provides excellent opportunities for businesses to thrive, with a rich mix of amenities, transport options and networking possibilities, each offering unique features and benefits to diverse office occupants. The location and vibrant atmosphere of Bangsar South have made it one of the favoured destinations for Multi-National Corporations (MNCs) and Small and Medium Enterprises (SMEs) to relocate from the Central Business District (CBD).

As the latest addition to Bangsar South, the 34-storey Tower A of Duo Tower (the other tower - Tower B, will be owned and used by UOA) is a Grade A office building with a total of 239 units spread across 24 levels, offering flexible strata offices with built-ups ranging from 1,389 to 3,025 square feet. A bigger floor plate of up to 20,000 square feet is also available as the walls between units can be merged seamlessly to cater for the need of a larger open space.

The big floor plate is typically appealing to larger businesses, corporations or organisations that require a significant amount of office space. They also include local and international companies, small to medium businesses, start-ups and

individual professionals who are often looking for costeffective office space solutions that cater to their specific needs.

In keeping with UOA's comprehensive understanding of the types of buildings conducive to modern living, Duo Tower will offer an elevated work-life experience by combining office spaces that encourage productivity and creativity with wellness areas consciously shaped around biophilic design principles.

Revolving around this core concept, the latest stratified corporate office development in the Bangsar South masterplan will set itself apart as an innovative and progressive workspace that combines functionality, aesthetics and sustainability to promote occupants' well-being.

A first look at Duo Tower's Lobby Lounge is confirmation enough that this office building eschews the conventional 'all work, no play' approach towards designing a workplace. A lofty double volume ceiling, full glass façade, and an abundance of natural lighting will frame a calm, elegant main lobby that would not look out of place at a sophisticated resort. It is a space that manages to be both visually stunning and infinitely welcoming - one that clients will be impressed to step into and employees will be pleased to return to, time and time again.

Levels 1 and 2 of Duo Tower are dedicated solely to fitness and wellness - a refreshingly unique feature that places much-needed emphasis on workers' physical and health, as well as the importance of building connections and communities. In the Vitality Zone on Level 1, there is ample room for a pre- or post-work exercise session in the Garden Gym, with space to catch one's breath in the Garden Lounge or Communal Garden.

The sizeable open-air Amphitheatre is the ideal venue for companies - be they SMEs or MNCs - to host events ranging from product launches to corporate celebrations. A proposed co-working space with flexibility and convenience in mind will also be introduced to accommodate the needs of tenants at Duo Tower.

The Sensory Wellness Zone on Level 2 - which extends across both towers and is exclusively for use by the occupants of Duo Tower - elevates the property's well-being amenities and facilities to even greater heights. A Viewing Courtyard serves as a link bridge between the towers, bordered by a Leisure Deck, Floating Path, and River Trail, which introduces a soothing ambient element of running water. The Serene Garden and multiple Cocoon Lounges provide areas for private contemplation, while those in the mood for group-based mindfulness can seek serenity on the Meditation Deck or balance their *chakras* on the zen garden-inspired Floating Yoga Deck. A more sociable group workout can be found on a set of badminton courts - a sports facility that is always greeted with enthusiasm in Malaysia - complete with rows of player's benches.

All of these fitness and wellness features across levels 1 and 2, intertwined with an organic, biophilic architectural aesthetic characterised by plenty of greenery, undulating pathways, and very few sharp lines, come together at Duo Tower to create an

environment that both respects and enables a healthy work-life balance. A morning jog before work within the comfort and safety of Duo Tower or an evening session on the fitness gym's cutting-edge equipment (time far better spent there than stuck in traffic during rush hour) can be easily slotted into a busy professional's schedule, with little concern about delays or disruption.

The GreenRE certified Duo Tower is complemented by future-proofing green features within the Bangsar South development including 16 electric vehicle charging bays and installation of solar panels on 30% of rooftop space, as well as a sprawling six-acre park with 40% green space and a landscaped area that acts as a green oasis for occupants.

It bears mentioning that the conscious design process utilised in the construction of Duo Tower extends to its sustainability - a full, cohesive system that takes into account factors ranging from energy and water efficiency to the indoor environmental quality. The inclusion of green concrete, a siphonic rainwater drainage system, low VOC (volatile organic compounds) paints, water-efficient fittings, and energy-efficient lighting, lifts, and escalators is an impressive demonstration of UOA's commitment to thoughtful, holistic construction - not just in the interests of the occupants of Duo Tower, but also on a grander scale for the environment.



*Artist's Impression

FEATURE





Being part of the well-established 60-acre integrated development masterplan means that the occupants of Duo Tower will be surrounded by mature amenities such as retail, healthcare, hotel, commercial hub, as well as excellent connectivity via major highways in Klang Valley, namely the Federal Highway, New Pantai Expressway, Kerinchi Link and Setiawangsa Pantai Expressway.

Duo Tower is just a two-minute walk from The Sphere Lifestyle Hub, Nexus Lifestyle Centre, LifeCare Diagnostic Medical Centre, and Cengild G.I. Medical Centre. It is about 15 minutes by car from Pantai Medical Centre, Mid Valley Megamall, The Gardens Mall, Bangsar Village I & II, Bangsar Shopping Centre, KL Sentral, KLCC and KL Convention Centre.

It is also worth noting that Duo Tower is a transit-oriented development with several existing and upcoming public transport stations located nearby, namely Universiti LRT Station, Kerinchi LRT Station, Angkasapuri KTM Station, and an upcoming MRT Line 3 station.

Duo Tower at Bangsar South is envisioned as a future-proof development that prioritises occupants' well-being and embraces sustainability. Going beyond providing merely a workplace, it is a hub where business, lifestyle, wellness and convenience converge.

☐ www.duotower.com.my



ENVIRONMENTAL, SOCIAL, GOVERNANCE

Towards A Sustainable Future



ENERGY EFFICIENCY

- Use of energy-efficient lighting, lifts and escalators
- Solar panels and EV charging bays to promote the use of renewable energy
- Double glazed windows to improve energy efficiency



WATER EFFICIENCY

- Water-efficient fittings that are certified under the Water Efficiency Products Labelling Scheme (WEPLS)
- $\bullet \ Harvest \ rainwater \ for \ landscape \ irrigation$



CARBON EMISSION OF DEVELOPMENT

GREEN FEATURES AND INNOVATIONS

• Reuse condensate of AHU*/FCU* to AC

Recycle water from fire-fighting system test

Siphonic rainwater discharge

make up tank

 Use of low carbon products to reduce environmental impact and minimise carbon emission



ENVIRONMENTAL PROTECTION

- Use of green concrete, more efficient CUI* and other eco-friendly products for sustainable construction
- Promote the use of LRT stations



INDOOR ENVIRONMENTAL QUALITY

- Use of low VOC paints to reduce indoor air pollutants
- Building ventilation system to provide acceptable IAQ* under normal operating hours

BEACON OF EXCELLENCE

CELEBRATING INDUSTRY ACCOMPLISHMENTS

THE EDGE PROPERTY EXCELLENCE AWARDS 2023

For the tenth time since 2013, UOA Development Bhd (UOA) was conferred The Edge Malaysia Top Property Developers Awards 2023 (TPDA). The company was ranked third for the second consecutive year. TPDA is the anchor award of The Edge Property Excellence Awards which recognises the country's best in property development. It 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.

Kong Sze Choon (centre), General Manager of UOA Development Bhd with (from right) E Jacqui Chan, City & Country Editor of The Edge Malaysia, Yang Berbahagia Dato' Ho Kay Tat, Publisher & Group CEO of The Edge Media Group, Au Foong Yee, Editor Emeritus of The Edge Malaysia, and Kathy Fong, Editor-In-Chief of The Edge Malaysia.



THE EDGE BILLION RINGGIT CLUB AWARDS 2023

UOA was again selected as the award recipient for the Highest Return On Equity Over Three Years for the sixth consecutive year at The Edge Billion Ringgit Club (BRC) Corporate Awards 2023. In this award category, the winning company must be profitable every year throughout the evaluation period under the RM3 billion and above market capitalisation category. Held yearly to spur continued excellence since its inception in 2010, the awards event recognises Corporate Malaysia's biggest and best performing companies. Companies are evaluated on growth in profit, returns to shareholders and Corporate Responsibility (CR) commitments, among others.

Kim Ang (third from right), Executive Director of UOA Development Bhd with (from right) Yang Berbahagia Dato' Ho Kay Tat, Publisher & Group CEO of The Edge Media Group, Kathy Fong, Editor-in-Chief of The Edge Malaysia, and Tan Chor Sen, CEO of OCBC Bank Malaysia.



THE EDGE CENTURION CLUB & CORPORATE AWARDS 2023

UOA Real Estate Investment Trust (UOA REIT) was accorded The Edge Malaysia Centurion Club & Corporate Awards 2023. For the second consecutive year, UOA REIT was recognised for achieving the Highest Growth In Profit After Tax (PAT) Over Three Years under the REIT sector. Launched in 2019, The Edge Malaysia Centurion Club & Corporate Awards honours Malaysia's best-performing publicly listed small and mid-sized companies in the country with a market capitalisation of RM100 million to below RM1 billion. The awards aims to uncover deserving smaller companies whose performances and potential match that of larger conglomerates.

Kong Sze Choon (centre), CEO of UOA REIT with (from right) Yang Berbahagia Dato' Ho Kay Tat, Publisher & Group CEO of The Edge Media Group, Yang Berhormat Tuan Steven Sim Chee Keong, Deputy Finance Minister II, Yang Berbahagia Datuk Abdul Rahman Ahmad, Group CEO of CIMB Malaysia, and Kathy Fong, Editor-in-Chief of The Edge Malaysia.





Kuala Lumpur's Chinatown has seen major socio-economic and cultural shifts throughout its past - bustling trade. wealth, war, dilapidation, and finally, regeneration. Over the past eight years, creatives, architects, and entrepreneurs have breathed new life into the neighbourhood, marking a new chapter in the history of this cultural heritage site.

Change was on the horizon: one by one, shoplots along Petaling Street were renovated and rehabilitated, morphing into attractive, trendy restaurants, bars, hotels, and cultural hubs with exciting, new concepts. Here's our selection of standout venues in Chinatown that have combined the neighbourhood's historical heritage with its future potential brilliantly:



KWAI CHAI HONG

Despite Lorong Panggung's nickname in the Cantonese dialect - 'Ghost Lane' or 'Little Demon Alley' - there's nothing scary about this colourful alleyway tucked amongst 10 restored pre-war shophouses. Once heavily neglected and run down, it's now a popular photo spot for tourists with the laneway's six murals portraying the daily lives of Chinese settlers in the 1960s.



REXKL

This community hub, which revolves around arts and culture, sits on Jalan Sultan - the site of a historical landmark with roots stretching back to 1947. The existing building once served as the iconic Rex Theatre, and has been repurposed and transformed into a space for events, theatre, exhibitions, performances, screenings, library facilities, workshops, retail outlets, and a plethora of bars and



ELSE HOTEL

The historic Lee Rubber Building, which was constructed in a striking Art Deco style in the 1930s, reopened its doors in 2022 as Else Hotel: a design-forward 49-room hospitality project that swiftly established itself as one of Kuala Lumpur's most stylish hotels. The hotel's interior architectural renovations were carefully undertaken with respect to the building's heritage, leading to the inclusion of such details as a central air well with open-air skylights, which highlight the framework of the original building.



MERCHANT'S LANE

As one of the pioneering front-runners at the head of Chinatown's new wave of regeneration, this restaurant and café took shape within an almost-centuryold shophouse. The designers worked towards creating a space that celebrates heritage and a reiuvenation to the otherwise dilapidated part of Chinatown. The existing characteristics of the shophouse were readily incorporated into the aesthetics of Merchant's Lane, with old floorboards and steps being repurposed as furniture.



PENROSE

Although this slick, sophisticated cocktail bar has bucked the trend by opting for an ultra-modern aesthetic - inspired by caverns and designed to resemble a hole in the wall, the antithesis of Chinatown it stands as an excellent example of how independent, locally-driven concepts are distinguishing themselves as noteworthy destinations. Opened in 2022, it's already made it onto the list for Asia's 50 Best Bars 2023, adding an extra dash of street cred to Chinatown's thriving F&B scene.



FUNG WONG BISCUITS

This 114-year-old Chinese pastry shop, which rose to fame in Kuala Lumpur around the 1950s as a supplier of traditional Chinese wedding bridal pastries, first began as a small rented stall on Petaling Street before settling into a shophouse. Its enduring success further led to its move to Jalan Sultan in 2021 with the unveiling of a slick new café concept: a bright, airy dine-in area for customers, a long stainless steel counter. kedondong trees, and the building's original floor tiles and pillars.



TIAN JING HOTEL

So keen on the tenets of ancient Chinese architectural wisdom were the creators of the Tian Jing Hotel that they named the establishment after one of its most important features: the air well ('tian jing' translates to 'air well' in Mandarin). All 15 rooms housed within this pre-war shophouse-turned-hotel benefit from natural air circulation, plenty of light, and an abundance of greenery - particularly in the balcony-style bathrooms, where trees rise up out of a white gravel bed.



CHOCHA FOODSTORE

Once a derelict property where most of the roof, ceiling, and timber flooring had collapsed, the Mah Lian Hotel on 156 Petaling Street has been reimagined as a restaurant and bar-and after a substantial amount of work, Chocha Foodstore came into being, with a 'pure spirits' bar called Botak Liquor on the floor above. Diners at this modern Malaysian eatery can still catch a glimpse of the original floor tiles and walls, flecked with paint from 40-plus

UPDATES ON BANGSAR SOUTH

NEW BRANDS, NEW VIBES

AN EVOLVING MIX OF LIFESTYLE OFFERINGS



DOLCE VITA

The concept of 'la dolce vita' guides the Italian food tradition, epitomising the sweet and good life. The cuisine at Dolce Vita reflects this concept, relying on timeless cooking methods that nurture flavours to perfection. Specialising in fresh, artisanal pizzas, handcrafted pastas, and beloved Italian fare, Dolce Vita ensures a memorable moment in each bite. Every dish pairs perfectly with your preferred drink, promising an enjoyable, exquisite meal.

Dolce Vita is the result of a fruitful collaboration between Portotino Group Malaysia and Kristi Jositi, a maestro with over a decade of Italian culinary expertise. Having honed the art of pizzamaking, Kristi brings a slice of Italy to Malaysia, inviting patrons to savour Italian authencity Dolce Vita's gourmet pizzas.

Unit G-17, Ground Level, Nexus

© 012 256 7309



Famolica Blass

JAMAICA BLUE

Established in 1992, Jamaica Blue's essence revolves around 'fine coffees and fabulous food,' delivering an unparalleled contemporary café complete with premium, award-winning coffees. Patrons here may choose between the celebrated Signature Blend and the elusive single origin Jamaican Blue Mountain coffee.

It offers a matchless coffee with distinctive body and chocolatey undertones. Exclusive to Jamaica's Blue Mountain range for over two centuries, it is among the world's rarest and most esteemed coffees. Sourced from nine origins, the Jamaica Blue Signature Blend, a medium-dark roast, envelops the senses with full-bodied richness and a subtle, creamy cocoa finish. Over time, it has garnered accolades, including the prestigious CSR Golden Bean Award.

Unit B1-01, Basement 1, South Link

© 03 4811 4889

BOON SIGNATURE ROAST PORK

Since 2017, Boon Signature Roast Pork has rapidly gained popularity among the residents of Damansara Jaya and the neighbouring community. Following this success, a second branch has opened in Hartamas, and now, in South Link, Bangsar South, making its scrumptious signature *siew yok* (crispy roast pork) using a unique technique, char siew, and more accessible to patrons

Japanese pearl rice and bamboo wantan noodles are also beloved favourites among locals. Boon Signature Roast Pork is not just about food; it offers an exceptional encounter. Every bite reflects its commitment to crafting unforgettable profiles.

Unit B1-08, Basement 1, South Link

© 014 933 1831



BABSANG

Surf the tide of K-wave at Babsang. Explore Korea through the menu featuring classic favourites like Dolsot Bibimbap, Sundubu Jijgae, and Japchae - perfect for those who cherish tradition. If you are feeling adventurous, savour the contemporary take on Korean cuisine, such as Cheesy Rabokki, Dakbokki (a twist on Chicken Tonkatsu), and Tuk Dak Guksu - a sweet and savoury broth with chicken and veggies served with noodles, a true inhouse speciality.

The dishes here are skilfully cooked to harmonise flavours and textures using authentic ingredients and recipes, providing a genuine and wholesome dining experience. Babsang, which translates to 'dining table' in English, symbolises a place where conversations, and memories are made. It is dedicated to offering the best of the Korean culinary scene through heartwarming meals.

Unit B1-02 & B1-03, Southlink

© 010 267 2191



HOCK KEE KOPITIAM

Hock Kee Kopitiam provides an inviting and warm ambience to all its customers, tempting them to indulge in the rich, nostalgic delights of Malaysian and Nanyang delicacies. This establishment embodies the spirit of the traditional 'kopitiam,' serving as a gathering place where people from all walks of life come together to relish the delectable cuisine and honour the cultural heritage intertwined with each dish.

Committed to a 'no pork, no lard' policy, Hock Kee Kopitiam's menu is a testament to the cultural diversity of Malaysia, featuring a selection of dishes ranging from beloved local classics to authentic Nanyang specialties. Each creation is made to preserve the time-honoured recipes that have tickled taste buds for generations.

Unit G-16, Ground Level, Nexus

© 019 802 8977



KENANGAN COFFEE

As Indonesia's fastest-growing grab-and-go coffee chain, boasting over 900 stores, Kenangan Coffee is fuelled by the passion for the perfect brew and the warmth of meaningful connections.

Its speciality is the Kenangan Blend, a unique mix of Nusantara coffee beans, which promises a Nusantara taste that lingers on for hours, while Kenangan Latte offers a taste profile that is velvety with a smoky flavour. Or explore a diverse selection of beverages, and a wide range of delicious food items. Whichever beverage you choose, Kenangan Coffee brings you an enticing aroma that captures the senses.

Unit G-13, Ground Floor, The Vertical Podium



UPDATES ON BANGSAR SOUTH **UPDATES ON BANGSAR SOUTH**

MIXUE

Mixue, the renowned ice cream and tea drink brand that has captivated the taste buds of youth across China, has arrived at South Link, Bangsar South. With a legacy stretching over two decades and a presence of over 25,000 stores worldwide, Mixue has mastered the art of blending premium ingredients to craft indulgent experiences. Its doors are open to those seeking the trendiest and tastiest in frozen treats and tea infusions.

A visit promises a burst of flavours, topped with the iconic chewy boba that has become a hallmark of the Mixue sensation. Get ready to indulge in a treat that is designed to delight every taste aficionado in the area.

Unit B1-09, Basement 1, South Link





CU MALAYSIA

In the heart of the CU's store, you'll find a delightful spread of fresh Korean street food, promising a myriad of flavours. From the alluring fragrance of corn sausage to the fiery zest of Tteokbokki and the succulent Dak Gang Jeong, an authentic taste of Korea unfolds in Malaysia. For those craving a local twist, CU Signature Laksa is ready to captivate your palate.

Alongside these mouth-watering temptations, a wide array of ready-to-eat meals, thirst-quenching beverages, irresistible desserts, and oven-fresh pastries await your taste buds. Whether it is a quick bite, a sweet indulgence, or a moment to unwind, the choices are endless. CU is your ultimate destination, offering an extensive assortment of both local dishes and global delights. Whether you seek Korean snacks, imported skincare essentials, or home-grown must-haves, everything you desire is under one roof.

Unit G-13A, Ground Level, Nexus

R PHARMACY

With the opening of its 12th outlet, R Pharmacy marks a significant milestone in its commitment to delivering personalised advice and premium services, while ensuring accessibility to top-quality healthcare products.

Embracing digitalisation, the introduction of the eDoctor Service allows patrons to enjoy individualised tele-consultations and prescriptions from qualified physicians, tailored guidance from pharmacists, and instant access to prescribed medications as well as supplements. R Pharmacy's revamped digital app also offers features such as convenient medicine record management, comprehensive blood test reports, and pill reminders to help users manage their healthcare needs.

Unit G-13, Ground Level, South Link

© 011 1162 2282



HSBC AMANAH

True to its tagline of opening up a world of opportunity for its customers, HSBC Amanah offers a wide range of financial solutions that are tailored to individual needs based on their personal, educational, or investment aspirations. It also prioritises protection requirements, such as Takaful Protection Products encompassing family, education, wealth, home financing, and beyond.

In addition, there are also investment opportunities in a mix of Shariah-compliant assets, including global equities, equity related securities, Islamic money market instruments, deposits, and Real Estate Investment Trusts. For business owners and employers. HSBC Amanah's Perks@Work account simplifies payroll management, while granting employees exclusive rewards, nationwide fee-free cash withdrawals, and attractive financing rates.

Unit G-03, Ground Level, The Sphere © 1300802626



INANNA CLINIC

Meet Inanna Clinic, a premium aesthetic centre in Bangsar South. Inspired by the ethos of Inanna, the ancient Mesopotamian goddess of love, beauty, war, and sensuality, with a dedication to timeless beauty, Inanna Clinic is an urban sanctuary offering exclusive treatments that enhance natural beauty with minimal downtime. Dr Colleen Lee, passionate about aesthetic treatments, and Dr Lucas Lim, with a decade of skin and aesthetic expertise, empower clients to embrace their true selves.

Discover a host of signature treatments such as Upper Face Anti-Wrinkle & Rejuvenation, Lips to Love, and 3D Multidimensional Facelift & Contouring. Inanna Clinic also offers face, skin, body, and hair treatments tailored to your specific needs. Elevate your beauty further with Inanna Clinic, where timeless beauty is a reality.

Unit G-01, Ground Level, Nexus © 019 885 0611



PREMIUM HEALTHLAND

Welcome to Premium HealthLand, a reputable family wellness centre of over 10 years with more than 35 outlets nationwide. Step into a sanctuary of relaxation and rejuvenation where massage therapy and the healing power of touch merge to craft an unparalleled experience. Explore the path to wellness and self-discovery with exclusive combos and a range of top treatments.

Using the finest oils and products, our expert therapists strive to ensure that each visit is both luxurious and therapeutic. Committed to nurturing the body, mind, and soul, Premium HealthLand also provides unmatched massage services. Escape the daily grind and come experience the masterful touch and genuine care that make a world of difference in every individual's life.

Level M3. VE Hotel & Residence © 03 2242 3499



Conceived, developed, and launched in Malaysia, these under-the-radar sustainable brands offer local shoppers a tantalising range of homegrown consumer products with a conscience.

Their inventive approaches towards creating sustainable, environmentally respectful products take the guesswork out of conscious consumerism.

EARTH HEIR

Ten years ago, Earth Heir's founder Sasibai Kimis left a high-flying career in finance to start an ethical luxury brand that would serve traditional artisans in underserved demographics by supporting and preserving their unique heritage craftsmanship. The brand has since produced numerous hard-to-resist collections of handwoven bags, handmade jewellery, accessories, and homeware - all the result of extensive collaborations with a diverse range of communities, from the Mah Meri orang asli tribe to refugee artisans from Syria, Afghanistan, Iran and Myanmar living in Malaysia. Having been fair trade certified by the World Fair Trade Organisation, Earth Heir insists on operating as a transparent social enterprise, always purchasing finished products from their artisans, cooperatives or designers at a fair price.

THE HIVE

When Claire Sancelot founded The Hive in 2016, the idea of practising a 'zero waste' lifestyle was an unfamiliar concept in Malaysia. Her flagship shop in Bangsar broke new ground by encouraging customers to bring their own containers and bags when purchasing from The Hive's bulk whole foods options, along with environmentally-friendly personal care and lifestyle products that emphasised minimal waste, reusability, and compostability. Beside stocking and supporting local brands like Jeanie Botanicals and Gigi, The Hive has its own collection of sustainable items, running the gamut from reusable bamboo cutlery and natural konjac bath sponges to organic cotton sanitary liners.

TUG

With an eye on the 'fruiture', TUG - which stands for 'The Unusual Greens' - uses unusual, quirky-looking fruits (that would otherwise be discarded) to make utterly delicious gelato. "Food should feed people as long as it's edible," insists Hailey Yong, Chief Executive Officer at TUG, "Through a simple delicacy like (Italian) ice cream, I hope to spark conversations about food waste and raise awareness about how we value food, first starting from Malaysia." The brand has so far saved around 1,560 kilos of fruits sourced from excess imported fruit supplies and suppliers or distributors working with grocery stores, which have all gone into gelato flavours such as soursop calamansi and avocado pistachio.



















Making a conscious choice to eat a plant-based diet can play a part in helping to reduce and offset carbon emissions produced by the meat and dairy industries - and Kusa Vegan is proof that vegan food can be full of flavour, texture, and opportunities for culinary innovation. Although the Japanese word *kusa* means 'grass', that's definitely not what's on the menu. Instead, Summer Ng, who opened the Bukit Ceylon restaurant in 2019, has gone for a full roster of Japanese treats including freshly made *maki* hand rolls, premium *miso ramen*, and an intriguingly named Jealousy Soup with enoki mushrooms and tofu. It's the perfect place to take a break during a session of sustainable retail therapy.



Eschewing exotic ingredients from faraway climes possessing little to no effect, Julius Lim and Ruby Siah - the co-founders of B&B Labs - turned their gaze towards their homeland. "Our skincare line harnesses the power of Asian plants, fruits, and herbs, integrated with cutting-edge biotechnology for lasting results," says Julius. The latest in their line-up of innovative cosmeceutical formulations - which are never tested on animals - are moisturisers that incorporate local botanicals such as durian, mangosteen, and burdock. "Mindful of our environmental impact, we prioritise the use of eco-friendly materials and ingredients that support the skin's microbiome," Julius adds. "Sustainability isn't just a concept - it's a holistic approach to living well, feeling good, and looking great."

BOOMGROW FARMS

There's a certain crunch that comes with eating BoomGrow Farms' greens - be it their upland cress or their Swiss chard - that speaks of its freshness and the amount of work that's gone into their 'precision farming' system. Harnessing the power of tech-based indoor farming, BoomGrow Farms has created an incredibly efficient stackable, mobile, and fully customisable farming production system that uses 95 percent less land and water than traditional farming. Their compact network of machine and tower farms means that BoomGrow Farms is essentially hyper-local - so customers can enjoy their vegetables on the same day they were harvested, without the produce needing to be transported over such great distances.

120 ■ HIGHLIGHTS ON KOMUNE LIVING & WELLNESS HIGHLIGHTS ON KOMUNE LIVING & WELLNESS

komune living & wellness

DEMENTIA CARE

FOR SENIORS IN A WELCOMING CO-LIVING COMMUNITY



April 2023 marked the opening of the dementia care unit at Komune Care. Located on Level 11 at Komune Living & Wellness, the specialised 46-bedder facility is meticulously designed to provide exceptional care and support to both local and foreign patients who are affected by cognitive impairments.

Dementia is a syndrome associated with the irreversible decline of brain functioning that interferes with an individual's ability to carry out daily activities, and refers to a range of dysfunctions such as severe memory loss, mood and behavioural changes.

According to the Alzheimer Society UK, aging is the main factor for dementia onset. As people get older, their chances of developing dementia increase significantly. For individuals aged 65-69, around two out of 100 are affected by it. The risk of dementia continues to rise with age, doubling every five years. Among those aged 90 and above, roughly 33 out of 100 individuals have dementia.

In Malaysia, approximately 150,000 individuals were affected by dementia in 2019, and this number is expected to triple by 2050. The economic impact is significant, with costs totalling around RM1.8 billion in 2019 for medical care, caregiving, and productivity loss. Limited awareness, societal stigma, and inadequate support services exacerbate the situation.





With concerning statistics, quality dementia care services are essential due to the increasing prevalence and socio-economic impact of dementia, making it one of the top two most underserved areas of care, alongside adult special needs care.

Komune Care Dementia Care Services, a locally established corporate initiative, aims at aiding families with individuals affected by challenging conditions presented by dementia. The support for dementia individuals extends to the provision of personalised care plans, engaging Montessori and physical activities, and the selection of caregivers with the right temperament to support the needs of each patient. Within a safe and nurturing environment, individuals can receive the highest quality of care in their journey towards improved cognitive well-being.

While Malaysia has taken encouraging steps to address dementia-related challenges with efforts such as the National Dementia Plan, more comprehensive care, research, and education initiatives are required to create an inclusive environment for both affected individuals and their caregivers. Accessible services can improve the quality of life, even without a cure.

Through its dementia-friendly environment and engagement strategies, Komune Care is committed to enhancing patients' well-being, cognitive abilities, and overall quality of life, while fostering an understanding and supportive community for those affected by dementia. Here, the care unit aspires to add life to the years, not just years to life.

☐ komunewellness.com/senior-care







ADVOCATING ACTIVE RETIREMENT LIVING

The importance of retirement living in Malaysia has never been more pronounced. With an aging population set to define the next decade, providing quality living conditions tailored for the elderly is paramount. Recognising this demographic shift, the Malaysia Healthcare Travel Council (MHTC) is ready to redefine the golden years by collaborating with exceptional wellness residences such as Komune Living & Wellness to establish Malaysia as a premier destination for active retirement living.

In August 2023, a pilot programme - Rejuvenate with Malaysia Healthcare - has been introduced by MHTC to address the difficulties posed by the 'silver tsunami' and an ageing society in a proactive manner. According to Farizal Jaafar, Acting Chief Executive Officer of MHTC, the programme is a testament to its commitment to providing world-class healthcare services and promoting Malaysia as a preferred choice for active retirement living and holistic wellness.

By partnering with Komune Living & Wellness, MHTC is confident in its efforts to create awareness of the



Farizal Jaafar (left) and Mark Chen (right), General Manager of Komune Living & Wellness at the Memorandum of Understanding (MoU) exchange ceremony event.

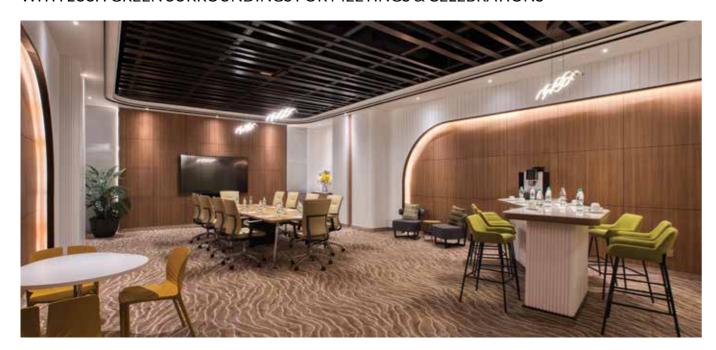
programme, designed to allow seniors to age actively, surrounded by various experiential facilities and personal care.

HIGHLIGHTS ON KOMUNE LIVING & WELLNESS

COMMUNITY 23

NEW EVENT SPACE

WITH LUSH GREEN SURROUNDINGS FOR MEETINGS & CELEBRATIONS



The Event Space at Komune Living & Wellness offers a lush, picturesque setting that effortlessly elevates any meeting or event hosted within its premises. Nestled within a tranquil resort-like ambience, this modern facility provides a truly distinctive experience, catering to all the essential event needs.

Spanning two floors, it features eight adaptable, multi-functional spaces designed to accommodate a wide range of event sizes and purposes. Whether one is in need of a venue for team building activities, corporate events, hybrid meetings, or even dinner parties and celebrations, this versatile venue is thoughtfully curated to fulfil all types of event requirements. Furthermore, the interconnected rooms offer seamless expansion options for any occasion. For smaller discussions and meetings, there are pre-function areas and break-out rooms for that added privacy and convenience.

What sets this event space apart is the abundance of natural sunlight that bathes every corner of the functional rooms, creating an invigorating and refreshing atmosphere. The outdoor terrace offers breathtaking resort-like views, serving as an idvllic backdrop for any event and providing a soothing experience for all attendees. Additionally, the team building activities available here provide a unique opportunity to foster a strong sense of adventure and teamwork among peers.

A comprehensive range of services, including high-speed Wi-Fi and video conferencing facilities, guarantees flawless interaction and uninterrupted connectivity throughout the events. Wow the audience with presentations and graphics on the cutting-edge 86" LED TV. For guests' accommodation, there are 555 well-appointed rooms readily available. With a variety of all-inclusive packages available, The Event Space at Komune Living & Wellness is an excellent choice, especially to those seeking an unparalleled event experience. Known for its unique fusion of nature, sophistication, and convenience, this is the goto venue in Kuala Lumpur and beyond.





☐ cheras.komuneliving.com/meetings-and-events

SUPPORTING GOOD CAUSES

WITH POSITIVE IMPACT FOR THE COMMUNITIES



BACK TO SCHOOL CAMPAIGN FOR 750 UNDERPRIVILEGED CHILDREN

In February 2023, UOA Group reactivated its annual community support initiative after a two-year break due to Covid-19, with the Kempen Kembali Ke Sekolah. School bags, stationery, and water bottles were distributed to 750 underprivileged children in Kerinchi during the back-to-school campaign. Coinciding with the new school term in March, it aimed to alleviate the financial strain on families and prepare the children for school. The event was graced by YB Fahmi Fadzil, Minister of Communications & Digital and Member of Parliament for Lembah Pantai, and supported by ADRF Malaysia.

YB Fahmi Fadzil (back row; centre), Garry Chow of ADRF Malaysia (back row; second from left), Haikal Akmar of UOA Development Bhd (back row; third from left), and Datin Sharifah Norazah of ADRF Malaysia (back row; sixth from left) presenting gifts to the children.

RAYA GROCERY HAMPERS **DISTRIBUTION TO 260 SINGLE PARENTS** & OKUS

UOA held the Sambutan Aidilfitri in Kerinchi in March 2023 to share festive cheer and happiness with the underprivileged and their families for the Hari Raya Aidilfitri celebration. Some 260 grocery hampers together with duit raya were distributed to single parents and Orang Kurang Upaya (OKUs) in the presence of YB Fahmi Fadzil, Minister of Communications & Digital and Member of Parliament for Lembah Pantai, and supported by ADRF Malaysia. Each hamper comprised basic necessities and groceries including cooking oil, rice, flour, sugar, milo, biscuits and canned food.

YB Fahmi Fadzil (centre), Haikal Akmar of UOA Development Bhd (sixth from left), and Garry Chow of ADRF Malaysia (seventh from right) sharing a candid moment with the single parents and OKUs.





RM60,000 SPONSORSHIP OF E-PAPER ACCESS FOR UNIVERSITY STUDENTS

In August 2023, UOA sponsored RM60,000 worth of The Star ePaper subscriptions for several universities under the media group's University Sponsorship Programme 2023. Aimed at fostering a habit of newspaper reading among university students, the initiative also serves to broaden perspectives and sharpen critical thinking skills. Catering to the digital preferences of students often on the move, the ePaper format ensures they stay informed on local and global events. This effort underscores the significance of English proficiency in a globalised world, supporting the enhancement of English skills across the nation.

Haikal Akmal (right), Chief Human Resources Officer of UOA Development Bhd handing over the mock cheque to Alex Yeow (left), Chief Executive Officer of Star Media Group.









TANAH DAN AIR

Tea artist Siow Fei's tasting sessions at her tea bar in Happy Mansion can certainly claim to be unique: her tea and cheese tasting courses pair a variety of teas with D'Artisan Handmade Cheese's products. "It was actually suggested by one of our regular customers, and since I was curious about the outcome, I decided to work on it," recalls Fei. "The pairing works best when heat from the tea balances the creamy and pungent flavour of cheese, bringing out subtle notes from both sides. We use a variety of cheese including gruyère. gouda, lancashire, fresh ricotta, and blue cheese." For those who prefer more traditional paths of tea appreciation. Tanah dan Air also covers the fundamentals, with sessions on tea brewing or tasting and identification. "If we can learn to open our mind, heart and senses to appreciate something so delicate and sensitive as tea," says Fei, "Then something inside us changes for the better."

LEAF LOHAS

An oasis of calm, tranquillity, and contemplation awaits at this tea studio in Cheras Perdana, which has been decorated to minimalist perfection under the keen eye of the owner, whose mission is to shine the spotlight on tea as one of life's most important art forms. A visit to Leaf Lohas requires a bit of planning: seating is limited to a maximum of 12 people per session and they don't entertain walk-in visitors, so booking in advance is essential. During your time there (a session lasts for 120 minutes), you'll be exposed to methods of brewing and drinking Chinese tea in contemporary ways, and enjoy homemade desserts or cakes prepared by the owner's wife that pair wonderfully with each carefully curated variety of tea. From time to time, the space also plays host to pottery exhibitions, Japanese wagashi sweet-making classes, and flower-arranging tutorials - more excellent reasons to keep returning to Leaf Lohas.

HI TEA MALAYSIA

'Discover every possibility in tea' is the motto of Hi Tea Malaysia tearoom, which sits on the eighth floor of Kompleks Selangor overlooking Chinatown, offering experiences such as a cha dao tea meditation (where attendees gather for tea in silence) and a spirit-forward 'when tea meets gin' sensory session. "Tea is not just a beverage - it's a journey through history and culture. Tea tasting teaches patience, mindfulness, and the ability to sayour the moment, which are valuable life skills in today's fast-paced world," says owner Lee Shin Ting. While she singles out pu'er as 'a connoisseur's delight', Shin takes pleasure in giving participants a deeper understanding of the world of tea in all its glory: "We aim to educate them about the diverse types of tea, their origins, the appreciation and the intricate art of tea preparation. It's a unique opportunity to connect with tea, nature, and

CHABASHIRA TEA ROASTERY

This tea house in Petaling Jaya's Taman Paramount may have only opened in 2022, but Chabashira Tea Roastery's Japanese lineage spans an impressive 80 years, in which they've distributed their farm-grown green tea from Kyotanabe, Kyoto to over 60 countries throughout the world. Their temomi (a specialised hand-rolling process for making sencha) master, Yamashita Toshikazu, holds legendary status in Japan's tea industry - and you'll taste his expert touch in Chabashira's single-origin green teas. There's a strong sense of tradition and pride of place in their Malaysian tea house: water is boiled in a traditional cast iron chagama tea kettle for Chabashira's ceremonial matcha, which you can sample in a set of six, all with different taste profiles. At the same time, they don't shy away from newer tea trends - on a hot day, try their 'ice brewing technique' for sweeter, smoother green tea or tuck into their intriguing tea desserts, such as their genmaicha tofu cheesecake.





CULINARY ENCOUNTERS

UNIQUE DINING OPTIONS AT A VERITABLE FOODIE DESTINATION

BAMBOO HILLS

POTAGER

Potager celebrates gastronomy and the arts within a distinctive, stunning, undulating glass structure framed by lush landscaping. Conceptualised by the culinary minds behind Entier French Dining and headed by Executive Chef Masashi Horiuchi, the restaurant serves contemporary French cuisine, with some elements of Japanese precision and artistry, presented in a carefully-conceived multi-course tasting menu.

Potager is an embodiment of 'kitchen garden' in French, and the modern restaurant invites diners to enjoy a multi-sensory dining experience at the main dining room that overlooks the open kitchen, or in its series of individually-themed private dining rooms, each with an open-air patio, exuding serenity and exclusivity. For oenophiles, the wine lounge Oeno is truly a haven. Its cellar houses over 1,000 bottles of French-focused labels, with knowledgeable sommeliers and amiable staff always on hand to help guests find the perfect pairing for their meal. Espace, a test kitchen, is a private space within Potager, designed for exciting guest chefs to showcase new ideas and push the boundaries of the culinary arts.

Attention to detail is evident in every element, from the delicate plating to the surprising flavour combinations. Diners are encouraged to embrace the unique culinary experience in an evolving space where flavours converge and creativity abounds.

Unit P11 © 012 623 3152











TAP ROOM

Uniting craft beer and culinary prowess, the establishment proudly showcases local F&B gems, namely PaperKite and Pizza Duo, nurturing homegrown talents in the process. Nestled amidst lush greenery and a captivating waterfall, it offers an idyllic cosmopolitan dining experience, away from the urban

With a capacity of 450, the venue accommodates both intimate gatherings and large-scale events, making it the ideal choice for any occasion. At Tap Room, the contemporary-inspired menu defines the tapas and creations, tailored to satisfy diverse tastes. Its commitment to high standards and quality is evident in sourcing of local fresh halal-certified ingredients.

Tap Room is also home to an exclusive microbrewery experience centre, courtesy of award-winning, Malaysian craft beer brand, PaperKite, offering an engaging session by the Brewmaster himself. Another highlight are the pork-free Neapolitan pizzas by Pizza Duo. The classic favourites and gourmet specialties baked in a custom-built Stefano Ferrara oven are not to be missed.

Unit P10-1 & P10-2 © 012 942 8525

THE QING

Inspired by the ancient Chinese philosophy of the five elements - wood, fire, earth, metal, and water - The Qing seamlessly weaves together flavours, textures, and ingredients to create a harmonious culinary experience that delights the senses. The design of the restaurant is based on the traditional Chinese Courtyard House, a historic structure in which four residences surround a beautiful central garden, blending residential opulence with the true beauty of the outside world. The Qing serves contemporary Chinese cuisine showcasing traditional flavours using modern cooking methods.

Diners will embark on a gastronomic journey that transcends the traditional fare, guided by a curated menu designed to entice the taste buds, from delightful appetisers to indulgent main courses and heavenly desserts. Its interior exudes a creative display of exquisite finishings and fine detailings - all set to complement this symphony. It is a great atmosphere of sophistication for a sensory feast. At The Qing, food transforms into art and each meal becomes an unforgettable experience.

Unit P03 © 017 601 6808











KAMPAI YAKINIKU

Indulge in fine Japanese cuisine at Kampai Yakiniku. Its menu, which showcases halal-certified wagyu, boasts world-renowned grilled meats and authentic Japanese delicacies. This restaurant features an inclusive place that embodies its ultimate mission of delivering high-quality cuisine with a side of fun and enjoyment synonymous with its name, Kampai, which means 'cheers'.

The moment you set foot in Kampai Yakiniku, you will feel like you have been transported to a quaint Japanese town that exemplifies the captivating world of bygone days and presentday culture. A wooden setting, adorned with iconic lanterns, banners, and Japanese writings, creates an inviting atmosphere. Additionally, you can catch a glimpse of the Japanese chef's awe-inspiring meat preparation through a mini kitchen window at the end of the dining area. Dive into an unforgettable dining experience that takes your senses to the heart of Japan, all while relishing its own Tokushima Wagyu beef, cultivated on its Japanese farm.

Unit P03A © 010 525 2525 **EXPLORE BAMBOO HILLS**





HANAM BBQ

Exciting news for all K-food lovers and die-hard BBQ fans out there - Hanam BBQ's latest outlet once again infuses authentic Korean cuisine with its extraordinary unique taste and top-notch quality. The unmistakable smoky scent of grilled meat will greet you as soon as you step into the warm and welcoming premise, which will definitely make your mouth water in anticipation for what you're about to enjoy.

Unlike most K-BBQ places, you can experience impeccable service from a personal waiter who grills the meat to your liking. For those craving for new food experiences, Hanam BBQ deviates a little from the usual path by serving brined garlic leaves as an additional option. These leaves can be used to create a delicious ssam by wrapping them around the exquisitely grilled meat. Whether you are a seasoned connoisseur of Korean cuisine or simply someone looking to embark on a gastronomic journey, Hanam BBQ is the perfect destination. Get ready to be transported to the vibrant streets of Korea as you savour each bite and immerse yourself in the rich and diverse flavours of this beloved cuisine.

Unit P01-2 © 03 4816 3557



Locarasa Restaurant & Patisserie is a place where cuisines unite families and friends, forging lasting connections through the enchanting language of food. The extensive local-western fusion-inspired menu mirrors global culinary scenes, offering a dining adventure that satisfies diverse tastes. Guests are greeted by an inviting environment and tastefully designed decor, creating the perfect venue for intimate gatherings. Expert chefs combine traditional mastery with inventive flair to showcase dishes that balance comfort and excitement.

From starters to main courses and desserts, the journey presents a medley of dishes that harmoniously blend elements from different traditions. Locally sourced ingredients ensure fresh, vibrant flavours in every dish. Beyond gastronomy, the restaurant fosters connections with attentive staff, creating an environment where conversations flow, laughter fills the air, and cherished memories are made. Whether it is for an intimate dinner, a gathering of friends, or a family celebration, this is the ideal place to connect through the universal language of food.

2 Unit P02-2 © 019 442 4149







ASTANA

A STUNNING EVENT VENUE

Bamboo Hills proudly welcomes the grand opening of Astana, a premier event venue with a remarkable setting. Managed by Connexion Conference & Event Centre, the latest addition is set to raise the bar for event excellence in the vibrant capital city of Malaysia. Situated along the DUKE Highway and bordered by Jalan Ipoh and Jalan Kuching, Astana's prime location ensures easy accessibility for visitors and attendees. The provision of 500 secure parking bays within the premise further enhances convenience for guests and organisers alike.

What sets Astana apart is its stunning glasshouse-like architecture with an iconic A-shaped design, panoramic views, meticulously sculpted landscapes, water features, and lush green foliage. These elements come together to create a mesmerising backdrop. Once inside, the venue's 43-foot ceiling height adds to the grandeur, and the crystal chandelier adds a touch of elegance to the 2,100-square-foot hall, accommodating up to 100 guests comfortably.

Astana caters to a wide range of events, from corporate functions, workshops to weddings, cocktail parties, and social gatherings. With its commitment to elegance, sophistication, and versatility, this venue seamlessly blends these qualities to ensure that guests enjoy a truly memorable and immersive experience. Additionally, clients have the flexibility to choose from a diverse array of high-quality food concepts available onsite, or organisers may bring in their own preferred caterers.

Conveniently located in Kuala Lumpur, Astana is poised to become the destination of choice for those seeking a unique event venue.

Unit P13 © 03 2386 9188





30 THE TECH COLLECTIVE

THE TECH COLLECTIVE 31

DIGITAL SPOTLIGHT

NURTURING A BUSINESS-FRIENDLY DIGITAL ECOSYSTEM

The Malaysian government aspires to transform our country into a high-income nation with a focus on digitalisation, and being a regional pioneer in Digital Economy that encourages research, analysis and mutual engagement among major stakeholders in the public and private sectors.

In July 2022, Malaysia Digital (MD), a national strategic initiative by the government, was launched to transform Malaysia into a knowledge-based economy. MD is driven by the Ministry of Communications and Multimedia through Malaysia Digital Economy Corporation (MDEC), Malaysia's lead digital economy agency.

The MD initiative serves to create substantial Digital Economy spillover through equitable access to digital tools, knowledge and income opportunities nationwide as it aims to position Malaysia as a global competitive digital nation by promoting the use of digital in all economic activities across all sectors.

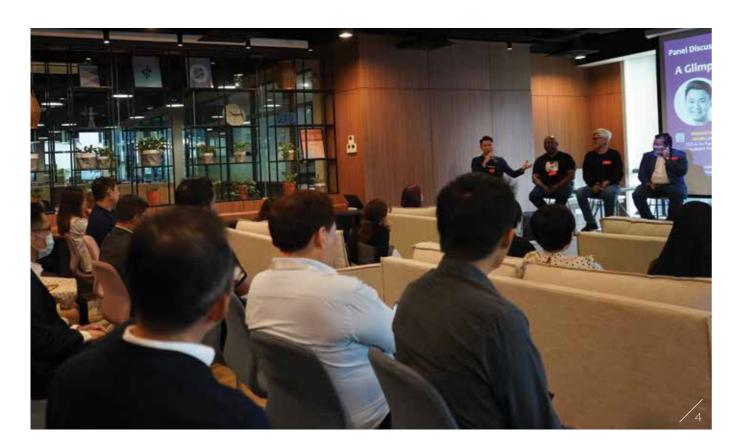
As MD Status Companies are encouraged to align operations to the government's carbon neutral and environment, social and governance goals, there is an increasing demand for organisations to digitalise. Companies work with different products or services with different technology requirements and objectives to provide a wider landscape of offerings to the end users which call for a need to construct a digital ecosystem.

The digital world continues to evolve as technology advances to help businesses operate innovatively and create new revenue streams or marketing channels. Two new initiatives, namely DE Rantau and e-Invoicing by Digital Trade are introduced under the Malaysia Digital Catalytic Programmes (PEMANGKIN) by MDEC as part of its continuous efforts to meet the increasing technology knowledge demand, and the standardised digital accounting documents enable businesses to be interoperable be it within the local market or cross-border business.

With a focus on establishing Malaysia as the preferred digital nomad hub in ASEAN, DE Rantau is initiated to attract more local and foreign technology professionals to help boost digital adoption in the nation. As part of cross-border commercial standardisation, the digital trade arm intends to implement e-invoicing countrywide, which is aligned with the National E-Commerce Strategic Roadmap (NESR).

In support of MDEC's intention to drive and accelerate the sustainable growth of the nation's digital economy through the MD initiative, UOA established The Tech Collective, a community enhancement initiative to bring the community closer and enables networking opportunities with one another; and an ecosystem providing competitive offerings to the community.

In 2023, several certifications under PEMANGKIN were accorded to UOA to enhance our efforts to facilitate a business-friendly digital ecosystem, and promote Malaysia as a digital hub.







- Malaysia Digital Hub at Komune Co-Working @ The Vertical Enabling our support to the tech start-up community to grow and expand their businesses through carefully selected partners.
- DE Rantau Hub at Komune Living @ Bangsar South City, and Komune Living & Wellness @ Bandar Tun Razak
 Through our co-living offerings at both of our properties, we are able to extend support to the digital nomads, a programme established by the government to boost digital adoption.
- DE Rantau Ecosystem at Komune Co-Working
 Extending support to local and foreign digital nomads with comfortable space to work at an affordable price.

The Tech Collective community comprises:

- All occupants at MD Cybercentre @ Bangsar South City, MD Cybercentre @ UOA Damansara and MD Cybercentre @ UOA Business Park;
- All tenants at Malaysia Digital Hub at Komune Co-Working @ The Vertical;
- All DE Rantau pass holders living at Komune Living @ Bangsar South City and Komune Living & Wellness @ Bandar Tun Razak; and
- All DE Rantau pass holders occupying Komune Co-Working.

Events and workshops related to funding opportunities, learning newer technologies, and exposure to the tech community via product or services showcase that were held included:

- Panel Discussion and Showcase / Al in Workforce Optimisation With Al Rudder, Delta Spike, dotlines, Cloud Mile, 1337 Ventures and NetAssist
- 2. Keynote Speaker / Cyber Threats Insight With NetAssist
- 3. Panel Discussion / Uncovering the Dark Web With NetAssist, Delta Spike, and Sarah Yong Co.
- 4. Panel Discussion / A Glimpse into Future of Work with Metaverse
- With iTrain, Datasonic, Virtualtech Frontier, Meta Universe Solutions and Fusionex
- 5. Workshop / The Mentally Healthy Entrepreneur With Echo and 1337 Ventures
- Panel Discussion / Cloud Exchange and Peering: A Key Enabler for Fintech Innovation With De-Cix, AHAM Asset Management and Fortinet
- 7. Breakfast Tech Sharing / Embark on the Future with Microservices and Containers
 With Cloud Mile
- 8. Technical Workshop / Accelerate Your Business Software Development with Low Code With Five
- Engagement Session with Service Providers / National e-Invoicing With MDEC





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