



UOA JEWELS

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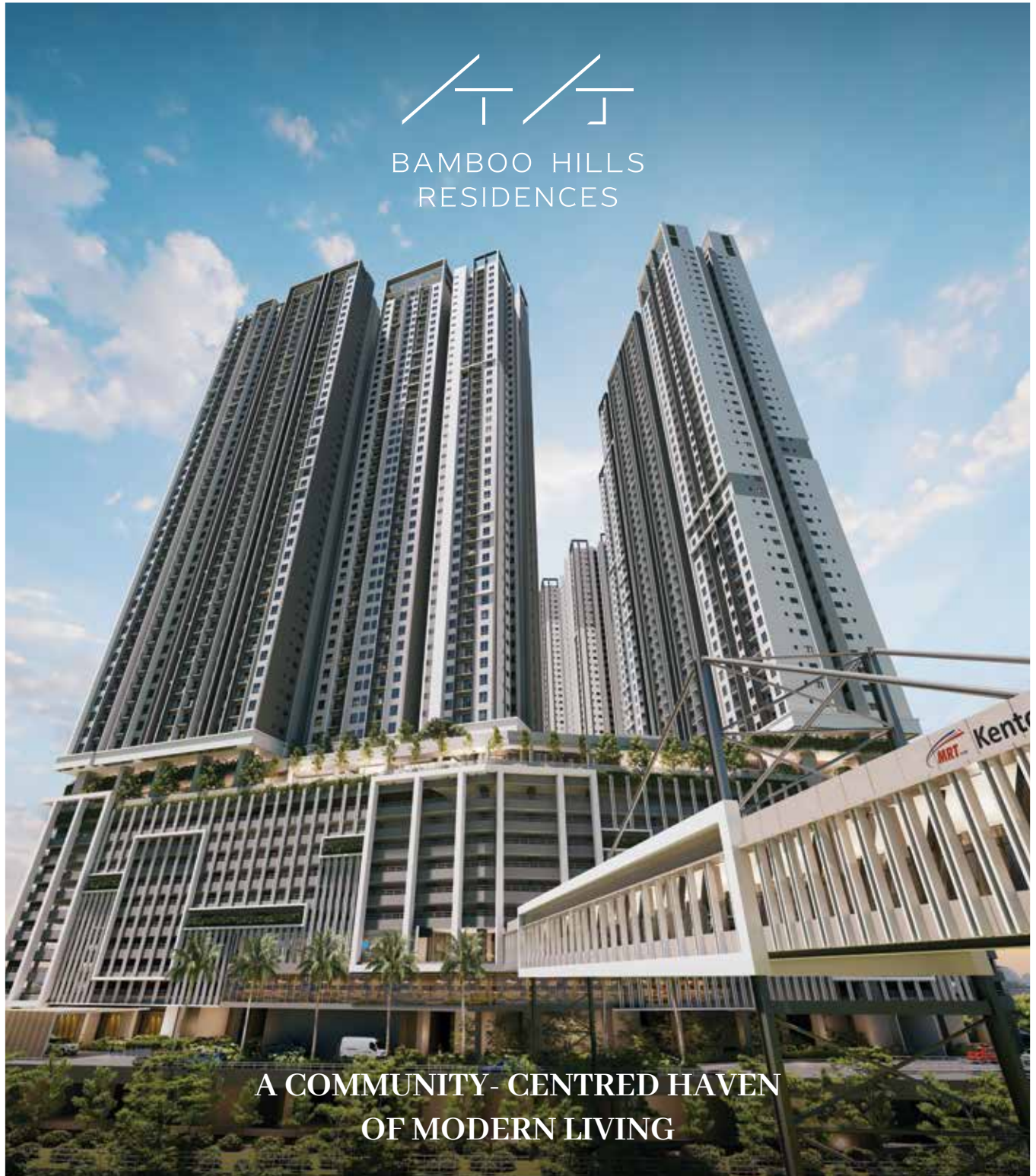
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**A COMMUNITY- CENTRED HAVEN
OF MODERN LIVING**

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FOREWORD

PROGRESSING WITH PURPOSE

Greetings and welcome to the latest edition of UOA Jewels, where we proudly highlight our ongoing journey towards a sustainable, community-driven future. This issue showcases the strides we are making in residential and commercial developments, with exciting new projects and milestones that underscore our commitment to progress.

We begin with Bamboo Hills Residences, a prime example of modern living that seamlessly integrates convenience and connectivity. Also featured is the new grand ballroom at Astana, an elegant event space set to redefine gatherings in Kuala Lumpur with its stunning architecture and versatile offerings.

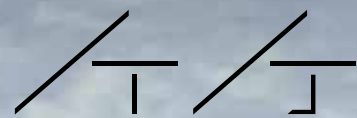
A key highlight in this edition is UOA's exemplary achievements at prestigious industry award events including Malaysia Property Award™ and The Edge Malaysia Property Excellence Awards.

In Bangsar South, a vibrant culinary scene awaits, with a delightful mix of dining options and grocery finds, from fresh produce to artisanal treats. Notably, Potager, a farm-to-table restaurant in Bamboo Hills, continues to redefine fine dining with its creative approach to locally sourced ingredients.

We also spotlight Millennial Tower in Ho Chi Minh City, a new benchmark in office space design that merges sustainability with functionality. Meanwhile, Sycamore, a biophilic residential development in Binh Duong New City, sets new standards for harmonious living with nature and community.

Lastly, we celebrate UOA's commitment to community welfare and digital innovation, from supporting underprivileged children to advancing Malaysia's tech ecosystem.

As we cross into the new year, we invite you to explore these inspiring stories and join us in embracing a future of progress, collaboration, and shared success.



BAMBOO HILLS
RESIDENCES

A COMMUNITY- CENTRED HAVEN OF MODERN LIVING

*Welcome to a home that is more than just a
residential complex, designed for the modern,
conscious community.*

FEATURE



Nestled amidst lush greenery, Bamboo Hills Residences offers more than just a place to live. It encapsulates a lifestyle rooted in convenience, community, and sustainability. This Transit-Oriented Development (TOD) features 2,517 apartments across three 51-storey towers, offering a tranquil lifestyle just minutes from central Kuala Lumpur.

A Transit-Oriented Development That Puts Connectivity First

At Bamboo Hills Residences, accessibility is key. Strategically positioned at the intersection of Jalan Ipoh and Jalan Kuching, with direct frontage to DUKE Highway, this development enables residents to navigate the city with ease. With just an 8km distance to Kuala Lumpur's city centre, it is ideally situated for those seeking commuting convenience.

Another standout feature is its direct connection to the Kentonmen MRT Station via an 80-metre link bridge. This makes commuting effortless, with access to the bustling heart of Kuala



Lumpur just a few stops away. Imagine leaving the stress of traffic behind as you walk across the bridge, hop onto the MRT, and find yourself at key locations like Persiaran KLCC, Conlay, or TRX within minutes. This focus on connectivity promotes a lifestyle that reduces the need for cars, lowering carbon emissions, while offering a more sustainable way of commuting.

Community & Nature

Spanning a 27.5-acre freehold mixed-use development, Bamboo Hills embodies the spirit of a coveted location amidst a sanctuary of curated conveniences for the community. Bamboo Hills Residences is its latest phase, following the successful completion of the Bamboo Hills dining enclave, an exclusive and popular F&B destination known for lush landscapes, water features, unique dining pavilions, and vast outdoor spaces.

The dining enclave offers abundant lush greenery, creating a tranquil oasis away from the hustle and bustle of the city. With walking paths, bamboo gardens, and scenic water features, it provides an immersive natural environment for the community to connect and relax.

A New Definition of Convenience

The Bamboo Hills dining enclave, with its lifestyle appeal, has become one of Klang Valley's top dining destinations. Residents can enjoy exclusive access to this sublime gastronomic haven, where individual pavilions sit amidst bamboo gardens and waterfalls. The enclave offers a diverse selection of dining options, including Botanica+Co, Potager, Tap Room, and Hanam BBQ, making it an ideal spot to relax, entertain, or simply indulge.

Adding to this convenience is the 2.5-storey retail podium right beneath the towers, which houses a grocery store, vibrant food court, and various speciality shops. With everything from dining to daily essentials readily available, residents can enjoy a self-sufficient lifestyle.

Practical Living for a Diverse Community

The suite apartments are tailored for a variety of lifestyles, featuring practical layouts that cater to the needs of modern families, young professionals, and even investors. With sizes ranging from 603 to 904 square feet, these 2- and 3-bedroom units are thoughtfully designed for both comfort and functionality. Each unit features well-designed living, dining, and kitchen areas, complemented by a balcony that invites you to enjoy the surrounding views.

A Future-Focused Development

Recognising the evolving needs of today's residents, this forward-thinking development embraces sustainable living. Solar panels power common areas, a rainwater harvesting system supports green space irrigation, and smart inverter air conditioners enhance air quality while reducing energy use. EV-ready car charging bays, Green Label paints, and recycling initiatives further enhance Bamboo Hills Residences' eco-friendly credentials, while safety is bolstered by smart digital locks and a community mobile app for seamless living.

Lifestyle Amenities Boosting Community Interaction

The podium deck is an oasis of recreational facilities, divided into three zones: Splash Zone, Active Zone, and Garden Zone. The Splash Zone features a three-tiered pool, including a children's wading pool, a dedicated children's pool, and a lap pool, all surrounded by a lazy river.

This is complemented by the Active Zone, which boasts a range of facilities, from Zumba and yoga spaces to rock climbing, trampoline park, basketball courts, and a combat gym, encouraging a community-driven culture of health and fitness.

For those seeking relaxation, the Garden Zone offers edible gardens, outdoor dining spaces, and rooftop sky lounges with



panoramic city views, providing peaceful escapes and spaces for community gatherings.

Building a Thriving Community

What sets Bamboo Hills Residences apart is its ability to foster a strong sense of community. With the dining enclave and a mix of retail, dining, and lifestyle amenities including a proposed wellness centre with aged-care services in the vicinity, residents are not just buying a home. They are becoming part of a vibrant, integrated neighbourhood.

Plus, thanks to its proximity to educational institutions and medical facilities, the development is a practical choice for families. Whether you're a young professional looking for a convenient place to call home, or a family seeking a sustainable, community-focused environment, Bamboo Hills Residences is where your new life begins.

 www.bamboohills.com.my



Artist's Impression | Sky Lounge



Tucked within the lush oasis of Bamboo Hills, Astana is set to redefine how Kuala Lumpur celebrates with the introduction of a brand new ballroom - the latest addition to its unique and popular event space. Opening in early 2025, the sophisticated event hall is capable of hosting more than 500 guests. Originally designed as a boutique glasshouse for intimate gatherings, Astana is evolving to meet the needs of grand celebrations and large corporate events with the new grand ballroom, offering a seamless blend of luxury and versatility.

adaptable layouts can accommodate diverse event aspirations. From theatre-style seating for 530 to banquet arrangements for 470, the possibilities are endless. Cutting-edge audio-visual technology, including dynamic LED screens and superior sound systems, guarantees a flawless experience, leaving no detail overlooked.

For attending guests, the venue promises more than just aesthetics. Picture panoramic views, tranquil water features, and

ASTANA UNVEILS NEW GRAND BALLROOM

Managed by UOA Hospitality, Astana offers unmatched advantages for both event organisers and attendees. Strategically located near major highways and city landmarks, it ensures easy access for guests. With 500 parking bays on-site, attendees can enjoy the convenience of hassle-free parking - a rare find in the city.

Event planners will revel in the venue's flexibility. Whether you're hosting a large-scale conference, a wedding dripping with elegance, or an exclusive product launch, the ballroom's



Lakeside View*



Ballroom Interior*

lush greenery providing the perfect backdrop for unforgettable photos. The stunning glasshouse, with its soaring 43-foot ceiling and glittering crystal chandelier, offers a captivating ambiance ideal for mingling and creating memories. Every corner of the venue is designed to impress, ensuring that guests leave with a lasting impression.

*Artist's Impression

PARAGON ACHIEVEMENTS

Commemorating industry milestones

MALAYSIA PROPERTY AWARD™ 2024

Kong Chong Soon, Managing Director of UOA Development Bhd was named Property Man 2024 at Malaysia Property Award™ in recognition of his outstanding achievements and exemplary contributions to the property industry. Held by International Real Estate Federation (FIABCI) Malaysia, the gala dinner and awards presentation ceremony is considered the gold standard for developers in the real estate industry. The winners are selected through a rigorous evaluation process by a distinguished panel of jury and independent judges with expertise and experience in the property sector.

Yang Dipertua Negeri Melaka Tuan Yang Terutama Tun Seri Setia (Dr.) Hj. Mohd Ali bin Mohd Rustam (second from left) - accompanied by FIABCI Malaysia President Dr Yu Kee Su (far right), and FIABCI Malaysia Immediate Past President Datuk Sr Haji Firdaus Musa (far left) - presented the award to UOA Development Bhd Managing Director Kong Chong Soon (second from right).



THE EDGE MALAYSIA PROPERTY EXCELLENCE AWARDS 2024



UOA Development Bhd was conferred The Edge Malaysia Top Property Developers Awards 2024 (TPDA) for the eleventh time since 2013. TPDA is the anchor award of The Edge Malaysia 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.

Minister of Housing and Local Government Malaysia Yang Berhormat Tuan Nga Kor Ming (second from left) - accompanied by The Edge Media Group Chairman Tan Sri Tong Kooi Ong (second from right), The Edge Media Group Publisher & Group CEO Dato' Ho Kay Tat (far left), and The Edge Malaysia Editor Emeritus Au Foong Yee (far right) - presented the award to UOA Development Bhd Executive Director Kim Ang (centre).

THE EDGE MALAYSIA CENTURION CLUB CORPORATE AWARDS 2024

UOA Real Estate Investment Trust (UOA REIT) was accorded The Edge Malaysia Centurion Club Corporate Awards 2024. For the third 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 2024 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.

The Edge Media Group Publisher & Group CEO Dato' Ho Kay Tat (second from left) - accompanied by The Edge Malaysia Editor-In-Chief Kathy Fong (far left), and CIMB Malaysia Group CEO Novan Amirudin (far right) - presented the award to UOA REIT CEO Kong Sze Choon (second from right).



A CULINARY CONFLUENCE

Championing homegrown produce, gastronomic craftsmanship, and the scintillating artistry involved in fine dining, Potager shines as a platform for culinary creativity at Bamboo Hills.

From the very beginning, even before Potager opened at Bamboo Hills in September 2023, creativity was at the very epicentre of the restaurant. Executive Chef Masashi Horiuchi, having earned his culinary stripes establishing Entier at Alila Bangsar Kuala Lumpur, took charge of Potager's kitchen with the intention of freshening up the city's fine dining scene once again. This time, the restaurant would become a cradle of craft and expression - a culinary space that is not only experiential, but experimental too.

Potager takes its name from the French word for 'a kitchen garden' - and in this case, the restaurant grows ideas, stories, craftsmanship, and provenance, nurturing chefs, artists, homegrown producers, and an ever-expanding culinary community. For anyone who's keen to deepen their appreciation for food and its journey from farm to table, along with exploring their passion for the arts, Potager's multi-course tasting menus are a brilliant starting point.



Chef Masashi (front row, second from right) receiving the award for Potager at the Tatler Best of Asia 2024 event



Chef Masashi and South African Head Chef De Wet Visser fuse art with gastronomy, placing locally sourced produce and the rich flavours of this region in the spotlight, while interpreting the stories of every ingredient (and the farmers or artisans behind them) through contemporary French cooking techniques. This approach demonstrates the culinary team's connection with the ingredients on an amplified level, transforming something as simple as a visit to a cornfield in Cameron Highlands into a narrative that resonates with diners and elevates the humblest of vegetables.

When creating a menu, Chef Masashi draws on the Japanese philosophy of *kokoro*, which brings 'heart' or 'spirit' to each change of the season. He thinks about each ingredient's origins, flavours, and textures, aiming to highlight their uniqueness. Inspiration often comes from the stories behind local producers or as a celebration of the very root of all delicious things. Each ingredient, in his opinion, is capable of evoking different emotions and memories, which is why he tries to weave those elements into his dishes.

His reverence and respect for his ingredients, however, don't prevent him from mixing and matching them, or using slightly less conventional culinary approaches. Chef Masahi is very much a fan of experimenting with flavour pairings that enhance ingredients and reflect a certain mood or experience, while still bearing in mind that his time in the kitchen is about crafting a menu that feels cohesive and meaningful, making each dish a part of a larger story. The vision behind Potager - to push the limits of culinary excellence by prioritising locally sourced ingredients - is propelled by thoughtful

It therefore comes as no surprise that since its opening, Potager has garnered numerous notable accolades with the latest being the recognition as one of the 100 Tatler Best of Asia 2024, standing among the few establishments in Malaysia to be included in the prestigious list. The award is a testament to the passion, creativity, and dedication of the exceptional team at Potager, reflecting its commitment to setting new standards in the hospitality industry.



choices and interactions with Malaysian artisans, enriching the team's knowledge and giving rise to more culinary creations.

At the same time, Potager's artistry isn't just confined to its food: the very environment of the restaurant is shaped around a convergence of the arts and gastronomy. UOA Hospitality, which holds the primary responsibility of managing Potager, constantly works towards shaping a sophisticated dining venue through a unique blend of culinary excellence, artistic expression, and community engagement. This multifaceted approach also encompasses exceptional service delivered by knowledgeable staff, a thoughtful balance of efficiency and guest interaction, and a sense of finesse that leaves a lasting impression - in short, no small feat.

Constructed with the ultimate goal of being recognised as the premier destination for high-end dining in Malaysia, Potager has been designed to deliver an almost theatre-like experience. The restaurant's circular format (inspired by Japanese architecture) incorporates spatial elements that connect and flow, enabling diners to touch, smell, hear, and feel their entire meal. Visual art pieces, landscape and botanical installations, which are all original creations commissioned from local craftsmen, round out a complex culinary journey that aims to engage and enliven every guest's senses by bringing a curated assortment of art directly to them.

Broadening guests' experiences far beyond a sit-down dinner, an open kitchen concept encourages them to interact with Chef Masashi and his team by sharing their thoughts on a dish or asking questions about ingredients, which also provides a unique



opportunity for the kitchen to share their passion behind each plate. For diners who are keen to dip into Potager's libations, the restaurant's wine lounge Oeno - overseen by Group Sommelier Dennis Chong - houses over 1,000 bottles of French-focused wines, presenting a separate area dedicated to progressive wine-pairing programmes and cellar-centric workshops.

Another particular point of pride at Potager is its test kitchen, Espace, a dynamic space in which exciting exchanges of culinary knowledge take place, serving as a productive simmering ground for creativity, innovation, and experimentation. A rotating roster of guest chefs, comprising newly emerging luminaries and established industry leaders, collaborate with Potager's kitchen team on seasonal menus in a celebration of diverse culinary talent from across the globe. These occasions often make for a

compelling affair - one such guest chef was pastry chef Joakim Prat, who exhibited the skills he'd gained while working at nine European Michelin-starred restaurants through a captivating dessert degustation menu.

With a plethora of memorable gastronomic experiences set to be unveiled in the new year, the restaurant is in prime position to attract both local fine dining enthusiasts and international food travellers in search of a restaurant that deftly showcases Malaysia's vibrant flavours and cultural heritage. Just as significantly, by prioritising culinary creativity and aesthetic design on an equal level, Potager sets the ultimate example of bringing together a wealth of artistry that creates a lasting impact on the local gastronomic landscape and elevates the country's reputation in the global dining scene.

THE INSIDE TRACK

Climb aboard, embrace the adventure in front of you, and take all the time you need to soak up the scenery on one of these wonderfully luxurious once-in-a-lifetime train journeys.

1 THE GHAN, AUSTRALIA

Covering a whopping total distance of 2,979 kilometres, THE GHAN's storied history stretches back to 1929 and connects the cities of Darwin and Adelaide - no mean feat, considering it's the longest north-south train journey in the world. The Ghan Expedition - a classic four-day, three-night adventure - delivers unforgettable views of the Australian Outback, which can be appreciated from the comfort of a private sleeper cabin or with friends in a designated lounge. All-inclusive fares cover sumptuous meals with regionally inspired dishes, and engaging off train experiences like a relaxing cruise along the Nitmiluk Gorge, a tour of Coober Pedy's opal mines, and dinner beneath the stars at the historic Telegraph Station in Alice Springs. Upgrade your train experience to Platinum for extra-luxurious touches such as Appelles Apothecary toiletries, Bollinger champagne, and a cabin with window views from both sides of the train.



2 GOLDENPASS EXPRESS, SWITZERLAND

There's no better way to travel between Interlaken to Montreux than in the 'Prestige' section of the GOLDENPASS EXPRESS. This newly introduced travel class provides heated leather seats that are elevated 40 cm higher than first- and second-class seats - all the better to feel completely immersed in the spectacular Alpine scenery along one of Switzerland's most picturesque train routes, which runs up to four times a day and lasts three hours and 15 minutes. As the train winds its way past the breathtaking peaks of the Bernese Alps, Gstaad, Château-d'Oex, and Montbovon, passengers can order Oona Caviar sourced from the Swiss municipality of Frutigen and glasses of Duval-Leroy Brut champagne - a treat exclusively reserved for those in Prestige and first-class seats.



3 KANPACHI ICHIROKU, JAPAN

Created by JR Kyushu Railway Company with the intention of immersing passengers in the epicurean, scenic, and cultural treasures dotted along the Yufu Kogen Line, this new Design & Story train made its maiden journey in April 2024. The KANPACHI ICHIROKU makes one daily five-hour trip (with the exception of Thursdays) from Hakata Station to Beppu Station, giving passengers enough time to appreciate its modern, elegantly decorated carriages. Some cars bear motifs that represent the picturesque landscapes of Oita, Beppu, Fukuoka, and Kurume - all stations along this particular line - while other cars house private *tatami* rooms that can accommodate families and groups. The fare for a one-way ticket includes a luxurious *bento* box meal made by local Fukuoka and Oita restaurants (the selection varies according to the day passengers travel), served in a multi-tiered *oju* lunchbox constructed using Hita cedar.



4 THE VIETAGE BY ANANTARA, VIETNAM

Take in the Vietnamese countryside while seated at one of 12 reservation-only seats, which are all set in private booths of two with big picture windows and sleek, elegant interiors. This service in THE VIETAGE BY ANANTARA comprises two distinct railway carriages, with the first departing in the morning from Da Nang to Quy Nhon and then continuing on to Nha Trang, and the second carriage leaving Nha Trang in the afternoon for Quy Nhon, before proceeding to Da Nang. A six-hour journey between Da Nang and Quy Nhon includes a three-course gourmet meal, while passengers taking the five-hour journey between Quy Nhon and Nha Trang enjoy a charming afternoon tea featuring local caviar, artisanal cheeses, and premium Epicurean Sao teas. Spa treatments, board games, and a 'Discovery Book' will keep you occupied - not to mention the mesmerising views of lotus ponds, rice paddies, and coastal panoramas rolling past the carriage.

5 EASTERN & ORIENTAL EXPRESS, MALAYSIA

A sister train of the famous Venice Simplon-Orient Express, a Belmond train, the equally luxurious EASTERN & ORIENTAL EXPRESS - which has been running since 1993 - now offers a series of riveting journeys through Malaysia's heartland. A variety of three-night itineraries transports passengers from Singapore to destinations such as Penang, Langkawi, and Taman Negara, enveloping them in the old-world glamour of slow travel. The 16-carriage train's newly restyled en-suite cabins are opulently decorated with vintage accents and intricate marquetry, while its two dining cars serve up sophisticated menus crafted by star Taiwanese chef André Chiang. Spend a languid afternoon at the Dior Spa Eastern & Oriental Express - the first of its kind in Southeast Asia - which provides Asian-inspired wellness treatments on the move, in two spa cabins outfitted with Dior's iconic Toile de Jouy motif.



6 TRAIN SUITE SHIKI-SHIMA, JAPAN

A voyage on board the East Japan Railway Company's TRAIN SUITE SHIKI-SHIMA is nothing short of exquisite - and as a result, applications for reservations begin many months in advance. Should you be one of the lucky participants to be accepted, you can look forward to a journey that embraces transience and mutability, melding the excitement of new discoveries with superb Japanese hospitality. Itineraries in 2025 range from two-day, one-night trips to Yamanashi or Nagano prefectures in spring to autumn, to a four-day, three-night extravaganza that stops at Hakodate, other parts of Southern Hokkaido, and the Tohoku region. There's plenty to appreciate both aesthetically and experientially, starting with the train's beautiful departure lounge at Ueno Station, right through to the remarkable baths in selected Suite Rooms, which are made from 300-year-old cypress trees grown in Kiso Valley.

EATS & TREATS

Indulge in our delightful medley of delicious food options and grocery finds.

MAKAN MAKAN FOOD COURT



Opened in June 2024, Makan Makan Food Court has swiftly become a must-visit for food enthusiasts in Bangsar South, offering a vibrant and diverse culinary experience. With nine dynamic food stalls serving up an array of irresistible Malaysian and Western dishes, this food court has something for everyone - whether you're in search of a hearty breakfast, a satisfying lunch, or a delicious dinner.

From breakfast classics like eggs, toast, and desserts, to hearty Malaysian dishes such as Nasi Lemak, Curry Laksa, Roti Canai, and Chee Cheong Fun. Customise your own bowl of noodles or enjoy poached or roasted chicken rice with flavourful sides. Western options include burgers, fries, and fusion dishes. Vegetarian meals are also available, alongside quick lunch options of fried rice or noodles, and flame-grilled delights for a smoky finish. Each stall showcases its own unique food concept, ensuring a delightful journey through flavour.



The ambiance here is just as enticing as the food. Meticulously designed for comfort and aesthetics, the space is welcoming and lively, perfect for families, friends, and foodies. As you step inside, the tempting aroma of freshly cooked meals fills the air, inviting you to explore the diverse offerings. The communal seating set-up fosters a shared dining experience, where laughter and good company enhance every meal.

Simply scan a QR code, browse the stall menus on your phone, place your order, and track it on digital screens. Once your order number appears, you're all set to collect and savour your meal - totally stress-free.

📍 Unit G-2A & 2B, Ground Level, The Vertical Podium
 ☎ 012 4019 151



ARIGATO LATIN OFFICIAL CUISINE & YAKINIKU

Prepare for a tantalising adventure that fuses the fiery zest of Latin cuisine with the artistry of Japanese cooking. Indulge in our signature Yakiniiku, where you grill premium cuts marinated in bold, Latin-inspired sauces right at your table, creating an unforgettable flavour explosion with every bite. Immerse yourself in an experience where the sizzle of fresh ingredients meets a symphony of spices.

With chic décor and a welcoming atmosphere, every visit promises a delightful escape that transforms ordinary meals into memorable occasions. Whether you're sharing with friends or savouring solo, each moment is elevated into a celebration of taste and ambiance.

📍 Unit G-6, Ground Level, Nexus
 ☎ 012 502 0849



BECA TEA

Born from the legacy of one of Kuala Lumpur's oldest tea families, Beca Tea boasts nearly a century of tea expertise in every cup. This innovative brand is shaking up the tea scene with all-natural blends that are free from added sugars, artificial syrups, and preservatives, prioritising natural infusions, real fruit, real botanicals, and authentic flavours.

Their standout Teh Tarik & Friends series features 11 tea varieties from five countries, each offering a unique sensory experience. Whether you're grabbing a quick cup or catering an event, Beca Tea brings a fresh twist to every sip, promising a refined yet exciting taste journey.

📍 Unit G-12, Ground Level, The Vertical Podium
 ☎ 011 1632 3315

CHONGQING CHICKEN POT

Unleash your appetite with Chongqing Chicken Pot, where juicy local chicken is lovingly coated in a sumptuous sauce made from a harmonious blend of 10 unique ingredients.

After masterfully soaking in a special marinade for two hours, the chicken is cooked to perfection with an array of fresh side dishes that complement the main dish beautifully. Whether you crave a gentle kick or an intense spice level, each serving promises a hearty feast that ignites laughter and vibrant conversations around the table.

📍 Unit G-10, Ground Level, South Link
 ☎ 017 328 5098



SI SI NAN CUN

Uncover the legacy of 44 South Village, a historic refuge for Chinese military families since 1949, where the menu pays tribute to the unique culinary heritage of this Taiwanese gem.

By fusing classic dishes with innovative flair, each plate tells a story of resilience and community spirit. The flavours are both nostalgic and contemporary, offering a perfect balance that delights the palate.

Discover the depth of Taipei’s food culture, where every dish evokes a sense of tradition and innovation. Let each mouthwatering bite transport you to the bustling streets of Taiwan, leaving you with a heart full of warmth and a craving for more.

📍 Unit G-5, Ground Level, Nexus
☎ 03 2242 0118



FUKUNIKU

Get ready for the culinary phenomenon of Japanese Hambagu Rice, which is taking Kuala Lumpur by storm! Fukuniku serves freshly ground patties, baked to golden perfection and nestled atop a bed of fluffy Japanese rice. Each dish is drizzled with tantalising homemade sauces, offering a perfect balance of savoury and sweet, and topped with a silky raw egg for an extra layer of indulgence.

Whether you prefer tender beef or juicy pork, every bite promises to captivate your palate with its rich, umami flavours and satisfying textures. Paired with fresh vegetables and thoughtfully crafted sides, each dish is a comforting meal with modern culinary flair. One visit will leave you counting the days until your next, eager to relive this delicious dining experience.

📍 Unit G-01, Ground Level, South Link
☎ 017 931 0919



DE YUAN MEE TARIK CHINA

Expect nothing less than an Instagram-worthy meal at this restaurant and its one-of-a-kind Pink Beef Noodles. This vibrant dish, inspired by the stunning Pink Mosque in Kuala Lumpur, marries culinary creativity with cultural flair. The noodles’ striking pink hue comes from natural dragon fruit, adding a fresh, healthy twist to the bold broth and tender, juicy beef.

With more than 20 years of culinary expertise, the owner brings the art of traditional Chinese beef noodles to life, right in the heart of Malaysia. Whether you’re a noodle aficionado or simply looking for something extraordinary, this dining experience will leave you a lasting impression. Come for the visual appeal, stay for the irresistible taste — it’s a feast for all your senses.

📍 Unit G-08, Ground Level, South Link
☎ 03 2242 2556



BOTANICA+CO



After an exciting three-month transformation, Botanica+Co in Bangsar South reopened in September 2024, inviting you to immerse yourself in a revitalised oasis of verdant greenery and captivating ambiance. This beloved dining spot now offers an enhanced experience, blending natural beauty with urban sophistication.

Step into a space where lush green surroundings and vibrant botanicals create a serene escape from the city’s hustle. A grand entrance welcomes you to a dining experience that feels warm and inviting, while the redesigned outdoor seating provides a cosy al fresco retreat, perfectly designed for tropical comfort. Expanded layouts now offer generous spaces for gatherings, celebrations, and private events, making it ideal for every occasion.



Whether enjoying a quiet meal with loved ones or bonding over food with friends, Botanica+Co offers versatile spaces tailored to suit your needs. Complementing the refreshed setting is an all-day menu showcasing East-meets-West flavours, designed for sharing and creating meaningful connections over food. Each dish transforms a simple meal into a moment to savour, with options that cater to all palates and preferences.

Now more welcoming than ever, Botanica+Co invites you to celebrate life’s little moments in a setting that is equal parts refreshing and inspiring. Escape the ordinary and let this vibrant haven be the backdrop to your next gathering or casual indulgence.

📍 Unit G-05, Ground Level, The Vertical Podium
☎ 016 965 6422

LAFAYETTE

This cosy eatery brings Europe's charm to life by transforming simple ingredients into extraordinary dining experiences. From silky Italian pasta and hearty burgers to crispy, golden fish and chips, and a signature platter that's perfect for sharing, the menu is an adventure in flavour.

For dessert lovers, the decadent ice cream waffles are a must-try, combining rich tastes with a delightful crunch. Each dish is thoughtfully prepared, blending classic techniques with modern flair to deliver an exciting and satisfying meal. Paired with warm, attentive service and a welcoming ambiance, Lafayette creates a dining moment that leaves you craving more with every visit.

📍 Unit G-03 & G-12, Ground Level, South Link
☎ 011 1274 8408



RASA NUSANTARA BY THE MAJAPAHIT

Chef Pak Isan Santibi, a culinary maestro with over 30 years of experience in Southeast Asian cuisine, invites you to embark on a sensory journey. From the heart of Indonesia, Malaysia, and Thailand, each dish is a vibrant celebration of tradition, offering a feast that's both authentic and unforgettable.

The Nasi Padang Feast is a must-try, offering an impressive array of over 40 dishes, each meticulously crafted to represent the region's best. Signature favourites include the fiery Ayam Goreng Balado, tender Dendeng Daging, and crispy Paru Goreng, each dish bursting with bold, intricate tastes. From spicy to savoury, every plate tells a story of heritage and passion. Perfect for sharing, this culinary adventure transforms your meal into a celebration of Southeast Asia's diverse and delicious food culture, leaving you eager to explore more.

📍 Unit UG-10, Upper Ground Level, The Sphere
☎ 011 1695 1974

GOOD TIME CHINESE SUPERMARKET

Step into a treasure trove of true China culture, where every corner unfolds a delightful tapestry of Chinese cuisine. Wander through aisles brimming with aromatic spices, from fragrant star anise to bold chili pastes, ready to elevate your dishes. Discover an impressive range of sauces, noodles, and unique pantry essentials that bring Chinese authenticity to your kitchen.

Delight in crispy snacks and sweet treats that evoke a sense of comfort and nostalgia. Beyond the groceries, every visit feels like a cultural exploration, inspiring you to experiment with new dishes or recreate cherished family recipes. Whether you're a seasoned chef or a curious foodie, this place has everything to celebrate Chinese culinary heritage.

📍 Unit G-09, Ground Level, South Link
☎ 011 3959 6835



TOGETHER FOR GOOD

| Strengthening communities through support

BACK TO SCHOOL CAMPAIGN FOR 800 UNDERPRIVILEGED CHILDREN

UOA held its annual *Kempen Kembali Ke Sekolah* initiative in January 2024 as part of its ongoing commitment to community welfare and educational equity. School bags, stationery, and water bottles were distributed to 800 underprivileged children in Kerinchi during the back-to-school campaign. The initiative aimed to alleviate the financial strain on low-income families by providing essential school supplies to primary and secondary students in need as they prepare for the new school term. The event was graced by YB Fahmi Fadzil, Member of Parliament for Lembah Pantai and Minister of Communications.



RAYA HAMPERS DISTRIBUTION TO 400 SINGLE PARENTS, OKUS & B40 FAMILIES



In March 2024, UOA brought festive cheers to underprivileged families in Kerinchi with a heartwarming *Sambutan Aidilfitri* community initiative in celebration of Hari Raya. Some 400 thoughtfully prepared grocery hampers together with *duit raya* were distributed to single parents, *orang kurang upaya* (OKUs), and B40 families in the presence of YB Fahmi Fadzil, Member of Parliament for Lembah Pantai and Minister of Communications. Each hamper consisted of basic necessities and groceries including rice, cooking oil, flour, sugar, milo, biscuits and canned food. The initiative reflects UOA's commitment to fostering kindness and compassion within the community.

STEM SMART PROGRAMME FOR YOUNG MINDS

In an effort to bridge the opportunity gap and promote equal access to education, UOA extended its support to the STEM Smart Children Programme, an initiative aimed at nurturing a passion for Science, Technology, Engineering, and Mathematics (STEM) among underprivileged children aged 9 to 17 years old. Held during the September 2024 school term holidays, the two-day programme was designed to provide the children with the resources, support, and guidance needed to cultivate curiosity, enhance problem-solving abilities, and inspire future careers in STEM. It was also intended to ensure that the children, regardless of their background, have equal opportunities to explore and thrive in these areas.



GRAPE EXPECTATIONS

Making waves with their funky flavours and 'back to basics' approach towards winemaking, natural wines - and the bars that champion them - have injected much-needed energy into Kuala Lumpur's wine scene.

What's in a bottle of wine? The straightforward answer is 'fermented grape juice', but when it comes to many conventional, mass-market wines, there's often more than meets the eye. Depending on a wine's maker, the production process, and regulations stipulated by its country of origin, that wine might contain any number of additives employed to adjust its taste, colour, thickness, and stability, ranging from sugar and food colouring to gelatine and acidifiers.

Lively debates over the necessity of these additives are still ongoing - particularly around sulfites, which play a role in killing unwanted bacteria and yeasts - but there's been enough concern about the honesty and safety of conventional

winemaking to power a growing wave of enthusiasm for natural wines. These, in contrast, aim to involve the least possible human intervention in the winemaking process, eschewing additives, processing aids and tech-heavy filtration techniques.

Grapes are typically hand-picked by small-scale, independent producers from vineyards that follow sustainable, organic, or biodynamic practices. Simplicity is the watchword during the production of a natural wine - no added yeasts to help it ferment, few to no sulfites, and minimal (if any) filtration and clarification. The result is a characteristically cloudy wine, with an aroma that's often described as sour, yeasty, or funky.



It might not come across as being particularly appealing on paper, but the concept and taste of natural wine have proved so popular across Kuala Lumpur that a number of natural wine bars - Unwined, Mellow, fafaba, and Gentle Giants, for instance - have become the preferred watering holes of trendy, in-the-know Malaysian wine drinkers. "Interestingly enough, it was natural wines that got me into wine," says Hsiao Tung Wei, the founder of Unwined - the city's first natural wine bar - which opened at Bangsar's APW in 2021.

"Before that, I wasn't a very big fan of wine, and ultimately that came down to the type of wine I was drinking. But the natural wines we got in Malaysia were the complete opposite of what I thought wines were. They were different, strange, full of energy and stories. That's how it started." Unwined has since expanded from a spur-of-the-moment 'boredom' project during Covid to a second branch - Unwined Plus - with sought-after wines on its shelves such as Le Coste by Gianmarco Antonuzzi, along with its own range of natural wines, Sunawi from Italy.

"Natural wine has really taken off lately - probably because people are more curious about what they're drinking and are drawn to the idea of less intervention in the winemaking process," remarks Kenix Chong, one of the partners behind Mellow Wine & Dining Room in Section 17, Petaling Jaya. "It's kind of like how more people

are getting into organic food. Natural wines tend to be made with fewer additives, using traditional methods, so you get more of the grape's raw expression.

"Compared to conventional wine, which can be more controlled and polished, natural wine is often a bit wilder and unpredictable - but that's part of the charm. It feels more alive in a way." For those who haven't tried natural wines before, tasting one for the first time can be a shock to the palate, but as Chyen Si - the owner of ferment bar and bottle shop fafaba in downtown Kuala Lumpur - explains, you have to look beyond the initial funkiness.

"It's not just about drinking wine," she says, "It's about fostering a deeper appreciation for what's in the glass and the people who make it. Natural wines tell a story, and over time, I wanted to understand how the wine was made, where it came from, and how it reflected the land and the people behind it." When it comes to learning how to appreciate a natural wine, the advice that comes from Tung Wei, Kenix, and Chyen Si is unanimous: keep an open mind.

"Embrace the unexpected and let the wine reveal itself," is Chyen Si's mantra, while Kenix's suggestion is "Start by giving it a good swirl to let it open up, and don't be afraid of any cloudiness or funky aromas - that's often part of the experience. Take your time to really smell and taste it, paying attention to the texture and how it evolves in the glass." Additionally, according to Tung Wei, there's no harm in being discerning about what works or doesn't work. "Don't overthink it. Just remember, not all natural wines are good, but all good wines are natural - at least, in my opinion."





MILLENNIAL TOWER

THE FUTURE OF BUSINESS

Discover a benchmark for business success in Phu My Hung

Nestled in the heart of Ho Chi Minh City's most vibrant commercial district, the new urban hub of Phu My Hung is poised to welcome its most iconic addition yet. Millennial Tower, a 24-storey Grade A office development, is reinventing the concept of modern workspaces with its innovative design and strategic location. Set for completion in year 2026, it will become the largest office building in southern Ho Chi Minh City, offering a cutting-edge environment tailored to forward-thinking enterprises.

Designed with modern architecture and sustainability at its core, this energy-efficient façade features double glazing and vertical greenery. These elements not only enhance the building's aesthetic appeal but also contribute to energy savings and a healthier indoor environment. The innovative design, with high ceilings and minimal columns, allows for expansive floor plates of approximately 2,300 square meters, providing tenants with unparalleled flexibility in workspace configuration.



Grand Lobby*

Offering a net leasable area of 43,349 square meters, Millennial Tower includes retail outlets on the first and third floors, while office spaces occupy levels four to twenty-three. The units come with essential amenities such as wet pantries and adaptable air-conditioning systems. A centralised chilled water system ensures efficient temperature management, reducing overall energy consumption.

The tower's infrastructure features 20 high-speed lifts and four basement levels with parking for 2,700 motorcycles and 80 cars, state-of-the-art security, including 24/7 CCTV surveillance and turnstile access. These amenities guarantee a secure and efficient working environment, meeting the demands of businesses operating around the clock.

*Artist's Impression



Exterior Façade*

Phu My Hung offers unparalleled connectivity, with prominent landmarks such as Saigon Exhibition and Convention Center (SECC), Crescent Mall, and FV Hospital within walking distance. Additionally, the tower's location provides swift access to key industrial zones such as Tan Thuan Export Processing Zone, Cat Lai Port, and Long Hau Industrial Park. Its proximity to Ben Thanh Market, Tan Son Nhat International Airport, and the upcoming Long Thanh Airport makes it an ideal location for businesses seeking both prestige and convenience.

With its completion, Millennial Tower sets a new benchmark in commercial real estate, blending cutting-edge design with functional excellence. Purpose-built for growth, it supports the evolving needs of enterprises, ensuring a superior workspace that fosters success in an ever-competitive market.



Waiting Area*

SYCAMORE LIVING IN HARMONY

Where nature, community, and legacy flourish together

Rising amidst the lush landscapes of Binh Duong New City, Sycamore is a visionary residential development designed to bring people closer to nature, community, and each other. Covering 18.9 hectares, this haven features over 3,500 meticulously crafted freehold units, accommodating nearly 13,000 residents.

Developed by CapitaLand Development (Vietnam) in a joint venture with UOA Group, Sycamore redefines modern living with its seamless integration of elegance, practicality, and togetherness. Every element reflects the aspiration to build a lasting legacy. Rooted in biophilic and sustainable design principles, the development integrates lush tropical greenery, natural materials, and thoughtfully planned ecosystems to foster multi-generational living. Its slogan, "A higher living, a grounded being," speaks to a lifestyle that uplifts residents, while grounding them in shared values and connections.

The master plan unfolds in two stages. The Orchard, a gated community, offers terrace houses, semi-detached villas, and single villas complemented by The Canopy, a four-storey hub of 26 curated amenities for leisure, productivity, and recreation. Following this, Orchard Hill introduces two 24-storey towers featuring diverse unit types and over 100 lifestyle-enhancing facilities, ideal for families and professionals.

Strategically situated along Hung Vuong Boulevard, Sycamore boasts picturesque views of a central lake, adjacent to a sprawling 700,000-square meter public park, and unrivalled access to Vietnam's World Trade Center and Metro Line 1.

Sycamore reshapes contemporary living by harmonising sophistication, environmental consciousness, and a sense of belonging for future generations.



Prisma Sky Lounge, Orchard Hill*



The Canopy, The Orchard*



The Gateway, The Orchard*

*Artist's Impression

DIGITAL CONNECTION

Building on a collective digital momentum



Power of AI Monetisation

Today's businesses thrive together with technology. Staying relevant means keeping pace with a technology landscape that evolves more rapidly than ever. The Tech Collective strives to share technology news with the community through our social media platform. At the same time, we endeavour to nurture the community by connecting them with industry experts on today's technology.

This year, we are pleased to have on board GradientX Academy as our Talent Partner, to provide training on Big Data and Artificial Intelligence (AI) as part of the ecosystem for The Tech Collective community. Companies located within any of UOA properties such as Bangsar South, UOA Damansara, UOA Centre, Wisma UOA II, Menara UOA Bangsar, and UOA Business Park are entitled to a special rate on training programmes offered by GradientX. We also had the pleasure of having GradientX share insights on the Power of AI Monetisation with the community with real case studies on how AI could help companies generate new revenue streams.

With the understanding that investors are looking for companies that prioritise Environmental, Social and Governance (ESG) performance to invest in, we also kicked off year 2024 by bringing in experts to discuss on how companies could use AI technology to help them in meeting their ESG metrics. We learnt how crucial it is to place an emphasis on identifying and focusing on ESG metrics that are relevant to the companies. Of equal importance are crafting out strategies based on focused ESG metrics and assessments, and utilising AI-driven automation and software solutions to enable efficient tracking.

We hosted an Indiebrew Chapter as a partnership with Malaysia Digital Economy Corporation (MDEC) and Common Ground



Democratising Creativity: GenAI and Human Ingenuity

at Wisma UOA Damansara II with the intention to bring game developers and technologists together to discuss how immersive content and new technology can revolutionise brand engagement. In the session, we spoke on using games to attract customers to continue engaging with a brand, while games developers shared best practices and case studies. There were demonstrations on what gaming technology companies had achieved with technology to help their customers' brands grow in the market today.

A panel discussion with the title *From Hype to Reality: AI Applications in Transforming Healthcare* was held at WORQ Bangsar, Menara UOA Bangsar with panellists exchanging views on how AI transformed the healthcare industry. For instance, AI applications are improving patient outcomes by analysing health records to predict conditions, suggest treatments, and even assist in medical research. Gone are the days when radiologists sit through the scans to study how a tumour has grown or finding out what is happening inside the patient's body. With the availability of data collected throughout the years, there are sufficient data for



Indiebrew Games for Brands



Power of AI Monetisation

the AI to consume and learn how to detect illnesses that humans are unable to do.

With the talk on GenAI in recent months, many have become more aware of its potential. To advocate for a better understanding of the topic, The Tech Collective held another panel discussion titled *Democratizing Creativity: GenAI and Human Ingenuity* at Common Ground, Wisma UOA Damansara II. The community learnt about the impact of GenAI on creativity and how it balances with the importance of human intuition and emotion. Human limitations in processing vast volume of data can now be achieved with technology with the acceleration of tasks such as fraud detection, accurate underwriting, and efficiency in claims processes to better serve the clients.

The Tech Collective concluded the year with a panel discussion titled *AI and Machine Learning: Driving Innovation in Malaysia* by inviting speakers from the FinTech industry to provide valuable insights into the intersection of technology and finance. Held at



Meeting Your ESG Metrics Through AI

WORQ Subang, UOA Business Park, the event was moderated by an Associate Professor from University of Technology Malaysia.

During the session, industry experts shared their views on the future of chatbots that align with AI principles, and building responsible AI systems for organisations, as well as how to build trustworthy GenAI that meets cybersecurity guidelines. The audience also learnt how Malaysia positions itself as a hub for AI innovation with an emphasis on responsible AI practices. Further discussions were conducted on the main challenges in large-scale AI implementation in Malaysia.

In this digital age, the strength of the tech community lies not just in the tools we develop, but in the connections we forge. With the constant evolution of technology, digital platforms provide a dynamic space for ongoing dialogue, idea exchange, and collaboration. By continually engaging with one another through digital platforms, The Tech Collective aims to build a more inclusive, interconnected, and forward-thinking tech ecosystem for the future.

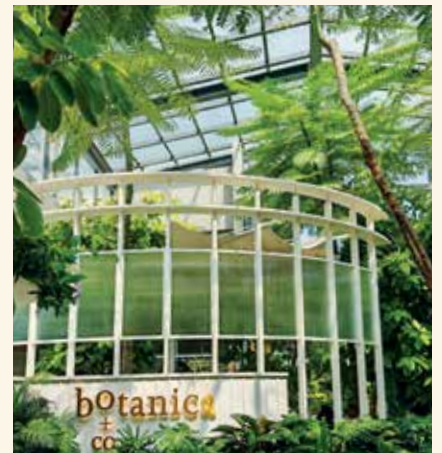
botanica + co



WHERE FLAVOURS MEET CELEBRATIONS AMID LUSH GREENERY

Surrounded by lush greenery and an inviting ambiance, Botanica+Co at Bangsar South and Bamboo Hills serve exquisite cuisine crafted with fresh ingredients and innovative recipes. Offering a feast for both the palate and the eyes, it's a dining experience that embodies natural beauty and culinary artistry.

From dreamy weddings and lively celebrations to corporate events, Botanica+Co brings your vision to life with impeccable service and an enchanting setting designed to impress.



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Managed by UOA Hospitality Sdn Bhd (949294-W)