



NEWS RELEASE

SAVOUR A NEW STAYCATION AT ORCHARD HOTEL SINGAPORE



Above: Savour A New Staycation with Breakfast in Bed

Singapore, July 2020: Treat yourself and your loved ones to Savour A New Staycation at Orchard Hotel Singapore. Savour breakfast in bed and enjoy unlimited plated servings cooked A la Minute by Chefs in different “live” kitchens at The Orchard Cafe. This Stay and Dine package includes:

- 2D/1N Stay
- Guaranteed Upgrade to Premier Room
- Breakfast in Bed for Two persons
- Unlimited Plated Dinner from “live” kitchens for 2 persons at The Orchard Cafe
- Complimentary High Speed Wi-Fi
- Complimentary Parking

Savour A New Staycation package from S\$288 is valid until 30 December 2020.

Jean-Philippe Jacopin, General Manager of Orchard Hotel Singapore says, “With the recent reopening for staycation and to provide a safe sanctuary, we have curated a special package centred on We Clean. We Care. We Welcome for the well-being of our guests. Our team, from front-of-house to back-of-house, has been working tirelessly day and night to welcome you back to experience our Savour A New Staycation designed with a feast to nourish both your body and spirit.”



Above: Savour A New Staycation in the luxurious Premier Suite from S\$715++

Experience best-in-class Asian hospitality at Orchard Hotel Singapore- just a few steps away from world-famous shopping brands and Singapore Botanic Gardens, a UNESCO World Heritage Site.

Elegantly designed to provide a new level of personal comfort, our Premier rooms and Suites are equipped with state-of-the-art conveniences and modern amenities.

UNLIMITED PLATED DINNER HIGHLIGHTS



From left to right: Freshly Baked 55% Belgium Chocolate Soufflé served with Vanilla Ice Cream and an array of "Live" Kitchens

Foodies can delight in a savoury staycation with gourmet dinner featuring highlights such as *Thai Papaya Salad with Octopus Tentacle*; *Herbal Chicken Soup*; *Freshly Shucked and*



Cooked Canadian Oysters; Poached Norwegian Salmon; Wagyu Rib-eye Steak; Wok-Fried Tiger Prawn with Salted Egg Yolk Sauce; Signature Laksa Noodles with Fresh Cockles; and Freshly Made Mao Shan Wang Durian wrapped in Crêpe.

To celebrate the reopening for dine-in, our guests will get a complimentary takeaway of The Orchard Cafe's new dessert creations - Durian Basque Burnt Cheesecake or Coconut Malibu or Freshly Baked Belgium 55% Chocolate Tart

For room reservations, please call 6734 8595 or email reservations.ohs@millenniumhotels.com. Prior reservation is required and booking is subject to availability. All prices are subject to service charge and prevailing government taxes.

For hi-res images, please download from this link:

<https://drive.google.com/drive/u/2/folders/1ctwxgNkYpR9CtNkMOwhDFyi0q4oYkmsP>



To further enhance health and hygiene protocols, Orchard Hotel Singapore has introduced 10 Hallmarks of cleanliness and safety to safeguard our guests:

- 1. Higher standards of cleanliness and hygiene** – Orchard Hotel Singapore and its F&B outlets (Hua Ting Restaurants and The Orchard Cafe) are officially inspected and certified SG Clean by the Singapore Tourism Board (STB) and Enterprise Singapore.
- 2. Appropriate checks on arrival for guests and employees** – Temperature check and SafeEntry for all guests and staff.



3. Disinfection kits easily available to guests and employees – Sanitisers, masks and anti-bacterial wipes available at guest contact areas (e.g. lobby, restaurants, meeting rooms).

4. Frequent and regular sanitisation of high-contact points – High-contact points will be sanitised on a regular basis and even increased depending on frequency of use (e.g. elevator buttons, door handles, etc).

5. Use of technology to enhance guest experience and safety – Deploy contactless technology where possible to minimise physical contact (such as QR code in-room ordering system and QR code menu displayed at every table of Hua Ting Restaurant and The Orchard Cafe).

6. Ensure higher cleanliness and hygiene standards during guest stay – Mandatory use of disinfectants for sanitisation of contact points (e.g. bedding, room furniture, TV remote).

7. Enforce safe distancing measures as precaution – Recommended minimum of one-metre distance for interactions between guests and/or employees.

8. Higher food safety standards – Enhanced food safety protocols, deep cleaning and meals served individually.

9. Appropriate health and safety gear – Regular use of Personal Protective Equipment, to ensure the health and safety of guests and employees.

10. Hygiene Ambassadors to ensure measures are implemented – our vigilant ambassadors are on hand to ensure that the latest processes and procedures are in place to enhance guest's safety and comfort.

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For more information, please contact:

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Home to 656 Rooms and Suites in characteristically unique twin buildings, the legendary Orchard Hotel Singapore is located at the heart of the city's premier shopping and entertainment district.

Enlivened and refurbished to epitomise warm Asian hospitality with Signature Class amenities, Orchard Hotel Singapore offers a 25m outdoor pool, fitness studio and close proximity to Singapore Botanic Gardens, a UNESCO World Heritage Site.

Comprehensive conference and banquet facilities include one of Singapore's largest pillar-free grand ballrooms with two floor-to-ceiling LED walls, statement lighting and state-of-the-art audio-visual capabilities.

A diverse array of signature cuisines awaits you at the hotel's award-winning dining outlets, including the renewed Hua Ting Restaurant and The Orchard Cafe.

Visit www.orchardhotel.com.sg for more information.