



CLUB NEWS

ISSUE NO.3 | 2021

- 04 INTRODUCING THE MANAGEMENT COMMITTEE FOR 2021 / 2022
- 06 #HUMANSOFNTUALUMNICLUB
- 09 FROM FOOD WASTE TO SUSTAINABLE ANTIBACTERIAL HYDROGEL BANDAGES
- 12 36TH ANNUAL GENERAL MEETING
- 15 OUR FAVOURITE SPOTS IN SINGAPORE

JULY - SEPTEMBER 2021 ISSUE (AN NTUAC PUBLICATION)

*Passion -
The Recipe
for Success*



Contents

04 NEW MANAGEMENT COMMITTEE & SUB-COMMITTEE FOR 2021 / 2022

06 FEATURED STORY

#HumansofNTUAlumniClub:
Interview with MasterChef SG S2 Runner-up, Leon Lim

08 UPCOMING EVENTS

09 INNOVATION AND DISCOVERY

From Food Waste to Sustainable Antibacterial
Hydrogel Bandages

10 PAST EVENTS

Members' Dialogue
Entrepreneur Sharing Night
Understanding Dementia | 理解失智症
The Road to Recovery and The 2021 Budget: Reshaping
The Future Through Economic Transformation
36th Annual General Meeting

13 LIFESTYLE


The A-Lister Elixir – *Club Anniversary Drink Recipe*
Snow Skin Mooncake Recipe
Our Favourite Spots in Singapore

18 NEW MERCHANTS

21 MEMBER'S EXCLUSIVE PERKS

22 FINISH THE DRAWING

23 DIRECTORY

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CLUB NEWS

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Ms Christine Mah
Mr Emmanuel Matias

SPECIAL FEATURE

Mr Leon Lim

Management Committee 21/22

**PRESIDENT/
ADVISOR, ALUMNI DEVELOPMENT/
AIS REPRESENTATIVE**

Mr Lau Chok Yee Jerome

**1ST VICE-PRESIDENT/
CHAIRPERSON, MEMBERSHIP**

Mr Tarn Rui Seng Willis

**2ND VICE-PRESIDENT/
CHAIRPERSON, EVENTS**

Mr Lim Choon Loong Leon

**HONORARY GENERAL SECRETARY/
CHAIRPERSON, ALUMNI DEVELOPMENT**

Mr Lee Wee Liam William

HONORARY TREASURER

Mr Neo Chun How Alton

**HONORARY ASSISTANT GENERAL
SECRETARY/ DEPUTY CHAIRPERSON,
ALUMNI DEVELOPMENT**

Mr Ng Chong Soon

**HONORARY ASSISTANT TREASURER/
CHAIRPERSON, FINANCE/
AIS REPRESENTATIVE**

Mr Loke Hip Meng Tommy

DEPUTY CHAIRPERSON, EVENTS

Ms Tan Si Jia Sarah

DEPUTY CHAIRPERSON, FINANCE

Mr Tanguenco Vicente III Tiu

COMMITTEE MEMBER

Mr Ng Kah Meng
Dr Xu Weili

President's Message



MR JEROME LAU
President
Advisor, Alumni
Development

Dear Members and Friends,

Time flies and I hope the first half of 2021 has been great for you!

In April, the Club held our 36th Annual General Meeting in the first ever hybrid model. On behalf of the Management Committee (MC), I would like to thank all the members who attended the meeting both virtually and in person. It was nice to see new members and familiar friends participating and providing their valuable support and feedback, for the betterment of our community.

On this note, it gives me great pleasure to introduce the 2021/2022 team in the upcoming pages of this issue. Fellow MC members Alton Neo, William Lee, Ng Kah Meng and Xu Weili were re-elected and will continue to serve another term. I would like to welcome two new MC members, Sarah Tan and Vicente Tangcuelco III. Both Sarah and Vicente joined the Club after their graduation in 2019, and have been actively contributing in Alumni Development, Events and Membership sub-committees since last year, injecting new ideas and vibrancy to our Club's offerings.

I would also like to thank Gillian Ang and Flora Sun for their commitment and contribution on the Management Committee for the past ten years. On behalf of all of us, I would like to express our sincere appreciation and wish them the very best.

If you have been following our social media channels or watching Channel 5 every Sunday night during the first half of the year, you will recognise who is on this issue's cover! Get to know more about our fellow member and MasterChef Singapore Season 2 runner-up, Leon Lim, as he shares learnings from our alma mater and his passion for volunteering.

Over the next few months, expect more exciting and informative events lined up by our Secretariat team. In July, join us as our fellow NTU alumna, a multi-award winning Executive Coach and international bestselling author of 8 Paradoxes of Leadership Agility, Ms Yeo Chuen Chuen, shares her professional insights on Agile Leadership in a virtual webinar.

Besides learning events, the Secretariat team is organising a gourmet charity event in September, featuring renowned chefs! Keep a lookout on our website and e-newsletters for more details about this exciting event. For details on the full list of events happening this 3rd quarter, please refer to page 8.

A birthday is not complete without a celebration! To mark the Club's 36th anniversary, our friend at Wine & Kitchen came up with a special concoction that we can all make at the comfort of our homes! Do have a try at the recipe on page 13 and let us raise our glasses for more wonderful years ahead for our NTU Alumni Club community!

This year also marks Singapore's 56th year of independence. To commemorate the special occasion our Secretariat team shares with us their favourite spots on our sunny island. Do check out where the places are on page 15.

With the pandemic still ongoing, we highly encourage members to always stay vigilant and follow safe management measures when visiting the clubhouse.

In closing, I wish all of you and your families Selamat Hari Raya Haji and Happy 56th National Day!

Take care and see you at the Club soon!

Regards,

A handwritten signature in black ink, appearing to read 'Jerome Lau'. The signature is fluid and cursive.

Mr Lau Chok Yee Jerome

Introducing The Management Committee for 2021 / 2022



President/ Advisor, Alumni Development/ AIS Representative

Mr Lau Chok Yee Jerome



1st Vice-President/ Chairperson, Membership

Mr Tarn Rui Seng Willis



2nd Vice-President/ Chairperson, Events

Mr Lim Choon Loong Leon



Honorary General Secretary/ Chairperson, Alumni Development

Mr Lee Wee Liam William



Honorary Treasurer

Mr Neo Chun How Alton



Honorary Assistant General Secretary/ Deputy Chairperson, Alumni Development

Mr Ng Chong Soon



Honorary Assistant Treasurer/ Chairperson, Finance/ AIS Representative

Mr Loke Hip Meng Tommy



Deputy Chairperson, Events

Ms Tan Si Jia Sarah



Deputy Chairperson, Finance

Mr Tanguenco Vicente III Tiu



Committee Member

Mr Ng Kah Meng



Committee Member

Dr Xu Weili

Sub-committee 2021 / 2022



Alumni Development Sub-Committee

Chairperson

Mr Lee Wee Liam William

Deputy Chairperson

Mr Ng Chong Soon

Mdm Chen Chung Ying Katherine

Committee Members

Dr Chia De Wang

Mr Shukul Raaj Kumar

Ms Tan Si Jia Sarah

Mr Tangcuelco Vicente III Tiu



Disciplinary Sub-Committee

Chairperson

Mr Wee Heng Leong Julian

Committee Members

Ms Gillian Ang

Mr Tan Teck Beng



Events Sub-Committee

Chairperson

Mr Lim Choon Loong Leon

Deputy Chairperson

Ms Tan Si Jia Sarah

Mdm Tay Gek Khim

Committee Members

Mr Loke Hip Meng Tommy

Ms Oon Soon Hak Grace

Mr Ong Kian Boon

Mr Teo Eng Kiat James



Finance Sub-Committee

Honorary Assistant Treasurer/ Chairperson

Mr Loke Hip Meng Tommy

Deputy Chairperson

Mr Tangcuelco Vicente III Tiu

Honorary Treasurer

Mr Neo Chun How Alton

Committee Members

Mr Pang Eng Khew

Mr Teh Tatt Wah

Mr Tan Zhao Quan Gary

Ms Yip Fei Yin Appy



Membership Sub-Committee

Chairperson

Mr Tarn Rui Seng Willis

Committee Members

Dr Chia De Wang

Ms Chong Hwee Ling Vivienne

Mr Shen Yong En Josiah

Ms Tan Si Jia Sarah

#HumansofNTU AlumniClub

Leon Lim believes that whatever goodwill you give to the world will eventually come back to you in one way or another. This is what motivated him to volunteer and join different organizations, such as the Club, to give back to his alma mater. We had the opportunity to chat with Leon and get to know him much better. Who is he outside of the Club, who does he admire the most and what other passions does he have?

Who is Leon Lim? (at home, with friends, at work)

I am someone who can be quite introverted when I meet people for the very first time. Once I get to know someone better, I would be more able to open up and be comfortable in that setting. At work, I am someone who strives to deliver my best when accomplishing tasks. I am also someone who likes to actively contribute to whichever organisation that I belong to.

Why did you choose to study in NTU?

I was first offered Chinese Studies by both NTU and NUS. I was weighing the pros and cons between the two curricula and find that the courses that NTU provides were geared towards my career option as an educator. The Chinese Course in NTU offered more breadth in terms of content, which I felt was more important for a teacher.

What was your most rewarding experience while studying in NTU?

The most rewarding experience for me while studying at NTU has got to be the many different opportunities that I had the chance to take up. I was actively

involved in the Student Union, Welfare Services Club, Faculty, and Division activities. I was also able to participate as a volunteer in the inaugural Youth Olympic Games. I think all these experiences broadened my horizon. It helped me make many good friends along the way too.

Tell us a piece of advice that someone in NTU gave you and how it is still relevant to you today.

I think a piece of advice that stuck to me would be to take any opportunity that presents itself to you as you would never know how things would turn out. This is not something that someone shared with me but rather a summation of my experiences during my time in NTU. I realised that I led a fruitful university life because I took advantage of the opportunities presented to me.

What made you join NTU Alumni Club?

In all honesty, I joined NTU Alumni Club mistakenly. I thought it was the same as the Alumni Office. Another reason was also that I wanted to stay connected to my alma mater. After participating in the many activities run by NTU Alumni Club, I have to say that I indeed made great connections and friends.

As a freelance/gig economy worker, what experiences do you bring to your role as a Management Committee member of the Club?

As a freelancer, I think what I can bring to the table is the myriad of experiences working in various industries and the flexibility of adapting to any situation quickly. I think these experiences come in handy, especially as the Events Chairperson, as you have to be quick on your feet and resolve any issues that come along the way.

Leon Lim

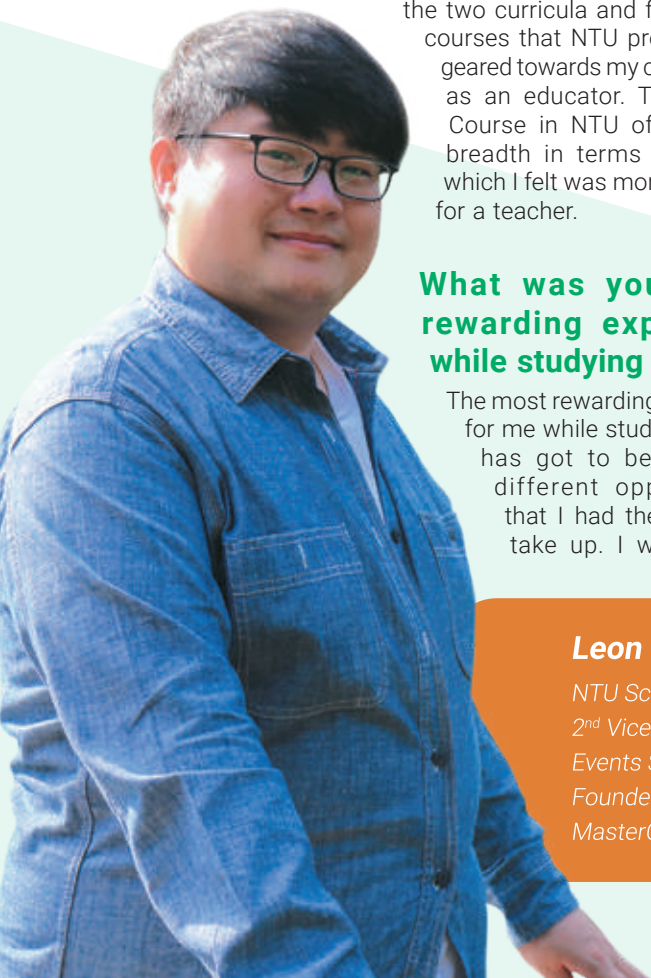
NTU School of Humanities, Class of 2013

2nd Vice-President on Management Committee 2021/2022

Events Sub-committee Chairperson

Founder of Foodie Interest Group

MasterChef Singapore Season 2 Runner-up



We also learned that you like to volunteer in the community. What do you like the most about volunteering?

What I like most about volunteering is that you do not just learn more about society. You also get to know about yourself. Most of the time, we are unable to see from someone else's lens if we haven't walked in their shoes. As I volunteer, I get to see many different perspectives and meet many people, and through their stories, I get to know more about the world and myself.

Do you consider volunteering as a passion?

“I would say that volunteering is my passion, and I would love to give back as much as I can.”

What other passion/s do you have?

Apart from volunteering, I also cook, bake, sing and host. I also like to read and watch television a lot.

When did your culinary journey start?

My culinary journey started when I was in Secondary One. That was when I first had the opportunity to cook in the kitchen as part of my Home Economics class. I felt that I had a knack for cooking as my dishes turned out pretty decent at that point in time. Furthermore, I managed to get A1 for my grade in Home Economics, which cemented my passion for cooking. Since then, I have gone on to do many things with this hobby.

What is your favourite cuisine to cook?

My favourite cuisine to cook would have to be the local hawker food. I like to experiment with how I can make something familiar look different, yet taste reminiscent of the dish that it was inspired from.

When you got in MasterChef, how did you break the news to your family? How did they react to the news?

One day, as we were watching the television programmes, the advertisement for MasterChef Season 2 came up, then I told my parents calmly that I made it to the show. Then they told me, don't embarrass yourself on national television.

What lessons did you learn about yourself during the competition?

I learnt to trust my instincts better and also to be more confident in myself and my cooking.

“I also learnt that winning a competition is not the most important, but winning the hearts of others and also overcoming the demons within yourself are priceless lessons to be taken away.”

During your lowest points what motivates you to push forward?

I think what pushed me through my lowest points in the competition was the drive to prove to myself that I could do this, despite the negative voices in my head. I also wanted to fulfil the promise to my student that I would bring him into the MasterChef Kitchen to take a look.

Is there a person you admire the most? Who and why?

I think everyone has their own story and everyone has something that I can learn from. People who live their life to the fullest, with no regrets, are the ones I admire the most.

What is your advice to aspiring chefs out there?

My advice to aspiring chefs is to pursue your passions zealously but be conscious and mindful about burnout. Take care of yourself and not be taken advantage of.

What is your principle in life?

My principle in life is to give what you can, and whatever goodwill that you have put out into the world will eventually come back to you in one way or another.



July - September Calendar of Events

JULY

06 **Sports Injuries**
TUE 8:00 pm - 9:30 pm

15 **Agility - The Mindset to Thrive**
THU 8:00 pm - 9:30 pm

27 **Cyber Security, Personal Data
and You**
TUE 8:00 pm - 9:30 pm

AUGUST

12 **A Dose of Happiness:
The Art of Self-Improvement**
THU 8:00 pm - 9:30 pm

21 **Virtual Golf Fun**
SAT 10:00 am - 2:00 pm

SEPTEMBER

04 **36th Anniversary Gourmet
Charity Event**
SAT 10:00 am - 12:00 pm

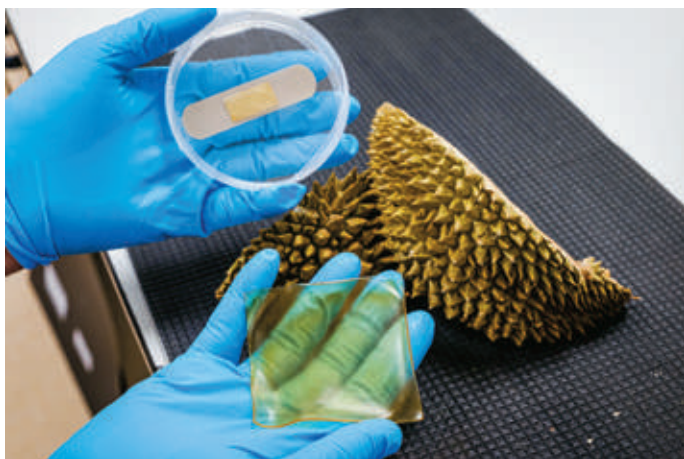
09 **Digitization vs Digitalization vs
Digital Transformation**
THU 7:00 pm - 8:30 pm

16 **Bitcoin / Cryptocurrency**
THU 8:00 pm - 9:30 pm

VISIT OUR WEBSITE
WWW.NTUALUMNI.ORG.SG
FOR MORE EVENT INFORMATION

Events are subject to changes.
Email events@ntualumni.org.sg to RSVP.

From Food Waste to Sustainable Antibacterial Hydrogel Bandages



Hydrogel patch and plaster made from durian husk. (Photo credit: Professor William Chen)



Prof William Chen and PhD student Cui Xu holding their hydrogel bandage made from durian husk. (Photo credit: Professor William Chen)

Can you imagine using any part of a durian fruit to enhance the recovery of your wound, let alone use it as a bandage?

In Singapore, twelve million durians are consumed every year. Its husk, which makes up 60% of the fruit, is usually discarded and becomes food waste.

In line with Singapore's zero waste effort, scientists from NTU's Food Science and Technology Programme,

led by Professor William Chen, the Michael Fam Chair Professor and Director of NTU Food Science & Technology Programme, discovered a way to use these husks and turn them into hydrogel bandages.

Prof Chen and his team developed a low-cost technology process that is also eco-friendly compared to the production of conventional synthetic bandages. The process involves extracting the husks' cellulose, a substance found in the walls of plants. Glycerol, a by-product of the biodiesel manufacturing process, is then combined to create a soft gel, which can be cut into bandages of different shapes and sizes. Organic molecules produced from baker's yeast are added in to give the hydrogel antibacterial properties.

The process can also be applied to other fruits and plants, which means that even when durian is not in season, cellulose can still be extracted from other organic materials and sustainably produce hydrogel-based bandages.

For those put off by the smell of durians, fret not. The smell comes from the fruit and the flesh, not from the seed and the husk, which makes these hydrogel bandages odourless.

Prof Chen hopes to commercialise the bandages and make them available over-the-counter at pharmacies in two years' time at a competitive price.



(Photo credit: Professor William Chen)

13 March 2021, Saturday, 2:00 pm, Online Session

Members' Dialogue

On 13 March 2021, the Management Committee (MC) conducted its first virtual dialogue session. Members were brought together and split into 4 groups, with each group comprising a mix of junior and senior members for a more purposeful engagement. With the new format, there was robust engagement among members in different age groups, and honest views were shared. Key discussions revolved around the future of the Club, lifelong membership for members and undergraduate engagement.

The MC and Secretariat team would like to thank participating members for their time and views.



For members who were unable to attend the session and have suggestions on improving the Club's offerings, do reach out to the Secretariat team by emailing membership@ntualumni.org.sg and we would love to talk to you more!

25 March 2021, Thursday, 8:00 pm, Online Session

Entrepreneur Sharing Night



In the first quarter of 2021, we held our Entrepreneur Sharing Night virtually. Three NTU alumni namely, Mr Zak Lo (CEO of First Sight Group), Mr Quek Wee Teck (Managing Director of Wanderlust Adventures Pte Ltd), and Mr Shukul Raaj Kumar (Co-founder of Team Skirmish Singapore LLP), shared with members their entrepreneurial journey. Mr Vicente Tangcuelo III, our Alumni Development Sub-committee member, moderated the session.

During the event, the panellists shared with 60 attendees their humble beginnings, how they honed their passion and grasped opportunities that came their way. They also revealed how the pandemic served as an opportunity and a reminder to re-examine their business operations and service offerings, so as to ensure that their success stories remain resilient and relevant for the long term.

“Thanks to all the panellists for your insightful and inspiring sharing. Thanks to all the good advice given about entrepreneurship.
– William Lee,
Alumni Development
Sub-committee Chairperson”

31 March 2021, Wednesday, 8:00 pm, Online Session

Understanding Dementia | 理解失智症



The Club invited Ms Chen Jialin, CEO of Spring Wellness to share on dementia, the cause and signs of dementia, as well as the ways to prevent it. Ms Chen shared 7 key ways of preventing dementia, including exercising regularly and maintaining a positive mood and energy.

Overall, the event was well received with more than 60 participants attending the virtual sharing session. We have garnered positive feedback from participants, commenting that the session was easy to follow and understand. At the end of the talk, we held a mini contest, where one lucky participant walked away with a limited edition NTU Alumni Club notebook and umbrella.

8 April 2021, Thursday, 7:00 pm, NTU Alumni Clubhouse

The Road to Recovery and The 2021 Budget: Reshaping The Future Through Economic Transformation

After a year of conducting events mostly on a virtual platform, the Club held its first physical event in 2021.

To make our first face-to-face event of the year memorable for members, we invited two of the most sought-after economy and investment experts in Singapore, Mr Song Seng Wun, Director of CIMB Private Banking and Mr Francis Tan, Investment Strategist of UOB Private Bank.

The guest speakers shared with our participants what Singapore's economy looked like a year after the pandemic and what we could expect moving forward. The chatty duo also disclosed how participants can benefit from the recently announced 2021 Budget by the Government and what it means for our future.

We thank our sponsors and supporting partners, NTU's University Advancement Office (Alumni Engagement), Wine & Kitchen, Project Management Association Singapore, International Project Management Association, for making this event possible.



Speakers are experts and knowledgeable. The sharing is very candid and, the audience engagement is very lively. Strongly recommend conducting the same event every year or bi-annually on fire chat with the same speakers and wine tasting. The audience loved it! – David Foo, Ordinary Member



24 April 2021, Saturday, 2:00 pm, Hybrid Session

36th Annual General Meeting

The Club conducted its first hybrid event in end April when we held our 36th Annual General Meeting.

Four Ordinary members namely, Mr Alton Neo, Mr William Lee, Mr Ng Kah Meng and Dr Xu Weili, were re-elected to the Management Committee. Joining them in the 36th Management Committee are two newly elected members, Ms Sarah Tan and Mr Vicente Tangcuelco III. Along with their passion for the Club, they will inject fresh ideas into the group, which would help in the continuing efforts of the Management Committee to provide more value to the membership and strengthen the ties with NTU amidst these challenging times.

The Management Committee and Secretariat team would like to extend our deepest gratitude to Ms Gillian Ang (Honorary Treasurer and Immediate Past President) and Ms Flora Sun (Committee Member) for their dedication and contribution serving in the Management Committee for the past ten years.

We thank NTU's University Advancement Office (Alumni Engagement) for supporting our 36th Annual General Meeting. Thank you to all the members who joined us in-person and online. Hope to see you at our next event!



by Wine & Kitchen

The A-Lister Elixir

In celebration of the Club's 36th Anniversary, our friend at Wine & Kitchen came up with a special concoction you can do at the comfort of your homes!

The A-Lister Elixir is a twist of the classic whiskey sour, a simple yet sophisticated drink that combines the caramel taste of bourbon, the sourness of lemon and the sweetness of maple syrup. This specially curated version by Wine & Kitchen stays true to the origins, with a few tweaks.

WHAT YOU'LL NEED:

- 4.5 cl Bourbon whiskey

(NON-ALCOHOLIC VERSION: Substitute Earl Grey Tea)

- Egg white (to get a frothy foam topping)
- 3 cl Lemon juice

(TIP: Use freshly squeezed lemon instead of the pre-packed juice)

- 1.5 cl Maple syrup or simple syrup
- 1 Cinnamon stick

Angostura Bitters

(NON-ALCOHOLIC VERSION: Substitute Orange syrup)



BUILDING THE DRINK:

- STEP 1:** Place the bourbon, lemon juice, simple syrup, and egg white in a cocktail shaker. (Do not add ice yet.)
- STEP 2:** Dry shake the cocktail. Seal the shaker and shake vigorously for 10 seconds.
- STEP 3:** Shake again with ice. Add ice, seal again, and shake for 7 to 10 seconds.
- STEP 4:** Strain the mix into a glass filled with ice and add 2 dashes of Angostura Bitters.
- STEP 5:** Garnish with cinnamon stick and serve.

FUN FACT: Float 1.5cl of red wine (preferably merlot or shiraz) for extra flavour. It also adds a gorgeous red layer atop your cocktail.

About Wine & Kitchen

Wine & Kitchen takes pride in creating a palate pampering gastronomy experience with specially designed modern Singapore-European cuisine.

Beyond dining, this is a place where you can let loose, relax and enjoy our wide selections of wines from all around the world!

Location: 111 Somerset Road, #01-03/31/32, TripleOne Somerset, Singapore 238164

Website: <http://winekitchensg.com/>

WINE &
KITCHEN

by Leon Lim

Snow Skin Mooncake

The Mid-Autumn Festival is just a few months away. Aside from kids showcasing their fancy lanterns, another thing that comes to mind when you think about this festival are mooncakes! But instead of buying mooncakes, wouldn't it be an enjoyable experience to make them with your family? It's simple, practical and an excellent opportunity for some family bonding time!

Satisfy your cravings, and have fun with your loved ones by making your own snow skin mooncakes in the comfort of your homes! Simply follow this recipe by our 2nd Vice-President and MasterChef Singapore Season 2 runner-up, Leon Lim.

INGREDIENTS

- 150g** Glutinous Rice Flour, cooked (Kou Fein)
180g Icing Sugar (or less if you prefer less sweet)
40g Extra Virgin Olive Oil
200ml Water

FOR FLAVOURED/COLOURED SNOW SKIN

- 1tsp** Flavoured Powder (Common powders: Fruit flavour, Cocoa, Charcoal, and Matcha Powder)

TIP: To achieve your desired taste and colour, add the powder, teaspoon by teaspoon, until you reach your desired taste and colour.

FILLING

- 500g** Store-bought mooncake fillings

SPECIAL EQUIPMENT REQUIRED

Mooncake Mould (Can be bought at any baking supply stores)



Steps:

1. Mix Glutinous Rice Flour and Icing Sugar together.
 2. Mix Olive Oil and Water together.
 3. Pour the wet ingredients into the dry ingredients gradually as you mix to reduce clumping. Mix until a dough is formed.
 4. Knead the dough until it's soft and pliable.
 5. At this point, if you would like to flavour and colour your dough, add in powders until you achieve the desired flavour and colour.
 6. Divide dough and filling into portions.
- TIP:** Remember to use a 1:1 ratio, depending on your mould size. For example, if your mould can fit 80g, prepare 40g of filling and 40g of skin.
7. Flatten skin into a disc and place the filling in the middle. Seal the seams, then roll into a smooth ball.
 8. Coat with extra glutinous rice flour and place the whole portion into the mould, seam side facing up.
 9. Press and release snow skin mooncake. Set aside to serve.



About the Chef

Leon Lim is an avid home-cook and baker for the past 15 years and successfully ran cooking demonstrations, community baking projects and cooking interests' groups for 6 years. More notably, he has participated and emerged as one of the top 2 finalists of the MasterChef SG S2 in April.

School magazines such as Lianhe Zaobao's Student Magazine ZbComma, MOE's Contact Magazine and Public Service Division's Challenge Magazine have featured Leon and his recipes.

Leon is currently working as a full-time Chinese language tuition teacher. Recently, he has also launched a Halal dining cafe called **Creatr**, in the neighbourhood of Queenstown.

by the Secretariat Team

Our Favourite Spots in Singapore



Singapore boasts many beautiful places you can visit and take incredible photos. From city skylines, preserved landmarks, colourful street murals to cool nature parks and indoor gardens, Singapore has it all. This August, Singapore will be celebrating its 56th National Day, and to celebrate this occasion, the Secretariat team would like to share their favourite places in Singapore with you!

Christine's favourite place:
Little Guilin

Why I like this place?:

It is a stone's throw away from my home and resembles the majestic limestone karst hills in Guilin, China. The park was previously an abandoned quarry filled with rainwater, but HDB subsequently turned it into a scenic area.

Location:

Bukit Batok Town Park
Bukit Batok East Ave 5,
Singapore 650242



(Photo Credit: Christine Mah)

Ngak Huay's favourite place:
Gardens by the Bay

Why I like this place?:

I love this place because I can visit different parks in one location. From the Flower Dome, Cloud Forest, Sun Pavillion to the Serene Gardens and Supertrees. It's a one-stop destination for nature lovers out there!

Location:

Gardens by the Bay
18 Marina Gardens Dr,
Singapore 018953



(Photo Credit: Chua Ngak Huay)

Fredric's favourite place:

A common sheltered space linking to the carpark behind block 570

Why I like this place?:

This location is so common, yet underutilised as a spot, especially for an "Outfit of the Day" (OOTD) shot. I love the fact that this location can evoke different effects with just a bit of editing to the photos. It has the greens, the arch and also the focus to it. If you play around with the angle, you can attain a different effect. The best part is that you may even have this spot right underneath your estate! All you need to do is a little exploration, and you may find the hidden gem that everyone misses

Location: Behind block 570 Choa Chu Kang Street 52,
Singapore 680570



(Photo Credit: Fredric Quek)



(Photo Credit: Emmanuel Matias)

Emmanuel's favourite place:

Civic District

Why I like this place?:

Located in the central area of Singapore, the civic district is a go-to place for art aficionados. In this area, you will find different museums, such as the Asian Civilisations Museum, The Art House and the National Gallery Singapore. Around the first quarter of the year, National Gallery Singapore usually hosts their annual Light to Night festival, where you can visit limited-time exhibits and installations inside the gallery and around the civic district. Even the building façade itself becomes an exhibit during this period. Every element of the festival is undoubtedly an Instagrammable photo opportunity.

Location: Civic District
150 North Bridge Road, Singapore 179100

Jia Zhen's favourite place:

Admiralty Park Playground

Why I like this place?:

While many may view Woodlands as a secluded neighbourhood estate, I feel that the park has a lot to offer for the families living in the north.

I used to bring my niece to the park occasionally for some outdoor fun and interaction. Nowadays, with the current pandemic, I take a quiet jog in the park's vicinity as I love the fresh air and vibrancy that the park still offers. Over time, the park has become one of my favourite go-to places in Singapore.

Location: Admiralty Park Playground
31 Riverside Road



(Photo Credit: Chua Jia Zhen)



(Photo Credit: Tan Hui Zhen)

Hui Zhen's favourite place:

Choa Chu Kang Park

Why I like this place?:

Choa Chu Kang Park is a place that my family and I frequently visit during weekends when I was a kid. We will go there to play and enjoy the scenery. It is a lively place with playgrounds as well as a small-sized vegetable garden. If you are a nature lover or someone looking for a place to wind down after a day, this is a good place to visit for a relaxing stroll and taking pictures with your loved ones.

Location: Choa Chu Kang Park

Choa Chu Kang Drive, Singapore 688845

Siti's favourite place:

Outside My Aunt's House

Why I like this place?:

My favourite place in Singapore would be a place that carries feelings I may have long forgotten. If a place can bring back the feeling of nostalgia, it is a win for me. The photo I have selected is simple. Just me standing by the corridor of my aunt's house during the festive season. While it may seem meaningless, it has been a tradition of mine to do so every time I visit. Before COVID-19, my cousins and I would take group shots and, after years, that corridor is a witness to how far we've grown. How much we've missed. With every visit, we would reminisce about all the joyful feelings we felt then. Who would have thought I would have a soft spot for a simple corridor in Singapore.

Location: HDB near The Catholic Church of Holy Trinity



(Photo Credit: Siti Shaffiqa Sulaiman)

So, what is your favourite place in Singapore?

Let us know by posting a photo of your favourite spot on either your Facebook or Instagram account, tag us @ntualumniclub and get a chance to win a **\$20 Club gift voucher**.

Don't forget to write about why you chose this place, to have a better chance of winning.

Participant must be a NTU Alumni Club member to be eligible.

Terms & Conditions apply.

The Management Committee and Secretariat team wishes everyone a Happy 56th National Day!





Atos Wellness



Pamper yourself at Atos Wellness with any of the 3 wellness treat at \$38 before GST!

Available for first-time customer only.

Electronic Lymphatic Drainage

(A 45-minutes body therapy worth \$180)



Electronic Lymphatic Drainage for immunity support (An Atos Wellness signature newly launched during the COVID-19 period) If you suffer from heavy legs, fatigue, pain, tightness, swelling &

gastritis, our Electronic Lymphatic Drainage (ELD) will be able to help you. Their 45-min ELD therapy uses human resonance therapy to clear the body's lymphatic system for better immunity support. Be prepared to see evidence-based results in just ONE session that come with a pre & post-therapy diagnostic done to show how our ONE session helps to move a congested lymphatic system.

Available at Atos Wellness Centres @The Chevrons & The Adelphi

Aromatherapy Massage*

(A 60-min spa therapy worth \$180)

Experience with their body massage using therapeutic blends of aroma essential oils which will leave you feeling totally relaxed and rejuvenated. Loaded for its health-promoting properties and under the hands of our trained therapist, it helps to improve blood circulation and detox processes in our body.

Available at Atos Wellness Centres @The Chevrons & The Adelphi

Sensual Facial*

(A 60-min face therapy worth \$180)

A deep sensual face therapy which deep cleanses, purifies and moisturizes, leaving the skin feeling supple and rejuvenated!

Available at Atos Wellness Centre @The Chevrons

**An immune-supported therapy for a clean & clear lymphatic system using technology & essential oils.*

Please state the promotion code to enjoy the preferred rate!

Email to membership@ntualumni.org.sg for the promotion code!

For enquiries, call 6841 9926



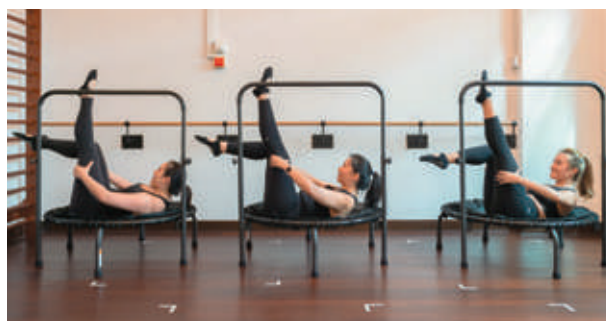
Barre 2 Barre

Created by international fitness celebrity and former Lotte Berk Method instructor Suzanne Bowen, BarreAmped® is the result of more than 13 years of physiological study and client observations by one of America's top fitness talents. This electrifying method deeply connects the mind to the body and clients leave BarreAmped® classes feeling plugged in and calmly energized while they shed pounds and lean out.

Barre 2 Barre Singapore is a passion project. Co-founders Jessica Felicia, Mylène Mackay and Karen Lim are strongly driven to change lives with the cutting edge BarreAmped® method and Barre 2 Barre's expert instruction. This is the method they fell in love with and find it works for all ages and genders.

Join their electrifying BarreAmped® workout with members preferred rate below!

1. Livestream Private Class: 3 for SGD 64
2. Studio Private Class: 3 for SGD 450
3. Studio Group Class: 3 sessions for SGD 111



For more classes please refer to the website below. Enter in the promotion code for a **15% off!**

<https://www.barre2barre.com/classes/singapore-studio/reserve#/pricing/site/1/st/>

Or you can register for an account to see the special rates for the classes

Steps to register:

1. Register an account <https://www.barre2barre.com/classes/singapore-studio/reserve#/login/>
2. Type the promo code in the fillable box at the end of the form labelled "Group Enrollment"

Email to membership@ntualumni.org.sg for the promotion code!

Contact **9115 9473** for more enquiry!



Singapore Kickboxing Club

Interested to learn kickboxing? Join Singapore Kickboxing Club!

Singapore Kickboxing Club by Maximum Wellness has supported Singapore School Elective Programme for kickboxing in 2010 and set the Singapore Book of Records in 2011.



They are the first to blend kickboxing and yoga in 2012. An approved service provider for ActiveSG, Maximum Wellness also conducts Singapore's first kickboxing instructor programme. The course fee can be subsidised using SkillsFuture credit, or UTAP funding for NTUC members. Maximum Wellness is an approved training operator for People's Association and Aviva Privilege Programme Collaboration.

Participants in this course will learn about the industry and have the option to become an instructor. They will also receive a practitioner certificate after completion of the course.

Member's rate:

\$550 (Usual Price: \$600)

* SkillsFuture Credit or UTAP funding can be used to offset course fees.

Enter the promotion code in the registration form to enjoy the preferred rate.

Email to membership@ntualumni.org.sg for the promotion code!

To register for a class, email info@singaporekickboxing.com.



Sixth Senses Aromatics



Are you looking for a natural relief for stress? Or perhaps insomnia, or just a boost of positivity?

All these can be achieved with the sense of smell. Consider Sixth Senses Aromatics, a Singapore boutique that purchases and sells Pure and Natural essential oils, customises handcrafted health and wellness products (e.g. essential oil blends, hand sanitisers, hand Wash, body Lotion, homecare systems) for sale in Singapore. They bring in 100% pure and natural essential oils and natural aromatherapy products from farmers and distillers from different countries. Most of the essential oils that they use have gone through a laboratory test called GC/MS (i.e. Gas Chromatograph/Mass Spectrometry).

The company is committed to providing the best quality and premium essential oils and products for our customers.

Members can now enjoy an exclusive **10% off** by keying in the promotion code at their website.

Email to membership@ntualumni.org.sg for the promotion code!



A new merchant partner at KAP Residences Mall, EagleWings Loft features a casual yet sophisticated ambience that can be dressed up for fine dining. On a day-to-day operation, EagleWings Loft is a comfortable dining location for family and friends. Serving fine Eastern and Western cuisines, EagleWings Loft takes you through a culinary journey of both the East & West!



EagleWings Loft



Members enjoy **10% off** total dining or takeaway bill when you flash your membership card.

** Not applicable with other promotion or discount.*

Call **6264 7787** to book a table or enquire about an event space today!



Impact Circle



Online Coaching Done Right.

Impact Circle provides expert academic coaching with a holistic edge, grounded by rock-solid pedagogy, and fuelled by the indomitable spirit of the master educator.

Founded by a group of former MOE school leaders, heads of department, and HQ officers, Impact Circle equips students with competencies that will stand the test of time, positioning them for success not only in their academic pursuits, but also in life.

Member's exclusive discount: \$150 off first term of Group Academic Coaching

Email to membership@ntualumni.org.sg for the exclusive promotion code!

Contact them today for a complimentary trial class!

www.impactcircle.education

Tel: **8113 2767**

Email: grow@impactcircle.education

EDUCATION & TRAINING

Confucius Institute	10% OFF selected programmes
Impact Circle	\$150 OFF first term of Group Academic Coaching • Suitable for Primary 4 to Secondary 5 students
Sunny Chong Dog Training School	10% OFF total bill
The Legacy Protector Pte Ltd*	PREFERRED RATES for Members • Standard Will Service • Lasting Power of Attorney (LPA) Form 1 Services
Relationship Studio*	MEMBERS EXCLUSIVE: • Extra 30 minutes coaching (worth \$100) • 2 X Enneagram Test (worth \$40) • 1 Curated Enneagram Resources (worth \$50)
PlayFacto School	WAIVER OF REGISTRATION FEES AND ADDITIONAL \$50 PFS VOUCHER for Student Care and STEAM Enrichment Programmes

HEALTH & WELLNESS

Atos Wellness	ANY OF THE 3 WELLNESS TREAT AT \$40.66 FOR FIRST TIMER • Electronic Lymphatic Drainage • Aromatherapy Massage • Sensual Facial
Eyesight.sg	PREFERRED RATES for eye health examination and contact lenses
Farrer Park Hospital	EXCLUSIVE RATES for First Aid Courses
REDS Hairdressing	15% OFF all hairdressing services & selected haircare products
Royce Dental Surgery*	PREFERRED RATES for Members • Dental Wellness Package • Home Whitening Package • Dental Implant Package (Korean Implant) • Invisalign Package
Sixth Senses Aromatics	10% OFF website purchase
Toni&Guy Essentials Hairdresser	15% OFF all ala carte hair services at Orchard Central

LIFESTYLE & GIFTS

Autoworld Care	\$10 OFF normal price for servicing package
Blissfulhots Flowers & Gifts	15% OFF all products
Go Pure	15% OFF all products with promo code
House of Poroseal	Up to \$20 OFF plaques, plush bears & flowers
Lim Tan Motors	12% OFF total bill
Little Flower Hut	15% OFF all purchase
Parklane Art Framer & Trading	10% DISCOUNT

SPORTS

Aqua Divers	20% OFF all services, including courses & equipment rental
Barre 2 Barre	EXCLUSIVE RATES for selected classes
Club ZOOM	EXCLUSIVE RATES for training sessions • Suitable for children aged 5 years old and above
Sportybots	\$90 FOR 6 SESSIONS (U.P. \$108) for Gross Motor Skill programme • Suitable for children aged 3 to 8 years old
SportsAnalytik	\$75 PER CHILD (one-off session only) (U.P.\$85) for sport talent assessment • Suitable for children aged 6 to 12 years old
Singapore Kickboxing Club	\$50 OFF usual rate
Turf Club Riding Centre	10% OFF all services • Beginner's riding course • Stable Tours • Booking of Venue Facilities

VACATION

Aranda Country Club	Up to 35% OFF Exclusive Suites
Nirwana Gardens Resort	30% OFF best available rates

WINE & DINE

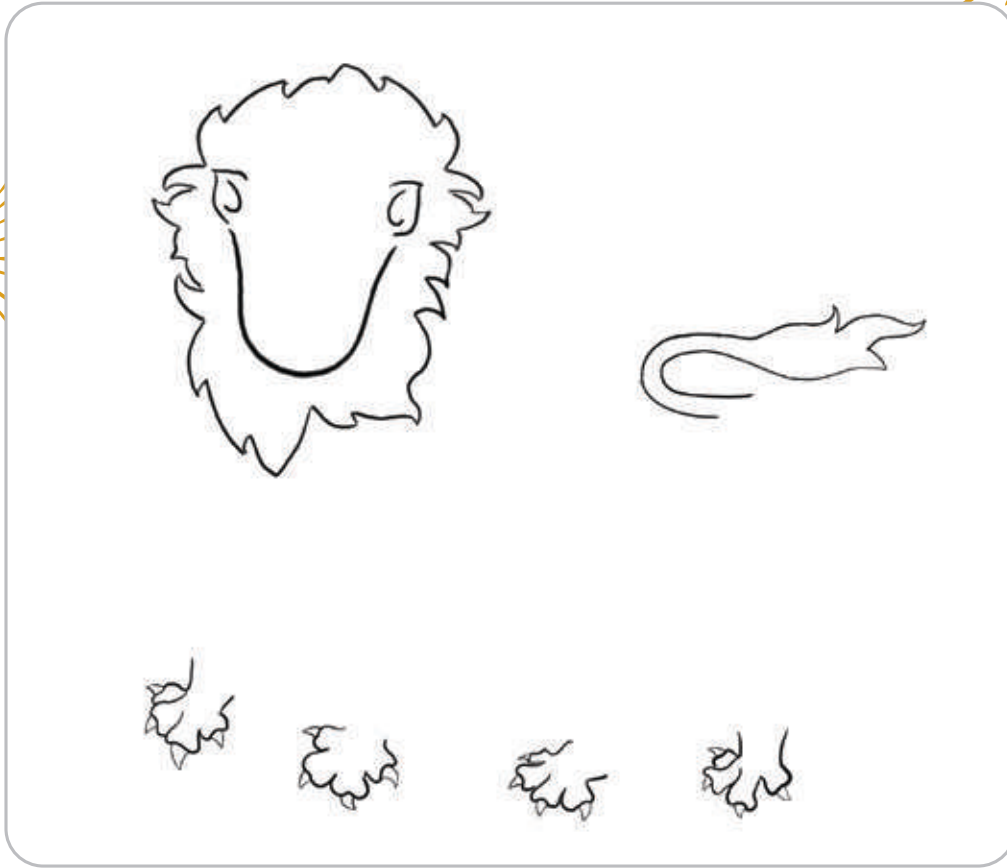
Dal.Komm	10% OFF on ala carte food and beverage items
EagleWings Loft	10% OFF total bill
Foreword Coffee	10% OFF on all drinks (except bottled drinks)
Full of Luck Club Restaurant	15% OFF total bill
georges	10% OFF total bill
Grill Ninety Nine	10% OFF total bill
Morganfield's	10% OFF ala carte menu
No. 5 Emerald Hill Cocktail Bar	COMPLIMENTARY drink with food purchase
Ohana Beach House	15% OFF total bill
Sushi Jiro	10% OFF Dine-in
The French Cellar	DISCOUNT subscription fees
The Good Boys	5% OFF online order
Toby's Estate Coffee Roasters	10% OFF ala carte menu



Terms & Conditions apply to the above merchants.
* Please visit <https://bit.ly/ntuacmerchantpartners> for more information and the latest updates.

FINISH THE DRAWING!

Stand a chance to win a \$10 gift voucher by submitting your best drawing!



**Don't miss this chance as you might be the lucky one!
Scan and submit your sketches with your details to
clubnews@ntualumni.org.sg by 31 August 2021.**

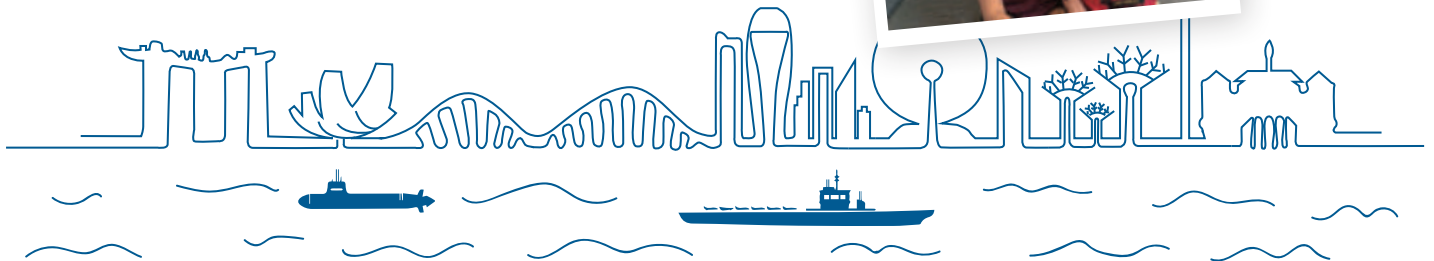
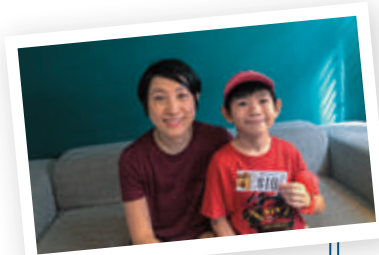
Name _____ Membership No. _____

Contact Number _____

Email _____

Only shortlisted winner will be notified

**Congratulation to Ms Qu Chunyan
for winning our Apr-Jun 2021
Club News Contest!**



Directory

THE SECRETARIAT TEAM

- CONTACT NUMBER** 6777 1101
- EVENTS**
events@ntualumni.org.sg
- MEMBERSHIP**
membership@ntualumni.org.sg
- FINANCE**
accounts@ntualumni.org.sg
- CONCIERGE**
concierge@ntualumni.org.sg
- CLUB NEWS**
clubnews@ntualumni.org.sg

OPENING HOURS

- TENNIS COURTS**
Daily: 8:00am to 9:00pm
- SWIMMING POOL**
Daily: 8:00am to 8:00pm
- GYM**
Daily: 8:00am to 8:00pm
- RECREATION ROOM**
Daily: 10:00am to 8:00pm
- READING ROOMS**
Daily: 8:00am to 8:00pm
- CAFÉ**
Mon: Closed
Tues to Sat: 9:00am to 7:30pm
(Last order at 7:00pm)
Sun: 9:00am to 1:30pm
(Last order at 1:00pm)

KEEP UP WITH NTU ALUMNI CLUB

Update your contact details via email: membership@ntualumni.org.sg

AD SPACE FOR SALE!

Are you looking for a space to advertise your business?
A full page ad (ROP) is only \$300 per insertion!

Email us at clubnews@ntualumni.org.sg to find out more.

It is Rewarding to Refer

\$160 cash is yours when you successfully refer a friend to sign up as a NTU Alumni Club member. Member-Get-Member referral programme is only applicable to existing NTU Alumni Club members.

Just email to membership@ntualumni.org.sg with his/her name and contact details and we will take it from there! For any enquiry about Member-Get-Member referral programme, please contact our Membership department at **67771101**.

It is always a good time to be a referrer!

