

IndoConnect

CONNECTING INDONESIANS IN SINGAPORE



THE



INDONESIAN



CONNECTION



ALSO INSIDE: NYEPI & OGOH-OGOHO FESTIVALS ○ INDONESIAN ARTISTS SWEEP UOB PAINTER OF THE YEAR AWARDS ○ PEGGY HARTANTO: FROM SURABAYA TO HOLLYWOOD



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CONFIDENCE IS HIGH



How a country reacts in times of stress or trauma tells as much as when it is celebrating happier times. And Indonesia passed the test of remaining calm when calamity struck. Best of all, not only its people but visitors to the country too seem to have responded coolly to the Jakarta terror attack on the Starbucks café on Jalam Thamrin.

Hours after the bombing on 14 January, Indonesia's Minister of Tourism, Arief Yahya, had quickly checked airlines and hotels and reported that establishments (especially near and on the Thamrin-Sudirman boulevard) had all reported no panic cancellations on forward bookings or check outs by guests.

It showed that there was minimal impact on the flow of tourism into Indonesia. Minister Yahya said, "They all trust that the incident on Thamrin is concluded and has not affected (tourist arrivals)." Independent sources in the travel trade also confirmed the situation was the same elsewhere; there was no adverse reactions in the tourist spots of Bali, Yogyakarta and Batam.

The terrible incident highlighted the confidence the people had in the Indonesian security forces who had totally "incapacitated" all the terrorists. Swift and sure action by the police was acknowledged by the world media and the crisis concluded with the nation remaining calm and united. The sense of nationalism was palpable and is instructive for all countries round the region, that if we are pushed against the wall in a crisis, we must stick together.

Indonesian Coordinating Minister for Political, Legal and Security Affairs, Luhut Pandjaitan, came to Singapore with the same message in January. His call for solidarity in the fight against terrorism should be heeded by all, not just on a government-to-government basis but also people-to-people. One outstanding example featured in this issue is Ms Lynn Ho-Tan who put her philosophy into practice by creating 'Peace Ambassadors' in Bodynits factory in Batam. Truly inspiring!

Nomita Dhar
Editor-in-chief

CONTRIBUTORS



SHWETA PARIDA

She is a Singapore-based design journalist and a cultural nomad rolled into one. She has travelled extensively through Asia and Europe, interviewing several acclaimed personalities and covering important cultural events. Having been there and done that, she is currently daydreaming about the little writer's cabin she will retire to somewhere in the Himalayas.



MUHAMAD ALAMSYAH

He is with the Republic of Indonesia Embassy in Singapore's Information, Social and Culture section and the embassy's official photographer. He also teaches photography at the Sekolah Indonesia Singapura and is responsible for many of the photos in IndoConnect related to events and functions of the Embassy.



SHUEN LI SPIRIT

She inspires people to move beyond their comfort zones and live life fully through her enthusiasm for travel, painting dog portraits, Balinese dance, and writing kirtan songs. Raised as a Peranakan, she has lived in Manila, Bali and Paris, and will soon be settling down in the Netherlands.



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2. Yusof Ishak (National Archives of Singapore)
3. Susilo Bambang Yudhoyono (www.themuslim500.com)
4. Lee Hsien Loong (LH Goh/Lee Hsien Loong Facebook pg)
5. Masagos Zulkifli
6. Adi Rakhmadian Soerarlo (ShiLi & Adi Facebook page)
7. Anastasia Tjendri (mirageworldofwomen.wordpress.com)
8. Andriwo Rusydi (www.nusnni.nus.edu.sg)
9. Aris Ananta (www.mletiko.com)
10. Bernard Ricardo Widjaja (Bernard R Widjaja/Facebook)
11. Danny Bawa Chrisnanta (www.sg.sports.yahoo.com)
12. Eka Tjipta Widjaja (www.biografiku.com)
13. Goh Soon Tjoe (www.nlb.gov.sg)
14. Karisa Sukanto (NextModelling)
15. Mohammad al-Qasimy (www.hometeam.sg)
16. Nadya Hutagalung (www.nadyahutagalung.com)
17. Nathan Hartono (www.50for50.sg)
18. Nora A Samosir (www.profile.nus.edu.sg)
19. Ronald Susilo (www.ronaldsusilo.com.sg)
20. Shinta Mulia Sari (www.zimbio.com)
21. Sujadi Siswo (www.channelnewsasia.com)
22. Sukanto Tanoto (www.tanotofoundation.org)
23. Tanya Chua (Alchetron.com)
24. Wahid Satay (www.thelongwindingroad.wordpress.com)
25. Wang Gungwu (www.blog.nus.edu.sg)
26. Yoga Dirga Cahya (Kompas.com/GIV/Ericssen)
27. Zubir Said (www.straitstimes.com)
28. Lim Gunawan Hariyanto (www.bumitama-agri.com)
29. Edy Ongkowidjaja (Dapur Penyet Facebook page)
30. Johnny Andrian (lifestyle.enquirer.net)
31. Tirta Utomo
32. Dr Mochtar Riady (www.caixin.com)
33. Johnny Harjanto
34. Stephen Riady (HK Baptist University)
35. Dato' Sri Prof Dr Tahir (KBPI)
36. Martua Sitorus (www.wilmar-international.com)



PUBLISHER
Sun Media Pte Ltd

EMBASSY EDITORIAL BOARD
Dwi K.I. Miftach
Aisyah Endah Palupi
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EDITOR-IN-CHIEF
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DESIGN TEAM
S. Jaafar Alkaff

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Jamie Ho

PHOTO CONTRIBUTIONS
Indonesian Embassy in Singapore
Muhamad Alamsyah
Valerius Reza Boenawan

PRINTING
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MICA (P) 080/05/2015

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A PUBLICATION OF



20 Kramat Lane
#01-02 United House
Singapore 228773

TEL: (65) 6735 2972 / 1907, 2986
FAX: (65) 6735 3114
E-MAIL: admin@sunmediaonline.com
WEB: www.sunmediaonline.com

LUHUT PANDJAITAN: SOFT AND HARD APPROACHES NEEDED

Indonesia's Coordinating Minister for Political, Legal and Security Affairs delivers the Keynote Address at major security conference in Singapore

The main message in his keynote address at the Fourth International Institute for Strategic Studies Fullerton Forum: The Shangri-La Dialogue Sherpa Meeting in Singapore was: To successfully counter Islamic State (IS) terror group's systematic and effective campaign, Indonesia and Singapore should work on a comprehensive strategy.

Indonesia's Coordinating Minister for Political, Legal and Security Affairs, Luhut Pandjaitan, was addressing an audience of defence officials, senior military officers and academics, when he said, "We need a systematic action plan against ISIS and other terrorist organisations... through a combination of soft and hard approaches as well as intelligence cooperation. A sole reliance on a hard approach action to fight against ISIS is hardly effective."

This was echoed by his Singapore counterpart, Defence Minister, Ng Eng Hen, who also stressed the importance for Singapore and Indonesia to work together with regional countries on counter-terrorism efforts against threats posed by radical groups. "I agree with Pak Luhut, since ISIS has become more coordinated, we also must be more coordinated. No country would be able to minimize these risks alone and the more we cooperate, the stronger we become...the danger is real and present, and this just means that we too must step up our cooperation," said the Singapore Minister.

The Fullerton Forum held from 22 - 24 January 2016, was a platform for security officials and experts to exchange views and engage in frank discussions on the



Ministers Luhut Pandjaitan (left) and Ng Eng Hen in agreement: Indonesia and Singapore must fight terrorism together

"We need a systematic action plan against ISIS and other terrorist organisations... through a combination of soft and hard approaches as well as intelligence cooperation. A sole reliance on a hard approach action to fight against ISIS is hardly effective."

most current and pressing defence and security issues. It follows the explosion in Jakarta outside a Starbucks café on 14 January 2016 that left four dead.

The experts also recognised that efforts to counter such terrorism acts in this region have been complicated by Indonesian extremist groups getting international financing said Minister Luhut Panjaitan.

The fear, of course, there might be an escalation of terror acts by these Indonesian extremist groups if they continue to receive financing from abroad, in particular from countries such as Australia and Syria, said the Indonesian security minister. So far, only these two countries were cited publicly as sources and Indonesia and Singapore are expending great efforts to ensure that IS does not gain a foothold in Southeast Asia.

He said about \$100,000 came from the Syrian city of Raqa, the capital of Islamic State's self-styled caliphate and

about \$700,000 came from Australia. He acknowledged how information shared by Australia with Indonesia on the flow of funds, in addition to a communication hotline with Singapore as examples of "good cooperation" between countries.

The issue of support for the IS cause is a regional one as the weapons used in the Jakarta attacks were smuggled from the southern Philippine island of Mindanao to the Indonesian town of Poso said Panjaitan. In January, Singapore announced the arrest of 27 Bangladeshi construction workers last year for supporting "the armed jihad ideology" of militant groups like IS and deported 26 of them. Officials at the Fullerton Forum pointed out while the workers were being groomed to carry out attacks in their home country and elsewhere, they could have easily turned against Singapore.

Whether in Indonesia or Singapore, the Minister Panjaitan's message is clear: Terrorism is both countries' common enemy and must be fought together. **TC**

Results that speak for themselves

IB 2015

Point Average

34.2

AIS

World Average

29.9

Pass Rate

95%

AIS

World Average

81%

Students above
IB World Average

91%

ATAR 2015

Point Average

82.4

AIS

NSW

68.7

Students Achieving

90+
ATAR

42%

AIS

16.5%

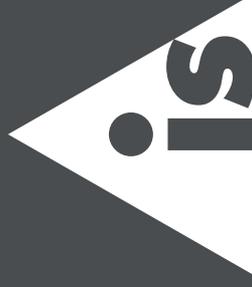
NSW

Students above
ATAR NSW Average

76%

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THE INDONESIAN CONNECTION

The  of individuals and institutions that have brought Indonesia and Singapore closer together

Last year saw the ubiquitous red circle with 'SG50' in white dotting the Singapore physical and media landscape to commemorate Singapore's 50th anniversary as a republic. As a "birthday gift" to Singapore, diaspora news portal, Global Indonesian Voices (GIV) published a list of 50 people (and entities) who made their mark in the Republic's journey, whether it is in the arts, politics, science, sports, education, business, or even in the culinary world. They have two things in common: some degree of connection to Indonesia, and each has significantly contributed to shape Singapore into what it is now.

IndoConnect Magazine shares GIV's sentiments in highlighting them as a remembrance of how close the relationship between Indonesia and Singapore is, "We are not just two countries who happen to be one another's neighbour, but we are a group of people with shared values, culture, trust, and cooperation. We may be divided by borders, but what unite us is much greater than what separate us."



Yusof Ishak

He was the first President of Singapore, leading Singapore from 1965 to his death in November 1970. Yusof Ishak had Minangkabau (West Sumatra) blood from his father's line, and his mother hailed from Langkat, a regency on the east coast of North Sumatra. After his death, Yusof Ishak was buried at Kranji State Cemetery and he is memorialized on all legal tender currencies of Singapore from 1999. A school is now named in honor of him, the Yusof Ishak Secondary School.



Lee Kuan Yew

The man that everybody knows in Singapore, Lee Kuan Yew (LKY) was the first prime minister of Singapore who led the country against all odds to where it is now. LKY's grandmother was Ko Liem Nio, an Indonesian who was married to Lee Hoon Leong in Semarang, Java, in 1897. Twenty six years later, LKY was born on 92 Kampong Java Road, Singapore.



Susilo Bambang Yudhoyono

Former Indonesian president Susilo Bambang Yudhoyono was awarded the Order of Temasek, First Class by Singaporean president Tony Tan Keng Yam on September 3rd, 2014. He was conferred the extremely prestigious Order "in recognition of his valuable contributions to regional cooperation and stability, as well as the substantial and vital friendship" between Indonesia and Singapore.



Lee Hsien Loong

The firstborn son of Lee Kuan Yew, Lee Hsien Loong is the current prime minister of Singapore, serving from 2004. Hsien Loong graduated from Trinity College in Cambridge University with first class honours in Mathematics and a Diploma with Distinction in Computer Science. He continued his studies at Harvard University, obtaining a Master of Public Administration. Later, he became a Member of Parliament and served in various cabinet posts before rising to the PM seat.



Masagos Zulkifli

Of Palembang descent, The Honourable Masagos Zulkifli is Singapore's incumbent Minister in the Prime Minister's Office, Second Minister for Home Affairs, and Second Minister for Foreign Affairs. He has also served as an MP for the Tampines GRC (group representative constituency) for more than nine years.

Adi Rakhmadian Soerarso



As half of the popular duo ShiLi & Adi, Adi Rakhmadian has sung countless times for the enjoyment of millions of people, including Singapore presidents S.R. Nathan and Tony Tan, the Sultan of Malaysia, and PM Lee Hsien Loong. His portfolio includes the 2010 Youth Olympic Games, 2012-2014 Singapore F1 Grand Prix, 2009 APEC Conference, and a very long list of corporate events.

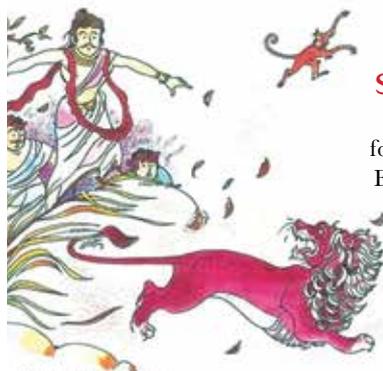
Anastasia Tjendri



Born in Bangka Island in 1947, Anastasia Tjendri founded and is currently the managing director of Bengawan Solo, one of the most well-known coffee shop and bakery chain in Singapore. Under Anastasia's leadership, the brand went through a massive development from one single store to a big chain of more than 40 outlets. She received Singapore citizenship after leaving Indonesia in 1970.

Andrivo Rusydi

A master of nanotechnology and nanoscience, Andrivo was born in Padang, West Sumatra in 1980. He is now a researcher and assistant professor at the National University of Singapore's Department of Physics. He joined NUS in 2008, and has been working in the NUS Nanoscience & Nanotechnology Institute – NanoCore and the Singapore Synchrotron Light Source ever since. He has co-authored a lot of scientific papers, which earned him the 2009 NUS Young Investigator Award and 2010 Singapore National Academy of Science – Young Investigator Award.



Sang Nila Utama

Sang Nila Utama or Sri Tri Buana, the legendary founder of Singapura was the Prince of the Sriwijaya Empire in South Sumatera. He found an island with white sandy beach, called 'Temasek' by his chief aide. In a hunting trip on the island, he saw a strange animal with an orange body, black head, and a white neck breast. He considered it a good omen to see a singa (lion in Bahasa Indonesia), and thus the island was named Singapura.

Aris Ananta



An associate fellow of the Singapore-based Institute of Southeast Asian Studies, Dr. Ananta has either co-authored or edited 10 books, co-authored 10 academic papers, and co-authored 11 book chapters. His research topics are focused on migration in Southeast Asia, ethnicity and religion, Indonesian development, labor migration in Southeast Asia, and Indonesian economy and society. He maintains an active website in mletiko.com.

Bernard Ricardo Widjaja

Bernard was born in Bogor, West Java, in 1985. In senior high school, he won a gold medal and the best experiment award in the 2003 Asian Physics Olympiad (APhO), and a silver medal in the 2003 International Physics Olympiad (IPhO). Bernard continued his studies in NTU, and in 2006 he was hired to train Team Singapore for the 37th IPhO. Three years later, Bernard acted as Singapore's team leader for the 40th IPhO. After his contribution led to multiple IPhO gold medals for Singapore, he became a Consultant at the NUS High School of Mathematics and Science.

Danny Bawa Chrisnanta



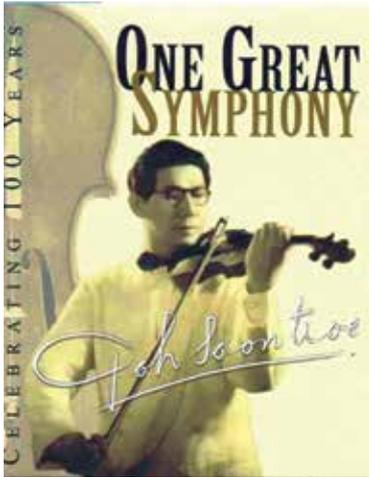
He came from Salatiga, Yogyakarta. Born, grew up and learned the sport of badminton in Indonesia. In 2007 Danny began to represent Singapore and he was offered a citizenship right away, which he finally took in 2013. With his partner Yu Yan Vanessa Neo, he won the 2013 Dutch Grand Prix in mixed doubles.

Eka Tjipta Widjaja



Eka Tjipta Widjaja is the founder and owner of the Sinar Mas Group, which in turn is the parent company of the Singapore-registered company Asia Pulp & Paper (APP). APP is one of the largest pulp and paper companies in the world, producing tissue, paper, and packaging for 120 countries across all six continents.

Goh Soon Tjoe



This great Singaporean musical pioneer, violinist, conductor, pedagogue, luthier and impresario came from Padang, West Sumatera. He was sent to Singapore by his mother in 1924 and studied at the Anglo-Chinese School. Goh's family were musically-inclined but in all his childhood years Goh had never expressed any interest in music. The 17-year-old Goh finally started to learn the violin, when he was taught by Filipino violinist Aguedo Raquiza.

Karisa Sukamto



After winning the Miss Singapore 2012 title, Sukamto represented Singapore in the Miss World 2012 pageant. She has Indonesian blood from her mother's side, while her father is Singaporean. Apart from Miss Singapore, she also won the Miss Celebrity, Miss Charming, and Beauty with a Purpose titles.

Mohammad al-Qaasimy

Born in January 1992, al-Qaasimy was the captain of Singapore's U-22 national football team three years ago. Al-Qaasimy had Riau descent, as his father Abdul Rahman was born in Riau and moved to Singapore later. According to his uncle who stayed in Riau, Heri Sandi, al-Qaasimy maintained a good relationship with his family in Riau.



Muhammad Eunos Abdullah

The first Malay Justice of the Peace in 1922, Eunos was the son of a Minangkabau, West Sumatera merchant. In 1926, he

established the Singapore Malay Union, a political organization that pioneered the Nationalist Organization in Singapore. Kampong Eunos or Kampong Melayu is the outcome from Eunos' appeal to the Singapore government that gave \$700,000 to buy a 600-hectare plot of land.

Nadya Hutagalung



She was born in Sydney to an Australian mother and Indonesian father of Batak (North Sumatra) descent. In 2009, she was voted

one of Singapore's Top 20 most influential people by CNN. She made headlines by building Singapore's first ever eco-home from scratch, a project three years in the making and has also been Singapore's Ambassador for the World Wildlife Fund's Earth Hour for the last five years.

Nathan Hartono



The ambassador of the Singaporean Eco Music Challenge in 2012, Nathan was born in Singapore in 1991 as an Indonesian citizen. His mother, Jocelyn Tjioe, was from Bandung and his father, Thomas Hartono, was from Jakarta. Nathan made his entry into music after emerging as champion in 2005's Teenage Icon. He is currently studying at Berklee College of Music, Boston.

Nora Anny Samosir



Nora Anny Samosir is an actress and educator of Indonesian decent. She teaches in the Department of English Language and Literature at the National

University of Singapore and is also a member of the Association of Singapore Actors.



Tara Sosrowardoyo

When Mr. Lee Kuan Yew passed away in March 2015, this image went viral everywhere, with many sharing it on their social media accounts. However, only a few people knew who shot the picture. The man behind the camera was Tara Sostrowardoyo, a professional Indonesian photographer who captured the image in November 2004. "In Mr Lee's case, the pose lent him a warm, avuncular air, which in turn, drew out that benign expression which I feel is how many Singaporeans will choose to remember him," said Tara, as quoted by Straits Times.

Ronald Susilo

Originally from Kediri, East Java, Ronald moved to Singapore for his secondary education under a scholarship at Anglo-Chinese School. He is a Singaporean badminton player who mainly played in the International Challenge and Grand Prix levels. In the 2004 Summer Olympics' opening ceremony, he was the national flag-bearer of Singapore.

Shinta Mulia Sari



Born in Jakarta in 1988, Shinta now represented Singapore in women's doubles badminton, including in the 2012 Summer Olympics. She won silver medal in the 2010 Commonwealth Games and bronze in the 2014 edition of the Games. She achieved a career-high ranking of 8 in 2010 with her partner Yao Lei.

Sujadi Siswo

A Singaporean with Indonesian descent, Sujadi Siswo had Purbalingga blood from his father. He is now Channel News Asia's Senior Southeast Asia Correspondent, and previously was the Indonesia Bureau Chief. He has performed a large number of high-level reporting for CAN, including the 2005 Bali Bombing, 2006 Java earthquake, the Highland Towers Condominium collapse in Kuala Lumpur, Singaporean NDPs, General Elections, and Cabinet Swearing-In Ceremonies.

Sukanto Tanoto



The founder and chairman of Royal Golden Eagle (RGE), Tanoto is an Indonesian businessman from Medan,



Yoga Dirga Cahya

He was an Indonesian activist for Indonesian workers in Singapore. As President of Indonesian Professional's Association, he fought for the annulment of fiscal cost for workers. Yoga attended Nanyang Technological University with scholarship and graduated as Bachelor of Science in 2008. Afterwards, he worked as Senior Executive of Standard and Productivity in a waste processing company in Singapore. Yoga passed away on 20 February 2015 in Cipto Mangunkusumo Hospital, Jakarta due to a renal failure.

North Sumatera. He moved to Singapore in 1997 with his family and established his company's headquarters there. Mr. Tanoto and his family build Tanoto Foundation in 2001. Tanoto Foundation donated the building of INSEAD Library (later renamed to Tanoto Library) in Singapore 2005.

Tanya Chua



Tanya is a Singapore-born singer and songwriter who moved to Taiwan in 2006 to focus on the Chinese music industry. From her debut album in 1997, she has released 16

more albums and won 21 awards in both Singapore and Taiwan. Her mother, Jenny Sri Rangkajo Sudjana, was an Indonesian. Together, they established Tangy Music, an international artist management company.

Wahid Satay

Abdul Wahid bin Haji Ahmad, or better known as Wahid Satay, was born in Idragiri, Riau in 1930 and migrated in 1935 to Singapore. He was a very famous comedian in Singapore and Malaysia. His nickname 'Wahid Satay' was given by Loke Wan Tho, the owner of Cathay Keris Studio following his job as lead actor as the Satay Man in the 'Pontianak' movie.

Wandiy Yazid

The composer and arranger of music for many films in the 40s-60s, Yazid was appointed Musical Director of the Cathay Keris Film Company in 1964. He was born in Suliki, West Sumatera, and moved to Singapore in 1947 when the Malay music industry was raising. He was a member of the Singapore Symphony Orchestra in violin section.

Wang Gungwu

Born in Surabaya, East Java on 9 October 1930 and grew up in Ipoh, Malaysia. Professor Wang is an academic at the National University of Singapore, Chairman of the East Asian Institute, Chairman of the Managing Board of the Lee Kuan Yew School of Public Policy, and also an Emeritus Professor of the Australian National University. He is also decorated as a Commander of the British Empire (CBE).

Zubir Said

The composer of celebrated songs Majulah Singapura and Semoga Bahagia, Zubir Said was born in Bukittinggi, West Sumatra. He went to Singapore at the age 21, working as a musician in the City Opera. Later, he became an orchestra conductor at Shaw Brothers' Malay Film Production and score arranger and songwriter at Cathay-Keris Film Production. According to Zubir, the Indonesian proverb "di mana bumi dipijak, di situ langit dijunjung" (where your feet stand on the ground, there you must uphold the sky) was the philosophy behind Majulah Singapura.



Berlian Laju Tanker

An Indonesian multinational shipping company that has been listed on the SGX since 2006, Berlian Laju Tanker (BLT) focuses on liquid cargo transportation services. In Singapore, BLT is represented by its subsidiary GBLT Ship Management Pte. Ltd. and its affiliate Pan Union Shipping Pte. Ltd.

Bumitama Agri / Lim Gunawan Hariyanto



This company was founded in 1996 by Lim Gunawan Hariyanto, President Director and CEO of Harita Group from Samarinda, East Kalimantan. It is a Singapore-based subsidiary company of Bumitama

Gunajaya Agro, an Indonesian palm plantation company. A part of Harita Group, Bumitama Agri processes fresh palm fruit bunches to produce palm oil and palm kernel.

Dapur Penyet / Edy Ongkowidjaja



A man with a passion for business and Indonesian food, Edy has done well in combining both of them. After graduating from Nanyang Polytechnic, Edy tried his hand at the food industry by buying the franchise of Es Teler 77 and Ayam Penyet Ria. Then, he chose to go forth on his own and established Dapur Penyet in 2009. Now, there are branches on Baghdad Street, in Clementi Mall, and in Geylang City Plaza.

J. Co Donuts / Johnny Andrian



One of the most enjoyed donut and coffee chain in Singapore, J.Co Donuts was founded and developed by Johnny Andrian, an Indonesian

who started his business in the hairdressing industry. J.Co is all over Singapore now, with branches in Raffles City, Tampines Mall, One Raffles Place, Suntec City Mall, and Paya Lebar Square.



Kencana Agri

Listed on the SGX since July 2008, Kencana Agri focuses on the cultivation of oil palms. It processes fresh fruit bunches, refines crude palm oil, and provide bulking, port, and logistics services. It produces crude palm oil, crude palm kernel oil, and palm kernel cake. Kencana's Singapore office is located at 36 Armenian Street.

Liem Sioe Liong / Sudono Salim / Indofood Agri Resources

Indofood Agri Resources (IFAR) is a subsidiary of the Salim Group, Indonesia's biggest conglomerate. Salim Group is owned by Indonesian Sudono Salim, also known as Liem Sioe Liong. IFAR is a Singapore-registered company based on Eu Tong Sen Street, whose business focuses on turning palm oil into cooking oil and margarine. It is now led by Mr. Lee Kwong Foo Edward, a Singaporean.



Aqua Mineral Water / Tirto Utomo

Aqua, part of the Danone Group, is the largest bottled water brand in Indonesia. Tirto Utomo was the founder of Aqua and the pioneer of bottled water in Asia and the Middle East. Since 1987, Aqua has been distributed throughout not only Indonesia, but also Singapore. Now Aqua can easily be found in all convenience stores around the island nation.

Lippo Group



Founded by Dr. Mochtar Riady in 1990, Lippo Group is one of most successful real estate developers in Indonesia. It also has a presence in various nations in Asia and North America, including Singapore. One of the group's major company, Lippo Malls Indonesia Retail Trust, is listed in SGX. Other Singapore-based enterprises controlled by Lippo Group include the OUE Limited (Mandarin Orchard, Marina Mandarin, OUE Bayfront, One Raffles Place, etc), Auric Pacific Group Limited (Delifrance, Sunshine Bakeries, Buttercup), and the First Real Estate Investment Trust.



Samudera Indonesia

Samudera Indonesia (SI) is an end-to-end logistics service provider, with a range of services from storage & warehouse, distribution center, customs clearance, offshore support, packaging and labeling, and many others. Samudera Shipping Line, a major subsidiary of SI, was listed on Singapore Stock Exchange in 1997 and based in 6 Raffles Quay. Since 2010, SI has been led by Masli Mulia in his capacity as President Director.

Smart Cabs / Johnny Harjanto

He was the founder and owner of Smart Cabs, a taxi company which has been acquired by Trans-Cab in late 2013. Smart

Cabs served the Singapore public for ten years, but unfortunately its license was not renewed by the LTA due to its small fleet size – nowhere near the LTA’s lower limit of 800 vehicles.

Stephen Riady Group of Foundations



The group consists of seven philanthropic foundations in Singapore and Hong Kong, each and every one focusing on helping the underprivileged and disadvantaged through education, empowerment, and engagement. Led by Stephen Riady, Executive Chairman of Singapore-listed OUE Limited, the group donated SGD 25 million in 2012 for the development of the University Town in NUS. To honor the gift, University Town now houses the Stephen Riady Centre building.

Tahir Foundation



Chaired by Dato’ Sri Prof. DR Tahir, MBA and his son Jonathan Tahir, Tahir Foundation donated SGD 30 million in 2012 to National University of Singapore (NUS) Yong Loo Lin School of Medicine (YLL SoM). The money was used to build the Tahir Foundation Building, a 17-storey building which features teaching and learning spaces, labs for research, and student activity areas of YLL SoM, Saw Swee Hock School of Public Health, and the Pharmacy and Chemistry departments of NUS.



Indonesian Students

Thousands of Indonesian students are now studying in Singapore in various levels, from primary school all the way to the doctoral level. These students enrich the lives of Singaporean students in many ways, from providing a different perspective in group work, adding to the dynamics in class, and so on. Many Indonesian students also do a considerable amount of community service as a part of their education. Furthermore, the undergraduates hold several annual musical shows, which serves to spread awareness of Indonesian culture among Singaporeans.

Wilmar International / Martua Sitorus



Indonesia’s 12th wealthiest person in 2014, Martua Sitorus was born in Pematang Siantar,

North Sumatera. With his friend, Kuok Khoon Hong, Sitorus founded Wilmar International Ltd. in 1991. Now, it is Asia’s leading agribusiness group, functioning as a Singaporean holding company that operates in oil palm cultivation, specialty fats, consumer pack edible oils processing and merchandising, edible oils refining, oleo chemicals, oilseeds crushing, biodiesel manufacturing, and grains processing and merchandising.

Indonesian Tourists

In 2014 alone, three million Indonesian tourists went to Singapore for their holidays. These people contribute a great deal of money to the Singaporean economy, which is rather reliant on tourism. Indonesia is the single largest source of holidaymakers for Singapore, with China and Malaysia in the distant second and third places.

Sailors, ABKs

In 2012, there is an estimated 10,000 Indonesians working as sailors in Singapore. They are active in all sorts of ships, including fishing boats, tanker ships, logistics ship, luxury cruise ships, and many others.

Domestic Workers

According to a projected data from Bank Indonesia, it is estimated that there are around 132,000 Indonesian domestic workers in Singapore. They came from various provinces, although mostly from the island of Java. They ease the lives of many Singaporeans by taking care of the household.

Ayam Penyet Ria

A halal restaurant specializing in ayam penyet (smashed fried chicken), Ayam Penyet Ria has been the comfort food of many Singaporeans for many years. In their four branches in Lucky Plaza, Far East Plaza, Jurong Point, and Bedok Mall, Ayam Penyet Ria delivers yummy and affordable fried chicken with authentic Indonesian sambal (chilli), which can be quite difficult to find in Singapore.

Es Teler 77

Founded by Sukyatno Nugroho in 1982, Es Teler 77 is a very famous chain of Indonesian eatery. Its number one menu is es teler, an Indonesian dessert which consists of avocado, coconut meat, jackfruit, cincau, pandan leaf, and sometimes other fruits immersed in a sweet mixture of coconut milk and condensed milk. In Singapore, Es Teler 77 has branches in Upper East Coast and Geylang. ©

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WELCOME TO SINGAPORE

Introducing the new Ambassador of Indonesia...



FIRST GLIMPSE: Indonesians and Singaporeans alike were introduced to the new Ambassador of the Republic of Indonesia to Singapore, HE I Gede Ngurah Swajaya at a function on 12 February 2016 at the Indonesian Embassy. He was accompanied by his wife Ibu Ni Nyoman Mahaswi Astama and Deputy Chief of Mission Mr Ridwan Hassan and Mrs Lita Ridwan. A full interview with the new Ambassador will be published in the next issue of IndoConnect Magazine.



INTERVIEW



ROB RAMA RAMBINI: THE WIND CATCHER

Latest challenge of solo voyager of the Pacific

He sailed to fame when he became the first Indonesian to undertake a solo voyage from California to Bali. He travelled 10,000 nautical miles (18,520 km) and took a total of 10 months and 27 days before landing in Bali in 2011. Rob Rama Rambini immediately became a media sensation giving press interviews to newspapers, television and radio – everyone was impressed by his indefatigable spirit of endurance and courage to conquer this formidable challenge.

He had that same spirit of daring and conviction when he walked into IndoConnect office in January this year. He shared with us that he was ready to embark on another project but this time not alone. Instead, it will help many other sailors and boat owners in Singapore, Malaysia and even Indonesia help navigate the waters of the Riau Islands.

Riau Sail Guide

He plans to travel, chart and compile a cruising and sail guide to Riau. He felt this is timely as it comes in the wake of



Rob with his mom

the easing of rules for boat owners who would like to travel to Indonesian waters. The President Decree 105 of 2015 includes the liberalisation of CIQP (Customs, Immigration, Quarantine, Port Clearance), no more CAIT (Clearance Approval for Indonesian Territory) or TIP (Temporary Import Permit), so a cruising guide with detailed charts and other useful information would definitely come handy.

Rob who is almost 60, was born in Rome,

the son of a diplomat. He returned to Medan and Jakarta to finish his secondary education (his family originally hails from Cipete, South Jakarta) but he was also head-strong about discovering life on his own terms. This resulted in a short-lived study stint in the University of Utah, then a move to Russia and several other European countries before he settled down in San Francisco in 1983. Then in 2003, he was inspired reading the adventures of Tania Aebi. She sailed solo round the world and she was just 18 years old. That planted the seeds of what followed later. He bought a used 9-metre sail boat in 2005 and started lessons in sailing!

Life was getting too settled in the US for Rob and he thought he was ready to move on and eventually live and travel on his sail boat. But he also had a deep wish in his heart to see his mother whom he has not seen for many years. The thought of meeting her and asking for forgiveness was a powerful driving force that helped him overcome many lonely days and nights at sea.

“I also wanted to be a positive example for Indonesian youths to inspire them to seek achievements in the field of sailing.”

Near Tragedies

He recorded all the highs and low points of the voyage in a book he has published in Bahasa Indonesia titled *10 Ribu Mil Berlayar Menemui Ibunda*. There were many adventures, accidents, emergencies, and near tragedies. One example was when the sails were torn and ripped apart in a terrible storm when he had just sailed only 100 nautical miles from the US coastline. But it was all worthwhile when he came ashore and had a tearful reunion with his mom in Bali. He also hoped, “I also wanted to be a positive example for Indonesian youths to inspire them to seek achievements in the field of sailing.”

Rob is the founder of a sail-making company Bluesails (based in Batam with offices in Bali) with an interesting designation - ‘Wind Catcher’. Yes, he stills goes on sailing expeditions and he is very committed to the Indonesian sailing scene. If you visit his company’s website at www.bluesail.co, you will read how, he discovered that Indonesia, as the largest maritime country in the world has no sailing activities. He says he want to change this by introducing a ‘Buy One & Give One’ programme where if someone purchase a sail, another one would be donated to a local sailing club. He wrote, “Therefore, cruisers around the world can participate, support our boating industry and empowering the young generation to love and look after the ocean. Life’s not all about me!”



LYNN HO-TAN'S 'PEACEKEEPING' INITIATIVE

Singapore company in Batam goes the extra mile to instil peaceful values

The practice and appreciation of peace values – that is what a Peace Ambassador is trained to instil in others - peaceful values in building a diversified community that is harmonious, loving and respectful towards one another. Ms Lynn Tan, a Founder and Director of Bodynits International Pte Ltd, an international apparel company founded in Singapore and she helped initiate a peace training programme at its factory Bodynits' Bintan Bersatu Apparel (BBA) factory in Batam last September which has a staff of 1,300 people.

She said her hope is not only to create a community of peace in the factory but also to facilitate continuous learning of the local staff and grooming their leadership skills. She also has a vision to bring this peace training to other Bodynits companies in China and Vietnam. What’s more, the peace programme has proven to be rather virulent. The local Batam BBA staff who participated in the training have also expressed interest in bringing the Peace Ambassadors Workshop to other companies in Batam.

The two-day Peace Ambassador workshop was co-organised by The Blue Ribbon and Bodynits. The training was conducted by The Blue Ribbon founder, Ms Norani Abu Bakar and she was assisted by Peace Ambassador trainers from Peace Generation Indonesia. They trained the BBA staff to become in-house Peace Ambassadors' trainers. Led by its own BBA in-house trainers, the company hopes that its 1,300 staff will join in the upcoming peace workshop and community services.

The event has been very well-received by many staff and many had to wait for their turn to attend. The maximum number of participants for each workshop is 30 people. The two day workshop was full with engaging activities, discussion and reflection. At night, the staff enjoyed BBQ session and watched movie together.

Bodynits, together with The Blue Ribbon has also sponsored two scholarships for



(Above): Peace Ambassador trainers and BBA operators make the peace sign in Batam. (Below): Bodynits fitness wear are made in four countries

trainers to attend the Young Interfaith Peacemakers Community National Conference in Jogjakarta last August. This was their first time attending a peace camp outside BBA where they met other young leaders, mainly university students from all over Indonesia who are championing spreading of peace in their local communities and neighbouring countries.

Lynn founded Bodynits over 30 years ago with her sister and they have successfully established it as the region’s leading fitness wear for aerobic workout. Today, the company has manufacturing facilities in Singapore, China (Shantou), Indonesia (Bintan and Batam) and Vietnam.

Peace note: The Blue Ribbon was founded in Singapore in 2014 and its peace training programmes emphasize peace as a character value. More info: www.blueribbonglobal.com



DELIGHTFUL SOLITUDE AND MONSTERS IN BALI!

By Shuen Li Spirit



Nyepi is the day of the Balinese New Year, celebrated in profound silence for an entire day starting at six in the morning. Having moved to Bali five years ago, my first experience of Nyepi was extraordinary. I could dance on the road without any fear of oncoming traffic. Children could ride their bicycles freely and show off their moves while others played jump rope games right in the middle of what usually is busy traffic but there were no road users that day.

Instead, I got to know my neighbours and for some, their unleashed pets, with much more ease and fun, as if heaven lifted us off our daily grinds and granted us the permission to play, and breathe cleaner air! But one thing you should know, not every village celebrates Nyepi the way the village where I stayed did.

On Nyepi, the Ngurah Rai International Airport is closed. Tourists face the risk of getting arrested if they step out of their hotel premises as all forms of

Nyepi is one of the world's most unique holidays – a day of peace and silence – preceded on its eve by a night when ogres walk the earth!

outdoor activity are forbidden, except for the Balinese security wardens, called Pecalang, who patrol the streets to ensure that the rules of Nyepi are followed.

As for indoors, it seems that making love, watching television and playing music are not allowed. One of my expat friends had angry neighbours hurl stones at his window because he switched on his bedroom light. Traditionally, the Balinese abide by the Catur Brata Penyepian, which comprises of four prohibitions: Amati geni (no fire), amati lelungan (no travel), amati karya (no activity) and

amati lelangan (no entertainment).

However, depending on the banjar (village meeting hall) of where you live, if you are lucky, you might just have the chance to explore the neighbourhood. The basis of this important day of silence is to raise our awareness of our habits and thoughts by basking in stillness and solitude, no matter how unnerving it can be. To help us forgive ourselves and others as we usher in fresh energy. In this way, we help Mother Nature detox herself not only through the absence of air pollution, but through our release of negative thoughts. Truly magical!

As lights are forbidden to be switched on at night, I laid on a mat with my best friend in our garden, with four lighted incense sticks, one tucked at each corner of our mat to drive away mosquitoes. We gazed in awe at the countless fireflies dancing across the clear star-studded sky and ended our night in silent contemplation. A far cry from the day before, when monsters roamed the island.



Source: Shuen Li Spirit

Ogoh-Ogoh Festival

On the eve of Nyepi (Tawur Kesanga), the Balinese celebrate a massive exorcism popularly known as the Ogoh-ogoh festival. Ogoh-ogoh refers to fascinating gigantic 'monster' effigies made up of papier-mache, styrofoams and cement sacks, which represent demons and mythical creatures borrowed from Balinese folklore in exaggerated proportions. Children either adore or are terrified by such a spectacle. So elaborate are the creations, that it takes weeks to build layer upon layer of meticulous craft work mounted upon sturdy bamboo poles tied into a framework that can fit as many as 30 people to carry a single monster! It makes you wonder why then would they want to set fire to it at the end of the day?

The reason is that the Balinese believe that evil spirits, or the bhuta kala, will be drawn to these monsters after the Pengrupukan is carried out. This practice involves families banging their pots and pans with gusto and brandishing bamboo fire torches as a means to chase all the evil spirits out of their houses.

By around seven in the evening, the monsters are paraded usually by young men with fiery enthusiasm, accompanied by enchanting gamelan music orchestras, beautiful Balinese dancers and Brahman priests. Fireworks shot from bamboo cannons add to the smoke-filled air caused by the numerous bamboo torch bearers as they jump delightfully around an ogoh-ogoh, shouting in unison with the Balinese performers.

Tourists are invited to participate in the procession as well, but be mindful of your safety. When an ogoh-ogoh reaches a junction, the men carrying it will turn it around three times and then move back and forth, sometimes in a haphazardly manner, so as to confuse the evil spirits of their whereabouts. And when the whole team turns, you never know when they might run into you or step onto your toes. Sometimes the vigorous rattling from the carriers becomes so aggressive that the whole ogoh-ogoh nearly breaks into two, much to the amusement of spectators.

By midnight, I followed the crowd to a huge bonfire for the monsters to be incinerated. There, Balinese believe negative spirits are given a new lease of life through their transmutation into pure positive energy as they are released back into the universe. A beautiful process indeed, of how interconnected we humans are with the Spirit.

If you have any thoughts of re-living your New Year, you may want to head down to Bali next month as Nyepi will be held on Wednesday 9 March 2016 (Hindu Saka Year 1938). This is a definite once-in-a-lifetime must-see especially if you have not been to Bali.

INDONESIAN ARTISTS

An eloquent artistic statement was made when two Indonesian artists won the prestigious UOB Painting of the Year competition consecutively: The art world is hailing the spectacular rise of contemporary Indonesian art on a global scale!



Anggar Prasetyo's winning entry - Exploitation of Fish

The painting impressed the judges with its innovative technique and strong narrative on the erosion of natural resources conveyed through the use of symbols.

When the very unassuming Anggar Prasetyo was declared the winner of the 2015 UOB Painting of the Year competition for his artwork titled *Exploitation of Fish*, it was the second year in a row that the prestigious prize went to an Indonesian artist – the 2014 winner was Prasetyo's compatriot, Antonius Subiyanto.

The winning entry – a large-scale painting – depicts the disregard for environmental consequences of overfishing which is playing havoc with the marine ecosystem. Prasetyo, 42, who hails from Yogyakarta used a combination of different techniques such as moulding, spraying and acrylic painting resulting in an embossed design and a relief effect of the painting's flat canvas. The painting impressed the judges with its innovative technique and strong narrative on the erosion of natural resources conveyed through the use of symbols.

It was among the four winning entries from the 2015 UOB Painting of the Year country competitions held in Indonesia, Malaysia, Singapore and Thailand. Interestingly, Prasetyo won both the UOB Southeast Asian Painting of the Year Award, worth US\$10,000 (S\$13,942), and the UOB Painting of the Year Award (Indonesia), one of four country awards worth US\$25,000 each.

Previously, Prasetyo has been a finalist at the 1997 Philip Morris Indonesian Art Awards and his work has been shown in China and Japan. Based in Yogyakarta, Prasetyo, who loves the ocean, said he was moved to paint the degeneration of beaches he saw near his home. With his latest win, he also gets a chance to win a one-month residency program at the Fukuoka Asian Art Museum in Japan.

In the Emerging Artist category, Dian Pramana Putra Wijaya won the Most Promising Artist of the Year Award for his artwork titled *Place of Farming*.

SWEEP UOB AWARDS

by Shweta Parida

There were six other prize recipients from Indonesia in other categories – Sapto Sugiyo Utomo, Rocky Radipa, Andy Firmanto, Laksamana Ryo, Turi Raharjo and Tito Tryamei – bringing the total tally of Indonesian winners in the competition to eight – an impressive number by international standards.

Dian's painting shows how technological advancements and the impact of social media have fuelled mankind's greed and appetite for destruction.

There were six other prize recipients from Indonesia in other categories – Sapto Sugiyo Utomo, Rocky Radipa, Andy Firmanto, Laksamana Ryo, Turi Raharjo and Tito Tryamei – bringing the total tally of Indonesian winners in the competition to eight – an impressive number by international standards.

Art Capital

This phenomenal rise of contemporary Indonesian artists on the international art scene is neither astonishing nor unexpected. Cities such as Yogyakarta and Bandung have long been the epicentre of art and culture. Even the 2014 UOB Painting of the Year winner Subiyanto is based in Yogyakarta – Indonesia's unofficial art capital on the island of Java.

From independent art collectives and studios in Yogyakarta and Bandung to fine art galleries and auction houses in Jakarta, Indonesian art is flourishing not just regionally but also on an international level. In recent times, high profile art events such as Hong Kong International Art Fair, Art Stage Singapore and Art Dubai have presented many works by Indonesian artists much to the delight of art collectors who are interested in acquiring artworks by established as well as emerging Indonesian artists.

Today, there are at least five reputed auction houses and many commercial galleries in Jakarta that represent Indonesian artists. Singapore, which is considered to be the best place to score artworks by sought after Indonesian artists, is a fine example. Jasdeep Sandhu of Gajah Gallery has been showing Indonesian artists since 1996 and is among the most well-



known art dealer in the region.

Highly acclaimed Indonesian artist Nyoman Masriadi's works, represented by Sandhu in Singapore and Yasmin Gallery in New York, has an enviable collector base in the region, and regularly fetch upwards of \$300,000. In fact, his work titled Man from Bantul sold for a record \$1.1 million at a Sotheby's Hong Kong auction in 2008. The Yogyakarta-based artist's success has spurred on many other galleries and art events to turn their focus towards contemporary Indonesian artists.

The increasing popularity of international art fairs has also led to a proliferation or what industry experts like to call the "globalisation" of Indonesian art and culture. Since the mid-2000s, the frequency of art fairs in Asia has increased, followed by a rise in the number of participating Indonesian commercial galleries.

An art and cultural renaissance in Indonesia is afoot with its contemporary artists leading the way to international glory, making the art world a richer place in more ways than one. ©

ABOUT UOB Painting of the Year competition

Started as a passionate undertaking to encourage talented artists in their creative pursuits, the competition made its debut in Singapore in 1982. Now in its 34th year, the prestigious annual art competition is the longest-running and the richest in Singapore. Held in four countries in the region – Indonesia, Malaysia, Singapore and Thailand – the UOB Painting of the Year competition has helped to discover many talented emerging artists and recognise several established professionals who have contributed significantly to the development of the Southeast Asian art scene.

The UOB Art Gallery, located in the lobby of UOB Plaza I, 80 Raffles Place, is currently showing the winning entries from the 2015 UOB Painting of the Year Competition. For more information: www.uobpoy.com

UOB PAINTING OF THE YEAR INDONESIAN WINNERS



Established Artist Category (INDONESIA)

- ▶ **Gold Award - Sapto Sugiyo Utomo**
CV of Cardboard House
- ▲ **Silver Award - Rocka Radipa**
Good Vibration
- ◀ **Bronze Award - Andi Firmanto**
Planting Rice in the Sky

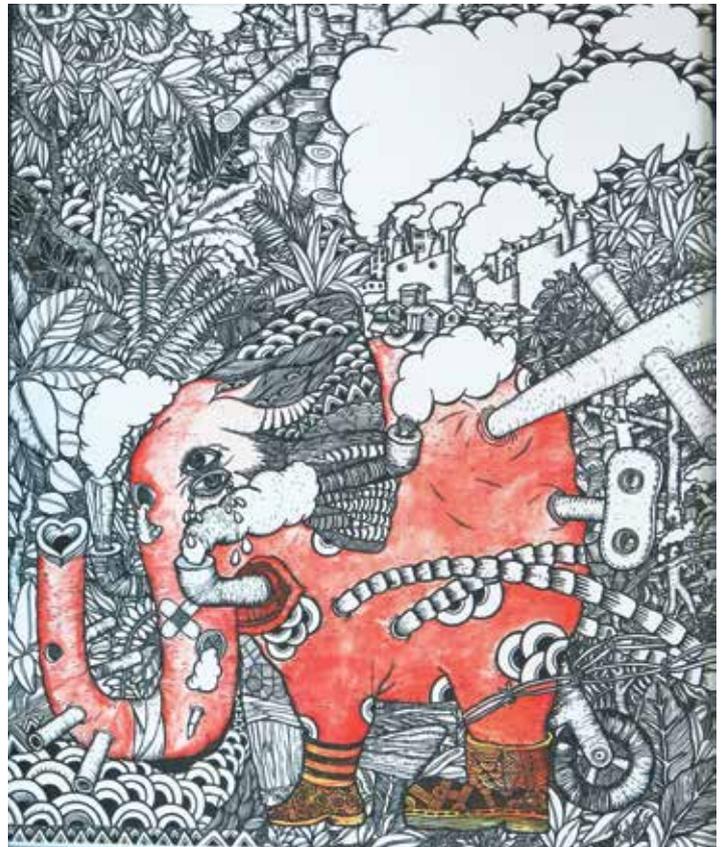
The Most Promising Artist of the Year 2015 ▶
- **Dian Pramana Putra Wijaya**
Place of Farming





Emerging Artist Category (Indonesia)

- ◀ **Gold Award - Laksamana Ryo**
Journey of a Dreamer
- ▼ **Silver Award - Turi Raharjo**
My Crying Elephant
- ▶ **Bronze Award - Tito Tryamei**
Sharing Stories



T H E P A N O R A M A



An iconic and luxurious masterpiece, set to be the landmark in a highly sought-after residential enclave, right in the heart of Singapore.

The Panorama, located on the fringe of Ang Mo Kio Town Centre, a 698-unit residential development, is set to be a landmark in Ang Mo Kio with its commanding presence in the vicinity of top schools.

Renowned developer

Developed by Wheelock Properties (Singapore) Ltd, one of Singapore's leading property developers, The Panorama combines luxury living with serenity, located in a highly sought-after residential enclave. The Panorama joins a portfolio of luxury properties built by Wheelock which include exquisite projects in prime districts, such as Scotts Square, Ardmore II and Ardmore Park.

Highly Sought-after Location

Ang Mo Kio estate has been well established as one of the most popular suburban housing estates in Singapore. As a mature town, Ang Mo Kio is an attractive location for potential home owners because of its abundance of amenities and enviable proximity to recreational spaces and employment clusters.

Seamless Connectivity

Strategically bounded by Ang Mo Kio Avenue 2 and Ang Mo Kio Street 13, The Panorama is surrounded by a wide array of food choices and amenities offered by the nearby Ang Mo Kio Town Centre and AMK Hub.

The development is also accessible to all parts of Singapore via major road networks. Travel time will be further shortened with the future North-South Expressway (NSE), expected to be completed by 2020. In addition, the upcoming Mayflower MRT Station (2020) which is just steps away, will offer residents seamless connectivity

to Orchard Road, Marina Bay Sands, Central Business District and all the way to East Coast.

Luxurious Lifestyle

Within the development, you will be greeted by lush gardens and water features which form part of the grand homecoming experience every day, while wide open spaces with sprawling central greens offer boundless enjoyment for the young and old.

Residents will be able to return to a serene environment with picturesque scenic views. Sky parks cantilevered between two pairs of towers, form large communal decks where residents can relish breathtaking views of the Lower Peirce Reservoir and Bishan Park while enjoying a rooftop party or working out in the Sky Gym.

In addition, the iconic Panorama Trail offers residents an avenue for evening strolls and morning jogs at the convenience of their door steps. As Ang Mo Kio continues developing into a cycling town, cycling enthusiasts can enjoy accessibility via park connector networks to the nearby Bishan Park.

For the Families

The Panorama offers the perfect environment to raise a family, especially when planning for their children's education. The area is well served by a good selection of reputable educational institutions from Primary, Secondary to Tertiary. Apart from the adjacent CHIJ St. Nicholas Girls' School, Nanyang Polytechnic, Anderson Junior College and James Cook University are also close by.

Families would also be able to enjoy the many other amenities suitable for all ages, from the Kids' Riding Loop, to the Sand Play Corner, to the Mini Putting Green and Garden Chess. These

amenities provide the perfect interaction platform for the different generations to bond and develop strong family relationships.

For investors

Investors can be assured of great rental potential as there is limited supply of new private apartments within Ang Mo Kio. Furthermore, the new industrial cluster at Seletar Aerospace Business Park, which is easily accessible via the major road networks provides a ready pool of professional tenants for the keen investors. Despite market uncertainty, residential property prices have been, on the whole, resilient. URA data show that prices have fallen an average of 8% since the peak in 2013. With TDSR in place, downside risk remains contained. At today's pricing levels, an investment in The Panorama is an attractive proposition.

Homes to meet your preference

2 bedroom	700 sqft
2 bedroom + Study	797 sqft
3 bedroom	990 to 1066 sqft
3 bedroom + Study	1109 to 1163 sqft
4 bedroom	1313 to 1335 sqft
5 bedroom	1561 sqft
Penthouse	2379 to 2411 sqft

With the 1-bedroom fully sold, there are still choice 2- to 5-bedroom units and spacious penthouses available. Each home has been thoughtfully designed, accompanied by a selection of quality fittings and branded appliances. For more details, do visit the showroom, located along Ang Mo Kio Avenue 8, between 11am and 6pm. For enquires, call 67339822.

Article contributed by Mr Tay Kah Poh, Executive Director & Head, Residential Services, Knight Frank Pte Ltd

PROPERTY OUTLOOK: WEAK MARKET EXPECTED IN 2016

With the release of URA's final quarter of 2015 report on home prices, PropNex's Ismail Gafoore offers his analysis of the property market for the coming year

Urban Renewal Authority's (URA) Q4 2015 Summary

The data shows that prices of private homes in Singapore fell 0.5 per cent quarter-on-quarter (QoQ), with an overall 2015 price fall of 3.7 per cent, marginally lesser than the 4 per cent decline in 2014.

The overall price decline in 2015 reflects the current languid market sentiment and the sustained impact of the cooling measures.

However, this is the lowest fall in more than two years.

HDB resale prices rose 0.1 per cent in Q4 2015 — the first quarterly increase in 10 quarters. This price reversal comes after a 0.7 per cent and 6.2 per cent contraction in 2013 and 2014 respectively. However, overall prices still fell 1.6 per cent in 2015.

Mr Ismail Gafoor, PropNex Realty CEO said, "The potent combination of the measures has been effective at slowing down the price growth of HDB resale prices. Though we expect resale prices to be flat in 2016, it may have already reached a bottoming-out level in Q3 2015."

Resale prices: Expected flat in 2016

In 2016, the government will maintain measures to stabilise the public housing market such as the Mortgage Servicing Ratio (MSR) cap of 30 per cent and the maximum loan term of 25 years for HDB mortgage loans, three-year wait for new PRs before they can buy resale HDB flats, and allowing singles to buy two-room BTO flats in non-mature estates.

In addition, HDB will increase the BTO supply (HDB will launch 18,000 new BTO flats in 2016, more than the 15,000 which were launched last year) — which will sap demand from the resale market, thereby stabilizing prices.

"HDB prices are going through a period of consolidation with marginal price movements as compared to the previous two years. Mr Ismail predicts that 2016 may spring a surprise as the current price points will entice more buyers to enter the market as it is attractive enough for young couples and upgraders — which could also be partly attributed to the non-existence of COV across the board," says Mr Ismail.

2016 will probably see a flat price movement of about -1 to +2 per cent, with volume exceeding 20,000 units due to the lower asking prices.

Private Homes: Lowest fall in more than 2 years

URA's Q4 2015 data shows that prices of private homes in Singapore fell 0.5 per cent quarter-on-quarter (QoQ), with an overall 2015 price fall of 3.7 per cent, marginally lesser than the 4 per cent decline in 2014. The overall price decline in 2015 reflects the current languid market sentiment and the sustained impact of the cooling measures. However, this is the lowest fall in more than 2 years.

Prices of homes in the RCR and OCR remained unchanged for the quarter, while luxury properties in the CCR fell marginally by just 0.4 per cent.

For 2015, luxury properties in the CCR fell the least as affluent home buyers have greater holding power are taking their time to identify their next investment property whilst also looking out for overseas properties. As a result, CCR properties recorded an overall drop of 2.6 per cent — not as significant as those in the RCR and OCR.

Though prices of homes in the OCR and RCR remained unchanged in Q4, the overall price fall in these regions for the year is the result of TDSR, which has an impact on the mass market segment where the capacity to take up loans is critical for middle income buyers. Mr Ismail believes that more potential buyers are finding greater difficulty to invest in a private home with a price quantum beyond \$1.3 million given the lending curbs.

In addition, secondary market sellers also face stiff competition from developers who are continuing to launch projects at attractive prices and incentives. As such, buyers will have more options — they will only commit if they perceive the property to be a good value proposition.

This may put a fair bit of pressure on sellers in the resale market, who may have to lower prices in order to make a sale.





HDB Homes

Period	Price Index	Q-on-Q change
Q3 2013	148.1	-0.9%
Q4 2013	145.8	-1.6%
Q1 2014	143.5	-1.6%
Q2 2014	141.5	-1.4%
Q3 2014	139.1	-1.7%
Q4 2014	137.0	-1.5%
Q1 2015	135.6	-1.0%
Q2 2015	135.0	-0.4%
Q3 2015	134.6	-0.3%
Q4 2015	134.8	0.1%
2015 overall -1.6%		

Source: HDB, PropNex Research

Private Homes

Period	Price Index	Q-on-Q change
Q4 2013	153.2	-0.9%
Q1 2014	151.3	-1.2%
Q2 2014	149.7	-1.1%
Q3 2014	148.6	-0.7%
Q4 2014	147.0	-1.1%
Q1 2015	145.5	-1.0%
Q2 2015	144.2	-0.9%
Q3 2015	142.3	-1.3%
Q4 2015	141.6	-0.5%
2015 overall -3.7%		

Source: URA, PropNex Research

With TDSR being a long-term instrument – and together with the ABSD, will continue dampen any speculative activity. Under such an environment, we expect price weakness to persist into 2016, with possible negative growth of about 3 per cent.

Outlook for 2016

While reasonably-priced homes with desirable product and location attributes will continue to find favour with homebuyers, the private residential market looks set to continue its price decline, with weak demand due to various factors — with the TDSR and ABSD working in tandem to rein in exuberant home buying. Buyers are now more discerning and are taking a longer time to decide on investing in private homes.

Additionally, HDB resale flat prices have further softened, thus reducing the motivation for HDB owners to upgrade to mass market private properties as their purchasing power have been affected – due to a mix of abundant incoming supply, continued enforcement of cooling measures and public housing regulations such as the tighter MSR on HDB loans.

Mr Ismail concludes, “With TDSR being a long-term instrument — and together with the ABSD, will continue dampen any speculative activity. Under such an environment, we expect price weakness to persist into 2016, with possible negative growth of about 3 per cent. The government has stated that it is not time to unwind the existing cooling measures yet; however, with 9 consecutive quarters of price declines and lukewarm transaction volume, it is timely to look into tweaking some of the measures, namely the ABSD.”

Period	Non-landed residential price movement (by region)		
	Core Central Region (CCR)	Rest of Central Region (RCR)	Outside Central Region (OCR)
4Q 2013	-2.1%	0.4%	-1.0%
1Q 2014	-1.1%	-3.3%	-0.1%
2Q 2014	-1.5%	-0.4%	-0.9%
3Q 2014	-0.8%	-0.4%	-0.3%
4Q 2014	-0.9%	-1.3%	-0.8%
1Q 2015	-0.4%	-1.7%	-1.1%
2Q 2015	-0.6%	-0.6%	-1.1%
3Q 2015	-1.2%	-1.6%	-1.6%
4Q 2015	-0.3%	-0.4%	-
2015 overall	-2.5%	-4.3%	-3.8%

Source: URA, PropNex Research



A GREAT STAY CLOSE TO THE CITY

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The tastefully decorated apartments are spacious, practical, functional and user-friendly, offering great value for money. The aim is to provide a convenient and affordable home-away-from-home environment. The apartments are never 'old' as they undergo constant refurbishing to enhance the existing facilities and amenities. This is a unique feature at Great World and customers pay a premium to book the luxurious apartments. Facilities include a near Olympic-sized swimming pool and within the Great World City Complex is an array of over 200 shops including the largest Cold Storage supermarket in Singapore, a cinema, clinics, restaurants, pharmacies and hair salons. In the past, Indonesian families residing in Great World appreciated the convenience and flexibility offered. For example when Melissa Alatas came to Singapore to accompany her father for medical treatment, they had to bring their family pet, Bruno, a 3-year old dog, along with them. "At Great World, we could stay with Bruno, and it made the entire trip relaxed," she said.

Enquiries: Great World Serviced Apartments, 2 Kim Seng Walk, Singapore 239404. Tel: (65) 6722 7000. Website: www.greatworld.com.sg

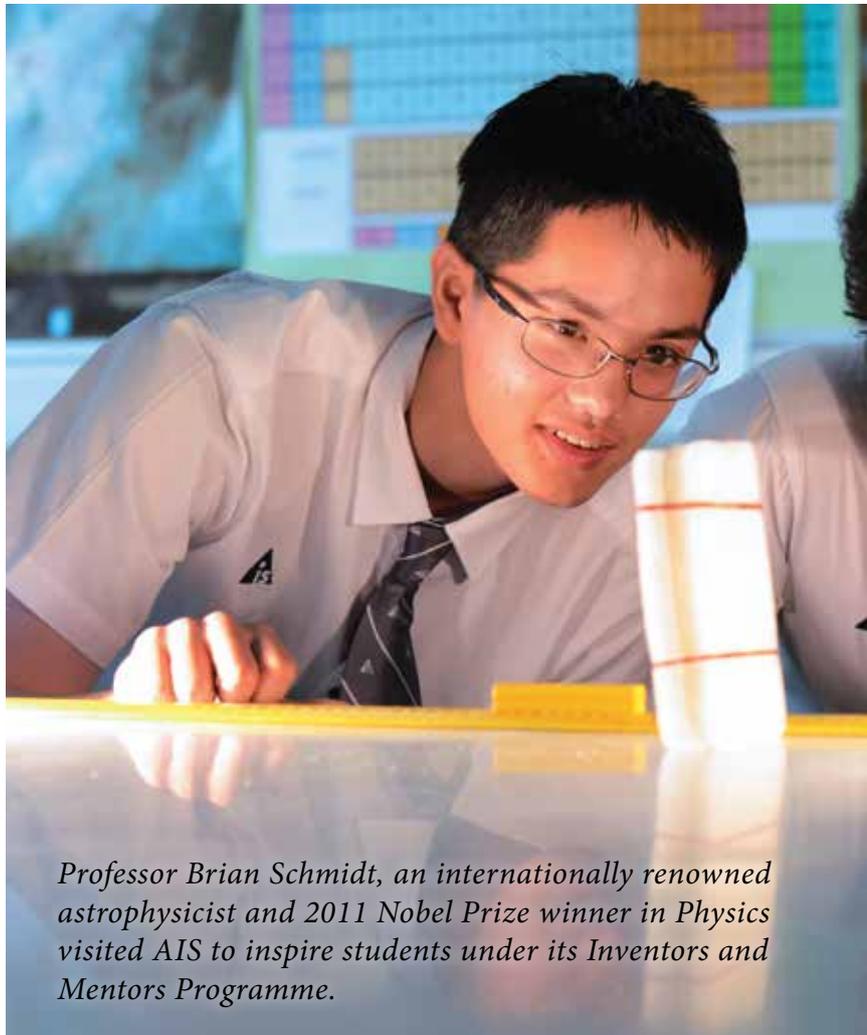


EXCEPTIONAL STUDENTS AND RESULTS

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JBSIC: LANGUAGE PROFICIENCY SHOULD INCLUDE PRESENTATION SKILLS

Training provider, which is affiliated to Jamiyah Singapore, stresses quality and practicality in their courses



JBS International College (JBSIC) is affiliated to Jamiyah Singapore, a well-respected, professional non-profit voluntary welfare organisation dedicated to caring out a wide range of welfare services in education, and healthcare since 1932. JBSIC offers a wide range of high impact and practical courses to meet the needs of the rapidly changing commercial work environment.

JBSIC conducts regular language courses to equip participants with a deeper knowledge of the language, giving them a competitive edge in various facets of effective communication that includes presentation skills.

JBSIC language courses:

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- Japanese
- Korean
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- Thai

The best leaders in the world cannot achieve what they have without being effective communicators - the ability to get their ideas across effectively and being able to inspire and instruct others to meet their goals is very important.

At JBSIC, the organisation is constantly working with individuals to prepare and build up their competencies in achieving excellent interpersonal and impactful

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Classes for the 2016 academic year are now open for registration, for more details, please contact JBSIC at tel: 6478 0456; email: info@jbs.edu.sg or visit: www.jbs.edu.sg



JBSIC baking class

Culinary Courses

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- Food Preparation
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AIS: STELLAR 2015 EXAM RESULTS

by Gayatri Jaiswal

AIS students score in Cambridge, IB & ATAR exams

Despite having only been founded in 1993 at their humble campus at Mount Sophia, AIS is now a flourishing school at Lorong Chuan and successful enough to publish stellar academic performance.

AIS has speedily but graciously given other international schools some healthy competition with their 2015 IB (International Baccalaureate) and ATAR (Australian Tertiary Admission Rank) results. With 34.2 IB Point Average (29.9 World Point Average) and 82.4 ATAR Point Average (68.7 World Point Average), AIS has excelled.

Their results truly speak for themselves as 76 per cent of AIS students scored above the IB World Point Average and 91 per cent scored above the ATAR NSW Average.



Joel top IGCSE score in the world

Their star student truly embodies their visions for every individual that enters their gates. Joel Bulow achieved a Top in the World award

for the IGCSE Global Perspective examination. Cambridge programmes and qualifications are taken by learners in more than 10,000 schools in 170 countries, so to win this award Joel achieved the highest standard mark in the world for a single subject.

Joel who was also the president of the Student Representative Counsel, is an accomplished bugle player. He and his peers have found their way to Universities like Monash University and University of Melbourne – each being academically brilliant while possessing a skill that makes them distinct.

However, AIS has striven for more than academic success. Their Mission and Vision statements tells of their inherent belief systems and the foundation of their school. Their outstanding success in Singapore is



“The academic rigour and support from teachers makes IB a holistic experience.”

Natasha Rajiv

IB Graduate 2015 | High scorer (42/45 points)
Student at New York University (Economics)
(2016 Testimonial)



GIIS' IB Results Highlights

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evidence that their aim to help “students to realise their potential through exceptional opportunities, within a nurturing community” has indeed equipped them to “flourish in life”.

Their students perform well outside the classroom, competing with international and local schools alike. “Speak! Ventures Debate Championships” holds the record as one of Singapore’s best inter-school tournaments with nearly every school participating.

Despite the rigor and intense atmosphere of this annual competition, AIS emerged from the oratorical battle with not one, but two students in the category of “Top Twenty Silver Division Speakers of Tournament”. This is just one of the many extra-curricular achievements that reflect AIS’ commitment towards “holistic” development of their students.

While AIS maintains distinctly Australian values, they host students from across 50 countries providing ample exposure and diversity while encouraging mutual respect between peers – set in a caring and reflective environment.

With their consistent striving to stay “globally focused”, they have provided an optimal teaching and learning environment for international students, such that they become global citizens, who, intellectually, can adapt to more than one nation. 

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PEGGY HARTANTO: SIMPLY CLASSIC, BOLDLY CONTEMPORARY

By Raneé Sahaney

From Surabaya to Hollywood, this spunky designer has been quietly making a name for herself

She debut her collection 'Consolation' on the catwalks of the Rosemount Australian Fashion Week 2011 and now her clothes can be seen on the red carpet of the 41st Annual People's Choice Awards (held in Los Angeles, California) last January. Actress Kaley Cuoco (of Big Bang Theory fame) wore her black and white jumpsuit with flared midi trousers and cut outs at the side (accented with illusion panels).

Dresses...jumpsuits...playsuits...skirts...consistently lauded for their sleek, ultra-feminine silhouettes, Peggy's minimalist design presentations project an understated glamour melded with a demure sexiness—marked by her signature dash of statement-making cutting techniques and material constructions.

*Spring-Summer
2015 GEM
Collection*





Peggy Hartanto



The Peggy Hartanto girl is one who “strives for what she wants in life, dares to be different and does it effortlessly. She is the young woman that every girl and woman wants to be like”



(First & second photos):
Fall-Winter 2015 Curve Collection.
(Third photo): Spring-Summer 2013 Collection

◀ Kelly Cuoco of *Big Bang Theory* fame on the red carpet of the People’s Choice Awards in 2015 in a Peggy Hartanto creation

An alumnus of Sydney’s Raffles College of Design and Commerce, Indonesian designer Peggy Hartanto has had the bright lights in her sights ever since she graduated as Best Student in Fashion Design, from Australia in 2009. Winning awards (in recognition of her outstanding achievements, in November 2014 at the Australia-Indonesia Centre and Virgin Australia Melbourne Fashion Festival, amongst others) and praise for her definitive work is slowly becoming a norm for Peggy, as fuelled by her growing success, she brings into her ambit the stamping grounds of high fashion in Paris (he showcased her Spring Summer 2015 collection the ritzy Le Maurice Hotel during Paris Fashion Week) or the high-end boutiques in Singapore, where she continues to retail quite successfully.

Honing her skills as a designer, after graduation, at the prestigious Australian

design label Collette Dinnigan in Sydney, was clearly not enough for the young Peggy. She decided to return home to Surabaya and open Peggy Hartanto—a fashion label specialized in high-end contemporary women’s ready-to-wear clothing. The label’s very first collection Spring/Summer 2013 “UNSEEN” debuted in Jakarta Fashion Week 13 in 2012, by which time she was living full time in Surabaya.

It would catapult Peggy into the limelight with many of Indonesia’s high stepping celebs (as well as red carpet appearances on the likes of Hollywood glitterati— Jessica Lowdes, Bella Thorne, Lucy Hale, Amanda Michalka, and Giuliana Rancic) ultimately going on to join her client list —giving her that extra gravitas. For the creative director of the Peggy Hartanto, Surabaya-based fashion label, it was no longer about baby

steps Jakarta Fashion Week 2013, given the growing buzz around her beautiful designs indicating there was a newest star to be reckoned with in Indonesia’s charged high-fashion design arena.

From sexy cut-out cocktails dresses to dizzy eveningwear jumpsuits the glitz and glamour quotient of Peggy’s signature designs have been enjoyed for their special edginess by the likes of model Gigi Hadid or actress Odette Annabel at the 2013 Golden Globe Awards after party in Beverly Hills, California. Peggy is purportedly the only Indonesian designer to showcase her work on a slew of Hollywood celebs. For the designer the Peggy Hartanto girl is one who “strives for what she wants in life, dares to be different and does it effortlessly. She is the young woman that every girl and woman wants to be like.” ©



▼ Spring-Summer 2013
Unseen Collection



▲ (Top): Spring-Summer 2013
and (above) 2015 Collections



▲ Spring-Summer 2015 Gem Collection. The Gem Collection takes its inspiration from hoary tales of stone-talismans believed to attract good fortune for their owners.



STILL A SHOPPER'S PARADISE?

By Putra Muskita

Is Singapore losing its shine as a shopping mecca for Indonesians?

A whopping 2.4 million of them visited Singapore as tourists in 2015, but Indonesians are not just the largest tourist group in numbers, they are also the biggest in terms of spending.

Shopping is the main reason for travel here and in the past, the average Indonesian visitor spent 49 per cent of their budget on shopping, compared to the general average of 42 per cent.

While the number of tourists peak around the December holidays, they also post high numbers during June and July, which is traditionally the Great Singapore Sale period. "GSS was a big deal," said Evan Widjaja, 27, who works in public relations. "People would specifically come for that."

But in a short informal survey of Indonesians many of whom have lived here, Singapore is no longer the shopping mecca it once was.

Globalisation is perhaps the main culprit. For years, Singapore was the closest place where Indonesians can access various international brands. But lured by huge market opportunities, high street mainstays like Zara, Forever 21, and Uniqlo have since opened outlets in Jakarta. Even more so, the prices are competitive. Widjaja, who works for a Singaporean company and is thus paid in Singapore dollars, credits the recent weakening of the Indonesian rupiah as one reason. "You can say that these days

it's almost always cheaper in Jakarta," he said.

Without factoring in exchange rates, prices are still mostly cheaper in Jakarta, though it depends on the brand. One exception, apparently, is Topshop.

"I can get a sequin top for \$20 on sale in Singapore," said Irawirginia Komala, 26, a fashion designer. "In Jakarta, it would cost Rp 400,000, or \$40."

Globalisation has also opened up many other destinations that, while not as close as Singapore, are more attractive for shoppers. Koespratita Singgih, 25, finds Uniqlo and H&M to be cheapest in Japan, which no longer requires a visa for Indonesians who satisfy certain requirements.

"The bottom line is: buy brands in their home countries," said Singgih, who worked in finance in Singapore before returning home to become a pastry chef.

Hong Kong, which also does not require a visa, is another popular alternative. Ms Komala cites the Hong Kong-based multi-brand store Lane Crawford as a popular choice for designer goods. It is cheaper and more varied compared to Singapore equivalents like Club 21, she said.

Local Designers

With brands rapidly developing their global presence, it is up to local designers to make the difference. But even here, many Singapore designers are facing tough regional competition. Widjaja

and Ms Komala are fans of certain local Singaporean brands such as the brand 'Depression' for him and 'Reckless Ericka' for her, but both also admire designers from other parts of Asia.

Widjaja particularly admires South Korean designers. "Some say that in Korea, the men dress better than the women," he said, adding that their designs have more variety compared to Singaporean ones, which he feels tend to be uniform and less adventurous.

Nevertheless, while Singapore is no longer *the* shopping mecca, it is still a shopping mecca. Singgih often shops in Singapore because she lives in Semarang, where choices are limited, and rarely flies to Jakarta.

Singapore also remains a better choice for designer goods, said Singgih, though she waits until they're on sale; the GST refund gives a further seven per cent off.

Ms Komala, a fan of 3.1 Phillip Lim and Goyard, agrees. Some Indonesians get their designer goods in their European home countries, but these days, the prices are similar. Besides, she comes to Singapore for other things too.

"There's this really good fish soup near my old campus," she said. "I'd go back for that." While food, sight-seeing, and other attractions like the Formula One Night Race still lures international travelers, shopping as the top reason for Indonesians visiting the island seems to be slipping.

BKPM 7TH BUSINESS FORUM: EXAMINES INDONESIAN ECONOMIC OUTLOOK IN 2016



Indonesian Business Centre, in partnership with Bank Indonesia (Singapore Representative Office) and the Indonesian Investment Promotion Center BKPM Singapore, held its IBC - Bank Indonesia - BKPM 7th Business Forum at Raffles Town Club - Singapore on 27th January 2016. The event was fully endorsed and supported by the Embassy of the Republic of Indonesia in Singapore.

Present at this exclusive gathering were businessmen, representatives of various chamber of commerce and IE Singapore. HE Dr Andri Hadi who initially would give the keynote speech, had instead delivered his farewell message, whereas the speech was read by his deputy, Mr Ridwan Hassan. The Chairman of the Board of Advisors of Indonesian Business

Centre, delivered his welcome message.

Guest speakers for the forum covered the main topic “Venturing Business into Indonesia : Indonesia’s Economic Outlook 2016” included among others: Mr Bambang Kusmiarso, Chief Representative, Bank Indonesia (Singapore Representative Office); Mr Ricky Kusmayadi, Chief Representative, BKPM in Singapore (IIPC-S) and Mr Sigit S Widiyanto, Minister Counsellor (Economy), Indonesian Embassy. Mr Setyadi Ongkowidjaja, IBC Chairman, was the moderator.



INDIAN GOOSEBERRY:

'GOOD HEALTH' BUDDY

The amla is revered in Ayurveda for its many other nutritional and medicinal strengths and is commonly used in Indian homes all year round

Alopathic and alternative healing methods are brother-in arms in the ongoing battle against ill health. The ancient Indian wellness and healing traditions of Ayurveda continues to be a leading force in this process. Sourcing its many ingredients from the bountiful medical chest of Nature has long been Ayurveda's mainstay. Amongst those many treasures is the humble Indian gooseberry or amlaliki or amla (emblica officinal or phyllanthus emblica), a green fleshy fruit, best known for its bracing tartness and cold weather delight as a murraba...stewed in sugary syrup and relished by those with a sweet tooth.

Healing Properties

Weight watchers may pooh-poo the idea of such indulgences ...but truth be told the amla is naturally rich in so many healing properties that for centuries it has been an important ally for vaidas and hakims in the Indian subcontinent to prevent illness, cure diseases and rejuvenate the body. It helps in reducing all the three bodily humor or tridosha —vata,pitta and kapha, but in particular pitta dosha. Migrating Indians to Indonesia brought with them the healing wonders of Ayurveda and with it the magical powers of the amalaki...also known as the Indian gooseberry

Potent Antacid

Ricly empowered with its natural ingredients of ascorbic acid, fatty acids, bioflavonoids, polyphenols, cytokinins, B vitamins, calcium, potassium, iron, tannins, and pectin, the amla is a pale yellowish green fruit of a deciduous tree that grows in profusion all over India. A potent antacid and the most powerful source of Vitamin C, the



amla is revered for its many other nutritional and medicinal strengths and is commonly used in Indian homes all year round. Even when it's all shriveled up and dry or even burnt its ascorbic acid is near indestructible. Incredibly sour, astringent, even slightly sweet, bitter when young and highly pungent, according to experts the amla, as a bio-source of Vitamin C, plays a pivotal role in the synthesis of neurotransmitters. Additionally this anti-oxidant is a critical player in the synthesis of

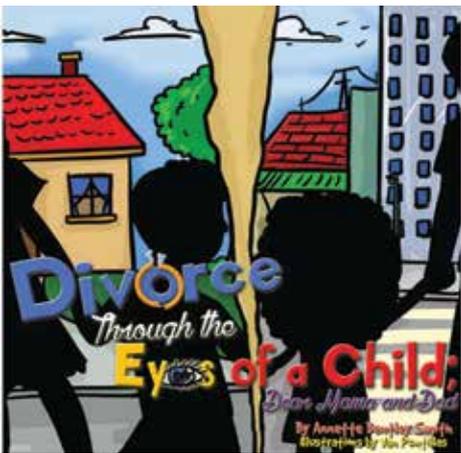
collagen and carnitine — important molecules that produce energy from the fat cells whenever required. It is a critical ingredient in tow of Ayurveda's most popular products Chyvanprasha and Triphala, as it enhances and restores the process of conservation, transformation and resurgence.

Highly Effective

The efficacy of the amla, either individually, or in combination with other herbs to treat a slew of health ailments, finds pride of place in ancient Ayurveda texts which are as relevant today as they were centuries ago. It's known to be highly effective for acidity, common cough and cold, gout, sore throat, hair-loss, high blood pressure, blood impurities, jaundice, nose bleeds, migraines, obesity, pimples and piles amongst other ailments great and small — and ladies...it's a powerhouse for retarding the ageing process. 

Home Fixes

Amla, apart from the fresh fruit off the bough, is available in three forms: a powder, a tablet, or in a nutritional jam like a chyvanprash
Diabetes: The amla is your best buddy. Since it helps regulate the sugar levels in your blood make it daily habit to take a teaspoon of powdered amla (or a quarter of a cup of fresh juice) chased with a tsp of turmeric (haldi) powder
Colds and sinusitis: As it's highly regarded for its antimicrobial properties guard yourself with frequent doses of a combination of fresh amla juice and fresh ginger juice chased with a dash of rock salt and honey.
Stomach pain/disorder: Drink a concoction of a tsp of powdered fennel seeds mixed in half a cup of amla juice.



DIVORCE - DO IT RIGHT FOR THE KIDS

Children, even the very young ones, are filled with a profound dread and a sense of deep insecurity when there's a high-conflict separation or divorce and either partner moves out

Kids can reconcile with the pain and terrible scars of separation if the parents make a concerted effort to create a positive environment of friendship for their sake.

As the stress of everyday life not only nibbles away at our sense of wellbeing, it makes us insecure and takes a huge toll on relationships on the family front. With divorce rates escalating around the world...the biggest victims are the children. Their lot, and for no fault of theirs, is increasingly becoming an insurmountable load of confusion, fear and heartbreak—caused by the bitter parental feuds which oftentimes leads to separation and even divorce.

Custody battles, emotional and even economic deprivation appear to have become the new norm in society. In such an environment it stands to reason that parents need to think hard before taking such shattering measures which break up the comfort-giving security and safety of a home life for their children.

Divorce Through The Eyes of a Child: Dear Mama and Dad, by Annette Bentley (p.CreateSpace/Amazon), takes a gripping and emotionally profound stand on the issue of parental alienation from a child's perspective.

It is formatted as a book of poetry... where the little girl and boy, in the form of a letter, lay bare their emotions in a poetic take on the devastating impact on them of the breakup of their beloved parents.

Aimed at kids from the age of 4+ Bentley's deeply thoughtful insights have a great deal of relevance for divorced or separated parents, who could, if they work at nurturing a friendship, for the sake of the kids, (in spite of their own contentious adult issues with each other), play a pivotal role in creating a healthy environment for their development. It encourages children to articulate their deepest fears and find answers to their thoughts and concerns in a supportive and sensitive environment.

Handling the Breakup

The terrible feeling of abandonment, fear and insecurity is too huge a price to pay for mama and dad's decision to go their separate ways. It's very traumatic for the child when mama and dad are not living together anymore.

Children of high-conflict separations/divorce to believe that they are in some way responsible for the break-up of their parents

The absence of a parent who has been a constant in his daily life makes the child sad, angry.

Even the one parent that is with them cannot make up entirely for the loss of the absent father/mother

Children want to love both their parents...when a break up happens they are torn between the mama and dad. This results in confusion and anxiety

Kids cannot easily understand or adjust to the disruptive and frightening results of separation and divorce...They want both mama and dad to be together so that their world is secure again

Many children hide the hurt deep inside. It is important to let it out. Kids can reconcile with the pain and terrible scars of separation if the parents make a concerted effort to create a positive environment of friendship for their sake.

This is one of the most important foundations for starting the process of healing and recovery and helping them learn to handle any psychological or social difficulty they are still sure to encounter. ©

Sate Indonesian Style

Featuring
three of the
archipelago's
most famous:
**Sate Ayam
Madura,**
**Sate Maranggi
Purwakarta**
and
Sate Lilit Bali



Sate Ayam Madura

Indonesia is a land with *sate* variants aplenty. Every region has its own favourite way of preparing it and *sate* is an easy way of preparing many different kinds of meat.

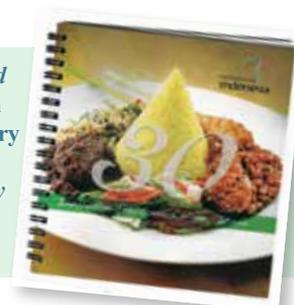
Judging from the name and shape, it is widely believed that the foodway of *sate* might have originated from China. In Mandarin, *sa* they means three pieces of meat. In the Chinese mainland, *sate* is very popular in Muslim-predominated Xinjiang. This theory fits the historical facts that the early introduction of Islam in Indonesia were made by *ulemas* on Chinese explorer Admiral Cheng Ho's expedition.

The more popular chicken *sate* dishes in Indonesia originate from Madura and Ponorogo. Almost all chicken *sate* variants are served with peanut-based sauce, which is sometimes mixed with kecap mans (sweet soy sauce).

Sate Ponorogo has the potential to be served in fine dining settings, due to its larger cuts and thus more presentable look on the skewers. The peanut sauce comes across as softer with a touch of sweetness that is not too strong so as to overcome its savory taste.

Thanks to the entrepreneurship of the people from Madura, *Sate* Madura is better known throughout Indonesia. Many make a living selling *sate*. The size of the meat is adjusted to the social class of its consumers. The really tiny cuts of chicken make for what is known as *sate lalat*, literally referring to the size of a fly.

Recipes reproduced
from 30 Indonesian
Traditional Culinary
Icons published by
Indonesia's Ministry
of Tourism and
Creative Economy



INGREDIENTS (makes about 12-15 skewers)

600 gr chicken thigh and breast fillet, cut by 1½ x 2 cm
 150 gr chicken fat, cut into 12-15 pieces
 8 tablespoons sweet soy sauce
 7-8 tablespoons cooking oil
sate skewers

Peanut Sauce

300 gr peanuts, lightly toasted, ground
 100 gr 5 pcs red chilies
 32 gr 2 tablespoons palm sugar, thinly sliced
 8 -10 tablespoons sweet soy sauce
 6 gr 1-1½ teaspoons salt
 400 to 450 cc boiled water

Garnish

8 gr 8 pcs bird's eye chilies, sliced
 60 gr 6 pcs shallots, thinly sliced combined
 150 gr 3 pcs tomatoes, sliced by ½ cm
 6 tablespoons sweet soy sauce
 20 gr 2 sheet kaffir limes
 3 pcs rice cakes

DIRECTIONS

1. Thread four pieces of chicken into each skewer, including one piece of fat or skin in the middle.
2. Peanut sauce: Grind peanuts together with red chilies, then add palm sugar, sweet soy sauce, salt and water. Mix well.
3. Mix one part of the peanut sauce with sweet soy sauce and cooking oil. Baste on the *sate* and set aside.
4. Grill them over coconut charcoal, turning often until all sides are browned and cooked through. Serve with the rest of the peanut sauce along with the mixture of tomatoes, shallots, bird's eye chilies and sweet soy sauce. Add kaffir lime juice and rice cake pieces.

Nutrient	Nutrient per 100 grams	Nutrient per portion
Fat	14 g	12 g
Protein	14 g	12 g
Carbohydrate	17 g	12 g
Calorie	250 kcal	220 kcal

Sate Maranggi Purwakarta

Colloquially referred to as *maranggi*, this West Java culinary icon is the locals' favourite. There are two regions in the province that claim to be the birthplace of *maranggi*: Cianjur and Purwakarta. In Cianjur, *maranggi* is strictly made from beef. In Purwakarta, it is more common for locals to use lamb, though beef remains equally popular.

Hours of marinating in *kecap manis* (sweet soy sauce) and coriander result in tender and flavorful meat. The coriander is well absorbed by the meat, bringing out a taste similar to that of *dendeng* (thinly sliced, dried meat).

In Cianjur, *maranggi* is served with pale yellow *nasi uduk* (rice cooked in coconut milk) or *ketan bakar* (grilled glutinous rice). Because of its rich seasoning, there is no need for the usual *sate* condi-

ments of peanut-based sauce or *sambal kecap manis* (chili condiment made with chili and sweet soy sauce). However, as Sundanese tradition would have it, it is common to find thinned *sambal oncom* (chili condiment made from *oncom* or fermented soybean waste) as a dip for the *ketan bakar* or *nasi uduk*.

Maranggi resembles *Sate Sapi Manis* in East Java, *Sate Matang* in Aceh, (and even *Sate Kajang* from Malaysia). All are made from beef marinated in sweet seasoning that is rich in coriander.

It is believed that *maranggi* and such sweet beef *sate* might have been an adaptation of Chinese Per-



anakan culinary heritage. In Central and West Java, descendants of Chinese immigrants marinate pork with similar sweet and aromatic seasoning. This is different from the case of Minahasa, where locals prefer to marinate their *Ragey* (pork *sate*) with spicy seasoning.

INGREDIENTS (about 20 skewers):

- 900 gr tenderloin meat
- 5 tablespoons sweet soy sauce to marinade the meat untuk membalut daging
- 150 gr palm sugar, minced
- 8 - 10 tablespoons sweet soy sauce to complement the tomato pickles
- 25 pcs skewers

Ground Spices

- 24 gr 10 - 12 pcs garlic cloves
- 180 gr 15-18 pcs shallots
- 10 gr 2 tablespoons coriander, lightly toasted
- 1½ - 2 teaspoons salt
- 2½ -3 tablespoons thick tamarind juice

Tomato Pickles

- 100 gr 2 pcs red tomatoes, sliced
- 40 gr 4 pcs shallots, sliced
- 8 gr 6-8 pcs black bird’s eye chilies, sliced
- 1½ tablespoons vinegar 5%

DIRECTIONS

1. Cut the meat into dices by the size of 1½ - 2 cm. Mix with palm sugar, sweet soy sauce and ground spices. Stir well to combine. Marinade between 30-60 minutes (it will be better to let the meat marinade in the refrigerator overnight).
2. Thread 4-5 pieces of meat onto the skewers. Grill the *sate* over charcoal, turning and basting often until all sides are browned and cooked through. The meat should be well cooked, but not too dry.
3. Tomato pickles: mix chilies, tomatoes and shallots. Add vinegar. Serve with sweet soy sauce to complement the *sate*.
4. *Sate* can be served with rice or rice cakes.

Nutrient	Nutrient per 100 grams	Nutrient per portion
Fat	2 g	0.5 g
Protein	22 g	6 g
Carbohydrate	15 g	4 g
Calorie	170 kcal	45 kcal

Sate Lilit Bali

Sate Lilit is a traditional Balinese dish, which to some extent can also be found in Lombok due to Balinese influence in parts of the island, dating back to the time of Karangasem Kingdom.

Sate Lilit can be made using a variety of protein sources: chicken, beef, pork and fish. The meat of choice is well minced, mixed with spices and wrapped around a skewer—either made from coconut leaf sticks, bamboo sticks, or for a more modern look, lemon grass sticks.

Because the dish already boasts such rich flavour, there is no longer any need for accompanying condiments. To balance its dryness, *Sate Lilit* is usually served with a kind of savoury fish soup called *be pasih mekuah*. The fish most commonly used to make this dish is tuna.

In the neighbouring island of Lombok, locals add grated coconut to their version of *Sate Lilit* and call it *Sate Pusut*.



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INGREDIENTS (makes around 20 skewers)

500 gr	fillet of Spanish mackerel
400 gr	shrimps, remove skin and head
6 tablespoons	thick coconut milk
75 gr	half mature coconuts, desiccated
240 gr	20 pcs lemon grass stalks, to be used as sate skewers
10 gr	10 sheet kaffir lime leaves, thinly sliced
	3 teaspoons kaffir lime juice
	3 tablespoons cooking oil
	20 sheet aluminum foil, cut in the size of 10 x 10 cm

Ground Spices

120 gr	11 - 12 pcs shallots
6 gr	3 pcs garlic cloves
100 gr	4-5 pcs red chillies
6 gr	1½ teaspoons lesser galangal, minced
12 gr	2½ teaspoons turmeric, minced
12 gr	2½ teaspoons galangal, minced
15 gr	3 teaspoons palm sugar, thinly shaved
12 gr	3 teaspoons lemongrass, finely minced
20 gr	4-5 pcs candlenuts, lightly toasted
10 gr	2 teaspoons salt

Wangen

5 gr	black pepper
20 gr	3 pcs nutmeg
30 gr	3 cloves garlic
	1 teaspoon fermented shrimp paste
	5 pcs red chili
	100 cc cooking oil
5 gr	salt

DIRECTIONS

1. Mince fish fillet very finely in a food processor or with a chopper. Sautee all the ground spices, add coconut milk, mix well. Remove, cool down.
2. Mix fish, shrimp, ground coconut, desiccated coconut, kaffir lime leaves and kaffir lime juice, then divide into 20-25 portions.
3. Covering your hands in plastic, mold the mixture around id a lemon grass skewer over trimmed stalks. Wrap with aluminum foil.
4. Grill over charcoal, turning often, until golden brown u RI well cooked. Serve with *samba! matah*. Charcoal could be substituted with oven.

Sambal Matah Ingredients (mix together)

70 gr	7-10 pcs shallots, finely sliced
4 gr	2 pcs garlic cloves, finely sliced
140 gr	7 pcs red chillies, finely sliced
3 gr	3 pcs kaffir lime leaves, remove the stems and finely slice
1 gr	½ teaspoon cooked dark shrimp paste
39 gr	3 pcs lemon grass stalks, finely slice the stems
	1 tablespoon lime juice
40 gr	boiled cooking oil

Nutrient	Nutrient per 100 grams	Nutrient per portion
Fat	18 g	3 g
Protein	19 g	3 g
Carbohydrate	3 g	0 g
Calorie	250 kcal	45 kcal

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To play our part in conserving natural resources, **IndoConnect Magazine** is launching a **FREE** service*. Readers who wish to receive regular e-copies of the magazine via email, drop us a line at indoconnect@sunmediaonline.com

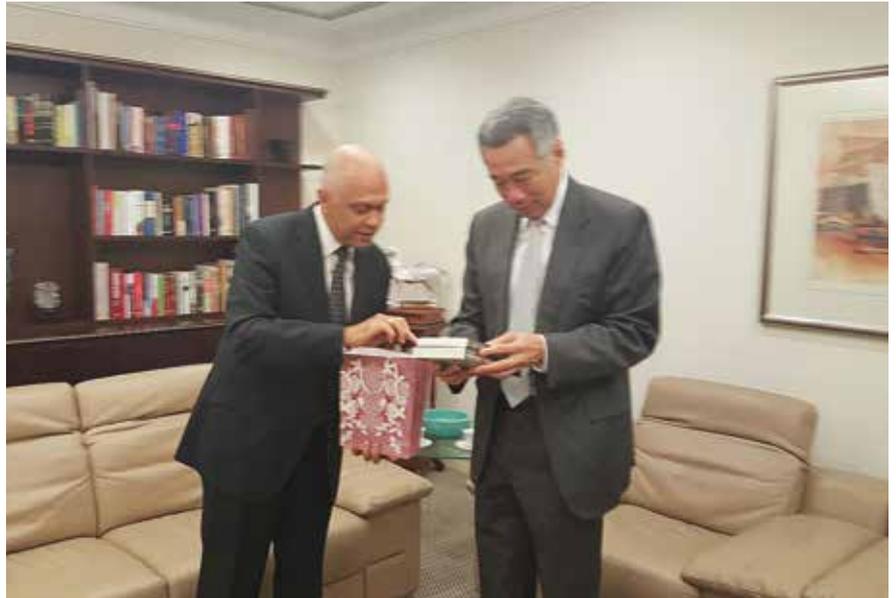
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PERPISAHAN DUTA BESAR

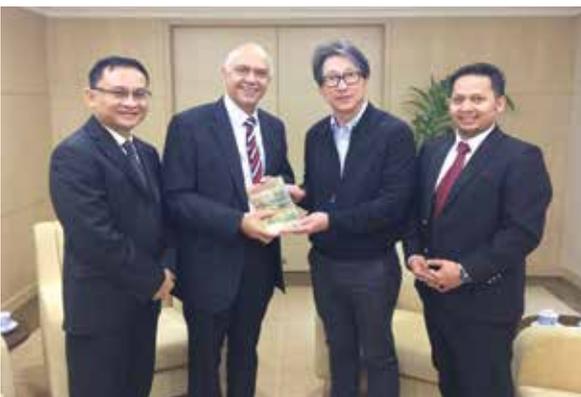
The Indonesian community will miss him most as several events and functions were held in appreciation for Ambassador HE Dr Andri Hadi and his wife, Ibu Ferial Hadi, who have worked hard for Indonesia's interests. (From top row): Formal Handover Ceremony to Deputy Chief of Mission Ridwan Hassan 29 Jan 2016; (2nd & 3 rows): Farewell Hi-Tea at Jamiyah 20 Jan 2016; (4th row): Farewell at People's Association 22 Jan 2016; (5th & 6th rows): Perpisahan Duta Besar function at KBRI 30th Jan 2016.





OFFICIAL GOODBYES

Following the official notification of his departure, Ambassador HE Dr Andri Hadi paid visits to Prime Minister Mr Lee Hsien Loong and other various Ministers and representatives of the Singapore Government in appreciation of the close working relationship enjoyed by both countries in their bilateral ties.





TRAINING CENTRE GRADUATION

Indonesian Training Centre or Pusat Pendidikan dan Pelatihan Kerja (P3K) had its fifth graduation ceremony on 13 December 2015. Among those graduating include students who passed computer, sewing, English, skin and hair beauty courses. The Indonesian Embassy's Deputy Chief of Mission Mr Rdiwan Hassan officiated at the event.





INDONESIA - SINGAPORE ECONOMIC COOPERATION

Indonesian Embassy in Singapore and Singapore Committee of the Indonesian Chamber of Commerce (KADIN Indonesia) held an Appreciation Dinner and Awards Presentation on 18 Dec 2015 at the ShangriLa Hotel. This was the first such event organised which drew over 300 guests from the government, private and diplomatic communities. Ambassador HE Dr Hadi presented the awards to 14 institutions that have made an important contributions to Indonesia's economic mission in Singapore.



AMBASSADOR CUP

A competition dedicated to the farewell of Indonesian Ambassador Dr Andri Hadi, as well as the beginning of the next Ambassador's Cup. Only two teams participated in the Cup's inaugural competition, SIS FC (Sekolah Indonesia Singapura Football Club) and FC Chatsworth (Football Club Chatsworth). The competition was won by SIS FC, with the final score of 5 – 3 (through penalty kicks).



MKIS CHRISTMAS CELEBRATIONS

Masyarakat Kristiani Indonesia di Singapura (MKIS) invited Indonesian congregations from all churches to a special event at the Indonesian embassy to celebrate Christmas on 9 Jan 2016 along with Ambassador HE Dr Andri Hadi and wife, Ibu Ferial Hadi.



DHARMA WANITA ANNIVERSARY

Dharma Wanita Persatuan (DWP) celebrated its 16th Anniversary on 7 December 2015 in a simple and solemn event. Indonesia's Ambassador to Singapore HE Dr Andri Hadi also gave a speech and congratulated the DWP on the day as it entered the age of 16 years. He quipped that like the girls of that age, it is a time of being "ganjen-ganjennya." Following it was a talk by Dr Livia Iskandar, MSc, Psi, in line with the theme of the 16th Anniversary - 'Improving the Quality of Life of Women Towards Resilience Family.' Preceding this event, the DWP had attended another talk by Dr Livia Iskandar at a shelter for domestic helpers to help them (the domestic helpers) cope with problems at work.

WHAT'S HAPPENING?

Festive season's varied programmes of music concerts, plays and Chingay!



Madonna Rebel Heart Tour

Sunday, 28 Feb 2016 8pm
Venue: National Stadium

Elaborate, slick and dazzling - these words have been used often in describing her latest tour. Must not miss!

More Than Monkeys!

Fri, 29 Jan - Sun, 25 Sep 2016
Venue: Singapore Philatelic Museum

Explore the fascinating world of monkeys; from pop culture to fine arts, from endangered primates to fables and folklores, at the More Than Monkeys exhibition organised by the Singapore Philatelic Museum. Specially designed for children and families.



Ophelia

Thu, 17 and Fri, 18 Mar 2016 8pm
Venue: Esplanade Theatre Studio

Inspired by Shakespeare character, this play reflects on the politics of sex and gender and the cycles of oppression that pervade history. Presented by Cake Theatrical Productions in collaboration with Esplanade – Theatres on the Bay.



Chingay Parade

Fri, 19 - Sat, 20 Feb 2016 8pm
Venue: Main Parade @ F1 Pit Building

For this year's Chingay, Indonesian contingents will be represented by: Perguruan Darul Hikam - Bandung; Enggrang Group assisted by Tourism and Culture Board of Bandung; Yogyakarta State University - Faculty of Engineering; Batik Anto Djamil Banyumas; Young Generation Foundation Jakarta; SMPN

2 Ngamprah Jawa Barat and Banten Bamboo Creative from Kabupaten Lebak-Banten.

The Chingay Parade is a raucous display of Singapore's multicultural heritage at its most vibrant. Today, the Chingay Parade is the largest street performance and float parade in Asia - a shimmering celebration that makes its way across the heartland of the island.

Mosaic Music Festival

March 2016
Venue: Various at Esplanade

Exciting mix of local and international acts performing over 10 days with many non-ticketed shows and usually includes workshops where participants can try out a variety of instruments. Check for confirmed schedule of performances at www.mosaicmusicfestival.com

Si Wanggeh

Fri, 8 - Sat, 9 Apr 2016 8pm
Venue: Jubilee Hall, Raffles Hotel

Si Wanggeh (A Spiritual Entity) is Singapore's first Peranakan horror, comedy musical play, produced by Peranakan Siblings who are known for presenting Peranakan entertainment in English and Baba Malay.

OUE Singapore Open 2016

Tue, 12 - Sun, 7 Apr 2016
Venue: Singapore Indoor Stadium

Singapore's most highly anticipated badminton tournament is back once again. Expect to catch some of the world's top badminton shuttlers looking to tune-up for August's Rio Olympics at Singapore's premier badminton event.





BEAUTY OF ANGKLUNG

AT UDJO'S HOUSE

A must Bandung cultural stop

Many are attracted to Bandung because of shopping bargains but it also offers some cultural diversions. One interesting highlight that will thrill visitors who wish to listen and learn more about the beautiful soothing sounds of the angklung is the award winning (see box story) Saung Angklung Udjo or Udjo's House of Angklung.

It is essentially a one-stop cultural workshop that offers a "complete experience around angklung", Indonesia's traditional musical instrument made of bamboo. It is a beautiful and tranquil complex, consisting of performance hall, a bamboo handicraft center, and bamboo instrument workshop. It was founded in 1966 by the late Udjo Nalagena and his wife, Uum Sumiyati, to conserve West Java's Sundanese traditional art and culture and gain international recognition for this unique instrument. His efforts to promote angklung was realised when UNESCO inscribed Angklung in the Intangible Cultural Heritage List in November 2010.

Villagers Playtime

The highpoint of a visit to Saung Angklung Udjo is its premier show called "Kaulinan Urang Lembur" or villagers' playtime. The show is packed with spectacular short performances, commencing with wayang golek (wooden puppet) show, helaran (agricultural harvesting celebration) rites, traditional dances, kids games, introduction to angklung, angklung orchestral performance, interactive angklung performance that involves visitors playing angklung, and arumba performance.

The performance also very much involves children who perform cheerfully and ends on a happy and laughter filled note with them inviting visitors to join in a group dance and games. It is a unique place and spirit that you should experience if you are in Bandung.

For more information: Web: <http://www.angklung-udjo.co.id>





Indonesia Wins at ASEANTA Tourism Awards

Indonesia won three ASEANTA (the ASEAN Tourism Association) Awards for Excellence 2016:

1. Best ASEAN Cultural Preservation Effort for Saung Angklung Udjo (Udjo's House of Angklung) in Bandung
2. Best ASEAN Tourism Photo for 'Morning in Bromo' by Agung Prameswara
3. Best ASEAN Article for 'The Perfect Wave' published in Colour Magazine – Garuda Indonesia

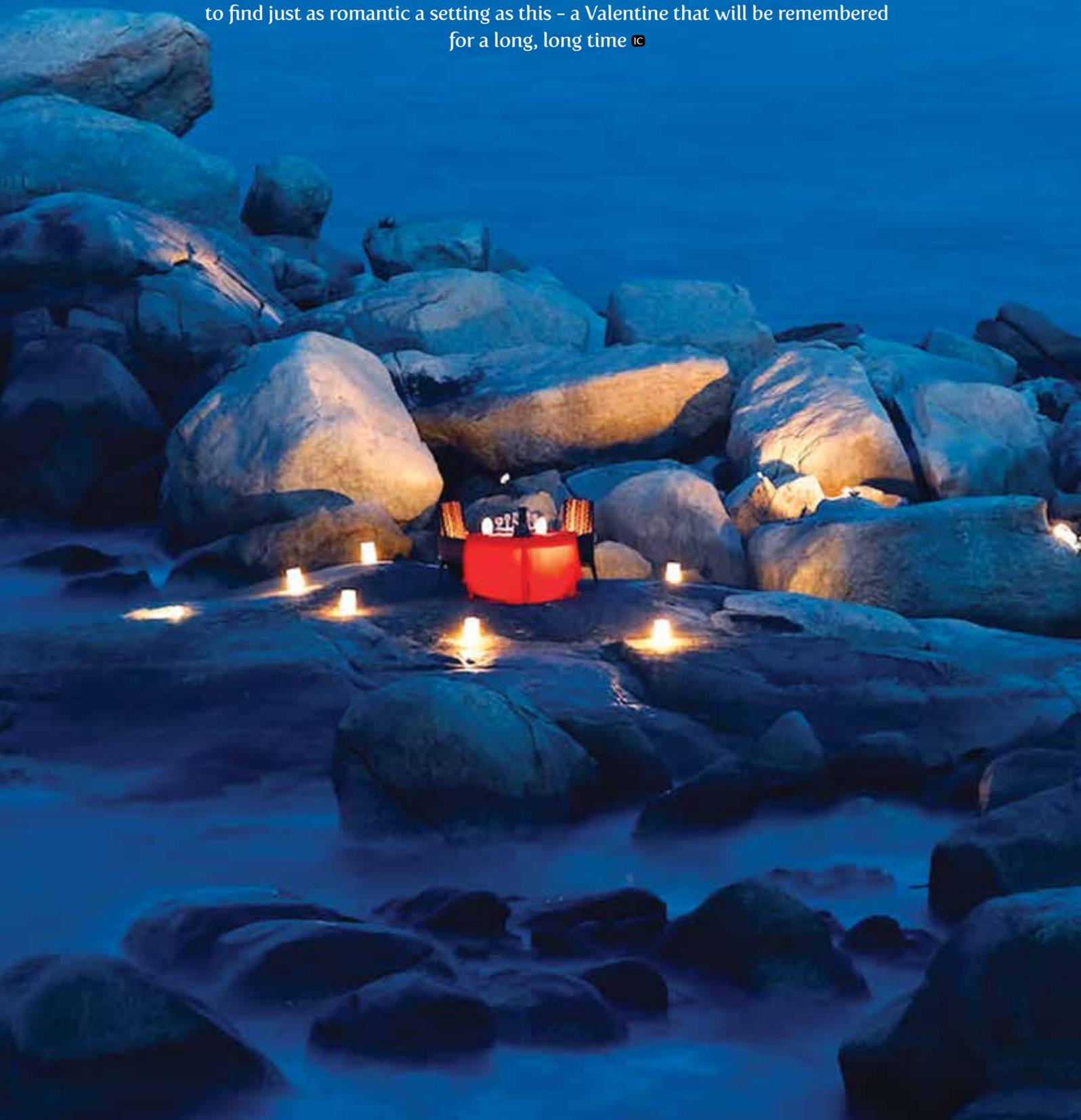
The awards recognise ASEAN individuals or organizations who have contributed to the development and promotion of ASEAN tourism products. According to a report by Radio Republik Indonesia (rri.co.id) Minister of Tourism, Arief Yahya, said Indonesia's success at the UNWTO and ASEANTA Awards are concrete proof of the seriousness with which the government manages the tourism sector and reflects how the country continues to rise in worldwide tourism standards.

He said, "The achievements are part of the plan. Awards and recognitions in regional and global level are what we must achieve since they act as calibration tools; meaning when international standards are met in our world class destinations, then their high quality standards are confirmed. Automatically, our diverse destinations will be more than ready for tourists who have deep international experience." ASEANTA was formed in 1971 and is a non-profit tourism association consisting of public and private tourism sector organisations from ASEAN. It plays an integral role in shaping tourism development growth and policies in the ASEAN region. 

PICTURE
POST

LOVE ON THE ROCKS

Actually it is 'Dinner on the Rocks' arranged by Banyan Tree Resort. We think you'll agree that a couple wishing to get-away-from-it-all during this Valentine will have to search far and wide to find just as romantic a setting as this - a Valentine that will be remembered for a long, long time 



A photograph of three business professionals in a meeting. A man in a light blue shirt and tie is pointing at a laptop screen. A woman in a light blue shirt is standing behind him, looking at the screen. Another man in a light blue shirt and glasses is sitting at the table, also looking at the screen. The background shows a modern office with bookshelves and large windows.

LIFELONG LEARNING

"Education is not preparation for life; education is life itself" - John Dewey

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Artist's Impression

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Artist's Impression

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Sky Grill

Artist's Impression



Sky Gym

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