

GREEN CHRISTMAS

Tips to celebrate the season sustainably

DEC
2018

YEAR-END RECAP

A look back on CCT's achievements in 2018

Your **CAPITAL** LETTER

QUARTERLY FOR CAPITALAND COMMERCIAL TRUST TENANTS

Building the office of the future

CapitaLand's new initiative will give office tenants more flexibility at work, improve productivity and drive collaboration

In recent times, companies have shown preference for flexible work spaces, as they provide better work flexibility, a stronger sense of community, greater personal productivity and the ability to foster innovative thinking and attract and retain talent.

In response to these changes, CapitaLand has launched its "office of the future" initiative, which integrates traditional office space (core) in its buildings with flexible space (flex). This "core-flex" model will create an ecosystem of workplace solutions that are agile, innovative, community-driven and enabled by technology, providing additional value to all tenants. This means that conventional office tenants that require flexible working arrangements will have those needs met, while small- to medium-sized companies currently in flexible spaces will have the option ▶



CapitaLand's office of the future initiative will bring tenants new seminar spaces

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Continued from cover

to lease conventional workspaces as they expand. For a start, Capital Tower and Asia Square Tower 2 will be the first to offer tenants this model.

Collaboration with The Work Project

To effectively operate the new flexible spaces and tap the growing pool of companies that desire such options, CapitaLand has invested \$27 million for a 50 per cent stake in co-working space operator The Work Project.

Together, the flexible spaces at Capital Tower and Asia Square Tower 2, as well as The Work Project's current offices in Singapore and Hong Kong, will make up 177,000 sq ft of flexible space available to tenants. Outfitting works at Capital Tower and Asia Square Tower 2 have begun and are slated to be completed in early 2019. Besides co-working areas, the new spaces will comprise first-rate meeting facilities and services, as well as a members-only club that boasts sophisticated, top-of-the-range facilities and food service.

Innovation suites, members-only club and more

So, what can tenants look forward to with CapitaLand's new office of the future plan? You can:

1. Use the flexible space options to complement your existing office space

Tap on CapitaLand's solutions, including co-working spaces and project rooms, for short-term space needs or temporary projects when you need them.

"Find the most inspiring collaboration space, when collaboration is required. Or, find the most effective private work space, when you need to put your head down and focus. We call this philosophy 'Think Design', and it means we regard activity-based work as an essential element of modern-day work," said Mr Junny Lee, founder and CEO of The Work Project.

He added, "The future of work is about freedom – freedom to choose your most effective way of getting a task done." This freedom accorded by the new flexible options can also help corporations of all sizes lower costs and maximise efficiency, especially when they need to scale up or down quickly.

2. Brainstorm with your team in the new innovation suites and project rooms

These are ideation and collaboration spaces you can use when you need a private place to get together with your team-mates to work on mid-term projects, foster innovation, test new product prototypes or if you have a meeting or workshop to host.

At Capital Tower, there are over 10



Tenants can have a break in style at the chic pantry in Capital Tower's new co-working space

“The future of work is about freedom – freedom to choose your most effective way of getting a task done”

innovation suites that will be managed and operated by The Work Project, which can accommodate between eight and 100 people. The suites, which are designed by M Moser in collaboration with Steelcase, offer a holistic meeting experience, providing food and beverage as well as other hosting solutions.

3. Build your networks in style

Enjoy first-class service at a premium, members-only club at Capital Tower, where you can network and socialise with business partners and colleagues. Designed by the prize-winning Hassell Design Studio, the club houses top-notch meeting facilities, all elegantly decked out in the finest, custom-made Italian and French furniture. Expect the finest food and cocktails here.

4. Enjoy varied lifestyle options

Unwind and catch a movie after work or on weekends at the first cinema in the CBD. What used to be the STI Auditorium on Level 9 of Capital Tower has been refurbished to serve dual purposes – an auditorium by day and

movie theatre by night. The cinema, which opens in January, will be operated by Salt Media & Entertainment, known for screening films with inspirational media content, and whose upcoming movies include *Storm Boy*, *Stano* and *The Very Excellent Mr Dundee*.

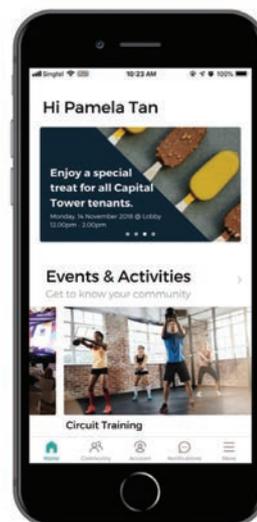
Level 9 of Capital Tower will also house multipurpose spaces, which are available for hire for fireside chats, seminars and networking sessions, as well as a wellness area for relaxation.

5. Connect with the CCT community

CapitaLand is also piloting CapitaStar@Work, a mobile application that lets you connect with other tenants, sign up for activities that are going on in your building and, in time to come, book meeting rooms, innovation suites and other flexible spaces.

Have a specific business need you

want a quick solution for? Simply reach out to the **CapitaLand Commercial Trust (CCT)** community by posting on the social wall. Looking for people to start a new hobby with? Check out the interest groups in the app to find like-minded friends. ■





Have yourself a green Christmas

Make this festive season an eco-friendly one with these tips

While Christmas may be the season of giving, it can also be one of excessive consumption and waste. The choices we make when it comes to getting gifts for others, selecting decorations and preparing food can put stress on the environment. Here are some suggestions on how to better protect the planet while enjoying the holidays.

1. Green gifting

In the words of the Grinch, the famous, Christmas-hating creature in Dr Seuss' *How the Grinch Stole Christmas*: "Maybe Christmas

“If you are thinking of buying your presents, consider locally made gifts – these potentially have a lower environmental footprint than imported goods”



doesn't come from a store.” For thoughtful, greener alternatives to store-bought presents, try handmade ones like home-baked cookies or DIY crafts. Gifting experiences like a surprise trip to the spa instead of tangible objects can also make the season more memorable.

If you are thinking of buying your presents, consider locally made gifts – these potentially have a lower environmental footprint than imported goods, as long-distance transportation contributes greatly to air pollution and global warming.

You could also consider regifting an unused present that is still in good condition, if you know someone else who would like it better.

Do use recycled or recyclable wrapping paper. Most types of wrapping paper can be recycled, except for those made of non-paper material like foils or plastics, or those containing additives like glitter or too much adhesives like sticky tape.

2. Light up with LEDs

Everyone loves a well-lit tree, but traditional incandescent tree lights consume a lot of energy. If you are still using such lights, it is

MORE BRIGHT IDEAS FOR A GREEN CHRISTMAS

State Street, a tenant at Capital Tower, shares useful tips on how to soak up the Christmas spirit and still be kind to the environment:

1. Recycle wrapping paper and cards.
2. Use rechargeable batteries, or recycle them by discarding them properly.
3. Donate toys and unwanted gifts to the less fortunate (or charities) instead of disposing them.
4. To conserve energy, turn off your Christmas tree lights when there is no one around in the office or at home.
5. Reuse Christmas decorations.
6. Reduce the amount of disposable packaging and plastic cutlery and plates used for gatherings; get



everyone to bring their own bottles and cups if you're holding an event in the office.

7. When shopping for festive goodies, bring your own reusable bag instead of getting new plastic bags from the store.



time to switch out to light-emitting diode (LED) lights instead. Though pricier than regular bulbs, LEDs have several benefits.

First, they consume less power and are up to 80 per cent more energy-efficient than fluorescent or incandescent lights. The energy savings make them more eco-friendly and less taxing on utility bills.

And unlike incandescent bulbs, LEDs do not have filaments, which heat up easily and can burn. This means they are less dangerous, lowering your chances of setting your tree on fire, and their durability ensures you save money in the long term by not having to replace your lights as often.

If you want to switch things up, LED lights come in all shapes and sizes – think ball lights, clip lights, string lights and more!

3. Enough (food) is enough

Christmas isn't complete without gatherings



and feasting with friends, but wanting to ensure there is enough food to go around often results in overcompensating by preparing more. Food waste reportedly increases by around 10 to 20 per cent over the festive period. In 2014 alone, more than four million Christmas dinners were thrown away in the United Kingdom.

To reduce waste, try to cook or order only what is required. If you are preparing food for a house party, it helps to know what your guests like. For instance, fruitcake, eggnog and Brussels sprouts may be conventional Christmas food, but it is not a good idea to stock up on those if nobody wants to eat them.

Save your leftovers instead of throwing them out. Festive leftovers can actually keep well past the new year – cooked turkey and Christmas pudding are some food that can last four to six months if stored and frozen properly. ■

Verbatim

“What gets me excited for work every day is the ability to challenge the status quo.”

Jitesh Avlani,
Country Head
for Singapore
at **Cargill,**
CapitaGreen,
shares what
keeps him grounded and
how the company is working
towards a sustainable future.



1. Nourishing the world while preserving the environment is at the heart of what we do at Cargill. We focus on three areas where we can make an impact in the right direction: Trade, nutrition and farmers' prosperity.

2. We treasure diversity and inclusion, and our Singapore office is a great example of this. We have employees of various ethnicities, nationalities, genders, educational backgrounds and experiences.

3. I believe we shouldn't take racial harmony for granted. That is why I help the local Gujarati community promote our cultural practices, norms and rituals, while also giving our members exposure to the cultural practices of others.

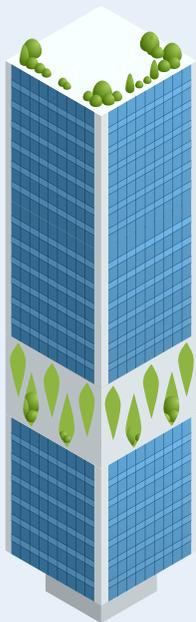
4. As we celebrate Christmas, we want to do our part in giving and sharing with the less fortunate. Thus, we amplify our regular food distribution programme to more underprivileged communities across three countries.

5. Looking back on 2018, I find there is much to be thankful for. We've helped improve the lives of over 1.3 million people in rural communities across the Asia-Pacific, through farmer productivity and financial training, nutrition programmes and school-building exercises.

A look back on 2018

As we close out the year, here's a quick look at what CCT has achieved this year

7 Green Mark Awards and **1** BCA Award won by CapitaLand for its commercial buildings in Singapore



280 metres

Height of CapitaSpring, a 51-storey integrated development that will offer work, live, play spaces in a vertically connected environment. CapitaLand broke ground for CapitaSpring in February

70 activities
1,900 participants



\$16,550

raised for Rainbow Centre Singapore during CCT Gifts of Joy 2018

31 activities organised for CCT's inaugural Wellness Week



wins at the SIAS 19th Investors' Choice Awards. CCT was runner-up for the Shareholder Communications Excellence Award (REITs & Business Trusts)

779

gifts donated to Rainbow Centre Singapore during CCT Gifts of Joy 2018, which was participated by 293 tenant volunteers



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Holiday roast

Throwing your own Christmas dinner is easy with this ribeye steak

COOKING TIME

 1h 20min

SERVES

6

Impress your party guests this Christmas with this easy but fabulous recipe. Simply head to **AP House Specialty**, Asia Square Tower 2, to pick up a 120-day grain-fed ribeye steak and follow these easy steps.

Ingredients

Grain-fed ribeye cut	2kg
Garlic	2 bulbs
Carrot	1 stick
Celery	2 stalks
Shallots	10 pieces
Rosemary	20g
Thyme	20g
Red wine (full bodied)	50ml
Olive oil	250ml
Whole black peppercorn	15 pieces
Beef stock	500ml
Sea salt	

For the sides:

3 potatoes
3 tomatoes

Instructions

1. Chop up the celery, carrot and shallots, and place them in a pot. Add 30ml of olive oil, black peppercorns, garlic, red wine, rosemary and thyme. Roll the ribeye in the pot to coat it evenly with the olive oil and herbs. Put the pot in the chiller and let it rest for two hours.

2. Remove the ribeye from the pot and season with salt. Cut the potatoes into wedges and season them with olive oil and salt. Set your oven to 180 degrees and roast the ribeye with the potatoes for 45 minutes. Place the tomatoes in the oven as well to roast them lightly, but be sure to remove them after 10 minutes.

3. For gravy, add beef stock to the pot with the vegetables and bring it to boil. Turn down the heat and simmer until you get a thickened consistency.

4. Remove the ribeye and potatoes from the oven and serve with the tomatoes and gravy. ■



Special offer for readers!

Get **10% off** all wine, whisky and champagne (excluding promotional items) for the month of December. Simply present this page of your **CAPITALLETTER** at the cashier to enjoy this discount.

Wine & Dine

Get a free bottle of Fontanafredda King of Barolo Serralunga when you purchase a 2kg slab of 120-day grain-fed ribeye from AP House Specialty (\$298; usual price \$398). *Orders must be placed at least three working days in advance. Contact AP House Specialty at asiasq@aphouse.com.sg

*Promotion is valid for the whole month of December except Saturdays, Sundays, Christmas Eve, Christmas Day, New Year's Eve and New Year's Day.

CAPITALAND
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GREEN TIP

Incandescent light bulbs consume five times more energy than compact fluorescent lamps (CFL). If you use incandescent light bulbs in your home, try switching them to CFLs or similar low-energy bulbs today.



CapitaLand

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