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treats







Hotel Jen Tanglin Singapore and Hotel Jen Orchardgateway Singapore step up sustainability efforts in reducing food wastage

Singapore, 14 February 2019 - Committed to sustainability, Hotel Jen Tanglin Singapore and Hotel Jen Orchardgateway Singapore have partnered with treatsure to address the topic of excess food from buffet spreads. By utilizing technology, treatsure allows the two Hotel Jens to connect with likeminded people on reallocation of excess food resources to people who would treasure them and minimise food wastage.

Priced at \$10+, diners can enjoy great value and wide international selections at the well-known Buffet restaurants at Hotel Jens, namely J65 at Hotel Jen Tanglin Singapore, and Makan@Jen at Hotel Jen Orchardgateway Singapore. As part of Hotel Jens commitment to sustainable sourcing, takeaway boxes used are made from ethically sourced raw materials.

Both Hotel Jens have taken noteworthy steps to reduce consumption of resources, such as paperless registration, providing guests' free access to PressReader for digital newspapers and magazines and encouraging reduced frequency of laundering of bedsheets and towels. Shared pitchers of infused water are provided for meetings, also water is provided in the hotel lobbies for guests to re-fill their water bottles. Plastic straws have been replaced by biodegradable straws and only recycled bags are provided.

In addition, at Hotel Jen Tanglin Singapore, the unused backyard has been transformed into a spice garden replete with tropical fruits, vegetables, herbs and spices used at J65. At Hotel Jen Orchardgateway Singapore, the hotel has three sky gardens, each landscaped with flowers, plants and trees that are native to Singapore as well as a spice garden that grows herb and spices used at Makan@Jen.

"Hotel Jen Singapore is delighted to be on-board this sustainability mission to treat food as treasure," Vathsala Subramaniam, Hotel Jen Tanglin Singapore General Manager.

Julian Wipper, Hotel Jen Orchardgateway Singapore General Manager, "This is yet another step in our commitment to sustainability and we will continue to contribute to causes that are for the environment well-being."

treatsure box is Asia-Pacific's first grab-and-go buffet-in-a-box concept launched since August 2018. "treatsure is honoured to work with our newest hotel partner Shangri-La Group to implement our innovative buffet-in-a-box initiative. This is a strong testament to the group's sustainability focus," Preston Wong, CEO, Lead Innovator, treatsure.

J65, Hotel Jen Tanglin Singapore

Breakfast, Lunch, Saturday High Tea and Sunday Brunch at are \$10+ per box, while Dinners are at \$11.20+ per box. (Wednesday Dinners are excluded from the program)

Makan@Jen, Hotel Jen Orchardgateway Singapore

Breakfast, Semi-buffet Lunch, and Dinners at are \$10+ per box.

At both hotels, cold food selections such as seafood on ice, sushi, and sashimi are excluded to minimise food safety risks. At Hotel Jen Orchardgateway Singapore, selections from the Salad and Dessert buffet are available for the Semi-Buffet Lunch. Ice cream is not included.

J65, Hotel Jen Tanglin Singapore

Meals	Redemption Timings on App	Pricing
Breakfast	Mondays to Fridays 9.30am to 10.15am Saturdays, Sundays and PH 10.00am to 10.45am	\$10+ per box (\$10.70 nett)
Lunch	Mondays to Fridays 1.30pm to 2.15pm	\$10+ per box (\$10.70 nett)
High Tea	Saturdays 1.30pm to 2.15pm	\$10+ per box (\$10.70 nett)
Brunch	Sundays 2.00pm to 2.45pm	\$10+ per box (\$10.70 nett)
Dinner	Mondays to Sundays Excluding Wednesdays 8.30pm to 9.15pm	\$11.2+ (\$12nett) per box

Makan@Jen, Hotel Jen Orchardgateway Singapore

Meals	Redemption Timings on App	Pricing
Breakfast	Mondays to Fridays 9.15am to 9.50am Saturdays, Sundays and PH 10.15am to 10.50am	\$10+ per box (\$10.70 nett)
Semi-Buffet Lunch	Mondays to Fridays (Only applicable for Salad & Dessert Buffet) 1.45pm to 2.20pm	\$10+ per box (\$10.70 nett)
Dinner	Mondays to Thursdays, Sundays 9.15pm to 9.50pm	\$10+ per box (\$10.70 nett)



About Hotel Jen Tanglin Singapore

Located at the top of Orchard Road, seize the stay with Hotel Jen Tanglin Singapore. Designed to attract the same highly valued business and leisure travellers, the hotel's functional design removes many of the common pain points of today's travellers – whether individuals, families or groups. The hotel offers value for travellers who appreciate the nifty details done well – 565 stylish and comfy rooms and suites, complimentary Wi-Fi always, unlimited international calls via handy, in-room dining orders and amenities delivered by Jena, a 24-hour gym and scalable event spaces that can host up to 300 guests. Indulge in a range of culinary treats at one of the thoughtfully curated restaurants - J65, the all-day dining restaurant, serves a range of sumptuous Singaporean delights with a dynamic buffet menu that changes daily; Ah Hoi's Kitchen, the signature restaurant, features local's all-time-favourites like the Singapore Chili Crab; Rumpoles Bar, a hidden old-English pub, with the right vibe for drinking and chilling; while Jen's Kitchen On-the-Go features Singapore's finest artisanal products. The hotel hopes to give guests an authentic Singapore experience and deliver it with an inspired zest.

Hotel Jen Tanglin Singapore

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About Hotel Jen Orchardgateway Singapore

Strategically located in the heart of Orchard Road, Hotel Jen Orchardgateway Singapore provides direct access to Somerset MRT (subway) station and connected to four major shopping malls which include a 24-hours Japanese Supermarket. Featuring modern furnishings, all the rooms are fully air-conditioned and fitted with large windows offering ample natural lighting. Hotel Jen Orchardgateway Singapore also offers complimentary and high-speed Wi-Fi and showcases its robot, Jeno which delivers in-room dining orders and amenities, 499 well-appointed guestrooms, a 24-hour fitness centre, wide array of dining options, three daylight function rooms and sky gardens suitable for social events. Its award-winning rooftop infinity pool overlooks the Marina Bay area, offering stunning panoramic views of the city skyline to truly enjoy Singapore and its charms.

Hotel Jen Orchardgateway Singapore

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About Hotel Jen

Hong Kong-based Shangri-La Hotels and Resorts, one of the world's premier hotel owners and operators, currently manages over 100 hotels globally in 76 destinations under the Shangri-La, Kerry, Hotel Jen and Traders brands. Catering to immersive explorers so they can seize the stay, the Hotel Jen brand delivers quality, comfort and value with a playful twist. Hotel Jen embraces the love for life and travel by offering guests spontaneous experiences, unpublished insights and unconventional perspectives. Launched in 2014, Hotel Jen offers 9 vibrant hotels in some of the best locations across South East Asia, China and the Indian Ocean, including Singapore; Manila, Philippines; Johor and Penang in Malaysia; Hong Kong, Beijing and Shenyang in China; and Malé, Maldives. Hotel Jen is slated to open in Kota Kinabalu, Malaysia, in 2020. For more information, visit www.hoteljen.com or join the conversation on Instagram, Facebook and Twitter.

About treatsure

treatsure is an imaginative startup tackling the age-old problem of food wastage with the power of technology and new solutions. treatsure provides an alternative solution that will help address food wastage, while providing value to merchants and everyday consumers.