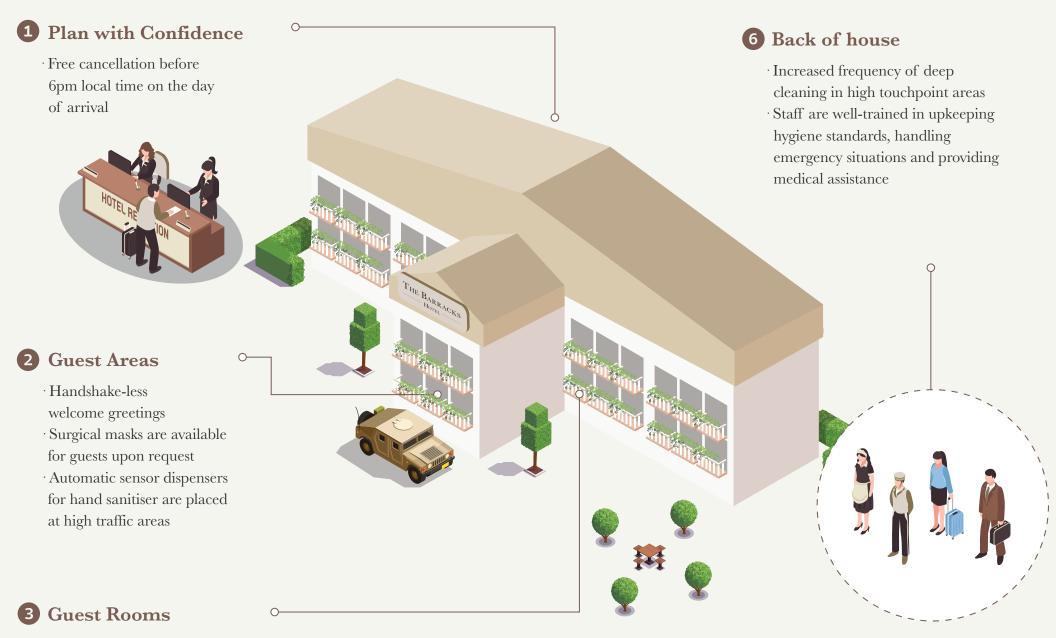
ENHANCED SAFETY MEASURES



- · Essential amenities and single-use items are provided and sealed so you can be Far More Assured
- · Staff are required to wear mask and gloves while entering or servicing rooms.
- · Food grade bleach is used for the cleaning of cups and utensils provided in rooms
- · Periodic disinfection of the corridors and guest rooms with misting machine
- · Opt-in daily housekeeping services and contactless ways to exchange linens



- 4 Dining
 - · Options of takeaway bento and in-room dining service
 - · Single-use condiment sachets are provided at all dining outlets
 - · Juice and drinks are individually served
 - · Physical distancing is enforced for dine-in at restaurants





- · Pre-register online prior to arrival to shorten check-in process
- · Sterilising of key cards and stationeries
- · Contactless checkout and payment methods are encouraged
- · Care kits are provided to guests
- · Guests' luggage and third-party deliveries are disinfected on arrival

Standard guidelines in adherence to Singapore's national standards

Temperature screening stations at all entrances | SafeEntry to log the entries and exits for contact tracing | Hourly disinfection and sanitisation for communal spaces and high touchpoints | Adopting of safe distancing measures across the property | Limiting of venue capacity to reduce crowd congregation | Cleaning and disinfection procedures in compliance with SG Clean guidelines | Enhanced sanitisation at dining area Temperature screening and routine health checks, protective masks and gloves for staff

