



For Immediate Release
25 October 2014

NEWS RELEASE

CapitaLand and Hotel Properties Limited mark the completion of the largest condominium project in Singapore – d’Leedon – with a world record-setting feat

The longest playable stringed musical instrument ever set up and played at the eight-hectare, 1,715-unit residential development with world-class amenities

Singapore, 25 October 2014 – Another ‘first’ has been created at the largest and one of the most ambitious residential developments in Singapore – d’Leedon – with the longest playable stringed musical instrument ever set up and played in the world. To mark the completion of the eight-hectare project located at Leedon Heights, CapitaLand Singapore, Hotel Properties Limited, and their joint venture partners held a celebration party for about 4,000 residents and their families and friends this evening.

The world record-setting feat was achieved by Mr William Close, a musician of the America’s Got Talent fame, who played the Earth Harp, the world’s longest playable stringed musical instrument. Specially composed for the successful completion of d’Leedon, Mr Close played his new piece titled “Mini Symphony For The Earth Harp” for the very first time at the celebration party. As he glided and tugged at the strings of the Earth Harp, star-architect Ms Zaha Hadid’s signature architectural curvilinear lines seemed to come alive with the rhythms and notes epitomising the fluidity of d’Leedon’s towers. The strings of the Earth Harp were erected and stretched from the clubhouse rooftop at one end of the development to the 36th floor of another tower, making d’Leedon part of the Earth Harp. The length of one of the 16 strings – which is 291.71 metres – was certified by A*STAR’s National Metrology Centre, the custodian of the national measurement standards in Singapore, with the record-setting feat recognised by the World Record Academy. The World Record was verified and certified on site, and a World Record Academy Certificate was handed to CapitaLand by a local adjudicator on behalf of World Record Academy on 25 October 2014.

Mr Lim Ming Yan, President & Group CEO, CapitaLand Limited, together with Mr Wen Khai Meng, CEO, CapitaLand Singapore; Mr Wong Heang Fine, CEO, CapitaLand Singapore (Residential); and Mr Christopher Lim, Group Executive Director, Hotel Properties Limited, launched the d'Leedon celebration party. It was followed by a fireworks and laser show, which illuminated the entire development.

Mr Lim Ming Yan, President & Group CEO, CapitaLand Limited said: "We are pleased to have the opportunity to interact with the residents of d'Leedon and their families at one of the biggest completion parties in Singapore. We would like to thank our joint venture partners, contractors, consultants, and the CapitaLand team for their strong commitment in delivering a beautiful and well-received landmark that we are proud of. Indeed, d'Leedon has created a new page in the history of Singapore for being the first high-rise residential project to be designed by internationally-renowned Pritzker Architecture Prize winner Ms Zaha Hadid, and also for hosting a record-setting feat of having the longest playable stringed musical instrument ever played in the world – a performance that was visually and musically spectacular."

Mr Wen Khai Meng, CEO, CapitaLand Singapore, said: "Well-connected to a good transportation network, reputable schools and recreational venues such as Holland Village, Dempsey Hill and Botanic Gardens, d'Leedon is a vibrant addition to the premium District 10. At CapitaLand, we have always tried to create value through product differentiation. Be it holding completion parties at selected signature projects, working with world-famous architects to create iconic residential developments to exploring new marketing strategies, we always pride ourselves for being innovative, pushing boundaries and setting new trends in the Singapore residential market."

The East-meets-West collaboration by Mr Close and the Nanyang Technological University Chinese Orchestra was also another highlight of the evening as they jointly performed well-known pieces such as Pachelbel's "Canon in D" and Teresa Teng's "月亮代表我的心" (The Moon Represents My Heart).

Mr William Close, the Earth Harp musician, said: "The belief that architecture is frozen music is what brought me to perform this monumental record-setting feat at d'Leedon - one of the most remarkable architectural projects in Singapore. I hope the audience could experience the association between my emotive music and the breathtaking, flowing silhouette of d'Leedon."

On top of the alluring musical performances and impressive record-setting feat, residents were treated to a slew of activities including magic shows, performance by carnival buskers, balloon sculpting and lucky draws. In addition to a sumptuous buffet spread, residents also

enjoyed food prepared by 10 of the most well-known hawkers located within six kilometres of the development, specially selected to cater the hawker fare at the event.

Comprising seven 36-storey towers offering 1,703 apartments as well as 12 exclusive semi-detached houses, d'Leedon offers unobstructed views of Singapore's skyline and large expanses of greenery such as Singapore Botanic Gardens and Bukit Timah Nature Reserve and is a stone's throw away from Orchard Road. The seven towers gently taper inwards as they merge with the ground, hence occupying only 22% of the site. This frees up a vast amount of land dedicated to even more landscape and lifestyle facilities. d'Leedon is a self-contained development offering a myriad of world-class amenities such as two clubhouses, a large gymnasium overlooking an outdoor aqua-gym, two 50-metre lap pools, three party houses, themed gardens, and a 1.7-kilometre jogging route which links up six fitness stations, three tennis courts, a basketball court and a multi-purpose court.

As at the end of September 2014, the 1,715-unit d'Leedon achieved sales of more than 85%. The remaining 254 units are mostly four-bedroom units. The distinctive development has garnered awards such as Green Mark Gold^{PLUS} and Universal Design Mark Gold^{PLUS} from the Building and Construction Authority of Singapore, as well as the Active, Beautiful, Clean Waters Certification from the PUB.

About CapitaLand

CapitaLand is one of Asia's largest real estate companies. Headquartered and listed in Singapore, the company's businesses in real estate and real estate fund management are focused on its core markets of Singapore and China.

The company's diversified real estate portfolio primarily includes integrated developments, shopping malls, serviced residences, offices and homes. The company also has one of the largest real estate fund management businesses with assets located in Asia. CapitaLand leverages its significant asset base, real estate domain knowledge, product design and development capabilities, active capital management strategies and extensive market network to develop real estate products and services.

CapitaLand's listed real estate investment trusts are Ascott Residence Trust, CapitaCommercial Trust, CapitaMall Trust, CapitaMalls Malaysia Trust and CapitaRetail China Trust.

About CapitaLand Singapore

CapitaLand Singapore, a wholly-owned subsidiary of CapitaLand Limited, is one of Singapore's leading developers, managers and owners of homes, offices and integrated developments in Singapore and Malaysia. It is also the sponsor and manager of CapitaCommercial Trust, the first commercial real estate investment trust listed in Singapore which owns and invests in premier commercial properties in Singapore.

Over the years, CapitaLand Singapore has garnered several awards for excellence in architecture and design, construction and energy efficiency in its homes, offices and

mixed-use properties. Its signature developments include iconic homes such as The Interlace, d'Leedon and Sky Habitat as well as Grade A office towers such as CapitaGreen, Capital Tower and One George Street, and mixed-use developments such as Bedok Residences, Raffles City Singapore and Westgate.

For more information on CapitaLand Singapore's projects, visit www.capitalandsingapore.com.

About Hotel Properties Limited

Hotel Properties Limited (HPL) was listed on the Stock Exchange of Singapore in 1982. Starting with just the Hilton Hotel in Singapore, HPL has expanded rapidly over the years. Today HPL has interests in 29 hotels and resorts spanning 13 countries and has established its position as a niche property developer of prime residential properties including Four Seasons Park, Nassim Jade, Scotts 28, Cuscaden Residences, Robertson Blue and the recently completed Tomlinson Heights.

Issued by: CapitaLand Limited (Co. Regn.: 198900036N)

Date : 25 October 2014

Analyst Contact

Harold Woo
SVP, Investor Relations
Tel: +65 6713 2883
Email: harold.woo@capitaland.com

Media Contact

Lorna Tan
SVP, Corporate Communications
Tel: +65 6713 2861/ +65 9791 8597
Email: lorna.tan@capitaland.com

About d'Leedon

d'Leedon



Strategically located in the heart of District 10, d'Leedon sits on an expansive 840,049 square feet, 99-year leasehold site along Leedon Heights. The largest private residential development in Singapore, d'Leedon is also the first high-rise residential project designed by internationally-renowned Pritzker Architecture Prize winner Zaha Hadid.

d'Leedon comprises seven 36-storey towers offering 1,703 apartments as well as 12 exclusive semi-detached houses. Surrounded by good-class bungalows and mainly 12-storey condominiums, it is the only residential site in the vicinity which stands at 36 stories tall, hence offering unobstructed views of Singapore's skyline and breathtaking views of large expanses of greenery such as Botanic Gardens and Bukit Timah Nature Reserve. Given its unique architectural lines and soaring towers, d'Leedon is easily distinguishable as an iconic landmark.

Zaha Hadid's design is generated by a series of flow lines highly connected to the neighbourhood. These flow lines are organised in bands used to position the towers with optimum orientation offering city views, and also to develop five landscapes inspired by the distinct components of mountain ecosystems – Rock, Forest, Water, Foothills and Meadow.

Each band has a different character and ambience, created by using a unique palette of plant species, paving surfaces and facilities. The effect is an unforgettable visual and spatial experience as one passes along or across the bands.

The seven towers sitting within the bands gently taper inwards as they merge with the ground, hence occupying only 22% of the site. This frees up a vast amount of land dedicated to even more landscape and lifestyle facilities.

Green initiatives to reduce energy and water usage include energy-efficient light fittings and motion sensors in common areas like lift lobbies. Sun pipes will be used to channel natural light into the basement carpark while solar panels will harness renewable energy. Rainwater will be collected to irrigate the development's landscaping via a sensor-controlled water-efficient drip irrigation system.

Accessibility

With a reputable District 10 address, d'Leedon is close to the Orchard Road shopping belt and popular recreational venues such as Dempsey Hill, Holland Village, and Singapore Botanic Gardens. It is also near reputable schools such as Nanyang Primary School, Hwa Chong Institution, Anglo-Chinese School International and National University of Singapore.

d'Leedon is highly accessible and well-served by MRT stations and main connective routes to the city. Besides within walking distance to Farrer Road MRT Station, it is also near Holland Village, Tan Kah Kee, Commonwealth and Botanic Gardens MRT stations.

Amenities

d'Leedon is a self-contained development offering a complete suite of facilities, shops and restaurants. Two clubhouses with function rooms, reading rooms, games rooms, karaoke rooms, golf simulator rooms and screening rooms provide indoor entertainment while those residents who prefer the outdoors can enjoy the wide variety of leisure and lifestyle offerings such as barbeque areas, playgrounds, mini-race track, jacuzzis and themed gardens such as Sculpture Garden and Scent Garden.

For the fitness-conscious, there is a multitude of choices, including a large gymnasium overlooking an outdoor aqua-gym. Complementing the aqua-gym are two 50m lap pools straddling across the site. There is also a 1.7 km jogging route which links up six fitness stations, three tennis courts, a basketball court as well as a multi-purpose court.

Culminating at the apex of the site are three party houses for social gatherings, each with its own dip pool.

Unit Types

To meet different lifestyle needs and aspirations, d'Leedon offers a wide variety of apartment types, including one bedroom+study, two-bedroom, three-bedroom and four-bedroom units, penthouses, three-storey garden homes and semi-detached garden villas. The units range from 590 square feet to 2,400 square feet in size, while the penthouses and three-storey garden homes are about 2,800 square feet to 6,500 square feet in size.

Along the site's western boundary adjacent to the good-class bungalows, 12 semi-detached houses, which range from 5,500 square feet to 7,400 square feet in size, will give residents the experience of living in a landed property coupled with the benefits of a wide array of communal facilities.

To encourage multi-generation living within the development, d'Leedon offers 312 units (about 18% of the development) with ageing-in-place provisions which come in varying sizes located at different blocks and levels. Such units come with help-call buttons, additional low-level view finder at the main door, step-less bathrooms as well as wider corridors for future installation of grab bars, amongst other user-friendly features. These are uncommon in private residential developments in Singapore. Big families can therefore stay together in the same project, and yet enjoy the privacy of their own space.

Awards

- Green Mark Gold^{PLUS} award (Building and Construction Authority, Singapore)
- Universal Design Mark Gold^{PLUS} award (Building and Construction Authority, Singapore)
- Active, Beautiful, Clean Waters Certification (Public Utilities Board)

Developer

Morganite Pte Ltd

- CapitaLand Singapore (35%)
- Hotel Properties Limited (22.5%)
- A fund managed by Morgan Stanley Real Estate (22.5%)
- Wachovia Development Corporation (a unit of Wells Fargo & Company) (20%)

Lead Designer

Zaha Hadid Limited

Project Architect

RSP Architects & Planners Pte Ltd

Tenure

99-year leasehold

Site Area

840,049 square feet

Temporary Occupation Permit date

21 October 2014

Website

www.dleedon.com.sg

About Zaha Hadid

Ms Zaha Hadid, Founding Partner of Zaha Hadid Architects, was awarded the Pritzker Architecture Prize (considered to be the Nobel Prize of architecture) in 2004 and is internationally known for both her theoretical and academic work. Each of her dynamic and innovative projects builds on over 30 years of revolutionary exploration and research in the interrelated fields of urbanism, architecture and design. Her award-winning architectural projects include Heyday Aliyev Center, London Aquatics Centre, Glasgow Riverside Museum of Transport and BMW Central Building.

About William Close – the musician who performed the record-setting feat at d’Leedon

The Earth Harp is the longest playable stringed musical instrument in the world. It was developed by Mr William Close in 1999. The body of the instrument rests on the stage and the strings travel out over the audience attaching to the back of the theatre, turning the theatre/ concert hall, architecture and landscape into the instrument. The giant long strings are played with violin rosin covered gloves. The player runs their hands along the strings creating beautiful cello like tones. The reason it is titled the Earth Harp is due to the fact that the first time it was installed, the strings ran from one side of a valley across to the other side, turning the Earth/ landscape into a giant harp.

About World Record Academy



World Record Academy (www.worldrecordacademy.com) is the world's largest world record certification service, based on the number of new records listed on their website and published on Google News Service, and the unlimited number of new categories.

WRA is also a member of Google News Network, the world's largest free news service which is being used on a daily basis by tens of thousands media organizations, websites, blogs and newspapers. All new records recognized by WRA are published on the company's website and distributed around the world through Google News.

About the A*STAR National Metrology Centre



The A*STAR's National Metrology Centre (NMC) is Singapore's measurement science and technology institute. NMC conducts R&D in the science of measurement to enable innovation for emerging technologies. With a multi-disciplinary team of scientists and engineers, NMC supports the growth of advanced technologies for industries such as clean energy, nanotechnology, and medical technology.

NMC establishes and maintains measurement standards at the highest level of accuracy in Singapore, and are recognised worldwide through the Mutual Recognition Arrangement on measurement as being traceable to the International System of Units (the SI units) under the Metre Convention. Our internationally recognised measurement capabilities help Singapore companies in a broad range of industry sectors, including aerospace, electronics, manufacturing, pharmaceutical and biotechnology, and oil and gas, meet international trade requirements and gain access to markets worldwide. The enhanced accuracy of measurements and standards provided by NMC promotes fair trade, safe environment, productivity, high quality and reliable products.

NMC works with companies on research projects, consultancy, training, precision measurements and calibration services. For more information about NMC, please visit www.a-star.edu.sg/nmc.

Top 10 hawkers selected six kilometres within the development

Adam's Indian Rojak *#01-05, Adam Road Food Centre*****

From his student days, Max (Mathavan s/o Marimuthu Rajaran) had always dreamed of running his own business. Adam's Indian Rojak became Max's entrepreneurial reality. Nowadays, Adam's Indian Rojak has won a long list of loyal fans and customers over the last 10 years since it was launched, and is now one of the most famous and critically acclaimed Indian Rojak hawkers in Singapore and District 10.

Adam's Indian Rojak shows that you can make your dreams a reality by seizing an opportunity and adding the special ingredients of dedication and hard work. Max was young, optimistic and just starting out when he heard that a friend's aunt wanted to give up an Indian Rojak stall in Adam Road Food Centre. He was really excited and went to talk to the stall owner who decided to give the young men the opportunity of taking over her stall, after she was impressed by their determination and ambition.

Max has worked tirelessly over the last decade to make Adam's Indian Rojak hawker stall the success it has become and the blueprint with which to expand into other hawker stalls, including another stall in the same hawker centre called "Adam Delights".

Adam Road Selera Rasa Nasi Lemak
#01-02, Adam Road Food Centre

Adam Road Selera Rasa Nasi Lemak was originally started by the head of the family, father Hassan Bin Abdul Kadir and then handed over to be run by the next generation, siblings Abdul Malik Hassan, Mohd Fadzillah and Faezah Bte Hassan. Over the years, Adam Road Selera Rasa Nasi Lemak has become one of the leading Nasi Lemak hawkers in Singapore and District 10 and a favourite of loyal patrons and food reviewers.

The family believes their recipe for success is due to only the highest quality ingredients used, such as fresh fish, quality eggs, coconut milk and most importantly, imported premium Basmati, which is long grain, grown with snow-fed waters found only on the Himalayas. The other success factor for the hawker stall comes from giving their patrons warm, courteous and efficient service, all of which creates a delightful and unforgettable dining experience.

The family loves what they do with a passion and looks forward to serving and delighting their customers every day.

Ghim Moh Chwee Kueh
#01-31, Ghim Moh Market and Food Centre

Since 1959, Mr Lee Ah San has been cooking his famous chwee kueh which continues to whet the taste buds of his growing number of customers and fans. After over 56 years of cooking with a passion, practice makes perfect creating one of the finest and critically acclaimed chwee kueh in Singapore.

Life and the mission of cooking and serving choice chwee kueh has not always been easy for Mr Lee. In the initial years, he sold his chwee kueh on the streets of Singapore. Whilst his loyal customers kept returning to dine, Mr. Lee had to keep a low profile to avoid being caught by the authorities and health inspectors. Subsequently, Mr Lee decided enough was enough and took up a hawker stall at the Ghim Moh Hawker Centre to create a permanent dining experience for his legions of fans.

Today, after so many years of cooking and delighting his customers, Mr. Lee has decided that with the long-term renovation works scheduled at Ghim Moh Hawker Centre, it is the perfect excuse for him and his wife to have a well-deserved break and enjoy a much needed holiday.

Heavens Indian Curry
#02-15 Ghim Moh Market and Food Centre

Heavens Indian Curry is owned and run by a dynamic businesswoman called Letchmi Muthulechmi d/o Veerapan. For over 15 years, she has worked exceptionally hard to create her stalls' reputation as one of the best Indian curry hawkers in Singapore and the region. Heavens

Indian Curry is most famous for its delicious 'Royal Thosai', a combination of the stall's best sellers like egg, butter, potato and cheese thosai.

Before running Heavens Indian Curry, Letchmi had a very different life, working for many years as an administrative staffer at Gleneagles Hospital. Food and cooking have always been Letchmi's passion, so Letchmi persuaded her husband to let her take up a hawker stall at Ghim Moh Market. The previous owner agreed to sell the stall to Letchmi, on the condition that all the existing, long-term loyal staff at the stall would be retained. Letchmi re-employed the staff so that they could pass on all the original Southern Indian recipes which have been so popular with Heavens' loyal fans.

After 15 years of hard work, Letchmi has finally decided that the upgrading works at Ghim Moh Market and Hawker Centre scheduled till Oct 2016 will give her the perfect excuse to take a long deserved break.

Nonya Deli Mee Siam
B1-K69, Bukit Timah Shopping Centre

Nonya Deli has been creating authentic, homely Peranakan fare and delighting its customers for over 34 years. The allure of the lovingly homemade Peranakan traditional recipes has made the stall a cult favourite with numerous local celebrities, government ministers and food critics. The stall is now also one of the most famous in Singapore.

Nonya Deli was originally started by Lilian Tan and then passed to her son Damian Lim. Damian kept up the family tradition of creating traditional Peranakan recipes with love, authentic ingredients and cooking methods, which in turn delighted and appealed to the growing number of customers and fans. Today, Nonya Deli's most famous and well-loved dishes include Mee Siam, Laksa, Mee Rebus, Nasi Kunyit and Turmeric Rice, all of which are rich in authentic Peranakan flavours and quality ingredients.

Whilst many customers love the main courses, they always love to leave some room for the sweet tasting, colourful Kueh Kueh and cakes, made with passion by Damian's younger sister, Angelina. The cakes and Kueh Kueh are legendary for their nuanced sweetness and distinct coconut fragrance from the delicious tapioca and coconut milk and make the Peranakan dining experience complete with a sweet finale.

Terry Katong Laksa
02-194, Bukit Timah Market and Food Centre

Terry Katong Laksa has been delighting its customers for over 50 years, with its popular Laksa spicy noodle soup packed with amazing Peranakan aroma and distinct South East Asian traditional flavours. Their laksa remains as much of a knockout success with its customers today as it was when the stall started in the 1960s.

Terry Katong Laksa was one of two stalls started in the 1960s by the matriarchal Grandma Madam Wong Foong. The stall creates laksa in the genuine Peranakan tradition, using a special Laksa recipe created by Grandma, which has been passed through the family for many generations.

The allure and appeal of the laksa is believed to be the meticulously cooked and lovingly prepared rempah, made with Grandma's family recipe from hand-picked, fresh shallots, candlenut, turmeric, lemongrass, garlic, galangal, chilli and a few other secret ingredients. The other unique factor about the rempah is that it is totally natural without any additives, and has been transformed into a paste purely by the fire and the flame of the cooking. The laksa is as fabulous today as it was in Grandma's era, packed full of natural goodness from the choicest ingredients, to deliver that delicious aroma and taste which still delights the senses whilst carrying on Grandma's legacy.

Tong Fong Fatt Chicken Rice (Ghim Moh)
#01-49, Ghim Moh Market and Food Centre

Augustine Koh's Hainanese Chicken Rice is one of Singapore's most famous chicken rice hawkers. Arising from humble beginnings, Augustine Koh had worked at his brother-in-law's hawker stall and picked up the art of cooking chicken rice when he was 15. The 34-year-old man is one of Singapore's leading hawker entrepreneurs, hawker poster boy and darling of food critics, Singapore foodies and celebrities today.

Koh's chicken rice is famous for the rich aroma of the rice, the special homemade garlic chilli sauce and the fact only the choicest of chickens are cooked to perfection and then dipped into lime juice to make the meat tenderer and slightly pique.

Koh's presentation of Singapore's favourite dish has paid off and he now has over 12 stalls islandwide and a growing number of customers who come from all across the island to savour the unique flavour of his chicken rice, with over 1,000 plates of the delicious chicken rice being served daily. Fans include people from all walks of life, including former President S.R. Nathan and celebrities. Such is his success that Augustine hopes to open more hawker stalls across the island and invest in and acquire a growing number of fast cars and properties.

Westlake Kong Bak Pau
#02-139, 4 Queens Road

The Westlake restaurant has been an iconic institution since 1976, serving Singapore's favourite Braised Pork Belly in a steaming hot mantou or bun, with some food critics calling it "The King of Kong Bak Pau".

Westlake was the dream of 50-year-old Mr Lim Tong Law, a PE teacher at Chinese High School. His passion to open his restaurant was driven by his love of cooking and desire to share his favourite recipes with other Singaporeans. Mr Lim opened Westlake, while still working as a PE teacher. In 1976, the braised pork belly was so well-received that Mr Lim gave up his teaching job to focus and work at the restaurant full time.

Mr Lim has worked for the last 30 years with two other families namely the Loos (who create the braised pork with its characteristic flavour arising from premium dark soy sauce and a secret age old recipe) and the Ohs (third-generation master bakers who create the bun skin from a traditional recipe and secret ingredients). The complete cooking process of the perfect braised pork belly takes six to hour hours, but Mr Lim believes his customers' love for it make it all worthwhile.

Seng Kee Carrot Cake

#02-182, Bukit Timah Market and Food Centre

Seng Kee Carrot Cake is one of Singapore's most famous and desired carrot cakes in Singapore, and one of the original gems of Bukit Timah wet market. Its carrot cake is renowned for being delightfully crispy on the outside and deliciously moist on the inside, which melts in the mouth to release a delightful and unforgettable taste experience.

Seng Kee Carrot Cake is owned by Mr Sin Yoke Seng, who originally worked as a humble helper at the original stall. When the owner of the stall migrated 10 years ago, Mr Seng took a chance and took over the stall whilst staying true to the original recipe of success. Through sheer hard work, his stall has grown to appeal to a growing number of loyal customers who take comfort and delight in his signature crispy carrot cake. Mr Seng plans to open a few more outlets at various locations, so that more Singaporeans and tourists have the opportunity to try this quintessential local dish.

Lee Sing Fried Hokkien Mee

#02- 10, Bukit Timah Market and Food Centre

Owned by Mr Lee Tuck Ben, Lee Sing Fried Hokkien Mee is one of Singapore's most critically acclaimed hokkien mee stalls and a favourite with Singaporeans and tourists for over 25 years.

Mr Lee started working at the young age of 13 as a coffee boy and then rose to become a cook when he was 15 at Skillets Coffee House (former Supreme House). After several years of loyal service in the army and working in hotels, he eventually found his perfect job as an apprentice at Thye Hong (Orchard Road's Fried Hokkien Mee), learning all about the traditional Singaporean recipe from the master and stall owner there.

Mr Lee eventually took the plunge and started his own stall at the age of 28 at Bukit Timah Market and Food Centre. Since then, he has been whipping up hundreds of plates of hokkien mee for his customers daily. His current success lies in his passion and dedication to his work and love – cooking.