



MALAYSIAN PETROLEUM CLUB
RESOURCE MAGAZINE

VOLUME 31.3 JAN 2024 KDN: PP7878/12/2012 (031611)

HAPPY
Chinese
NEW YEAR
恭贺新春



DIALOG

VALUED PARTNER IN THE OIL, GAS AND PETROCHEMICAL INDUSTRIES

Upstream Assets & Services, Tank Terminals & Supply Base,
EPCC, Plant Maintenance & Catalyst Handling Services,
Specialist Products & Services, Fabrication,
Digital Technology & Solutions

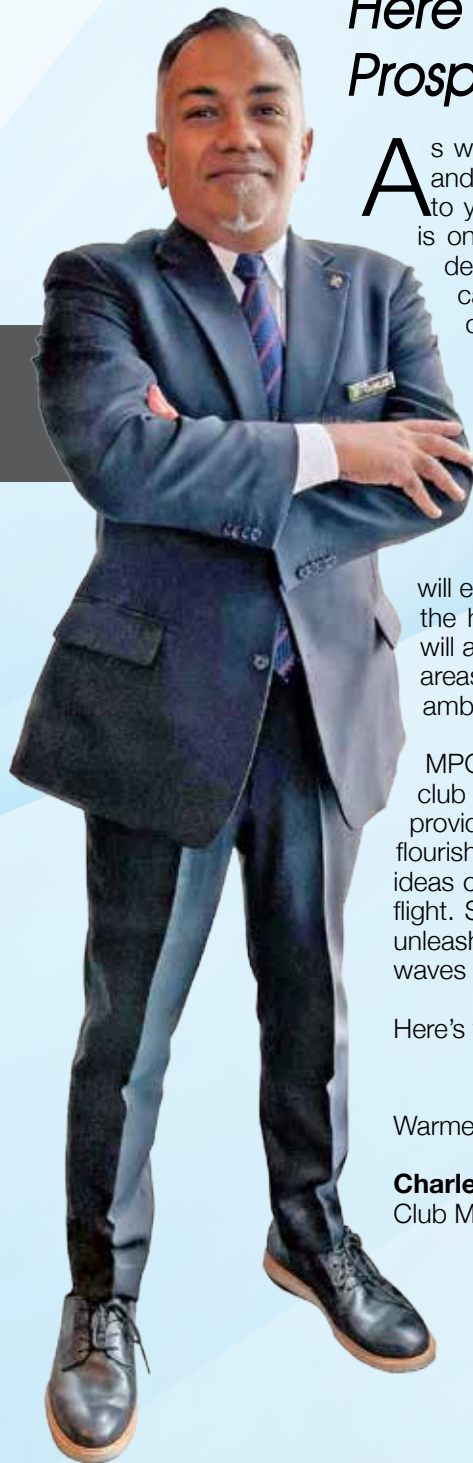
Pengerang Deepwater Terminals
December 2020

www.dialogasia.com

DIALOG Supports


MyKasih
foundation

Surpassing Your EXPECTATIONS



Here's To An Exciting, Prosperous 2024!

As we step into 2024, it is with immense pleasure and excitement that I extend my warmest greetings to you. The privilege of being your club manager is one that I hold with great reverence, and I am deeply committed to the values of excellence, camaraderie and personal growth that define our esteemed community.

2023 was a very successful year for MPC, and I would like to extend a BIG THANK YOU to all our members and our stakeholders for your immense and invaluable support. Going forward in 2024, we will be implementing ISO 9001 Quality Management System and ISO 2200 Food Safety Management System. These will ensure the best service, integrated systems and the highest food quality in all our restaurants. We will also be undertaking light refurbishment in some areas to ensure a more conducive and pleasing ambience.

MPC remains focused on enhancing your overall club experience, organizing engaging events and providing a platform for members to connect and flourish. It will be a pulsating hub of energy where ideas collide, friendships are made, and dreams take flight. So hold on tight because 2024 is the year we unleash our full potential, break boundaries, and make waves that resonate far beyond our club's walls.

Here's wishing you all a joyous and fulfilling 2024!

Warmest regards,

Charles Abdullah
Club Manager

PRESIDENT

Datuk Tengku Muhammad Taufik
Tengku Aziz

VICE PRESIDENT

Puan Siti Hurrairah Binti Sulaiman

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Pn. Liza Mustapha

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En. Sareen Risham

GENERAL COMMITTEE MEMBERS

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En. Noor Ilias Mohd Idris
Mr. Masashi Shiraishi

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Malaysian Petroleum Club Resource Magazine is the quarterly magazine of the Malaysian Petroleum Club. The views and opinions expressed or implied are those of the authors and contributors and do not necessarily reflect the views of the Club's management. No article in part or whole should be reprinted without written permission. Editorial correspondence should be addressed to the Club Manager. For more information on the Club, write to the Secretary, Malaysian Petroleum Club.

Daily Lunch Menu



Monday - Friday | 12 pm - 2.30 pm

Monday

HAINANESE CHICKEN RICE

Chicken Rice Hainanese Roasted Chicken, Salad, Cucumber & Tomato Wonton Soup
Siew Pak Choi Chili Paste & Soy Sauce

RM 25

MIXED GRILL PLATTER

Lamb Chop, Boneless chicken, Sausages, Fries, Coleslaw & Black Pepper Sauce

RM 38

GRILLED CHICKEN CHOP

Fries, Coleslaw, Salad & Mushroom Soup

RM 25

DESSERT

ABC - RM 5

Cendol - RM 5

2 Scoops of Ice Cream - RM 5

Friday

NASI CAMPUR

Steamed white Rice
Ayam Masak Pedas
Sup Sayur & Telur
Keropok Ikan
Sambal Belacan

RM 20

MIXED GRILL PLATTER

Lamb Chop, Boneless Chicken, Sausages, Fries, Coleslaw
Black Pepper Sauce

RM 38

GRILLED CHICKEN CHOP

Fries, Coleslaw, Salad & Mushroom Soup

RM 25

DESSERT

ABC - RM 5

Cendol - RM 5

2 Scoops of Ice Cream - RM 5

More Information :

Call/WhatsApp: MPC Hotline 012 711 8342 | Joe 016 264 3122 | Shikin 017 646 6183



MALAYSIAN
PETROLEUM
CLUB

Daily Lunch Menu



Monday - Friday | 12 pm - 2.30 pm

International Buffet

Tuesday

SALAD BAR

Mixed Lettuce Leaves
Kerabu Kerang & Taugeh
Ulaman & Ikan Masin

DRESSING

Caesar Dressing
Thousand Island & Vinaigrette
Sambal Belacan

SELECTION OF MAIN DISHES

Ayam Masak Kicap Berempah
Sweet & Sour Fish
Omelette Crab Sticks
Pucuk Paku Masak Lemak
Chicken Spaghetti Aglio-Olio
Steamed White Rice

SOUPS

Vegetables & Fish Ball Soup
Selection of Bread Rolls &
Butter

DESSERTS

Sliced Fruits Bubur Jagung
Bread Butter Pudding
Cordial Drink

Wednesday

SALAD BAR

Mixed Lettuce Leaves
Sambal Tauhu & Tempe Jawa
Ulaman & Ikan Masin

DRESSING

Caesar Dressing
Thousand Island & Vinaigrette
Sambal Belacan

SELECTION OF MAIN DISHES

Black Pepper Chicken
Patin Masak Lemak Tempoyak
Steamed Tofu with
Minced Chicken
Fried Long Bean Belacan Fried
Singapore Mee Hoon
Steamed White Rice

SOUPS

Tom Yum Campur
Selection of Bread Rolls &
Butter

DESSERTS

Sliced Fruits
Bubur Cha-Cha
Bread Butter Pudding
Cordial Drink

Thursday

SALAD BAR

Mixed Lettuce Leave
Potato Salad
Ulaman & Ikan Masin

DRESSING

Caesar Dressing
Thousand Island & Vinaigrette
Sambal Belacan

SELECTION OF MAIN DISHES

Ayam Panggang Merah
Deep Fried Fish with Thai Sauce
Young Mango
Asam Pedas Daging Tetel
Sautee Green Vegetables
Char Kuey Teaw
Steamed White Rice

SOUPS

Creamy Mushroom Soup
Selection of Bread Rolls &
Butter

DESSERTS

Sliced Fruits
PENGAT Pisang
Bread Butter Pudding
Cordial Drink

RM 38 per person

More Information :

Call/WhatsApp: MPC Hotline 012 711 8342 | Joe 016 264 3122 | Shikin 017 646 6183



MALAYSIAN
PETROLEUM
CLUB

Business Set Lunch

APPETIZER

SEARED SMOKED DUCK

Sliced Smoked Duck served with Poach Leek, Radish, Grapefruits and Cranberry Sauce

OR

MUSHROOMS CREAM SOUP

Creamy Mushroom Soup, Topped with Bread Cheese Stick, Fried Basil & Fresh Cream

MAIN COURSE

GRILLED BEEF TENDERLOIN

*Australian Beef Tenderloin Steak, Mushroom Risotto, Broccoli,
Accompanied with Creamy Garlic Confit Beef Jus*

OR

GRILLED SALMON TROUT

Russet Mousseline, Onion Pickle, Cocktail Tomato, Parisienne Zucchini & Mustard Sauce

OR

CHICKEN FRICASSEE

Creamy Boneless Chicken, Buttered Potato, Mushrooms, Green Peas & Onion

DESSERT

CHOCOLATE STRAWBERRY MOUSSE

Served with Caramel Sauce & Fruits Salsa

OR

MIXED FRUITS PLATTER

Watermelon, Honey Dew & Grape

COFFEE OR TEA

RM 168/ person

Make Your Reservation

Shikin 017 646 6182 | Indra 012 252 8277 | Hafiz - 017 672 4834

** 20% discount for members. Terms and conditions apply. **

HEALTHY

LOW CARB

MENU



MALAYSIAN
PETROLEUM
CLUB

Roast Lemon Garlic Chicken with French Beans

Chicken Leg · French Beans · Lemon · Eggs · Garlic ·
Chicken Jus

RM 29

Calories 368 · Fat 21g

Carb 11g

Protein 37g



Salmon Salad with Orange Balsamic Vinaigrette

Seared Butterfly Salmon · Mesclun Mix · Grapefruits ·
Onion · Balsamic Vinaigrette

RM38

Calories 323

Fat 19g

Carb 13g

Protein 24g



Shredded Chicken & Avocado Nacho Salad Bowl

Shredded Chicken · Multigrain Tortilla Chip · Avocado
· Iceberg · Tomato Jalapeno Salsa

RM29

Calories 412

Fat 26g

Carb 25g

Protein 26g



Bayan Bar
Temana Brasserie
Monday - Saturday

20% OFF
MPC Member discount

More information :

Joe 016 264 3122 | Shikin 017 646 6182 | Indra 012 252 8277



MALAYSIAN
PETROLEUM
CLUB

SATURDAY PLATTER MENU

RM 268
per platter
3 - 4 pax

EVERY SATURDAY | LUNCH : 12PM - 2.30PM | DINNER : 6PM - 10PM
** PRE-BOOK FOR DINNER BEFORE 4PM **

Western Platter

Mushroom Cream Soup with Garlic Bread
Crispy Chicken Tortilla Wrap
Grilled Lamb Shoulder with Black Pepper Sauce
Seared Sea Bass with Tomato Concasse
Deep Fried Onion Ring, Fries and Potato Wedges Platter
Spaghetti Beef Bolognese
Vanilla Crème Brulee with Ice Cream
Coffee/Tea
Chilled Juice



Malay Platter

Meehoon Soup Daging Utara
Steamed White Rice
Ayam Goreng Bestari
Clay Pot Asam Pedas Daging Tetel
Steamed Sea Bass in Foil with Portuguese Sauce
Pajeri Terung
Keropok Ikan
Lopez Gula Melaka
Coffee/Tea
Chilled Juice

Chinese Platter

Sweet Corn & Minced Chicken Soup
Deep Fried Boneless Chicken with Prawn Paste
Fried Beef with Chili Sauce
Sweet Sour Fish
Braised Bean Curd with Shimeji Mushrooms
Steamed White Rice
Prawn Cracker
Crispy Pan Cake
Coffee/Tea
Chilled Juice





MALAYSIAN
PETROLEUM
CLUB

SPECIAL

P R O M O T I O N

3 pm - 6 pm

SWEET



RM 15

TASTY

+



“ANY SLICE CAKE
WITH HOT DRINK”

Call/WhatsApp: MPC Hotline 012 711 8342
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**BAYAN
BAR** Buy 1
free 1
GLASS

House
Pouring Wine
Promotion
(Red & White)



MALAYSIAN
PETROLEUM
CLUB

For enquiries call:
03 2166 3200
Mathew 014 880 0059
Syahril 019 540 3799

SELIGI 菜单 SPECIALTY MENU

Time :

6.30pm – 10pm

Day :

Monday to Saturday

20%
discount for
members



MALAYSIAN
PETROLEUM
CLUB

Call for reservations:
03 - 2166 3200

MENU 1

- * Three Hot Combination
- * Double Boiled Chicken & Dried Whelk Conch Soup
- * Roasted Chicken with Spicy Sesame Paste
- * Pan-fried Cod Fish with Honey Sauce
- * Fried King Prawn with Superior Sauce & Sweet Corn
- * Stir-fried Assorted Mushroom, Vegetable & Macadamia Nuts
- * Golden Fried Rice
- * Chilled Sea Coconut & Longan with Lemon
- * Two Varieties of Chinese Pastry

MYR 3,688 per table (8-10 pax)

MENU 2

- * Four Hot Combination
- * Double Boiled Chicken Maca & Dried Scallop Soup
- * Braised Village Chicken with Plum Sauce
- * Pan-fried Cod Fish with Butter
- * King Prawn with Superior Soya Sauce
- * Braised Fish Maw, Black Mushroom & Broccoli
- * Fried Rice "Sze Chuan" Style
- * Chilled Mango Sago
- * Two Varieties of Chinese Pastry

MYR 3,988 per table (8-10 pax)

MENU 3

- * Four Hot Combination
- * Double Boiled Abalone, Dried Scallop & Black Chicken Soup
- * Smoked Village Chicken
- * Steamed Seafood Platter in Superior Soya Sauce
- * Braised Fish Maw with Fried Garlic in Claypot
- * Fried Noodle with Superior Soya Sauce
- * Chilled Mango Sago
- * Two Varieties of Chinese Pastry

MYR 4,888 per table (8-10 pax)





MALAYSIAN
PETROLEUM
CLUB

Temana Brasserie

BREAKFAST 2 GO MENU

CLASSIC BREAKFAST

HALF BOILED EGGS

Salad, Soy Sauce and Toast Bread
RM 9



HALF BOILED EGGS (AYAM KAMPUNG)

Salad, Soy Sauce and Toast Bread
RM 12



HARD BOILED EGGS

Salad, Soy Sauce and Toast Bread
RM 9

SCRAMBLED EGGS

Salad, Grill Tomato and Toast Bread
RM 9



PLAIN OMELETTE

Salad, Grill Tomato, Hash Brown and Toast Bread
RM 12

HAWAIIAN OMELETTE

*Salad, Grill Tomato, Baked Bean,
Hash Brown and Toast Bread*
RM 15



AMERICAN BREAKFAST

*Double Fried Eggs, Grilled Sausages, Salad,
Tomato, Baked Bean, Hash Brown Potato
and Toast Bread*
RM 15



ASIAN

NASI LEMAK WITH FRIED EGGS
RM 9

**NASI LEMAK SAMBAL SOTONG
WITH FRIED EGGS**
RM 15

**NASI LEMAK SAMBAL KERANG
WITH FRIED EGGS**
RM 15

**NASI LEMAK FRIED CHICKEN
WITH FRIED EGGS**
RM 15

MEE HOON SIAM WITH FRIED EGGS
RM 9

CHEE CHEONG FUN
RM 12

KUEY TEAW / YELLOW MEE SOUP
RM 12

PRATHA BREAD WITH DHALL & SAMBAL
RM 7

ROTI TAMPAL WITH DHALL & SAMBAL
RM 9

ROTI BAKAR WITH KAYA
RM 7

CHICKEN MAYO SANDWICH
RM 7

CUCUR BADAK (3 PCS)
RM 5

CURRY PUFF (2 PCS)
RM 5



VENUE : TEMANA BRASSERIE, LEVEL 41

TIME : 7.30 AM - 10.30 AM

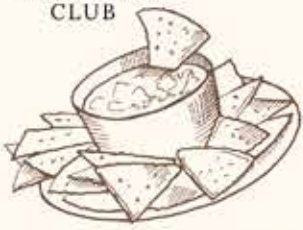
DAY : MONDAY - FRIDAY



MALAYSIAN
PETROLEUM
CLUB

Temana Brasserie

COFFEE 2 GO MENU



NACHOS CHIPS WITH AVOCADO DIPSRM 18

FRIED SAUSAGES, ANCHOVIES, ONION & SAMBALRM 15



FRENCH FRIES SALTED EGGSRM 15

MIXED PASEMBURRM 7

APPLE STRUDEL WITH VANILLA ICE CREAMRM 12

BANANA FRITTERRM 7

BANANA BALL (CEKODOK PISANG)RM 7

CUCUR UDANGRM 7

KEROPOK LEKORRM 7

ROTI BAKAR WITH KAYARM 7

CHICKEN MAYO SANDWICHRM 7

CUCUR BADAK.....RM 5

MIX FRUITS.....RM 7

ABC.....RM 5



VENUE : TEMANA BRASSERIE, LEVEL 41

TIME : 3.00 PM - 6.30 PM

DAY : MONDAY - FRIDAY

SELIGI PAVILION



MALAYSIAN
PETROLEUM
CLUB

CHINESE NEW YEAR DINNER SET

PRE-ORDER (3) WORKING DAYS IN ADVANCED
MPC'S MEMBER 20% DISCOUNT
TERMS AND CONDITIONS APPLY

SELIGI PAVILLION



MALAYSIAN
PETROLEUM
CLUB

CHINESE NEW YEAR LUNCH SET

MPC'S MEMBER 20% DISCOUNT
TERMS AND CONDITIONS APPLY

Be My Valentine



MALAYSIAN
PETROLEUM
CLUB



For reservation Call/Whatsapp:
MPC Hotline 012 711 8342,
Joe 016 264 3122
Shikin 017 646 6183



MALAYSIAN
PETROLEUM
CLUB

Cake Delights



Carrot Cake
RM 128
Weight : 1kg



Mango Cheese Cake
RM 128
Weight : 1kg



Pandan Gula Melaka
RM 128
Weight : 1kg



Tiramisu
RM 135
Weight : 1kg



Chocolate Fudge Cake
RM 135
Weight : 1kg



**Salted Caramel
Macadamia Cheese Cake**
RM 148
Weight : 1kg

All images are for illustration purpose only. Futured products contain allergens.

Pre-order two (2) days in advanced. MPC's Member 20% discount. Terms and conditions apply.

2023 was the year of generative AI. What can we expect in 2024?

In 2023, artificial intelligence (AI) truly entered our daily lives. The latest data shows four in five teenagers in the United Kingdom are using generative AI tools. About two-thirds of Australian employees report using generative AI for work.

At first, many people used these tools because they were curious about generative AI or wanted to be entertained. Now, people ask generative AI for help with studies, for advice, or use it to find or synthesise information. Other uses include getting help coding and making images, videos, or audio.

So-called “prompt whisperers” or prompt engineers offer guides on not just designing the best AI prompts, but even how to blend different AI services to achieve fantastical outputs.

AI uses and functions have also shifted over the past 12 months as technological development, regulation and social factors have shaped what’s possible. Here’s where we’re at, and what might come in 2024.

AI changed how we work and pray

Generative AI made waves early in the year when it was used to enter and even win photography competitions, and tested for its ability to pass school exams.

ChatGPT, the chatbot that’s become a household name, reached a user base of 100 million by February – about four times the size of Australia’s population.

Some musicians used AI voice cloning to create synthetic music that sounds like popular artists, such as Eminem. Google launched its chatbot, Bard. Microsoft integrated AI into Bing search. Snapchat launched MyAI, a ChatGPT-powered tool that allows users to ask questions and receive suggestions.

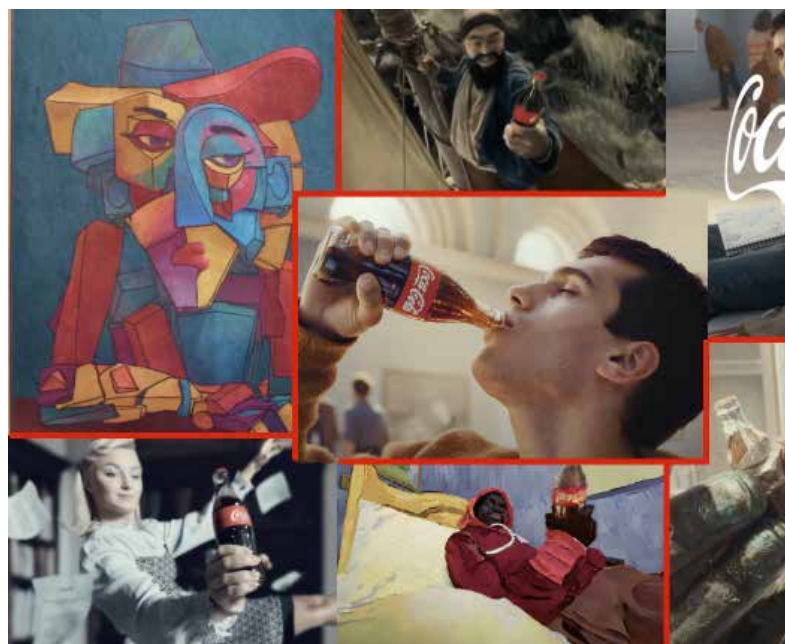
GPT-4, the latest iteration of the AI that powers ChatGPT, launched in March. This release brought new features, such as analysing documents or longer pieces of text.

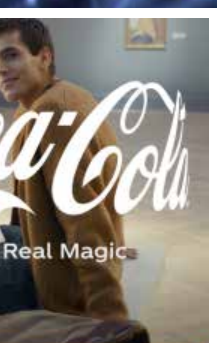
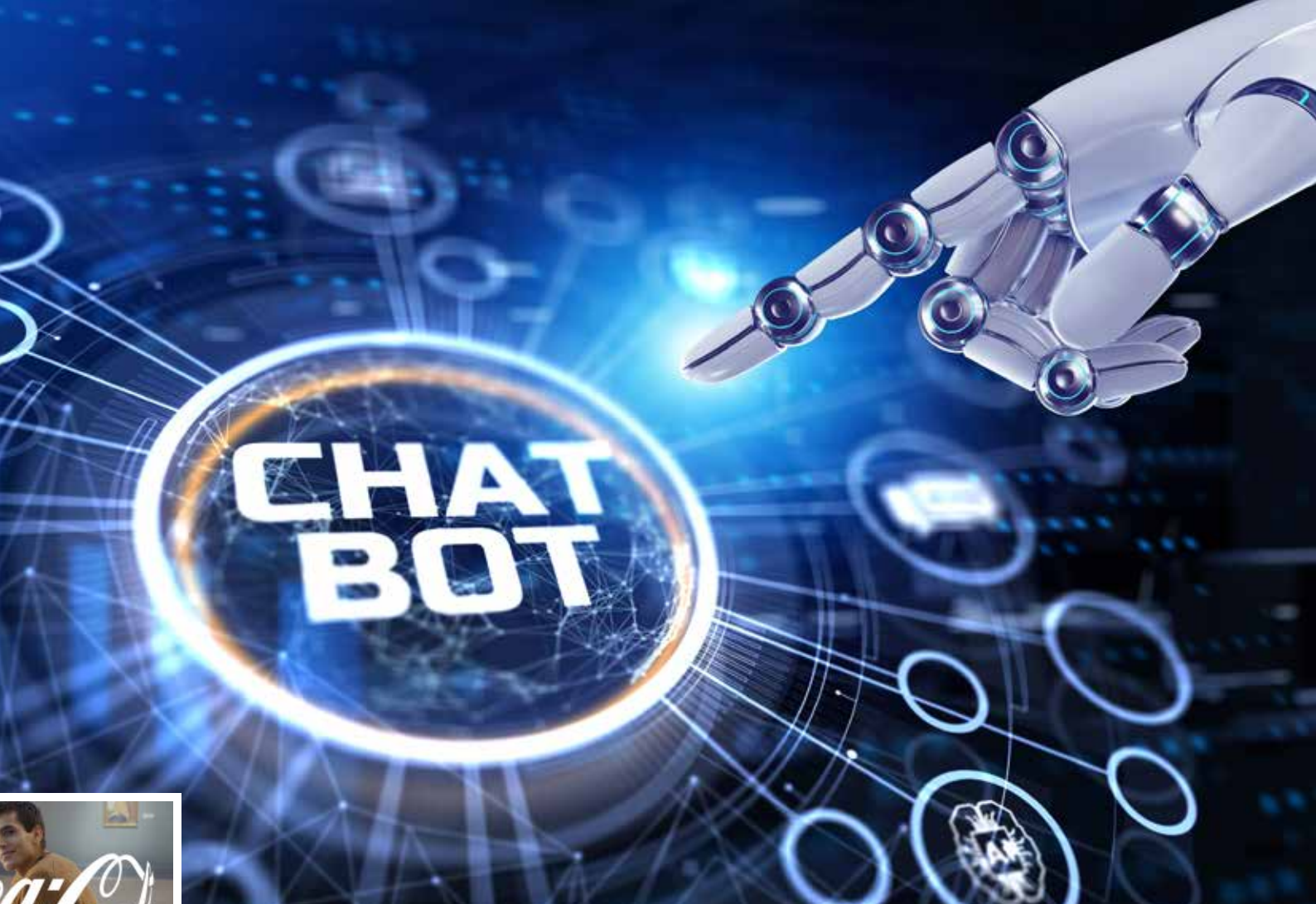
Also in March, corporate giants like Coca-Cola began generating ads partly through AI, while Levi’s said it would use AI for creating virtual models. The now-infamous image of the Pope wearing a white Balenciaga puffer jacket went viral. A cohort of tech evangelists also called for an AI development pause.

Authors

T.J. Thomson, Senior Lecturer in Visual Communication & Digital Media, RMIT University

Daniel Angus, Professor of Digital Communication, Queensland University of Technology





Amazon began integrating generative AI tools into its products and services in April. Meanwhile, Japan ruled there would be no copyright restrictions for training generative AI in the country.

In the United States, screenwriters went on strike in May, demanding a ban of AI-generated scripts. Another AI-generated image, allegedly of the Pentagon on fire, went viral.

In July, worshippers experienced some of the first religious services led by AI.

In August, two months after AI-generated summaries became available in Zoom, the company faced intense scrutiny for changes to its terms of service around consumer data and AI. The company later clarified its policy and pledged not to use customers' data without consent to train AI.

In September, voice and image functionalities came to ChatGPT for paid users. Adobe began integrating generative AI into its applications like Illustrator and Photoshop.

By December, we saw an increased shift to "Edge AI", where AI processes are handled locally, on devices themselves, rather than in the cloud, which has benefits in contexts when privacy and security are paramount. Meanwhile, the EU announced the world's first "AI Law".

Where to from here?

Given the whirlwind of AI developments in the past 12 months, we're likely to see more incremental changes in the next year and beyond.

In particular, we expect to see changes in these four areas.

Increased bundling of AI services and functions

ChatGTP was initially just a chatbot that could generate text. Now, it can generate text, images and audio. Google's Bard can now interface among Gmail, Docs and Drive, and complete tasks across these services.

By bundling generative AI into existing services and combining functions, companies will try to maintain their market share and make AI services more intuitive, accessible and useful.

At the same time, bundled services make users more vulnerable when inevitable data breaches happen.

Higher quality, more realistic generations

Earlier this year, AI struggled with rendering human hands and limbs. By now, AI generators have markedly improved on these tasks.

At the same time, research has found how biased many AI generators can be.

Some developers have created models with diversity and inclusivity in mind. Companies will likely see a benefit in providing services that reflect the diversity of their customer bases.

Growing calls for transparency and media standards

Various news platforms have been slammed in 2023 for producing AI-generated content without transparently communicating this.

AI-generated images of world leaders and other newsworthy events abound on social media, with high potential to mislead and deceive.

Media industry standards that transparently and consistently denote when AI has been used to create or augment content will need to be developed to improve public trust.

Expansion of sovereign AI capacity

In these early days, many have been content playfully exploring AI's possibilities. However, as these AI tools begin to unlock rapid advancements across all sectors of our society, more fine-grained control over who governs these foundational technologies will become increasingly important.

In 2024, we will likely see future-focused leaders incentivising the development of their sovereign capabilities through increased research and development funding, training programs and other investments.

For the rest of us, whether you're using generative AI for fun, work, or school, understanding the strengths and limitations of the technology is essential for using it in responsible, respectful and productive ways.

Similarly, understanding how others – from governments to doctors – are increasingly using AI in ways that affect you, is equally important.





@MPC...

Datasonic Private Dinner
3 October 2023



An Evening with Nick Tullett 4 October 2023



Group Legal Professional Qualification Programme 5 October 2023



@MPC...continues

Tactfully &
Responsibly
by Datuk
Bacho Piong
11 October
2023



ICAEW Dinner
14 September
2023



Farewell to
En Noor Ilias
15 November
2023



BES P2P Networking Dinner hosted by
PETRONAS
19 September 2023



@MPC...continues

BDO ASEAN Leaders Conference
22 November 2023



Member Cocktails Event 22 September 2023



PETRONAS Compliance Conference 25 September 2023



@MPC...continues

MPC Gala Dinner 24 November 2023





@MPC...continues



Luncheon At MPC
For GS Energy
President
26 September
2023

Billy Liew Private Dinner
27 October 2023



Veritas Appreciation Dinner 26 October 2023



Let's Celebrate Your Birthday In Style!

We want to make your Birthday really special as an exclusive member of our Malaysian Petroleum Club. That's why we have put together all these treats, just for you to celebrate with your family and friends, at any of our finest restaurants. Or in all of them !

All these treats specially for you when you dine at Malaysian Petroleum Club:

FREE - One Bottle of Wine/ Sparkling Juice.

FREE - One Birthday Cake.

FREE - One Hour of Fun Singing @ Samarang Karaoke Room.

FREE - Exclusive Sky Deck Viewing Experience.

50% - Discount for 4-10 people at any one of the restaurants.

Terms & Conditions Apply.

Your Spouse
We are extending all these treats to your spouse on his/her birthday to celebrate with family and friends.

*Supplementary card holder only.



Dulang Suite



Temana Brasserie



Seligi Pavilion



Sky Bridge



Sky Deck



Samarang Karaoke



MALAYSIAN
PETROLEUM
CLUB

Temana Brasserie

FUSION DINING





SCAN QR CODE FOR MENU

For reservation Call/Whatsapp:
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Shikin 017 646 6183



MALAYSIAN
PETROLEUM
CLUB

Dulang Suite

FINE DINING





SCAN QR CODE FOR MENU

For reservation Call/Whatsapp:
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Joe 016 264 3122
Shikin 017 646 6183



MALAYSIAN
PETROLEUM
CLUB

Seligi Pavilion

AUTHENTIC CHINESE
CUISINE



For reservation Call/Whatsapp:
MPC Hotline 012 711 8342,
Joe 016 264 3122
Shikin 017 646 6183



Bayan Bar

Most popular eatery in MPC!

Whether it's a Coffee/Tea break, Business Lunch, Dinner or simply to relax away from crowd, Bayan Bar it is!

Access Bayan Bar by touching your SmartCard on the electronic pad. Heads to the popular Coffee Station where you can help yourself to as many cups of coffee and espressos, as well as cookies, free of charge. However, non-members will be charged a nominal sum of RM10 per person. This is very convenient as you can quickly grab a cup of coffee and some cookies for yourself and your guests, and get right down to your discussions. Or for just a quick breather from your hectic schedule, before you head out again.





KIKU





The New KIKU has been completely refurbished to create a new event space for our members. It can be used for any corporate events or even meetings. We can convert this elegantly appointed space to suit your need. It can be for personal functions like anniversaries, weddings, birthday parties, and reunion dinners.

Just let us know your event and we will help transform this space creatively for a memorable event.



Flexible Event & Meeting Spaces

Tapis Room/ Meeting Room

Half Day

1. RM 198 Nett/Pax (Min. 10 Pax)
 - 1 x Coffee Break
2. RM 268 Nett/Pax (Min. 10 Pax)
 - 1 x Coffee Break
 - 1 x Set Lunch

Full Day

3. RM 298 Nett/Pax (Min. 10 Pax)
 - 2 x Coffee Break
 - 1 x Set Lunch

Kiku Hall/ Lobby Lounge

Half Day

1. RM298.00 Nett/Pax (Min. 10 Pax)
 - 1 x Coffee Break
2. RM368.00 Nett/Pax (Min. 10 Pax)
 - 1 x Coffee Break
 - 1 x Set Lunch

Full Day

3. RM 398.00 Nett/Pax (Min. 10 Pax)
 - 2 x Coffee Break
 - 1 x Set Lunch



The rate charges inclusive of :

- One main meeting room with boardroom setup
- Complimentary usage of white screen
- Conference materials such as writing pads, pencils
- Flipchart & White Board
- 1 x Bottled Drinking Water (Half day)
- 1 x 2 Bottled Drinking Water (Full day)
- Sweets throughout meeting

Others (Optional)

- Projector Rental/White Screen
- Flipchart & White Board

PA System

- Microphone/Speakers/Rostrum
- Rostrum only
- LED Screen

**Pricing for optional items
please consult our sales team.**



MALAYSIAN
PETROLEUM
CLUB

For enquiries contact:

MPC Hotline

012 711 8342

INDRA

012 252 8277

indra@mpc.com.my

SHIKIN

017 646 6183

shikin@mpc.com.my

Grab your mic and get ready to be a star!

Samarang Karaoke Lounge

MEMBERS

ADD ON VALUE

Free* 2 hours
karaoke session
limited to 5 pax only

Free* Jamming
Session after
5pm everyday
unless there is a
function going on.
RSVP necessary

**T&C: Minimum 5 drink orders*



MALAYSIAN
PETROLEUM
CLUB

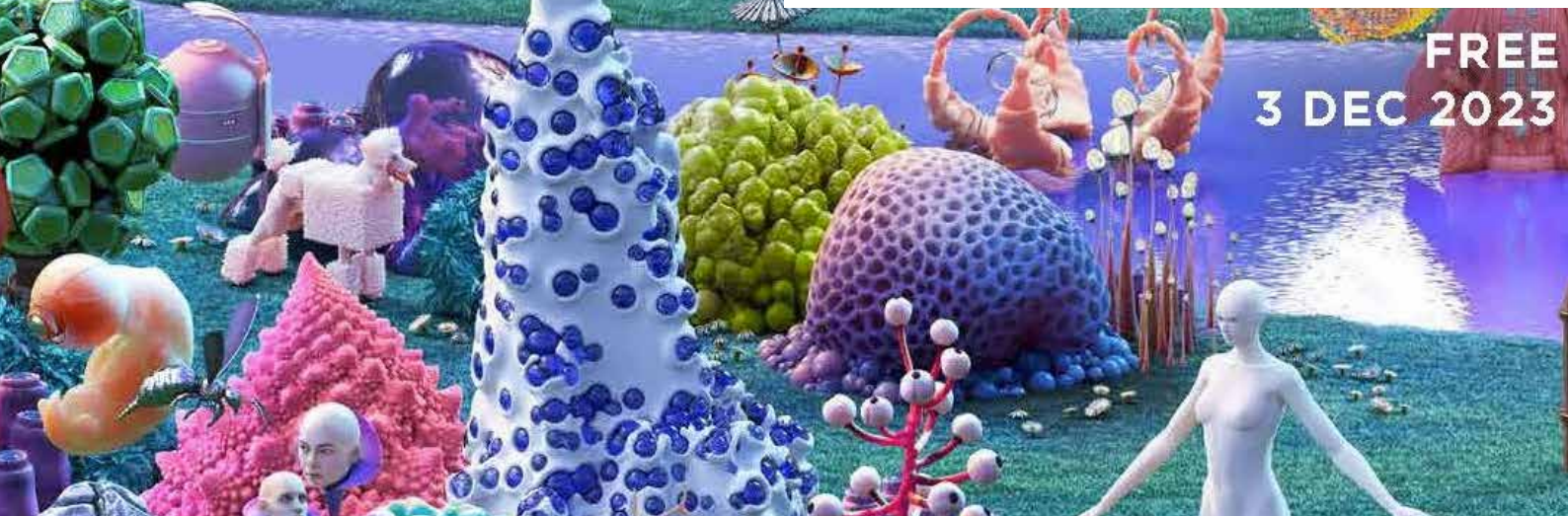
For reservation
Call/Whatsapp:
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The an
NGV Triennial
makes us question
forces us to see



What the previous two National Gallery of Victoria (NGV) Triennials have taught us is that the visitor should be prepared to be surprised, amazed and challenged. NGV Triennial 2023 does this in spades.

By the third iteration, the NGV Triennial has developed its own DNA signature. It is eager to redefine the parameters of art and design practice; it incorporates the entire curatorial team at the gallery; and the triennial interventions affect every level of the NGV building.

There is a case to be made, when the curatorial staff is large enough, for a project like a triennial to galvanise the staff into a creative collective with each person contributing according to their speciality, as well as working across disciplines.

Although it may be a large show – about 120 artists, designers and collectives from over 30 countries are involved in about 100 projects – it is manageable and is contained at the one site. It is designed to create a single knockout blow and largely manages to pull it off.

Newcomers and iconic names

As with its predecessors, this triennial contains a mixture of iconic names, including Tracey Emin, Sheila Hicks, Maison Schiaparelli and Yoko Ono, all represented by major works, together with those less well known, except to art insiders.

In an attempt to impose some sort of structure, three thematic pillars have been devised – Magic, Matter and Memory – and the artists have been loosely corralled into these categories.

In an exhibition of this nature, it is difficult and perhaps unnecessary to speak of highlights. Perhaps it is more meaningful to comment on the pieces that make you question your reading of reality.

Mun-dirra is a monumental woven fish fence created over two years by 13 Maningrida artists plus three apprentices. It creates a mesmerising installation that runs for about 100 metres. When questioned, the artists simply related how they collected the pandanus leaf, how they made the dyes, and then wove these eel traps to create this most wondrous installed environment in which you lose yourself among the veils.

Amazing Triennial 2023 on our world and see it differently

Author
Sasha Grishin, Adjunct Professor of Art History,
Australian National University.

ENTRY
- 7 APR 2024



Almost as a complement to it, Wurundjeri artist Aunty Kim Wandin has installed a bronze eight-metre-long eel trap in the moat in front of the gallery.

American-born French-based veteran artist Sheila Hicks in her *Nowhere to Go* sculptural installation creates a pyramid, almost seven metres high, where the rounded textile balls become both an architectural structure as well as a celebration of the power of colour. Quite simple in concept, at the same time memorable and effective.

Dutch digital artists' collective SMACK has created a tantalising and haunting installation *Speculum*.

It could be described as a digital animation of Hieronymus Bosch's famous triptych, *The Garden of Earthly Delights* (c1500). Here, each of the hundreds of little figures has been given an individual digital identity and is fully animated as it undergoes its various tortures and torments. It is an absorbing kinetic narrative that completely draws you in and reveals many troubling contemporary aspects to eternal questions concerning the human condition.

Questioning our world

Polish-born American-based artist Agnieszka Pilat and her *Hetrobots*, especially commissioned for NGV Triennial 2023, is one of a number of pieces at the triennial that questions the role of artificial intelligence in art, design and in our lives.

Pilat has appropriated three robot "dogs" from engineering company Boston Dynamics, which have been used by militaries and police forces. Here her quite "cute" dogs have their own built environment in which they creatively rearrange the interior, create marks on canvases and shape their environment as a non-programmed act.

In a way, nothing much happens, but incrementally they are changing our world.

One of the more spectacular exhibits comes from the Paris haute couture house Maison Schiaparelli. Artistic director Daniel Roseberry presents a selection of recent costumes, gilded accessories and surreal body adornments within an immersive celestial environment. It is a strangely out-of-this-world experience.



A surprising but very effective inclusion is a cameo exhibition of Prudence Flint's paintings titled *Hunting and Fishing*.

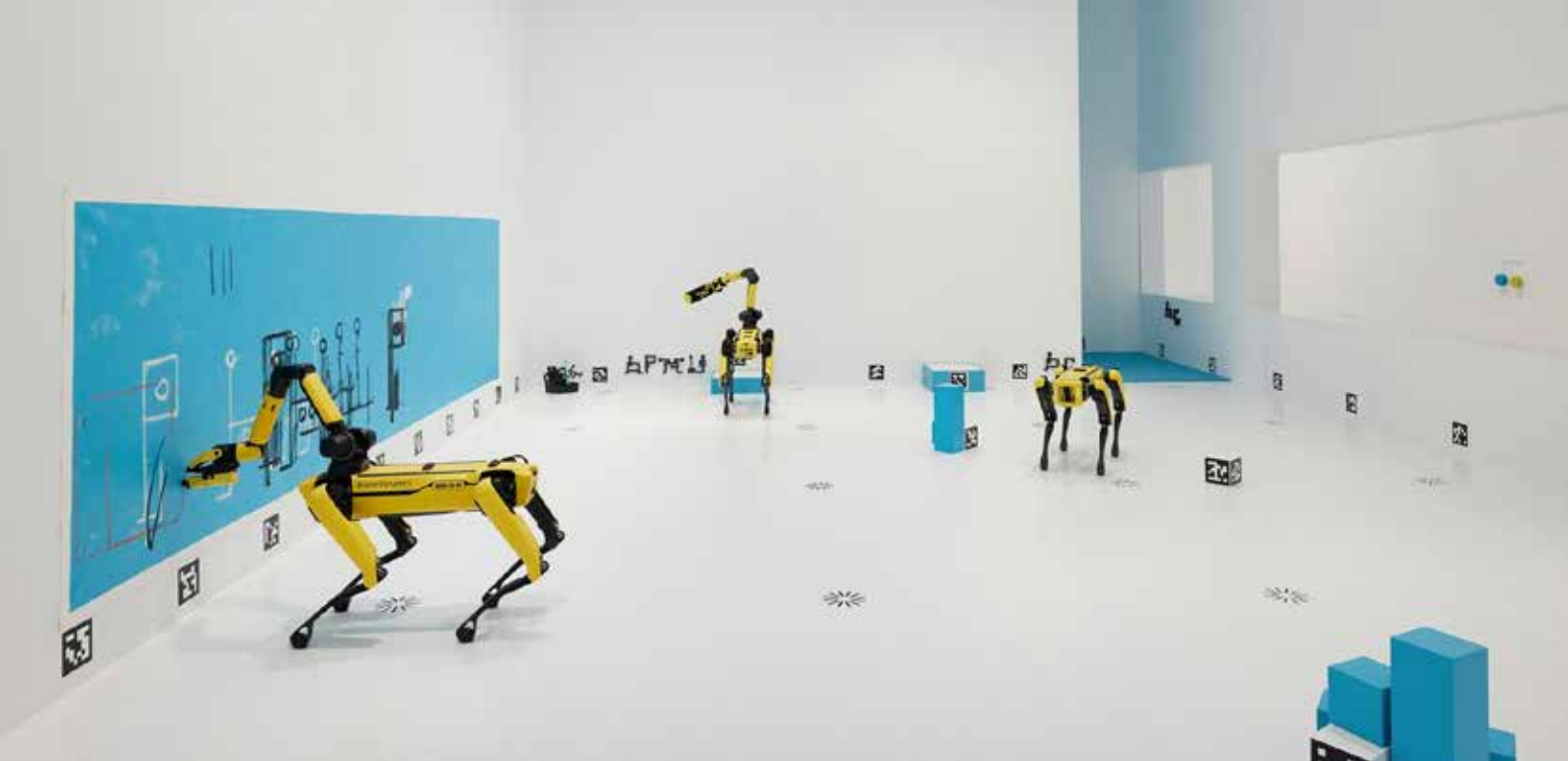
This Melbourne painter has created over a number of decades a peculiar figurative language where fairly spartan and slightly surreal interiors are populated by a series of scantily clad models. Over the years, her paintings have developed an uncanny atmosphere – calm, accessible and frequently carrying the sense of a suppressed silent scream.

The proof of a great exhibition is that it makes us question our world and forces us to see the world differently. NGV Triennial 2023 assaults our senses as we encounter architecture that breathes, mega-cities that fracture into human fragments, a huge hand that either tells us that all is OK or flicks us the bird and Yoko Ono who defiantly asserts "I LOVE YOU EARTH".

The NGV has managed to raise A\$8.5 million to pay for many of these newly commissioned projects and presents the triennial as a free event. This exhibition celebrates the freedom of the human spirit and will amuse, delight and shock over a million people who will visit it over the next four months.

The NGV Triennial 2023 is at the National Gallery of Victoria until April 7 2024.





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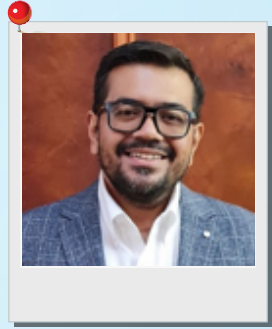


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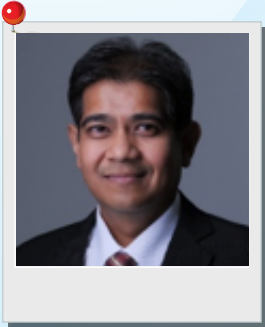
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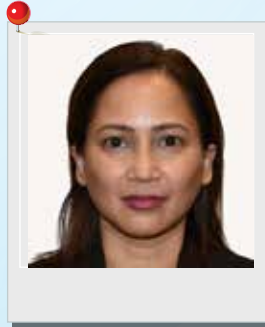
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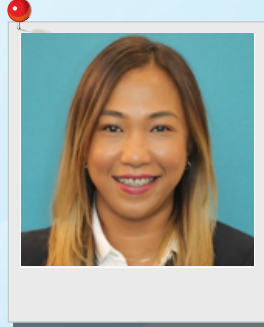
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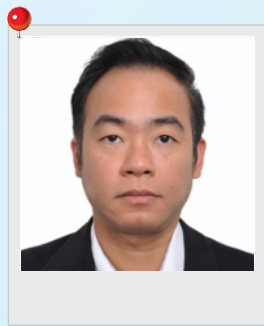
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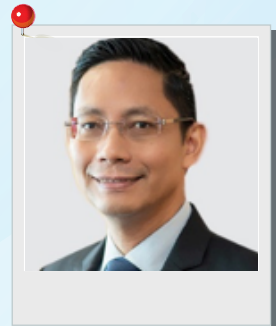
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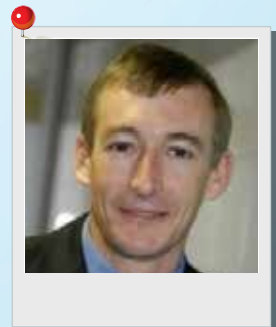
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