



MALAYSIAN PETROLEUM CLUB
RESOURCE MAGAZINE

VOLUME 31.1 JUL 2023 KDN: PP7878/12/2012 (031611)

SELAMAT HARI
MERDEKA
Malaysia



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

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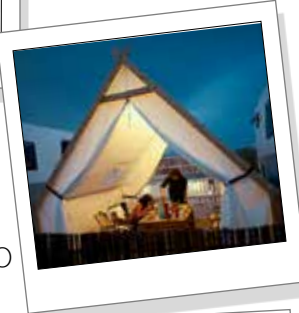
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Download
the IAC App

BUSINESS SET LUNCH

From : July 2023 • Venue : Dulang Suite
Monday to Friday • Time : 12.00pm – 2.30pm

APPETISER

SMOKED SALMON BRUSCHETTA

Smoked Salmon Roulade, Crème Cheese, Capers,
Onion and Thin Slice Bread

OR

CRÈME OF DUBARRY

Creamy Cauliflower Soup, Topped with
Prawn Melba Toast, Finished with Chive Oil

MAIN COURSE

CHARRED AUSTRALIAN BEEF TENDERLOIN

Beef Tenderloin, Feta Cheese Fritter,
Sauté Spinach and Shallot Confit Sauce

OR

GRILLED CRUSTED SOLE FISH

With Vegetables Ceviche, Saffron Risotto,
Pink Pepper Cream Sauce

OR

RAISIN, PRUNE & APRICOT CHICKEN

Sauté Green peas, Minty Carrot, Balsamic Raisin Sauce

DESSERT

BURNT CHEESE CAKE

Mango Coulis, Pistachio & Biscuit Crumble

OR

FRUIT PLATTER

Mango, Honey Dew & Grape

COFFEE & TEA

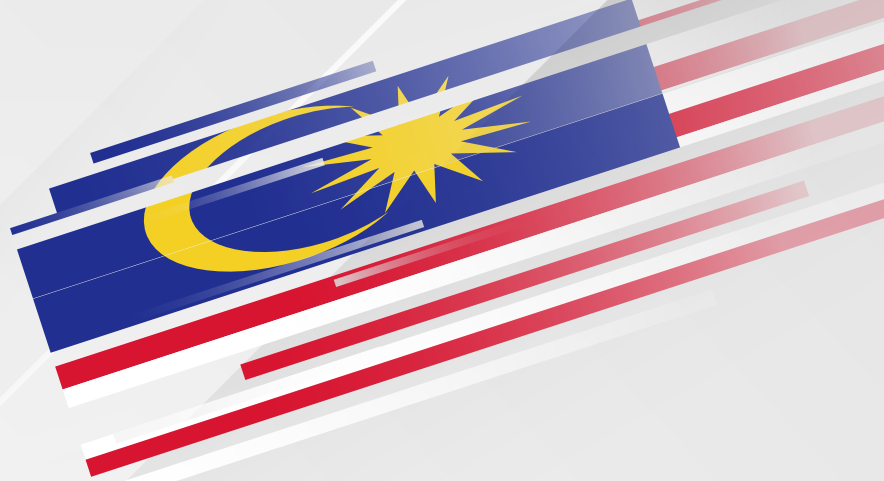
RM 168



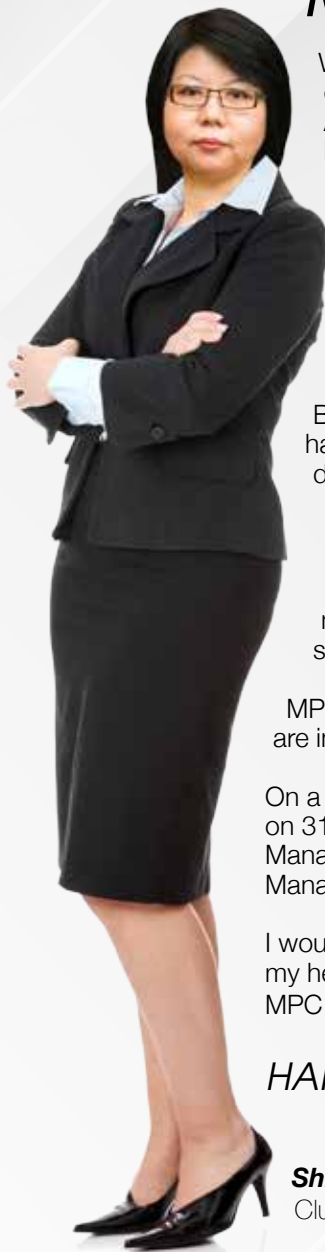
**MALAYSIAN
PETROLEUM
CLUB**

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

Club Manager @YOUR SERVICE



MID-YEAR GREETINGS!



We have reached the halfway point of 2023, where we find ourselves in-between what was and what is yet to come. As time keeps ticking, make all your endeavours culminate into favourable outcomes for the next half of the year.

And MPC has lots of delicious motivations for you to navigate the months ahead. For starters, indulge in our **INDONESIAN Food Promotion** to spice things up for you and your business affiliates, and your loved ones.

There's also the **SELIGI Specialty Menu** and **WOK Specials** for some Chinese mouthwatering favourites. Or you may prefer negotiating business at our **DULANG Business Set Lunch** for successful outcomes. We also have our **AUGUST Weekday Menus** where a different set of delicious temptations await you every day.

For a relaxing Saturday, bring your family to enjoy the **SATURDAY Platter**. And do drop by for our **Coffee Time** and **Cakes Galore** to perk up your day, or for a cozy informal meeting. Our door is always open to greet you and to be of service to you.

MPC's AGM is on Monday, 11 September 2023. All members are invited to attend.

On a parting note, after 28 years at MPC, I am calling it a day on 31 August 2023. Charles Abdullah will replace me as Club Manager, and Mathew Sangilos will be the F&B Operations Manager.

I would like to express my sincere gratitude from the bottom of my heart to all members for your kind support all these years. MPC is in excellent hands with Charles and Mathew on board.

HAPPY MERDEKA

Shirley Tan
Club Manager

PRESIDENT

Datuk Tengku Muhammad Taufik
Tengku Aziz

VICE PRESIDENT

Puan Siti Hurrairah Binti Sulaiman

TREASURER

Pn. Liza Mustapha

SECRETARY

En. Sareen Risham

GENERAL COMMITTEE MEMBERS

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En. Noor Ilias Mohd Idris
Mr. Masashi Shiraishi

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July SATURDAY FAMILY PLATTER

Platter For 4

12pm to 2.30pm (Lunch)

6pm to 10pm (Dinner)

Pre-Book for Dinner before 4pm

WESTERN PLATTER

Cauliflower Soup with Garlic Bread



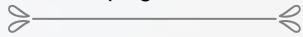
Deep Fried Crispy Chicken with Salad & Mushrooms Sauce

Lamb Chop with Black Pepper and Mint Sauce

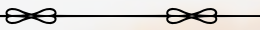
Seabass Picatta

Sautee Potato Wedges with Streaky Beef and Cherry Tomato

Seafood Spaghetti Marinara



Chef Sliced Cake of the Day with scoop of Ice Cream



MALAY PLATTER

Laksa Johor with Condiments



Steamed White Rice

Murtabak with Chicken Curry

Ayam Pandan

Asam Pedas Daging Tetel

Steam Seabass with Calamansi & Coriander Leaf

Sawi Putih Goreng Ikan Masin

Keropok Ikan

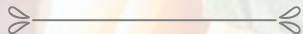


ABC with Vanilla Ice Cream



CHINESE PLATTER

Sweet Corn and Minced Chicken Soup



Crispy Boneless Chicken with Lemon Sauce

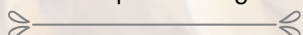
Deep Fried Seabass with Chili Sauce

Spring Roll and Beancurd Roll with Barbeque Sauce

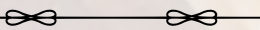
Fried Green Vegetables & Hon-Shimeji Mushrooms

Fried Rice with Salted Fish

Keropok Udang



Chilled Sea Coconut & Longan



FREE FLOW

Coffee/Tea/Chilled Juice

RM268 Per Set



MALAYSIAN
PETROLEUM
CLUB

Call/Whatsapp:

MPC Hotline 012 711 8342

Joe 016 264 3122

Shikin 017 646 6183



August & September
Venue : Temana & Bayan Bar
Time : 12pm to 2.30pm



MALAYSIAN
PETROLEUM
CLUB

INDONESIAN FOOD PROMOTION

FOOD HIGHLIGHT

Nasi Garume Goreng & Ayam Penyek
Sambal Jawa
Rendang Ayam Minang

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



AUGUST

MONDAY - FRIDAY
WEEKDAY
LUNCH

12PM to
2.30PM



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Nasi Ayam Penyek/ Gurame Goreng Ayam Goreng Berempah, Sup, Tempe Goreng, Sambal Penyek, Salad & Keropok Ikan	TALAM SET Nasi Putih, Rendang Ayam Minang, Ikan Masam Manis, Sambal Jawa Tauhu & Tempe, Kacang Panjang Goreng Bertelur, Sambal Belacan, Ulam & Ulaman, Telur Masin, Keropok Ikan & Slice Fruits	TALAM SET Nasi Putih, Ayam Goreng Serai, Daging Masak Kicap, Masak Lemak Labu, Sambal Jawa Tauhu & Tempe, Sambal Belacan, Telur Masin, Ulam & Ulaman, Keropok Ikan & Slice Fruits	TALAM SET Nasi Putih, Ayam Masak Merah, Daging Salai Masak Lemak Cili Api, Pajeri Nenas, Sambal Jawa Tauhu & Tempe, Sambal Belacan, Telur Masin, Ulam & Ulaman, Keropok Ikan & Slice Fruits	Set Nasi Campur Nasi putih, Chili Chicken Kam Heong, Sayur Goreng dgn Oyster Sos
RM 22	2 pax: RM 40 4 pax: RM 76	2 pax: RM 40 4 pax: RM 76	2 pax: RM 40 4 pax: RM 76	RM 18

Chef's Special

DESSERT

ABC
 Cendol
 Coconut Jelly Pandan
 2 Scoops of Ice Cream
(Vanilla, Chocolate, Strawberry)

RM 5
 RM 5
 RM 5
 RM 5



MALAYSIAN
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 Joe 016 264 3122
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CHEF SPECIAL

MIX GRILL PLATTER

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

RM30

ALA CARTE

Grilled Chicken Chop with Fries, Coleslaw, Salad & Mushroom Sauce

RM 20

Lamb Chop with Fries, Coleslaw and Black Pepper Sauce

RM 28

Spaghetti Alfredo with Chicken and Swiss Brown Mushrooms

RM 20

Seafood Mee Hailam

RM 20

Bakso Daging Special

RM 18

ADD ON

Siakap Sambal Berlada (600gm)

RM 50

Sotong Bakar (300gm)

RM 35

Telur Dadar

RM 5

Keropok Ikan

RM 5

Plain Rice

RM 5





MALAYSIAN
PETROLEUM
CLUB

**For
reservations call:**
03 - 2166 3200

AUGUST

Seligi

WOK MENU

Time : 12pm – 2.30pm, 6.30pm – 10pm **Day :** Monday to Saturday

ORIENTAL WOK A

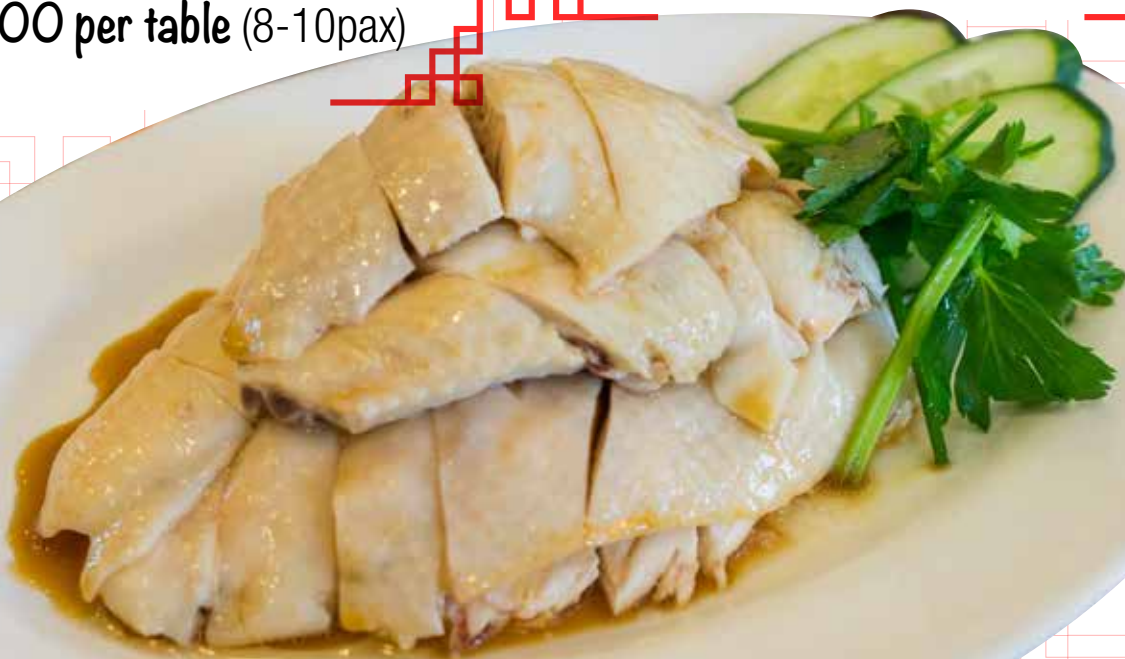
- *Tom Yam Seafood Soup*
- *Boneless Chicken, Crispy Onion Rings with BBQ Sauce*
- *Steamed Fish Fillet with Spicy Chili Sauce*
- *Braised Curry Prawn with Cream cooked in Claypot*
- *Trio of Vegetables, Stir Fry in Prawn Paste Garnished with Salted Fish*
- *Wok Fried Egg Noodles "Szechuan" Style*
- *Ice Cream with Diced Tropical Fruits*

MYR 2,000 per table (8-10pax)

ORIENTAL WOK B

- *Slow Braised Seafood & Bean Curd Soup*
- *Steam Salted Free-Range 'Kampong Chicken'*
- *Steamed Cod Fish with Ginger & Garlic*
- *Deep-fried Prawn with Roasted Sesame Sauce*
- *Braised Abalone Mushroom in Claypot*
- *Wok Fried Rice "Hokkien" Style*
- *Chilled Red Bean Sago*

MYR 2,600 per table (8-10pax)



@MPC...

Father's
Day 2023



Petrosains RBTX Challenge 18 May 2023



@MPC...continues



Open House
Petronas
GHRP HC
22 May 23



AUG Student Services - 22 May 23



Petronas - BIGST TEAM ENGAGEMENT 2023



PETRONAS
- Asset
Integrity
Birthday &
Farewell
19 June 23



Sabah
State
Government
Visit -
20 June 23



@MPC...continues

Prasarana -
13 June 2023



Leadership
Conference
29 June 2023



Grab your mic and get ready to be a star!

Samarang Karaoke Lounge

REOPENING PROMO

Birthday Parties,
Private Functions
or the perfect place
to showcase your
crooning prowess
with friends

First 2 hours : RM350*
Subsequent hour :
RM100

Starting time : 3pm
Room Capacity :
Max. 15 pax

**Comes with one round of chilled juices*



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



RATUKU (Vokal Abadi)

Penyanyi: Jihan Fahri
(BMG Music Publishing Sdn. Bhd.)
Lirik: Anwar
(BMG Music Publishing Sdn. Bhd.)
© 2000 Anika Entertainment Sdn. Bhd.

New Member Promotion

REGULAR MEMBERSHIP

Entrance Fee: RM3,180
Security Deposit: RM1,000

**RM2,000 will be reimbursed
as dine-in credit**



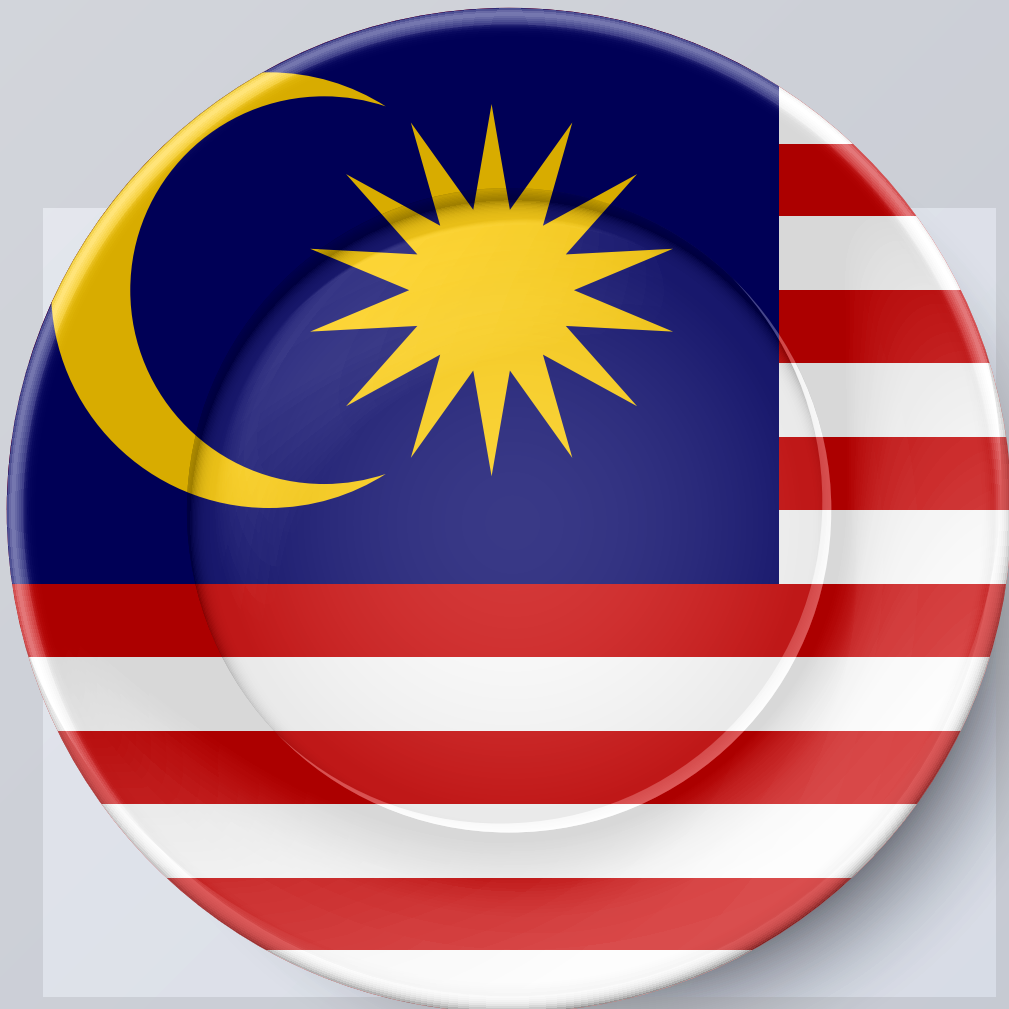
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For enquiries call:
03 2166 3200
Mathew 014 880 0059
Syahril 019 540 3799
enquiries@mpc.com.my



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CLUB

*Celebrate
Merdeka@MPC*



Food that inspires

7 tips

for a healthier relationship with your digital devices

This article is republished from The Conversation
Author : Paul Levy
Senior Lecturer and Researcher in Innovation
and Digital Leadership, University of Brighton





How long do you spend staring at a screen every day? According to one report, the average person spends about seven hours a day on screens connected to the internet. And that figure is going to be even higher if your job is mainly done in front of a computer.

Most of us over-use digital devices, spending too long either working or enjoying being distracted on phones,

tablets, laptops or even VR headsets. We are accused of being addicted to tech and warned of the dangers to our physical and mental health.

One significant paradox here is that we often retreat into the digital world to escape the stresses of the physical world, but can end up simply collecting other kinds of digital and physical stress along the way.

As a parent, I became concerned a few years ago about the effect my digital life was having on my work and family. I did some research of my own, changed the way I used my devices and even wrote a book about the dangers of what I call the “digital inferno”.

It’s only in recent years that longer-term studies have been published on the issue. And taken together, these studies comprise a growing and significant body of knowledge, that is hard to dismiss or ignore: too much tech can cause issues for us humans.

To be clear, digital devices offer significant benefits – think connection, education, entertainment. The danger is when our overuse of them becomes toxic to our health.

From a personal perspective, eye strain, neck ache, poor sleep, stress, repetitive strain injuries of all kinds and impaired hand function are just a few of symptoms I’ve had over the years thanks to my overuse of screens and devices – and research shows I’m far from alone.

If any of these symptoms describe you (or anyone you know), or you just feel too much of your life is taken up with staring at a screen, then you might find my advice on how to regain control of your tech helpful.

How to regain control

1. Practice putting down your digital devices consciously

Keep them out of sight and put them away when you aren’t using them, especially at night. Banish them from the bedroom, get an alarm clock (so you aren’t using your phone alarm) and you’ll sleep better without the late-night scrolling. And get out of the habit of watching TV with your phone next to you. Just focus on one task at a time without the distraction of another screen.

2. Set yourself screen time limits

Too much screen time can give you headaches. Be mindful of the way you use your tech and make use of features like voice notes, which allow you to stay up-to-date with communication without staring at a screen for a long time.

3. Stop allowing digital distractions

Constant interruption can induce physical and mental stress. Turn off notifications and alerts when you want to fully focus on a task. And keep your phone off your desk. Research shows that having your phone nearby, even if it’s not buzzing or ringing and even if the power is off, can hurt your performance.





4. Schedule proper digital-free time

Depression and anxiety is one result of digital overload. So getting away from your digital world for a while is important. Take a walk in nature, read a book, go for a bike ride – anything that takes you away from the screens for a while.

5. Make screens easier on the eyes

Screen overuse can strain our eyes and affect our eyesight. Don't squint at tiny screens to do work that would be better done on a larger-screen laptop. Reduce the blue light on devices and make use of all the other helpful accessibility features. Start with that screen glare. And also make sure the volume doesn't burst your ear drums.

6. Take control of the chaos of information overload

Organise your phone, computer and tablet so you can use them more efficiently. Some apps really do help you take charge of your life and work more calmly and effectively. Time-tracking apps measure how much time you're spending (wasting) on your screen – prepare to be horrified! We regain mastery over our digital devices when we become more proactive in their use.

7. Sit well when you are digitally engaged

Slouching over a phone or hunching over your laptop will harm your neck and your back. Sit upright, stretch regularly and exercise often – without your phone.

Be a digital decider

These seven tips should help you regain a sense of control over your digital life. For me, it's all about sleeping and waking better after leaving my phone downstairs. It's about having dedicated, planned digital time and specific times when the phone has no place in what I'm doing.

Yet it's also about enjoying these tech miracles in a more satisfying way and using them more consciously. I like to think of myself now as a digital decider and not just another digital casualty.



BREAKFAST

@TEMANA BRASSERIE
MONDAY TO FRIDAY
7.30AM – 11.00AM

*Good Morning
Starts With*

*Coffee
or
Tea*

GREEN SALAD PLATTER

Skinless grilled chicken breast and vinaigrette dressing **RM10**

MONTE CRISTO SANDWICHES

Chicken ham and cheese in white bread coating with egg, honey and green salad **RM12**

HALF BOIL EGGS

Salad, Soy Sauce and Toast Bread **RM9**

HARD BOIL EGGS

Salad, soy sauce and toast bread **RM9**

SCRAMBLE EGGS

Salad, grill tomato and toast bread **RM9**

PLAIN OMELETTE

Salad, grill tomato and toast bread **RM9**

HASH BROWN POTATO (2PCS)

Served with salad and grill tomato **RM 9**

HAWAIIAN OMELETTE

Salad, grill tomato, baked bean and toast bread **RM12**

AMERICAN BREAKFAST

Double fried eggs, grill sausages, salad, tomato, baked bean, hash brown potato and toast bread **RM15**

NASI LEMAK with Fried Egg

RM9

NASI LEMAK SAMBAL SOTONG with Fried Egg

RM12

CHICKEN PORRIDGE

RM9

MEE HOON SIAM with Fried Egg

RM9

CHINESE FRIED RICE with Fried Egg

RM9

PRATHA BREAD with Dhall & Samba

RM7

ROTI TAMPAL, Kuah Dall & Sambal

RM9

ROTI BAKAR with Kaya

RM7

TUNA SANDWICH

RM7

OVERNIGHT OAT

RM5

CURRY PUFF (2 PCS)

RM5

MALAY KUIH OF THE DAY(3 PCS)

RM5

ADD ON

Fried Chicken **RM7**

Fried Crispy Paru **RM5**

Sambal Sotong **RM7**



MALAYSIAN
PETROLEUM
CLUB

HI-TEA

@TEMANA BRASSERIE

MONDAY TO FRIDAY • 3.00PM – 6.30PM

Let's Take a Break

Coffee or Tea



BANANA FRITTER	RM5
SWEET POTATO FRITTER	RM5
CUCUR UDANG	RM5
KEROPOK LEKOR	RM5
CHICKEN LOH BAK	RM5
ROTI BAKAR with Kaya	RM7
TUNA SANDWICH	RM7
ROTI TIBAB	RM7
ROJAK BUAH	RM10
ABC	RM5
MIX FRUITS	RM7





Birthday Gifts

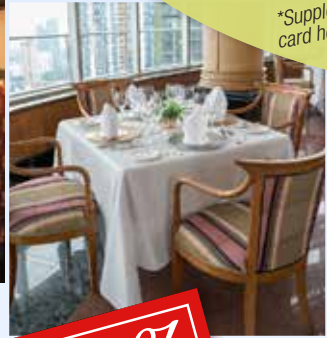
We want to make your Birthday really special, as an exclusive member of our Malaysian Petroleum Club. That's why we have put together all these treats, just for you to celebrate with your family and friends, at any of our finest restaurants.

FOR YOU & 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.

When you dine at MPC:

- Free** - One Bottle of Wine/Sparkling Juice
- Free** - One Hour @ Samarang Karaoke Lounge
- Free** - Exclusive Sky Deck Viewing Experience
- Free** - One Birthday Cake
- 50%** - Discount for 4 – 10 people at any one of our restaurants

Terms & Conditions Apply



Free!
WHOLE CAKE



50%
DISCOUNT FOR DINE IN

Free!
BOTTLE OF WINE/ SPARKLING JUICE



Free!
ONE SKY DECK ADMISSION



Free!
1 HOUR SAMARANG LOUNGE



MALAYSIAN PETROLEUM CLUB

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

SELIGI 菜单 SPECIALTY MENU

Promotion Start :

May 2023

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

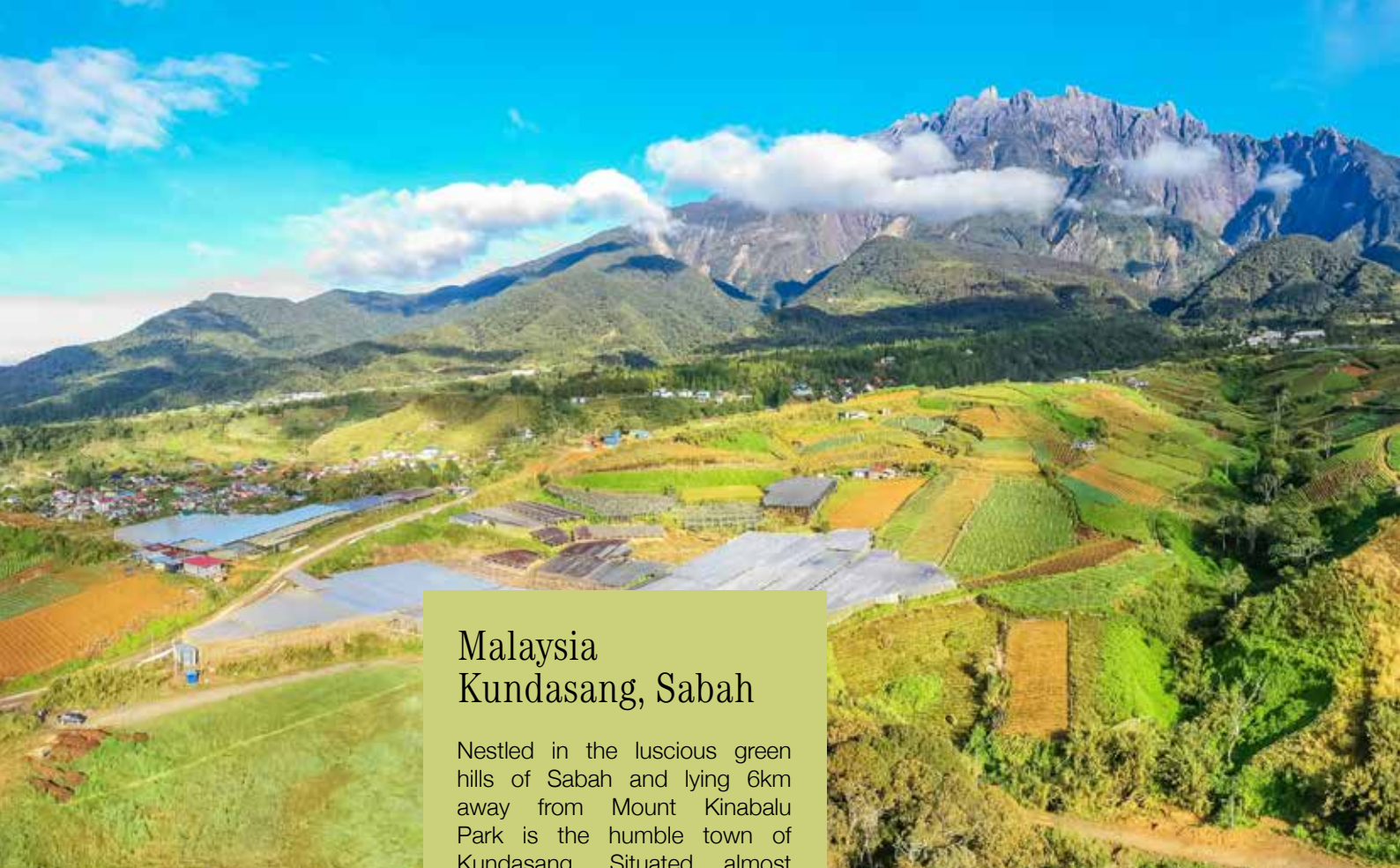
MYR 4,888 per table (8-10 pax)



A little winter close to home

Thinking about how to escape the infernal weather and seek out cooler places for a holiday? You don't have to think about expensive trips to places halfway across the world! Just look at these places closer to home to get away from the immense heat!

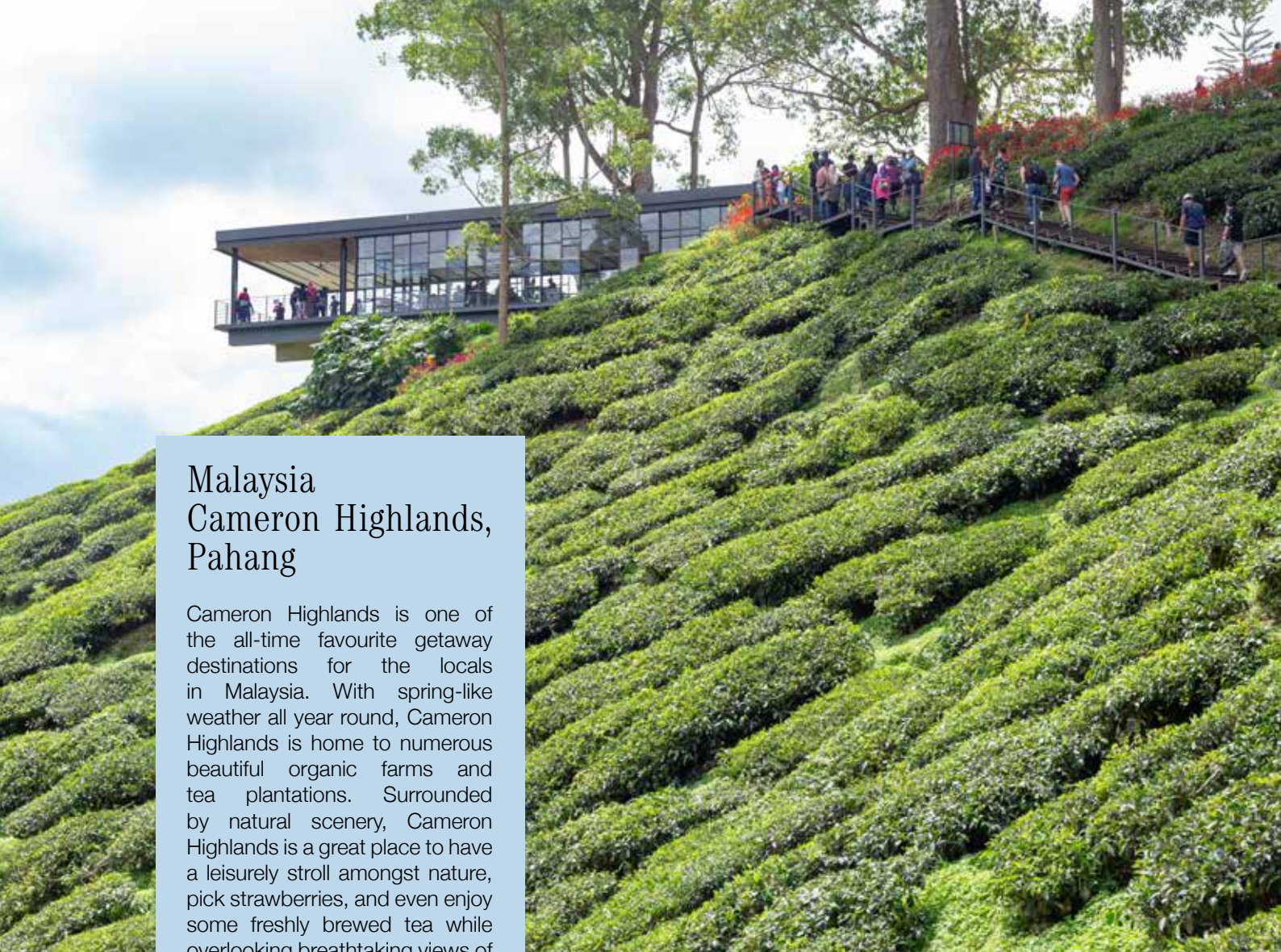




Malaysia Kundasang, Sabah

Nestled in the luscious green hills of Sabah and lying 6km away from Mount Kinabalu Park is the humble town of Kundasang. Situated almost 2,000 metres above sea level, Kundasang is known to have nightly temperatures as low as 13 degrees, especially in the months of July and August! With such stunning natural scenery and a lovely climate to relax and unwind, it's no wonder the town is known as the New Zealand of Malaysia!





Malaysia Cameron Highlands, Pahang

Cameron Highlands is one of the all-time favourite getaway destinations for the locals in Malaysia. With spring-like weather all year round, Cameron Highlands is home to numerous beautiful organic farms and tea plantations. Surrounded by natural scenery, Cameron Highlands is a great place to have a leisurely stroll amongst nature, pick strawberries, and even enjoy some freshly brewed tea while overlooking breathtaking views of the surrounding hills.





Thailand Chiang Rai

Thailand isn't exactly a country that's often associated with cool weather. But I reckon that's because most of us only ever experience Thai destinations like Bangkok or Phuket.

October until February is the best time to visit Chiang Rai, during these months the weather is very pleasant with low temperatures and humidity. It's a great time to indulge in outdoor activities and visiting attractions like the pristine beaches for watersports, magnificent ancient temples, tropical rainforests for jungle treks and wildlife safaris and adventure sports, night bazaars, cave explorations, etc.





Thailand Chiang Mai

Chiang Mai, a city known for its beautiful temples, vibrant night markets, and unique weather patterns. Nestled in the mountainous region of Northern Thailand, Chiang Mai offers a different climate compared to the tropical weather Malaysians are accustomed to.

The best time to visit Chiang Mai depends on your preferences. If you enjoy cooler weather and local festivals, consider visiting in November or December. If you prefer warmer weather and fewer tourists, the hot season from March to May could be ideal.





Vietnam Hanoi

One of the top destinations in Southeast Asia, Hanoi is the capital of Vietnam and one of the most atmospheric cities in the region. Known as the 'Paris of Asia' for its charming yet quaint ambience, delicious baguettes and aromatic coffee, the city's temperature plunges to the low 20s between December and February, making it ideal weather to visit the many cultural locations and scour the streets for delicious street food. And needless to say, a trip to Halong Bay in this weather is an experience not to be missed!



Vietnam Sapa

We move from the popular city of Hanoi to the more rustic rural charms of lesser-known Sapa. While tourism has enabled the town to develop quickly in recent years, the true charm of Sapa lies in its outskirts. It is northern Vietnam's premier trekking hotspot, offering lush greenery and the chance to live amongst the hill tribe minorities as they go about their daily lives. The average temperature here reaches extremely low levels during the winter months so if you're looking for cold but not freezing-my-eyebrows-off cold, plan your visit between March and May.





The Philippines Baguio City

Most people know that Manila is the capital city of the Philippines. But did you know that Baguio is known as the summer capital? That's because of the city's daily temperature averages between 18–20 degrees! Baguio city is a city of the arts, playing host to the annual Baguio Arts Festival and featuring beautiful artistic works and architecture, in addition to natural wonders like Mt. Cabuyao! February is the best time to visit as it is also during this time when the city holds its Panagbenga Festival, an annual flower festival and fiesta!



A person wearing a red long-sleeved shirt, black pants, and a pink hijab is swinging on a rope swing. The swing is suspended from two tall, vertical wooden poles. The person is in mid-air, with their legs extended and arms holding the ropes. The background features a vast, hazy mountain landscape under a blue sky with light clouds. The foreground shows a grassy hillside.

Indonesia Mount Rinjani, Lombok Island

Much like Bali, Lombok Island is generally known for its pristine beaches and crystal-clear waters. However, located on Lombok is Mount Rinjani, the second highest volcano in Indonesia. This is not for the faint of heart as the hike to the peak takes an average of at least two days and the temperature drops below 10 degrees at night! Sure, the hike sounds like a harrowing task but the view from the top will be well worth the climb. Apart from hiking, you could also take a stroll and visit the numerous waterfalls and local villages around the area for a less tiring yet equally fulfilling getaway.





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Global warming to bring record hot year by 2028 - probably our first above 1.5°C limit

*This article is republished from [The Conversation](#)
Authors: Andrew King - Senior Lecturer in Climate Science,
The University of Melbourne*

One year in the next five will almost certainly be the hottest on record and there's a two-in-three chance a single year will cross the crucial 1.5°C global warming threshold, an alarming new report by the World Meteorological Organization predicts.

The report, known as the Global Annual to Decadal Climate Update, warns if humanity fails to reduce greenhouse gas emissions to net zero, increasingly worse heat records will tumble beyond this decade.

So what is driving the bleak outlook for the next five years? An expected El Niño, on top of the overall global warming trend, will likely push the global temperature to record levels.

Has the Paris Agreement already failed if the global average temperature exceeds the 1.5°C threshold in one of the next five years? No, but it will be a stark

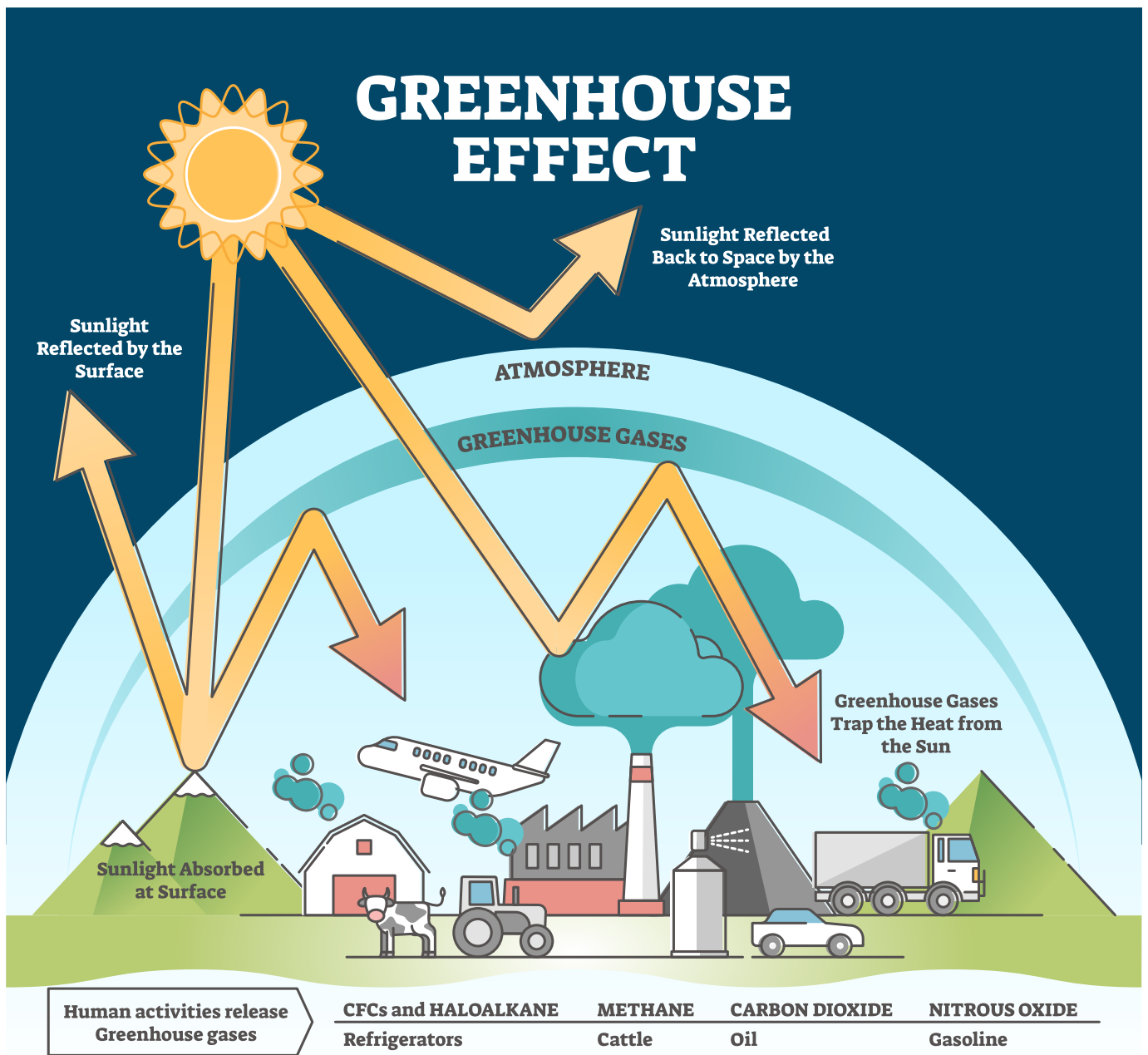
warning of what's in store if we don't quickly reduce emissions to net zero.

Warming makes record heat inevitable

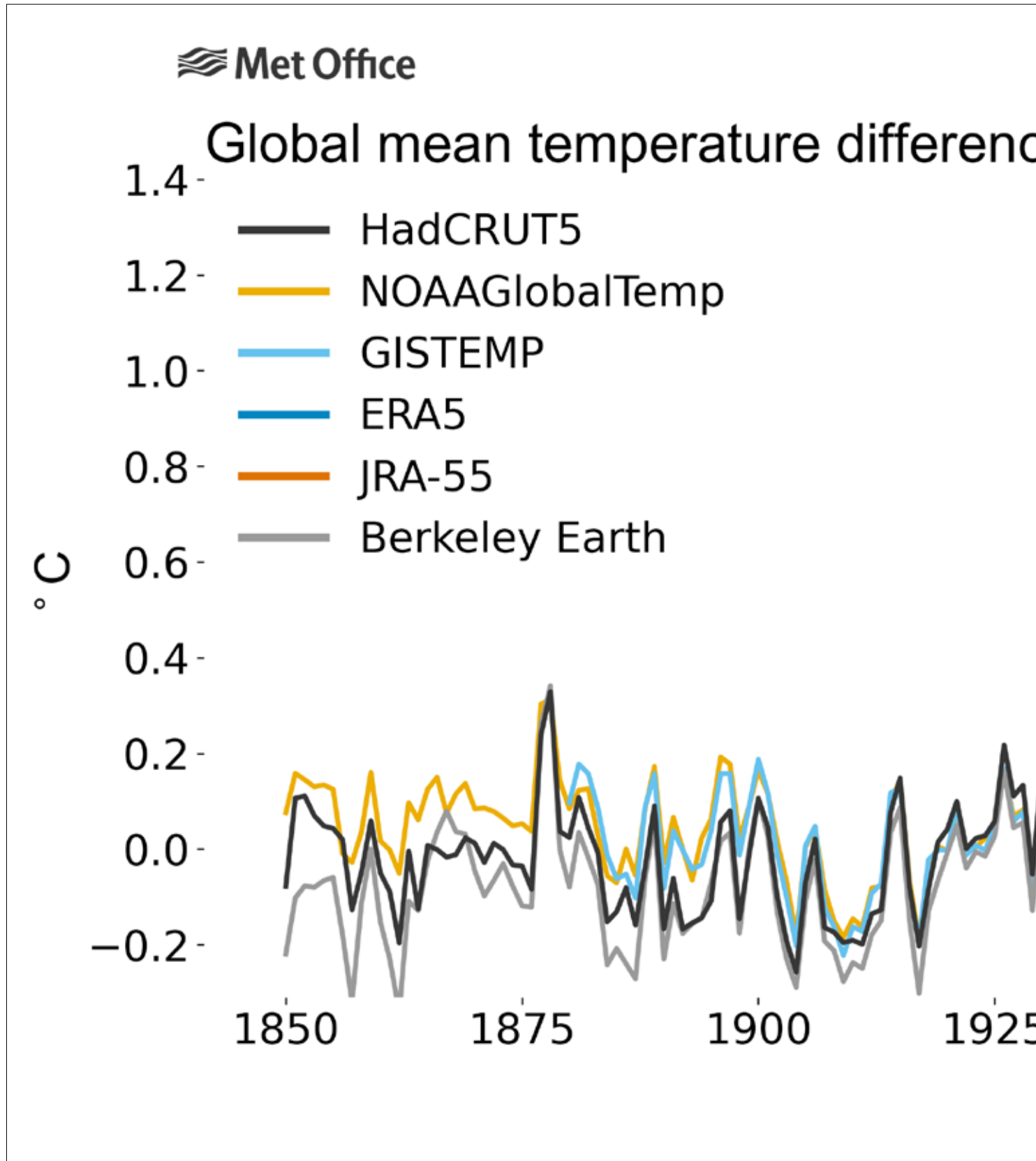
The World Meteorological Organization update says there is a 98% chance at least one of the next five years will be the hottest on record. And there's a 66% chance of at least one year over the 1.5°C threshold.

There's also a 32% chance the average temperature over the next five years will exceed the 1.5°C threshold. The chance of temporarily exceeding 1.5°C has risen steadily since 2015, when it was close to zero. For the years between 2017 and 2021, it was a 10% chance.

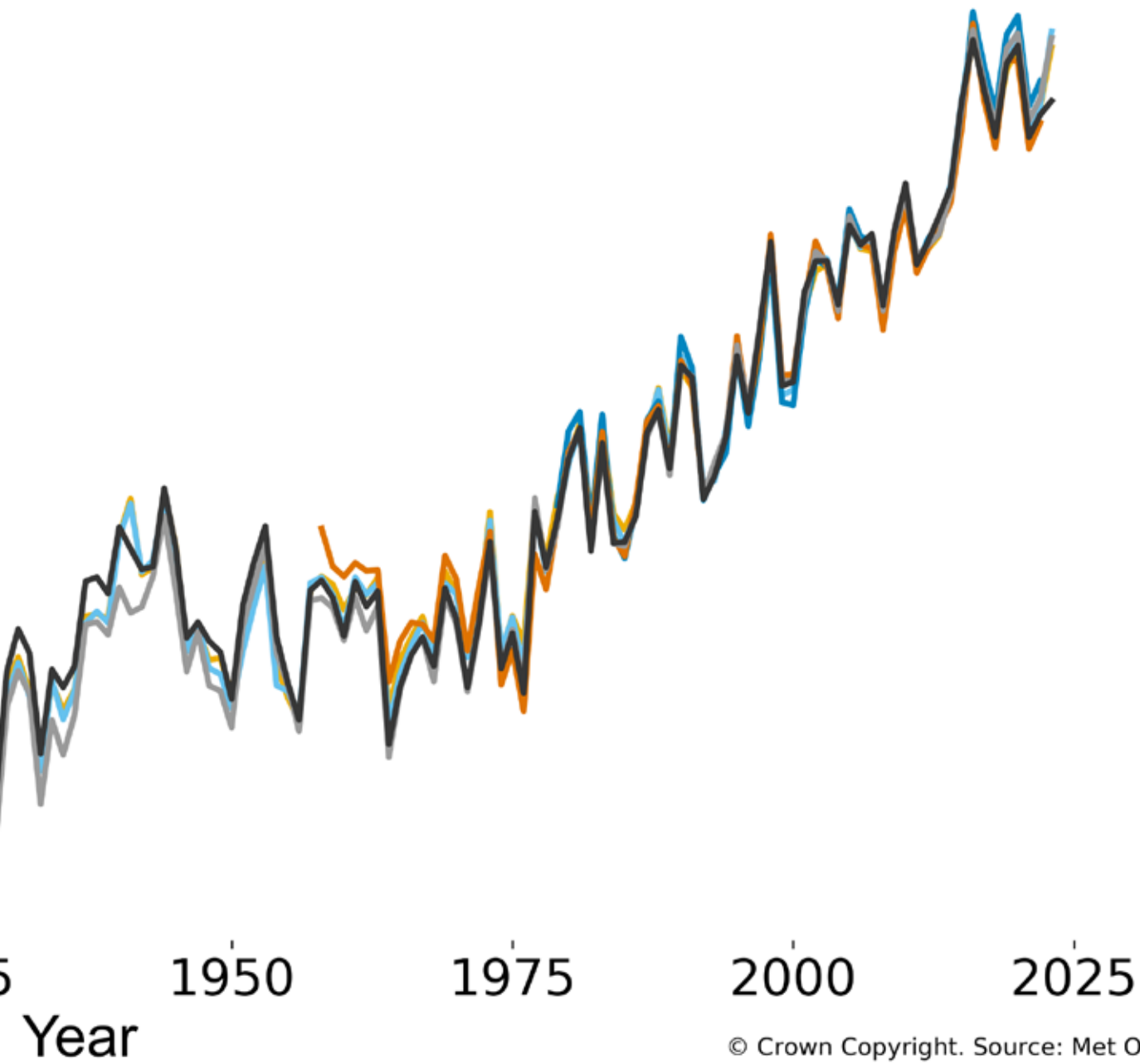
Human-caused greenhouse gas emissions have already driven up global average temperatures by more than



Annual global mean temperature difference from pre-industrial conditions



Temperature from 1850-1900 (°C)



© Crown Copyright. Source: Met Office
Figure updated: 25/04/2023

1°C since the late 19th century. The update notes the 2022 average global temperature was about 1.15°C above the 1850-1900 average, despite the cooling influence of La Niña conditions. Temperatures are now rising by about 0.2°C per decade.

We now have more than a century of global mean temperature data. That means it should be getting harder, not easier, to achieve new records. If there was no trend, we would expect to see

fewer records as time passes and the data we've collected better captures the full range of natural climate variability.

Instead, because we are warming the world so quickly, more heat records are being set globally and at the local level. The human influence on the climate is pushing temperatures to unprecedented highs with alarming frequency.

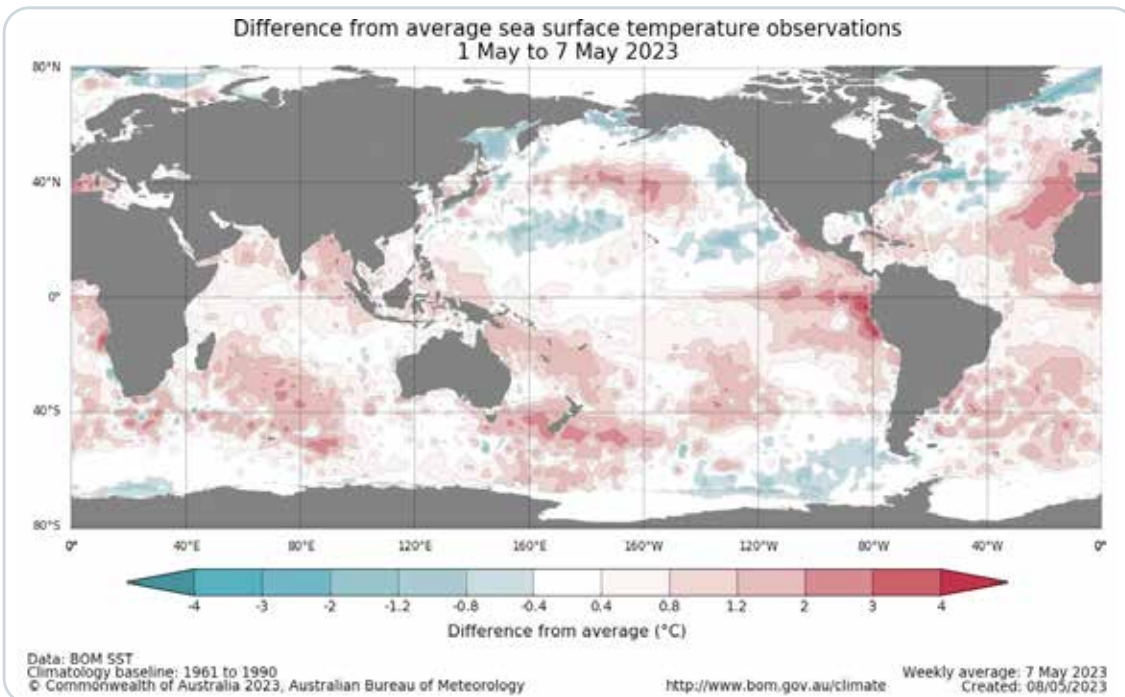


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While the Pacific Ocean is currently ENSO-neutral, the chance of El Niño development during winter as well as the possibility of a positive Indian Ocean Dipole are contributing to the warmer and drier long-range forecast. El Niño WATCH continues: ow.ly/g4Uk50KTR4k



3:42 PM · May 9, 2023



94



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Add El Niño, then extreme highs are likely

The current record global average temperature dates back to 2016. A major El Niño event early that year pushed up the global average temperature.

El Niño events are associated with warmer-than-normal seas over much of the central and eastern Pacific. This helps warm the lower atmosphere and raise global temperatures by about 0.1°C. This might not sound like much, but with rapid background warming it's often enough to break the previous record.

In the seven years since the current global temperature record, humanity has continued to intensify the greenhouse effect. This is making a new record ever more likely.

El Niño conditions are starting to form in the Pacific and are looking increasingly likely to take hold in June and July. This could be the first significant El Niño since 2016. An El Niño would greatly increase the chance of breaking that year's record high global average temperature, particularly in 2024.



United Nations

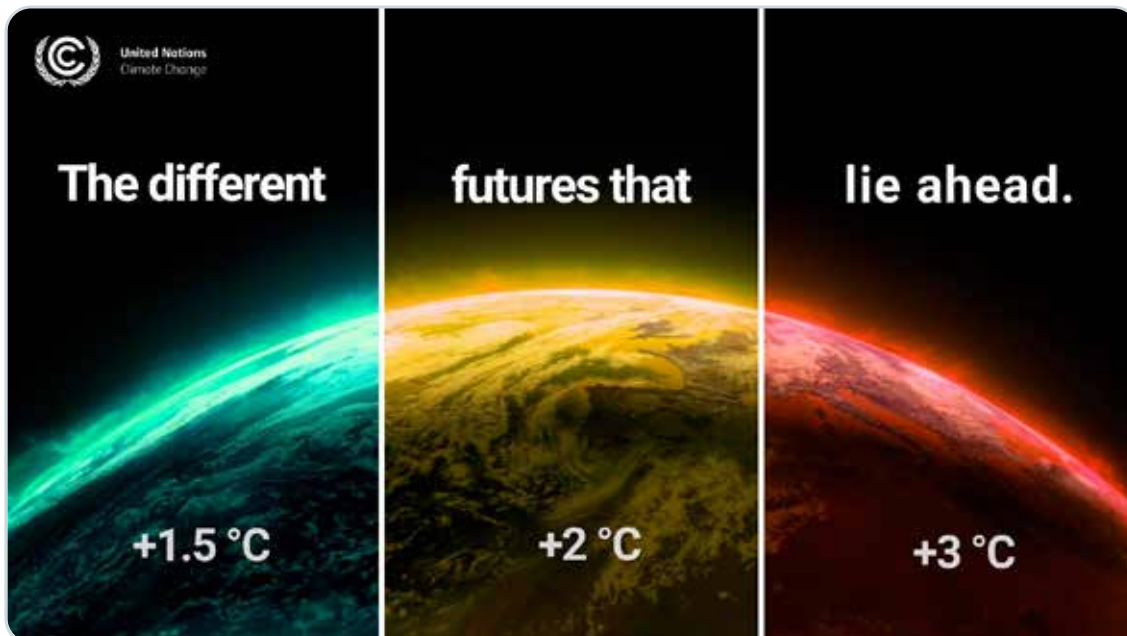
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3:00 AM · May 12, 2023



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Does this mean the Paris Agreement has already failed?

Almost all nations around the world have signed the Paris Agreement. The aim is to limit global warming to well below 2°C and preferably below 1.5°C above pre-industrial levels.

The prediction that an individual year above 1.5°C global warming is more likely than not is alarming.

But it doesn't mean we have failed to achieve the Paris Agreement's goals. The agreement aims to limit long-term global warming to a level that avoids major climate impacts, including ecosystem loss. One or two years that pop over the 1.5°C level don't constitute failure.

However, the world is getting closer to the 1.5°C global warming level due to our continuing high greenhouse gas emissions. The forecast of a probable year that exceeds that level should serve as a warning.



Yet another sign of humanity's damage to the climate

Past inaction on reducing emissions and tackling climate change means we have already warmed the world by more than 1.2°C. Global emissions remain at near-record high levels, so we are continuing to intensify the greenhouse effect and warm the planet.

If we are to limit global warming to well below 2°C, then we must act so future generations don't suffer a much less hospitable planet.

We have understood the solution for decades. We must reduce emissions to net zero to stop warming Earth. Countries such as Australia, with high historical emissions, have a leading role to play by decarbonising electricity supply and ramping down coal, oil and gas production in line with goals laid out by the United Nations.

Failure to act should not be considered an option. Otherwise we are locking in more record hot years and much worse climate change impacts for decades and centuries to come.

A Warm Welcome to our New Members

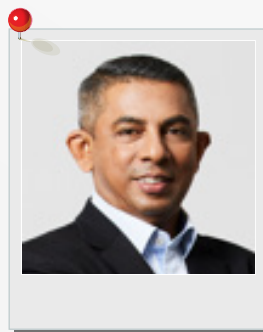
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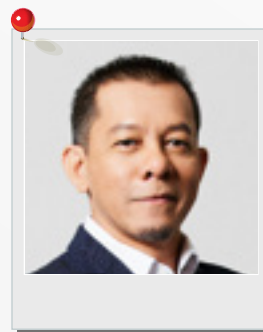
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Company:
PETRONAS Exploration, Upstream



Hamdan bin Abd Rahman
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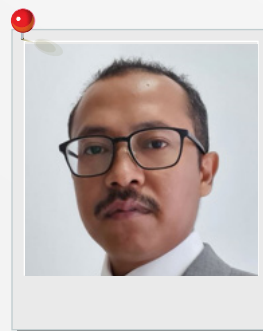
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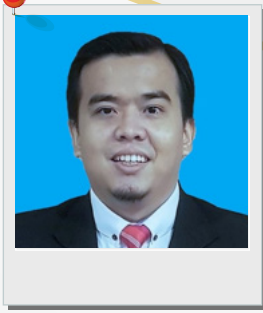
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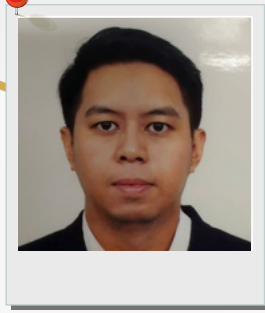
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Muhammad Ridzal bin Muhammad Ridhuwan
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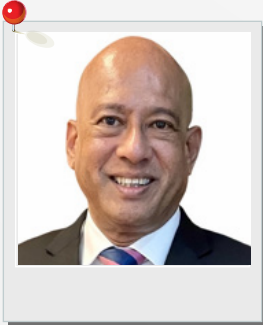
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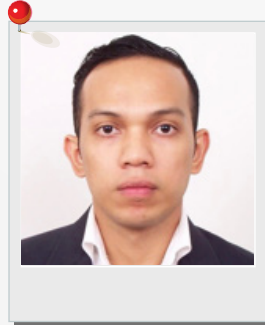
Mohd Fadhil bin Anuar
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 Company: PETCO Trading Labuan Company Limited



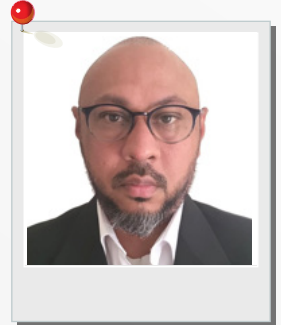
Datuk Sundra Rajoo Nadarajah
 Category: Diplomatic
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 ID: 6028
 Organisation: Asian International Arbitration Centre (AIAC), Kuala Lumpur



Ahmad Razien bin Liyackat Ali
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 Company: Halliburton Asia Energy Services



Izul Alif bin Izhar
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 Company: PETRONAS Exploration



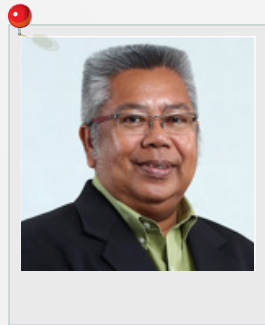
Shaik Imran bin Mohamed Ismail
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 Date joined: 1 July 2023
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 Company: PETRONAS Chemicals Marketing (Labuan) Limited



Mohd Faizal bin Che Yahaya
 Category: Regular
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Masaki Ogita
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Dato' Ir. Muhamad Guntor bin Mansor Tobeng
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Perovskite:

new type of solar technology paves the way for abundant, cheap and printable cells

This article is republished from The Conversation

Authors: David Beynon - Senior Research Officer at the SPECIFIC Innovation and Knowledge Centre, Swansea University

Silicon solar cells are an established technology for the generation of electricity from the sun. But they take a lot of energy to produce, are rigid and can be fragile.

However, a new class of solar cell is matching their performance. And what's more, it can now be printed out using special inks and wrapped flexibly around uneven surfaces.

We have developed the world's first rollable and fully printable solar cell made from perovskite, a material that is much less expensive to produce than silicon. If we can also improve their efficiency, this points to the possibility of making cheaper solar cells on a much greater scale than ever before.

The silicon solar cells that are so recognisable to us have a significant limitation. If enough were made to cover our needs, we could run out of the materials to make them by 2050. So, we need something new and lots of it. The perovskite solar cell is emerging to fill that gap.

Perovskite is a crystal structure made with inorganic and organic components, named after Lev Perovski, a Russian mineral expert of the 17th and 18th centuries.

Perovskite solar cells first appeared in research labs in 2012 and caught the attention of researchers due to two factors: their ability to convert sunlight into electricity, and the potential for creating them from a combination of inks.

In research labs, using highly controlled production methods in environments where oxygen and water are completely removed, perovskite solar cells can now match the electricity generation of silicon solar cells. This is a remarkable achievement.



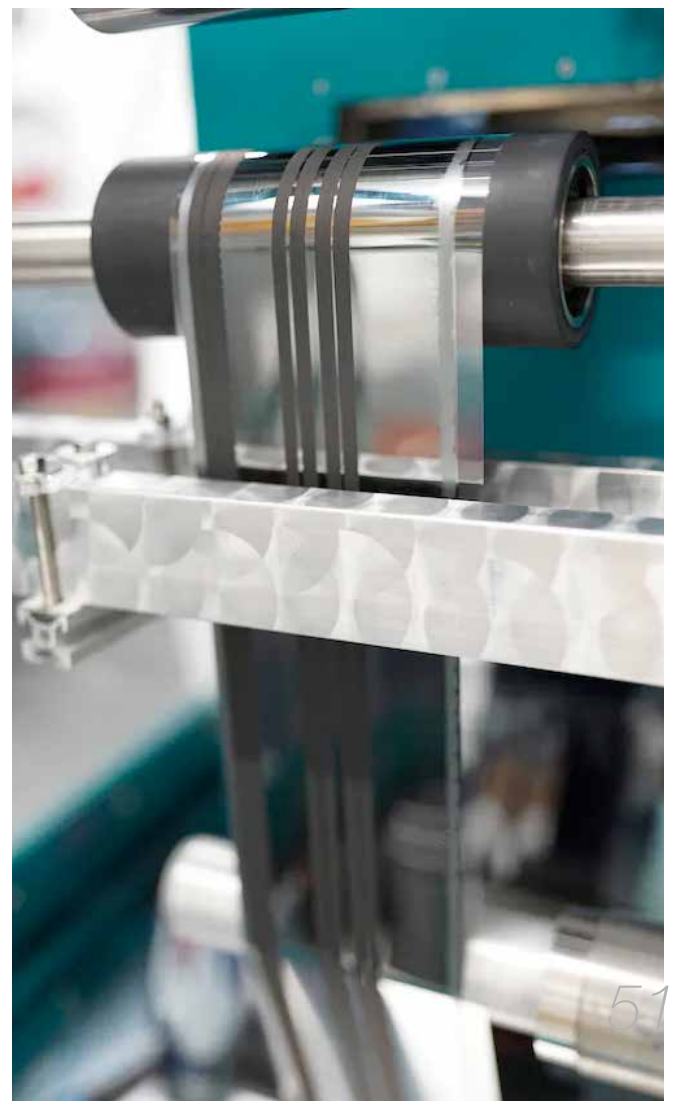


But cheap perovskite solar cells that do away with silicon have yet to be manufactured on a commercial scale. So what if these materials could be produced using the same sorts of processes we use for printing ordinary packaging?

My colleagues and I recently demonstrated that a roll of plastic film can be loaded into a printing press, and working perovskite solar cells emerge at the other end. However, it's not quite as simple as pouring ink into your desktop printer.

For one thing, scientists have found that to achieve record efficiencies, the semiconductor and perovskite layers in this new form of solar cell must be extremely thin – between 50 and 500 nanometres (about 500 times smaller than a human hair).

Also, the inks used to print them had required highly toxic solvents. But, after many years of effort, we have now formulated inks without toxic solvents that are compatible with the slot-die coating process – an established industrial technique originally used for the production of photographic film.







How our solar cell works

The printed perovskite layer generates free electrons from the energy provided by light hitting it. The semiconductor then prevents the perovskite re-absorbing these electrons with a good power conversion efficiency (the ratio of optical power in to electrical power out).

One problem remained: how to extract the electrical charge. In the past, this had been achieved by heating gold in a vacuum until it evaporated, and catching the vapour on the perovskite solar cell to form electrodes.

We took a different approach, creating a carbon ink compatible with both the perovskite material and the slot-die coating process. The result is large volumes of flexible, rollable solar cells that come out of the printing press ready to generate power.

More work needed

Perovskite solar cells have demonstrated high performance in research labs, and have now been proven capable of making the leap to high-volume manufacturing. But the job is not quite done yet.

The 10% power conversion efficiency achieved by these rollable printed cells is useful, and higher than the first commercial silicon panels. But it lags behind the typical 17% conversion efficiency of domestic solar panels in use today.

We know there are further increases available by taking advantage of higher-performing perovskite chemistry.

There is an engineering challenge to overcome in order that high-volume, commercially produced perovskite solar panels can match the energy generation of silicon. Further improvements in the lifetime stability of perovskite solar cells are also required – through a combination of chemistry, device design, and other strategies such as protective coatings and laminated barrier films.

In short, research needs to focus on converting what's happening in the labs into real-world devices. But the possibility of producing hundreds of thousands of square metres of flexible perovskite solar cells is now a step closer.

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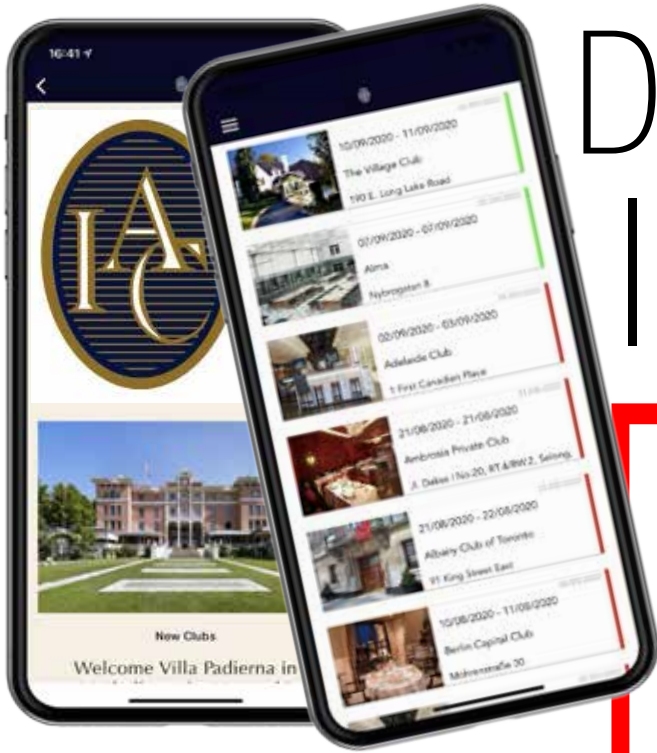
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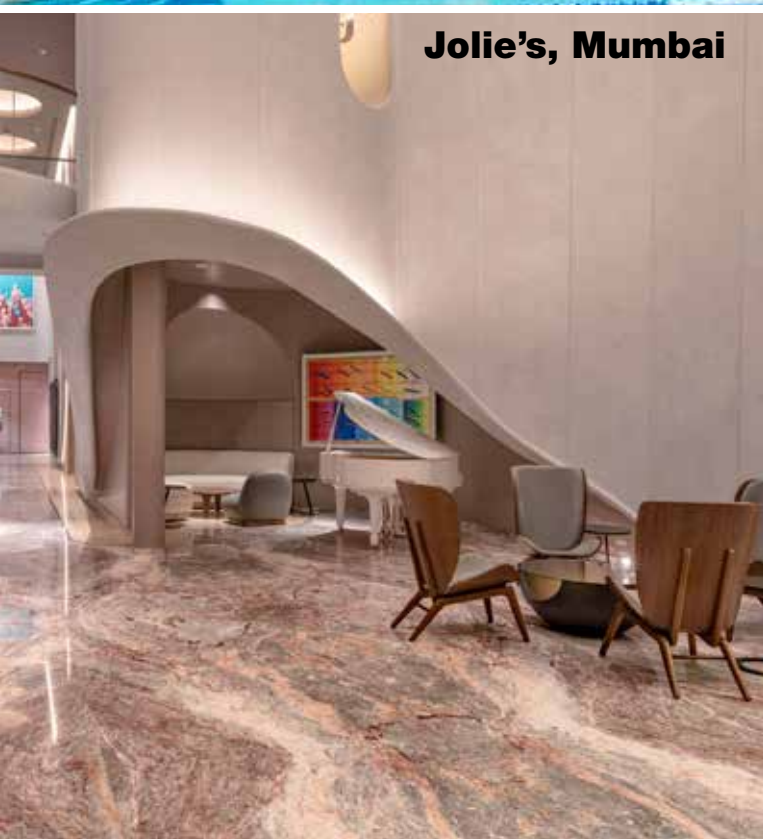


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“We see a huge potential for our CCUS solutions to make a meaningful global impact. Building on our track record and working together with our partners and

clients, we help our clients worldwide to cost-effectively decarbonize their operations, take advantage of markets for low-carbon products and cleaner energy and achieve their carbon reduction goals at scale and anywhere in the world.”

said **Christophe Malaurie**, SVP
Decarbonization Solutions Business Line.

Driving the CCUS market, new growth opportunities and carbon transformation

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The company is now paving the way in CCUS with a fully integrated approach, supporting a wide variety of clients as they navigate each stage of their journey along the value chain to decarbonize their operations, exploit markets for cleaner products,

utilize low-carbon energy and achieve their net-zero goals. Faster delivery means accelerated returns.

From design to operation, at any stage in the value chain, Technip Energies offers innovative CCUS technology, expertise and experience to execute decarbonization objectives within the shortest possible time frame. From pilots and small, modular solutions to bespoke options and

megaprojects, its technologies are tailored to meet clients' unique and changing needs. The company covers funding to implementation, focusing on affordable, economically viable, integrated and practical CCUS solutions at every stage while developing business models that add value through decarbonized products and energy.

Shaping new frontiers from carbon capture to utilization

Technip Energies' CCUS portfolio targets clients across many sectors. It comprises pre-combustion carbon capture solutions such as BlueH₂ by T.EN™, a full suite of deeply decarbonized and cost-competitive solutions for hydrogen production capturing up to 99 percent of CO₂ to produce low-carbon hydrogen used in industry decarbonization, renewable fuels,

mobility and chemical. Regarding post combustion, the company has established an alliance with Shell and its CANSOLV technology to develop a leading amine CC technology named Canopy by T.EN.

Technip Energies also has ongoing new build and retrofit projects from feasibility studies to EPC (Engineering, Procurement,

Construction) across power, waste-to-energy, petrochemical and mining sectors. The Group's pre- and post-combustion CCUS solutions achieve carbon capture rates of over 95% with more than 50 references worldwide.

The CO₂ utilization to transform carbon dioxide into commercially viable products is an effective



pathway to decarbonization and circularity, too. Technip Energies is very active in the chemical conversion of CO₂ and green H₂ to produce a large range of products such as e-methanol or SAF (Sustainable Aviation Fuels).

It is executing the FEED (Front End Engineering Design) for the world's first commercial e-fuels facility for sustainable aviation fuels production for Arkadia in Denmark. Technip Energies also is involved in all major CCUS clusters development

in the UK and elsewhere in the world from early concept design to EPC. It has developed the world's first liquefied CO₂ marine loading arms being deployed for a Northern Lights development in Norway.

Standing by clients at every step of the value chain

From early phase advisory services to EPC and onwards, Technip Energies fully supports clients with a complete range of CCUS solutions, ensuring reliable, practical and measurable delivery, removing complexity, maximizing value and derisking projects with the latest tools, know-how and methods.

Technip Energies' combined portfolio of ongoing FEED and EPC projects contribute to capturing more than 30 Mtpa of CO₂ worldwide. Its recent awards span across sectors from large BlueH₂ by T.EN™ facilities



at ExxonMobil Baytown to carbon capture units for power or waste-to-energy plants integrating Shell CANSOLV technology at Calpine Baytown.

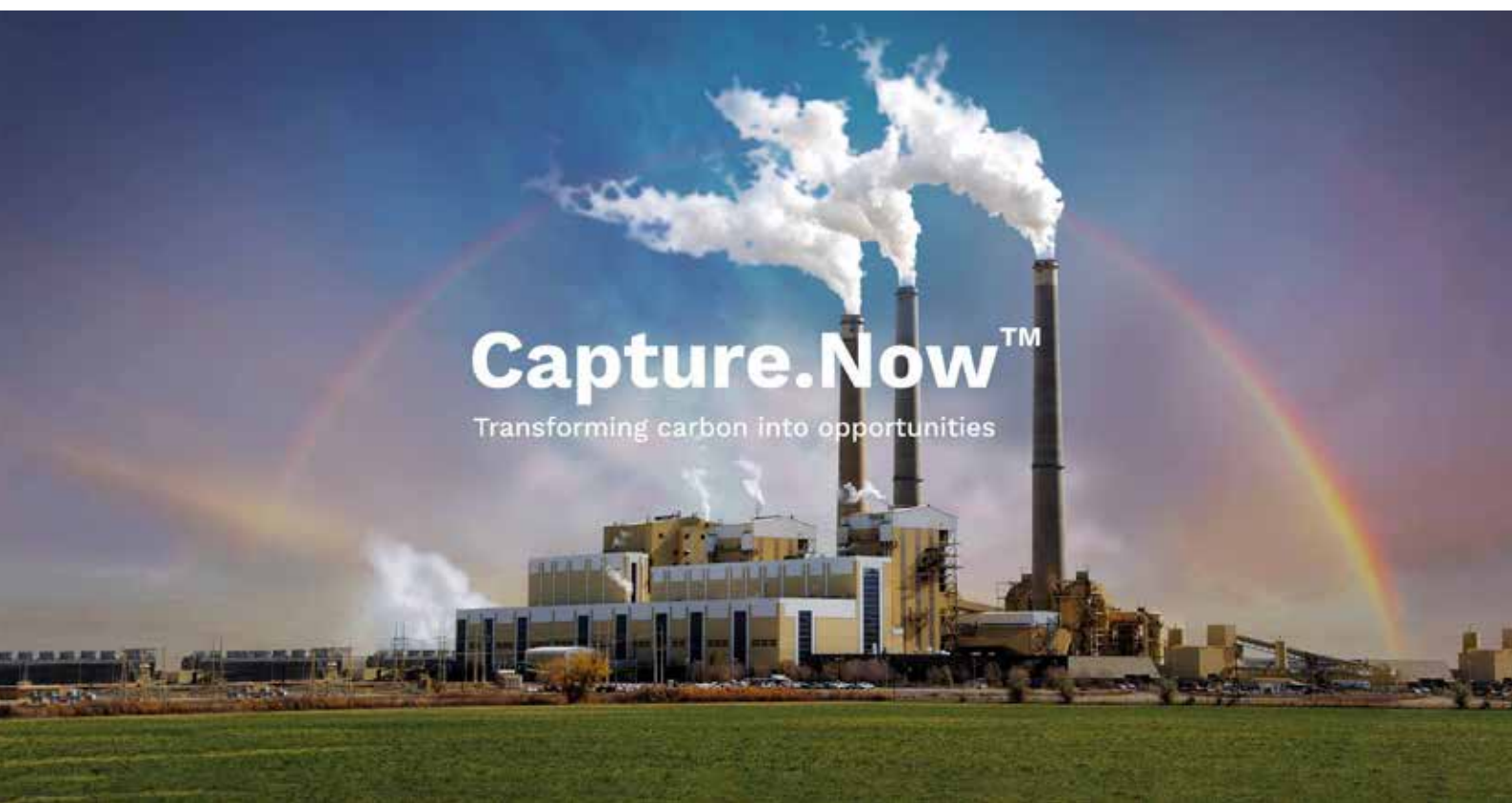
The company also offers CCS solutions for low-carbon LNG enabling 25% greenhouse gas emissions compared to traditional LNG facilities.

With Capture.Now™, Technip Energies reinforces its strong position across the full CCUS value chain and accelerates its strategic plan to shape new frontiers in carbon valorization. The company will continue to break boundaries to help clients decarbonize their operations and lead the way to a sustainable future.

• [Technipenergies.com/en/carbon-capture-utilization-and-storage-ccus](https://www.technipenergies.com/en/carbon-capture-utilization-and-storage-ccus)

• [Technip Energies - Capture.Now™](#) 

• [Technipenergies.com](https://www.technipenergies.com)



“Who says technology increases pollution?”

The application of CCUS technology can reduce 3 million tonnes of carbon from the atmosphere annually.

