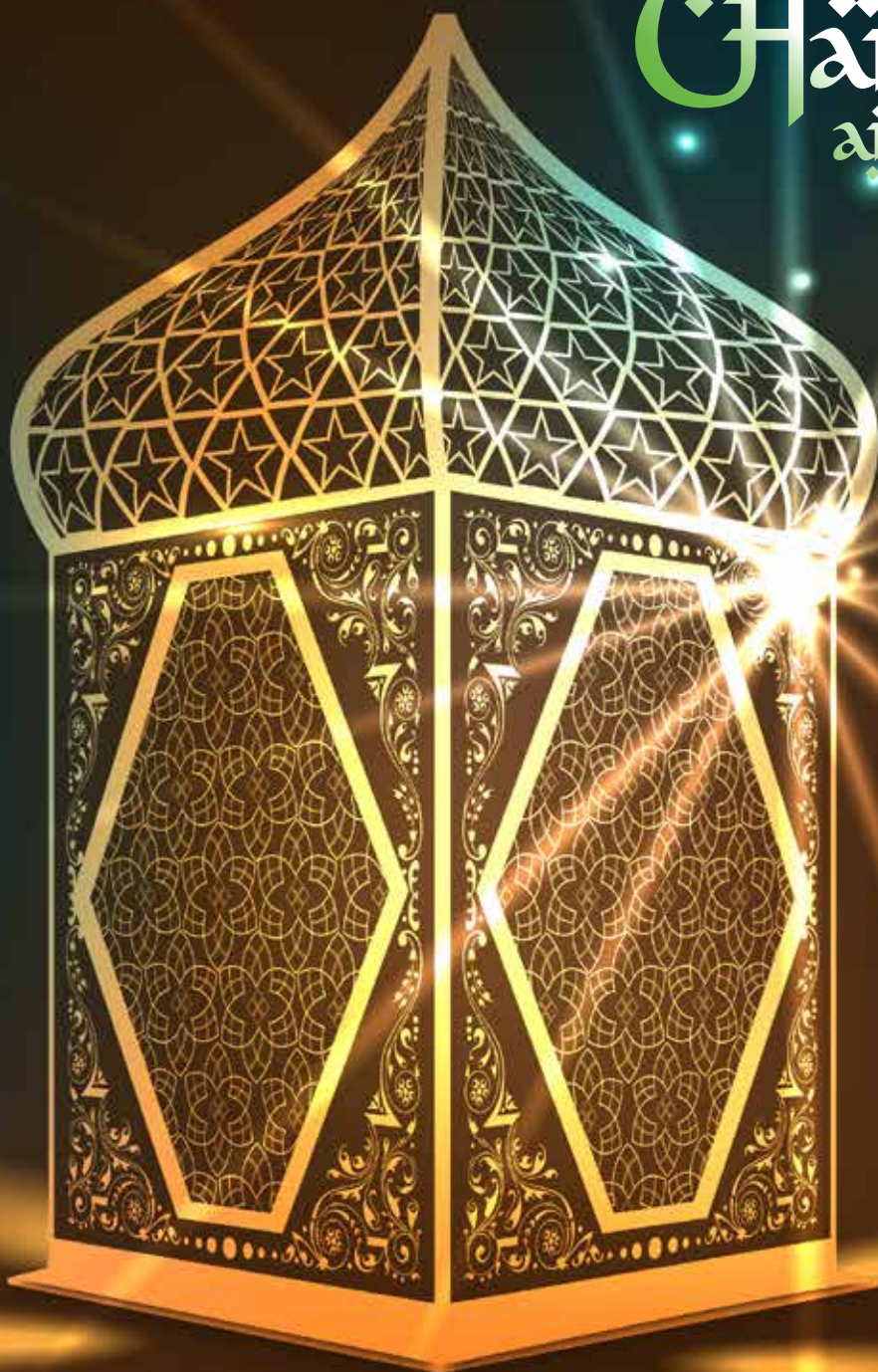




MALAYSIAN PETROLEUM CLUB  
RESOURCE MAGAZINE

VOLUME 30.4 APR 2023 KDN: PP7878/12/2012 (031611)

Selamat  
Hari Raya  
aidilfitri



Where energies make tomorrow ●

# Accelerating clean energy with innovative green hydrogen solutions

Technip Energies is committed to a carbon-free energy landscape by integrating innovative large-scale green hydrogen solutions through extensive technology, seamless project execution, strong market presence and advanced energy architecture management.

As a leading engineering and technology company, we act as an integrator for the complete Power-to-X value chain, bringing our clients' projects to life and accelerating the clean energy transition.

→ VISIT US AT ENERGY ASIA

Booth #413

26 - 28 June 2023

in Kuala Lumpur to learn more

[technipenergies.com](https://technipenergies.com)



**TECHNIP  
ENERGIES**

**Technip Energies Asia Pacific**  
Kuala Lumpur – Malaysia  
T +603 2705 3000

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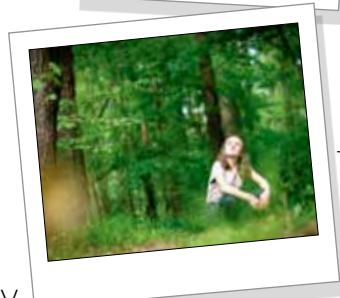


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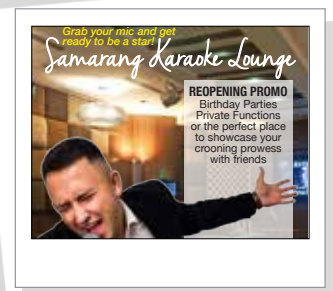
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# BUSINESS SET LUNCH

Day: Monday to Friday • Venue : Dulang Suite  
From : May 2023 • Time : 12.pm - 2.30pm

## STARTER

### Grilled Scallop & Asparagus

With Lemon Pearl and Bearnaise Sauce

*OR*

### Classic French Onion Soup

Served with Garlic Bread and Coral Parmesan Tuile

## MAIN COURSES

### Grilled Australian Beef Tenderloin

Fondant Potato, Sautee Buttered Broccoli & Carrot with Almond,  
Finished with Natural Beef Jus

*OR*

### Pan Seared Medallion Salmon

Served with Sautee Leek, Cocktail Tomato, Cous Cous Pudding  
and Mornay Sauce

*OR*

### Golden Oat Chicken

Deep Fried Chicken coated with Oat served with Garlic Potato  
Mousseline, Charred Bell Pepper and Garlic Thyme Sauce

## DESSERT

### Hazelnut Royal

Hazelnut Cake, Chocolate Milk Hazelnut Mousse,  
Chocolate Crust & Raspberry Coulis

*OR*

### Fruits Platter

Mango, Watermelon & Honey Dew

### Coffee/Tea

RM 158/PAX

20%  
discount for  
members



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Call/Whatsapp:

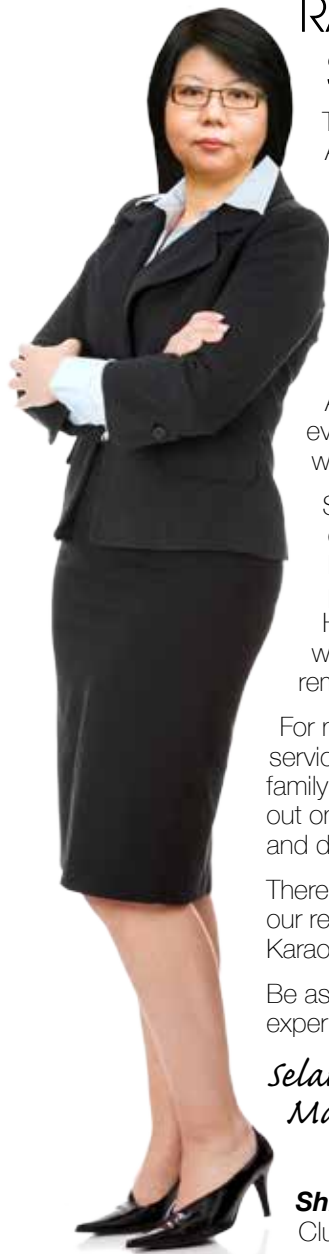
MPC Hotline

012 711 8342

Joe 016 264 3122

Shikin 017 646 6183

# Club Manager @YOUR SERVICE



## RAMADAN AL MUBARAK & Selamat Hari Raya Aidil Fitri

The Holy Month of Ramadan is upon us once again. And we would like to wish everyone a happy and peaceful Ramadan Kareem. For your added peace of mind for Berbuka Puasa, MPC has created the RASA NUSANTARA IFTAR BUFFET that is deliciously-inspired for your family, business associates and employees.

For those days that you would like to break fast at home with your loved ones, MPC has the TAKE-AWAY@RAMADAN BAZAR featuring different menu sets every day. So Berbuka Puasa is a real treat every day with different sought-after yummy delicacies.

Soon, it will be Hari Raya Aidil Fitri around the third week of April. And you can easily have your open house at MPC's AIDILFITRI OPEN HOUSE. We have meticulously planned it out to give you and your guests the best of Hari Raya delicious cuisine and much more. It will be a wonderful and memorable experience for everyone. Just remember to book ahead.

For non-muslim members, MPC is always here at your service. Remember, for a relaxing Saturday, there's the family-favourite Saturday Platter your family loves. Don't miss out on our special MOTHER'S DAY and FATHER'S DAY treats and delicacies. Make it special for Dad and Mum this year!

There are also the favourite Chinese Wok tantalizing menus, our refreshing Hi-Tea and sing your hearts out @ Samarang Karaoke Lounge afterwards, and lots more!

Be assured always that we want to offer the best experiences for you, every day.

*Selamat Hari Raya Aidilfitri  
Maaf Zahir Batin*

**Shirley Tan**  
Club Manager

#### **PRESIDENT**

Datuk Tengku Muhammad Taufik  
Tengku Aziz

#### **TREASURER**

Pn. Liza Mustapha

#### **SECRETARY**

En. Sareen Risham

#### **GENERAL COMMITTEE MEMBERS**

Datuk Hashim Wahir  
En. Noor Ilias Mohd Idris  
Mr. Shane Anthony Harris  
Mr. Masashi Shiraishi

#### **CLUB MANAGER**

Ms. Shirley Tan

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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.

A futuristic illustration of an energy transition. In the foreground, there are several solar panels and a charging station. A car is driving on a road that leads towards a city skyline in the background, which includes the Petronas Towers. The sky is blue with some clouds. The overall scene is bright and optimistic, representing a sustainable future.

## Unlocking the Value of a Global Energy Transition

The global energy landscape is rapidly changing, and both businesses and nations are at risk of being left behind as the world continues to wrestle with the climate dilemma. How we mitigate the impacts of manmade climate change while delivering the energy that societies and economies need. Asian companies and countries will be critical in delivering effective solutions with global implications while ensuring energy security and affordability.

There are already encouraging signs of a shifting global landscape. The Science Based Targets initiative (SBTi) notes that in 2019, net-zero pledges covered just 16% of the global economy. Fast forward to today, and that figure is now 90%, framing a remarkable transformation in global attitudes to addressing climate change.

The shift in commitment has driven positive change across the sustainable energy ecosystem, with prices of critical zero-carbon energy technologies painting a fascinating picture of this journey. The global average price of solar photovoltaic modules has drastically decreased over the last half-century, from USD115.28 per watt generated in 1975 to just USD0.27 per watt in 2021.

Governments and companies face a critical imperative to respond to this transition if they are to thrive in a modern, informed energy landscape.

### Asia is the beating heart of change

Asia is the beating heart of this vital global transformation. The region is home to approximately 60% of the world's population, and accounts for half of primary energy consumption.

The International Monetary Fund (IMF) projects Asia's economy will expand by 4.7% in 2023, with major economies India and China contributing to the region being substantially ahead of the global curve. But Asia's economy must recognise growing global trends if it is to sustain this advantage. The reality is that Asia will account for more than half (53%) of the improvement needed to reach the International Energy Agency's (IEA) 2050 Sustainable Development – a pivotal focal point in our joint efforts to enable sustainable growth. This is a fundamental shift in how we live, work, and consume.

While historically, global emissions have been dominated by the economies of North America, Europe, and Russia, Asia's rapid development and growth now sees it as a major source of global emissions. The region is now responsible for more than half (~58%) of annual global greenhouse gas emissions, with its major powerhouse economies providing the beating heart of global commerce.

Based on a severe increase of 3.2°C, Asia is projected to see a 26% dip in GDP. Southeast Asia fares even more poorly, with an expected hit of 37% to GDP. Those top-line figures mean very real challenges to communities and companies across the region.

### Growth and green opportunities

Like any period of adversity, this remarkable transition could provide a powerful uplift to businesses and economies across the world. The incremental revenue opportunity from activities like the expansion of renewable power, energy efficiency in our buildings, and greater circularity in producing industries is estimated by some to reach USD2,261 billion by 2030, with more than half (53%) of that opportunity originating in Asia. That is a huge opportunity for the region to thrive, and go beyond to lead the world.

Energy Asia offers a platform to help businesses, government, and citizens recognise and unlock this remarkable, and necessary, transformation. The green future is one of sustainable opportunities, as we seek to mitigate our impacts on the planet, while maximising the potential value to the world.

Engage in the ultimate conversation on energy transition at **Energy Asia** this **26 – 28 June** at Kuala Lumpur Convention Centre.

Join the ultimate conversation  
to advance Asia's Net-Zero ambitions



## Charting Pathways for a Sustainable Asia

26 – 28 June 2023  
Kuala Lumpur, Malaysia

Energy Asia advances the region's Net Zero ambitions by bringing together policy makers, industry captains and energy professionals through actionable solutions for a just and responsible energy transition.

Spanning three days from 26 – 28 June 2023 at the Kuala Lumpur Convention Centre, Energy Asia conference is poised to deliver riveting thought leadership discussions alongside a showcase of cutting-edge technologies and solutions.

### Speaking at Energy Asia 2023



**H.E. Arifin Tasrif**  
Minister of Energy and  
Mineral Resources  
Indonesia



**H.E. Haitham Al Ghais**  
Secretary General  
Organization of the Petroleum  
Exporting Countries (OPEC)



**Tengku Muhammad Taufik**  
President & Group CEO  
PETRONAS  
Chairman of Energy Asia



**Daniel Yergin**  
Vice Chairman  
S&P Global



**John B. Hess**  
CEO  
Hess Corporation



**Patrick Pouyanné**  
Chairman of the Board & CEO  
TotalEnergies



**Amy Chua**  
President  
SLB Asia



**Enass Abo-Hamid**  
Co-Founder & CEO  
H2GO Power Limited



**Iman Hill**  
CEO  
International Association of  
Oil & Gas Producers (IOGP)



**Toto Wolff**  
Team Principal & CEO  
Mercedes-AMG PETRONAS F1

... and many others.

By:



Knowledge Partner:



Organiser:



[officialenergyasia.com](http://officialenergyasia.com)



# TAKE AWAY@ RAMADAN BAZAR

From: 27/3/2023 @ MPC Temana Brasserie • MONDAY – FRIDAY (3pm to 6pm)

## MONDAY

Ayam Kalio	RM12
Ayam Bakar Teliwang	RM12
Daging Dendeng	RM20
Gulai Kawah Daging	RM20
Sweet Sour Fish	RM20
Seafood Tomyum	RM20
Mix Vegetables	RM10
Ulam Sambal Belacan	RM7
Pecal Sayur	RM10
Steam White Rice	RM3
Bubur Lambok	RM7
Bubur Jagung	RM5
Lompat Tikam	RM5
Apam Gula Hangus	RM5
Kuh Seri Muka	RM5
Bingka Ubi	RM5

## TUESDAY

Kurma Ayam Berkentang	RM12
Ayam Goreng Kunyit	RM12
Tenggiri Masak Cuka	RM20
Daging Masak Kunyit	RM20
Gulai Kawah Daging	RM20
Daging Dendeng	RM20
Roasted Lamb Shoulder, Air Asam	RM28
Kailan Ikan Masin	RM10
Ulam Sambal Belacan	RM7
Tauhu Sambat	RM10
Steam White Rice	RM3
Bubur Lambok	RM7
Bubur Pulut Hitam	RM5
Lompat Tikam	RM5
Apam Gula Hangus	RM5
Kuih Seri Muka	RM5
Bingka Ubi	RM5

## WEDNESDAY

Rendang Ayam	RM12
Ayam Goreng Berempah	RM12
Beef with Ginger	RM20
Masak Lemak Udang & Nenas	RM20
Gulai Kawah Kambing	RM20
Grill Saba Syioyaki with Rice, Pickle and Lemon	RM20
Daging Dendeng	RM20
Vege with Japanese Beancurd	RM10
Ulam Sambal Belacan	RM7
Pecal Sayur	RM10
Steam White Rice	RM3
Bubur Lambok	RM7
Bubur Cha Cha	RM5
Lompat Tikam	RM5
Apam Gula Hangus	RM5
Kuih Seri Muka	RM5
Bingka Ubi	RM5

## THURSDAY

Ayam Kalio	RM12
Ayam Bakar Teliwang	RM12
Daging Dendeng	RM20
Gulai Kawah Daging	RM20
Sweet & Sour Fish	RM20
Seafood Tom Yum	RM20
Mix Vegetables	RM10
Ulam Sambal Belacan	RM7
Tauhu Sambat	RM10
Steam White Rice	RM3
Bubur Lambok	RM7
Bubur Jagung	RM5
Lompat Tikam	RM5
Apam Gula Hangus	RM5
Kuh Seri Muka	RM5
Bingka Ubi	RM5

## FRIDAY

Kurma Ayam Berkentang	RM12
Ayam Goreng Kunyit	RM12
Tenggiri Masak Cuka	RM20
Daging Masak Kunyit	RM20
Gulai Kawah Daging	RM20
Daging Dendeng	RM20
Roasted Lamb Shoulder, Air Asam	RM20
Kailan Ikan Masin	RM10
Ulam Sambal Belacan	RM7
Tauhu Sambat	RM10
Steam White Rice	RM3
Bubur Lambok	RM7
Bubur Pulut Hitam	RM5
Lompat Tikam	RM5
Apam Gula Hangus	RM5
Kuih Seri Muka	RM5
Bingka Ubi	RM5

## PRE ORDER SEAFOOD DISHES

(Order before 3pm)

Udang Bakar, Air Asam (300gm)	RM30
Sotong Bakar, Air Asam (300gm)	RM30
Oat Prawn (300gm)	RM35
Squid Salted Eggs (300gm)	RM35



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# *RASA NUSANTARA*

## *IFTAR BUFFET*

**RM148 nett (Adults)\***

**RM80 nett (children 6 - 12 years & senior citizens)**

**MPC Members 20% discount\***



# ADILETTRI *Hassle Free* OPEN HOUSE PACKAGES

Start Date: 27/4/2023 to 20/5/2023



# Aidilfitri Open House Menu

## MENU 1

### Appetizer

Gado-Gado with Peanut Sauce  
Ketupat & Lemang  
Serunding Ayan & Daging

### Main Items

Nasi Minyak/ Nasi Putih  
Ayam Masak Merah  
Beef Rendang  
Mini Samosa with Mango Chutney  
Fried Mee Hoon Siam  
Acar Rampai

### Noodle Counter

Chicken Soto with Condiment

### Heat Lamp Stations

Roasted Chicken with Percik Sauce

### Porridge Counter

Pengat Pisang, Bubur Cha-cha  
Roti Benggali & Wholemeal Bread

### Desserts

Slice Mixed Fruits  
Batang Buruk, Putu Kacang, Dodol, Kuih Baulu,  
Kuih Cakar Ayam  
Kulh Bangkit, Tart Nenas, Biskut Makmur  
Biskut Kacang, Biskut Cornflake,  
Kek Pandan, Kek Oren, Strawberry Jelly  
Kuih Lapis, Kuih Koleh Kacang, Kuih Bingka Ubi  
Ice Cream & Condiments  
ABC

### Beverage Counter

Chilled Orange Juice & Air Sirap Bandung  
Coffee/Tea

RM148  
(Minimum 50pax)

## MENU 2

### Appetizer

Gado-Gado with Peanut Sauce  
Ketupat & Lemang  
Serunding Ayan & Daging

### Soup Counter

Chicken cream Soup & Sup Tulang Rawan  
Whole meal Roll, Soft Bun, Garlic Bread,  
French Baguette

### Main Items

Nasi Tomato/ Nasi Putih  
Ayam Masak Merah  
Beef Rendang  
Mini Murtabak & Chicken Curry  
Fried Mee Mamak  
Beef & Chicken Satay with Peanut Sauce & Condiments  
Nasi Impit dengan Sayur Lodeh  
Acar Rampai

### Noodle Counter

Nyonya Curry Mee

### Heat Lamp Stations

Roasted Lamb with Rosemary Sauce

### Porridge Counter

Serawa Durian, Bubur Cha-cha  
Roti Benggali & Wholemeal Bread

### Desserts

Slice Mixed Fruits  
Batang Buruk, Putu Kacang, Dodol, Kuih Baulu,  
Kuih Cakar Ayam  
Kulh Bangkit, Tart Nenas, Biskut Makmur  
Biskut Kacang, Almond London, Biskut Cornflake,  
Kek Pandan, Kek Oren, Strawberry Jelly  
Kuih Lapis, Kuih Koleh Kacang, Kuih Bingka Ubi  
ABC & Cendol  
Selection of Ice Cream from Trolley  
Vanilla, Chocolate, Strawberry and Various Topping  
and Sauce

### Beverage Counter

Chilled Orange, Guava Juice & Air Sirap Bandung  
Coffee/Tea

RM178  
(Minimum 50pax)

EVERY SATURDAY

# FAMILY PLATTER FOR 4

12pm to 2.30pm (Lunch)  
6pm to 10pm (Dinner)  
Pre-Book for Dinner before 4pm

## WESTERN PLATTER

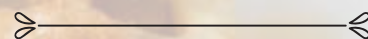
Creamy Chicken Soup with Garlic Bread  
Deep Fried Crispy Chicken with Salad & Mushrooms Sauce  
Beef Sandwich with Home-Made Parmesan Bread  
Fish Finger with Tartare Sauce  
Cheesy French Fries  
Spaghetti Carbonara with Chicken & Mushroomms  
Hot Waffle with Vanilla Ice Cream



## MALAY PLATTER

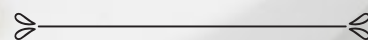
Mee Hoon Soup Utara with Condiments  
Steamed White Rice  
Malaysian Satay with Condiments  
Daging Dendeng  
Sea Bass with Mango and Thai sauce  
Acar Timun Dan Nenas  
Keropok Ikan

Cendol Kacang Merah with Ice Cream



## CHINESE PLATTER

Salted Vegetables and Seafood Soup  
Steamed White Rice  
Sweet & Sour Diced Chicken  
Fried Siakap with Ginger and Onion Paste  
Fried Beef with Green Bellpepper  
Stir-fried Green Vegetables  
Keropok Udang  
Crispy Pan Cake



## FREE FLOW

Coffee/Tea/Chilled Juice

**RM250** Per Set



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

20%  
discount for  
members

Treat your family to a

# Mother's Day

hi tea buffet

RM68

Date: 13/5/2023

Venue: Temana

Time: 2pm – 6pm

Mother: Free

(min. 4 pax/family dine-in)

Seniors & Kids:

RM34



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FAVORITES  
CHINESE

# Wok MENU

**Time :**

12pm – 2.30pm (Lunch)

6.30pm – 10pm (Dinner)

**Day :**

Monday to Saturday

## SET MENU A

Hot and Sour Soup with Sea Asparagus  
Deep Fried Chicken with Wasabi Mayo  
Steamed Red Snapper with Spicy Chili Sauce  
Stir Fried Prawns with Mix Vegetable  
Braised Bean curd with Mix Mushroom  
Fried Rice with Golden Anchovies  
Chilled Sea Coconut with Longan and  
Fresh Lemon  
Chinese Tea

MYR 1,800 net per table (7 - 10pax)

## SET MENU B

Abalone Soup with Dried Seafood and Crab Meat  
Crispy Chicken with Special Sesame Paste  
Steamed Seabass with Bean paste and Chili  
Deep Fried Prawns with Kam Heong Style  
Wok Fried Vegetable with Salted Fish  
Braised Mee Sua with Seafood  
Chilled Soya Bean with Sago and Sea Coconut  
Chinese Tea

MYR 2,400 net per table (7 - 10pax)

## ADD ON APPETIZER

### Appetizer A

- \* Deep Fried Golden Fong Kwong Mal with BBQ Sauce
- \* Steam Chicken Dumpling with Egg Gravy

RM100/10pax (min 5 pax)

### Appetizer B

- \* Sugar Cane Prawn with Sweet Thai Sauce
- \* Deep Fried Bean Curd Roll with BBQ Sauce
- \* Steamed Otak-Otak Dumpling with Black Pepper Sauce

RM160/10pax (min 5 pax)



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Call for reservations:  
03 - 2166 3200

20%  
discount for  
members

# FATHER'S DAY

Hi Tea Buffet



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PETROLEUM  
CLUB

**RM68**

Date: 17/6/2023

Venue: Temana

Time: 2pm – 6pm

Father: Free

(min. 4 pax/family dine-in)

Seniors & Kids: RM34



Love  
you  
DAD

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

# BREAKFAST

@TEMANA BRASSERIE  
MONDAY TO FRIDAY  
8.00AM – 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**



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# 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



# @MPC...

Valentine's Day  
14.02.2023



Top Management Secretary Get Together



Breakfast With Puan Farehana



40th Anniversary The Malaysian Culture Group



Sepetang Bersama Raja Iskandar Arifin Majlis Persaraan





## An afternoon of Diamond & Gemstone knowledge by FA'IQ jewels

Recently FAIQ jewels have team up with the Prestigious Malaysian Petroleum Club to bring to its members, important knowledge in a form of a TALK conducted by Mr Fazal Ellahi Oli Mohamad's son, Mr Mohamad Fadhil.

As a 3rd generation Jeweller, Mr Mohamad Fadhil felt an obligation to educate the public and to allay the fear and misconception regarding the ever changing facets of the Jewellery industry and also to empower the knowledge of diamond and gemstones knowledge when it comes to purchasing.

The Diamond Talk and Hi Tea was held at the KIKU Hall, level 43 on the 16th of Feb 2023, 4pm to 6pm.

### Store Location

Unit F5, 1st Floor Bangsar Shopping Centre, 285 Jalan Ma'arof, Bukit Bandaraya, 59000 Kuala Lumpur.





# Birthday Gifts

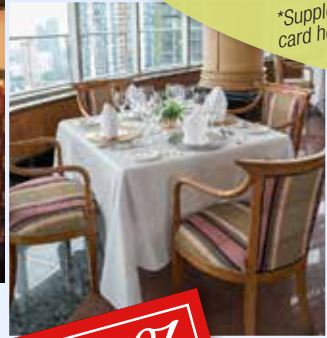
We want to make your Birthday really special, as an exclusive member of our Malaysian Petroleum Club. That's why we have put together all these treats, just for you to celebrate with your family and friends, at any of our finest restaurants.

**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



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**Syahril bin Azmi**  
Category: Regular  
Date joined: 1 April 2023  
ID: 12601  
Company: PETRONAS  
Group Treasury



**Helmi Abbas Elsaid Elsoda  
(Egyptian national)**  
Category: Regular  
Date joined: 1 April 2023  
ID: 12602  
Company: Halliburton Energy Services  
Kuala Lumpur



**Padsakorn Suwanruji  
(Thai national)**  
Category: Corporate  
Date joined: 1 April 2023  
ID: 2602  
Company: PTTEP Sarawak Oil Limited  
(a subsidiary of PTTEP Thailand)



**Kanok Intharawijitr  
(Thai national)**  
Category: Corporate  
Date joined: 1 April 2023  
ID: 2601  
Company: PTTEP Sarawak Oil Limited  
(a subsidiary of PTTEP Thailand)



**Soraphol Asavathevakiet  
(Thai national)**  
Category: Corporate  
Date joined: 1 April 2023  
ID: 2603  
Company: PTTEP Sarawak Oil Limited  
(a subsidiary of PTTEP Thailand)



**Mahyudden bin Abdul Wahab**  
Category: Associate  
Date joined: 1 April 2023  
ID: 3350  
Company: Duta Marine Sdn. Bhd.  
Kelana Jaya





# We used to think **DIAMONDS** were everywhere

*This article is republished from The Conversation*  
Authors: Carl Walsh, PhD Candidate, Queensland  
University of Technology. Balz Kamber, Professor of  
Petrology, Queensland University of Technology.  
Emma Tomlinson, Associate Professor,  
Trinity College Dublin

New research suggests  
they've always been rare





**N**ew research is shedding light on the tumultuous processes that give rise to diamonds, by homing in on a distinct purple companion found alongside them.

Diamonds are highly prized for their qualities but also for their rarity. One way to look for them is to search for associated minerals that occur more commonly, such as the chromium-rich pyrope garnet.

This vibrant purple garnet is easily found by diamond exploration companies, in sediment downstream from potentially diamond-bearing volcanic pipes, and within the pipes themselves. The presence of purple garnet is an indicator diamonds may also be present.









Moreover, this garnet isn't just found near diamonds, but is also consistently found inside them. So by enhancing our understanding of pyrope garnet, and how it forms, we can also enhance our understanding of diamond formation.

It was previously thought this type of garnet could not form very deep in the Earth. The theory went that it originated from a different chromium-rich mineral, called spinel, which formed at a shallow depth in the mantle and was then pushed down where temperatures and pressures were higher – leading to the garnet's formation.

Our latest research, published today in Nature, uses a new model to revisit an old theory that suggests these pyrope garnets are actually formed much deeper in the mantle, about 100km-250km below the present surface. It also suggests diamonds may be rarer than we think.

### **How diamonds and pyrope garnet form**

Diamond is the crystalline form of elemental carbon, stable at very high pressures and relatively low temperatures – accidentally brought to the surface through powerful volcanic eruptions.

The necessary conditions to form diamond at great depth in the Earth's mantle are only met in a few places. The geographic distribution of diamond is very uneven, with notable concentrations in southern Africa, the Congo, Tanzania, Canada, Siberia and



Brazil. All of these places are characterised by ancient continental crust between 2.5 and 3.5 billion years old.

This crust is underlain by deep solid “roots” – like the keel of an iceberg – made of mantle which has become highly chemically depleted through intense melting over time.

It’s here in this depleted mantle, which extends as deep as 250km into the hotter, stirring mantle below it, that diamonds have the best opportunity to form. So what about their chromium-rich companions?

Using a thermodynamic computer model, we were able to demonstrate that pyrope garnets can form very deep in the Earth, at the same depths as diamonds. Specifically, these garnets would have formed during intense heating events with extreme pressures and temperatures in excess of 1,800°C.

### **How the continents grew their roots**

Although this is a very exciting finding in itself, what makes it more relevant is that it informs two other significant theories.

The first relates to why the continents formed the way they did – a point experts have long speculated about.

As mentioned above, pyrope garnets formed in extreme heat upwellings coming from great depths. Our findings suggest these upwellings then melted the upper mantle into place, forming the stable base of the continents.

In other words, the “roots” which help continents remain stable for billions of years are leftovers from the same mantle melting events that produced pyrope garnets.



## Diamond rarity

The second major inference relates to the rarity of diamonds.

Some researchers believe diamonds were not originally rare, but that many were destroyed as the mantle root was eroded and modified due to continental plates moving over the globe. Our model offers the alternative perspective that diamonds may have actually always been rare.

How can we evaluate whether the necessary cradles of diamond – bits of highly depleted mantle in the continental roots – were once common and became rare over time, or whether they have always been rare?

When intense melting events happened on the early Earth, the melts themselves erupted at the continental surface as very fluid lavas called “komatiites”. These

lavas are preserved and are widely analysed. They have varying compositions, and our model predicts which of these could have formed alongside chromium-rich pyrope garnet.

We know from tens of thousands of chemical analyses of komatiite, that the particular composition associated with this pyrope garnet is very rare. That's because in order for it to form, magma must interact with exceptionally depleted mantle that has gone through many melting events. Only between 8%-28% of komatiite fits this bill.

From this, we can infer that both the pyrope garnets, and the very depleted mantle domains they come from, have always been rare – even back on the early Earth. And because diamonds have an affinity for these particular rocks, they too must have always been rare – making them all the more remarkable.



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# Net-zero, carbon-neutral, carbon-negative... confused by all the carbon jargon? Then read this

Countries around the world are taking steps to tackle climate change and become net-zero emitters of carbon dioxide (CO<sub>2</sub>) by 2050. Most recently, Joe Biden's presidential election win means the US is the latest nation to adopt the goal.

So what does net-zero mean? Completely eliminating all greenhouse gas emissions? Not necessarily. The "net" part of net-zero means we can still emit CO<sub>2</sub>, as long as we offset (or remove) those emissions from the atmosphere by the same amount in other places.

You might have heard a lot of talk about "going net-zero" in the media lately. China recently announced it intends to achieve the goal by 2060. France, the United Kingdom and New Zealand will go net-zero by 2050. In Australia, all states and territories have a net-zero strategy and the federal government is under pressure to make a national commitment.

You might also have heard references to "zero emissions", "low emissions" and going "carbon-neutral" So let's get clear on what all these terms mean in practice.

## Getting to grips with net-zero

It's not just countries that can produce net-zero emissions. The term can also apply to a state, city, company or even a single building.

Under a net-zero scenario, emissions are still being generated but they're offset by the same amount elsewhere. Examples of offset activities include planting trees to absorb CO<sub>2</sub> or using other natural ecosystems to increase carbon stored in the biosphere.

The term "carbon-neutral" is sometimes used instead of net-zero, and they broadly mean the same thing.





Zero emissions: this refers to a process where no CO<sub>2</sub> is released at all. In fact, in our current global mining and manufacturing system, no technology produces zero emissions.

Technologies such as solar panels and wind energy are often said to be zero-emissions but technically, they're not. They have what are known as "embedded emissions" – those created in manufacturing the technology. However wind and solar produce no ongoing emissions after installation, unlike fossil fuel energy.

Carbon-negative: This means removing CO<sub>2</sub> from the atmosphere, or sequestering more CO<sub>2</sub> than is emitted. This might include a bioenergy process with carbon capture and storage.

Low emissions: Generating greenhouse gases at a lower rate than business as usual. Examples include switching from coal-fired to gas-fired power to generate the same amount of electricity, but with fewer emissions.

## OK, back to net-zero

There are a few key ways to move to net-zero emissions, which are reflected in most national plans:

- drastically reduce or eliminate the use of fossil fuels in the energy sector (including transport)
- improve efficiency and/or develop new technology in other sectors generating emissions but unable to easily reduce them, such as manufacturing and agriculture
- invest in bio-sequestration (also known as reforestation or tree-planting) and carbon-negative technologies to offset any continuing or unavoidable emissions.

No technology or quantity of trees planted could offset the emissions currently generated globally. That's why nearly every net-zero plan includes first reducing, and eventually replacing, fossil fuels. Fossil fuels could be used to achieve net-zero with offsets or carbon capture and storage, but in many cases this is not actually the most cost-effective or practical pathway to net-zero.

Achieving only the first two points would not take the world to net-zero. Carbon-negative approaches – removing CO<sub>2</sub> from the atmosphere – will also be needed.

Most national plans achieve this through land management techniques such as reforestation. However the amount of CO<sub>2</sub> offset through natural carbon-negative solutions can be difficult to measure. Additionally the long-term delivery of the carbon offsets cannot always be guaranteed – for example, a replanted forest may die or be burnt in a bushfire releasing CO<sub>2</sub> back to the atmosphere.





Other more engineered solutions can also remove CO<sub>2</sub> from the atmosphere. They include the use of biochar – a charcoal-like material added to soil. It promotes microbial activity and soil clumps which prevents organic plant matter breaking down and releasing carbon. But this method is still not perfect.

### CO<sub>2</sub>: problem or opportunity?

Global progress on emissions reduction has been so slow that simply cutting emissions won't avert a climate catastrophe.

Even if the world manages to achieve net-zero emissions by 2050, we may still blow our "carbon budget" – the amount of CO<sub>2</sub> that can be emitted if Earth's temperature rise is to stay below 1.5°C this century. So we must find ways to first eliminate emissions, then remove existing CO<sub>2</sub>.

It is foreseeable Earth will one day rely on carbon-negative technologies that draw CO<sub>2</sub> from the air and stabilise it in useful products. For example, direct air carbon capture and storage (which is still under development) could one day remove CO<sub>2</sub> and use it in products such as building materials and plastics.

Such a process would treat CO<sub>2</sub> as a valuable input material – turning Earth's biggest problem into an opportunity for innovation.

The move towards net-zero is crucial to avoid a climate catastrophe. And the time to move is not tomorrow or "by 2050" – it's now.



*This article is republished from The Conversation*  
Authors: Jessica Allen, Senior Lecturer and DECRA Fellow,  
University of Newcastle



**The Magic  
of Forest  
Bathing:  
How to  
Connect  
with  
Nature  
and  
Improve  
Your  
Well-  
Being**



Whether you call it a fitness trend or a mindfulness practice (or a bit of both), what exactly is forest bathing?

The term emerged in Japan in the 1980s as a physiological and psychological exercise called *shinrin-yoku* (“forest bathing” or “taking in the forest atmosphere”). The purpose was twofold: to offer an eco-antidote to tech-boom burnout and to inspire residents to reconnect with and protect the country’s forests.

The Japanese quickly embraced this form of ecotherapy. In the 1990s, researchers began studying the physiological benefits of forest bathing, providing the science to support what we innately know: time spent immersed in nature is good for us. While Japan is credited with the term *shinrin-yoku*, the concept at the heart of the practice is not new. Many cultures have long recognized the importance of the natural world to human health.

Forest bathing is not just for the wilderness-lover; the practice can be as simple as walking in any natural environment and consciously connecting with what’s around you.

### *Trees Release Healthful Chemicals*

The benefits of forest bathing are linked to the chemical properties of trees, which release compounds into the air that support immune and mental health. It’s one reason you feel better after a walk in the woods. Trees release phytoncides (volatile organic compounds).

Studies show phytoncides reduce stress and anxiety, improve concentration and relieve depression. Forest bathing also lowers cortisol, pulse rate, blood pressure, prefrontal cerebral activity and sympathetic nerve activity relative to city settings.

Cortisol is a hormone released when you feel anxious or stressed. Prolonged elevated cortisol can lead to increased blood pressure, weight gain and a higher risk of heart disease.

The reasons forest bathing has been popularised in Japan is that the nation has many picturesque and beautiful forests. If you’re curious about travelling to Japan to discover these forests, here are some of the spots that are worth visiting!



A scenic view of a suspension bridge over a river. The bridge has a red metal frame and yellow railings. In the foreground, there are several large trees with white cherry blossoms. The river is a deep blue-green color. The background shows a forested hillside.

## *Mt. Takao*

Mount Takao aka Takao-san has been a sacred place for over 1,000 years. Zen meditation, waterfall asceticism, and sutra reading were once practiced on the mountain and there is a Buddhist temple Takaosan Yakuoin on the way to the summit.

A photograph of a bamboo forest. The bamboo stalks are tall and green, with a path leading through them. A fence made of bamboo and dried grass runs along the path. The lighting is bright, suggesting a sunny day.

## Forest Bathing tips for beginners

1. Turn off your devices to give yourself the best chance of relaxing, being mindful and enjoying a sensory forest-based experience.
2. Slow down. Move through the forest slowly so you can see and feel more.
3. Take long breaths deep into the abdomen. Extending the exhalation of air to twice the length of the inhalation sends a message to the body that it can relax.
4. Stop, stand or sit, smell what's around you, what can you smell?
5. Take in your surroundings using all of your senses. How does the forest environment make you feel? Be observant, look at nature's small details.
6. Sit quietly using mindful observation; try to avoid thinking about your to-do list or issues related to daily life. You might be surprised by the number of wild forest inhabitants you see using this process.
7. Keep your eyes open. The colours of nature are soothing and studies have shown that people relax best while seeing greens and blues.
8. Stay as long as you can, start with a comfortable time limit and build up to the recommended two hours for a complete forest bathing experience.



A photograph of the Sagano Bamboo Forest. The image shows a dense forest of tall, green bamboo stalks. In the foreground, there is a paved path on the left and a fence made of bamboo poles and dried bamboo stalks. The sunlight filters through the bamboo, creating a dappled light effect. The overall scene is tranquil and visually striking.

## *Sagano Bamboo Forest*

The Sagano Bamboo Forest is visually striking, tranquil, and only 30 minutes from Kyoto. Because of its beauty and ease of access, it tends to be quite popular, so if you're able to visit outside peak times, the reward is well worth it.





## *Yakushima Forest*

Yakushima is an island that is home to some of Japan's oldest living trees, especially ancient cedars. Yakusugi Land is a nature park containing a number of cedars that are more than 1000 years old! In this park, you'll find a number of trails of various difficulties, which allow you to move among these ancient trees.





## *Totora Forest*

The forest of Totoro is a natural treasure trove. This is a popular hiking and Shinrin-yoku destination with a deep forest, beautiful lakes, and a vast sky. Look out for birds, animals, and insects as you walk. This is a lively forest with miniature insect worlds that live together in harmony. Walk slowly, look closely and expect magic.

# De-influencing: how online beauty gurus get followers to trust them by posting negative reviews





In a departure from their usual content, TikTok beauty influencers are “de-influencing”, telling viewers what not to buy. Offering uncharacteristically critical product reviews, many are directing their criticism at products that they believe have been overhyped by other influencers on the platform.

The recent interest in de-influencing began with a controversy over a product recommendation. Viewers accused TikTok beauty influencer Mikayla Nogueira of secretly applying false lashes to exaggerate the effect of a mascara that she had been paid to promote. The video and its backlash sparked wider debates surrounding influencers’ authenticity, prompting a deluge of “de-influencing” posts.

While the term “de-influencing” is a new addition to influencers’ vocabularies, the strategy itself has been around for years. In a recent study, we explored why people lose trust in the influencers they have so revered, and what influencers do to regain that trust.

We studied influencers who rose to prominence on YouTube as “beauty gurus”. Our participants (followers of these gurus) explained that in the early days of YouTube, vloggers offered unbiased product reviews, often being “brutally honest” about products they didn’t like. These critical reviews were key to many vloggers’ initial popularity. As one participant said, the content “saved us a lot of money”.

As vloggers grew in popularity, the world of influencer marketing was born. Brands capitalised on the trusted guru role by paying or incentivising them to promote products to their loyal followers.

This new influencer role led to an example of what we as researchers call “role conflict”. Followers expected honest, unbiased recommendations from their favourite gurus, while brands expected influencers to portray their products positively. These expectations clashed, creating distrust among followers. Our participants said they doubted the honesty and trustworthiness of beauty vloggers once they were paid to promote products to their followers.

This distrust was well founded. Our analysis of leading vloggers’ YouTube channels revealed that, after adopting an influencer role, they avoided talking critically about brands, perhaps because they did not jeopardise existing or potential brand collaborations. Influencers focused primarily on brands they loved, rather than those they didn’t. Critical reviews telling their followers what products not to buy became few and far between.

Many of our participants reported unfollowing or avoiding content from influencers they no longer trusted to be honest. Such a reaction can put influencers’ success at risk, as follower engagement is central to their careers.





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# Rebuilding trust

We found that YouTube beauty vloggers quickly recognised the need to respond to this growing sense of distrust. We observed them using what we call “role prioritisation” strategy as a way to prove their authenticity. This meant prioritising their “guru” role over the “influencer” role and demonstrating this to their followers.

They did this by providing more honest and critical product reviews. Vloggers created videos titled “Disappointing Products” and “Worst Purchases”, or simply integrated negative reviews into their wider content. Many released negative reviews of products “gifted” to them by brands’ PR teams, or of brands they had previously collaborated with.

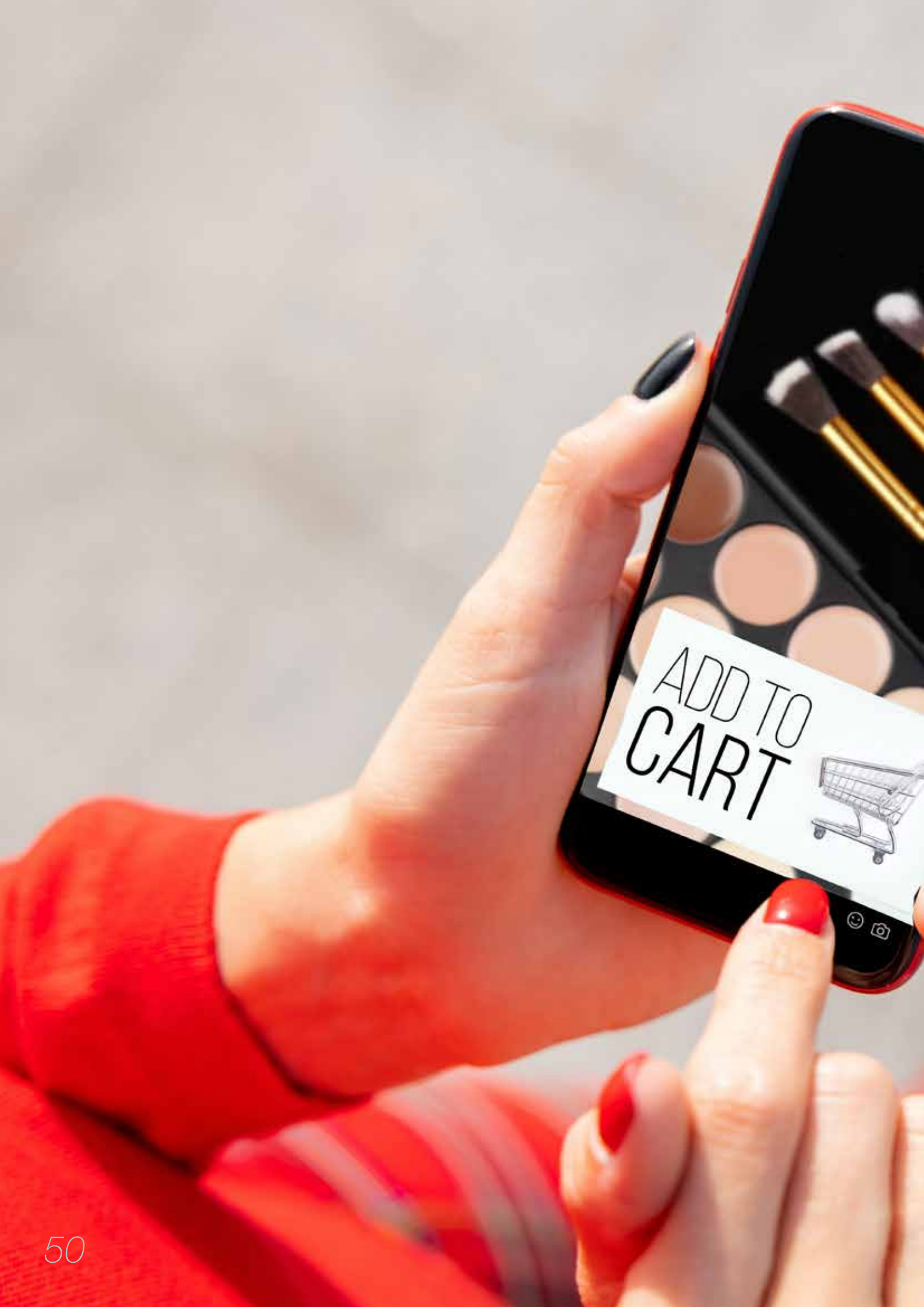
With these critical reviews, influencers showed followers that they valued their relationships with viewers over those with brands. And it worked. The followers we spoke to said that this behaviour encouraged them to place more trust in future product recommendations. This trust is key to retaining the trusted guru role that makes vloggers attractive to brands in the first place.

# The end of influencer culture?

It’s not surprising that the conversation about influencers and trust is kicking off on TikTok. The platform’s algorithm, which serves up an endless stream of short video content personalised to users on the “For You Page”, combined with the platform’s trend-driven nature, means TikTokkers are particularly guilty of hyping up the latest “must have” beauty products. The endless deluge of product recommendations may be overwhelming to users, and leave those influenced with dwindling bank balances.









Influencers on competing platforms like YouTube learned long ago that they must engage in role prioritisation to retain viewer trust. The popularity of the de-influencing trend shows that TikTok influencers are learning this lesson now.

Some commentators have hailed de-influencing as the death of influencing and thus of the influencer. But our research suggests the opposite. De-influencing is a form of influencing, one that many consumers are more receptive to, particularly in the current economic climate.

Rather than representing the demise of influencers, de-influencing is an opportunity for them to reassert their original “guru” role and gain trust through transparency and authenticity. It is a strategy used to protect their influencer role – and future income.

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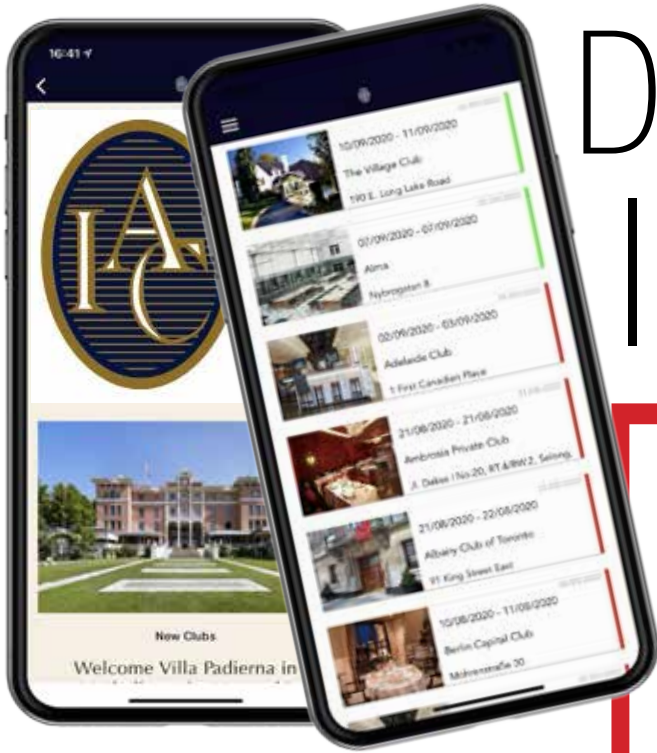
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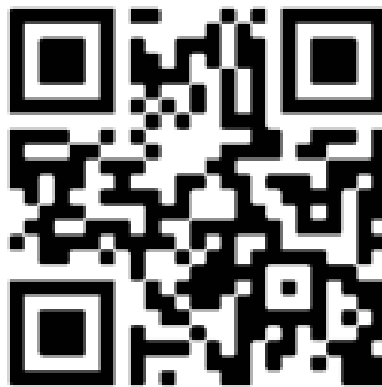
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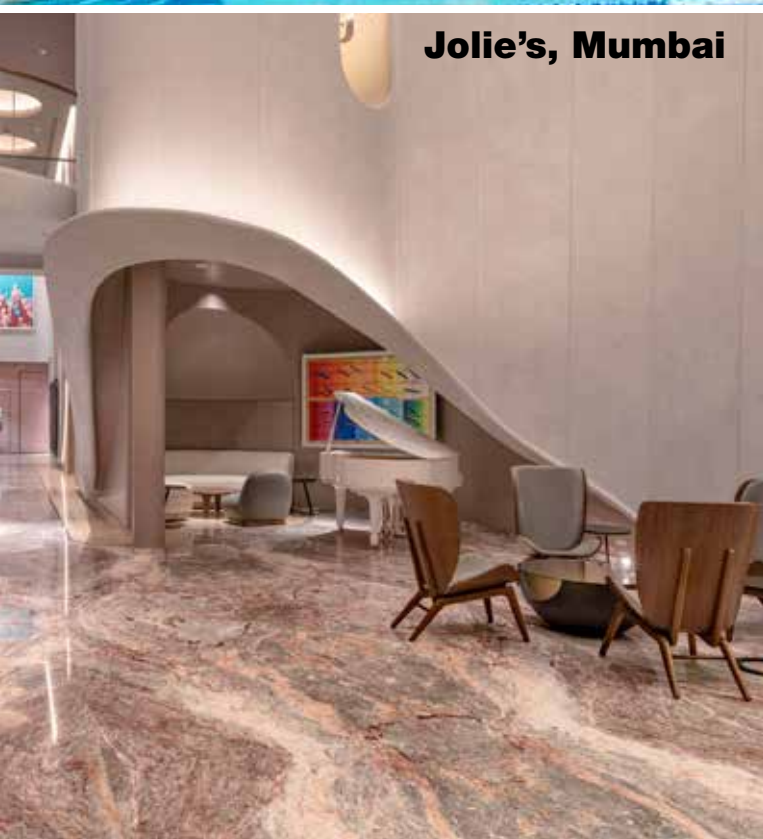


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