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CEASAR SALAD

Shredded Chicken Meat, Romaine Lettuce, Parmesan, Crouton, Beef Bacon & Caesar Dressing

or

CRÈME OF DUBARRY

Creamy Cauliflower Soup, Topped with Bread Cheese Stick, Saute Prawn Meat, Capers, Finished with Chives Oil

MAIN COURSE

PAN SEARING BEEF TENDERLOIN

Australian Beef Tenderloin Steak, Potato Gratin, Charred Baby Carrot & Asparagus Accompanied with Creamy Garlic Confit Beef Jus

or

GRILLED SALMON TROUT

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

01

CHICKEN FRICASSEE

Creamy Boneless Chicken, Baked Turned Potatoes, Mushrooms, Green Peas & Onion

DESSERT

ITALIAN TIRAMISU

Layered Cream Cheese & Chocolate Cake, Dusted with Coffee Powder Finish with Ice Cream Quenelle

or

MIXED FRUITS PLATTER

Watermelon, Honey Dew & Grape

COFFEE OR TEA
RM138/pax

Day: Monday to Friday Venue: Dulang Suite Time: 12.00 - 2.30pm

20% discount for members



MALAYSIAN PETROLEUM CLUB

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012 711 8342
Joe 016 264 3122
Shikin 017 646 6183

Club Manager

@YOUR SERVICE

End 2022 with a Big Bang!

It has been a good year, so end your year with a Big Bang at MPC!

First up, there's Diwali in October. And we, Malaysians, do celebrate every festival together beramai-ramai.

Enjoy the Diwali Banana Leaf special menu with friends and family. Next...Be a part of MPC's glamorous Gala of the Year, on the evening of 25 November 2022. Book your tables today.

Then we have our very Merry Xmas Eve Dinner. It's not to be missed! The more the merrier. We also have a Special Xmas Day Turkey takeaway for you to celebrate at home with family and friends with good taste. Place your orders in advance.

What better way to end 2022 than at MPC New Year's Eve Party. It will be a night to remember. Excellent food, live performance, door gifts, great company and lots of fun and laughter. It's also a Kid-Friendly New Year Eve Dinner, so bring all your children and nephews and nieces for their most memorable night ever. There will be a spectacular fireworks display at KLCC's Sky Bridge at the stroke of midnight. Let's say goodbye to 2022 with the biggest bang, as we usher in a promising and exciting 2023.

Besides these exciting festivities, there are also the Business Lunches, Wok Specials @ Seligi Chinese restaurant, all-time-favourite Saturday Platter, Breakfast and Tea Time with goreng pisang and your other favourite delicacies. MPC has also prepared an incredible selection of mouth-watering cakes for you.

As the year comes to an end, we should all reflect on all the great things we have accomplished, and all the beautiful things we have still to complete. So be inspired, be amazing and be merry, always.

Shirley Tan Club Manager

PRESIDENT

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SECRETARY En. Sareen Risham

GENERAL COMMITTEE MEMBERS Datuk Hashim Wahir

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Malaysian Petroleum Club Level 41, Tower 2, PETRONAS Twin Towers, Pesiaran KLCC, 50088 Kuala Lumpur, Malaysia. Tel: 03 2166 3200 Email: enquiries@mpc.com.my 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.



EVERY SATURDAY

FAMILY & PLATTER &

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



MALAYSIAN PETROLEUM CLUB

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MALAY PLATTER

Mee Hoon Soup Bakso

White Rice
Ayam Goreng Berempah
Daging Masak Merah
Deep Fried Sea bass Salted Egg
Sautéed Mixed Vegetables
Fish Crackers

Cendol Kacang Merah



Szechuan Hot & Sour Soup

Sweet Sour Beef
Fish Fillet with Black Pepper Sauce
Smoked Duck/ Deep Fried Chicken with
Barbeque Sauce
Stir-Fried Takuan & Vegetables
White Rice
Prawn Crackers

Crispy Rabbit Bun

WESTERN PLATTER

Broccoli Creamy Soup with Garlic Bread

Chicken Gordon Bleu Thyme Sauce Beef Stew with Roots Vegetables and Mushrooms

Fish Finger with Tartar Sauce
Sautéed Potato with Capsicum and
Streaky Beef
Spaghetti Marinara

Chef Sliced Cake of the Day

FREE FLOW

Coffee/Tea/Chilled Juice

RM248

20% discount for members

BANANA LEAF PLATTER

DIWALI INSPIRED MENU

Venue: Temana & Bayan Bar ~ Monday to Friday ~ 12pm - 2.30pm

MONDAY

LAMB BIRYANI RICE

Basmathi Biryani Rice with Raisin Grilled Lamb Shoulder, Vegetables Dhalca Curry. Acar Rampai, Fried Bitter Gourd & Papadum Crackers RM 32

OR

CHICKEN BIRYANI RICE

Basmathi Biryani Rice with Raisin Boneless Chicken Tandoori with Mint Cream Sauce, Vegetables Dhalca Curry, Acar Rampai, Fried Bitter Gourd & Papadum Crackers RM 25

TUESDAY - FRIDAY

BANANA LEAF PLATTER SET A

Nasi Putih, Ayam Masala, Kobis Goreng Mamak, Fried Bitter Gourd, Papadom & Rasam Soup, Dhalca, Plain Curry & Tomato Chutney
RM 20

BANANA LEAF PLATTER SET B

Nasi Putih, Ikan Tenggiri Curry, Kobis Goreng Mamak,
Fried Bitter Gourd, Papadom & Rasam Soup,
Dhalca, Plain Curry & Tomato Chutney
RM 20

ADD ON

Jenahak Fish Head Curry (half) *RM 60*Squid Masala (300gm) *RM 35*Mutton Varuval *RM 35*Curry Omelette with Chili *RM 5*Fried Mackerel Fillet *RM 18*Papadom *RM 5*Plain Rice *RM 3*

ALA CARTE

Grilled Chicken Chop with Butter Rice,
Salad & Mushroom Sauce RM 19
Grilled Lamb served with Butter Rice, Salad
& Black pepper Sauce RM 30
Spaghetti Aglio- Olio with Chicken
and Black Olive RM 20
Mixed Satay with Condiments and Peanuts Sauce RM 18
Pori Bread with Chicken Curry RM 10

DESSERT

Pulut Mangga RM 10
ABC RM 5
Cendol RM 5
2 Scoops of Ice Cream RM 5
(Vanilla, Chocolate, Strawberry)

CHEF SPECIAL

OXTAIL SOUP White Rice, Acar Rampai & Fish Crackers *RM 28*



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Egg Station

HALF BOILED EGGS Salad, & Toast

RM 7

HARD BOILED EGGS Salad & Toast

RM 7

SCRAMBLED EGGS Salad, Grill Tomato & Toast

RM 7

PLAIN OMELETTE Salad, Grill Tomato & Toast

RM 7

HAWAIIAN OMELETTE Salad, Grill Tomato & Toast RM 12

AMERICAN BREAKFAST Fried Eggs, Salad, Grill Tomato, Baked Bean, Streaky Beef & Toast

RM 12

Coffee 2 Go Menu

NASI LEMAK with Egg

RM 9

NASI LEMAK with Egg & SAMBAL SOTONG

RM 12

NASI LEMAK with Egg & SAMBAL KERANG

RM 12

MEE HOON SIAM with Egg

RM 9

FRIED RICE with Egg

RM 9

CHICKEN SANDWICH

RM 7

CURRY PUFF (2 PCS)

RM 5

MALAY KUIH OF THE DAY (3 PCS)

RM 5

PRATHA BREAD with DHALL & SAMBAL

RM 7

ROTI TAMPAL, KUAH DALL & SAMBAL

RM 9

ROTI BAKAR with KAYA

RM 7

LONTONG NASI IMPIT

RM 9

ADD ON

Sambal Sotong/ Sambal Kerang

RM 5





MALAYSIAN PETROLEUM CLUB





The Most Awaited : Malaysian Petroleum Gala

GILITY: AND: GILAND: GILAND:

Glitz and Glam @ Malaysian Petroleum Club. Book your date: 25/11/2022 Time: 8.00pm

Programme:

Pre-dinner Cocktail
Western Set Dinner
Live Band
Saxophone Solo
Violin Performance
Showtime with Faizal Tahir
Games
Lucky Draw



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COFFEE/TEA 2 GO 3.00 - 7.00 pm





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Shikin 017 646 6183

Coffee or Tea

Petit Four

1 Round House Wine/ Sparkling Juice



TRADITIONAL ROASTED WHOLE TURKEY (5kg)

Accompanied with Cranberry Sauce & Giblet Sauce, Braised Baby Potato with Beef Bacon, Roasted Sweet Potato, Carrot, Pumpkin, Asparagus

RM 480

ROASTED WHOLE CHICKEN (2kg)

Accompanied with Cranberry Sauce & Giblet Sauce, Braised Baby Potato with Beef Bacon, Roasted Sweet Potato, Carrot, Pumpkin, Asparagus

RM 150



Fruits Cake (1kg)

RM 90

Chocolate Yule Log (1kg)

RM 85

Chocolate Chip Cookies (250gm)

RM 28

Ginger Bread (250gm)

RM 28



Shikin 017 646 6183



MALAYSIAN PETROLEUM





The many stories of Diwali share a common theme of triumph of USTICE This article is republished from The Conversation By: Natasha Mikles - Lecturer in Philosophy, Texas State University

ometimes called the Indian festival of lights, Diwali is arguably the most important holiday of the year for South Asian families.

The festival, which is observed by Hindus, Sikhs and Jains, lasts five days in its entirety. Traditionally the third day is considered the most important. During this day, families gather to light candles, eat sweets and place lit lamps in their public-facing windows.

As a scholar of Asian religion and popular narratives, I'm interested in Diwali because it demonstrates how ancient tales in epics become part of religious practice. Popular stories from Hinduism

There are many stories around what exactly Diwali commemorates and why it is celebrated.

Among Hindu families, many claim the festival celebrates the defeat of the evil demon king Ravana by Rama – an incarnation of the Hindu god Vishnu and the hero of India's Ramayana epic. In the most famous part of this epic tale, Rama's wife is abducted by the demon Ravana, and Rama must journey to the land of Lanka to save her with the assistance of his brother.

A different tradition states that the festival commemorates the defeat of the demon Narakasura by Lord Krishna. Like Rama, Krishna is an incarnation of the god Vishnu, who has come to

assist humanity in its time of need.

Stories tell of Krishna's efforts to rid the world of demons. In this particular story, the King Naraka gains extraordinary abilities through a deal with a demon and becomes intoxicated with power.

Narakasura, as he is now called, destroys the kingdoms around him and eventually plans to assault even the heavens. Krishna appears and uses his divine powers to neutralize Narakasura's weapons, eventually beheading him with a multi-pronged discus.

Other traditions associate the festival with the birth of the goddess Lakshmi and her marriage to Vishnu. In the Hindu tradition, Lakshmi

is worshipped as the goddess of wealth, while Vishnu is seen as the preserver of humanity.

While there are many stories of her birth, the most prevalent is that Lakshmi appeared during the churning of the divine ocean of milk from which the nectar of immortality comes during a fight between the gods and demons. After appearing, she chooses to marry Vishnu and to assist him in working for the benefit of humanity.

In southern India. Hindu families commemorate the defeat of the demon Hiranyakshipu by Narasimha, the lionheaded incarnation of Vishnu. Like many Indian stories, Hiranyakshipu is a demi-god who believes he is immortal after receiving a divine blessing from the Hindu creator-god Brahma that lists the conditions for his death.

According to the boon, he cannot be killed at day or at night, inside or outside, by human or by animal, by projectile weapons or by hand weapons, and neither on the ground nor in the sky.

In response to Hiranyakshipu's terrorizing of the heavens and Earth, Vishnu then incarnates as the lion-headed god Narasimha to kill the demon. He kills him at dusk, on the step of his house, as a chimeric lion with his claws as he lies on Narasimha's lap - all conditions that satisfy the elements of the boon.





Stories from other religions

The Diwali tradition is celebrated by Jains and Sikhs as well, who have their own interpretations of the festival. For Jains, Diwali celebrates the nirvana, or enlightenment, of Mahavira, the 24th spiritual teacher of the Jain path and the contemporary tradition's founder.

Sikhs consider Diwali a commemoration of the release of Guru Hargobind, the sixth of 10 spiritual leaders, and 52 other men who were imprisoned by the Mughal Empire that ruled the Indian subcontinent from 1526 to 1857.

After the public execution of his father by Mughal leaders, Guru Hargobind became increasingly passionate about forming an independent Sikh homeland through military action if necessary. He was eventually jailed by the Mughal Emperor Jahangir, but was released two years later on the day of Diwali.

Popular legends state that when he was freed, Guru Hargobind tricked the Mughal emperor into allowing him to bring out as many men as could hold onto the hem of his cloak and, in this way, helped release 52 other prisoners who held onto 52 threads coming off of his garment.

Origins of Diwali

The multiplicity of interpretations for why Diwali is celebrated and questions regarding the festival's exact origins may have one potential answer: that the narrative of origins is an afterthought to rituals.

This problem is illustrated in a well-known episode of the sitcom "The Office," where the Dunder Mifflin team attends a Diwali celebration at a local Hindu temple. Before they go, they ask Kelly – the Hindu office worker who is playing hostess – to explain the origins of the festival.

She demurs, stating "I don't know; it's really old, I think," before excitedly discussing the beautiful clothes everyone wears, the dancing and the food. Mindy Kaling, who plays Kelly and wrote the episode, explained that she based Kelly's cluelessness on her own, noting that – despite identifying as Hindu – she had to do significant research into her own religious tradition to write the episode.

In other words, while she was aware of and excited about the rituals, the narrative explanation was secondary to joining with her community in celebration. But this does not mean that narrative may be inconsequential. It is important to think what these multiple narratives about Diwali's origins may be able to tell us about the Indian culture.

Asian religions scholar Robert Ford Campany suggests that narratives entail a subtle form of argument that "reveal, argue, or assume something significant about the world, about spirits, about relations between humans and other beings, or about the afterlife and the dead."

Perhaps these diverse origin stories of Diwali point to a shared argument that Indian culture is making about the world: that good – whether as one of the many avatars of Lord Vishnu, an enlightened Jain prince, or an imprisoned guru – will necessarily triumph over the evils of demons, injustice and ignorance.

Certainly that's an argument worth celebrating, especially in the chaotic times we live in today.











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When you dine at MPC:

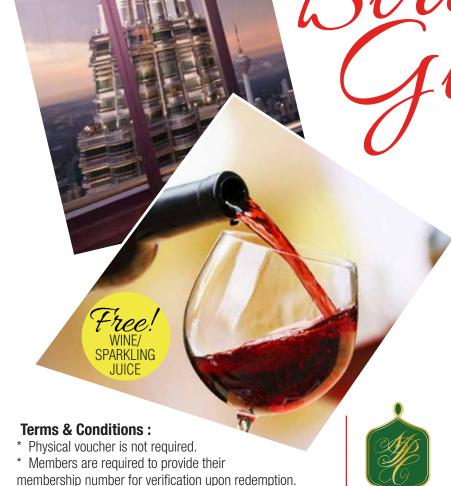
Free - One Bottle of Wine/Sparkling Juice,

Free - One Birthday Cake

Free - Exclusive Sky Deck Viewing Experience.

50% - Discount for 4 - 10 people at any

one of our restaurants.



The offer is valid 3 months from your birthday month only. Expiry date will not be extended under any circumstances. The Malaysian Petroleum Club reserves the right of final

Advance reservation required, subject to availability.

Offers are non-transferable and not exchangeable for cash.

Not valid for promotional events and other promotional

interpretation of all terms and conditions.

vouchers.

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We want to make your spouse's Birthday really special too. All these treats, just for your spouse to celebrate with family and friends.

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*Supplementary card holder only.



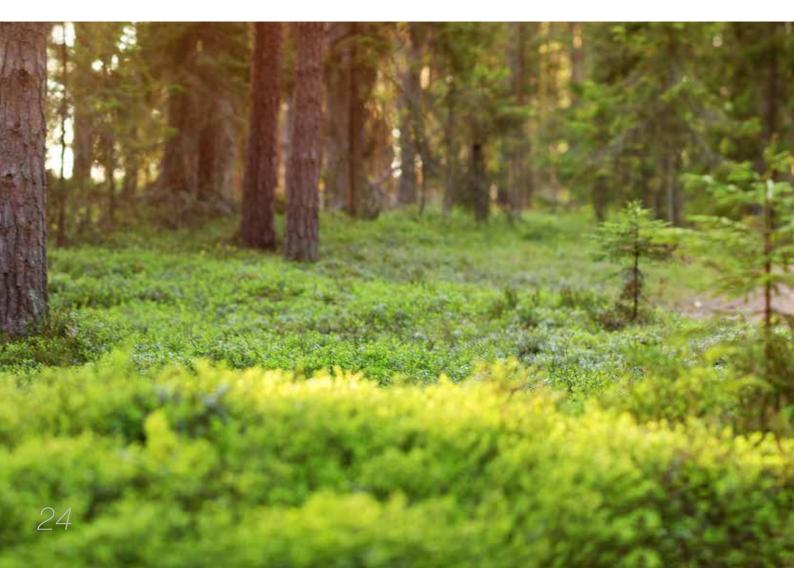






Why a walk in the woods really does help your body and your body and your soul

This article is republished from The Conversation
Jeffrey Craig – Principal Research Fellow, Murdoch Children's Research Institute
Susan L. Prescott – Professor of Paediatrics, The University of Western Australia



ave you ever wondered why you feel healthier and happier when you stroll through the trees or frolic by the sea? Is it just that you're spending time away from work, de-stressing and taking in the view? Or is there more to it?

For more than 20 years, scientists have been trying to determine the mechanisms by which exposure to biodiversity improves health. Japanese scientists pioneered the search when they travelled to the island of Yakushima, famous for its biodiversity.

The Japanese already had a name for the experience of well-being in nature: shinrin-yoku or "forest bathing".

We do know that a diverse ecosystem supports a varied and beneficial microbial community living around and inside us.

We also know that exposure to green space, even within urban environments, increases our physical and mental well-being. But what are the mechanisms?

The forest air

The Japanese researchers suggested that we are taking in beneficial substances when we breathe forest air.

Research has identified three major inhaled factors that can make us feel healthier. These factors are beneficial bacteria, plant-derived essential oils and negatively-charged ions.

From birth to the grave, beneficial bacteria surround us; they live in the environment and, importantly, in the air we breathe. We also share almost our entire body with them. The more interaction we have with them, the happier and healthier we are.

This is in part due to our gut-dwelling bacteria, which break down the food we cannot digest and produce substances that benefit us both physically and mentally.

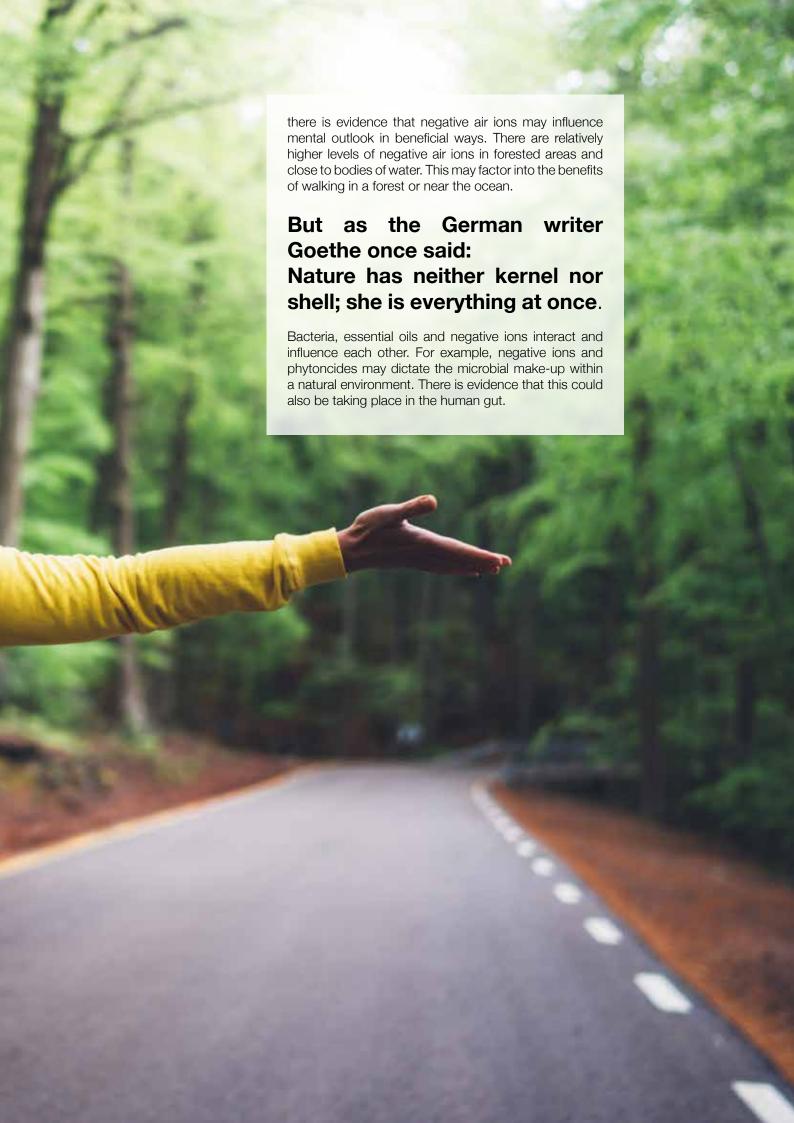
Plants and the bacteria living on them can produce essential oils to fight off harmful microorganisms. These are referred to collectively as phytoncides, literally, "plant-derived exterminators".

Research on the health benefits of plant essential oils is in its infancy. But one recent study found that a phytoncide from Korean pine trees improved the health and bacterial make-up of pigs.

Notwithstanding some of the pseudoscience that gets wrapped around negative ion generating machines,







More to be done

Nature-relatedness, or biophilia in which an individual feels connected to nature, has been linked with better health.

But we have a long way to go before we can more fully understand the mechanisms by which an innate love of nature can benefit our health. An important part of this discussion – an overlooked one in our opinion – is further understanding of an individual's connection to nature.

Psychologists have convincingly demonstrated connections between nature relatedness and mental well-being. But how does a greater personal affinity to nature interact with dietary habits, personal microbiome, physical activity levels and many other lifestyle variables that might be intertwined with having such an affinity?

In the meantime, while scientists turn over stones and search for important mechanistic clues – including those related to biodiversity – there are many simple ways to capitalise on our biophilia.

Why not run in the park or by a river instead of on a treadmill, or take a walk through a park on the way to work or at lunchtime?

Critically, there is increasing evidence that we can help shape our children's mental and physical health by exposing them to more green environments as they work, rest and play. The US-based Children and Nature Network is a great resource of research news and activities bringing children and nature together.

In the World Health Organization report Connecting Global Priorities – Biodiversity and Human Health, released in December last year, it was concluded that:

Considering 'microbial diversity' as an ecosystem service provider may contribute to bridging the chasm between ecology and medicine/immunology the relationships our individual bodies have with our microbiomes are a microcosm for the vital relationships our species shares with countless other organisms with which we share the planet.

It is easy to see that discussions of natural environments and human health are no mere matter of intellectual fancy.

In a paper published last month in Journal of Physiological Anthropology, we've called for more research into the links between biodiversity and human physical and mental well-being, particular in relation to childhood, that most formative of times.

Wouldn't it be good if by nurturing our environment we were also nurturing our children's future health?





Social media can help young people live healthy lives

This article is republished from The Conversation
Victoria Goodyear – Senior Lecturer in Pedagogy in Sport, Physical Activity and Health, University of Birmingham Mikael Quennerstedt – Professor of Physical Education and Health, Örebro University

Ve often hear of the harms of social media on teens and young people, especially on their mental health and self-esteem. And while it's true that there is evidence of links between the two, our latest research on young girls and young boys has revealed that social media isn't always negative for young people.

In some cases, we found, it can actually positively influence their health and wellbeing, by helping them learn about healthy eating, or about new workouts to try. We also found that social media provided a space for young people to talk to each other about issues of health.

For our study, conducted by researchers from the University of Birmingham and Örebro University, we recruited over 1,300 young girls and boys, aged 13-18, from ten UK schools. We were interested in better understanding how young people use social media, and how they feel it impacts their health and wellbeing.

To do this we selected 84 participants from the main sample and had them take part in small focus group interviews. The teenagers shared examples of health-related social media posts that they had accessed or used (such as smoothie recipes, a workout, or a celebrity's post), and then explained why and how they had used the information in the social media post.

They also discussed the types of social media posts they would ignore and not use (such as workouts that were not age appropriate). They were then asked about how they used social media as part of their daily lives and how they thought it affected their health and wellbeing.

The results showed that social media often had a positive influence on the young people's motivation to be physically active and on their ability to make conscious diet choices. Social media also allowed them to access information they found inspirational, and learn about different apps they could use to be physically active or monitor their progress. They reported that likes, comments, and views on their social media posts also helped them stay motivated to exercise.





Encouragingly, the young people we spoke to were also highly critical users of social media and thought carefully about the content they were engaging with online. For instance, the teenagers reported that they would often ignore content that had the potential to lead to harm, such as images or videos that presented unrealistic workouts or expectations for their bodies.

#Gymlads vs #SkinnyGirls

Our study also showed that boys and girls interacted with social media differently, revealing different, gendered, concerns about health and wellbeing.

Boys tended to report accessing health-related information to help them be more physically active and

used social media to chat with friends. But many said they experienced pressure from social media to look "ripped" (muscular) but not too slim.

To cope with this pressure, many told us that they used irony and humour in their posts to avoid ridicule from friends, or as a coping mechanism if they felt they didn't "fit in" because of their physique. For instance, the boys in our study explained how they used the hashtag #gymlad when posting selfies. While some used it in a literal sense (if their body was ripped), others used it ironically.

Our results indicate that girls, on the other hand, tend to use social media apps like SnapChat and Instagram to learn about health, and to find support from friends and followers and keep in touch with their peers.









education

such posts. Many also said they faced contradictory pressures to be thin but not too thin, and that while it was acceptable to be "fake" (for example, through the use of filters on their photos), many felt that they couldn't be "too fake", and that a natural look was preferred. To avoid being skinny or fat shamed, many told us they used terms like "chunky monkey" in their posts – even if they knew they were thin.

Although many of the young people's experiences of social media were positive in terms of health, it was evident that some of the time, they found themselves in a position of vulnerability. Some said they experienced

bullying and heightened levels of body dysmorphia on social media. We found that these risks were particularly evident when their online profiles were public, and when the content shared by others, including their friends, made them feel bad about their bodies. If young people are vulnerable, for whatever reason, social media use has the potential to intensify those vulnerabilities.

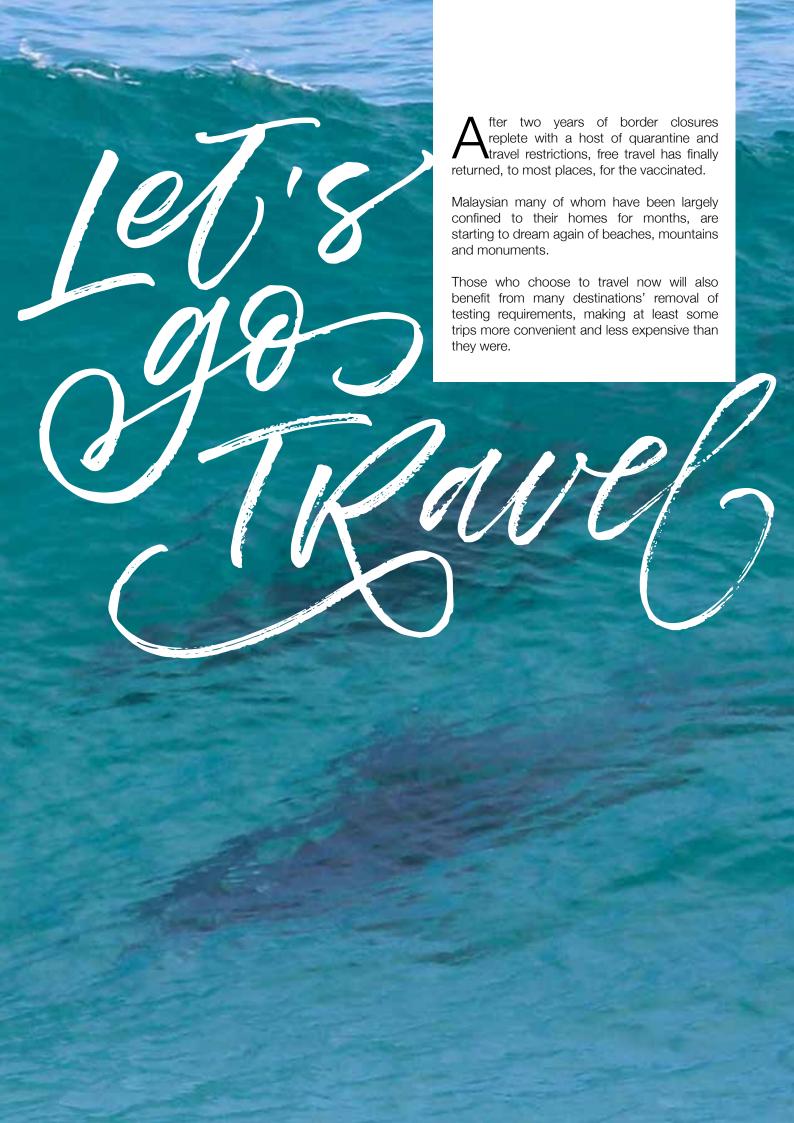
While the risks should certainly not be overlooked, our findings show that social media can actually be positive for young people's health and wellbeing. We also know from other research that a benefit of social media is that it provides real-time, low-cost information, and support from peers. Empowering young people to use social media safely, critically and responsibly may thus help them continue to live healthy lives.















Thailand

Thailand is one of the first countries in Asia to reopen to fully vaccinated travellers. The authorities of Thailand announced early this year that the entire country will be reopening its borders to vaccinated travellers of all nationalities. Who's excited for authentic tom yum, pad thai, and Thai massages?

Quarantine upon arrival: *not required*Swab test: *not required from 1 May 2022*













Singapore Travelling with your kids and your loved

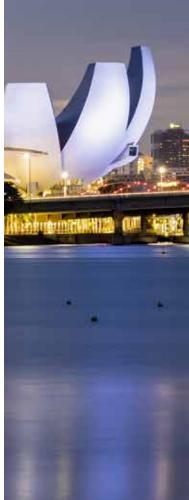
Travelling with your kids and your loved ones? There's a whole lot of fun to be found in Singapore. As of 1 April 2022, Singapore will be replacing the VTL with a brand new Vaccinated Travel Framework (VTF) and easing its COVID-19 travel restrictions - travellers will no longer need to take any on-arrival tests or travel via designated VTL flights or buses!

Quarantine upon arrival: *not required*Swab test: *not required from 26 April 2022*











Vietnam

Malaysians can fly to Vietnam for bowls of authentic pho and spring rolls! Vietnam announced the reopening borders to international tourists from 15 March 2022, three months earlier than the country's initial plans.

Quarantine upon arrival: **not required**Swab test: **not required from 15 May 2022**













Cambodia

Always wanted to visit the majestic Angkor Wat? Cambodia has reopened its borders to all fully vaccinated travellers since 15 November 2021. In March 2022, Cambodia abolished the need to take pre-departure and on-arrival PCR tests, so travellers are now free to travel throughout all cities and provinces in Cambodia right upon touching down!

Quarantine upon arrival: **not required** Swab test: **not required from 6 April 2022**











Indonesia

Sunny, vibrant, and fun-loving, Bali a hugely popular travel destination for Malaysians prior to the pandemic, whether for a romantic honeymoon or a fun family getaway. The Indonesian government announced that they will be dropping the existing travel requirements for Bali, Jakarta, Surabaya, Batam, and the Riau Islands from 6 April onwards,

Quarantine upon arrival: *not required*Swab test: *not required from 6 April 2022*









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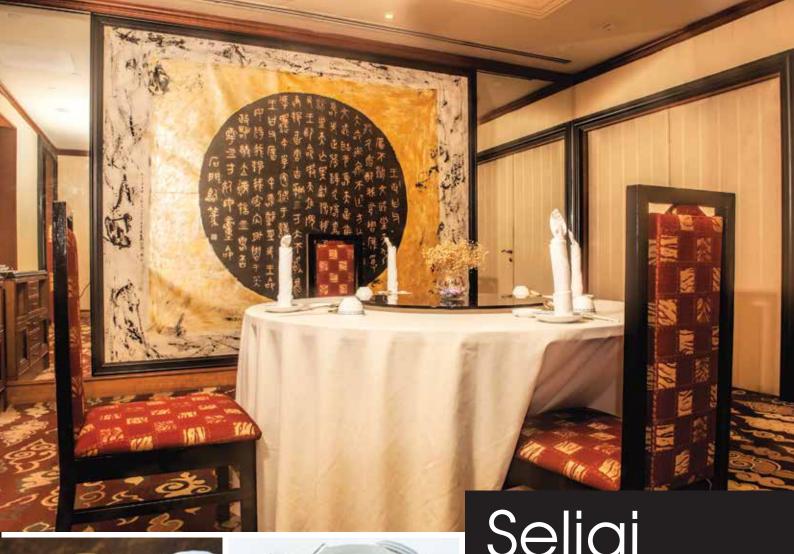
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Access Bayan Bar by touching your SmartCard on the electronic pad. Heads to the popular Coffee Station where you can help yourself to as many cups of coffee and espressos, as well as cookies, free of charge. However, non-members will be charged a nominal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















KIKU











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

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















Flexible Event & Meeting Spaces

Tapis Room/ Meeting Room

Half Day

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

Full Day

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

Kiku Hall/ Lobby Lounge

Half Day

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

Full Day

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



The rate charges inclusive of:

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

Others (Optional)

- Projector Rental/White Screen
- Flipchart & White Board

PA System

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

Pricing for optional items please consult our sales team.



MPC Members can benefit from visitor privileges to over 200 Clubs worldwide

ur club is a member of the IAC network, and you can make use of the full network and partner benefits.

The IAC network has member clubs in more than 40 countries with a wide range of facilities, including some 60 golf courses, over 100 clubs with athletic and/or sports facilities and, for that business trip, prestigious venues suitable for conferences or entertainment in most key cities.

All Clubs are carefully chosen to exacting standards to ensure that they meet the expectations and needs of a high-quality global membership. Rest assured, when you are travelling, you will be made welcome in some of the most prestigious clubs around.

IAC's website provides all the relevant information you need for your prospective visits of IAC clubs, including the location of the club, amenities available, opening times and much more. Their booking system will also allow you to make your own bookings with a few simple clicks. Whether it's reserving a table in a club restaurant to booking a round of golf, it's very easy.

You may also access IAC on the move by downloading the IAC App via App Store or Play Store and make your bookings, redeem partner benefits and view your digital membership card. Download now via the following QR Code:

IAC will also update you with all new Clubs and partners that have joined the network so that you

will always be kept up to date. How to access these clubs? If you haven't yet then register on the website (www.iacworldwide. com) or directly via the App with your membership number/ ID and your name.



IAC is foregoing the need to present a physical card when visiting Club.

Download the IAC App via App Store or Google Play, log-in or register (if you have not done so) with your membership number & your name to get your digital card.





Play the world's greatest golf courses in the most scenic locales.













RM75.00 per kg

Tiramisu Cake Carrot Cake Fruit Cake

RM80.00 per kg



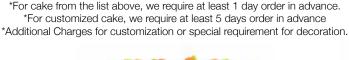


Marble Cheese Cake Chocolate Cheese Cake Blueberry Cheese Cake Red Velvet Cake











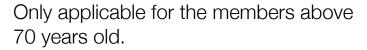


Members in their Golden Gears!

Introduce a New Member and you can enjoy 50% discount on your monthly subscription fee for a lifetime.



Introducer must be from Individual Membership (Regular and Associate).





Still entitled for the RM50 monthly rebate.



The new member must be approved by the General Committee.



Approval will remain the same as in the constitutions.



MALAYSIAN PETROLEUM CLUB

MEMBERSHIP DEPARTMENT: 03 2166 3200



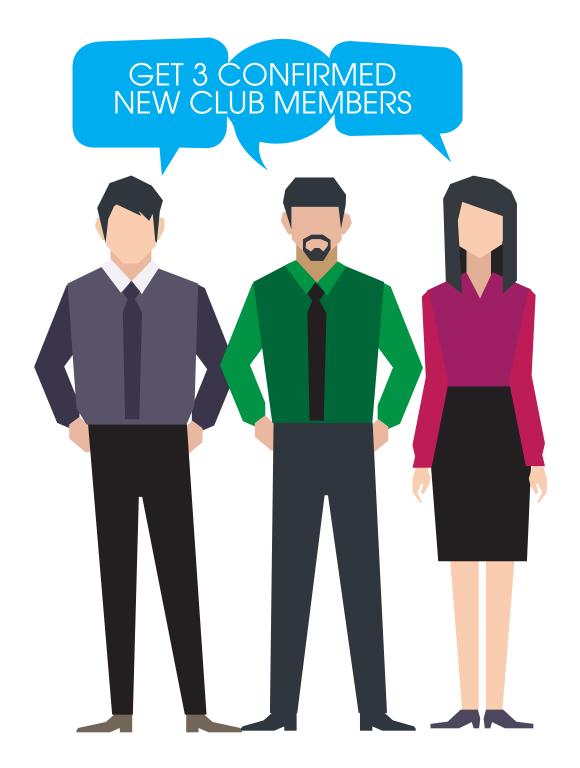
Member Get Members:

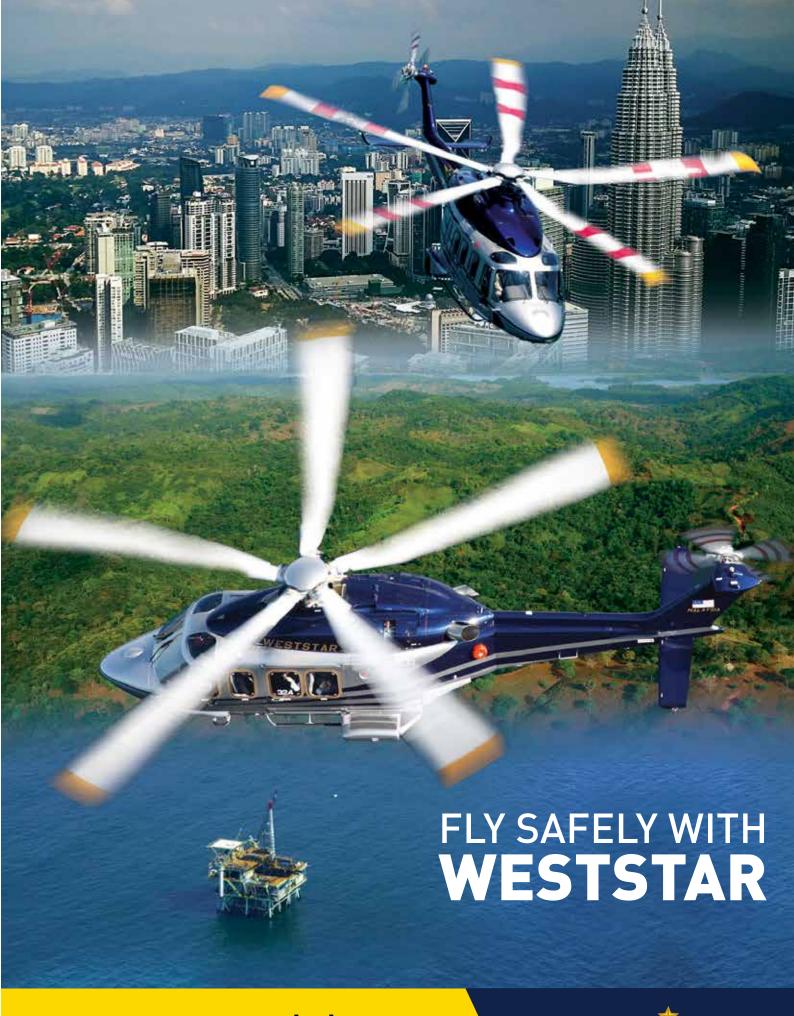
Introduce 3 new members & receive RM1,000*

Introduce 3 confirmed new club members and you'll earn RM1,000 that will be credited into your MPC account. That's great isn't it? Get your colleagues and friends to be MPC members so that they can enjoy all the facilities and prestige of being a member just like you, and earn RM1,000.

So put your networking skills and contacts to good use. Start today!

* Member can use the RM1,000 credit for dine-in, take away & delivery.





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Technip Energies is a leading engineering and technology company serving the energy industry and its transition across the globe. In sustainable chemicals, through innovative market technologies, strong partnerships and services, we bring our clients' innovative projects to life while providing solutions to improve carbon efficiency and feedstock resilience:

- Licensed technologies
- Applied research and development
- EPC projects





What do floating platforms have to do with your next business deal?

At PETRONAS, we connect the dots to give our partners a competitive edge.

We are always passionate about finding new ways to enhance our operations, to create more rewarding collaborations with our partners. Our floating LNG facilities are made for both shallow and deep waters. PFLNG SATU can go up to 200m while PFLNG DUA goes as far as 1500m. They are equipped with industry-leading technology to help our partners explore further and deeper, and with greater efficiency. We offer all-in-one solutions vessels that allow for a sustainable supply of natural gas, the cleaner fuel. Which means more profit for your business, while collectively lowering all of our carbon footprint.

Our passion for progress is why we connect the dots and create sustainable value for all.



Discover the connections we can make.





ADVANCING CLIMATE SOLUTIONS

Every day, more than 23,000 scientists and engineers at ExxonMobil are working to develop solutions for the world's most complex energy challenges.

For nearly 140 years, ExxonMobil has had a history of meeting the world's energy needs with groundbreaking, scalable innovations, and we are committed to reducing emissions from our operated assets in support of a net-zero future.

We are the leader in carbon capture and storage solutions around the globe. We're developing lower-emission hydrogen technologies and advanced biofuels and finding other innovative ways to lower emissions. All with a focus on helping decarbonize the highest-emitting sectors — manufacturing, power generation and transportation.

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