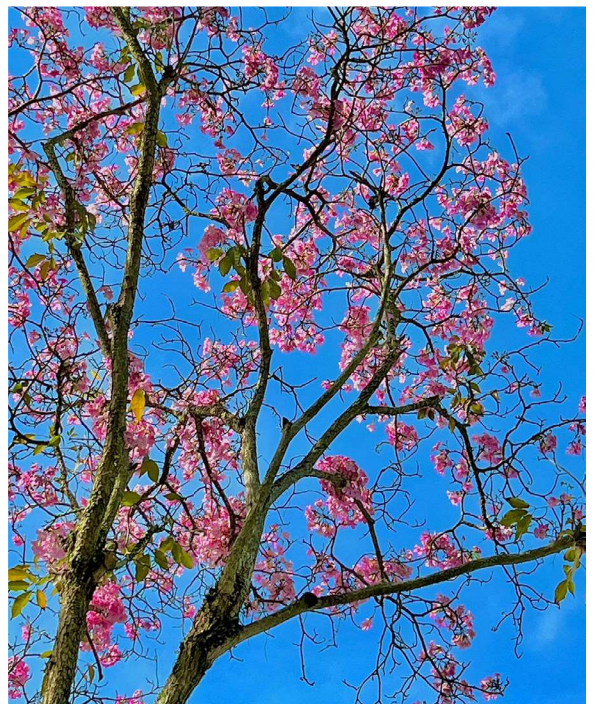
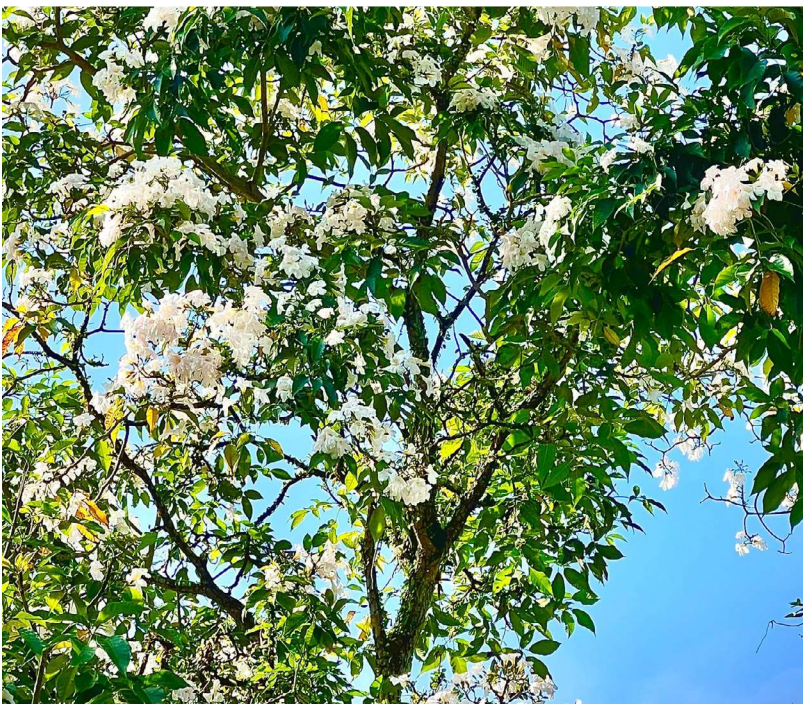


MAJULAH



SINGAPOREAN IN HONG KONG

Most Singaporeans growing up would have a DBS or POSB savings account at some point in their life. Established in 1968, shortly after Singapore became independent, DBS was assigned the important task of financing the nation's fledgling industries and growing new ones.

For Hong Kong, DBS acquired Kwong On Bank in 1999, as well as Dao Heng Bank and its subsidiary Overseas Trust Bank in 2001. In 2003, DBS merged the three banks to form DBS Bank (Hong Kong).

Alfian Sharifuddin, Managing Director, Head of Tech & Ops, for Hong Kong and Mainland, at DBS (Hong Kong), shares about his experience here in Hong Kong.

Q: How long have you been with the organisation?

I am proud to share that DBS is the first and only organisation that I have worked in, and this is my 23rd year with the bank. I spent the first 15 years in Singapore taking on various roles focusing on consumer banking technology. After which, I went for a posting in Mumbai in India for four years, where I focused on building DBS's digital capability there. After the Mumbai posting, I came to Hong Kong.

Q: Why Hong Kong?

After completing my Mumbai's posting which is in the South Asia region, I was still very keen to explore other parts of Asia, such as the North Asia region. Shenzhen, being the technology capital of the world and home to many big Chinese tech companies, caught my eye. The Greater Bay Area also held a lot of potential and promise. It was a no brainer to go for the Hong Kong posting which looks at both Hong Kong and Mainland.

Q: What does your role in Hong Kong cover?

As the Head of Technology and Operations, I oversee all matters relating to the operations of the bank as well as all technology and system related matters, including change and run activities. We adopt a data driven model by tapping on tools like a data dashboard showing real time key data such as the most mentioned terms in our chatbot conversations with our consumers and indicators like system stability and downtime.



Alfian Sharifuddin, Managing Director, Head of Tech & Ops for Hong Kong and Mainland, DBS (Hong Kong)

Q: How has the Hong Kong experience been?

Prior to this Hong Kong posting, I have been to Hong Kong regularly for business trips and always had a great impression of this city. For this posting, I arrived in Hong Kong with my wife on 1 July 2019.

Prior to the Covid pandemic, I had made many trips to the Mainland to visit the big Chinese tech companies and gain a better understanding of various technologies including artificial intelligence, facial recognition, cashless payments and QR code payment, which was very exciting and useful.

When the Covid pandemic hit, we decided to take things positively and make the best out of it. We continued to use technology to smoothen out Covid-related operations. For example, we had an artificial intelligence algorithm which triangulated various data points such as the tapping in and out of entry gantries to help with contact tracing. Another example would be tapping on technology to manage staff movement. As a bank, there are certain sensitive systems which cannot be operated from home and would require staff to be on site. With Covid-related measures which sometimes affected access to certain buildings or transport, we tapped on technology to determine the most optimal alternative site for each staff to continue with their work.



Alfian and his wife Sarah checking out the hiking trails in Hong Kong

On a more work-related note, the cashless payment experience has also been interesting to watch. For Mainland, cashless payment is the norm and there is hardly any need to bring around cash anymore. For Singapore, the cashless trend has picked up significantly over the recent years. I went back to Singapore last year and did not need to use cash to get around or pay for food. Even for public transport, I could use apple pay instead of needing to purchase an EZ-Link card. As for Hong Kong, certain activities such as taking a taxi, might be easier done with cash, but the city is also moving towards cashless payment. I would also like to point out that the Octopus has been a very successful mode of payment.

Q: What do you like most about Hong Kong?

There are so many things that I love about Hong Kong. The city has good weather, especially during the beginning of the year when it is cooling and comfortable. During the Covid period, my wife and I also had a great time exploring the many hiking trails here. And needless to say, it is always a joy to try out the endless good food here.

Q: What do you miss most about Singapore?

I definitely miss my family, friends and colleagues back in Singapore the most, especially during the Covid pandemic period when it was difficult to fly back to meet them in person. The next thing I miss the most would be Singapore food. While Hong Kong has a wide-ranging offering of delicious food, nothing can beat our favourite hawker centre food – roti prata, nasi lemak, cha kway teow, and the list just goes on!

Q: What do you look forward to the most this year?

Now that borders have reopened, I am very much looking forward to resuming regular work trips to Mainland, and continue to gain more exposure to the technology and culture there. I would also like to take advantage of Hong Kong's geographical location and connectivity to resume leisure travels to places such as Japan. Now that Hong Kong has resume normalcy, I also hope that everyone can reconnect with their loved ones, and have a great year ahead!

EXCHANGES BETWEEN SINGAPORE AND HONG KONG

Visit by Minister for Culture, Community and Youth and Second Minister for Law Edwin Tong

The Consulate-General warmly welcomed Minister for Culture, Community and Youth and Second Minister for Law Edwin Tong and his delegation to Hong Kong from 12 to 16 December 2022.

Minister Tong was invited by HKSAR Government's Culture, Sports and Tourism Bureau to speak at the 12th Asia Cultural Co-operation Forum (ACCF). The ACCF is a biennial forum held to foster and enhance regional cultural co-operation as well as promote wider participation in culture and the arts. At the forum, Minister Tong touched on the greater adoption of technology for the creation, appreciation and valuation of arts. Check out his remarks here – <https://go.gov.sg/accf2022>.



Minister Edwin Tong's meeting with Secretary for Culture, Sports and Tourism Kevin Yeung



Minister Edwin Tong and Chief Executive John Lee at the sidelines of ACCF



Minister Edwin Tong's meeting with Secretary for Justice Paul Lam and Deputy Secretary for Justice Horace Cheung



Minister Edwin Tong's meeting with Secretary for Home and Youth Affairs Alice Mak



Minister Edwin Tong at SCCHK's Fireside Chat with the business community



With the Kai Tak Sports Park team



With the Hong Kong Bar Association



With overseas Singaporeans from the legal community

During his stay in Hong Kong, Minister Tong also had good discussions with Secretary for Culture, Sports and Tourism Kevin Yeung, Secretary for Justice Paul Lam and Deputy Secretary for Justice Horace Cheung, as well as Secretary for Home and Youth Affairs Alice Mak. Both sides recognised how Singapore and Hong Kong have many similar experiences and can learn from each other through these. While there may be friendly competition in some areas, everyone was of the same view that both cities can complement and collaborate to achieve mutual benefits.

Minister Tong also took the opportunity to speak to the business community at a Fireside Chat organised by the Singapore Chamber of Commerce Hong Kong (SCCHK), visit M+ Museum and Hong Kong Palace Museum, meet the team behind Kai Tak Sports Park, friends from the Hong Kong Bar Association as well as overseas Singaporeans from the legal community.



(Photo Credit: MCI Photo by Ngau Kai Yan)

Lo Hei

For many Singaporeans, a must-have Chinese New Year activity would be Lo hei or 捞起, which is Cantonese for 'tossing up'. This refers to the communal tossing of yusheng 鱼生, a dish comprising fish slices, vegetables, spices and condiments. While this practice is traditionally observed on Renri 人日, the seventh day of the first lunar month, today people tend to enjoy yusheng throughout the entire Chinese New Year period.

History

A key ingredient in yusheng, raw fish, has been part of the Chinese culinary culture from as early as the Zhou Dynasty (circa 1046 BC–256 BC). By the end of the Qing Dynasty (1644–1911), the consumption of raw fish slices was largely limited to the southern Chinese province of Guangdong and the Chaoshan region. Cantonese and Teochew immigrants introduced the yusheng dish to Singapore and Malaysia in the 19th century.

The original yusheng was simple and had relatively few ingredients: raw fish, cucumber, radish and coriander, topped with vinegar, oil and sugar. The current colourful variation of the dish that we are familiar with is known as the Qi Cai Yusheng 七彩鱼生 ('Seven-Coloured Yusheng').

Many believe that the dish was adapted into its present familiar form by then-chef apprentices Sin Leong, Hooi Kok Wai, Tham Yui Kai and Lau Yoke Pui; the same four were later dubbed the 'Four Heavenly Kings' of Singapore's culinary scene in the 1960s and 1970s. This new yusheng made its debut in 1964.

Others trace the origin of the modern-day yusheng to Loke Ching Fatt, a Chinese immigrant who settled in the Malaysian town of Seremban. He was said to have introduced his own colourful interpretation and multi-ingredient version of the traditional yusheng – the Sup Kum Yee Sang 十感鱼生 ('Tenth Sense Yusheng' in Cantonese) – in the 1940s.

Communities

Even though Lo hei is traditionally a Chinese custom practised within the family, it can also include friends and colleagues from non-Chinese communities. Different variations to yusheng – including vegetarian and halal ones – are also available today to cater to the different dietary needs.

Cultural Practices

Yu 鱼 ('fish') is a homophone to yu 余 ('abundance'), while sheng 生 ('raw') shares the same character and pronunciation as sheng 生 ('growth', 'life'). Together, the name of the dish also implies an increase in abundance and conveys the wish of prosperity and long life.

Propitious phrases are recited as each ingredient is being added on to the tossing plate. All the ingredients used in yusheng have special and auspicious meanings. Besides the fish slices which symbolise abundance in the coming year, pomelo shreds and shredded carrot stand for good luck and prosperity; the golden ground peanuts, deep-fried flour crisps and dash of oil are associated with great wealth and profits; shredded green radish holds the meaning of youthful beauty; a drizzle of honey signifies sweetness and bliss; and a squeeze of lime and a sprinkle of five-spiced powder represent blessings for all those present.

When all the ingredients are prepared and placed on the plate, people would gather and stand around the table, symbolising togetherness, unity and harmony. With chopsticks in their hands, they toss the ingredients and speak aloud auspicious phrases simultaneously, expressing their wishes and hopes for the coming year. It is believed that the higher one tosses the ingredients, the greater fortune one would enjoy in the coming year.

Source: <https://www.roots.gov.sg/ich-landing/ich/yusheng-and-lo-hei>

STUDENTS IN HONG KONG

Through these watercolour paintings, the Secondary 2 students from Singapore International School (Hong Kong) created compositions that emulate the essence of Spring. The abundance of new growth in nature is shown through the many intricate layers of shapes, while the liveliness of the elements can be seen from the free-flowing movements of the organic shapes. All the colours interact in harmony just as how Spring gives life to new kinships.



By Charlotte Choi



By Christabel Cheah



By Elizabeth Zhong



By Harold Wong



By Isabel Guan



By Harriet Chong



By Marc Lee



By Shann Tan

SINGAPORE FOOD IN HONG KONG – DIY STYLE

AS WE ENTER THE SPRING SEASON, ONE OF THE SIMPLE JOYS IN LIFE IS TO SNEAK IN A SNACK OR TWO AS WE GO ABOUT OUR DAY. TWINNING WITH THE GOLDEN SUNSHINE COLOUR, CRISPY FISH SKIN WITH GOLDEN EGG SAUCE IS A GREAT SNACK TO COLOUR UP YOUR DAY, AND IT CAN BE PAIRED WITH ANY BEVERAGE OF YOUR CHOICE!

The recipe and image are courtesy of Singapore International School (Hong Kong) Parent-Teacher Association and taken from their cookbook "Joyful Recipes of Love". The cookbook was published in conjunction with the school's 30th anniversary. Part of the proceeds from the book sale has been donated to J Life Foundation as a way of giving back to the community. You can email pta@singapore.edu.hk to get a copy of the book while stock lasts to do your bit for charity.

Crispy Fish Skin with Golden Egg Sauce

by **Teresina Chan**

Parent of SISHK Alumni



Serves 4

Prep 5 Mins + Cook 20 Mins

- 4 Salted egg yolks
- 1 tbsp Cooking oil
- 30 – 40g Unsalted butter
- 1 tsp Curry powder
- 1 tsp Sugar
- 2 tbsp Curry leaves
- 2-5 pcs Dried chilies (optional, as desired)
- 50g Fried fish skin (store-bought)

STEPS

1. Steam the salted egg yolks for 10 minutes and then mash them finely.
2. Heat cooking oil in a pan and melt the butter. Add egg yolks, curry powder and sugar.
3. Keep stirring until the mixture is bubbling, then quickly add the curry leaves and dried chilies (optional). Be careful not to let the mixture burn.
4. Add fish skin into the pan and lower the heat.
5. Make sure every piece is coated with the egg yolk mixture.
6. Remove fish skin from the heat and serve it on a plate.

(Photo Credit: Gary Jones at www.gazjonesphoto.com)

EVENTS



SAVE THE DATE!

Singapore Festival will be back this year on 18 to 19 Nov 2023 at Central Market! Mark your calendar and join us for a fun filled weekend of Singapore food, live performances, and much more!



PAST EVENTS

12 – 16 DEC 2022:

Minister for Culture, Community and Youth and Second Minister for Law Edwin Tong's visit to Hong Kong

1 FEB 2023:

Chinese New Year Reception organised by the Consulate-General of Singapore in Hong Kong

3 FEB 2023:

Chinese New Year dinner at JOM, organised by Singapore Association Hong Kong and Singapore Chamber of Commerce (Hong Kong)

6 MAR 2023:

International Women's Day event organised by Singapore Global Network

29 MAR 2023:

SingCham HK Speaker Series Luncheon Talk by Ar Donald Choi, Executive Director and CEO of Chinachem Group

30 MAR 2023:

Visit to Sino Inno Lab, organised by Singapore Chamber of Commerce (Hong Kong)

CONSULATE-GENERAL OF THE REPUBLIC OF SINGAPORE IN HONG KONG

Units 901-902, 9th Floor, Admiralty Centre Tower 1
18 Harcourt Road, Hong Kong



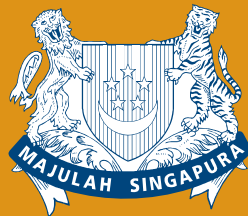
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