

Explanatory Notes for Resolution One – Oval Renovations

To approve the capital expenditure of up to S\$2.75 million and any applicable GST payable and any other incidental fees and/or expenses arising out of or in respect of the renovation and redevelopment of The Oval Restaurant/Verandah and Kitchen.

Further Information

The Oval Restaurant is the club's busiest F&B outlet, generating approximately S\$3 million revenue per year and catering for more than 300 people per day. Its interior, including all furniture, has not been upgraded since the club's last major renovation was completed in 2006.

Leakage from the Gilmour Terrace has caused considerable damage to the ceiling and walls inside the Oval Restaurant. We have received a significant volume of feedback from members regarding this unsightliness as well as them being able to smell exhaust fumes from time to time.

After renovations, space in the restaurant interior will be slightly expanded, and together with an improved table lay out, will assist in increasing seating capacity up to 20%. This will in turn help to reduce waiting time for members during busy periods, as well as generate additional revenue.

The exhaust system in the kitchen is not functioning properly and needs to be completely replaced. It has created unhealthy conditions for staff, with temperatures in the kitchen often reaching 40 degrees Celsius. It has also caused unpleasant conditions for diners in the restaurant.

The Oval kitchen, in addition to preparing food for the Oval Restaurant, serves the Main Lounge, Men's Bar and Deli Verandah, and also provides approximately 50% of the overall banqueting and event needs. The kitchen layout will be completely redesigned to improve allocation of space, efficiency and preparation time. This will also include a complete upgrade of all kitchen equipment, most of which are more than 10 years old and have become outdated. This has also resulted in a significant increase in maintenance costs and the cost of spare parts.

About our Interior Designer

Studio X are an Interior Design Consultancy with projects in China, Hong Kong, Macau and Singapore. They work in different sectors including Retail and Office, as well as Food & Beverage. Their clients include brands such as Din Tai Fung, Lei Garden, Mian Noodle Bar, Lulu Lemon, IKEA, Brooks Brothers, Estee Lauder, Huawei and Hong Kong Tourism Board.

About our Kitchen Consultant

Spark DC Pte Ltd, are a Singapore based special kitchen design consultancy, who have worked on numerous projects in Singapore over the past 15 years. These include British Club, Swiss Club, Shangri-la Hotel, Scarlett Hotel, Park Regis Hotel, Istana Kitchen, Sopra Italian Restaurant, Balzac French Restaurant and NUSS Guild House.

Working together with Studio X and Sparks, we estimate the total costs of this renovation to be:

Restaurant	S\$
Preliminary work - Contractor Risk insurance, Demolition & removal of waste, general site cleaning, temporary equipment hire, temporary protection, site supervision and co-ordination with kitchen consultant & contractor	70,000
Restaurant Interior - New fixed floors, walls and ceiling finishes - New built in joinery (wall panelling, moldings, service stations, pocket sliding doors - Signage	350,000
Washrooms and Arrivals lobby - New fixed floors, walls & ceiling finishes - New built in joinery (vanity units & cubicles) & general doors - New sanitary fittings & fixtures	90,000
Furniture, Fittings & Equipment (Interior & Verandah) - Interior & exterior loose furniture items - Exterior ceiling fans and planter sets - Interior & exterior lighting	150,000
Electrical - Electrical works for restaurant, verandah, washroom and lobby - Assume new Miniature Circuit Breaker (MCB), 20 power sockets, new connections with HVAC system, Fire Safety (FS) system, etc.	80,000
Plumbing - Plumbing for restaurant, verandah, washroom and lobby. New connection with HVAC system, FS system, etc.	50,000
Heating, Ventilation, Aircon (HVAC) system - New installation of AC system to restaurant, lobby and washrooms - Washroom exterior ventilation system for both male and female	90,000
Fire Safety - Adjustments to existing FS system in restaurant, washroom and lobby	60,000
Lighting / Audio Visual (Interior & Verandah) - New lighting system for restaurant, washroom and verandah - New AV system for restaurant, washroom and lobby	60,000
TOTAL RESTAURANT	1,000,000
Kitchen	
Masonry works, Plumbing, Electrical - Floor & Wall finishes - New external kitchen pass with glazed window and tile surround - New internal blockwork walls - Plumbing & drainage gullies - Electrical works	250,000
Mechanical Ventilation System - Replacement of current exhaust system with a customised Ventilated Ceiling System (VCS)	760,000
Air-Conditioning	110,000
Kitchen Equipment - Full replacement all current kitchen equipment	550,000
Gas Pipes, Fire Suppression System	80,000
TOTAL KITCHEN	1,750,000
GRAND TOTAL	2,750,000

Questions

1. Why are we doing this now?

A full renovation is long overdue. With our Clubhouse and Padang lease having been renewed in 2023 for 30 years, it is a good time to be upgrading our facilities for the long term. In addition, we are taking the opportunity to carry out the renovation during the disruptive National Day Parade (NDP) period.

2. The costs seem high?

The costs are estimates provided by our Interior Designer (Studio X) and Kitchen Consultant (Spark). Should the project be approved, each component will be tendered and we will have the final decision on which contractor to appoint.

3. With other ongoing projects, are we able to afford this?

Even after the renewal of our lease last year, we still have approximately S\$20 million in reserves.

4. S\$ 1.75 million seems a lot to be spending on the kitchen?

We will be replacing the current exhaust system with a custom built Ventilated Ceiling System (VCS) which will help to provide:

- Superior capture rate and containment of grease and fumes
- Better prevention of bacteria formation
- Improved temperature control in the kitchen
- Upgraded fire protection
- Reduction in maintenance costs

We will be fully upgrading all kitchen equipment. New advances in equipment technology offer an overall improvement in food handling, safety, hygiene, convenience and more efficient energy usage. It will also enhance our food production capability which will improve our ability to cater for larger order and our banqueting needs in general.

5. How long will the Oval Restaurant be closed for?

Due to the significance of the renovation, the restaurant and kitchen will be closed for the duration of the project, which is expected to be from early June through end August. The Victoria Room will also be closed during this time.

6. Will we be able to order the regular Oval menu items during this period?

Unfortunately not. We will only have the Padang Kitchen to service all the club's food requirements. The Padang Restaurant will operate as normal, and we will have a snack menu available in the Main Lounge, Men's Bar, Deli Verandah and Stumps.

7. Will we still have to meet our Minimum Spend Levy (MSL)?

Due to the disruption of the Oval Restaurant operations, we will extend the minimum spend period from 3 months to 6 months, until this renovation is completed.

8. After the renovation, will the Oval menu be changed?

The basic elements of the Oval menu will be maintained, i.e. a selection of Local, Indian and Western cuisine. As always, we will look to continually refresh the menu, while keeping member favourites.

9. Will the old photos of the Padang and surrounding areas be removed?

No. The heritage trail is a key component of the Oval Restaurant and will remain in place.

10. Will the dart boards be removed?

No. These will remain in place.

The new Oval & Verandah



The new Oval & Verandah



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