



Regent Singapore Unveils Newly Refurbished Guestrooms

After eight months and a comprehensive facelift under design firm Burega Farnell's direction, Regent Singapore has unveiled its 440 rejuvenated guestrooms.

SINGAPORE, SINGAPORE, SINGAPORE, July 1, 2013 /EINPresswire.com/ -- Meet the Refreshed and Rejuvenated Regent Singapore

SINGAPORE, June 2013 – After eight months and a comprehensive facelift under the direction of interior design firm Burega Farnell, Regent Singapore is unveiling its 440 newly refurbished guestrooms, including 46 elegant suites with private balconies.

Room with a View

With a soothing palette of neutral tones accented by splashes of gold and orange – along with subtle Asian touches that reflect Southeast Asia's rich heritage – the rooms exude understated luxury and oriental elegance. New carpet, paint, and wallpaper paired with vivid fabrics in the freshly upholstered furniture accentuate the tropical Nyatoh wood bed frames, creating a warm and inviting haven.

Balancing classic style with modern comfort, the guestrooms have also been enhanced with ergonomic task chairs and modern lighting fixtures. With the convenience of guests working with multiple devices in mind, three desktop universal power points and a data socket have been installed. The nightstands also come equipped with bed-top level universal power points for ease of access and charging while guests rest. Other thoughtful technological touches include cordless digital phones and an audio connector for iPods and MP3 players so guests can enjoy their favourite music throughout the room.

“The guest experience is at the heart of every design feature,” says Mr Martin Sinclair, General Manager of Regent Singapore. “We have a reputation for warm, friendly service and this strengthens our commitment to making Regent Singapore a true home away from home for travellers.”

Beyond guest rooms, Regent Singapore's multi-million dollar makeover also included the upgrading of meeting spaces as well as the opening of a new all-Italian pastry shop, Dolcetto by Basilico.

Natural Daylight in Meeting Spaces

A thoughtfully designed space can foster productivity, maximise comfort and minimize environmental impact. And Regent Singapore's newly renovated meeting rooms, Cuscaden and Nassim, bear out this axiom beautifully.

Now benefiting from natural daylight, Cuscaden and Nassim make more than ideal and flexible meeting venues. Bright, airy and equipped with state-of-the-art technology, these meeting rooms guarantee delegate productivity and business success.

Welcome to Dolcetto by Basilico

Opened in October 2012, Regent Singapore's latest gastronomic gem celebrates authentic homemade Italian pastries and treats. Inspired by the success of Basilico, our flagship Italian restaurant, this artisanal pasticceria showcases premium coffee and specialities including homemade breads, paninis, salads, cakes, tarts and petite sweet treats. Guests can also shop from an extensive merchandise selection of Italy-imported confectionery, pan forte, chocolates, cookies and olive oils.

About Regent Singapore

Minutes away from the tranquil Botanic Gardens and prime Orchard shopping hub, Regent Singapore is an oasis of calm, offering supreme comfort and anticipatory Four Seasons service. Built around a sun-filled atrium that ascends through the building's 12-storey interior, the Hotel offers guests a luxurious retreat with 440 spacious guestrooms, six outstanding restaurants and an elegant blend of contemporary décor with Asian highlights.

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