

Oasis of calm in the CBD

With its aquatic sports and fine dining, Oasia Hotel Downtown is an idyllic escape from the city

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So many staycays, so little time. What makes this hotel special? I find myself smack in the heart of the Tanjong Pagar business district, with skyscrapers framing one side of my hotel window view and rows of colonial-era shop-houses on the other. Yet, it feels like a hideaway in the heart of the central business district.

Oasia Hotel Downtown in Peck Seah Street may be dubbed a “business hotel”, but it is an oasis in a densely populated urban sprawl.

For starters, the 27-storey building, which was designed by Woha Architects and launched in 2016, is unlike other buildings in the CBD.

Its “living tower” facade is constructed with a distinctive red aluminium mesh cladding that supports more than 20 species of creepers, plants and flowers that are slowly transforming the exterior into a lush green mosaic.

Inside, there is a sky terrace decked out with more greenery and trees that filter light to cool the internal spaces. Three water bodies – an infinity pool at Level 21 and two rooftop pools – complete the architectural garden of Eden, preparing one’s body, mind and soul for an idyllic sojourn.

First impressions?

From the get-go, I cannot help but revel in the attention from socially distanced yet eager-to-please hotel staff – from the ground floor to the lounge and check-in area at the 21st floor to the room butlers on my 27th-floor suite.

My room is small but cosy and boasts a panoramic view of the city skyline, which gives me an appetite for a hearty lunch.

Instead of room service, I call the concierge by mistake: “I’d love to have lamb delivered to my room, please?”

OASIA HOTEL DOWNTOWN

WHERE 100 Peck Seah Street

INFO oasiahotels.com

ROOMS 314

RATES \$1,046 nett for 3D2N

Weekend TWogether package

(Friday to Sunday), or \$249 nett

for 2D1N O’What A Staycay

weekend package. Both

packages are valid till March 31.

Not applicable for use with

SingaporeDiscovers vouchers.

Oasia Hotel Downtown has

four room types – superior,

deluxe, club and suite rooms.

There is a slight hesitation on the other end of the line but, after a few exchanges, I settle my order.

Or so I think. After a few minutes, a flustered young man, perspiring profusely, appears with a 2m-tall brass floor lamp and asks: “Where would you like your lamp, madam?”

I try to explain myself, but in vain. We agree to blame it on poor inflection and crossed wires. How do you fault hotel staff who would go to such lengths to please?

What’s worth indulging in?

The highlight of my stay is a four-course dinner at Oso Ristorante. The award-winning Italian restaurant, which moved from Bukit Pasoh to Oasia in 2017, has the one dessert I cannot get at any other restaurant: tiramisu sans alcohol.

I am not a food critic because I have a host of dietary restrictions. I am allergic to alcohol and, as an Indian Peranakan – Chetti Melaka – who abstains from beef and pork, I am unable to enjoy most dishes on restaurant menus.

Owner Stephane Colleoni, who



Oasia Hotel’s offerings include rooftop aquaspin classes (above) and Italian fine dining at Oso Ristorante (left). PHOTOS: OASIA HOTEL DOWNTOWN

secured to the floor of a rooftop pool for underwater cycling that works out every fibre of the lower body for 45 minutes to an hour.

There are also yoga classes to destress and realign your energies.

Verdict: Bliss or miss?

The 3D2N package has all the perks for harried city-slickers in need of a reboot after a trying year. Oasia Hotel Downtown’s eclectic mix of water sports, yoga and fine dining tick all the boxes for ringing in the new year on a more upbeat note.

Hot tip

Laze in the infinity pool with a drink, or catch the sunset and the stunning views of the Singapore skyline for your Instagram feed.

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• This staycation was hosted by the hotel and is part of a weekly series. For more staycation reviews, go to str.sg/SuiteLife

• For more stories on exploring Singapore, go to str.sg/sg-go-where

has helmed Oso since 2004, and head chef Diego Chiarini serve seafood options that will please even the pickiest eater. The alcohol-free, super-light tiramisu is the icing on my cake and the high point of the evening.

What else is there to do?

For fitness buffs, the aquaspin classes are a must.

Held in the mornings, these workouts are for guests who want to test the limits of their cardio endurance. Stationary bicycles are