odeon

Strategically located at the junction of North Bridge Road and Bras Basah Road, Odeon comprises two buildings – the existing Odeon 331 (formerly Odeon Towers) and Odeon 333.



odeon

UOL is committed to our vision of creating value and shaping a sustainable future, by conducting our business operations in a manner that complies with high standards of corporate governance and considers environmental and social impact for sustainable growth.

The key design theme of Odeon 333 focuses on sustainability, with the aim of mitigating environmental impact and creating greener spaces that offer contemplative experiences, thus enhancing the well-being of its occupants.



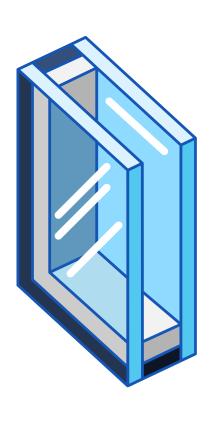




GREEN MARK PLATINUM

Both Odeon 331 and Odeon 333 have obtained BCA Green Mark Platinum

ENERGY CONSERVATION



EFFICIENT EXTERIOR DESIGN*

Building exterior is designed to minimise solar heat gain and uses high-performance glass, thereby decreasing cooling energy consumption.



SOLAR ENERGY*

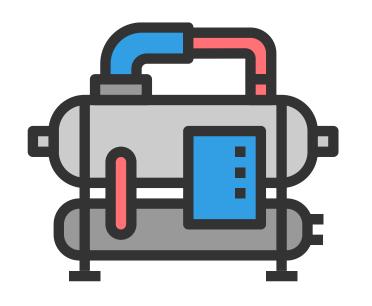
Solar panels are installed on the roof for on-site solar power generation.

ENERGY CONSERVATION



ENERGY EFFICIENT LIGHTING^*

LED fixtures are used primarily for energy efficiency.



ENERGY EFFICIENT CHILLER SYSTEM^{*}

Chilled water is supplied from an efficient chiller plant.

WATER CONSERVATION



WATER EFFICIENT FITTINGS^{*}

The building features water fixtures with a 3-tick WELS rating.



WATER MONITORING^*

Water submeters are supplied to all tenants to monitor major water consumption systems such as irrigation, toilets, restaurants and kitchens.

NURTURING WELLBEING



SUSTAINABLE LANDSCAPE*

The building is designed with lush green spaces and sky terraces on every floor.



AIR FILTERS & PURGING SYSTEMS*

The building is equipped with efficient filters and air purging systems to create a healthier and cleaner indoor air environment for occupants.

WASTE REDUCTION



RECYCLING CORNERS^*

Recycling bins for cans, paper, and plastics are available in the Firemen Lobby on Basement 3.



FOOD WASTE RECYCLING^*

F&B tenants are encouraged to recycle food waste using the food waste digesters made available on Level 1 and Basement 3.