



Rethinking the Plate: Okada Manila is Serving a More Sustainable Tomorrow

A greener tomorrow begins right here at Okada Manila—in our kitchens, our restaurants, and the choices we make every day.

As part of our Okada Green Heart sustainability program, we're making a bold move. We are working with five local partner farms to bring fresh, responsibly grown ingredients to our kitchens as we aim for **30% of all our menu offerings to be plant-based by 2028, in partnership with Lever Foundation.** This initiative reflects who we are — a community that leads with care, creativity, and responsibility.



“This is more than a menu change; it’s a mindset shift. We’re shaping how the industry redefines dining by making sustainability part of the experience.”

Chef Josef Teuschler
Director - Culinary, F&B Administration

We Are Setting the Standard

Together, we are setting a new benchmark for sustainable hospitality. As the first integrated resort in the Philippines to take this step, we're showing how we can go above and beyond to protect the planet.



We Are Reimagining the Culinary Experience

From our chefs and purchasing teams to restaurant staff and suppliers, everyone contributes in this transformation.

Our menus will showcase more **locally sourced, plant-forward dishes** that honor Filipino ingredients and celebrate global flavors while promoting wellness, responsibility, and creativity.



“Our guests are evolving, and so are we. Every plant-based dish tells a story of innovation, care, and connection to the planet.”



Sheryl Joven, Manager
Project Compliance, F&B Administration

We Are Reducing Our Footprint

This initiative isn't just about what's on the plate. It's about the impact behind it. By moving toward a more comprehensive plant-based dining experience, we'll **reduce our environmental footprint** while empowering our teams and partners to be champions of change.



Around 1,300 MWh
less energy consumed

equal to powering 1,000 hotel rooms for a month

Around 135 hectares
of farmland spared

more than four times the size of Okada Manila

**Our
Green
Goals**

Around 930 tons of CO₂
emissions avoided annually

like taking 200 cars off the road

Around 30 million liters
of water saved each year

enough to fill 12 Olympic-sized pools

Note: Estimates are derived from global benchmarks (Poore & Nemecek, 2018; Water Footprint Network, 2012; WRI, 2021) and represent approximate reductions in greenhouse gas emissions, water use, energy consumption, and land impact.

Why This Matters:

Sustainability isn't just part of our operations; it's part of our identity. Our plant-based commitment supports the UN Sustainable Development Goals, especially those on responsible consumption, climate action, and good health and well-being.

By rethinking the plate, we're proving that our everyday actions can make a lasting difference for our guests, our community, and the planet.

Join the Okada Green Heart Movement

The Okada Green Heart is our shared promise to live and lead sustainably, together. Each of us plays a part, whether by promoting plant-based options, minimizing waste, or supporting local suppliers.

Let's keep inspiring one another to make thoughtful choices that show our pride in working for a company that seamlessly combines world-class service with genuine responsibility.



Thank You for Caring!

Together, let's build a greener future—one action at a time.

