

Shangri-La's Sustainable Food Journey

16 November 2015



About Shangri-La

One of the world's
premier hotel groups

Owns and/or
manages more than
90 hotels worldwide

Operates 46 hotels in
Mainland China

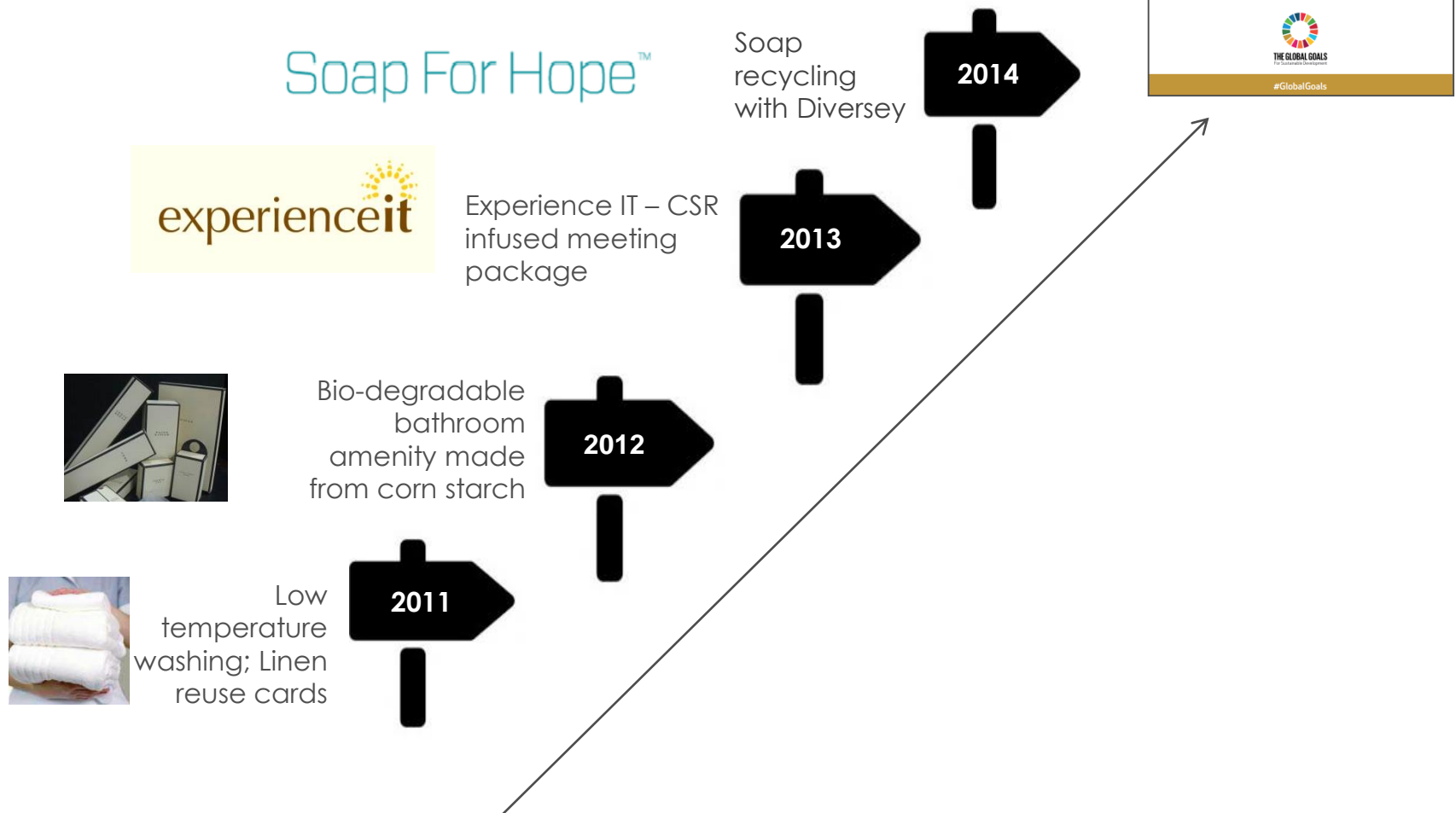
Sustainability starts from who we are...



We believe “there is no greater act of hospitality than to embrace a stranger as one’s own”.

We care – it is in our nature

Our Responsible Consumption Journey



Commitment to Sustainable Food

2012

Cease serving **shark fin** in all of our operated restaurants as well as to cease accepting new orders for shark fin products in banqueting with **immediate effect**.



Commitment to Sustainable Food

2012

Shangri-La Kowloon supported the 10th Seafood Summit

A first for the event which has historically taken place in Europe and North America.



Commitment to Sustainable Food



Shangri-La Singapore supported the SEAWEB' s Seafood Summit co-hosted by WWF and Marine Stewardship Council

WWF

CERTIFIED SUSTAINABLE SEAFOOD MSC
www.msc.org

You Are Invited
SUSTAINABLE SEAFOOD BUSINESS FORUM

Date: Monday, 28 October 2013
Venue: Garden Terrace, Garden Wing,
Shangri-La Hotel, 22 Orange Grove Road
Time: 9.30am - 1.00pm

Jointly organised by the **World Wide Fund for Nature (WWF)** and the **Marine Stewardship Council (MSC)**, this forum aims to bring Singapore seafood buyers, retailers and food businesses closer to MSC and Aquaculture Stewardship Council (ASC) certified sources, and discuss solutions for responsibly-harvested seafood to safeguard the future of our supply.

AGENDA

09:30-10:00	Registration & light snack
10:00-10:05	Opening address
10:05-10:25	Overeating our oceans? Make the right seafood choice to help protect our oceans by Lida Pet-Soede, Head of Program, WWF Coral Triangle Initiative
10:25-10:45	Traceable sustainable seafood from boat to plate: MSC program and CoC by Kelvin Ng, Asia Pacific Regional Director, Marine Stewardship Council
10:45-11:15	Introducing MSC-certified fisheries - Rick Kolega, Spencer Gulf Prawns - Other fisheries from Australia, Canada or Japan (TBC)
11:15-11:25	Introducing ASC-certified Tilapia farm by Olav Jamtoy, CEO, Trapia Malaysia Sdn. Bhd.
11:25-11:35	Shangri-La's journey towards sustainable sourcing by Ryan Dadufalza, Executive Sous Chef, Shangri-La Hotel Singapore
11:35-11:50	Questions and answers
11:50-12:00	Sustainable Seafood Festival 2014: Creating a market and celebration for responsible seafood consumption
12:00-13:00	Buffet lunch and networking
13:00	Lunch featuring certified sustainable seafood menu from The Waterfall End

Please RSVP to lgaffar@wwf.sg before **16 October** with your organisation name, attendee name, designation, email address and contact number (limited to 2 seats per organisation).


Commitment to Sustainable Food



We launch **“Rooted in Nature”**


Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.




 SEARED YELLOWFIN TUNA
porcini mushroom, miso caramel, avocado, green apple, pork crisp
(S, P)
香煎金枪鱼配鄂梨苹果和赤力米酱炸猪耳丝及墨鱼脆片
130

NEW ZEALAND LANGOUSTINE
iberico pork jowl, pickled and fresh radish, ponzu, bisque
(S, D, P)
新西兰鳌虾配炖西班牙猪脸 腌小萝卜和木鱼花汁
130

  CRAB SALAD
scallop, green apple, melon, avocado, daikon
(S, D)
蟹肉沙拉配扇贝 苹果 密瓜 鳄梨酱和白萝卜
165

 *Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.*

 我们的所有菜肴和出品都自然天成，精心选取最好的本地食材，并确保供应链的每一个环节都秉承尊重自然、保护社区利益、对品质精益求精的原则。

5 WAYS TO BE ROOTED IN NATURE

CHEMICAL AND PESTICIDE FREE

- Show certification of pesticide-free produce
- Local or international regulation certificates

LOCALLY-GROWN FRUITS AND VEGETABLES

- Farmlands within 20km to the hotel
- Traceable direct purchase from farms

FREE-RANGE LIVESTOCK

- Certified by authorities such as FREPA, BC-SPCA, USDA, RSPCA, etc.

CERTIFIED ORGANIC AND FAIRTRADE

- Fairtrade or Organic certification
- Local equivalents (Hong Kong, Singapore, Japan)
- MSG-free

SUSTAINABLY- SOURCED SEAFOOD

- MSC-certified fish and seafood
- Supplier bears COC from MSC
- Local fishing groups are supported by WWF



Commitment to Sustainable Food



Food Waste Management

Step 1
Initial food waste
data collection

Step 2
Food waste reduction plan
Implementation

Step 3
Post - implementation
Data measurement



Thank you!