

Health and Nutrition

Hotel Business, the Company places importance on providing quality services and products through holistic well-being care under the Staying Well Program, covering both nutrition and overall well-being. Healthy menu options (Nutritional Food) are provided, accounting for 40% of the total menu, such as gluten-free food, low-sodium food, energy-boosting meals, and vegetarian menus. In addition, hotels within the Group have implemented projects to grow vegetables and herbs within hotel premises under the concepts of Farm to Fork and Food as Medicine, to ensure fresh, clean, safe, and environmentally friendly ingredients. Currently, 25 hotels have established vegetable and herb gardens within their premises, representing an increase of 14% from the previous year.

Key Project Performance

“Organic Sky Farm” Project

Centara Grand & Bangkok Convention Centre at CentralWorld has continuously utilized a 1,300-square-meter rooftop space for the second consecutive year. In 2025, a total of 20 types of vegetables, including edible flowers, were planned for cultivation for use in the hotel’s restaurants throughout the year. In parallel, 12,044 kilograms of food waste and fruit and vegetable scraps generated from hotel operations were processed into compost for use in the farm. A total of 4,798 kilograms of organic vegetables were harvested, resulting in cost savings of approximately Baht 570,000. This initiative also supports customer well-being and aligns with the circular economy approach and the Company’s sustainability goals.



“Food as Medicine” Project

Centara Grand at Central Plaza Ladprao Bangkok has built upon the concept of “Health-conscious Thai cuisine” from the previous year, elevating it to the concept of “Food as Medicine” through collaboration with Mahidol University. Fresh Thai herbs from the Sireeruckhachati Nature Park, as well as herbs grown within the hotel, are applied in the creative preparation of Thai cuisine, allowing customers to experience the benefits of Thai herbs in every meal. The menu focuses on cooking without added sugar, while promoting the development of nutritious, safe, and health-beneficial dishes, and encouraging awareness of preventive healthcare in society.



Food Business, the Company is committed to developing healthy menu options that are balanced while maintaining the unique identity of each brand, in order to respond to customer needs and health-conscious consumption trends. The Food Innovation team and Delicious Lab serve as the main units responsible for research and recipe development, focusing on reducing sugar, sodium, and trans fats, while increasingly applying concepts such as plant-based food, raw food, and unprocessed food in menu development. The Company aims for every brand to offer at least one healthy menu option. Currently, healthy menu items account for 3% of the total menu. Examples include the Kaisen raw fish salad from Ootoya and the Thai Sour Curry with Omelette and Wolffia from Thai Terrace. In addition, the operational approach focuses on increasing the appropriate protein content per meal in accordance with nutritional principles. For beverages, alternative milk options such as oat milk and soy milk are used under the Arigato brand. These initiatives are aligned with government policies and guidelines in raising awareness of non-communicable diseases (NCDs) in society, reinforcing the role of the food business in supporting sustainable consumer well-being.

