

Okada Manila Becomes the Philippines' First Integrated Resort Committing to 30% Plant-Based Dining



Makati City, Metropolitan Manila Area Aug 22, 2025 ([Issuewire.com](https://www.issuewire.com)) - Okada Manila has become the first integrated resort in the Philippines to adopt a comprehensive plant-based food policy, with support from international NGO Lever Foundation. The Forbes Travel Guide five-star-rated resort announced that it will achieve 30% plant-based menu offerings across all dining establishments by 2028.

This commitment spans Okada Manila's extensive culinary operations, which serve nearly 20,000 guests daily across its 30-hectare property and support nearly 10,000 employees. The resort operates over 20 diverse dining destinations, ranging from high-end Japanese and Italian fine dining to casual Asian favorites, with Kappou Yoshi already leading the way, as over 30% of its menu is currently plant-based.

"When we started talking about setting a 30% plant-based goal by 2028, it came from a simple place—care," said Andrea Ballas, Vice President for Food & Beverage at Okada Manila. "We care

about our guests, our team, and the kind of future we're helping shape. This isn't just a menu change—it's a step toward something better, and something we believe in. We want to continue offering the same level of care and quality our guests expect from Okada, while also doing what feels right."

By setting this time-bound target, Okada Manila aims to integrate plant-based dining into its broader sustainability strategy while maintaining its world-class culinary standards. The announcement comes at a time when Filipino consumers are increasingly seeking more nutritious and sustainable food options. A recent national survey by APAC research firm GMO Research found that 85% of Filipinos believe restaurants, hotels, and retailers should serve more plant-based foods, and 80% are more likely to support businesses that set clear goals to increase such offerings.

"The way we eat impacts the world more than we often realize," said Chef Josef Teuschler, Culinary Director at Okada Manila. "This 30% plant-based goal by 2028 means a lot to me personally. By creating more plant-based options, we're reducing our environmental footprint—but we're also giving our guests and team members something truly meaningful: choice, nourishment, and a shared sense of responsibility. It's not just a number; it's a reflection of who we are and the future we want to help create."

"Working with the Okada team has been incredibly moving," said Marielle Lagulay, Sustainability Program Manager at Lever Foundation, which partnered with the resort on its new policy. "They didn't just listen—they leaned in. This commitment is more than a policy; it's a reflection of people choosing to do better when they have the chance. And that kind of leadership, especially in a place as iconic as Okada, gives me real hope for where we're headed."

Okada Manila's plant-based commitment complements the resort's existing sustainability initiatives under its Okada Green Heart program, which includes eliminating single-use plastics, rescuing and redistributing surplus food, sourcing ingredients locally and ethically, implementing energy-saving innovations, and supporting community gardens and biodiversity restoration. The transformation will begin with the employee cafeteria, which feeds thousands of team members daily, before expanding across all dining establishments. Together, these efforts reflect Okada Manila's broader environmental responsibility strategy and long-term vision of sustainable luxury hospitality.

Studies show that plant-based proteins produce up to 90% fewer greenhouse gas emissions, use up to 90% less land and water, and generate about 50% less food waste than animal-based proteins, underscoring the potential impact of Okada Manila's commitment on both people and the planet.

ABOUT LEVER FOUNDATION

Lever Foundation is a global NGO with staff operating across Asia, Europe, North America and Latin America. Lever Foundation works with leading companies to help upgrade their food sourcing for a more humane, safe and sustainable supply chain, focusing on upgraded animal protein and plant-based foods.



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