Winford Resort & Casino Manila Becomes First Gaming Complex in PH to Commit to 30% Plant-Based Menu Offerings by 2026



Makati City, Metropolitan Manila Area Aug 24, 2025 (Issuewire.com) - Winford Resort & Casino Manila has become the first gaming complex in the Philippines to publicly commit to a comprehensive plant-forward initiative, earning recognition from international NGO Lever Foundation for its leadership. The gaming complex pledged to make 30% of all menu offerings plant-based across its food service operations by early next year.

This initiative supports Winford's broader sustainability framework, which includes reducing food waste, carbon emissions, and water use, promoting responsible sourcing, and providing healthier dining options to guests. It also aligns with global and local efforts to mitigate the environmental impact of food consumption. In the Philippines, the Department of Environment and Natural Resources has encouraged the public to eat more plant-based foods as a way to lower their ecological footprint.

"Winford Resort & Casino Manila is proud to be the first gaming complex in the Philippines to publicly commit to making 30% of its food offerings plant-based, a shift we will carry out by next year," said Justine Anne Vergara, Director of Hotel Operations at Winford Resort & Casino Manila. "Consumer demand for healthy and sustainable food is rising across all segments, including gaming, leisure and

luxury hospitality. Winford's early action positions us ahead of the curve, proving that sustainability can also be smart business while enhancing the overall guest experience."

"As a chef, this commitment excites me because it challenges us to reimagine familiar favorites and create new dishes that celebrate fresh, local ingredients," said Al Josif Tagra, Sous Chef at Winford Resort & Casino Manila. "Our 30% plant-based goal is more than a number—it's an opportunity to inspire our guests to try something different, enjoy healthier options, and join us in making dining a more sustainable experience."

"Winford is setting an inspiring precedent that we hope others in the gaming and hospitality sector will follow," said Marielle Lagulay, Sustainability Program Manager at Lever Foundation. "Their initiative proves that environmental responsibility can align with business goals and elevate industry standards. This initiative contributes not just to Winford's sustainability goals, but also to broader global and local efforts to address climate change through more responsible food choices. It's a forward-looking step that we're proud to support."

Research shows that plant-based proteins generate up to 90% lower greenhouse gas emissions and use up to 90% less land and water than animal proteins. The United Nations Food and Agriculture Organization (FAO) has also found that plant-based foods generate about 50% less food waste than meat and dairy.

Earlier this year, Winford Resort & Casino Manila was recognized as Trip.com's Top Engaged Hotel of 2025 during the Envision 2025 Global Partner Conference, held in May at the Shanghai Museum East in China. The event gathered leading hotels and travel industry partners from around the world to honor top-performing properties.





Media Contact

Lever Foundation

*******@leverfoundation.org

Source: Winford Resort & Casino Manila

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