

Rosewood Bangkok, Rosewood Phuket, and Lever Foundation Launch Partnership to Advance Sustainable and Plant-Based Dining



Bangkok, Thailand Aug 18, 2026 ([Issuewire.com](https://www.issuewire.com)) - Rosewood Hotels & Resorts, the luxury hospitality group operating properties in Bangkok and Phuket, and Lever Foundation, an international NGO specializing in sustainable food systems, announce a formal partnership to strengthen plant-based dining and responsible sourcing. The collaboration marks a significant step in the ongoing sustainability journey amongst the two properties and establishes a structured framework for shared action in the years ahead.

Building on Rosewood Hotel Group's existing Global Sustainable Tourism Council (GSTC) certification and commitment to impactful hospitality, Lever Foundation supports meaningful changes in the food system through its collaboration with Rosewood Bangkok and Rosewood Phuket. The partnership advances sustainable dining practices by supporting the expansion of plant-based menu offerings and promoting conscious culinary choices.

At the heart of this partnership is a shared goal: to strengthen the sustainability and resilience of food supply chains within Rosewood Bangkok and Rosewood Phuket. Rosewood Hotels & Resorts has been building its sustainability foundation in recent years, specifically through the Partners in Provenance

initiative, which focuses on procuring protein and produce within a 400-kilometer radius to support local farmers and reduce transport-related emissions. The partnership with Lever Foundation complements this commitment, bringing external expertise and strategic guidance to accelerate progress.

A central pillar of the partnership is internal capacity building. Together, Rosewood Bangkok, Rosewood Phuket, and Lever Foundation will deliver targeted training and stakeholder education programs for culinary, marketing, and operations teams. These initiatives are designed to equip teams with the knowledge, skills, and tools needed to confidently enhance menus and communicate plant-based offerings compellingly to guests. Lever Foundation will bring its deep expertise in sustainable food sourcing and plant-based food systems to support the hotels' teams at every stage, from kitchen preparation and ingredient sourcing to guest-facing storytelling and brand communication.

Thai consumers are increasingly prioritizing health-conscious and environmentally responsible dining when choosing where to stay and eat. By expanding high-quality plant-based options, Rosewood Bangkok & Rosewood Phuket demonstrate that exceptional dining and responsible sourcing are mutually reinforcing.

At Rosewood Bangkok, Lakorn, the property's signature restaurant celebrating authentic regional Thai cuisine, is already expanding its menu to include Thai-inspired plant-based dishes made with local ingredients. At Rosewood Phuket, Red Sauce is broadening its breakfast offerings with a health-focused plant-based direction that reflects the chef's philosophy of inclusive wellness.

As part of this ongoing journey, Rosewood Hotels & Resorts has set a clear, measurable goal to expand its sustainable sourcing policy across its properties over the coming years.

"Building on the progress we have already made, this partnership brings valuable expertise to our ongoing journey," said Luca de Negri, Area Director of Culinary Operations SEA. "We believe that sustainability and exceptional dining are not in tension; they elevate each other. This direction reflects our respect for local ingredients, our guests' evolving values, and our responsibility to the communities and environments we operate within"

"Rosewood Bangkok and Rosewood Phuket exemplify what it means to take a thoughtful, whole-of-business approach to sustainable hospitality," said Ribbin Nichapa Nisabodee, Corporate Engagement Manager at Lever Foundation. "From responsible local sourcing to investing in their teams' knowledge and capability, they are building something genuinely lasting and demonstrating that world-class dining and environmental stewardship can go hand in hand. We are proud to support that journey."

Plant-based foods offer lower cholesterol, higher fiber, and nutrient-rich properties that improve guest health outcomes. Research also shows that plant proteins substantially reduce greenhouse gas emissions and require far less land and water than animal proteins. The Food and Agriculture Organization of the United Nations has found that plant-based foods generate significantly less food waste than meat and dairy products, making Rosewood Bangkok and Rosewood Phuket's commitment a meaningful step forward for both guest wellness and environmental responsibility.



Media Contact

Lever Foundation

*****@leverfoundation.org

<https://leverfoundation.org/>

Source : Lever Foundation

[See on IssueWire](#)