

# SUSTAINABILITY COMMITMENTS



Resplendent Ceylon is a proud member of Relais & Châteaux, an exclusive association of Independently owned luxury hotels and restaurants worldwide. It represents the pinnacle of refined travel and embodies a philosophy of exceptional hospitality.

At Resplendent Ceylon, we believe tourism is a force for good. We strongly believe business is a matter of human service and we proudly align ourselves with the sustainability ethos of Relais & Châteaux, a shared commitment demonstrated through the following commitments.

## 1

### PRESERVE THE WORLD'S HOSPITALITY & CULINARY TRADITIONS

1. Promote the richness of the many different hospitality cultures around the world, through the uniqueness of each Relais & Châteaux property and its local character. Preserve local cultural heritage, emblematic local architecture – from the most traditional to the most contemporary –, the decorative arts, as well as landscape and garden design.
2. Favor interactions with local communities, producers, and suppliers in order to co-create shared value, and assist them in developing their activities and preserving the diversity of their heritage.
3. Serve a cuisine that, by virtue of a chef's creativity, is a statement and an expression of the uniqueness of a place and its biodiversity, a natural and cultural environment, local history, or farming and fishing traditions.
4. Work with all stakeholders in our ecosystem to enable as many people as possible to discern and appreciate the essential roles that the environment, food, and cuisine play in our health, to promote quality food products, and the joy of sharing an exceptional meal.

## 2

### CONTRIBUTE TO THE PROTECTION & DEVELOPMENT OF BIODIVERSITY

1. Contribute to the regeneration and development of terrestrial and marine ecosystems in partnership with local public authorities, non-governmental organizations, scientists, and all other parties committed to preserving biodiversity.
2. Capitalize on the influence of the Relais & Châteaux chefs and their sourcing choices to foster the development of regenerative agriculture, promote breeding conditions respectful of animal welfare, and help preserve the planet's oceans by supporting small-scale fishing employing sustainable techniques.
3. Contribute, on a worldwide scale – for the Association as well as its members –, to combating global warming by 2040, through the implementation of new day-to-day management practices enabling our members to measure and drive the progressive decarbonization of their activities.
4. Achieve, progressively, very ambitious environmental objectives by 2040 – established for the Association and its members – concerning water, energy, waste management, elimination of plastics (particularly single-use plastics), and concerted use of local and in-season food products.

## 3

### TAKE DAILY ACTION FOR A MORE HUMANE WORLD

1. Support local communities in their efforts to preserve and develop their cultural and craft heritage. Work with them to develop education wherever needed and strive together to reduce inequalities. Offer the possibility, for those who wish, to participate and progress socially and economically in the hospitality and culinary professions, within an environment committed to excellence.
2. Guarantee our teams, through our collective commitments, truly meaningful positions and responsibilities, as well as exemplary work conditions and management methods, respecting their differences and allowing each team member to enjoy a fulfilling personal and family life.
3. Work with our entire ecosystem to pass on our expertise and our passion for what is good and beautiful. Share these treasures each day and promote our commitments to all our stakeholders.
4. Ensure each property is a place where the quality of human relations is paramount, a place of respect and harmony, for our guests, our teams, and the communities around us.

RESPLENDENT  
CEYLON