



PRESS RELEASE

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Okada Manila Leads Philippine Resorts in Plant-Based Dining Commitment

Manila, Philippines — 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 has committed to making 30% of menu offerings across all dining establishments plant-based by 2028.

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

"When we started talking about setting a 30% plant-based goal by 2028, it came from a simple place—care," said Andreas Balla, 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 Manila, while also doing what is duly right."

By setting a clear, time-bound target, Okada Manila aims to integrate plant-based dining into its broader sustainability strategy while maintaining its world-class culinary standards. This move comes as Filipino consumers increasingly seek 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."

Lever Foundation, which partnered with the resort on the new policy, lauded Okada Manila's leadership.



“They didn’t just listen—they leaned in,” said Marielle Lagulay, Sustainability Program Manager at Lever Foundation. “This commitment is more than a policy; it’s people choosing to do better when given the chance. In a place as iconic as Okada Manila, that’s a hopeful sign of where we’re headed.”

The transition will begin with the employee cafeteria, which serves thousands of team members daily, before expanding to all dining outlets. The initiative complements existing sustainability programs under Okada Green Heart, including 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.

Plant-based proteins have been shown to 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 positive impact of Okada Manila’s commitment for 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.

ABOUT OKADA MANILA

Okada Manila, a Forbes 5-star destination for six consecutive years in the Philippines and a Forbes VERIFIED Responsible Hospitality integrated resort, seamlessly blends unmatched hospitality, gaming, and entertainment across 30 breathtaking hectares. Known for its unique service philosophy, Okada Manila combines the warmth of Filipino hospitality with the precision of Japanese excellence, ensuring every guest feels truly special.

Guests can marvel at The Fountain, a world-renowned water choreography masterpiece, or enjoy the expansive gaming floor—the largest in the Philippines—featuring a wide array of table games and electronic gaming machines. Exclusive clubs like Perlas, Maharlika, and the VIP Club offer elite gaming experiences for discerning guests.

For families, PLAY Kids’ Club and Thrillscape provide exciting and engaging entertainment options designed to cater to both developmental and recreational needs. The Sole Retreat and the Forbes 5-star-rated The Retreat Spa offer sanctuaries promoting wellness and relaxation. Culinary delights await at over 40 dining venues, and a variety of shopping options at The Promenade ensure convenience and a premium experience at your fingertips.



Business travelers will find state-of-the-art facilities for meetings, incentives, conferences, and exhibitions (MICE), offering well-appointed spaces equipped with the latest technology. Cove Manila, a world-class indoor beach club, serves as an exclusive venue for private events, providing a stunning backdrop for special occasions under a UV-protected dome. The Okada Manila Entertainment Group (OMEG) brings world-class performances to life, enriching the vibrant entertainment landscape.

Guests can stay in one of 1,001 accommodations, each designed for comfort and sophistication. Digital innovations, including the Okada Online Casino and the Okada Manila App, make it easier than ever to enjoy the integrated resort's offerings.

Unforgettable moments await at Okada Manila. Visit www.okadamanila.com to explore.

Photos:



1. Okada Manila's F&B team with Lever Foundation



2. Okada Manila's F&B team



3. Okada Manila's Lobby Lounge - Corn & Leek Chowder



4. Okada Manila's Kiapo - Sizzling Tofu



5. Okada Manila's La Piazza - Crema di Funghi