

Millennium Hotels Battle Against Food Waste *Fighting One Plate at A Time*



The amount of food that can fit a 10-inch plate [right plate] is smaller than a 12-inch [left plate]. At Copthorne Tara Hotel London Kensington, serving plates are downsized to contribute to bigger reductions in food wastage.

Singapore, 21 March 2025 – Millennium Hotels and Resorts (MHR), Singapore’s leading global hotel operator, is setting even higher targets in 2025 against **food waste**, following its success in achieving significant savings from recycling efforts in 2024.

Across its six properties in Singapore, **MHR last year recycled nearly 100,000 kg of food waste** into greywater—an environmentally safe by-product of food waste digesters—reducing the load on incineration plants and landfill space.

The hotel operator also **saved almost 500 kg of surplus food** by selling it at a discount through a social enterprise mobile application. This reduced the amount of waste sent to the digester by **over 2 tonnes annually**, equivalent to at least **3,100 meals**, reinforcing MHR’s policy on waste reduction.

In the United Kingdom in 2024, the group’s hotels across 10 cities—including London, Liverpool, and Manchester—collectively contributed to the recycling of **approximately 180,000 kg of food waste** into **180 tonnes of biofertilisers**. This effort has prevented **nearly 126 tonnes of CO₂ emissions** from waste disposal, according to **Mr. Kwek Eik Sheng, Executive Director of MHR**.

MHR is the wholly owned hotel operator brand of City Developments Limited (CDL), a Singapore-listed real estate company. CDL is the region’s second-largest listed property group and a sustainability champion.

Mr. Kwek said, “Beyond recycling food, the group of hotels has adopted innovative technologies and implemented best practices to further minimise food waste, reduce environmental impact, and drive positive social change.”

Key initiatives include:

- AI vision recognition to measure and analyse waste.

- Smaller plate sizes at buffet lines, and replacing buffets with plated service for events where possible.
- Training programme on proper waste separation protocols to optimise food recyclability.

With Singapore as a whole generating 755,000 tonnes* of food waste annually and global food waste reaching 1.05 billion tonnes**, the need for sustainable hospitality practices is more urgent than ever, he noted.

Mr. Kwek said as MHR celebrates 30 years of incorporation this year, it recognises the need for continuous improvement and remains committed to promoting sustainable tourism and achieving zero food waste.

“As part of our efforts to integrate sustainability into our value chain, MHR has strengthened its global alignment with our parent company, CDL.”

“We have made significant progress, with our Singapore hotels achieving certification as sustainable accommodation under the Global Sustainable Tourism Council (GSTC) ahead of our initial target. Looking ahead, we remain committed to setting even higher targets across all areas in the fight against food waste in the coming years.”

Mr. Saurabh Prakash, Interim Chief Operating Officer & Chief Commercial Officer, adds, “To mark our 30th anniversary, MHR has launched *The Millennium Way* campaign to redefine guest experiences and inspire travel through its diverse offerings. This milestone is an opportunity for us to regroup, refine our strategies, and continue delivering exceptional experiences for decades to come, all while reinforcing our commitment to sustainability. Through innovative solutions and responsible practices, we aim to make a lasting impact on both our guests and the environment.”

MHR’s Actions on Food Waste Reduction

1. Reducing Food Waste



*From delicate fillets to the rich bones, skin, and head —
MHR approaches food preparation sustainably by utilising every part for a truly zero-waste meal.*

Mr. Prakash said food waste reduction at MHR’s six hotels begins with sustainable procurement. Copthorne King’s Hotel, Grand Copthorne Waterfront Hotel, M Hotel, M Social Hotel, Orchard Hotel, and Studio M Hotel are MHR’s six properties here.

“This includes sourcing pre-cut and pre-cooked ingredients, utilising whole food items from head to tail and leaf to root, eliminating waste before it reaches the kitchen,” he added.

MHR hotels are also equipped with automated food waste digesters that process non-reusable ingredients, which are separated from paper and plastic and converted into greywater.

Mr. Prakash said that to further minimise waste at buffet lines, menus incorporate versatile ingredients that can be used across multiple services, such as pastries, soup bases, and cold-served seafood into warm seafood dishes. Kitchens prepare food based on reservations and projected guest numbers, reducing excess production. During the final hour of service, food preparation is minimised or halted to prevent overproduction.

Another measure MHR takes is to partner with social enterprises such as Treatsure to sell surplus food to the public and hotel guests. The mobile platform notifies its users of available surplus food for purchase during the last 15 minutes of service, significantly reducing food waste across its buffet lines.



MHR Singapore partners with Treatsure to offer packing boxes for surplus food, allowing both the public and guests to enjoy the buffet at a discounted price while minimising waste. [Photograph: Orchard Hotel Singapore, Orchard Cafe]

“MHR will implement an AI vision recognition technology across all of its Singapore hotels with M Social Hotel as the first to facilitate this in mid-2025. This adoption will strengthen MHR’s food waste reduction efforts by enabling better tracking of discarded food value and optimise waste management,” added **Mr. Prakash**.

2. Sustainable Preparation and Service Methods

MHR ensures ingredients in its kitchens are fully utilised in food preparation from stocks and broths to sauces. For instance, at The Chelsea Harbour Hotel & Spa London and the

Millennium Hotel and Conference Centre Gloucester London, lobster shells and prawn heads are repurposed into flavourful sauces.



Transforming lobster shells and prawn heads into rich, umami-packed sauces is a sustainable way to unlock bold flavours while minimising waste.

Another example, at Cophthorne Tara Hotel London Kensington—which operates 833 rooms and three conference facilities with high year-round occupancy—buffet lines now use smaller 10-inch plates instead of 12-inches, encouraging guests to take only what they need. For group functions, plated meals have replaced buffets, significantly reducing food waste, said **Mr. Prakash**.

3. MHR's Global Food Sustainability

Since 2022, MHR has continued to expand its sourcing of ingredients from local and ethically produced suppliers. The group's kitchens are also trained to design menus focused on seasonal produce, minimising reliance on out-of-season imports and lowering carbon footprint.

“Each region and hotel presents unique challenges, from diverse culinary offerings to varying food volume demands—yet these present opportunities to narrow the gap,” said **Mr. Prakash**.

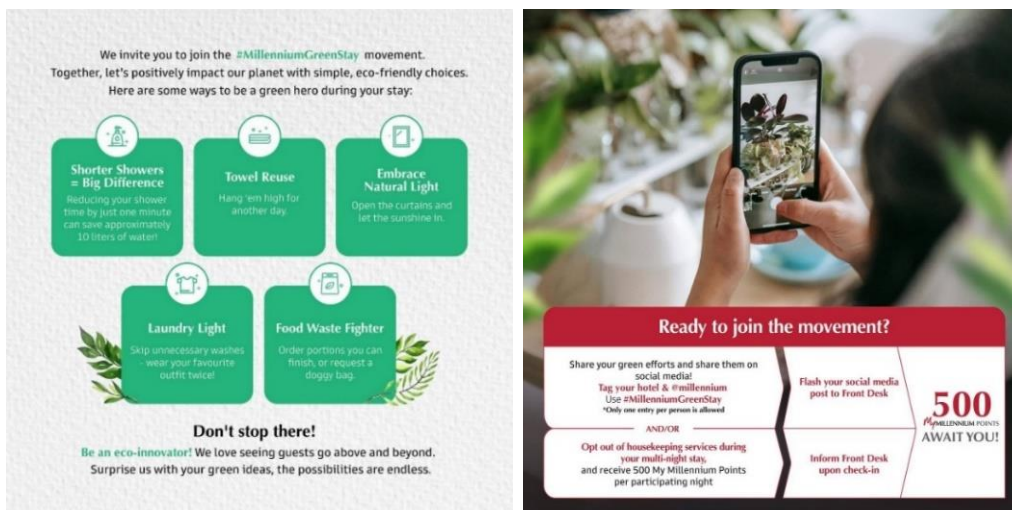
For example, buffet dining is prevalent in Asia, increasing the risk of overproduction. Additionally, advanced food waste recycling and bioenergy facilities are still in early development stages in some countries, posing challenges to efficient waste management.

To address the food waste challenge, MHR's hotels in the United Kingdom have started conducting training programmes on proper waste separation protocols to improve recyclability. Since May 2024, they have trained more than 1,000 employees and expect to train 400 more this year.

Mr. Prakash added, “Sustainability is not just a commitment, it is a responsibility. At MHR, we believe that every meal saved, every resource conserved, and every conscious decision made brings us closer to a greener future. Our journey to reduce food waste is just the beginning, and we remain steadfast in our mission to create a lasting, positive impact on both people and the planet.”

Globally, MHR donates safe-to-eat surplus food to local food banks, sells surplus food through social enterprises, or serves it in staff canteens, reducing waste while supporting communities.

The hotel group operates over 145 properties worldwide, many in gateway cities such as New York, Los Angeles, London, Paris, Dubai, Beijing, Tokyo, and Singapore. Across various departments—including Housekeeping, Food & Beverage, and Engineering—teams collaborate on food waste reduction and recycling initiatives for paper, glass, and plastic, fostering a company-wide commitment to sustainability, he added.



MHR partners with guests to make a positive impact on the planet while rewarding them with MyMillennium points.

Mr. Prakash concluded that as part of its broader sustainability efforts, MHR launched the global **#MillenniumGreenStay Campaign** in late 2024. This initiative educates guests on sustainable practices, including waste sorting, towel reuse, water conservation, and food waste reduction.

**Data from the National Environment Agency (NEA).*

***Data from the UNEP Food Waste Index Report 2024.*

High-res images available [here](#).

END

For media queries, please contact:

Joseph Lim

Manager, Group Corporate Affairs

Hong Leong Group Singapore

Mobile: +65 9387 9099

Tel: +65 6568 3654

Email: josephlim@cdl.com.sg



Millennium Hotels and Resorts (MHR)

Millennium Hotels and Resorts (MHR) has properties spanning four continents and 80 destinations. MHR owns, manages, and operates over 145 properties worldwide including gateway cities such as New York, Los Angeles, London, Paris, Dubai, Abu Dhabi, Auckland, Beijing, Tokyo, and Singapore, offering the perfect address for business and leisure travellers who are looking for hospitality experiences that go above and beyond. Its diverse portfolio spans brands including The Biltmore, Grand Millennium, Millennium, M Social, Studio M, M Hotel, Copthorne, and Kingsgate.