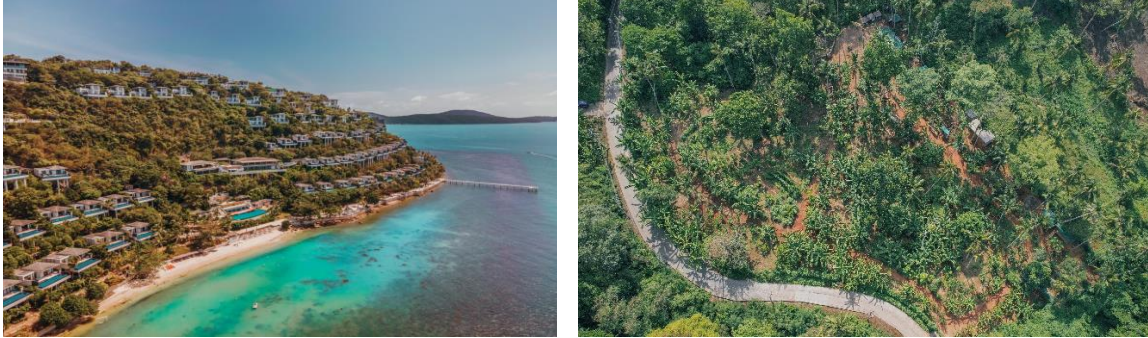


CONRAD[®]

KOH SAMUI



Project Iris at Conrad Koh Samui

Nestled into the cliffsides at the secluded southern tip of Koh Samui, Conrad Koh Samui is a leader in sustainable practices. Project Iris is an eco-conscious program dedicated to preserving the environment and supporting a sustainable approach in every aspect of the resort's operations.

There are four critical components to Project Iris:

- 1) Farm-to-Table initiatives
- 2) Farm-to-Wellness initiatives
- 3) Adaptive Reuse - Repurposing Villas and Materials
- 4) Sustainable Communities

As the resort is located on a secluded tip of the island, this land is used as a model for a circular economy where soil is restored using resort's food waste, fruits and vegetables are organically grown which are used in the resort's food and beverage outlets, as well as controlling the quality of these products.

Conrad Koh Samui has implemented a number of sustainable initiatives focused on ecology and community. The ecosystem that Conrad Koh Samui has created allows the resort team to develop skills and products suited to slow food, slow travel, as well as fair trade and sustainable practices.

Conrad Koh Samui and The Iris Farm is not just a destination for food lovers, but for anyone who wants to experience the beauty and benefits of sustainable agriculture.

Farm-to-Table Initiatives

Botanikka

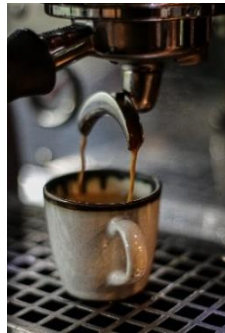
In May 2019, one of the unused residential villas within the property was given a new lease of life by converting it into a unique new space for guests: Botanikka.

It started with the goal of creating a coffee shop and garden for guests to enjoy a great cup of coffee. Botanikka is a thriving hub of culinary creativity and inspiration, producing the popular Kombucha drink and a number of other beverage varieties such as herbal teas, fruit beers, bubble tea and much more.

- Interactive Experiences: Guests are invited to participate in coffee roasting and Kombucha making workshops, adding a meaningful dimension to their stay.
- Commitment to Quality: In-house coffee roasting, using locally sourced coffee from Chiang Rai, Northern Thailand.
- The hydroponic systems at Botanikka produce a wealth of organic lettuces, greens and herbs.



Coffee Roasting



Hydroponics



Kombucha



The Iris Farm

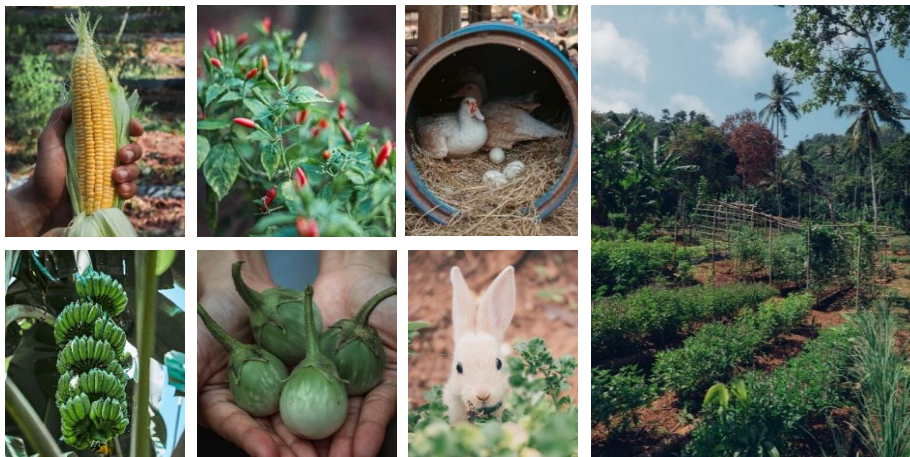
In October 2019, a large piece of forested land belonging to the resort was discovered and used to develop a circular economy model for the hotel. By converting food scraps into nutrient-rich soil products, Conrad Koh Samui is able to produce high-quality products for its restaurants, reduce its dependence on outside suppliers and reduce its costs for food and waste management.

- Size: 8,000 sq.m
- Yield: 3,000kg produced every month for guest and staff consumption; this is approximately 70% of all ingredients served on property
- Fully matured produce is harvested the same day it will be used, resulting in exceptional quality, taste and freshness.
- Animals:
 - 320 chickens lay 6,000 eggs per month and 200 ducks lay 4,500 eggs per month
 - Geese, rabbits and goats (none of which are raised for consumption), roam around the farm to eat weeds
- The farm is divided in three areas/ rings:
 - Outer ring: we plant trees that will act as wind coverage in the future (e.g., banana & papaya trees).
 - Second ring we have all the perennials/middle sized plants (e.g., passion fruit, chilies, eggplant)
 - Inner ring, we have more delicate and annual vegetables (e.g., corn, cucumber, basil, tomatoes, ginger)

Composting plays a vital role in decreasing the quantity of organic waste that is deposited in landfills, consequently reducing greenhouse gas emissions. It improves and enhances soil health by providing a nutrient-rich soil amendment that aids in improving soil structure, retaining water and fostering the growth of beneficial microorganisms.

Composting reduces the necessity for synthetic fertilizers, which can be detrimental to the environment and degrade soil quality over time.

By reducing waste and generating a valuable resource for agricultural purposes, composting contributes to the promotion of a circular economy.



Local Sourcing

Anything not grown on the property is sourced locally, supporting reducing carbon emissions from buying imported products.

- Raw coffee beans are sustainably sourced from the Lisu Tribe in Chiang Rai, Northern Thailand and are roasted on property in small batches in Botanikka
- Pork is sourced from a satellite farm in Koh Samui
- Chickens are free range from Khlong Phai farm in Bangkok

The Iris Lab at Building B

- Produce from the Iris Farm and external partners are received, processed and stored in The Lab, a production and development kitchen, where the team works on new ideas, fermentation, pickling and freeze-drying to create new items to add to the menu, as well as utilise artisanal techniques to preserve food products.
 - An array of other foods is produced such as banana chips, freeze-dried banana, pickled peppers and eggplant, papaya sauerkraut, fermented hot sauce, curry pastes, kombucha, and ades.
 - The Iris spinach, corn, and lemongrass are used in various side dishes, while mulberry, jams, compotes, and syrups are created for guests to enjoy.
- An in-house butchery processes meat, fish and poultry. It aims to maximise the utilisation of whole animals, employing methods such as curing, smoking and air-drying for meats and fish.
 - Pork: Hams, ham Hough's, bacon, sausage, black pudding, crisp skin chips, bone broth, terrines, pates, salami, charcuterie, roasts, cutlet, mince and satay.
 - Whole salmon: salmon filets dried, cured and smoked. The salmon head and bones are processed with prawn heads to create fish food.
 - Whole chicken: The supreme and thighs are used in the resort's restaurant dishes, livers are used to make pates and terrines, wings are used in satays while wing tips and bones are used to make brown chicken stock, forming the base of sauces used in JAHN.
 - Beef: Burger patties, pastrami, corned beef, beef jerky and beef cuts are featured in the resort's menus.



Farm-to-Wellness initiatives

Conrad Spa Koh Samui

Conrad Spa Koh Samui is dedicated to preserving the environment and supporting a sustainable operation approach. Most treatments use natural ingredients from its onsite organic garden, Botanikka and the Iris Farm.

- **Coffee Treatments:** Utilizing locally sourced coffee beans from Chiang Rai, Northern Thailand, our spa transforms these into a variety of luxurious spa treatments. Guests can enjoy:
 - Coffee Purifying Body Scrub
 - Coffee Body Wrap
 - Coffee Eye Treatment
 - Coffee Nourishing Hair Treatment

These coffee-based treatments provide a unique, indulgent experience that uplifts the community by supporting local agriculture and promoting sustainable practices.

- **Thai Herbal Compress:** Dive deeper into wellness with our Thai Herbal Compress workshop. Learn the art of crafting herbal compress balls using fresh, organic ingredients from Iris farm. This workshop not only teaches the therapeutic benefits of herbal compresses but also equips guests with skills to continue their relaxation journey at home, blending tradition with personal wellness.

Experience the synergy of luxury and sustainability at Conrad Spa Koh Samui, where every treatment is a step towards personal rejuvenation and environmental consciousness.



Adaptive Reuse – Repurposing Villas and Materials

Pool Decking

- In late November 2019, the resort removed the teak deck of the main pool, which involved creating essential items within the resort such as the tables and chairs at Azure Bar & Grill and Seakret Bar.
- In late September 2021, a smoker for the butchery was built.
- An estimated total of 45 sq.m of local wood was salvaged and repurposed, reducing the hotel's environmental impact and adding a touch of rustic charm throughout the property.

Creative Spaces - Botanikka & Art Gallery

- Unused residential villas within the property are being given a new lease of life by converting them to unique new spaces for guests.
- In May 2019, Botanikka was built with the goal of creating a coffee shop. Today, it is a thriving hub of culinary creativity and inspiration, producing the various flavors of Kombucha, in-house roasted coffee, various herbs and produce for use in the resort's food and beverage outlets.
- In late February 2023, another unused villa was converted into "SILAPA" an art gallery and shop space as a platform to promote local artists and artisans, and to showcase their unique talents to new audiences.

Sustainable Communities

SILAPA

SILAPA, situated within Conrad Koh Samui, is an art gallery that takes immense pride in showcasing the exceptional work of local artists and craftsmen. Meaning art in Thai, the gallery serves as a platform that allows for emerging artists to showcase their unique talents, fostering connections with new audiences, and actively supporting and promoting the local art community.

The art exhibitions are meticulously curated to showcase the very best of local talent. An exquisite selection of handcrafted art pieces are also available for purchase as souvenirs. Each unique piece is meticulously handmade, ensuring that it is one-of-a-kind. The collection ranges from ceramics, pottery to woodwork, where each piece is reimagined and transformed into elegant and unique everyday items. The vision is to create an inclusive and welcoming art community, where individuals can come together to appreciate and celebrate the richness of local creativity.

