



REGENERATION AT AN LAM RETREATS NINH VAN BAY

At An Lam Retreats Ninh Van Bay, we encourage our guests to make the most of their stays by contributing to the sustained growth of the environment and the local society. Here, everything has been designed with sustainability in mind, from building and restaurants (where most of the ingredients used are home-grown or locally sourced) to diverse initiatives conducted by the resort to protect the surrounding nature (focusing on efficient energy consumption, water usage, waste management, no plastic policy, natural protection, and social commitment). The resort manages its crystal water refinery, producing high-quality drinking water without using plastic bottles. An organic vegetable garden and a chicken farm also support the ultimate aim of self-sustained food and beverages, drastically reducing the environmental footprint. Wherever possible, the packaging is kept to an absolute minimum or is reusable.

THE RESORT AND SURROUNDINGS

Every aspect of the resort is designed to work in harmony with the environment, committed to preserving and nurturing the island wilderness. The landscaping concept for this resort is habitat restoration. The authentic tropical environment is maintained and supported by using only native plants and trees that have meaningful effects on the populations of birds and other species living on the island.

The design

During the construction of An Lam Ninh Van Bay, much care was put into designing the resort following the contemporary concept with local essence. The intelligent ecological architecture combined with locally sourced natural materials minimizes the need for air conditioning, lighting, and energy consumption.

Solar water heaters

Solar power is being used to heat water for the guests' villas.

Air-conditioning

All of the air-conditioning units use low environmental impact refrigerant.

BEST PRACTICES

Recycling

An Lam Retreats Ninh Van Bay tries to recycle all the things we have in large amounts in the resort.

Food waste

All vegetable and fruit scraps are sent to our compost to produce organic fertilizer used in our organic garden

Organic Garden

The resort collects bio-waste from the kitchen to make compost to grow high-quality, organic vegetables. More than 20 different herbs, micro herbs, vegetables, and salad leaves are grown in this organic garden. Every day, our chefs collect fresh ingredients for their dishes, and our spa therapists collect lemongrass and mint for their props. Our chicken farm nearby stands proud as we source our fresh eggs for use throughout the resort's F&B outlets.



Regen Lab

Regen Lab introduces different sustainable initiatives that our guests can apply in daily life, from learning how to make a hanging garden using plastic bottles to repurpose old bedsheets to create a shopping bag. Regen Lab will also surprise our little guests with a range of fun activities to learn different techniques to recycle and reuse. We follow the 3R's (Reduce, reuse, recycle) to minimize the impact on the environment.

Water Bar

The resort's purified water system provides drinking water to all our guests and staff. Furthermore, to reduce the use of plastic, water is preserved in reusable glass bottles, making it healthier for the environment and better for our guests.

Buying Local

Complementing our fresh home-grown ingredients, we support our local suppliers by purchasing additional supplies for the resort. This initiative allows more natural and healthier consumption and facilitates a lower carbon footprint as local food does not require a shipping process or preservatives.