



THE WESTIN

MALDIVES
MIRIANDHOO
RESORT

Nurturing Paradise

COMMITMENT TO SUSTAINABILITY



Nestled in the Maldives' first UNESCO Biosphere Reserve, The Westin Maldives Miriandhoo Resort stands as a beacon of environmental stewardship, where hospitality meets responsibility. Through a comprehensive array of initiatives spanning from organic farming to marine conservation, we take pride in demonstrating how hospitality can harmoniously coexist with nature. By combining traditional Maldivian practices with innovative sustainable technologies, we actively shape a more sustainable future for tourism.

GREEN DELIGHT: THE CHEF'S GARDEN

At the heart of our culinary sustainability efforts, we proudly maintain an impressive 1,200-square-meter organic garden. Our thriving green space stands as a testament to our commitment to farm-to-table dining, where we cultivate an array of fresh produce. Our garden yields a bountiful harvest of lettuce, aromatic herbs including mint and basil, vibrant chilies, juicy tomatoes, crisp cucumbers, colorful bell peppers, and nurturing aloe vera plants. Through our regular harvests, we maintain a consistent supply of organic ingredients that enhance our guests' dining experience while reducing our carbon footprint and supporting sustainable agricultural practices.



ENERGY CONSERVATION: SOLAR PANEL

In August 2024, we took a significant step forward in our sustainability journey with the installation of 650 solar panels, harnessing the abundant Maldivian sunshine. We're proud that this initiative has already shown remarkable results, saving over 166,000 kg of CO2 emissions by September 2025 - equivalent to planting 4,900 trees. The initiative has further enhanced energy efficiency through our solar hot water system that services our staff accommodation and kitchen facilities, significantly reducing our reliance on traditional electricity sources. This comprehensive system provides hot water throughout our staff areas and kitchen operations, marking a substantial reduction in our conventional energy consumption.

PRESERVING CULTURAL HERITAGE

As part of the Good Travel with Marriott Bonvoy™ program, The Westin Maldives Miriandhoo Resort champions the preservation of Liyelaa Jehun, the traditional Maldivian lacquer art. This ancient craft, which we believe came to us from Chinese traders centuries ago, is now practiced by only a handful of our skilled artisans. Through our weekly interactive workshops held every Friday evening at 6:30 PM, we work to keep this cultural treasure alive while providing our guests with authentic cultural experiences. This program has become an integral part of our cultural preservation efforts, offering our visitors a unique opportunity to engage with our local artisans and learn about this art form.

Discover more: [Good Travel with Marriott Bonvoy](#)
[The Westin Maldives Miriandhoo Resort](#)



COMMUNITY ENGAGEMENT & LOCAL IMPACT

We maintain strong ties with our local community through various initiatives. Our recent contributions include a significant donation to the Hithaadhoo Nature Park Project in February 2025, organizing plastic awareness sessions in Malhos Island in October 2024, and conducting a beach cleaning event at Thulhaadhoo in May 2024. We've also established meaningful educational partnerships, particularly with the Baa Atoll Education Centre, demonstrating our commitment to nurturing local talent and environmental awareness through ongoing support and educational programs.

WASTE MANAGEMENT & WATER CONSERVATION

January 2025 marked the launch of the ambitious “Recycle One Million” campaign, targeting the collection of one million plastic waste items within a year. This initiative, supported by a partnership with Parley, involves both associates and guests in collecting plastic waste from Brother Island and nearby shores, with all collected materials being processed at Tila Fushi recycling island. Our commitment to sustainability extends to the state-of-the-art bottled water plant, which features a comprehensive desalination and bottling process. This facility not only reduces the carbon footprint by eliminating the need for imported water but also promotes the use of reusable glass bottles and biodegradable containers, with convenient self-refilling stations established throughout the staff areas.





SUSTAINABLE SOURCING PRACTICES

We take pride in our ethical sourcing practices, implementing a strict cage-free egg policy and fostering partnerships with our local fishermen. Our commitment to local sourcing extends to our procurement of hydroponic vegetables and fruits from nearby agricultural islands such as Anhenun Fushi and Aidoo, supporting our local communities while reducing transportation-related emissions. This approach not only ensures the freshest ingredients for our guests but also strengthens our local economy and reduces our environmental impact.

MARINE CONSERVATION & EDUCATION

In partnership with AQUA, our comprehensive marine conservation program encompasses several key initiatives. We implement strict no-touch and no-fin policies to protect our marine ecosystems. At Hanifaru Bay, we practice responsible manta ray tourism in collaboration with Manta Trust for research purposes. Our commitment extends to sea turtle conservation and monitoring, alongside our ghost net recovery program operated in partnership with local divers. Through our weekly marine biology presentations, eco-focused snorkeling and diving excursions, and our reef-safe sunscreen initiative, we work to ensure that future generations can enjoy the magnificent marine ecosystem of the Maldives while educating our guests about marine conservation.

