



SIX SENSES

SAMUI
A SALA PROPERTY

The Little Green Book

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Six Senses Samui

Six Senses Samui is located on a headland on the northern tip of Samui Island. It is set amongst twenty acres of indigenous plantings and offers stunning views of the surrounding sea and outlying islands. As our resort is managed by Six Senses Resorts and Spas - an acknowledged industry leader in environmental responsibility through careful consideration of the effects that operating systems, materials and purchasing policies have on the environment - we are continually developing new initiatives and procedures to minimize our ecological impact.

Through the development, and implementation of our Holistic Environmental Management Programme (HEMP) we are committed to monitoring and continually improving on our corporate social responsibilities. Six Senses has identified a team of key individuals to drive our HEMP.

In recent years we have initiated many projects to minimize our impact on the environment and the (local) community. Examples include creating our own bio-diesel, filtering and recycling our wastewater and working together with UNICEF and Restaurants Against Hunger. Currently we are looking at many more upgrading projects at our Heart of the House area in order to support the environment.

Sustainability Policy

At Six Senses Samui we are committed to reducing the environmental and social impact of our activities (providing accommodation, dining, excursions, spa experiences, sport and aquatic activities); our core purpose is to create innovative and enriching experiences in a sustainable environment. We are committed to sustainable development; specifically protection and regeneration of both the environment and community of Koh Samui. The nearby National Marine Park Anghong and Koh Tao have national significance as premier attractions for divers and other people who enjoy water sports. We have established the following objectives to be met seeking innovative solutions:

- to meet and wherever possible improve upon Thai and international legislative requirements, such as environmental, public and occupational health and safety, hygiene and employment legislation;
- to reduce resource consumption and waste generation through reduction, reuse and recycling;
- to responsibly manage and protect water resources;
- to promote awareness of sustainability amongst hosts, guests, local communities, suppliers and business partners through training programmes, regular environmental and awareness events;
- to address the issue of climate change through both energy management as part of our resource management policies and through avoidance of emissions of ozone depleting substances;

- to at least annually monitor our environmental impact and develop action plans through environmental meetings and 5 monitoring of key sustainability indicators in order to make year-to-year improvements;
- to prevent any escape of hazardous substances into the environment, and to phase out environmentally damaging products as soon as alternatives are practicable;
- to grow, where practicable, our own foods in our herbal gardens and preferentially purchase local, environmentally friendly and socially responsible products;
- to strictly avoid the use of animal products derived using disrespectful, unnecessarily cruel, or environmentally destructive production methods, or those derived from any endangered species;
- to address the issue of (sexual) exploitation of children in the travel and tourism industry;
- to engage local communities and actively employ hosts and service providers from Koh Samui wherever practicable; and
- to integrate social and environmental concerns into all planning and decision making processes.

Core Purpose, Core Values & Vision

Core Purpose: We create innovative & enlightening experiences that rejuvenate our guests' love of S.L.O.W.L.I.F.E

Core Values:

- We display fairness and integrity, and foster mutual trust and care in our dealings with our hosts, our business partners and our clients.
- We try to deal with others as we would want them to deal with us, and others.
- We foster the development of all our hosts; we respect each other's contribution and importance.
- We are continuously evolving and striving to better ourselves through a passion for self-improvement and learning.
- We create a sense of pride and a feeling of "ownership" amongst our hosts and each host strives to own and immediately resolve guest problems.
- We are in harmony with the environment and our cultural surroundings.
- We contribute our resources, both financial and human to help better the environment and the community in which we live in.
- We are creative and innovative.
- We create a work environment of teamwork and imaginative services so that the needs of our guests and each other are met.
- We are involved in the planning of the work that affects us.

- We maintain a good standard of personal health as a duty to ourselves and so that we may be of service to others, and encourage our family, friends and colleagues to do likewise.
- We appeal to all the senses: sight, sound, smell, taste, touch... and beyond.
- We believe in 'Intelligent Luxury,' Redefining Experiences,' Innovative Style,' and 'Balancing Senses.'
- We really enjoy ourselves.

Our vision: To be trendsetting and innovative and continue to redefine a responsible leisure lifestyle. Six Senses Resorts typically contribute half a percent of revenues, guest laundry revenues and funds saved through use of seasonal "e-cards", towards projects to sustain and enhance the environment and our communities.

Environmental Management System

At Six Senses Samui, we are updating our Environmental Management System to incorporate industry best practices and numerous environmental schemes. This approach will help us develop an Environmental Management System which represents the best of the best.

Energy & Resource Saving Measures at Six Senses Samui

Day to day, our operations are constantly reviewed in order to lessen the environmental impact. Constantly we are looking for ways to save resources and improve our local environment. Overall, with the recent appointment of a corporate level executive solely responsible for promoting environmental issues, we have raised our commitment to the highest level and are constantly reviewing our operations and looking for ways to improve our environmental performance.

Waste Water Treatment

At Six Senses Samui, there is a special recycling center where we filter our waste water (Waste Water Treatment Plant). The grey water goes through a natural filtration system. This filter uses the waste water from the laundry and restroom area of our resort. This water is filtered and passes through different levels of filtration media from natural materials such as cana to rock, compost, sand and pine wood. After this, the water is oxygenated. After the oxygenation it finally goes to the last filter which is composed of broken ceramic, charcoal and a sand #5 wash. As part of this system we send water for analysis monthly: Influent 50-300 BOD and Effluent 6-11 (standard Effluent 40 BOD). The water which comes out from this filter system is totally clean and hygienic and is used in our vegetable gardens. The plants really seem to thrive on

it and as a result we have more local produce for the kitchen or for selling locally.

Herbal Garden

We have planted three beautiful herb and vegetable gardens at the resort. One located just below the main resort restaurant, Dining on the Hill, that is 364 square meters in size and another at Heart of House which measures 3,328 square meters. Both have an intriguing array of various herbs and vegetables that are suitable to be grown in sandy soils.

No insecticides are used in the herb garden and only compost from our own recycled refuse is used to fertilize the soil. Many of the herbs we freeze or dry to extend their shelf life. However, we prefer to freshly pick or harvest them. In this way we ensure optimum flavor and aroma. In fact if not used in cooking many of the herbs are grown for their beautiful foliage, delicate flowers or pleasant aroma.

When used in cookery, all our herbs are first washed with potassium permanganate to kill any bacteria that may be present. Some of the extensive range of herbs and vegetables that are supplied from the gardens to our resort and host kitchens include:

- Morning glory
- Celery local
- Coriander
- Spring onion
- Hot chili
- Lettuce
- Tomato
- Peppermint
- Egg - plant
- Papaya
- Hot basil
- Cucumber
- Sweet basil
- Aloe
- Hairy basil
- Lemon
- Steam Kailaan
- Citrus hystrix
- Lemongrass

In January 2006, we cultivated a small herb garden of approximately 200 square meters at our Spa. The herbs and vegetables grown here include:

- Aloe Vera
- Lemon

The aim of our herb & vegetable gardens is to provide the most flavorful and non-toxic herbs and vegetables to both our guests and to the hosts who work at the resort.

Recycling Centre

In our recycling centre which is located at the heart of the house recyclables are collected and processed. Materials which we collect and send out for recycling include: aluminum, plastic, glass and paper recycling, or to recycle other common household items. Our vision is to become a community-based, self-contained recycling center.

Effective Microorganism Technology

EM technology is cultivated and used at Six Senses Samui to maintain sustainable practices such as farming and sustainable living, compost and waste management, disaster clean-up, and generally used to promote functions in natural communities.

Bio Diesel

At Six Senses Samui, we aim to remain in harmony with the environment and our cultural surroundings. We try to contribute resources, both financial and human, to help better the environment and the community in which we operate. A great example of how we integrate the environment with our resort is demonstrated in our own Bio Diesel Project.

At Six Senses Samui, we are now using our Bio Diesel for several purposes including the running of our:

- Gardening truck
- Fogging Machine
- Host truck

Constantly we are looking for ways to save resources and improve our local environment. We have raised our commitment to the highest level and are constantly reviewing our operations and looking for new ways to improve our environmental performance.

Bio Diesel: is an alternative to petroleum-based diesel fuel made from renewable resources such as vegetable oils and dry coconut. The resort is recycling all its vegetable oil used from our kitchens to make Bio Diesel. Our plant produces 200 - 400 liters per day. This project enables us to put financial and human resources into the local community and protect the environment. Bio Diesel has very similar combustion properties to petroleum diesel and so it can replace petroleum diesel in many applications. It is most often used however, as an additive to petroleum diesel, improving the otherwise low lubricity of pure ultra, low sulfur and petrol diesel fuel.

The advantages of Bio Diesel are;

- It reduces CO₂ emissions
- It reduces odors
- It helps engines run smoothly and stay clean for a longer period of time
- It reduces the running noise of the engine
- It reduces smoke emission

Social Responsibility

Cleaning around Baan Plai Laem

Six Senses Samui makes sure that it keeps the environment surrounding the Front of the House and Heart of the House clean. During the year different groups of hosts go out on the beach or spread out over the

island to collect the garbage that has landed in the ditches next to the road or that is stuck in the shrubs.

Community Service at Baan Plai Laem School

We acknowledge that children are our next generation so we attempt to eliminate barriers to their education by providing support in school activities and supply stationery needs to assist in their schooling. In return, we are allowed to use the school's sport facilities such as volleyball, basketball and football fields. This is where our hosts now get together to play sport, keep fit and engage in local sports competition. It is the least we can do to show our appreciation towards the community we live in. We are keen to grow the community service programs as they ultimately improve the education of our children well beyond the usual local levels.

Our purpose is also to raise public awareness as well as maintain a mutual relationship between the resort and community. The painting of the Baan Plai Laem School wall from white to yellow is just one example of a social contribution project carried out by the Social Contribution Programme at the Six Senses Samui.

A team of 40 Six Senses Samui hosts participated in the painting of the school's external wall resulting in a brighter wall clearly marking the school's location to local residents and visitors of Samui.

The school's administration hoped to enhance the school's appearance and environment for both the students and the

local community and painting the wall was central to that plan. It was the second such project between the Six Senses Samui and the Baan Plai Laem School. In February, hosts, whose birthday fell in that month, celebrated by preparing and serving lunch at the local school.

The resort is committed to putting its financial and human resources into the local community and plans to carry out environmental projects, educational awareness campaigns and community partnership projects like those carried out with Baan Plai Laem School in the local Bangrak area.

Restaurants Against Hunger

Since March 2007, Six Senses Samui has been a member of Restaurants Against Hunger (RAH). We are one of the first resorts to join RAH in Asia. RAH is a charity campaign in support of Action Against Hunger, one of the leading international organizations in the fight against hunger and malnutrition. The goal of RAH is to use the participating restaurants to help reduce global hunger by raising funds which will be used to help people during emergencies and to help create solutions to prevent hunger that are long term. Our cooperation with RAH results in the fact that we have selected a typically Thai dish in our restaurant, Dining on the Hill, and donate a certain amount from the sale of this dish to the RAH-campaign.

Environmental & Social Awareness

At Six Senses Samui we promote awareness of sustainability amongst our hosts, guests, local communities and suppliers/business partners through training programmes, regular environmental awareness events and engaging business partners. Some of our awareness-creating efforts are listed below.

Hosts

All our hosts have followed the 'Green Training Module.' In this module, our hosts receive basic eco awareness training, which includes basic training in energy and water saving measures and recycling. In addition to this training, we also offer our hosts monthly bio-diesel training. Furthermore, we arrange social responsibility and environmental awareness events for host participation including Earth Day on 22 April and World Environment Day on 5 June on which we clean local beaches and coral, plant the tree and do some more else.

Guests

We actively promote awareness amongst our guests on the local community and the environment in which we operate. Our guests are informed of local cultural sensitivities, lifestyles, and environment and encouraged to support the local economy. Amongst other ways of creating awareness, we offer our guests a complimentary Thai Culture Class. This class is given every Monday and Friday at Chill on the Hill and this class includes history, government, people &

religion, Thai food, social norms and customs. Furthermore, we educate them on local environment concerns and encourage them to offset the emissions of carbon dioxide stemming from their flights to and from our resorts and reduce their carbon footprint through partnership, Six Senses and the Converging World.

Future Projects

Currently we are looking at more site upgrading projects at our Heart of the House area.

Through composting, certain gases are released and we are in the process of using these gases and trying to convert them into energy.

We will also be installing a car wash area with "water reuse" gadget, so that the water may be reused and doesn't seep into the ground.

In order to support the environment we are also looking into growing our own mushrooms in a mushroom hut which will be located in our nursery.

Contribution

If you would like to donate your old clothes to charity please feel free to bring them to the reception. From here the clothes will be collected and brought to the temple where they will be handed out to the people and the monks.

A trend that we at Six Senses Samui try to discourage is the wrapping of luggage with cellophane or other types of plastics which will be disposed of on arrival. We therefore ask the guests to buy more eco friendly alternatives. Next time you travel please ask your luggage store for the most sustainable alternative!

Together in partnership, Six Senses and the Converging World, we invite you as a Six Senses guest to offset the emissions of carbon dioxide stemming from your flight to and from our resorts and reduce your carbon footprint. Part of the income from wind power carbon credits is donated to NGO's working to prevent global warming.

Contact:

Any good ideas or recommendations from you are always welcomed!! Please send these ideas to our Chief Engineer Khun Panuwat at chen-samui@sixsenses.com or give him a call on the extension number 2400.