

Cambodia's Rosewood Phnom Penh pioneers hydroponic farming for sustainable culinary excellence

08 January 2024 | News

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In a first for Cambodia, Rosewood Phnom Penh has partnered with Vattanac Properties to launch an indoor hydroponic garden, where the hotel grows fresh vegetables and herbs for its restaurant menus.

Fueled by a commitment to positively impact Cambodia, Rosewood Phnom Penh has spearheaded several Corporate Social Responsibility (CSR) initiatives rooted in circular hospitality practices. In its latest endeavour, the hotel has partnered with Vattanac Properties to develop an innovative hydroponic garden – the first sky garden of its kind in an office tower in Cambodia.

Located on the 9th floor of the iconic Vattanac Capital Tower, the 50-square-meter indoor garden harnesses hydroponic techniques to cultivate an array of herbs and leafy vegetables that feature prominently across the hotel's acclaimed restaurants, including the award-winning Cuts, a World's 50 Best Discovery restaurant specializing in premium steak and seafood; Brasserie Louis, where stunning views pair with French and Cambodian cuisines; Zhan Liang, a celebration of Chinese flavours in a sophisticated setting; Iza, known for its authentic Japanese noodles, sushi and grilled delicacies; and Sora, where stunning city views and handcrafted cocktails await.

These innovations allow Rosewood Phnom Penh to overcome seasonal limitations and provide guests with natural, farm-to-table ingredients year-round. They also help the whole property lower its carbon footprint by reducing the length of the supply chain.