

Healthy Eating & Supporting Local Communities



March 2024 – Krabi, Thailand, Rayavadee is dedicated to sustainable development and corporate responsibility. We focus on bringing organic, locally-sourced ingredients to our guests and giving back to society as a whole by supporting fair trade products, social enterprises and charity programs. Our menus offer healthy and balanced options that include nutritious and organic vegetables, herbs and salads.

We are proud to offer “Pong Krai” organic forest coffee served during breakfast. The Arabica coffee bean, the product of the Catimor breeding line from Columbia and is well-grown under the shade of forest trees with care by the local villagers in Baan Pong Krai, Maerim, Chiang Mai. In addition, MiVana organic forest coffee, an award-winning coffee providing a livelihood for many in small rural communities in Chiang Rai, is available throughout the day at every restaurant.

Charity & Sustainability

As a founding partner of the FOOD4GOOD charity program, which provides healthy meals for needy children in Thailand. As committed to the program, Rayavadee donates 1 Thai Baht for every dish ordered in every restaurant

Rayavadee is committed to eliminating all plastic bottles and packaging when possible, implementing innovative solutions in the kitchens to avoid use of cling film and plastic packaging by the end of 2023, acquiring biodegradable packing and other materials to the fullest extent.

FARMERS & FISHERMAN



Herbs & Vegetables

Nestled in the rolling hills of Chiang Mai, “Uraiwan” organic farm is committed to producing the highest quality vegetables. The Mission: to grow healthy, delicious and tasty produce in a way that supports the health of their customers and the planet. At their farm, they use only natural methods to cultivate their vegetables, without the use of harmful pesticides or synthetic fertilizers.



Poultry, lamb & eggs

Rayavadee partners mainly with Thai farmers that humanely raise free-range animals which are naturally grass-fed and guaranteed hormone and anti-biotic free. We recognize that animal welfare is an important part of a responsible food and service supply chain. We are pleased to announce our commitment to source 100% of our eggs from cage-free sources.

Fish & seafood

At “Koh Klang” a small, charming Island in Krabi, the friendly “Klonhlu” community maintains a simple and modest life, which they are proud to share with visitors searching for an insight into authentic southern Thai culture. The island is surrounded by rich natural mangrove forest with many different fish species. The communities mostly work in coastal fisheries, have fish farms where they raise fish and seafood in a most natural way.

Salt

“Bo Kluea” is located in Nan province, far away from the ocean and 2,000 meters above sea level. Local people say that salt production was started in this area some 800 years ago. Apart from farming, the villagers also make a living as salt makers in those rock salt sources on the mountain. It is so incredible that at such a high altitude, Amphoe Bo Kluea has been a significant source for salt production since ancient time.

Organic palm sugar

In the Satingphra, Songkhla province, People still extract and make organic palm sugar in the same way as the old generations. They use a natural way of making the sugar directly from the tree to prevent the sap fermenting into a sour liquid and cook the sap over charcoal. The taste has natural hints of caramel and smokiness.

Seasoning

Our seasoning products, such as fish, oyster, light and dark soya, Thai sweet chili sauces are created using well-selected and finest quality ingredients only. By using the most natural ingredients as possible, we provide you the healthiest condiments with the cleanest flavours. Our seasoning products are guaranteed with no 3-MCDP, no MSG, no color, no preservative, no chemical contaminations and gluten free certified by Coeliac Australia.

For further information or high resolution photography, Please contact
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