

pullman



ANNUAL REPORT 2026

PULLMAN BANGKOK KING POWER

The Sustainability Management Policy 2026



King Power Hotel Management Co., Ltd. (PULLMAN BANGKOK KING POWER) under the operation of King Power and Accor take responsibility for the impact has on the environment and community in general and takes any measures necessary to reduce the impact. Pullman Bangkok King Power has entered the Green Globe Certification. We believe that caring for our **"Environment", "Social" and "Governance"** are our responsibility. With this framework, the hotel aims to implement sustainable practices to our Heartiest and customers.

Green Globe Certification is the worldwide sustainability system based on internationally accepted criteria for sustainable operation and management of travel and tourism businesses. Operating under a worldwide license, Green Globe Certification is based in California, USA, and is represented in over 83 countries. Green Globe is the only certification brand to be an affiliate member of the World Tourism Organization (UNWTO) an agency of the United Nations, and is partly owned by the World Travel and Tourism Council (WTTC). For more information, please visit the Green Globe website at www.greenglobe.com.

We are committed to caring for our environment through our actions. Our hotel's global sustainability program has three focus areas:

1. Environmental : Commitment to reducing environmental impacts

1.1 Electrical

- Turn off all electrical equipment and unplug after use
- Use an automatic system to turn on & off electricity and air-conditioners in areas that can be operated such as office section.
- In guest room, use the keycard system for control the electricity in room and set the temperature at 25 degrees.
- Reduce to use of lighting and unnecessary areas or areas with natural light.
- Regularly check the condition of electrical equipment and choose to use energy saving equipment that has standard certificate
- Encourage our guest not to change towels and bedsheet on daily basis for energy saving purpose
- There is a warning's sign customer to remove the key card after leaving the room.

1.2 Water

- Install a device to reduce water pressure in the guest's room and use the sensor system for public areas.

The Sustainability Management Policy 2026

- Use a wastewater treatment system (Synergy water) for cooling tower, captures dust from laundry room and clean the garbage disposal area.
- Regularly check the bile and wastewater pipes.
- Wastewater quality is checked annually before being released into the public drainage system

1.3 Waste Management

- Separation of waste from the source such as plastic, paper by coordinate with SCGC company to recycle
- Managing raw material management to create value raw material orders are planned in advance
- Use of Lumitic Machine AI system to control reduce waste on raw products.
- Ask for cooperation from the supplier to refrain from using foam boxes, plastic bags for transporting food. In case of used, request cooperation to take back to their company.
- Use food waste from kitchen to make the fermentation and build the small circular farm with cooperation the NETWORK and Bangkok Rooftop Farming Organizations.
- Paper A4 used on both sides
- Toilets paper left from the guest's room, continue to be used in HEARTIST's lockers
- Participate the waste separation project with the Ratchathewi District Office
- Recycling and waste sorting training for Heartists from experts; SCG and Environment Department

1.4 Single-use Plastic elimination

- All guest-facing interactions; Rooms, Function Rooms, Restaurants
- Changed the bathroom amenities to dispenser
- Changed the plastic drinking water to the glass bottles and aluminum cans in guest rooms, function rooms and restaurants.

2. Social : Social Commitment

- To prevent any events that cause loss of life and property and for the safety of customers, Heartists and people in the surrounding areas of the hotel. We provide the training programs as follows: WATCH Fighting against child sexual exploitation, Fire-prevention, Food Hygiene and Food Hazard Analysis Critical Control, Chemical Handling Training and How to provide service for elderly and person with disabilities.
- Water is treated to meet safe water standards before releasing into water sources.

The Sustainability Management Policy 2026

- Be a part of the "Food for Thought" project, initiated by Accor Hotels aim to solve the problem of food waste in hotels by donating leftover breads, pastries from restaurant buffets to children and women in the shelter for SOS Thailand – Scholars of Sustenance, A Food Rescue & Environmental Foundation.
- Participate with Accor the iCare Thailand Foundation to fund dormitories and hospitality scholarships.
- Garage Sales fund raising to our community; Makkasan Community Child Development Center
- Scholarships to support school in community; Sri-Ayutthaya School

3. Governance : Creating responsible purchasing

- We coordinate to the awareness of our suppliers to encourage sustainable production
- Coordinate the transportation of various fruits and vegetables that use reusable containers for storing fruits and vegetables. Reduce the use of plastic wrap and paper or foam boxes.
- Choose to buy products that can be produced domestically, such as Royal Project vegetables and order food ingredients from biological production sources.
- Stop using plastic in hotel amenities' such as bathroom amenities, food wrap, drinking bottle etc.
- Refrain from ordering food that comes from unsustainable practices or endangered species.

Announced on July 1, 2026



Mr. Ulhas SHETTY

General Manager

Pullman Bangkok King Power

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CSR ACTIVITIES & SUSTAINABLE PROJECTS

PULLMAN BANGKOK KING POWER

Donation 2025

at Makkasan Railway Child Development Center



Supported a Christmas celebration for children at the Makkasan Railway Child Development Center by providing lunch, gifts, and recreational activities, promoting community engagement and children's well-being.

โครงการ สะพานบอล 2026



Supported the “Saphan Ball 2026” initiative by donating footballs to local schools, encouraging youth sports and community engagement.

Blood Donation 2026

 มูลนิธิ วิชัย ศรีวัฒนประภา
VICHAI SRIVADDHANAPRABHA
FOUNDATION

กลุ่มบริษัท คิง เพาเวอร์
และมูลนิธิ วิชัย ศรีวัฒนประภา
เชิญชวนร่วมบริจาคโลหิต
ตลอดปี 2569

THANK YOU

“สานต่อความสุขที่ยิ่งใหญ่
ปลูกหัวใจของการให้ที่ยั่งยืน”

สถานที่	ครั้งที่ 1	ครั้งที่ 2	ครั้งที่ 3	ครั้งที่ 4
คิง เพาเวอร์ ราน้ำ ห้องตรวจ โรงพยาบาล คิง เพาเวอร์ กรุงเทพฯ	13 มกราคม 2569	1 เมษายน 2569	8 กรกฎาคม 2569	7 ตุลาคม 2569
คิง เพาเวอร์ สุวรรณภูมิ Training Room 7 - 8 Concourse G	13 มกราคม 2569	1 เมษายน 2569	8 กรกฎาคม 2569	7 ตุลาคม 2569
คิง เพาเวอร์ ภูเก็ต Training Room	20 มกราคม 2569	21 เมษายน 2569	22 กรกฎาคม 2569	21 ตุลาคม 2569

 **รับฟรี!**
ของระลึก

 มูลนิธิ วิชัย ศรีวัฒนประภา
VICHAI SRIVADDHANAPRABHA
FOUNDATION

 สภากาชาดไทย
THAI RED CROSS

 KING POWER

สอบถามข้อมูลเพิ่มเติม โทร. 02-677-8888 ต่อ 1220, 1221, 1222

www.kingpower.com KingPowerOfficial Contact Centre 1631



Participated in annual blood donation with the Vichai Srivaddhanapabha Foundation and Thai Red Cross

Campaign for Heartist to donate



Leftover and second-hand items to the Mirror Foundation to reuse items in the community.

Garage Sales 2026



Annual Garage Sales : Sell second-hand products and hotel items (such as towels, handkerchiefs etc.) to reduce waste from hotels. All income used for donation to community.

RESPECT PEOPLE - International Woman's Day



To celebrate women and gender equality reproductive right, violence and abuse against women.

RESPECT PEOPLE - PRIDE MONTH



To celebrate Pride Month, we hosted a DIY Macaron Workshop to promote diversity, inclusion, and employee engagement, supporting Green Globe's commitment to social sustainability.

Food Donation : Food For Thought Project



We donate surplus pastries from our buffet to the Good Shepherd Sisters Bangkok.

Football Charity 2026



Organized an internal football competition, with proceeds donated to provide lunch for children at Makkasan Railway Child Development Center

Sustainable Projects

- Birthday Gifts



Provided reusable insulated tumblers to employees (for birthday gift of 2026), encouraging the reduction of single-use plastic waste and promoting sustainable daily practices.

Internship Program 2026



Support the local intern students for professional training in hotels. To increase knowledge and experience in work. Make an agreement with the university to corporate internships program.

Providing Service for ALL - Elderly & persons with Disabilities



Educate hotel operation staffs to enhance comprehension and skill to provide service for “All” for equal access – especially elderly and person with disabilities.

Sustainable Projects

- Organic compost Bin



Organic compost bin turns kitchen scraps like fruit and vegetable waste, coffee grounds and crushed eggshells into rich soil and reduces greenhouse gas emissions.

Sustainable Projects

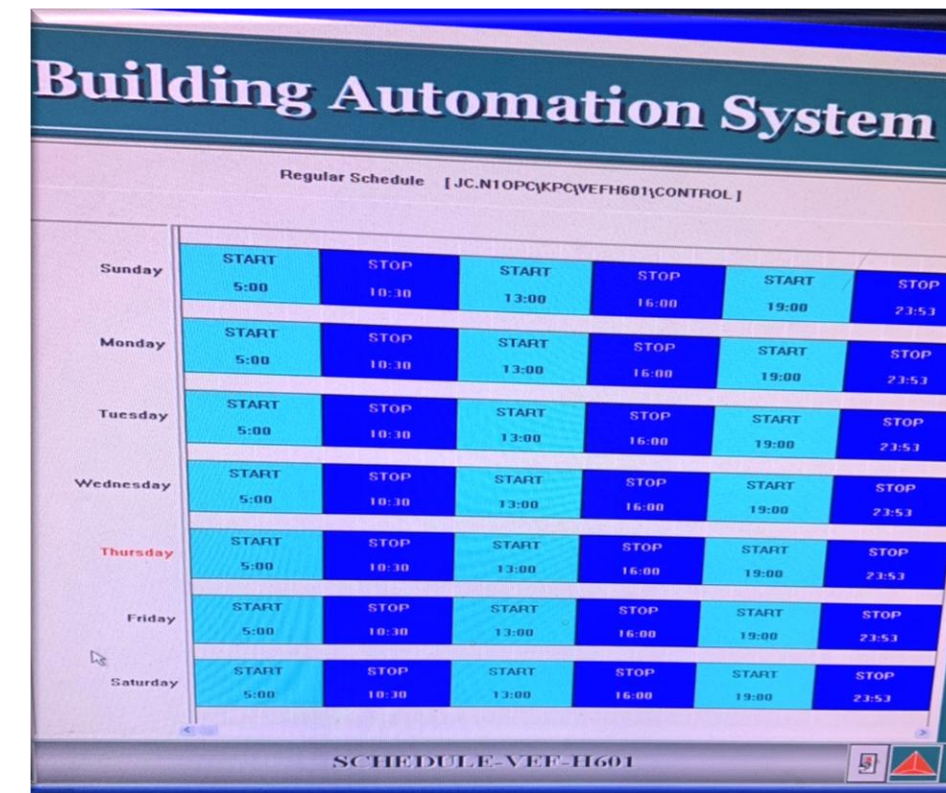
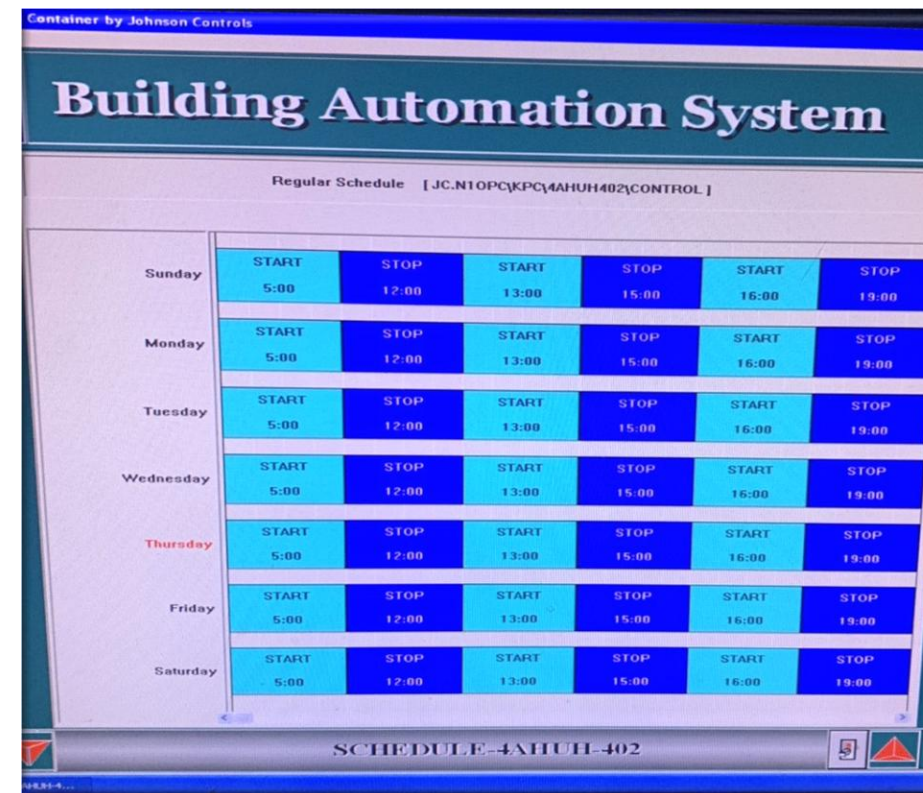
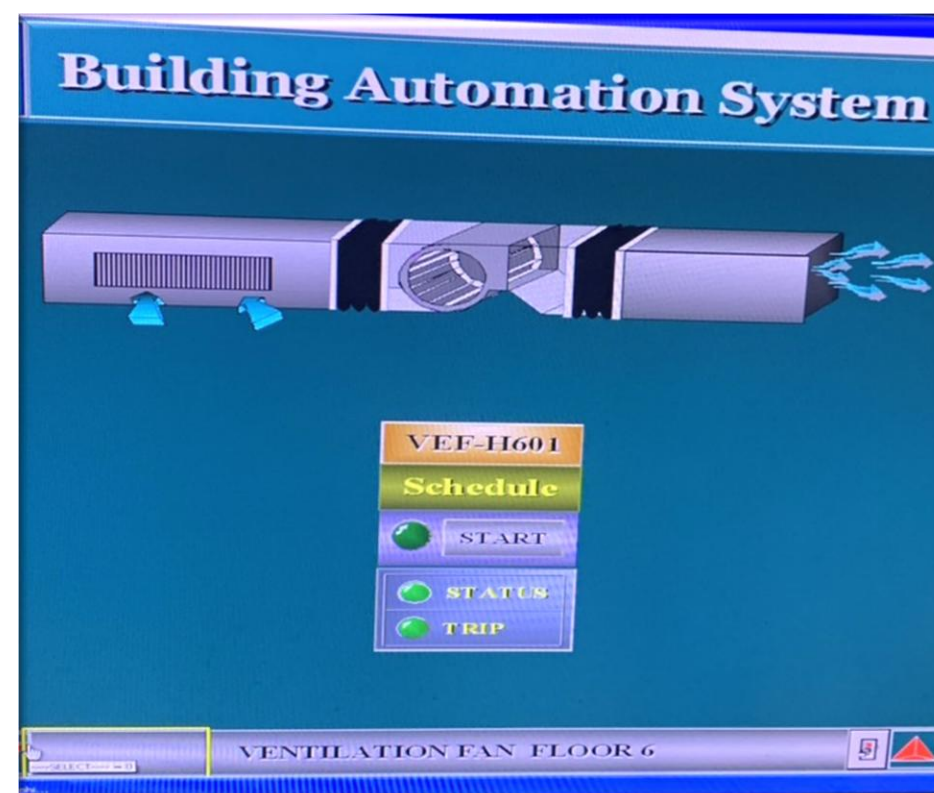
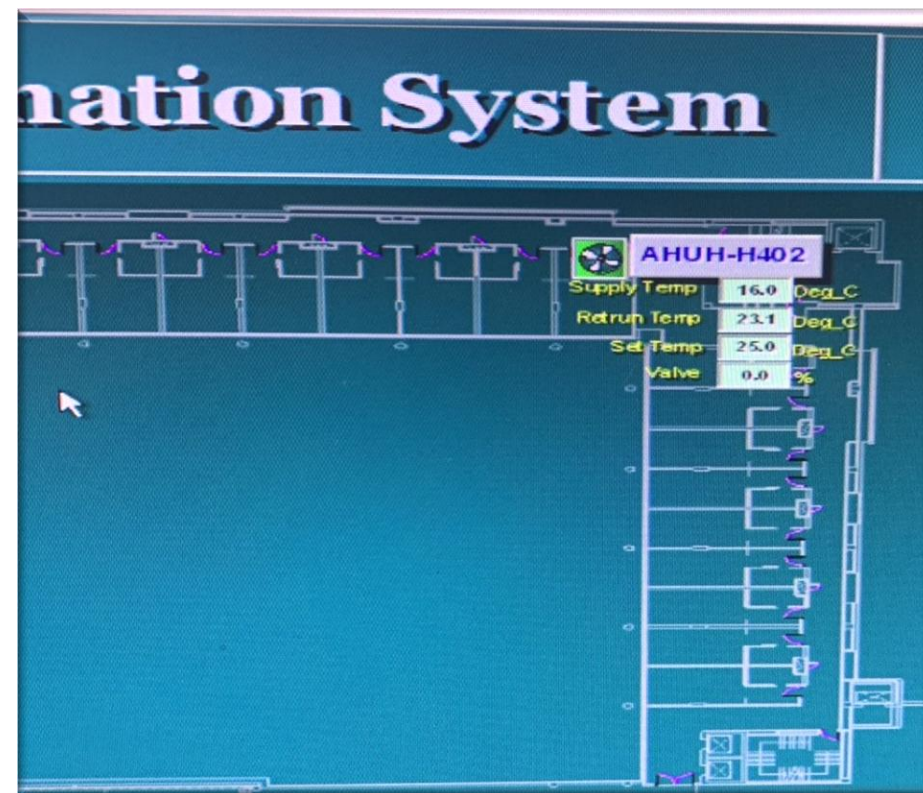
- Circular Farm



Cultivated edible vegetables for use in the staff canteen and hotel kitchens, supporting sustainable food practices and locally sourced ingredients.

Sustainable Projects

- Energy Saving Control System : Building Automation system



Timer setting for Air conditioner, temperature setting for Air-conditioner at corridor area to be 25 °C and Ventilation Fan and Fresh Air.

Sustainable Projects

- Recycling treated wastewater



Recycling treated wastewater for air conditioning cooling systems, laundry room dust collection, washing the garbage room floor and watering plants.

Sustainable Projects

- Reduce water consumption : Guests and staffs



Installing water pressure control devices in guest and staff areas to reduce water consumption.

Sustainable Projects

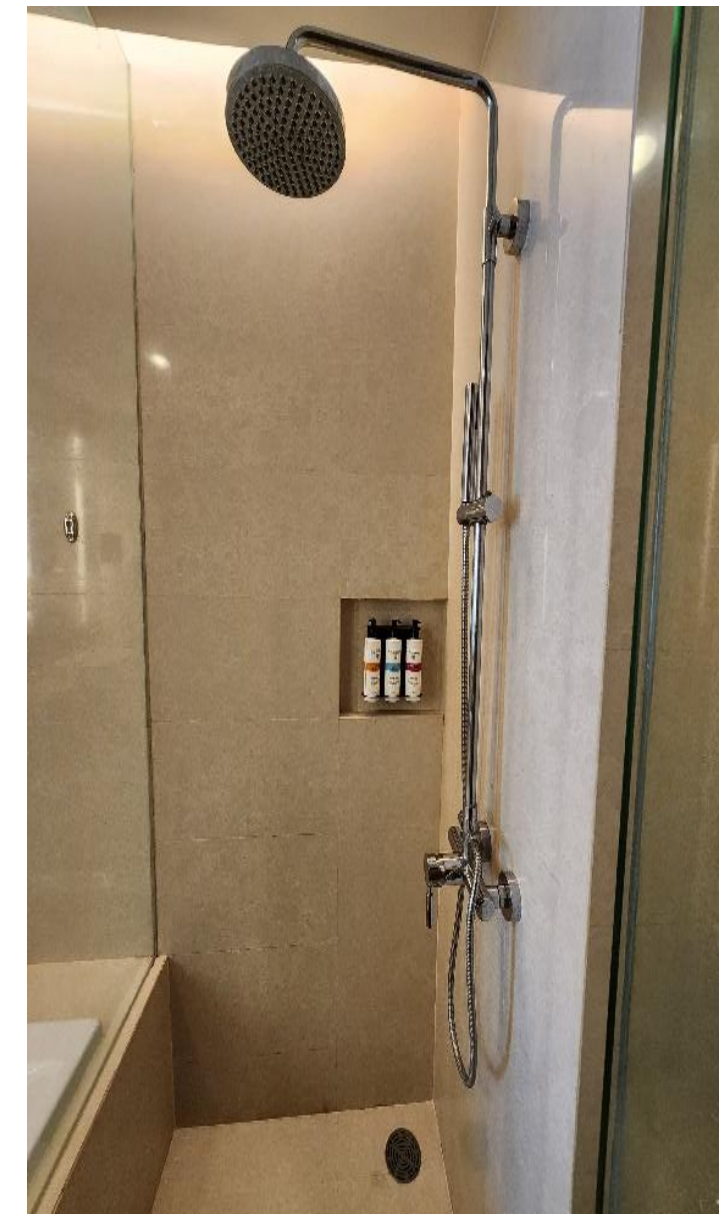
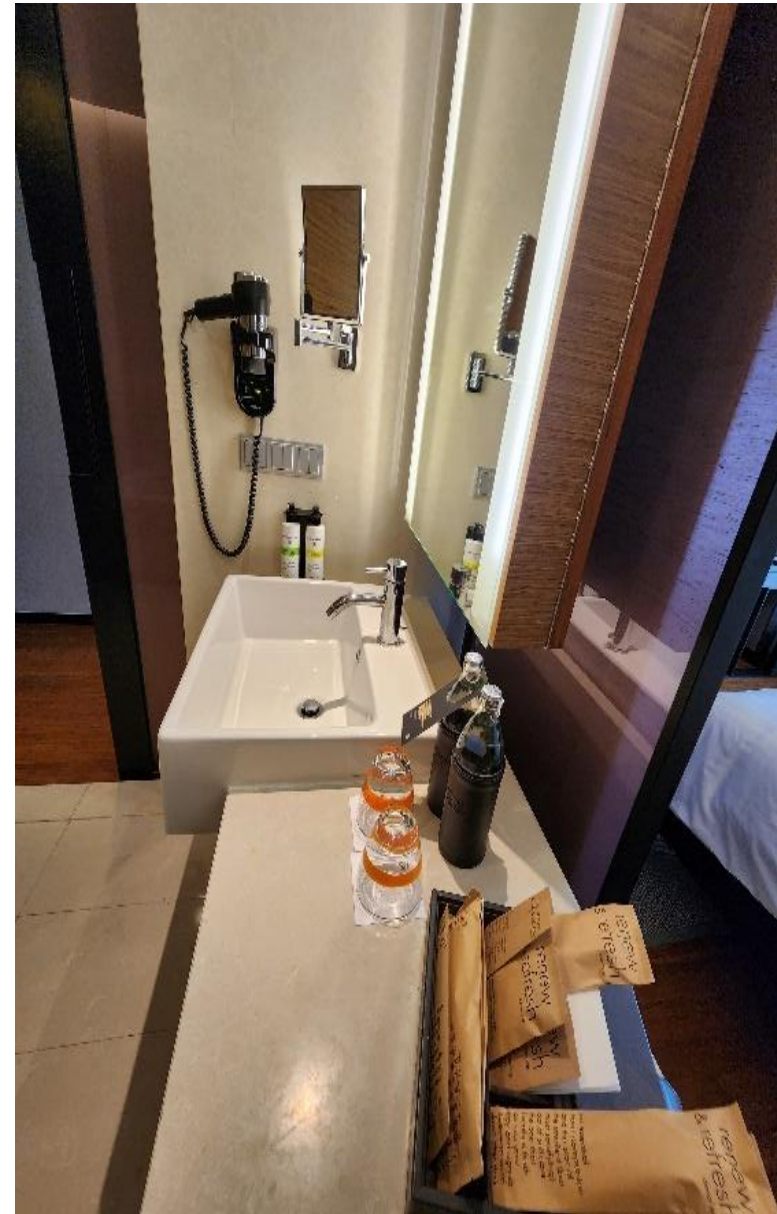
- Reduce water and energy consumption : Guests



Encourage campaign for in-house guests to save water and energy by reusing the linens and towels.

Sustainable Projects

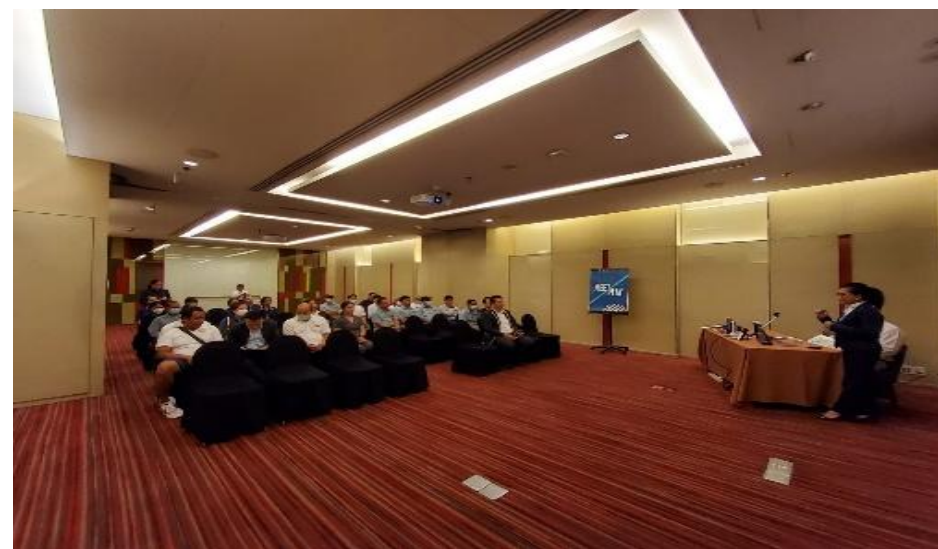
- Guest Room : Sustainability awareness & Remove single-use plastic



Reminder to remove key card when leaving the room, wood key card, remove single-use plastic & change to kraft paper, dispenser for bathroom amenities, changed from plastic to glass drinking water bottle.

Sustainable Projects

- Ozone water



tersano

Stabilized Aqueous Ozone

An SAO (Stabilized Aqueous Ozone) machine or Ozone water – The on-demand cleaning and sanitizing liquid using only cold tap water and oxygen from the air.

Sustainable Projects

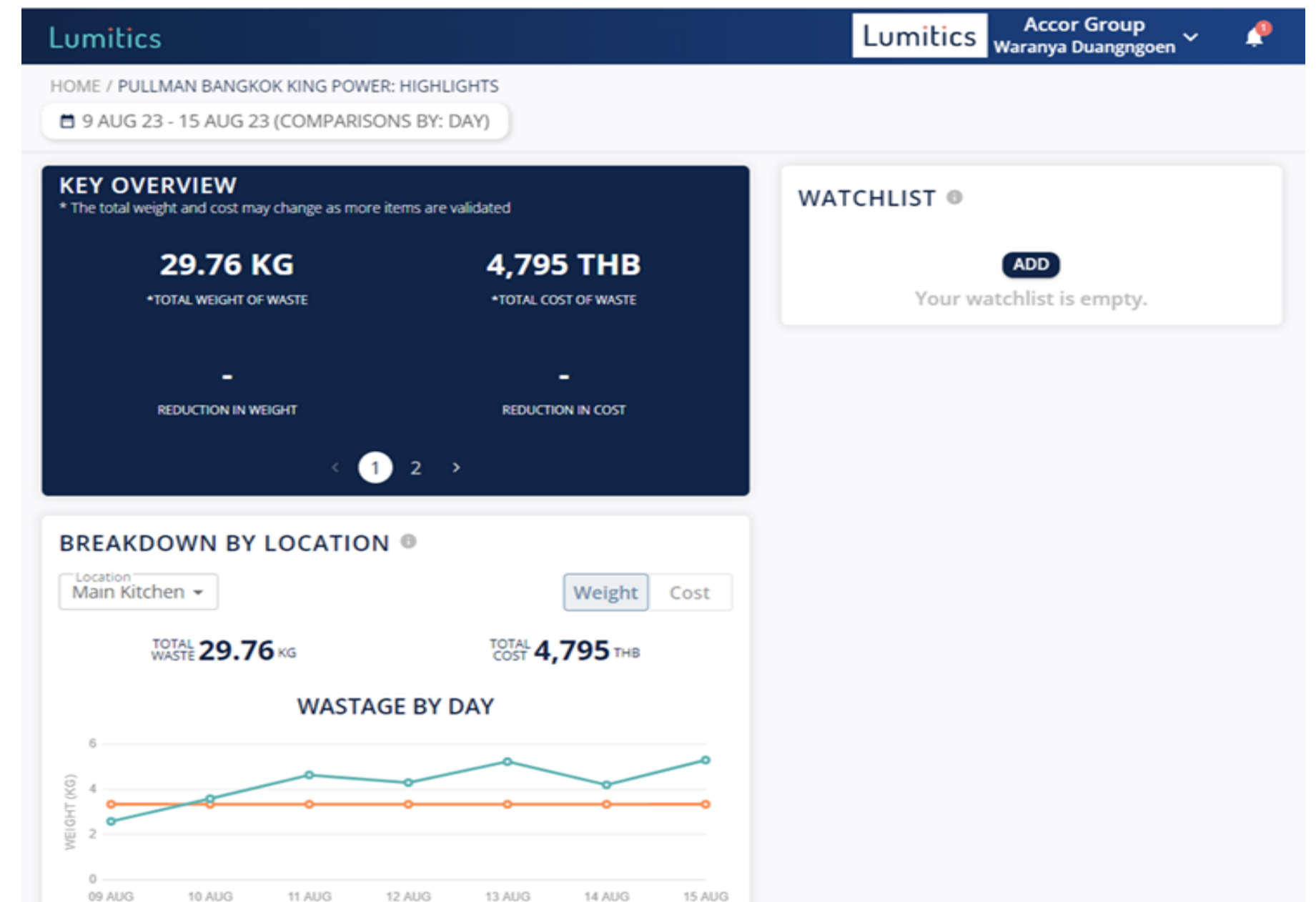
- Waste Management with SCG



Turn recycling waste ex. Plastic, cardboard and used cooking oil in the hotel to sustainable items ex. Recycle bin made from plastic waste to use in the meeting room.

Sustainable Projects

- AI-Power : Food Waste Management



Food waste tracked and estimated cost. The AI weighs waste from both kitchen prep and guests' plates, showing exactly which menu items to fix.

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FUTURE ACTIONS

PULLMAN BANGKOK KING POWER



WASTE TO WEALTH

How Pullman Bangkok King Power Turns Waste Into Positive Impact

SUSTAINABILITY & WASTE MANAGEMENT REPORT · 2026

A Responsible Approach to Hospitality

Every day, our hotel operations generate waste — from the kitchen, guest rooms, and back-of-house. Our commitment is to manage that waste responsibly: segregating it correctly, recycling what we can, and continually reducing what ends up as landfill.



SEGREGATE

Waste Segregation

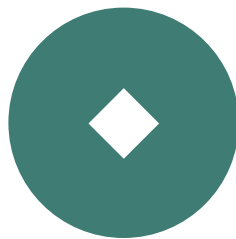
Sorting waste at the source into General, Recyclable, Organic and Hazardous streams, using a clear color-coded system across the property.



RECYCLE

Circular Partnerships

Working with certified recyclers to give paper, plastics, metals, glass and used cooking oil a second life instead of a landfill.



REDUCE

Food Waste & Beyond

Building on our existing food waste practices with an expanded program to measure, prevent and repurpose kitchen and plate waste.

Six Pillars, One Goal: Zero Waste to Landfill

Our waste management activities, organized under one property-wide framework

1

Reduce

Sustainable purchasing and less single-use material entering the hotel in the first place.

2

Segregation

Color-coded sorting at the source — General, Recyclable, Organic and Hazardous — across every department.

3

Reuse & Donation

Giving usable items and surplus a second life before they ever become waste.

4

Recycle & Circular Economy

Certified recycling partners for paper, plastics, metal, glass and used cooking oil.

5

Organic Waste Management

On-site composting that feeds our own vegetable and herb garden, closing the loop.

6

Monitoring & Recovery

Tracking every category through our WastePRO dashboard to measure progress and set targets.

Governance: Our Ethics & Accor Standards

The "G" in ESG — completing the picture alongside our environmental work, from Accor's Heartist orientation program

Business Ethics & Compliance

- Preventing bribery, corruption and trading in influence
- Preventing money laundering and financing of terrorism
- Competition rule compliance
- Transparency, communication and fairness

Respecting People & Workers' Rights

- Promoting fundamental workers' rights; no forced or child labor
- Equal opportunity employer — diverse and inclusive for all
- Combating all forms of harassment and bullying
- Fair, non-discriminatory recruitment policies

Responsible Business Practices

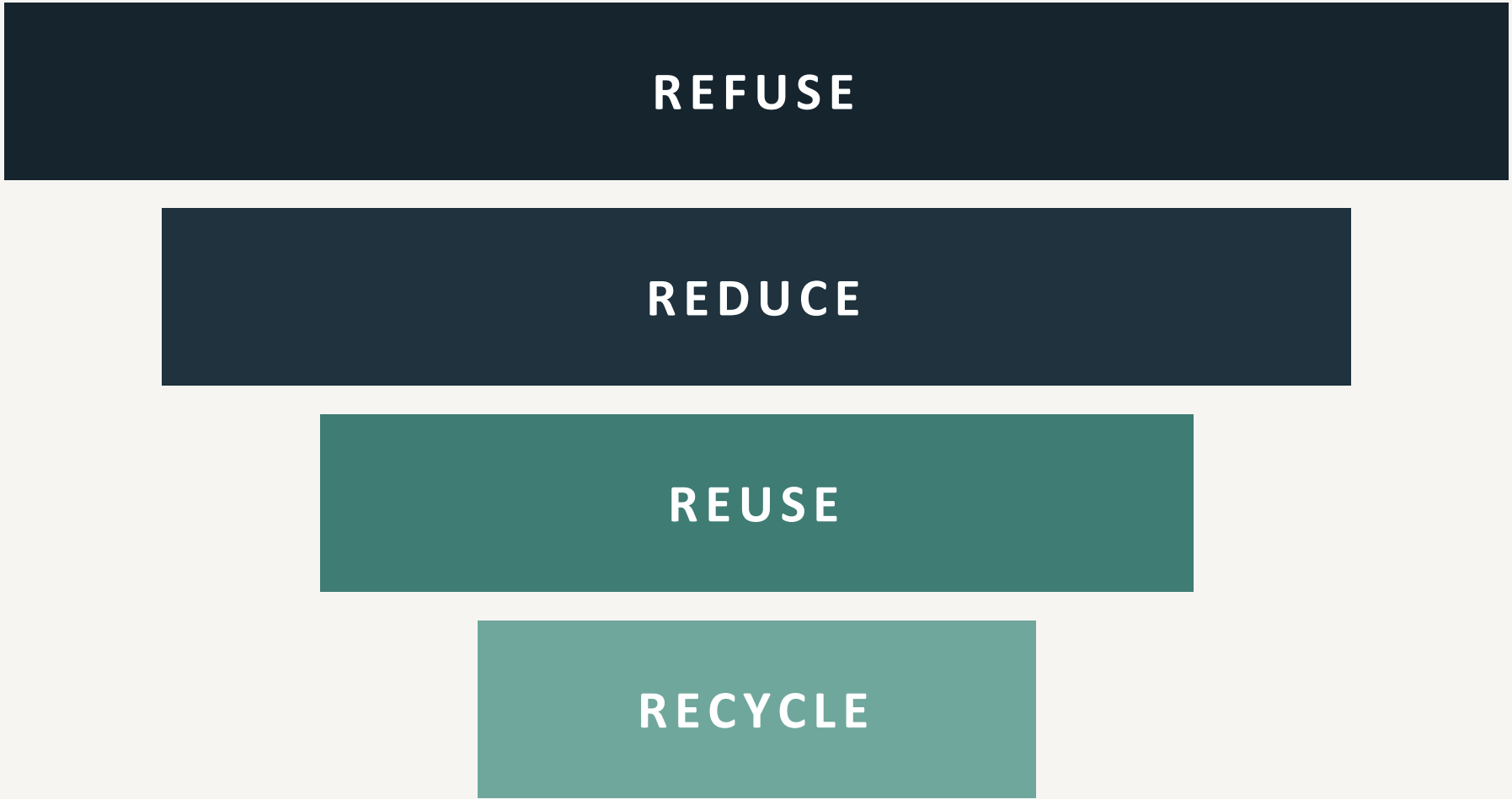
- Data protection and information system security
- Protecting corporate image and reputation
- Sustainable, fair relationships with suppliers and service providers
- Protecting company assets and intellectual property

Source: Pullman Bangkok King Power — New Heartist Orientation, Company Info training program

Our Waste Hierarchy

We aim to move steadily up this hierarchy — refusing what we don't need first, and treating recycling as the last resort, not the first response.

Waste sent to landfill or burned is never the goal. Our focus is on correct segregation at the source, so that materials retain their value and can genuinely be reused or recycled — not contaminated and downgraded.



Priority: refuse single-use items we don't need, before recycling what remains.

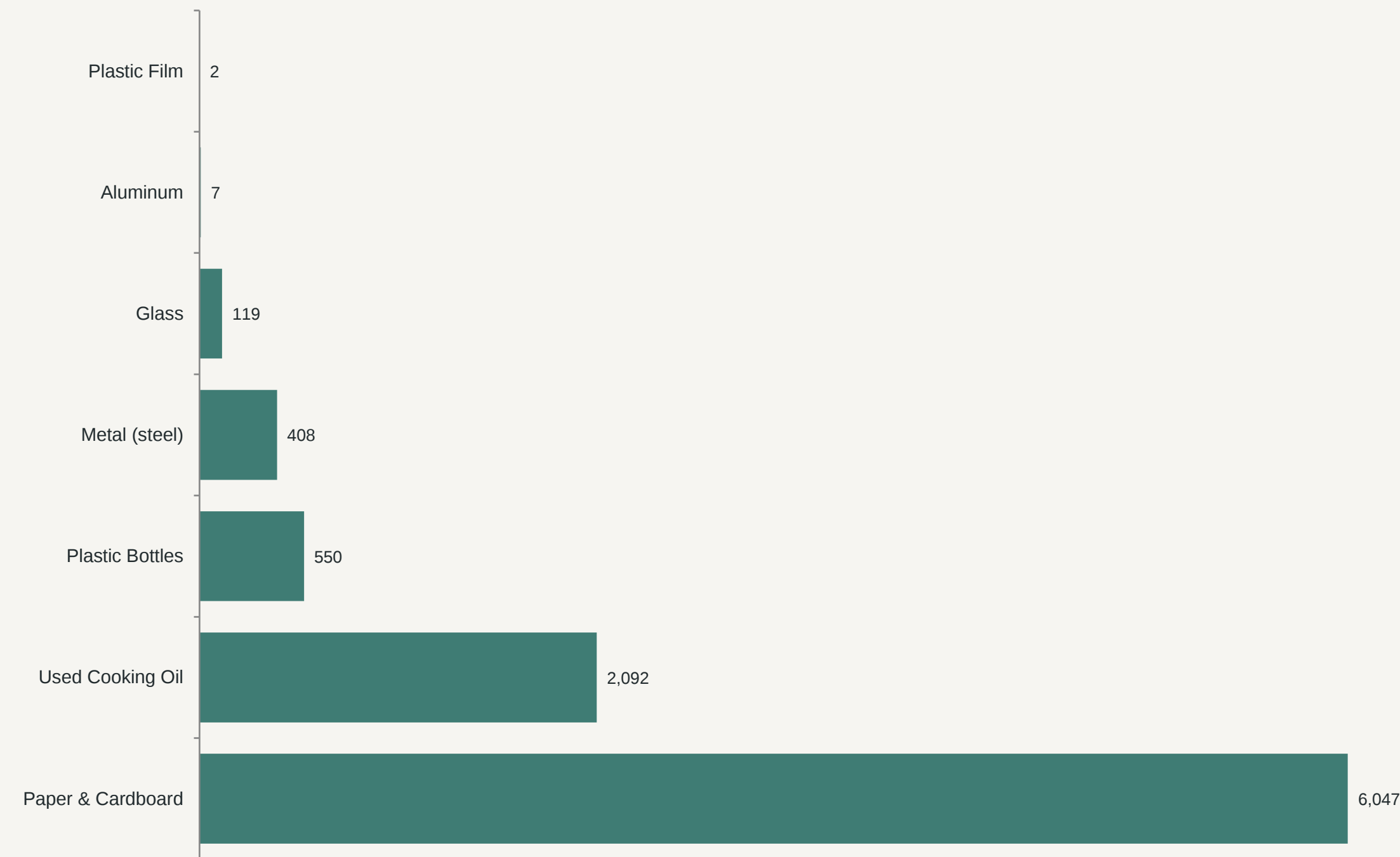
Waste Segregation by Type

New initiative: rolling out a property-wide, color-coded segregation system so every department sorts waste the same way, at the source.



2026 Recycling Performance

Data tracked via our WastePRO monitoring platform, year-to-date 2026



9,224.3 kg

TOTAL RECYCLABLE MATERIAL DIVERTED

65.6%

Paper & Cardboard of total volume

22.7%

Used Cooking Oil of total volume

6.0%

Plastic Bottles of total volume

Our Top Recycling Streams

Individual material categories recorded in 2026, by weight collected for recycling

5,528.8 kg

Cardboard

SCGP Bang Bua Thong

2,092.2 kg

Used Cooking Oil

BSGF

500.4 kg

Milk Bottles (HDPE)

Plas Circular Solutions · EPR certified

373.0 kg

Steel Cans

Rar-Odd, Rama 7

319.5 kg

Black & White Paper

SCGP Bang Bua Thong

198.8 kg

Colored Paper

SCGP Bang Bua Thong · EPR certified

118.5 kg

Mixed-Color Glass

New Solutions

35.0 kg

Iron (thin/thick)

Rar-Odd, Rama 7

Our Recycling Partner Network

We work with a network of licensed recyclers across the Bangkok region, several providing EPR (Extended Producer Responsibility) certification for the materials they process.



SCGP Bang Bua Thong

Cardboard · Paper (B&W + colored)



Plas Circular Solutions

Milk bottles (HDPE)



BSGF

Used cooking oil



Rar-Odd, Rama 7

Steel cans · Iron · Plastic bottles



New Solutions

Glass · Aluminum cans



Jio Long Thai

Clear drinking water bottles



Circuclarplas

Plastic film

From Food Waste to Fresh Produce

Kitchen food waste is composted on site and used to grow the herbs and vegetables our teams cook with — a closed loop, already in practice.

1. Kitchen food waste sorted

2. Composted on site

3. Grown in our garden beds

4. Harvested for our kitchens



On-site composting bins turn kitchen scraps into rich soil



Vegetables grown in raised beds right on the property

A Closed Loop

Food scraps from our kitchens don't leave the property as waste. They're composted on site, used to enrich the soil in our own vegetable and herb beds, and the harvest is cooked and served right back to guests and our team.

Harvested, Cooked, Shared

Herbs and vegetables from our own garden go into dishes served in our restaurants and in the staff dining hall.



*Fresh-cut herbs from the garden,
ready for the kitchen*



*Our culinary team with a fresh
harvest of herbs*



*Executive Chef with produce
grown on property*

Setting Our 2027 Targets

Draft targets by pillar, built from our 2026 baseline — for the sustainability team to review and confirm

Pillar	2026 Baseline	2027 Draft Target	Key Action
1. Reduce	Baseline purchasing	-20% single-use items	Bulk purchasing for F&B, amenities
2. Segregation	4-bin system piloted	100% depts trained	Signage + refresher training
3. Reuse & Donation	Informal, untracked	2+ donation partners	Set up partnerships & log
4. Recycle & Circular	9,224.3 kg diverted	11,000+ kg (+19%)	Expand glass, aluminum, film
5. Organic Waste	Compost + garden beds	+30% food waste composted	Expand beds; measure by kitchen
6. Monitoring	WastePRO monthly	Monthly KPI review	Assign KPI owner per dept

Note: 2027 targets are a draft starting point based on our 2026 data — to be reviewed and confirmed by the sustainability team.

What's Next: Expanding Our Impact

Two initiatives building on the foundations already in place

1

Property-Wide Waste Segregation

Roll out the 4-color General / Recyclable / Organic / Hazardous system to every department — kitchens, housekeeping, back-of-house and guest floors — with clear signage and hands-on training so segregation happens correctly at the source, not after the fact.

2

Scaling Up Our Food Waste Program

Grow our composting and garden program beyond its current scale: measuring pre- and post-consumer waste kitchen-by-kitchen, training more culinary teams on portioning and reuse, and expanding the raised beds that already supply our kitchens and staff dining hall.



THANK YOU

Data source: WastePRO Premium Report, 2026