



Feature Story "WELL 2025 Series · Macau Session" Successfully Concluded

Co-organized by MGM, International WELL Building Institute and Well Living Lab, the "WELL 2025 Series · Macau Session" brought together government officials, business leaders and architectural design experts on June 25 at MGM COTAI. Under the theme "From Space to Experience: Exploring People-Centric Sustainability in Hospitality", the event explored innovative practices in healthy buildings and sustainable development.

During the event, industry experts shared practical case studies of healthy spaces in hotel operations, including smart system optimization, employee care mechanisms and low-carbon management strategies. Notably, the event upheld environmental principles by achieving "carbon neutrality" through carbon accounting and offsetting, reflecting MGM commitment to green future.

As the industry benchmark, MGM will continue to deepen the practice of healthy building standards, integrating WELL principles into all operational practices while prioritizing the well-being of our community and guests.



- MGM MACAU and MGM COTAI have received both the "WELL Health-Safety Rating" and "WELL Equity Rating"
- The First IR in Macau to achieve these dual certifications
- Received the prestigious "Rising Star WELL at Scale Award"

The event featured keynotes, panels, and interactive booths that showed how healthy buildings translate into people-centric sustainability.



The WELL Movement for Health interactive session.



## Luxury Meets Sustainability: Setting a New Standard in Fine Dining

In June’s “Sustainable Gastronomy Month”, our one-Michelin-star restaurant Aji at MGM COTAI has become the first restaurant in Macau to earn the top three-star rating in its first evaluation under globally recognized Food Made Good Standard. Developed by the Sustainable Restaurant Association, this is the leading sustainability certification for the hospitality industry. This milestone sets a new benchmark for Macau’s dining scene, blending culinary excellence and sustainability leadership.

Aji’s top-tier rating reflects its holistic commitment, from responsible sourcing and resource efficiency to preservation of culinary heritage and transparent guest communication.



The Standard evaluates restaurants across 10 areas in 3 pillars



## MGM Sustainable Seafood Dishes Celebrate “World Oceans Day”

Every June 8, we celebrate “World Oceans Day”. This year’s theme, ‘Catalyzing Action for Our Ocean & Climate’, encourages everyone to help protect our oceans for future generations. As part of the global effort, the Hong Kong Sustainable Seafood Coalition launched the “Sustainable SEAfood Festival”, featuring over 45 restaurants across Hong Kong, Macau, and Singapore—each serving sustainable seafood dishes that prove great taste can go hand in hand with responsibility.



MGM has featured **24** sustainable seafood dishes across **15** restaurants

Event details, participating restaurants, and sustainable seafood dishes: [please click here](#)

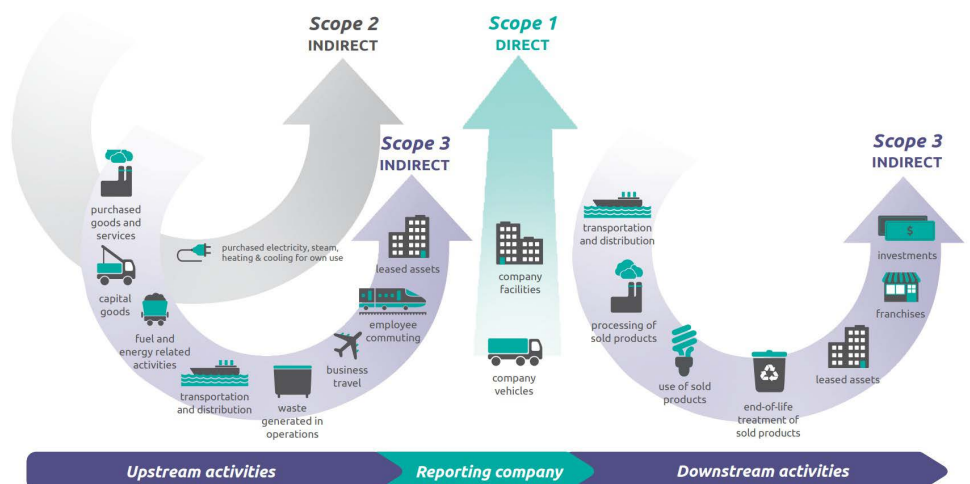


From Food Made Good award to sustainable seafood and cage-free eggs commitment, these efforts underscore our unwavering dedication to animal welfare, responsible sourcing practices and sustainable fine dining.



We believe in collaborating with our stakeholders to Create a Better Tomorrow Today. As part of our sustainability efforts, we are delighted to present the latest **MGM China Sustainability Report 2024**. The report highlights our embedded sustainability strategies, performance, and initiatives, serving as a key platform for regularly sharing our progress with stakeholders. Building on last year’s climate scenario analysis, we have enhanced our climate-related disclosure in alignment with the recommendations of the Task Force on Climate-related Financial Disclosures (“TCFD”) and by referencing the International Sustainability Standards Board’s (“ISSB”) International Financial Reporting Standards (“IFRS”) S2 Climate-related Disclosures. Notably, we have reported our Scope 3 emissions across our value chain for the first time and conducted external assurance to boost credibility and accountability.

What is Scope 1, 2 & 3 Emissions Across the Value Chain?



Source: [Scope 3 Standard](#)

## Create a Green and Low-Carbon Industrial Ecosystem

In May, MGM joined hands with China Green Building and Energy Saving (Macao) Association to organize a delegation of over 20 green building experts to the 21<sup>st</sup> International Conference on Green and Energy-Efficient Building & Low-Carbon and Resilient Urban and Rural Science Technology Expo in Haikou, China. Mr. Keith Lei, Senior Vice President of Human Resources and Sustainability of MGM delivered a keynote speech showcasing MGM’s forward-thinking initiatives, highlighted sustainability strategy and green building projects, and was honored as “Outstanding Individual of the Year”. In addition, MGM sponsored Macao Science Center in hosting sub-forum “Citizen Education in the Carbon Neutrality Era, Green Building & Low-Carbon Living”, empowering young talent with green skills for effective industry integration.



As a responsible integrated resort operator, MGM is committed to driving sustainability while delivering a premium guest experience that balances quality and environmental responsibility. In May, we completed the transition to recycled plastic (rPET) bottled water—supporting our efforts to phase out single-use plastics and promote a circular economy.

rPET is an eco-friendly material made from recycled plastic bottles. Compared to traditional plastics, it uses less energy and fewer natural resources. It's also highly versatile—used in everything from beverage containers to clothing, footwear, and furniture—turning waste into valuable resources.



Innovating Waste Management Through Smart Technology


At MGM, we are continuously exploring new opportunities to optimize waste management practices.

The "Winnow Vision AI+" food waste tracking system has been installed in multiple kitchens to achieve intelligent food waste monitoring. This technology accurately identifies food waste types through precise artificial intelligence, integrates real-time measurement and data analysis, and enables effective tracking of food waste sources through digital interactive platform. This empowers us to reduce avoidable food waste more specifically and develop quantitative food waste management strategies.



While technology helps us monitor and implement effective measures, sustainability requires changes in our behavior and your support is crucial!

- ✔ **Be Curious:** Check digital display devices for interactive waste reduction information and participate in various green initiatives
- ✔ **Refuse:** Avoid unnecessary items and remember that unused becomes immediate waste
- ✔ **Reduce:** Question daily routine and analyze what measures can be taken to reduce waste
- ✔ **Reuse:** Consider reusing items you already have instead of discarding and buying new ones
- ✔ **Repurpose:** Be innovative and think of different ways to repurpose waste
- ✔ **Recycle:** Take a few extra seconds to recycle and be more mindful to avoid contamination





## DID YOU KNOW?

The United Nations Sustainable Development Goals (SDGs), adopted in 2015, comprise 17 global action plans aimed at achieving balanced development in economic prosperity, social equity, and environmental protection by 2030. These goals cover critical areas such as no poverty, improved health and education, gender equality promotion, and climate change response, emphasizing the shared responsibility of governments, businesses and individuals.



### HOW How SDGs connect with us in daily life?

For example:

- Health education elevates both societal and individual well-being
- Equitable economic growth creates more employment opportunities and greater financial stability
- Collective environmental impact through individual action, simple changes like reducing plastic use or choosing energy-efficient products



## Team Up to Unlock Global Goals

In May, MGM and Macao Science Center jointly advanced SDGs implementation through two innovative interactive games. During the "GoGoals 2030" Workshop, participants unlocked the possibilities of SDGs through giant board game, exploring and connecting with local solutions. There was another "Healthy Meal" Painting Workshop for participants to learn about the corporate low-carbon projects, healthy and balanced living through hands-on activities.



**120+** Students & Team Members

### Interactive Giant Board Game



We welcome your feedback on our sustainability performance and how we can continue to improve. Please share your comments to [sustainability@mgm.mo](mailto:sustainability@mgm.mo)