

NOBU HOTEL
LONDON PORTMAN SQUARE

2023 IMPACT REPORT



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ABOUT THIS REPORT

Welcome to Nobu Hotel London Portman Square's first sustainability impact report covering the 2023 calendar year, January 1st to December 31st. Unless stated otherwise, data and activities relate to this period. We are proud to highlight our progress thus far and ambitious goals for the future. To hold ourselves accountable, we are committed to transparently reporting our sustainability journey through annual impact reports.

Collaboration is key to addressing the pressing environmental and social challenges we currently face. We believe that by working together, we can create a more sustainable future for our employees, guests, and community. Your support and feedback are essential to our journey.

Please reach out to esg-portmansquare@nobuhotels.com with any questions or suggestions.

ABOUT US

Nobu Hotel London Portman Square is owned by London + Regional Hotels and is its third collaboration with Nobu Hospitality including Nobu Hotel Ibiza Bay and Nobu Restaurant Monte Carlo. Nobu Hotel London Portman Square, located in the heart of central London's Marylebone area, opened in December 2020. The property features 243 guest rooms and suites, and world class dining options including Nobu Restaurant, Nobu Bar & Nobu Terrace, plus the relaxed restaurant and bar, Nobu Lounge.

Featuring an exquisite ballroom and meeting spaces to fit any occasion. The world's first Nobu Pilates Reformer studio is situated in Nobu Wellness & Fitness – where you can also restore & rebalance with luxurious treatments.

OUR VISION

The evolution from renowned restaurants into the realm of hospitality was a natural one for the Nobu brand. From sitting down for dinner to staying the night, Nobu Hotels offer an immersive experience infused with the same sense of place and refined service that defines a Nobu restaurant. Helmed by world-renowned Chef Nobu Matsuhisa, Robert De Niro, and Meir Teper, the Nobu Hotel concept is a curated experience where every property is different.

OUR MISSION

Our mission is to provide exceptional, local experiences for our guests with modern, stunning spaces. We aim to achieve this while delivering a positive impact for employees, society, and the environment. As a young hotel, we are in the early stages of establishing ourselves in this area but have firm ambitions in what we are seeking to achieve. Everyone at Nobu Hotel Portman Square is committed to sensitive custodianship and actively supporting the local environment and economy.

OUR VALUES

At Nobu, people are at the heart of what we do, and our values reflect this:

KOKORO: A Japanese expression that means 'From the Heart'; to be genuine with everyone and love what you do!

CRAFT: We want to encourage people to perfect their craft and skill set. We can provide the right foundation and training to get you there.

SMILE: Be friendly with your colleagues as well as your guests. Demonstrate a hospitable nature by being warm and welcoming to everyone.

FAMILY: Show kindness to your Nobu Family. Be respectful and supportive.

KEY STAKEHOLDERS

Our success is inextricably linked to the success of our key stakeholders. We are committed to building strong, collaborative relationships based on mutual respect, transparency, and accountability.

Our primary stakeholder groups are:

WORKFORCE: We invest in our employees' growth and well-being, fostering a positive and inclusive work environment.

COMMUNITY: We strive to be a positive force within our communities, supporting local initiatives and minimising our environmental impact.

GUESTS: We are dedicated to providing exceptional experiences that exceed expectations and build lasting relationships.

SUPPLIERS: We work closely with our suppliers to ensure ethical and sustainable practices throughout our supply chain.

SHAREHOLDERS: We deliver long-term value for our shareholders through sustainable growth and responsible business practices.



SUSTAINABILITY APPROACH

SUSTAINABILITY IS NO LONGER AN OPTION FOR THE HOSPITALITY INDUSTRY; IT'S AN IMPERATIVE. We must prioritise sustainable practices today to safeguard our planet and communities for the future. Accountability is at the heart of our sustainability approach. It serves as a catalyst for driving positive change, ensuring transparency, and fostering trust.

"In our journey towards a sustainable future, we recognise the critical need for long-term accountability in our ESG efforts. This commitment is not just about meeting standards, but fundamentally transforming our culture to embrace adaptation and continuous learning. We understand that the path to sustainability requires speedy action and a dedication to change. By embracing swift, proactive changes we aim to lead by example in our sustainability journey."

Grant Campbell, General Manager, Nobu Hotel London Portman Square

SUSTAINABILITY GOVERNANCE

At Nobu Hotel London Portman Square, we uphold the highest ethical and professional standards. Our sustainability commitment is deeply ingrained in every level of our organisation.

We believe in a collaborative approach that combines top-down leadership with bottom-up innovation to maximise our positive impact. To ensure accountability and effective management, we have established a clear Sustainability Governance structure. This section outlines the roles and responsibilities of key stakeholders driving our sustainability journey.

ESG COMMITTEE: Sets the overall sustainability vision, allocates resources, and ensures alignment with the hotel's strategic goals.

HEAD OF SUSTAINABILITY: Oversees the development and implementation of sustainability strategies, monitors performance, and reports to the ESG Committee.

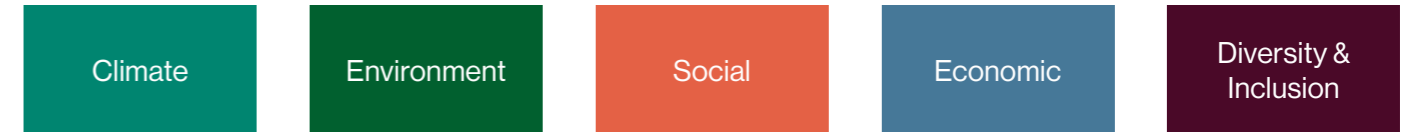
GENERAL MANAGER: Champions sustainability initiatives within the hotel, fostering a culture of responsibility and accountability among staff.

SOCIAL AND WELLNESS COMMITTEE: Represents employee interests, identifies sustainability opportunities, and drives employee engagement in sustainability programs.

HOTEL TEAMS: Contribute to sustainability efforts through daily actions, participate in training, and provide feedback for continuous improvement.

TRACKING OUR IMPACT

Since November 2022, we have partnered with The Sustainability Group, using the [FuturePlus platform](#) to measure, monitor, report, and improve our sustainability performance. Our sustainability strategy is centered around the five-pillar FuturePlus framework:



The FuturePlus assessment consists of approximately 250 indicators that have been researched and adapted from multiple international standards and ESG (Environmental, Social & Governance) indexes, and aligned with the United Nations Sustainable Development Goals (UN SDGs). Click [here](#) to find out more about the FuturePlus methodology.

After completing our initial FuturePlus assessment, we achieved FuturePlus IMPACT CERTIFIED verification in February 2023. By leveraging FuturePlus' comprehensive ESG framework, we have gained a clear picture of our current sustainability performance and developed an ambitious 3-year roadmap for improvement. Our FuturePlus roadmap is a dynamic tool that outlines specific actions and measurable targets across the five key sustainability themes. Through real-time progress tracking, we can ensure transparency, consistency, and ongoing improvement.

"While Nobu Hotel London Portman Square has been a sustainability conscious hotel since its inception in December 2020, we're proud to have been chosen to support it on the next phase of its sustainability journey."

Alex Smith, Co-Founder and Partner, FuturePlus

FUTUREPLUS

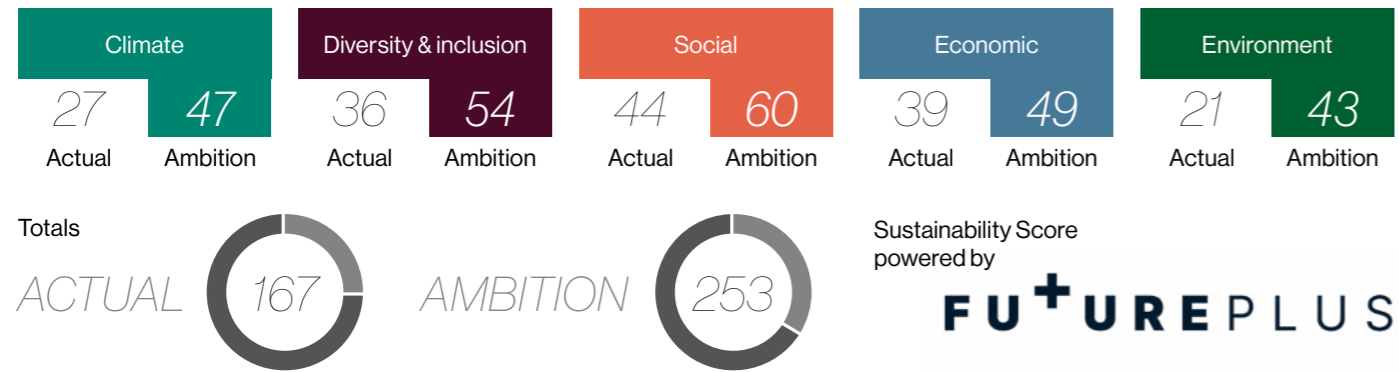


OUR SUSTAINABILITY SCORES

The FuturePlus framework provides organisations with the following scores, both out of 500:

- An “Actual score” – a measurement of our current sustainability performance; and
- An “Ambition score” – a quantification of our sustainability commitment for the next three years.

These scores are further broken down across the five themes of Climate, Diversity and Inclusion, Social, Economic, and Environment (see below), each out of 100 points. We expect Nobu Hotel London Portman Place’s Actual score to increase as we achieve our time-bound goals (“Ambitions”) over the coming months.



For transparency and accountability, our FuturePlus scores will be publicly available and updated in real time. These scores track our progress towards our sustainability goals. Scan the QR code to join us on the journey!

MAPPING OUR IMPACT TO THE UN SDGS

The 2030 Agenda for Sustainable Development, adopted by all United Nations Member States in 2015, provides a shared blueprint for peace and prosperity for people and the planet, now and into the future. The 17 global goals are an urgent call for action by all countries to unite in this effort.

In alignment with the FuturePlus framework, Nobu Hotel London Portman Square is positively contributing to 14 out of the 17 SDGs:



What are the UN SDGs? Also known as the Global Goals, the SDGs are a set of 17 interconnected goals adopted by all United Nations member states in 2015. They aim to achieve a more sustainable future for all by 2030. Click [here](#) to learn more about the UN Sustainable Development Goals.



2023 HIGHLIGHTS

In 2023, we focused on assessing our current sustainability performance and establishing a clear roadmap for future improvements. We are proud to have become IMPACT CERTIFIED by FuturePlus and were the first FuturePlus member to receive a Travel Sustainable Level 3 rating on Booking.com and other travel sites.



+ 250 NEW HIRES

75.8% ENGAGEMENT MULTIPLIER SCORE

+ 65,600 OCCUPIED ROOM NIGHTS

3 MENTAL HEALTH FIRST AID (MHFA) QUALIFICATIONS ACHIEVED

£30,681 DONATED TO CHARITY

+ £86,000 WORTH OF COMPLEMENTARY OR REDUCED DRY HIRE COSTS FOR EVENTS HELD BY CHARITABLE ORGANISATIONS

6% REDUCTION IN ELECTRICITY CONSUMPTION

25% REDUCTION IN GAS CONSUMPTION

54.4% RECYCLING RATE

44% OF LEADERSHIP POSITIONS HELD BY WOMEN

ENVIRONMENTAL STEWARDSHIP COMMITMENT

Our natural resources are finite and as populations and economies grow, the world's resources are put under increasing pressure. At Nobu Hotel London Portman Square, we recognise the vital importance of working together to protect our planet for future generations.

Nobu Hotel London Portman Square complies with all applicable environmental laws and regulations, setting goals and monitoring our progress toward energy, carbon, water and waste reduction, as well as responsible procurement. Since 2020, we have been driving internal changes, adopting industry best practices, and embracing innovation to enhance our operational efficiency.

We take a multi-faceted approach to environmental stewardship, with a strong focus on connecting with nature and practicing responsible waste management.

ENERGY & CARBON

In 2021, Nobu Hotel London Portman Square underwent a comprehensive refurbishment, with a strong focus on energy efficiency and sustainability. The refurbishment incorporated innovative equipment and systems designed to minimise energy consumption, enhance operational efficiency, and reduce the hotel's carbon footprint. Since the start of 2023 Nobu Hotel London Portman Square has been powered by a 100% renewable energy tariff, further strengthening our commitment to environmental positive impact.

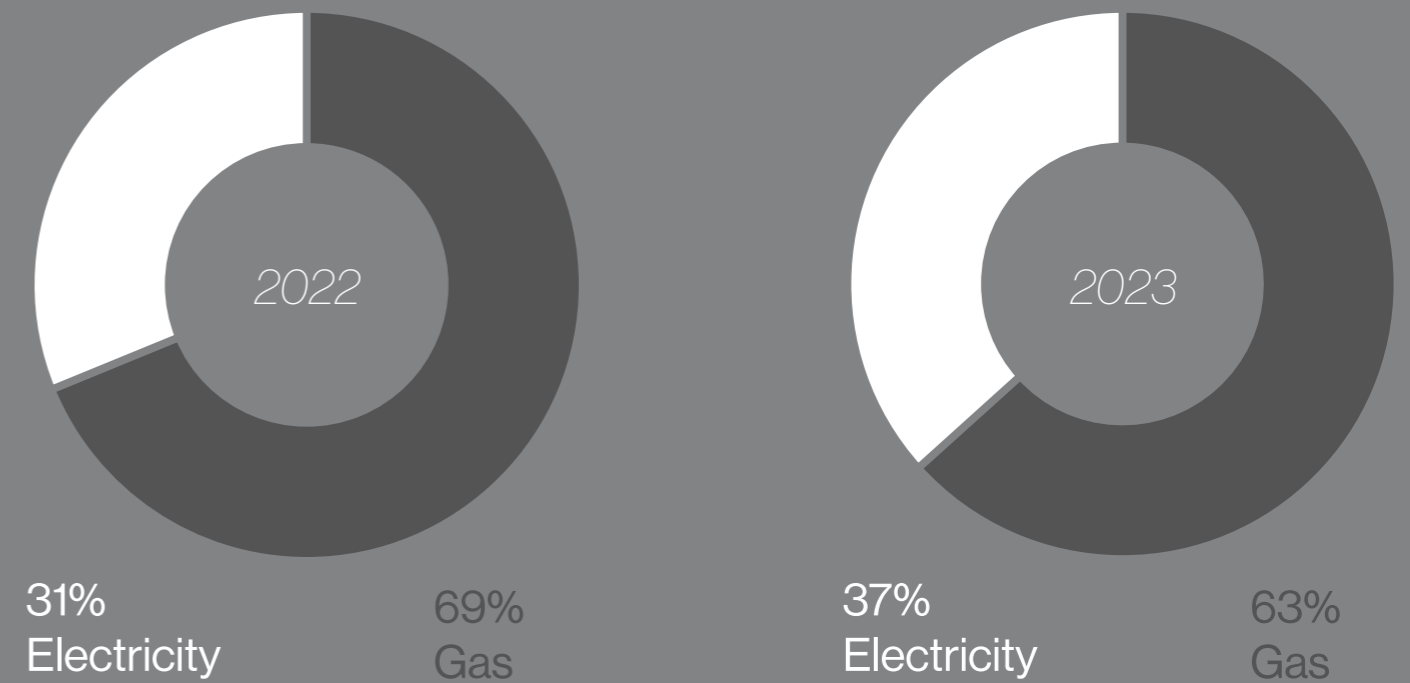
OUR FOOTPRINT

We continue to monitor, record, and report our greenhouse gas (GHG) emissions from our gas and electricity consumption. These form part of our scope 1 and 2 emissions reporting in line with the GHG Protocol.

	2022		2023	
	Total Consumption (MWh)	Total Emissions (t CO2e)	Total Consumption (MWh)	Total Emissions (t CO2e)
Gas	2930.94	535.01	2202.341	400.53
Electricity	1254.13	242.54	1178.22	231.98
Total	4185.07	777.55	3380.561	632.51

Nobu Hotel London Portman Square has internally calculated its own GHG emissions from purchased electricity and gas. These figures are summarised in this report.

EMISSIONS FOR PURCHASED GAS AND ELECTRICITY



This year our main focus has been the optimisation of our daily operations to improve energy efficiency and further enhance staff awareness. Several in-house adjustments were made in 2023:

- Programmed on/off schedules for MPE equipment
- Temperature settings optimisation
- Space temperature management
- Boiler temperature reduction
- Improved insulation
- Enhanced equipment maintenance
- Virtualisation of our servers
- Automation of workstations and in-room technology
- E-waste storage and disposal improvements

To raise staff awareness and foster a culture of energy conservation, we have incorporated energy-saving training into our staff development programs. New employees receive dedicated training during onboarding, while ongoing education and visual cues are provided in back-of-house areas. Specific departmental training has also been provided. For example, kitchen staff have received guidance on optimising equipment usage to reduce energy consumption.

We offer a cycle-to-work scheme for employees which has been running since we opened in 2020.

The implementation of these advanced energy management strategies and enhanced operational practices has yielded energy savings. Comparing consumption data to the previous year (2022), the hotel achieved:

- Electricity savings: A reduction of 6% in electricity consumption
- Gas savings: A substantial reduction of nearly 25% in gas consumption

These efforts mean that we have seen a reduction in our GHG emissions from purchased electricity and gas by 19%, while simultaneously increasing the number of room nights booked in 2023 by 26% when compared to 2022.

WASTE

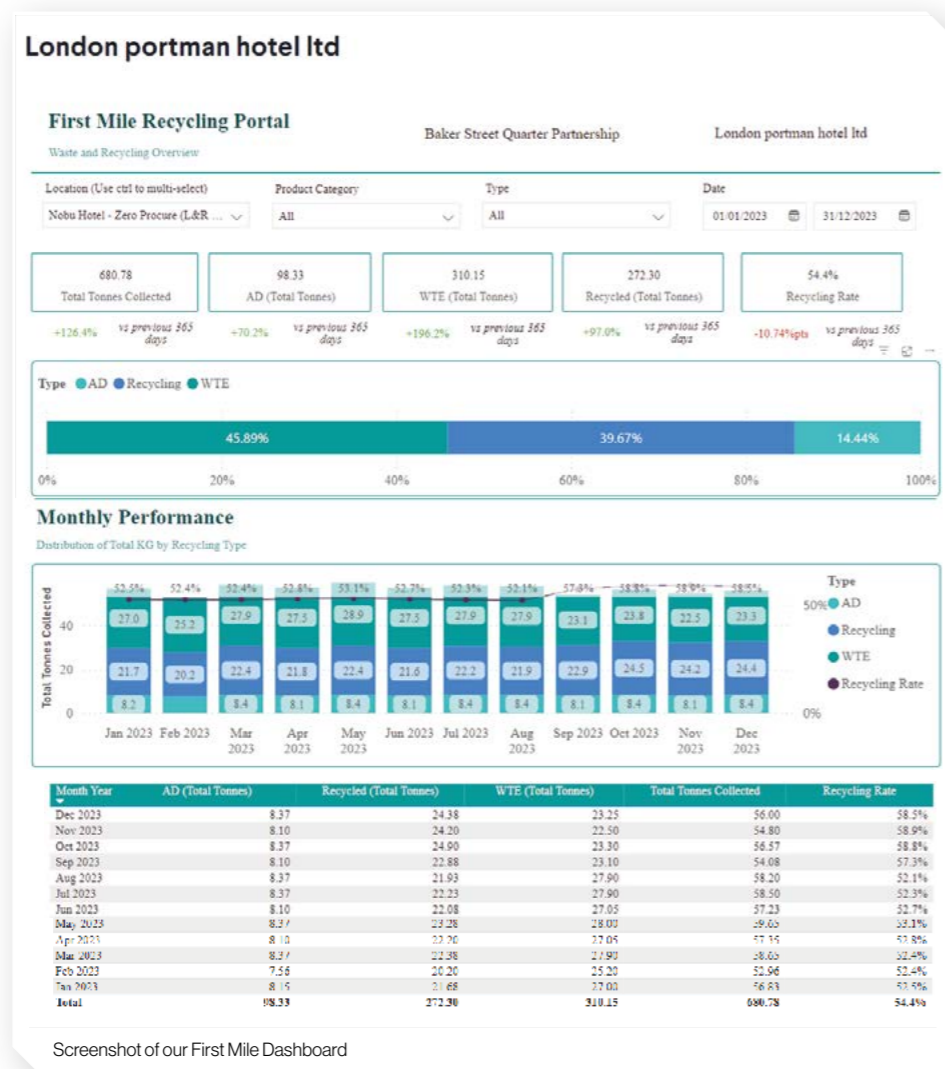
Recognising the unsustainable nature of the transition linear model of “take-make-waste”, we are committed to driving a circular economy approach to waste management. Our partnership with First Mile, a leading zero-waste-to-landfill company, is central to this strategy. This means that any waste that cannot be recycled is used for energy recovery or sent for anaerobic digestion. By implementing robust recycling and waste segregation systems, we are diverting waste from landfill and maximising resource recovery.

Through First Mile’s Recycling Dashboard, we monitor our waste in real-time, gaining valuable insights into recycling rates and the volume of waste recycled. This data-driven approach empowers us to refine our waste management practices and identify opportunities for further improvement. We believe that by working closely with partners like First Mile, we can make a meaningful difference in reducing our environmental impact and inspiring others to follow suit.



In 2024 we have committed to:

- Measure and manage our food waste.
- Measure and manage our non-food waste.
- Ensure any hazardous materials, such as cooking oils, batteries and cleaning chemicals are disposed of to the highest international environmental standards.
- Put in place a formal end-of-life strategy for our electrical and electronic equipment (e-waste).



Screenshot of our First Mile Dashboard



SINGLE-USE PLASTIC REDUCTION

We are committed to reducing plastic waste and are actively working to eliminate single-use plastics across our operations. Guest rooms are a key focus area, where we are implementing changes such as plastic-free guest amenities and laundry presentation, bamboo toothbrushes, and biodegradable waste bin liners. While we strive to eliminate single-use plastics across our operations, some items remain necessary due to limited alternatives and external factors. We continuously evaluate our practices to identify further opportunities for plastic reduction.



Use of biodegradable rice paper packaging in guest bathrooms

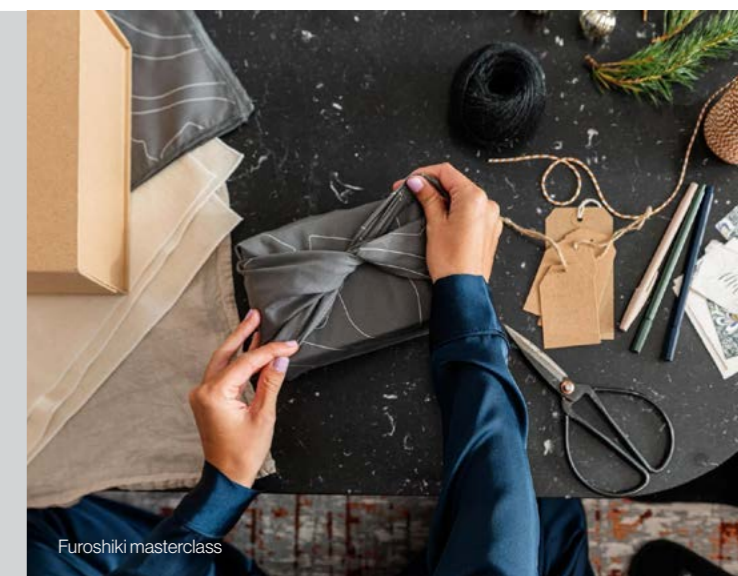


PARTNERSHIP HIGHLIGHT: GROWN ALCHEMIST

By replacing single-use plastic bathroom amenities with Grown Alchemist’s refillable products, we have successfully reduced the hotel’s single-use plastic consumption. Additionally, Grown Alchemist uses advanced plant and biotech ingredients to produce more environmentally friendly skincare products that are delivered in biodegradable packaging.

PROJECT HIGHLIGHT: PROMOTING A CONSCIOUS CHRISTMAS

Guests and employees were encouraged to use sustainable packaging and to take part in a Furoshiki masterclass over the Christmas period. The Japanese wrapping cloths, or Furoshiki, are traditionally used for the transportation and delivery of precious goods and materials, providing a fantastic alternative to the single-use wrapping paper that is often utilised for presents during the Christmas period. Sustainable decorations were also prioritised throughout the hotel, best demonstrated by the crafting of a Christmas tree, made entirely of preserved hydrangeas.



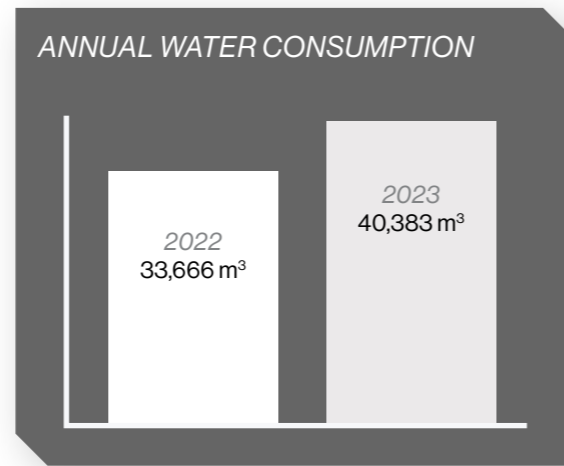
Furoshiki masterclass



WATER

At Nobu Hotel London Portman Square, we are committed to minimising our water footprint and raising employee and guest awareness around the importance of water-saving initiatives.

Furthermore, we track our water consumption closely and implement measures to identify and address areas of inefficiency. In the coming years, we seek to set specific water reduction targets and a year-on-year reduction plan.



RESPONSIBLE PROCUREMENT

We endeavour to drive responsible procurement throughout our value chain. We expect our suppliers, vendors and other business partners to adhere to the same ESG standards to which we hold ourselves.

This year we selected Noble Panacea as a key provider of spa treatment products. Noble Panacea's commitment to the 12 Principles of Green Chemistry means that they choose the best active natural ingredients for their formulas which allows them to create beauty products that not only empower people, but also align with our dedication to responsible procurement and environmental sustainability. Furthermore, we use Noble Panacea starch-based boxes, which are made of plastic-free, renewable materials for a smaller carbon footprint.

We have set ourselves ambitious goals for the year ahead to minimise our value chain's environmental footprint and drive positive change within our industry. By the end of 2024, we aim to:

- Implement a procurement system that gives preference to suppliers holding third-party sustainability certifications, demonstrating a robust commitment to environmental responsibility.
- Increase the proportion of procured products and services that utilise more sustainable materials and processes, contributing to the circular economy.
- Outline our environmental standards for suppliers in a Supplier Code of Conduct.
- Undertake environmental due diligence with key suppliers to identify opportunities for improvement and ensure alignment with our environmental sustainability objectives.



Preserved hydrangeas Christmas tree in the foyer

PEOPLE WORKFORCE



HEALTH & WELL-BEING

Our immediate responsibility is to our own people. We are committed to fostering a supportive environment that prioritises employee well-being, engagement, satisfaction, and professional development.

We believe a happy, healthy workforce is essential to our success. We prioritise physical health through a range of initiatives designed to encourage a healthy lifestyle. From 'Wellness Wednesdays' and 'Wellness Walks' to quarterly events offering healthy food options and discounted in-house pilates sessions.

We understand that good health is more than physical; it also includes mental and emotional well-being. Mental Health First Aider (MHFA) training is offered twice yearly to equip employees with mental health support skills. A team of nine qualified MHFAs, from various departments, is available to provide support and guidance through the MHFA Network. In 2023, three more employees joined this network, further strengthening our commitment to mental well-being.



In-house team pilates session

Clear processes for reporting concerns and fostering open dialogue are provided through open communication channels. By cultivating a supportive workplace that encourages open discussions about mental health, we empower employees to prioritise both their physical and mental health. Our Social & Wellness committee fosters collaboration across departments, working closely with the Head of Sustainability and General Manager to champion health and well-being initiatives.

Hospitality Action continues to offer key assistance to our workforce across a range of different scenarios and challenges. Primary usage by our employees is of the Employee Assistance Provider (EAP) service, which provides confidential counselling and support services, helping our colleagues manage both personal and professional challenges. They also offer a myriad of resources to support stress management, financial guidance, legal advice, among others, to ensure employees have access to the help they need 24/7 when faced with difficult situations.



In-house team pilates session



Wellness Wednesday Juice Bar



EMPOWERING OUR PEOPLE

Our commitment to fostering a high-performance culture is underpinned by our investment in our people. We believe that empowered employees are the cornerstone of our success.

To support employee growth and development, we use the OpenBlend platform. This tool provides a structured framework for regular one-on-one meetings between managers and their direct reports, fostering open communication and goal alignment.

Beyond performance management, we offer a comprehensive range of training and development programs designed to enhance skills, knowledge, and career progression. Our journey begins with a robust onboarding process that immerses new team members in our brand, culture, and service standards. Tailored development plans, combined with structured programmes such as our internal supervisory programme Sakura and series of leadership apprenticeships at Team Leader (Level 3), Hospitality Manager (Level 4) and Operations Manager Levels (Level 5), provide clear pathways for career advancement. Additionally, we partner with Westminster Kingsway for annual commis chef apprenticeships.

We prioritise essential skills development through mandatory compliance training and specialised courses such as the Wine and Spirit Education Trust (WSET). To encourage lifelong learning, we offer tuition sponsorship for employees pursuing development goals aligned with the company's strategic objectives.

By combining these initiatives, we create an environment where employees feel valued, supported, and equipped to reach their full potential.



Team photo from our Sakura programme



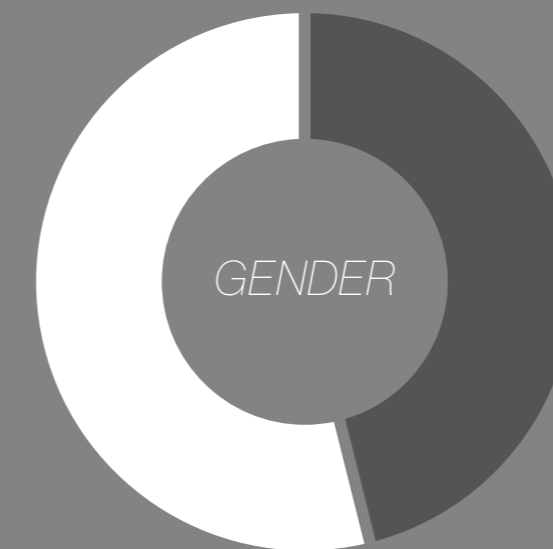
DIVERSITY & INCLUSION

At Nobu Hotel London Portman Square, we recognise that addressing issues of diversity and inclusion (D&I), both within our direct operations and throughout our value chain, helps to ensure that our employees and stakeholders are treated equitably and with dignity and respect. Embedding D&I into our company culture will not only ensure that we get the best from our workforce but will also help to boost our bottom line by attracting and retaining talent, and bringing a wide range of views to the table.

Our D&I policy underpins a culture of inclusivity and equality, benefiting both our employees and guests. By fostering diversity within our workforce and offering flexible working arrangements, we empower our team to thrive while delivering exceptional experiences. Our Social & Wellness committee further strengthens this commitment through initiatives that celebrate cultural diversity and promote well-being.

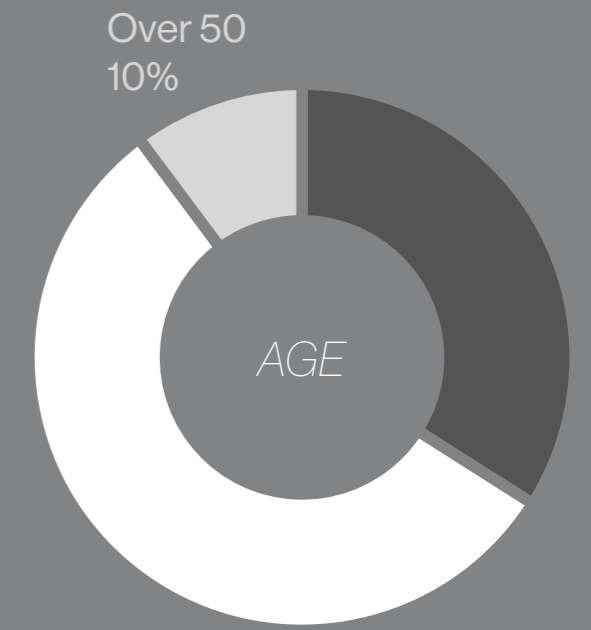
We gather data on workforce demographics, recruitment, retention, employee engagement, and training participation to identify and address disparities, and inform our annual business strategy. By collecting and analysing this data, we seek to create a more inclusive workplace, enhance employee engagement and motivation, and optimise recruitment and retention.

OUR WORKFORCE



Male
54%

Female
46%



30 - 50
56%

Under 30
34%

GUESTS

Our mission is to provide exceptional, local experiences for our guests with modern, stunning spaces. Our focus on personalised service and attention to detail enhances guest satisfaction.

We aim to achieve this while delivering a positive impact for employees, society, and the environment, and in 2024 have set ambitions to promote guest awareness of sustainability issues, enabling them to partake in our initiatives. We will also actively seek and incorporate guest feedback to refine our offerings in 2024, to ensure our services align with evolving needs and preferences.

ACCESSIBLE DESIGN

Nobu Hotel London Portman Square is committed to providing accessible facilities for all guests, in line with the Equality Act 2010, ensuring a welcoming and inclusive environment. We continuously strive to improve our offerings; therefore, we welcome any feedback on how we can enhance guests' stay.



HEALTH, SAFETY & SECURITY

Guest and employee safety and well-being remain our top priorities. Our rigorous Health and Safety Management System and Policy ensure exceptional health, safety, and hygiene practices across our operations. We employ Alert65, an industry leading food safety and health & safety management software to centralise and streamline our everyday compliance.

PARTNERSHIP SPOTLIGHT: BAKER STREET QUARTER PARTNERSHIP

The Baker Street Quarter Partnership (BSQ) was established in 2013 as a Business Improvement District (BID) – a not-for-profit company funded and directed by local businesses for the benefit of the broader community of the Baker Street and Marylebone area.



Nobu Hotel London Portman Square works with BSQ to share information to facilitate crime reduction via their portals. In 2023 we held meetings with BSQ in relation to female safety strategies in the area in collaboration with the Metropolitan Police, and to facilitate better management and accountability of hire bike distributors and users.

We also worked with BSQ over the 2023 festive period to facilitate the reduction of mobile phone thefts and robberies, in collaboration with Lodge Security and their motorcycle mounted security operative.

Furthermore, we worked together on a combined waste/recycling collection programme with First Mile to reduce vehicle emissions throughout Marylebone.

SUPPLIERS

We are dedicated to upholding the highest ethical and environmental standards throughout our entire operations, including our supply chain.

One of our priority areas for 2024 is strengthening our procurement policy and ESG supply chain management procedures. To ensure our suppliers align with our values, we are developing a comprehensive Supplier Code of Conduct outlining clear ethical and environmental expectations. This will be supplemented with a holistic screening process.

We have zero tolerance for forced labour, child labour, and poor working conditions. To underscore our commitment to human rights, we will publish a Modern Slavery Statement, Human Rights Policy, and Code of Ethics on our website in 2024.



COMMUNITY

NURTURING FUTURE TALENT

We are committed to cultivating the next generation of hospitality leaders. To achieve this, we forge strong partnerships with local educational institutions. In the past year, we've shared our expertise with final-year students at the Edge Hotel School through workshops on recruitment and interviewing best practices. Additionally, we've opened our doors to students from Marylebone Boys School and King Solomon Academy, offering immersive experiences that include property tours, introductions to Nobu Hospitality, and valuable work experience placements.

By investing in young talent, we not only build a robust pipeline for future employees but also strengthen our position as a responsible and engaged community member. Our initiatives empower aspiring hospitality professionals while contributing to the long-term success of our industry.

PARTNERSHIP SPOTLIGHT: ONLY A PAVEMENT AWAY

In June, we initiated a partnership with ONLY A PAVEMENT AWAY; a hospitality industry-led charity dedicated to creating pathways to employment for individuals facing homelessness, leaving prison, or transitioning from military service. They bridge the gap between forward-thinking hospitality employers and those seeking opportunities by offering career placement, training, and financial support. Their mission aligns with our commitment to social responsibility and providing the right foundations and training to drive employee development.



ARTS AND CULTURE

Arts and culture form a key part of our social impact initiatives. The White Box, located directly in front of Nobu Hotel London Portman Square's lobby, is a unique space for art exhibits. Below are some of our noteworthy projects in 2023.

PROJECT HIGHLIGHT: LOUIS ROEDERER PHOTOGRAPHY PRIZE FOR SUSTAINABILITY

In May, we were proud to showcase the shortlisted pieces from the Louis Roederer Photography Prize for Sustainability in this space. The Louis Roederer Photography Prize for Sustainability was established in 2021-2022 to support contemporary photographers with an interest in shining a light on sustainability and environmental issues. We were proud to display the work of the 3 amazing finalists, M'hammed Kilito, Hengki Koentjoro and Yasuhiro Ogawa, to highlight the intersection between sustainability and artistic excellence.



PROMOTING WELL-BEING IN THE HOSPITALITY INDUSTRY

We aim to have a positive impact on health and well-being, not only within our immediate operations, but also in the wider hospitality industry.

EVENT HIGHLIGHT: 'WALK FOR WELLBEING'

In October, our team joined forces with colleagues from across the L+R Hotels group for a 20 km walk around London as part of the 'Walk for Wellbeing' event. Collectively, we raised an impressive £38,000 in support of Hospitality Action.

Since 2020, this initiative has seen thousands of hospitality people across the UK champion mental health and well-being. This event not only raises vital funds for Hospitality Action but also fosters a sense of community and support among hospitality people.



EXPANDING OUR IMPACT

We understand that building a strong and sustainable community requires ongoing effort. We are continually exploring new ways to make a positive impact. In 2024, we aim to expand our social responsibility by partnering with environmental and social charities.



PROJECT HIGHLIGHT: LIVE WORKSHOP WITH ANYYA SAND

In August, we were honoured to host acclaimed multimedia artist Anyya Sand at the White Box. Anyya, a third-generation artist with a global presence, showcased her work during her residency. To foster creativity and community engagement, we invited local students to participate in a live workshop led by Anyya. The aim of the workshop was to encourage creativity, passion, and engagement.



LOOKING AHEAD

We are dedicated to setting the standard for sustainability in our industry. This requires an unwavering commitment to innovation, collaboration, and accountability.

While we are proud of our achievements, we recognise that our sustainability journey is ongoing. Our ambitions for the next few years are greater than ever, and we are firmly committed to driving positive change within our operations, value chain, and beyond. As we develop, we challenge ourselves to continuously learn, engaging new perspectives and partners to drive innovative solutions and create a more sustainable future for all.

Thank you to everyone who helps contribute to Nobu Hotel London Portman Square's positive impact. We look forward to sharing our ongoing progress and achievements in future reports.

Thank you!

NOBU HOTEL
LONDON PORTMAN SQUARE

Contact us
esg-portmansquare@nobuhotels.com