



KUALA LUMPUR CONVENTION CENTRE

Sustainable Sourcing

V02/03 2025

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HEALTHY VENUE AND SUSTAINABLE SOURCING

At the Centre, we are deeply committed to sustainable hospitality. We strive to provide exceptional experiences while caring for our environment, ensuring every event is as eco-friendly as it is memorable.

Our kitchens use local and seasonal ingredients to make their menus sustainable. This supports local farmers and cuts down on pollution from transporting food over long distances. Our focus on fresh, local produce is part of our wider effort to contribute to the local economy and minimise our carbon footprint.

Our menus aren't just about taste—they are also thoughtfully designed. Using insights from our smart food waste management system, our chefs craft menus that minimise waste without compromising on flavour.

As Malaysia's first Certified Healthy Venue, we are committed to promoting healthier food choices and mindful consumption.

We proudly support local farming communities, with 70% of our produce sourced locally. And nothing goes to waste—100% of our food waste is composted, and surplus food is donated to the Food Aid Foundation to help nourish those in need.

Enjoy our food that is full of flavour, mindful of the planet, and proudly Malaysian.



ALL KITCHENS ARE FULLY HALAL CERTIFIED.

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