

香港環境 卓越大獎

Hong Kong Awards for
Environmental Excellence



太極樓京滬飯店
Taiji Restaurant

中小企界別 - 服務業

SMEs - Servicing Industry

銅獎
Bronze Award



太極樓京滬飯店為響應低碳飲食，在採購、菜式設計、廚餘回收、廢水循環等多方面實踐環保。飯店亦鼓勵顧客完成枱上食物及自備飯盒帶走剩餘食物，減少浪費。

To achieve environmental protection and low carbon diet, Taiji Restaurant implemented various green measures in procurement, menu design, recycling of food waste and waste water. It encourages customers to finish all the dishes and bring their own containers to take away leftover to reduce food waste.



存起茶壺剩餘的水作清潔用途，全年節省近7%的用水量。
Using water remaining in the teapots for floor cleaning to save about 7% of annual water consumption.



預先把急凍食物放在室溫下解凍，減少啤水的用水量。
Defrosting frozen food in room temperature in advance to avoid wasting water.



顧客完成枱上食物可獲\$2折扣，鼓勵珍惜食物及減少浪費。
Customers finished all the food can get a \$2 discount coupon. This measure encourages cherishing food and reducing waste.