**THE RITZ-CARLTON, DOHA ENHANCES ITS SUSTAINABILITY CREDENTIALS WITH AN URBAN FARM AND GARDEN FOR GUESTS AND THE COMMUNITY**

Doha, Qatar – April, 2024: Green Key Certified, The Ritz-Carlton, Doha is renowned for its credentials that honor the importance of upholding a sustainable environment. A cherished destination at the heart of Qatari life, the hotel is particularly popular with families looking to experience a host of wholesome activities, that include enjoying the flourishing urban garden and interacting with the collection of friendly farm animals.

Located on its own private island, The Ritz-Carlton, Doha celebrates this unique natural setting through a strategic mission to nurture the local environment. In addition to the recent significant beach development, the idea of launching an urban farm and garden took shape. Inspired by the mission to engage children and families beyond the influence of technology, the hotel has crafted a sanctuary dedicated to reconnecting with nature and highlighting the importance of meaningful interactions.

Launched in 2023, the resort’s beautiful garden provides an oasis for guests to enjoy in the heart of the city. Promoting the importance of living sustainably, the green space features raised beds, custom built from pre-used wooden tables. Housing a selection of eggplants, tomatoes, cucumbers and chilies, alongside lemon balm, Mexican mint, Kaffir lime leaves and lavender, all the ingredients are picked for use in the hotel’s restaurants. As part of an ongoing plan to expand the setting, the team have recently planted papaya and banana trees, as well as hibiscus roses that feature in teas and mocktails. The produce benefits from homemade fertilizer that uses discarded breakfast eggshells and coffee beans to enrich the soil and fortify plant roots.

In harmony with the garden, the onsite farm is home to a miscellany of animals, including goats, turkeys, geese and parrots, that children can feed and pet to foster a deeper connection with the outdoors. Bringing the Ritz Kids philosophy to life in the destination, every aspect has been curated to spark curiosity and ignite engagement. Online competitions to name the farm’s beloved animals have garnered much excitement and interest amongst the young community. Winners of the latest poll on Instagram Stories saw the new kid goat named Dexi, while the baby Yellow-Crowned Amazon parrot chicks are known as Luna and Sol.

This concept also has a positive impact on the resort’s overall farm-to-table philosophy which champions the sustainable dining approach and promotes the importance of homegrown produce. Farmers’ Brunch, hosted every Saturday at Lagoon, perfectly complements the initiative. With its special focus on families, children can witness the journey of vegetables and herbs from garden to plate, pick fresh ingredients, observe the chef in action and interact with the animals.

Delighted by the set-up, General Manager Carlo Javakhia commented, “It's a collaborative effort and benefits from the expertise of our Landscaping Manager, Sabar, who navigates the complexities of sustaining plant life in a year-round hot climate. In addition, Chef David Dahlhaus’ commitment to homegrown produce has seen an ingenious transformation in our culinary offering. As ever, our property is dedicated to crafting meaningful experiences and cherished memories for guests and the community, enabling them to forge genuine emotional connections with nature.”

Catering to the changing needs of our guests and local community, the garden and farm have created immersive experiences that cultivate wonder and curiosity for all ages. The initiatives that have been implemented are significant in achieving the property’s conservation efforts, further endorsing The Ritz-Carlton, Doha’s sustainability credentials.

For more information on The Ritz-Carlton, Doha please call +974 4484 8000, WhatsApp +974 5599 0916 or visit [www.ritzcarlton.com/doha](http://www.ritzcarlton.com/doha).

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