



Left: Soneva Fushi, home to Soneva Resorts' first ecology center. Below: A vegan suite at Palmaia—the House of Aia.

Doing the Right Thing

Sustainable travel hits a new high—on land and at sea. *by Casey Hatfield-Chiotti*

THE GREEN GLOW of sustainable travel has been flickering for years, gently urging us to hang up our towels for another day's use and quietly recommending we

forgo a bottle of water for a more responsible glass carafe. But those mild suggestions have become more emphatic of late, as top-tier luxury hospitality brands have gotten serious about reducing their environmental impact. Tackling plastic, Marriott International pledged to eliminate straws and single-use toiletry bottles—cutting more than 1 million pounds of the petrochemical product per year—while Norwegian Cruise Line recently became the first global cruise company to do away with single-use plastic bottles on its ships. Hilton has vowed to support its communities near and far by hiring, buying, and investing locally, and Accor's Planet 21 program aims to reduce food waste across its 4,900 properties by 30 percent this year alone. And that's only the beginning. Here are more ways hotels, restaurants, and cruise ships are making it even easier to be green.



NONVIOLENCE AT PALMAIA—THE HOUSE OF AIA, RIVIERA MAYA, MEXICO

This little hotel on the Riviera Maya has a big ethos. With a vegan founder at the helm, the enclave is built on principles like inclusivity and nonviolence, with the latter driving the cuisine and the design. All of the hotel's suites are animal-product-free, decorated with locally sourced materials like native pine and feather-free bedding. In the five restaurants, an emphasis on plant-based fare brings fresh vegetables and herbs to Mexican, Asian, and Mediterranean cuisines. thehouseofaia.com

WASTE REDUCTION AT SONEVA RESORTS, MALDIVES

Sonu and Eva Shivdasani may be known for creating paradises—their Soneva resorts in the Maldives and Thailand are among the world's best—but the couple's newest project is garbage. Their "eco-centro" complex on the island of Maalhos was built in response to the Maldives' waste problem: tons of garbage are burned or dumped each year. Modeled on a similar facility at the Soneva Fushi resort, the center converts organic leftovers, metals, bottles, and other waste into valuable resources, such as building blocks and fertilizers, and recycles plastic into new objects. It's the first of several planned "eco-centros" in the archipelago that the Shivdasanis hope will someday lead to a zero-waste Maldives. soneva.com

A SMALLER FOOTPRINT ON PONANT

With the launch of two groundbreaking expedition vessels, French cruise line Ponant is sending a message: Leave no trace. The 184-passenger ships *Le Bellot* and *Le Jacques Cartier* have dynamic positioning systems that allow them to stop without dropping anchor, saving sensitive coral reefs and other marine environments from disturbance. Technology like 3D sonar helps the crew keep an eye on the seabed below, and electric propulsion reduces carbon emissions, allowing the ships to responsibly explore some of the most remote areas down below. us.ponant.com

Right: One of two bars at the Centurion Lounge LAX. Below: 1 Kitchen's zero-waste ricotta-and-beet salad.

Waste Not, Want Not

The best new restaurants that are cooking with a conscience.

DUNTON HOT SPRINGS, COLORADO

At this Relais & Châteaux dude ranch set in an 1880s mining town, executive chef Theo Adley is maximizing Colorado's short growing season—and reducing waste in the process—by preserving and fermenting ingredients and butchering whole animals in-house. duntondestinations.com

IJEN, BALI

The seafood restaurant in Bali's Desa Potato Head resort excels at making treasure out of trash, whether it's the candles (made from processed vegetable oil) or the drinking glasses (fashioned from beer bottles). Shucked shells become fertilizer, and food scraps become animal feed. potatohead.co

1 KITCHEN, LOS ANGELES

An on-site organic garden and beehive help cut carbon emissions at chef Chris Crary's restaurant at the 1 Hotel West Hollywood. Zero-waste dishes include the turmeric ricotta-and-beet salad with beet-stem chimichurri. 1hotels.com —C.H.C.



Worth the Wait

Three new airport lounges where you'll actually welcome a long layover.

LOS ANGELES

The brand-new 14,000-square-foot **Centurion Lounge LAX** (thecenturionlounge.com) makes one thing clear: You've arrived in the City of Angels. Black-and-white photos of musicians and celebrities line the walls, coffee stations serve sustainably sourced selections from City Bean Roasters, and two bars sling SoCal-themed cocktails and drafts from nearby breweries. Most L.A. of all is the menu by Encino native Nancy Silverton, whose deceptively healthy dishes conspire with turmeric-and-ginger wellness shots to bolster you for the trip ahead. —Bruce Wallin

SHANGHAI

Cozy isn't a word commonly used to describe an airport lounge, but the newly renovated **Cathay Pacific Lounge** (cathaypacific.com) at Shanghai Pudong International is just that. Designed by London's Studioilse, the 10,000-square-foot space comes with conversation nooks furnished by

Fritz Hansen, Cassina, and Knoll, and floor-to-ceiling windows that bring in a much-needed dose of vitamin D. Grab some *dandan* or *xiao long bao* from the Noodle Bar or sink into an Eero Saarinen Womb chair with a view of the runway at the Terrace. —Hannah Belpert

SINGAPORE

The world's most entertaining layover—Singapore's Changi Airport, home to an indoor park, a 130-foot-high waterfall, and more than 280 shops and restaurants—just got better with the arrival of the **Changi Lounge** (changiairport.com). It's spacious and stylish, with plenty of dining options, but its most coveted perk is the one travelers are most often deprived of: sleep. Settle into one of the four MetroNaps EnergyPods in the Nap Room to catch some shut-eye. The private nooks will wake you with an orchestra of lights, music, and vibration, so you'll be ready to catch your next flight well-rested. —H.B.