



GEG Launches “Towards Dual Carbon · Building a Healthy Enterprise” 2025 Series to Actively Promote Green and Healthy Corporate Culture

November 5, 2025 – Galaxy Entertainment Group (“GEG”) proactively supports the country’s “Dual Carbon” goals and the Macau SAR Government’s policies on environmental protection and workplace health and safety by continuously promoting green and healthy concepts to diverse groups through multi-pronged approaches. To further deepen awareness among team members and the wider community, GEG launched the “Towards Dual Carbon · Building a Healthy Enterprise” 2025 Series, with support from the Environmental Protection Bureau (“DSPA”) and the Health Bureau of the Macau SAR Government (“SSM”). Spanning five months since its launch in June, the series has included a green recipe design competition for team members, promotional booths advocating for energy conservation, and health promotion activities related to SSM’s “Healthy Enterprise Program”; as well as support for multiple hotel “Green Tours” organized by DSPA. Recently, the series culminated in a finale theme day and the “Eat Green, Eat Healthy Creative Recipes Challenge” award ceremony held at the Galaxy International Convention Center (“GICC”) for showcase of GEG team members’ achievements in fostering a green and healthy corporate culture.

The theme day was supported and attended by Dr. Leong Iek Hou, Head of the Center for Disease Prevention and Control of SSM; Mr. Chan Chi Kin, Acting Head of the Division of Environmental Publicity and Education of DSPA; Ms. Steph Ng, President of the Macau Professional Nutritionist Association; Mr. Benny Mu, Senior Vice President of Facilities Management of Galaxy Macau™; Mr. Harrison Lun, Assistant Senior Vice President of Food & Beverage of Galaxy Macau; Ms. Linda Wong, Assistant Senior Vice President of Public Relations of GEG; Mr. Justin Li, Assistant Vice President of Sustainability and Technical Services of Galaxy Macau; and Mr. Steve Yeung, Assistant Vice President of Workplace Health and Safety of GEG. The event commenced with the announcement of results for the “Eat Green, Eat Healthy Creative Recipes Challenge”, which encouraged team members to creatively incorporate low-carbon and healthy eating concepts into everyday meals. The competition received an enthusiastic response, with nearly 60 recipe submissions. Entries were evaluated by the judge panel based on presentation, aroma, taste, creativity, nutrition value, and cooking technique. Eight team members ultimately stood out to receive awards, with five outstanding recipes among them to be featured on the staff canteen menu under the guidance of the Food & Beverage team, allowing more team members to enjoy and experience green dining. In addition, Ms. Steph Ng delivered a thematic lecture titled “The Impact of Green Low-Carbon Diets on Health Enhancement and Stress Management”, providing practical healthy eating advice for guests and team members.



During the series of activities, GEG also collaborated with the SSM to organize the “Health Club” touring event in the back-of-house areas of its properties, offering team members with traditional Chinese medicine consultations, blood glucose and blood pressure screening, and promoting the chronic disease screening program, in support of the Macau SAR Government’s “Healthy Macau Blueprint” and further advancing the development of the “Healthy Enterprise Program”. Moreover, GEG partnered with the Macau Electricity Company, Ltd. to operate an energy conservation promotion booth in the back-of-house areas where interactive games and e-bill registration assistance helped raise the awareness of team members on electricity-saving practices and encourage a paperless, eco-friendly lifestyle. Additionally, during the hotel “Green Tours”, GEG welcomed around 280 local students to several GEG hotels that have received the “Macao Green Hotel Award”, including the Galaxy Hotel™, Banyan Tree Macau, and Hotel Okura Macau. Through these visits, students gained insights into GEG’s sustainable operations, practical application of the “Bamboo as a Substitute for Plastic” initiative, and hands-on experience in water quality testing activities.

GEG remains committed to promoting sustainable development within the community. Recently, GEG became the first integrated tourism and leisure enterprise in Macau to receive the “Excellence in Social Positive Impact – Commendation” at the 8th Annual Hong Kong ESG Reporting Awards, and multiple hotels under GEG have received the “Macao Green Hotel Award” organized by the DSPA and co-organized by the Macao Government Tourism Office. GEG was also the first company in Hong Kong and Macau to receive Oxfam’s “Eat Fair Corporate” Certificate, and it has long been promoting healthy eating habits through the “Green Monday” initiative. Furthermore, as one of the first enterprises to join and receive the certificate of the “Healthy Enterprise Program” co-organized by the SSM and the Macao Healthy City Committee, GEG encourages team members to proactively care for and manage their well-being through offering healthy meal options, providing self-health monitoring devices, promoting workplace stretching exercises, and regularly sharing health related information. These efforts have engaged over 40,000 team members participations.

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Photo Captions



P001: Recently, the finale theme day of the “Towards Dual Carbon · Building a Healthy Enterprise” 2025 Series of activities and “Eat Green, Eat Healthy Creative Recipes Challenge” award ceremony was held successfully at the GICC.



P002: Mr. Justin Li, Assistant Vice President of Sustainability and Technical Services of Galaxy Macau, presented GEG's sustainability and environmental initiatives to guests and team members.



P003: Mr. Steve Yeung, Assistant Vice President of Workplace Health and Safety of GEG, shared GEG's workplace safety and health policies, implementations, and achievements with guests and team members.



P004: The “Eat Green, Eat Healthy Creative Recipes Challenge”, which encouraged team members to creatively incorporate low-carbon and healthy eating concepts into everyday meals, received nearly 60 recipe submissions. Entries were evaluated by the judge panel based on presentation, aroma, taste, creativity, nutrition value, and cooking technique. Eight team members ultimately stood out to receive awards, with five outstanding recipes among them to be featured on the staff canteen menu under the guidance of the Food & Beverage team, allowing more team members to enjoy and experience green dining.



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