

## *Sustainability at The Nautilus Maldives*

### An island that cares for the future

At The Nautilus, we believe sustainability is paramount in creating a consciously luxury environment and experience. We take a holistic approach to this wherever possible, considering all areas including social, environmental and economic factors. Our sustainable activities range from empowering and supporting local talent to using sustainable building materials resulting in handcrafted room furnishings. From ocean-approved chemical free cleaning products to LED energy saving initiatives and replacing plastic with reclaimed wood, The Nautilus operates on an environmentally smart basis.

### Coral replanting

At The Nautilus, our underwater world that surrounds us is just as important as what we see on the island. That's why we provide the opportunity for guests to adopt a coral frame. Helping to preserve the beauty of our reef as well as encouraging new growth for the future, our coral frames are located in the island's lagoon. Guests can monitor their adopted coral frame's growth online through update images shared by our resident marine biologist regularly.

### Local workforce empowerment

The Nautilus is proud to have the highest concentration of locals in higher management positions in the entirety of the Maldives. Empowering locals to achieve, succeed and thrive in these roles is fundamental to us in creating a positive and sustainable working environment.

### PCR testing

The Nautilus has recently undertaken a major CSR initiative to support the local community, especially the people of Baa atoll, by funding the installation of a PCR testing facility in a specially created area within the healthcare centre on Dharavandhoo Island. Testing is carried out by the health centre. The facility is just twenty minutes by luxury yacht from The Nautilus and the island offers Covid-19 PCR testing onsite for guest convenience with results returned within 24 hours. This is one of the only PCR testing facilities within the Baa atoll. In addition to providing COVID-19 testing for guests and staff of The Nautilus on a complimentary basis, the facility will also cater to the testing needs of the local community members. Any revenue generated by this initiative goes directly to the health centre of Dharavandhoo.

### Home to the largest living wall in the Indian Ocean

Planted with over 20,000 dhun'gethi bushes [Clerodendron inerme], this natural wall is a sustainable way to provide shade, privacy and a cooling green backdrop to the landscape. The surrounding trees in the landscape mature and cast a shady canopy over sections of the walls other plant species such as ferns will be introduced. The wall is watered either by natural rainfall or, in dryer weather, by reclaimed 'grey water' from the water treatment plant. At 330 metres long, it runs around the middle of the island, separating guest areas from the team member village and varies from three to six metres in height, covering a total area of 1,700m<sup>2</sup>.

The living wall is the most visible of many new sustainable and environmentally-friendly activities at The Nautilus. The second phase of the wall includes planting herbs, salads and other edible plants on the reverse side of the wall, facing the staff areas.

The type of green wall used is a 'felt pocket' system with individual 'pockets' being filled with a mixture of sand, coco-peat and a little aged cow dung. The felt is hydrophilic, so as water is passes onto the panel, gravity and

capillary action disperse the water throughout the whole wall. As the growing media and panels become moist, evaporation creates a humid microclimate around the walls with a cooling effect in surrounding area.

### Incorporating local factors into our experiences

Whether visiting a local island, exploring a local museum, attending the fun-filled Dhivehi language class or learning some boduberu, we aim to incorporate Maldivian traditions and culture into as many experiences as possible.

### Our plastics policy

At The Nautilus, we are conscious of the detriment plastic has and is having on the world around us. That's why we make an active effort to deter this wherever possible.

We don't use:

- Plastic straws [we use bamboo or paper straws and only when one is requested with the drink]
- Plastic soft drinks bottles [we use glass bottles which we return to the supplier for washing and refilling].
- Our bathroom amenities, which must be in plastic packaging instead of glass for safety reasons, are in 200ml-size bottles which can be used for a number of days to reduce daily waste. We kindly ask our guests to take their unfinished toiletries home with them at the end of their stay so they can continue enjoying the products and then give the packaging to their nearest recycling facility.
- Bathroom amenities such as sewing kits, cotton buds, toothbrushes etc are supplied unpackaged or in recycled cardboard and made of unbleached and natural materials where possible.

### Being a good neighbour

We work closely with neighbouring islands (when we are able to) by buying locally grown products and employing local craftspeople. This not only ensures continued investment in agriculture on the islands but also makes life there economically sustainable keeping the small islands alive and thriving.

We follow international guidelines for our policies against sexual commercial exploitation. No social, gender or racial discrimination of any kind is practiced or supported. We comply with domestic labour laws and social rights. Diversity and equality in staff hiring and training is promoted on all levels of the business.

### Keeping chemicals out of the environment

Guests have the option to replace their linens every other day or whenever they specify. This also applies to towel usage: we give our guests the choice when to wash them.

Further, modern suntan lotions can damage the reef. We therefore suggest to and encourage our guests that they consider using reef-friendly creams or wear a rash-vest or other clothing instead.

### Gastronomy

We have a small herb garden on the island where some ingredients such as basil, mint and coriander are freshly picked by our chefs. Fresh hibiscus from the garden is also frequently used for marination of many meat dishes.

Signature sauces are all organic and made fresh on the island. For example, lemon grass, mint sauce and chilli leaf sauce. Most of the pasta served is homemade, especially at our signature fine dining restaurant Zeytoun. The freshly made pasta dishes include chittara, seafood pasta, and different varieties of ravioli.

Regarding seafood, The Nautilus only purchases lobster through reliable and local suppliers. To ensure our guests are being served only the very best, every lobster should be no less than 800grams.

Fish are only bought locally and freshly caught. The fish The Nautilus serves have been caught using ocean friendly fishing methods such as pole and line tuna fishing and bottom line fishing.

### Recycling



All of our recyclable waste from the island is sent to our trusted supplier who separates and recycles all of the waste.

**Further steps the Nautilus is taking**

Our coral reef and lagoon is a marine-protected area. Fishing, crab-hunting, and lobster-catching are all prohibited.

We monitor and protect nesting turtles on our islands and follows guidelines on protecting newly hatched turtles and getting them into the ocean as easily and quickly as possible.

We have a state-of-the-art water and STP plant ensuring no contaminants enter the ocean and making best practicable re-use of grey water for watering our gardens when needed.

We use accredited eco-friendly chemicals in our laundry and cleaning.

We make it our responsibility to ensure that all of our team members understand the importance of conservation and take a pledge to personally protect the environment as part of their orientation programme.

We have a policy of favouring certified suppliers or suppliers following best environmental and social practices (purchasing policy) and environmentally-friendly supplies are purchased, such as recycled or non-traditional paper, organic food, certified wood and others.