Fresh organic vegetables from Beyond Resort Khaolak garden help sustainable tourism

An extensive vegetable garden at Beyond Resort Khaolak is enabling the beach resort to serve fresh organic vegetables to guests and staff, ensuring healthy eating and playing a significant part in the resort's policy towards sustainable tourism.

The garden is on the resort's estate, and is maintained by the garden staff along with the participation of hotel team members, with the chefs paying daily visits to select the best of the crop for the kitchen.

Amongst the vegetables under cultivation are Chinese mustard greens, basil, okra, chilli, eggplant, morning glory, Chinese cabbage, and lettuce.

"We began the vegetable garden as an experiment, and now it has grown into a valuable support for our kitchens," says Robert Frei, general manager of Beyond Resort Khaolak.

"Our guests love the freshness of the produce and the fact we are doing this as a practical measure towards environmental conservation. Our team are all very enthusiastic. We are now planting other crops to extend our range."

The vegetables are pulled fresh from the ground and taken to the resort kitchen, where they are used in the restaurant and also in the staff canteen.

Beyond Resort Khaolak is a member of Kata Group Resorts, one of Thailand's longest established hotel companies, and which has been a pioneer in sustainable tourism in its Southern Thailand base.