













Background:

Bills Sydney in Waikiki has demonstrated a commitment to eco-friendliness since their preparation of the restaurant's opening in spring of last year and continues to support the environment by striving to embrace green options.

Green Initiatives:

- A majority of their kitchen and bar equipment are energy saving and most fixtures low-flow
- Their range of takeaway containers, cups, and cutlery are biodegradable or use recycled materials
- The restaurant is part of a LEED certified building
- Their contemporary and considered design boasts a large skylight above their main dining letting in natural light, allowing controlled use of their LED lighting
- Their large sliding windows invite in trade winds in passing, and after 5 pm, they endeavor to shut their AC whenever possible
- Their food is health and energy conscious, and they continually work to improve their product mix to increase sourcing of local produce and proteins in order to support Hawaii and its communities