

Statement on One-O-One's commitment to sustainable seafood

Since opening to become one of London's top seafood dining rooms, One-O-One at the Sheraton Park Tower has maintained a strong commitment to the sourcing of sustainable seafood, while also ensuring the best quality products available are used for dishes. The restaurant works very closely with supplier James Knight of Mayfair, who is renowned as the UK's leading supplier of sustainable and organic aquaculture.

One-O-One only uses line-caught and farmed fish on the menu for all dishes, taking great care to select and serve fish according to the correct season for breeding and not to serve immature fish at any time.

Executive Chef Pascal Proyart also works closely with the Norwegian Seafood Council as a brand ambassador for the organisation to work to promote the quality of sustainable farmed products which include Norwegian white halibut and Norwegian King crab varieties.

Please see below for further details on sourcing of particular fish. For further information on other varieties, One-O-One is happy to provide more details from its extensive seafood guide.

Halibut - One-O-One is well regarded for its signature dishes preparing farmed Norwegian White Halibut. According to suppliers who have conducted taste tests, the quality of the farmed variety is better than the wild variety.

Sea bass - One-O-One only serves line caught wild sea bass, from fishermen in the South West, predominantly from The South West Handline Fishermen Association, where each fish is individually tagged by the fisherman who caught the fish. Smaller fish are rarely caught and if they are, they are returned immediately. Line fishing also has no unwanted by-catch. Occasionally we use Welsh farmed sea bass. The South West Handline Fishermen Association has a website, <http://www.linecaught.org.uk/>, enabling purchasers to enter the tag number to see who caught the fish in question.

Tuna- One-O-One's supplier, James Knight of Mayfair, does not, will not and never has bought blue fin tuna. They only supply yellow fin tuna caught by line, in the Indian Ocean in areas currently being fished at sustainable levels, using pole and line and hand-lining which have minimum environmental impact since they almost entirely only catch the tuna they aim for.

Dover Sole - One-O-One's Dover Sole comes from the Hastings fleet which was certified by the Marine Stewardship Council as sustainable in September 2005.

Langoustine Dublin Bay Prawns - One-O-One only uses creel caught Langoustine from North West Scotland.

Caviar- One-O-One only uses farmed varieties of caviar.

Turbot - One-O-One uses line-caught turbot or fish caught in dolphin-friendly nets above the size of 30cm at which it matures. The supplier does not source turbot during breeding season (April-August), and avoids turbot from the North Sea, preferring the Cornwall Sea Fisheries District, due to the responsible management of the supply in this region.

(Ends)

For further information, please contact:

Sarah-Jane Johnson, Public Relations, Starwood Hotels & Resorts Tel: 020 7290 7108 / sarah-jane.johnson@starwoodhotels.com