

## EDITORIAL

Dear Friends,

It gives us great pleasure to welcome you again to the second 2016 edition of our Newsletter. It is a delight to share some thoughts with you on recent developments within the Hospitality Industry.

We have seen more gadgets being developed and built with intelligent capacities for simplifying our daily tasks and enabling us to build a digital infrastructure for long term benefits. Slowly but surely most of the hardware we touch, feel and work with will evolve with some form of digitization.

Keeping abreast of these developments, evolving our way of working has become a necessity rather than maintaining status quo. A recent example is the changing ability of guests checking in with their smart phones rather than the traditional way of meet and greet with front desk associates.

With this in mind, we wish you happy reading and we hope to bring you more new developments in the future.

*Michael Peh*  
Director, Pinnacle Gastro

## UPDATE

### Mastering the Art of Coffee & Tea

Have you always had a deep passion for coffee or tea and are you curious to know more about the world's most popular beverages? Or are you just looking for something fun to do with a group of friends? Then our training courses are a perfect fit.

Pinnacle Gastro's Training Center offers a unique experience for all coffee & tea enthusiasts. Follow the journey of your favorite beverages from the beginning, taste coffee and tea from around the world, learn all you need to know about the latest trends and practice your skills on the range of professional semi-automatic and automatic coffee systems. Our team of professional baristas and tea masters will be guiding you through every step of the way.

We offer different courses for all levels, from beginner to intermediate or even private trainings. Our beginner course involves a journey through the world of coffee by expanding your general knowledge and teaches you how to brew a perfect espresso, latte & cappuccino.

Learn to recognize high quality beans and how to prepare a fresh iced coffee along with improving your latte art skills. On the other hand, our intermediate barista course elaborates further by including the Third Wave of Coffee brewing methods and Single Origin coffee beans.

Are you more of a tea lover? Then our Tea Master course is more suitable for you. Improve your tea knowledge by learning more about recognizing a high quality tea and the differences between teas originating from India, Sri Lanka, Nepal, Africa, Thailand, Taiwan, Korea, China and Japan. Next to an extensive black and green tea tasting, we will let you taste herbal and fruit tisanes and show you how to prepare a healthy fresh iced tea step by step. For cocktail lovers we have something special, as tea can serve as the perfect base for a tasty cocktail.

Above courses are just glimpses of what we can offer you, visit our website for more information.

## CONTACT US

Should you have any questions or enquiries, please feel free to contact us at:

**www.pinnaclegastro.com**  
**info@pinnaclegastro.com**  
**Phone +66 2 678 5188 - 90**

You can also make an appointment to visit us in our Bangkok or Phuket showroom:

**iYara Tower Showroom**  
5th floor Unit 501-502  
2/22 Chan Road Soi 2, Sathon Bangkok

**Black Kettle Showroom**  
177/30 Moo 4, Srisoonthorn Road,  
Srisoonthorn, Thalang,  
Phuket 83100, Thailand  
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## HOW TO BREW THE PERFECT CUP OF COFFEE OR TEA? WATER IS KEY!

*“A critical component that should not be overlooked when brewing your perfect cup of tea or coffee.”*

Normally when we think about coffee or tea, we imagine the aromas and flavors of the coffee beans and tea leaves, the countries the beverages originate from, the roaster, the tea fermentation process and how good the cup is going to taste. We might even consider how the coffee or tea is brewed and how the temperature and time will affect the final brew.

Although all these factors are important and even critical to the quality of coffee or tea served; one factor is often overlooked you cannot make a great cup of coffee or tea without scrutiny the quality of the water. We hear you asking why is water so important? A cup of coffee or tea consists of 98% water, where as only 2% of the beverage is made up of coffee or tea in weight. This makes the final cup extremely dependent on water.

Even when you pay great care to buy the best quality coffee beans or tea leaves, hire a professional barista, and serve in beautiful ceramic the beverage will be less than perfect if you brew with water of inferior quality.



In order to see the difference in taste, you can brew a cup of coffee or tea with 3 different types of water, for example reverse osmosis water, tap water, and a leading mineral water brand. Eventually, after a few tests you will see that the taste of the coffee or tea is affected by these different types of water.

For reverse osmosis the taste of the water is more acidic, while in comparison tap water contains more chlorine, and mineral water brands have a PH close to neutral (7). As you can imagine the flavors of the coffee beans and tea leaves are at its best with water that has PH values close to neutral as this allows the flavors to fully shine through.

### TREND

## FENTIMANS

*Ginger Beer, Bitter Lemonade, Wild English Elderflower, and Curiosity Cola will reach Bangkok shores shortly!*

Fentimans have been making natural botanical beverages since 1905, where all beverages are produced according to the Botanical Brewing technique. Botanical brewing is a time-honored technique that uses a combination of infusion, skillful blending and fermentation of natural ingredients. The result is an authentic drink that tastes simply delicious.

Fentimans Tonic Water & Rose Lemonade are already available, whereas Fentimans Ginger Beer, Bitter Lemonade, Wild English Elderflower and Curiosity Cola will be available soon. All are great as mixers, but can be enjoyed perfectly well on its own too.



### Fentimans Ginger Beer Margarita (one serving)

- 2 ounces 100% agave tequila
- 1 ounce fresh lime juice
- One serving of ginger beer 125ml
- 0.5 ounce simple syrup
- Coarse salt for lining rim
- Garnish: Lime wedge

#### Method:

Add tequila, syrup, ginger beer and lime juice to a large glass or cocktail shaker with 1/2 cup ice and stir vigorously. Pour liquid into a serving glass with a few ice cubes and garnish with a lime wedge.







## HAPPY MOTHER'S DAY

August 12<sup>th</sup> is a special day for all families in Thailand, not only because it is Mother's Day but also Her Majesty the Queen's birthday. Typically, jasmine garlands are given to show mothers love and appreciation. The white color of Jasmine symbolizes the mother's pure and infinite love for her family.

Although mothers should get a lifetime of appreciation, not just one day a year, Ronnefeldt knows exactly how to spoil moms on this special day. Who would not love an afternoon treat of Jasmine tea paired with a delicious piece of cake?

Last year Ronnefeldt opened its first worldwide tea lounge "1823 Tea Lounge by Ronnefeldt" at Gaysorn Plaza, the perfect venue for treating your mom to a special afternoon. The Tea Lounge serves an extensive range of high quality loose leaf teas carefully selected by the Ronnefeldt Tea Masters. Let's celebrate this occasion with two flavors perfect for Mother's Day; Jasmine Gold Summer or Jasmine Pearls Spring paired with one of their tasty cakes. Enjoy a great family day!

## SEASONAL TIP

### Cafés Richard Hot Chocolate

*The perfect drink for the Rainy Season*

For adding a twist to the traditional hot chocolate, we have created a special recipe that will add some sunshine to these rainy days; Cafés Richard hot chocolate with Monin white chocolate sauce to keep you warm and loving this season.

#### Hot Cocoa Mint (one serving)

- 1 ounce of Monin Green Mint Syrup
- 1 sachet of Cafés Richard chocolate powder
- 8 ounces of steamed milk
- Garnish: Marshmallow (optional)

#### Method:

1. Put chocolate powder in the cup
2. Add Monin Green Mint Syrup
3. Pour steam milk
4. Sprinkle some cocoa powder on top

*\*For an extra sensation add whipping cream or even a toasted marshmallow*



## PRODUCT HIGHLIGHT

***Back to nature by introducing Alain Milliat Nectars, Jams & Honey; the icing on the cake in your breakfast, brunch & lunch selections***

Alain Milliat highlights the unique characteristics of fruit by focusing on their authentic and natural flavors through a collection of Nectars, Jams & Honey. A great aspect of Alain Milliat is that unlike industrial nectars that duplicate the same uniform flavors each year, Alain Milliat's products vary each season. That is because the taste and texture of the fruits vary by year and the climate variations that occur.

Alain produces his products in a traditional home-style manner, where he works hand in hand with farmers all over France. This is why we are delighted to announce our collaboration with Alain Milliat, a great addition to our gourmet portfolio.

With Alain Milliat you can imagine yourself in the middle of the France countryside while eating a piece of French village bread with some Figue Violette Purple Fig Jam and a glass of Apricot Nectar. Please do not hesitate to consult us for the full range portfolio.



## EVENTS

***THANK YOU FOR VISITING OUR CAFÉ  
AT BONJOUR FRANCE 2016***



Bonjour France @CTW

July 14 - 17, Central World, Bangkok

*As French as it gets, "Bonjour France"  
the first fair in Thailand showcasing the Art of French Living.*

Bonjour France was organized for the first time this year, showcasing the best French products from gourmet food & beverage to fashion, interior design and cosmetics at Central World from 14 to 17 July.

We had a lot of fun participating at this event in collaboration with Calin Café, who focuses on classic and simple French menu items. Our guests could enjoy a fresh cup of Cafés Richard coffee along with a French soda with Monin, Fentimans Rose Lemonade & Tonic Water or a Ronnefeldt iced tea while eating a delicious butter or almond croissant from our neighbors at Calin Café.

***FOOD & HOTEL THAILAND (FHT)  
the leading trade exhibition  
for the Hospitality Industry, has returned***

You are cordially invited to visit us for a refreshing botanical lemonade, delicious cocktail, or a cup of tea or coffee.

September is a very eventful month for us, as it is time for FHT. There is a lot to look forward to this year as we will launch Fentimans with an exciting range of flavours such as botanically brewed Fentimans Tonic Water & Rose Lemonade (p.2).

We will serve Fentimans as revitalizing lemonade and paired with premium quality spirits. Come celebrate with us, have a seat and let our team take care of you.

We hope to see you there.

At Bitec Bangna. 7 to 10 September 2016. 10:00 - 18:00.  
Find us at Coffee & Tea Culture area.

