

## EDITORIAL

Dear Friends,

Welcome to the first 2016 edition of the Pinnacle Gastro Newsletter. A lot of festivities have been happening over the last 3 months and we have some exciting news, events and seasonal tips to share with you.

We take great pleasure in announcing our new collaboration with Fentimans & Monin. Fentimans have been making natural botanical drinks for over 100 years. The artisanal drinks are brewed for 7 days using time-honored botanical brewing processes, the result is a superior drink that tastes simply delicious. We are sure you all know Monin, Monin offers custom taste solutions that please hospitality professionals and satisfy customers. With so much industry experience, Monin knows how to bring you the superior flavored syrups you would expect.

Our Songkran promotion and seasonal tips is also exciting news you should not miss out on. Enjoy reading our first edition of 2016 and get inspired!

Michael Peh  
Director, Pinnacle Gastro

## 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 501-503  
2/22 Chan Road Soi 2, Sathon Bangkok

**Black Kettle Showroom**  
177/30 Moo 4, Srisoonthorn Road,  
Srisoonthorn, Thalang,  
Phuket 83100, Thailand  
Tel. +66 7 662 0213

## TREND



## MATCHA HORAI GREEN TEA

*The next Superfood Trend Beverage for Hotels and Top Gastronomy*

**Matcha, the tea of teas** – is suddenly popping up in menus at Bangkok hotspots, as well as in the Instagram feeds of Thai celebrities. But what exactly is Matcha and why is everyone talking about it? Matcha is a fine, green tea powder that has been grounded between granite mill stones. Matcha was traditionally used in the preparation of the Japanese tea ceremony and finds its roots in Zen Buddhism. Matcha green tea contains large amounts of antioxidants and caffeine and therefore provides an energy boost throughout the day, but without any undesirable side effects. Besides the energy boost, Matcha also helps to burn calories and boosts your metabolism. Research shows that one cup of Matcha green tea is equivalent to ten cups of green tea in terms of its nutritional value and antioxidant content.

Matcha Horai from Ronnefeldt is an organic, rare, high-quality Matcha tea. It is a sweet and mild Matcha with a soft and pleasant taste. A delightful experience for every Matcha lover.

*Preparations for  
the perfect cup of Matcha Horai*

### Ingredients:

- 1 gram - Half teaspoon of Matcha powder
- Freshly boiled water



Put 1 gram of Matcha powder in a pre-warmed bowl and add freshly boiled water.

The water temperature should be between 80 and 85 degrees. The simplest way to achieve this temperature is to let the freshly boiled water stand in an open kettle for ten minutes. Froth the powder and water using a bamboo whisk for around 15 seconds. Once a smooth foam appears on the surface, the tea is ready for drinking.

[www.pinnaclegastro.com](http://www.pinnaclegastro.com)

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Ronnefeldt - Thailand  
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# A USEFUL GUIDELINE FOR BUYING A COFFEE MACHINE:

## SEMI-AUTOMATIC COFFEE MACHINES VERSUS FULLY AUTOMATIC BEAN TO CUP COFFEE MACHINES



From pods to boilers and pumps, there is a lot to buying a coffee machine and it is getting more technologically advanced than before. The machines have evolved from putting a kettle on the stove to simply pressing a button for the perfect cappuccino. What makes coffee so great is the different ways of brewing coffee, the huge variety of coffee beans and the different tasting profiles. The downside of all these choices is that it is challenging to pick the best coffee machine. Fortunately, as a coffee solution provider, we are determined to help you find the right machine for your business and operational team.

### *Below are some guidelines for consideration:*

1. If you are looking for flexibility in terms of creating coffee beverages, the best option would be to go for a semi-automatic coffee machine. With this machine you have the room to play around in regards to preparing different beverages like espresso, cappuccino and latte. If you have a great team of baristas this would be the obvious choice.
2. If you are looking for convenience and fast operating power, the best option would be to consider a fully automatic bean to cup coffee machine. Fully automatic machines are easy to use and work by simply pressing the button for your choice of beverage. Nowadays, the machines even come with advanced milk systems like Franke's FoamMaster.

The key is to gather all available information and come to the conclusion of what parts of the information are relevant for you and your customers. We are always here to assist you if you have any questions or inquiries.

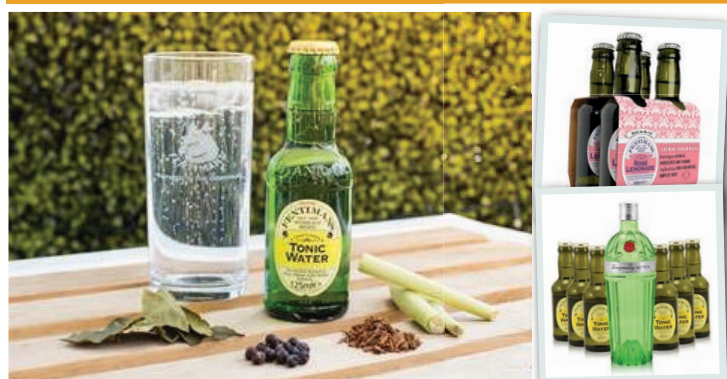
## MONIN, INSPIRED BY FLAVOR FROM THE VERY BEGINNING



For over 100 years, Monin has offered custom taste solutions that please hospitality professionals and satisfy customers. With so much industry experience, Monin knows how to bring you the superior flavored syrups you would expect. This is why we are delighted to announce our collaboration with Monin.

There are many possibilities in how to incorporate Monin within your restaurant or hotel; you can mix Monin with coffee, tea, cocktails, sparkling water, smoothies and mocktails. Yet we did not even mention that we have 44 flavors of syrup, 8 flavors of fruit mix and 2 different sauces available in our portfolio! The possibilities for serving a great beverage with Monin are endless.

## INTRODUCING THE LONG AWAITED FENTIMANS TONIC WATER & ROSE LEMONADE, ORGANICALLY BREWED MAGIC IN YOUR COCKTAIL PREPARATION!



We are thrilled to introduce Fentimans Tonic Water & Rose Lemonade. Each bottle holds 200 ml of organically brewed tonic water which is ideal for a single serve pour either at the comfort and leisure of your home or when meeting up friends at any sky bars or the now trendy speakeasy bars which are popping up in a lot of neighborhoods around Bangkok!

Fentimans is great as a refreshing beverage or if a small indulgence is called, adding a shot of premium distilled gin like Tanqueray Top Ten or St. Germain would be a perfect finish to a day's sweat and work! We have prepared some tasty and delicious recipes so please do not hesitate to consult us whenever you feel like you need a drink.



# SPLASH WITH HIGHLAND SPRING DURING SONGKRAN



April is the month of the Thai New Year celebrations, otherwise known as Songkran. During this annual water festival people splash each other with water as part of a cleansing ritual to welcome the New Year.

What better way to celebrate Songkran than with Highland Spring? Highland Spring is drawn from certified organic land and as pure as nature intended. You can enjoy the pure taste of Highland Spring for hydration under the hot April sun and have some fun splashing around.

For even more fun during Songkran participate in our Highland Spring Songkran promotion, all you have to do is answer the following question: where does Highland Spring come from?

Send your answer to  
[info@pinnaclegastro.com](mailto:info@pinnaclegastro.com)  
 the first one who sends in the correct answer  
 wins 5 cases of  
 Highland Spring PET Sparkling 500ml.

## SEASONAL TIP

### RONNEFELDT TEA, THE ULTIMATE SUMMER REFRESHMENT

It's the time of the year again where your hair gets lighter, skin gets tanner, water gets warmer, days get longer, music gets louder and life just gets better with a glass of Ronnefeldt tropical iced tea. We have the perfect recipe for you and your guests this summer, in order to enjoy the summer season to the fullest. Our iced tea is based on Ronnefeldt Morgentau, a flavored green tea with delicately fruity mango aromas and petals to make your experience an unforgettable one and refresh yourself under the hot sun. Not to forget, we also have Monin Fruit Mix for adding a sensational spark to your drink this season.

#### Tropical Mango Iced Tea (one serving)

- 1 oz. of Monin Mango Fruit Mix
- 200ml Freshly Brewed *Ronnefeldt Morgentau* tea
  - Ice
  - Garnish: Mango

**Method:** Add all ingredients into the shaker with ice. Shake it well.  
 Gracefully garnish with mango slices.



## ABOUT US

## MEET OUR ACCOUNTING TEAM



Porn



Aor



Dao



Su



Gib

It is a great pleasure to introduce you to our accounting team, who coordinate with all departments and make sure our payments are made on time.

Our accounting team is managed by Porn, who has been with us for more than 9 years now. No one knows better how to coordinate accounting issues with the government, suppliers and customers than she does. Aor, our lovely accounting assistant takes care of coordinating with customers and Dao makes sure we pay our bills on time. Also very important are Su and Gib. Gib joined our team recently and takes care of our accounting administration and makes sure all is in order, while Su manages our stock. Thanks to our Accounting team the internal processes run smoothly!

## EVENTS

## THE OWNERS OF RONNEFELDT ARE COMING TO BANGKOK!



Once again we look forward to the visit by Jan-Berand Holzapfel and his long time mentor, Frank Holzapfel from Teehaus Ronnefeldt. Frank has officially retired in 2014, but is still very involved at the headquarters in Frankfurt, Germany.

On April 19<sup>th</sup>, Jan-Berand and Frank will host our growing fans here in Bangkok at Lounge 1823 by Ronnefeldt situated at Gaysorn, Rachaprasong. Ever since the opening in July 2015, we have received praise from fans of all walks of life for the range of orthodox teas available at the Lounge 1823 by Ronnefeldt and its great culinary delights.

During the last day of the visit, we will be joined by restaurant owners and hotel executives to a modern Thai cuisine at Sra Bua by Kiin Kiin, Siam Kempinski Bangkok paired with rare teas, exquisite wines and an inspiring and refreshing selection of teatails.

## MYOH - MAKE YOUR OWN HAVAIANAS AT CENTRAL WORLD



Big thank you to everyone who visited us at the MYOH Havaianas event at Central World from 5 to 8 February. The event was a wonderful success with a lot of media and public guests.

Guests could enjoy sipping our Ronnefeldt teas, Cafés Richard coffee and Italian sodas with Monin & Highland Spring Sparkling while making their own customized Havaianas flip-flops.

We are sure everyone had a lot of fun and is ready for summer season! Thank you Havaianas for having us.