

EDITORIAL

Dear Friends,

A quick 6 months zipped by so fast in 2017. We hope you all had a great summer with friends and family. As we prepare for the coming festive season, we have also arranged for some goodies to celebrate the coming festive season.

Our portfolio has been enhanced with a few gourmet brands as we started to embark on our 4 pillar strategy. Building a knowledge based and service oriented team has always been the focus of what we do here. Recognizing the opportunity to bring in great tasting products while keeping true to our beliefs in protecting mother earth and leaving less carbon footprint, we will be exploring more and more natural and organic products may these products be our teas, coffee or gourmet products.

Please do contact us should there be anything which myself or the team could assist further. We look forward to meeting you shortly.

Michael Peh
Director, Pinnacle Gastro

UPDATE

Fentimans Family is growing!



Since last year, the popularity of Fentimans Botanically Brewed Beverage is growing as fast as a cheetah can run. We would like to express our thanks to all our beloved customers who enjoy working with these premium soft drinks and mixers. We are so thrilled that we have expanded the selection with 2 new flavors: Pink Grapefruit Tonic Water and Ginger Ale.



Besides Fentimans Ginger Beer, Fentimans Ginger Ale enables a sweeter & milder option to customers who thinks that Ginger Beer is a little too strong or spicy. Working as well as a soft drink or a mixer, Fentimans Ginger Ale will be another premium drink to add to your selection.

The first impression we have about Fentimans Pink Grapefruit Tonic Water, was its color: a rare electric pink. The Pink Grapefruit tonic water offers a light tartness similar to a natural real grapefruit but more important is its taste, superb! Actually, it recalls perfectly the bitterness of tonic water, and both marry very well together.



CONTACT US

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

www.pinnaclegastro.com
info@pinnaclegastro.com
(+ 66) 2 678 5188 - 90

You can also make an appointment to visit us in our Bangkok and Phuket Showroom:

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

Black Kettle Phuket Showroom
177/30 Moo 4, Srisoonthorn Road, Srisoonthorn,
Thalang, Phuket, 83100, TH (+66) 7 662 0213

Introducing Flor Fina.



As a leader in French Food service coffee market Cafés Richard selects the finest green coffee beans by making available exclusive blends with batch and artisanal roasting. With the experts in providing hot beverages solution, Cafés Richard has spread into an international network including 30 countries all over the world. Our selection of Cafés Richard roasted beans includes a new 80% blend of Arabica, Flor Fina. A complex and harmonious blend of several origins that create an intense flavor, accentuated by a light acidity and a soft refined finish. With this, you can surely replicate one of the finest French coffee in Thailand without a doubt.

TRAININGS & WORKSHOPS

Have you ever wondered how and who to call for the extra tips on how best to prepare a great cup of coffee, latte and your favorite cappuccinos or a simple delicious cup of tea? Do share with us your interest and we will consult with you to make it happen either for your operational team or simply for your deserving guests!



TRAINING CENTER



TEA MASTER COURSE

General Knowledge of Tea
Tea Plant & Tea Growing Regions
Tea Production & Leaf Grades
Green Tea
Black Tea
Fruits & Herbal Infusions

Workshop
Tea Tasting
Perfect Cup of Tea
Tea & Food Pairing
Fresh Iced Tea
SPECIAL: Tea Cocktails



BEGINNER BARISTA COURSE

General Knowledge of Coffee
Coffee Production & Coffee Belt
Coffee Machines, Grinders,
Equipment & Set Up

Workshop
Perfect Espresso
Latte & Cappuccino
Iced Coffee
Latte Art



Alain Milliat



1. Famous French macaroon filled with Alain Milliat jams like raspberry, Morello cherry, Sengana strawberry and Burgundy blackcurrant – with our lovely fruit packed Alain Milliat jams, we are delighted to bring these tasty jams for your next baking session. Gather around a few friends to bake at home leisurely the famous French macaroons. Once the macaroons are baked, simply spread the jams for a delight which will impress everyone!

2. Alain Milliat purple fig is a great complement when you are serving a small or big selection of soft and hard cheese! We find the purple fig jam great tasting and packs a long finish when served with cheeses from different corners of the world!



3. Bellini cocktail recipes – simply fill 20 ml of Alain Milliat nectars (no sugar or syrup required) and top up the flute with your favorite Champagne or sparkling bubbles to create your own Bellini. Best of all, you have now 3 fruit nectars from Alain Milliat to choose bringing in different fruit flavors to your long week. We offer strawberry nectar, yellow peach and apricot nectars.



SEASONAL TIP



"Flavoured herbal infusion with vanilla and orange flavour."

Rooibos Cream Orange Flavored Herbal Infusion

- Brew Ronnefeldt Rooibos Cream Orange herbal infusion for 8-10 minutes
- Let the infusion cool down
- Add sugar syrup
- Serve with ice and garnish

***sugar syrup or honey can be added to sweeten the drink*



"The delicate soft taste of peaches blended with vanilla."

Soft Peach Flavored Fruit Infusion

- Brew Ronnefeldt Soft Peach fruit infusion for 8-10 minutes
- Let the infusion cool down
- Add Monin rose syrup
- Serve with ice and garnish

***sugar syrup or honey can be added to sweeten the drink.*



End of Year Promotions

Here we are, the end of the year is approaching relatively fast and we thought we just cannot wait for Santa Claus to offer all of our promotions. It is a fact for us: everybody shouldn't have to wait to experience our incredible products! Because we think that our products are exceptional, we took risks for this year's promotions, and we pushed it to the next level by actually increasing the range of products on sale. From Fentimans to Ronnefeldt, passing through Alain Milliat and the newcomer Pue Ketch'up, you can ask for a brochure from our lovely sales team for more information.



EVENTS

Queen's Birthday Party at Grand Hyatt Erawan Bangkok 15 June.



This year, Pinnacle Gastro joined this event on 15th June, showcasing enough of our exquisite Fentimans Botanicallly Brewed Beverage and Highland Spring to earn us the title of sponsor to this event.

Indeed, these brands are from UK, just like most of the guests present that night. Can you imagine their surprise when they recognized the best soft-drink from their own country? We hope to bring even more smiles and memories again next year. It was also the occasion for us to use for the first time our new Fentimans booth! Long live the queen.

CitiBank Event at the House on Sathorn 23 May.

This event was brought in by CitiBank and Around magazine. Another opportunity for us to showcase our Fentimans, but also our Highland Spring Mineral Water. We usually use Fentimans as mixers but on this occasion, we served refreshing soft drink during a night where the heat was once again unbearable. And guess what? We were the one and only booth with chilled bottled mineral water.



Phuket Roadshow 20 – 21 June



For the first time, we organized our own event in Phuket and invited all our customers from the south of Thailand to join. We were happy to see how our customers were eager to come and witness the work we put together. It was a perfect occasion for us to strengthen our bonds, a way to say thank you, but also for our customers to try all our other products.