

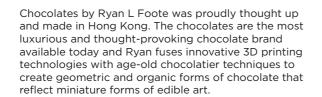
Chocolates By Ryan L Foote

Company:

Chocolates by Ryan L Foote

Category:

Best Luxury Fine Chocolate in Asia



The mind behind this amazing chocolate brand is a Melbourne and Hong Kong based artist and chef and food designer, Ryan Foote, whose diverse career pays tribute to his two home identities. He gains inspiration from traditional Australian native flora and Cantonese desserts, as well as Single Origin which showcases 80% dark chocolate with no added cream. With a philosophy that continues to put contemporary design and quality ingredients forward, the brand strives to bring you the best of Australian gastronomy together with Hong Kong's global identity. This amalgamation encompasses the founder's taste for luxury and love of food.

Ryan has had a diverse career ranging from art, design, food and beverage, theatre events and fashion and he is best known for creating event-based unique multisensory artworks that involve art, fashion, food, and installation art. After years of playing with chocolate, incorporating it into his own recipes and events, Foote started to focus on chocolate making as his number one interest and over his other culinary skills. In early 2015, Foote set out to re-invent the classic bon bon with his creative skills which allowed him to play with technology and new perspectives of creating chocolate delights.

Simultaneous to his chocolate research, Ryan also received many enquires for his unique porcelain plate collection and consequently R L Foote Design Studio was born in 2016, which focused on high-end designer ceramics for design shops and homeware, restaurants, and his own projects. After refining his chocolate designs, recipes and techniques, Foote was ready to launch Chocolates by Ryan L Foote, which is now an award-winning and globally recognized chocolate brand.







Company:

Sugarbird Gin

Category:

Best Premium Gin in South Africa

The Cape Floral Kingdom is at the southwestern tip of Africa and offers a unique landscape of fauna and flora. Sugarbird Cape Fynbos Gin takes its name from the iconic sugarbird that only occurs in the Fynbos regions of South Africa. This symbolic gin has revolutionized the gin industry today and is the perfect candidate for fynbos gin in the region. When Sugarbird gin was founded at the end of 2017, the gin industry was booming and close to becoming a ZAR billion industry. This unique gin is special in every way as 70% of the fynbos species is found in the Western Cape.

Matt Bresler, MD of Sugarbird gin, is proud of his unique award-winning brand and his main goal was to augment the traditional gin ingredients with unique and flavorful combinations of the fynbos plant species, bringing a unique and special gin to light. Crafted over many months with special attention to detail, Matt focused on creating a unique gin with a perfect balance between citrus and floral notes, which he achieved. One of the founders of Sugarbird has a doctorate in science which means there is a continuous series of experimentation which results in a constant supply of new favors and combinations of Cape

Sugarbird gin's main goal is to provide customers with choice, value and variety and began collaborating with their competitors. Thus, Sugarbird and Friends was born by creating unique multi-brand packages of gin minis, perfect for gifts. The Sugarbird team consists of innovative and bold staff members and in one year the company sold more than a quarter mini gins, allowing customers to experience a variety of flavors and for other South African brands to expand their audiences and gain the recognition that they deserve.

https://www.chocolatesbyrlf.com/