

Coca invested over 15 million renovate Coca Central World



Ms Nat Nataree has invested over 15 million baht to renovate Coca Central World branch, the first ever branch for the 3rd generation of Coca that offer all lifestyles for customers. Under this new look, it emphasizes on global conservation under the Coca Sustainability scheme which is in line with the new management's strategy that tightly collaborate with its subsidiary Coca Boutique Farm and will officially open on November 28th, 2018.

Ms Nat Nataree Panpensophon, a new generation business woman and the 3rd generation heir of Coca Suki who took the helm from Mr Pitaya as the COO of Coca International Holding Co., Ltd, has invested over 15 million baht for a makeover of Coca Central World branch, the first branch under Coca 3rd Generation that totally abandon the old look with an unexpected new image but remain the global conservation concept under the new management policy.

"In the past, people tend to eat out because of the quality and taste of the food more than the decoration and conveniences of the restaurant but nowadays, deliciousness is not only the key, the place need to be nice with full conveniences as well the good taste, services & environment that do not make the customers feel rush and this New Coca Central World branch accommodate those demand"

We will continue to serve the legendary Cantonese sukiyaki dish that guarantee as the first and only original delicious sukiyaki, especially the sauce that we dare to say that we are the best in terms of raw material and quality control under Coca food production and material selection process for our fish wonton, shrimp ball, special fish dish, squid ball, etc. The deliciousness of Coca Suki does not only limit only in Thailand but also overseas which include the original soup recipe that has its own identity along with the seasonal raw materials that also support farmers in particular areas under the COCA Sustainability policy. Coca's chefs delicately choose the material and adapt with Coca menu. Moreover, Coca proudly present fresh dim sum menu from a Hong Kong chef for Thai consumers to taste the deliciousness without having to go all the way to Hong Kong

Under the new "60's is the new 20's" new restaurant concept that is minimalist with large space and accommodate all target groups and lifestyles from family, friends or singleton to be part of COCA Community. Coca has developed services that will provide more conveniences for customers with wireless mobile phone charger and USB on every tables in this new concept restaurant so customers would not have to worry and could go shopping or go to meeting after finishing the meal.

Special for customers who prefer cashless society, this new branch also offer financial innovations with various payment applications which include QR Scan for commercial banks such as Kasikorn, Siam Commercial banks, etc. as well as overseas banks through Alipay Wechatpay to enhance the payment services and totally enter cashless society era that guarantee convenience and security for local and international customers as well as minimize the natural resources usage.

Moreover, there would be an official launch of Coca Boutique Farm at the event as a major part of the Coca restaurant network that focus on organic products, especially chilly that Coca uses over 10 species to taste and produce sauces that is nutrition and colorful to serve the demand of the market under single global standard.