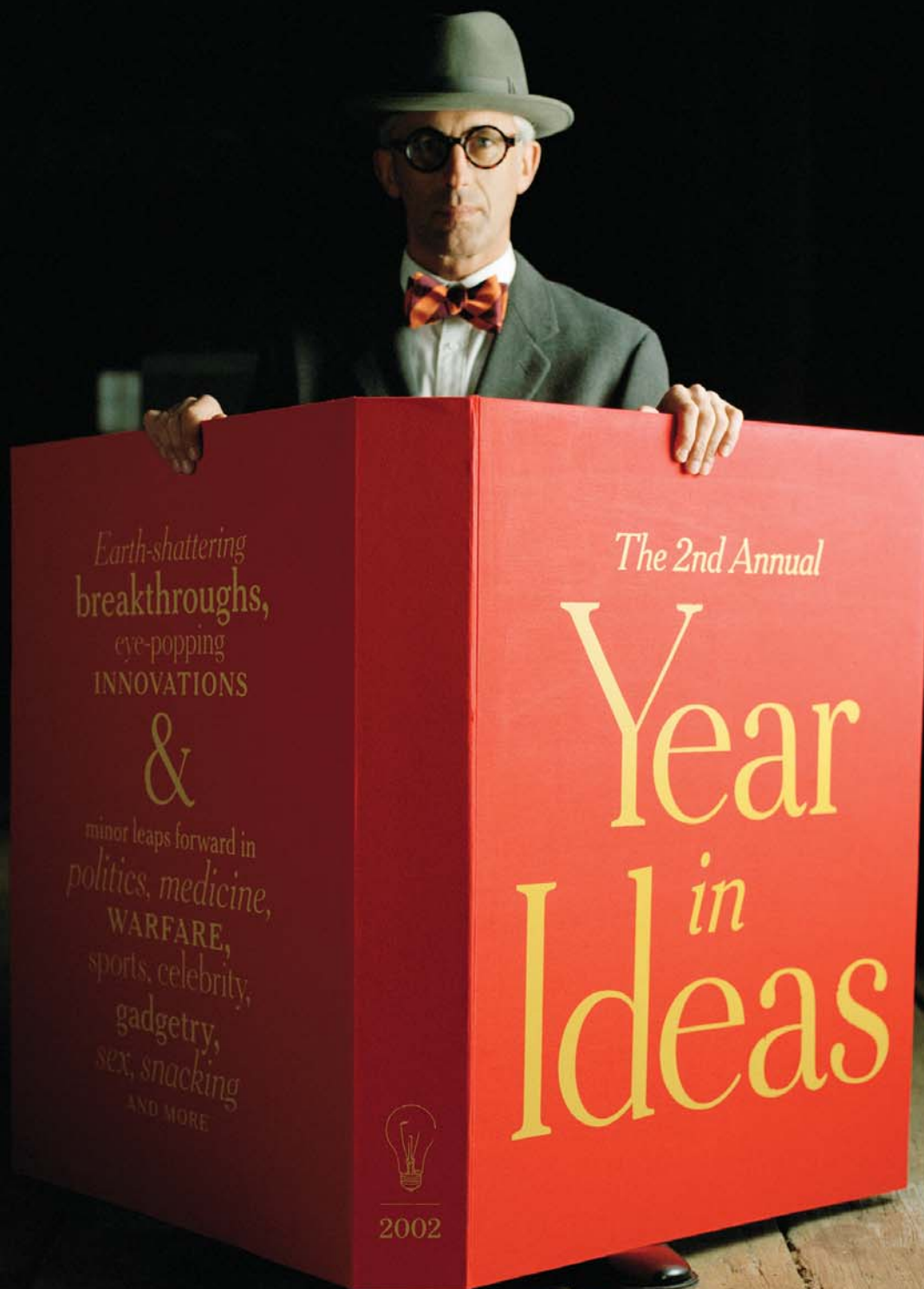


CHANINTR LIVING

Holiday 2017





Baker®

THE BARBARA BARRY COLLECTION

CHANINTR

Siam Paragon, 3rd Floor
Rama 1 Road, Bangkok
+662 129 4434
chanintr.com

CHANINTR LIVING

Holiday 2017



2017 has been a big year for us. As many of you may have recently seen, we've been making a few changes with how we do things at our company.

A slight rejigging of the name, from Chanintr Living for everything to being Chanintr Living for only the journal you are reading now, and just CHANINTR for the corporate name housing all our prestigious brands. Chanintr Craft is for our modern furniture rooted in great design and craftsmanship and Chanintr Outlet is for the special events that bring our loyal customers an amazing array of directly sourced home furnishings from around the world at incredible prices.

We have also updated our logo, corporate identity, and launched our new website which features an inspiration tool, a look at all our brands, as well as, four beautiful short films of four very special customers and the story of their homes and projects with Chanintr. We can not thank them enough for contributing their time and opening up their homes for us.

All of this is really just a small step forward for us in bringing our mission of 'Living Well' to all our customers. Please stay tuned for ongoing updates to our website, new locations, events and brands in 2018.

We would like to thank all of our customers, designers, partners, press, and followers for all their incredible support... and wish all of you a splendid holiday season ahead filled with good health, peace and joy.

Chanintr

Chanintr Sirisant



CHANINTR LIVING

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COVER
A.J. SEATED WITH BIG RED BOOK, DEERFIELD
MASSACHUSETTS, 2002
BY RODNEY SMITH

PHOTOGRAPHY BY CHANINTR LIVING EXCEPT WHERE NOTED.

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pp130 | Circle Chair
Design Hans J. Wegner, 1986

CRAFT | 3rd FL SIAM PARAGON
+662.129.4577 | PP.DK

ORGANIC REBIRTH

At our recent management offsite held at the Sampran Riverside, being there took me down memory lane and reminded me of my happy times there as a kid. Children of the 60's and 70's are all familiar with Suan Sampran or as it was known in its heyday, The Rose Garden. It is situated in Nakorn Pathom, about an hour from Bangkok. Parents and schools often took young kids for day trips to this riverside sanctuary to learn about the amazing plants and beautiful flowers grown around its vast botanical garden. Picnics were always included and of course, we would run around with our peers or siblings catching butterflies and all sorts of creatures. While all of this was going on, throngs of tourists from around the world also came to see amazingly orchestrated Thai shows with dancing, sword fighting and elephants. Over the years, it has become much less of a tourist destination and has been in the process of transforming itself into much more of a retreat for experiencing Thai riverside living, organic delicious Thai food and even as a venue for corporate meetings like ours.

The business is now led by the 3rd generation who have wisely looked at what their land brings them; an abundance of natural and organic farming, a great team of cooks and a beautiful location along the river and matching it with the needs of a growing market for healthy living. With the busy lifestyle of people today and the need to find things more natural and organic, the owners see the opportunity to utilize what they have and also to build something good for the community. They have developed a program called the Sampran Model to restore balance of the local food system by finding new markets, both bulk and retail, for farmers who convert from conventional to organic agriculture. They aim to link farmers directly to consumers via an organic value chain based on fair trade.

Across the river from the property lies their organic farm certified to IFOAM, EU and Canadian standards where they grow herbs, fruits and vegetables. Combining traditional wisdom and modern methods, raw materials from either their farm or from a network of local certified organic farmers are turned into high quality natural body care products at their own production facility. The products are guaranteed to be SLS, Paraben and artificial color free. On weekends, they offer a farm and factory tour to the public so you will know where the raw materials are grown and learn more about organic living.

The products are sold at the flagship property and also at their new outpost called Patom, nestled in the heart of Bangkok and surrounded by a lush modern garden. Apart from the body care products, Patom also sells fresh produce, cold-pressed juice and lunch boxes. A series of workshops and farmers markets are offered on weekends. 3% of sales is donated to the Bliss Foundation which supports the development of organic value chains in Nakorn Pathom and neighboring provinces.



PHOTO COURTESY OF PATOM





PHOTOS COURTESY OF SMITHEY IRONWARE

KITCHEN HEIRLOOM

SMITHEYIRONWARE.COM

Three things that any chef would recommend you to invest in your kitchen (aka a foodie's deserted island list) are a high quality chef's knife, a good sea salt and a versatile cast iron skillet.

We found the last one during our trip to Charleston, South Carolina. A handsome Smithey cast iron skillet really caught our eye for its look and features, and the cute birdy logo. We sensed that it must be something special and we were right. The US-made handcrafted skillets are the brainchild of Isaac Morton who hatched the idea for Smithey while tinkering around his woodshed admiring the smooth surfaces and timeless logos of vintage ironware. He developed his expertise in restoring beautiful old cookware pieces which he would then gift to friends and family.



After years of studying collector's books and bird-dogging rusty old pieces to restore to their 1890's glory, the prospect of creating something new piqued his curiosity. Creating and sharing a cast iron cookware line that honored the classic style of vintage pieces, but also harnessed modern technology and processes, just felt like a good idea. And from that idea - that a lost art might be restored into a modern icon - Smithey Ironware was born in 2015.

The pans are raw-casted at a foundry in Indiana before being sent back to Charleston for hand finishing and polishing that results in a satin-smooth surface which is not only naturally non-stick and simple to clean but also artfully crafted. And to achieve the glassy-smooth surface, Morton applies the same traditional technique that vintage cast iron cookware were made over 100 years ago.

We are very happy with our experience cooking with their No. 10, which came pre-seasoned with grapeseed oil. Our over-easy fried eggs were perfectly cooked and didn't stick to the pan at all. The functional pour spouts made it easy to separate the bacon fat after it was done. You can even serve your food in the skillet to keep the food warm. Smithey skillet is not cheap but in our opinion it is worth every penny especially if you are an avid cook. Every use is like a special treat.

The No.12 skillet is the most recent addition to their line. A bit deeper than the No. 10 and with a slightly more open wall angle, it is great for stove top cooking or roasting a chicken.

With proper and easy care, Smithey skillets will surely become handcrafted heirlooms for future generations.



PHOTO COURTESY OF BRANDLESS

BRANDLESS

BRANDLESS.COM

Do you get exhausted every time you go grocery shopping? Are you frustrated that it takes time to go through and choose the right products while all the fancy labels might be there just to entice you? And what about those in-store promotions, 'price-cuts' and the coupons? Not to mention having to schlep all of it home.

Enter Brandless, a San Francisco-based online start up that offers a variety of grocery products delivered right to your doorstep. The catch is everything is \$3. Yes, all items, from blueberry flax granola to extra virgin olive oil to paper towels, will cost you one single price - three bucks each. Their core mission is to offer unrivaled quality products without 'Brandtax' - the hidden costs that come with buying a national brand. They claim that by offering direct-to-consumer products, the average savings is up to 40% compared to typical leading brands.



Founded by two celebrated Silicon Valley darlings, Tina Sharkey and Ido Leffler, Brandless has raised more than \$50 million over three rounds of funding from major tech investors who truly believe in this business model and that the way consumers - especially millennials, buy everyday essentials, whether it is canned food, cleaning supplies or dinner plates, has changed.

Over 200 of their everyday essentials are mostly non-perishable and include pantry staples like dried pasta and maple syrup, beauty and personal care products and housewares, ranging from non-GMO, sometimes organic, fair trade and kosher to gluten free or no sugar added. Their R&D team, headed by Rachael Vegas - a Target veteran, constantly tries, tastes and samples hundreds of formulations for deliciousness, safety and quality. Then they partner with their suppliers to create simple packaging with no brand and also limiting waste.

Even though they only offer limited SKUs for now, we were surprised to find Gochujang sauce, a popular Korean spicy cooking sauce on their website. An Epicurious editor tested a chef knife and was impressed by its quality and performance. Some beauty bloggers raved about Brandless beauty products like the facial moisturizer, lip balm, hand soap and cotton balls.

Shipping is a \$5 flat rate fee per shipment and if you are a B.More member, shipping is free for all orders over \$48.

Another feel good point is Brandless partners with Feeding America, the nation's leading domestic hunger relief organization and a meal is donated every time someone places an order on brandless.com.

BAGGAGE CLAIM ENDS UP RESEMBLING A RIMOWA FACTORY WITH A SEA OF PRODUCTS POURING OUT.

There is no denying that people are just traveling a lot more than ever. I have pretty much written off any expectations that video conferencing or VR would ever replace the insight gained from being there in person or the experience of just getting away from it all. With this, how we travel and what we travel with becomes ever more important. Our luggage become extensions of our bodies and things we rely heavily upon to give us comfort, convenience and allow us to be at our best in unfamiliar places.

We go through a lot of luggage and probably are at the top of the list for service and repair at our local Rimowa. It is by all means a great product but clearly dominant in the market for high-end suitcases that really does not offer much choice. In many ways it is a status symbol and with the recent acquisition by LVMH will probably remain so. We have experienced on 2 occasions in the past few years people mistakenly taking our luggage because the baggage claim ends up resembling a Rimowa factory with a sea of products pouring out.

On a recent trip to New York, we discovered AWAY. Located in our East Village stomping ground, the colors, design and graphics immediately caught our eye as we walked by. Within minutes we walked out with a nicely designed big canvas bag with the largest size suitcase and a carry-on hidden neatly inside. It is arguable whether the speedy decision was based on accommodating more than expected shopping at Allbirds or because it was such a no brainer, but either way we got to test it right away and on a few shorter excursions close to home.

AWAY is amongst a group of companies trying to reinvent luggage. Some lean heavy on the technology they provide like phone charging, self weighing scale, GPS, apps, and even self locking. Others focus more on colors, features and materials. I would say that AWAY strikes a great balance at a very good price.

The team (ex-Warby Parker) have brought their attention to design and detail in a direct to consumer model relying heavily on social media to promote their products. It is a simple, minimal aesthetic that focuses on a beautiful selection of colors, materials and monograms to distinguish themselves in the sea of black. They also provide just the right technology in their carry-on, a simple battery charger that will charge your smartphone or iPad. It's perfect for those times in the lounge or by the gate where you need that extra charge.

The important stuff I find are the durability of the case, the wheels, the lock and the dimensions and nature of compartments. AWAY uses a heavy duty German polycarbonate that can withstand the impact of a bowling ball. It's wheels are from Hinomoto Japan that allow you to glide through airports and withstand cobblestone roads comfortably. The combination lock is well placed at the top of the case with a simple lever to open and pinpoint combination reset button. Finally, the dimensions just work where your garments fit right in; and in the carry-on provide 2 systems for storing: one a zip-up compartment for clothing and the other an adjustable panel for shoes or other items that might need some hugging. They even provide a laundry bag in their suitcases.

At \$225-\$295 from the carry-on to the largest size, it is just a great value for money that gives the owner great design and differentiation, yet, amazing quality and thoughtfulness. We will definitely be adding more to our collection.



UP, UP
AND AWAY

AWAYTRAVEL.COM

PHOTO COURTESY OF AWAY

THE CHARMING DAILY

The Daily is a modern bodega and coffee shop located on Charleston's King Street. It is a place you wish that every town and city had a few of.

The Daily is the next-door sister eatery of the award-winning Butcher & Bee restaurant by owner Michael Shemtov. It offers a variety of dishes inspired by the southern pantry with authentic flavors and high quality ingredients. On any given day, you will see people stopping by for morning coffee and breakfast or on weekends families with kids having their brunch.

Since opening in 2014, The Daily has become a place where the local community hangs out to share stories, and where farmers and craftsmen showcase their talents.

The marketplace features local produce, dairy and pastured meats as well as products from favorite makers across the South and beyond like Red Clay Hot Sauce, Bulls Bay seasonings, Anson Mills, as well as, hard to find cookbooks.

Their avocado toast and artisan sandwiches are delicious. Breads and pastry items are baked fresh daily from the Butcher & Bee kitchen. In the evening, customers often make a stop to pick up some salads, cheeses and wines before going home from work. The Daily also offers unique wines at approachable prices.

There are a few seatings inside but we prefer a small table outside when the weather is nice and warm, with a tall glass of sweet iced tea.

THE DAILY
652 KING STREET
CHARLESTON, SOUTH CAROLINA
SHOPTHEDAILY.COM




PHOTOS COURTESY OF ANDREW CEBULKA



WALKING ON A CLOUD IN ALLBIRDS

ALLBIRDS.COM

PHOTO COURTESY OF ALLBIRDS



CAN THIS BE THE MOST COMFORTABLE SHOE IN THE WORLD?

Although I cannot attest to the absolute accuracy of their claim, I have to say it is definitely my most comfortable shoe.

We walk a lot, particularly when we travel. Furniture fair after furniture fair, through antique markets and over factory floors to construction sites, we are always looking for a super comfortable shoe that looks decent enough for work and play.

Tim Brown, a former Olympian from New Zealand conceived of the idea of a logo-less sneaker made in New Zealand over a decade ago but finally took the leap after he found a friend in Silicon Valley who partnered with him to refine the concept and business model for today's consumer.

What makes the shoe so special really is the fact that it is almost entirely made of a super soft and lightweight New Zealand Merino Wool shell that is milled in Italy. It is perfect for those who have joined the anti-sock movement as the wool just caresses your foot as well as being very breathable, wicking moisture away and allowing those with foot odor a stress free retreat.

It comes in a lace-up as well as a slip-on lounge version with multiple color combinations. They even allow you to pick up two additional sets of laces in special colors when you buy at their store.

We hear that it is the sneaker of choice for the VC and tech community in Silicon Valley including the likes of Mark Zuckerberg. At \$95, completely refundable within 30 days and a logo less look with multiple color combinations, what's not to love?



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Discover Luxury within Nature at Akas Khaoyai

Furniture By Chanintr Living

Condominium starts at THB 4.49 Million
and Villa starts at THB 36 Million

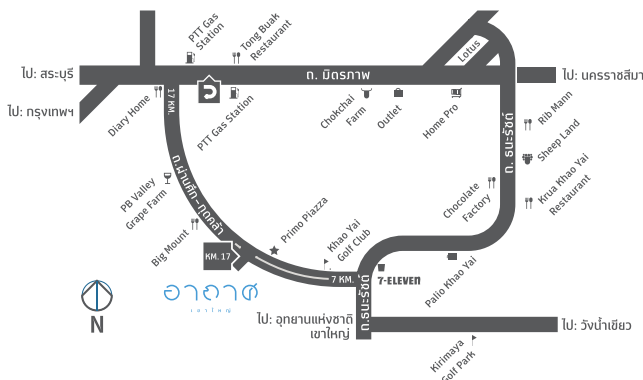
READY TO MOVE IN

Luxury condominium and villa project nestled amidst lush greenery on 11 rai of scenic picturesque land with loads of green space and shade from mature trees that provide fresh air in Khao Phra Non and Khao Yai; all units have panoramic mountain views!

Akas Khaoyai provides exclusivity for its residents with only 83 condominium units in 2 buildings and 6 villas, it is a very low-density community that is surprisingly high in total privacy.

The condominiums feature 1 to 2-bedroom units, ranging from 47.29 – 110.76 sq.m; while the villas feature 4-bedroom that occupy a land area of 287 – 456 sq.wah and a usable area of 448 – 641 sq.m.

Conveniently located Paan Suek Kud Khla Road, with easy access to great food and fine dining restaurants, numerous amenities, and surrounded by countless tourist attractions and destinations.



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WWW.AKASKHAOYAI.COM

091-472-3636
akas@cbre.co.th

SOLE AGENT
CBRE

Project Owner: Blue Hills Khaoyai Co., Ltd. Address: 325/6 Lanluang Road, Si Yaek Maha Nak, Dusit, Bangkok Thailand 10300 Chairman: Mr.Piyawat Kraipisitkul Registered Capital: Baht 50 Million, has been paid in full. The project will be constructed as residential condominium B having 1 building, 7 storey, 35 units and 8 Villas on the land title deed no. 81284 and 40988 Moosri Sub-District, Pak Chong District, Nakhon Ratchasima Province. Approximated land area: 1 Rai 3 Ngan 92 Square wah and 7 Rai 66 Square wah. The license of land allocation for land title deed no. 40988 is on process. Project Owner: B Sierra Co., Ltd. Address: 15 Yulkhon Road, Wat Depsirin, Pom Prap Sattru Phai, Bangkok Thailand 10100. Chairman: Miss Supinda Tanpetcharat. Registered capital: Baht 12.5 Million Baht, has been paid in full. The project will be constructed as residential condominium A having 1 building 7 storey, 48 units which is partly located on the land title deed no. 81285 Moosri Sub-District, Pak Chong District, Nakhon Ratchasima Province. Approximated land area: 2 Rai 1 Ngan 27 Square wah. This land plot is not under any obligation to any bank or financial institution. Construction permit are in the application process. Estimated construction commencement: Q1 2015. Estimated construction completion: Q4 2017. The project shall be registered as the condominium after construction is completed. Sinking fund and common area fee must paid by buyer to juristic person according to regulation of condominium juristic person. Information provided is deemed accurate at the time of publication. Images are subjects to artist's interpretation. The building's exterior and interior might be changed as appropriate. The information contained in the brochure is subject to change as maybe approved by the authorities and cannot form part of an offer or contract. The company reserves the right to change the project's details without prior notice.



REED ICE SKATING, LAKE PLACID, NEW YORK, 2008

ATTENTION: ART COLLECTORS, STOCK BROKERS, DAYDREAMERS AND THOSE WHO ALREADY HAVE IT ALL.

The limited-edition archival pigment prints by world-renowned photographer Rodney Smith are available exclusively through Chanintr Living.

Each image is masterfully hand printed in a limited edition of Twenty-Five. Pricing starts at \$10,000. Prices are based on the edition number available and print size requested.

FOR MORE INFORMATION, PLEASE CONTACT ACQUISITION@CHANINTR.COM OR BY CALLING +66 84 760 8282

RODNEY SMITH

RODNEYSMITH.COM



PHOTOS COURTESY OF PRESSED JUICERY

JUICE ME UP

PRESSEDJUICERY.COM

While traveling, our bodies crave the morning green juice we make daily at home and the vitamins and nutrients that they contain. I am always trying different juice bars but stumbled upon PRESSED Juicery in New York and have been hooked ever since. Everything just tastes so good and well balanced. I feel great and refreshed every time I drink one of their cold-pressed juices. My absolute favorite is Greens 3 which is a mix of kale, spinach, romaine, parsley, cucumber, apple, lemon and ginger. You can ask the staff to taste any juice before you buy it.

Based in Santa Monica, California, PRESSED Juicery was founded by three friends whose mission is to make premium juice that is delicious and affordable to everyone. Their own personal journeys are towards health and well-being as they had experienced their own detours and bumps along the road, but ultimately juicing changed their lives. They started very small by making juices on a night shift and sold them out of their tiny Brentwood storefront. Today there are more than 65 locations in 6 states across the country, including Hawaii.



There are series of juice cleanses recommended for those who want to kick it up a notch. For instance, Cleanse 1 is for beginners and you can choose to do it for a day while Cleanse 3 is for the pros who have done juice cleanses before. But remember, these cleanses are meant to detox and reset your body. Weight loss is just a bonus and they don't recommend doing juice cleanses to serve that purpose even though some people reportedly lose up to 4 lbs. after the cleanse.

Pressed Juicery offers home delivery via their juice subscription. You can pick any juices to be delivered to you from 12 (Juicy) to 60 juices (fanatic) a month. One juice would cost you the equivalent of a bag of fancy chips, a bagel and 2 cans of soda. For those who want the health benefits but can not compromise on things just tasting good, there is no better choice!

FARM FRESH AT MUJI

MUJI YURAKUCHO
3-8-3 MARUNOUCHI
CHIYODA-KU, TOKYO

MUJI.NET

When we heard about the launch of Muji grocery in Tokyo last June, we immediately put that on our bucket list for our next trip. Last month we finally visited the newly renovated space of Muji's flagship store in the Ginza area. Considered an expansion, the new grocery section, a first of its kind, occupied the ground floor of their flagship building which was previously a Loft store. Our favorite homeware brand knows how to keep reinventing themselves by coming up with new concepts. This time they have thought more about 'food' as it is the most fundamental and indispensable aspect of our lives.

To Muji, because of the busy lifestyle, city dwellers have become far removed from the fields, farms and fisheries where food is grown and produced. They have no idea where the food they consume is from. The goal of the vegetable and fruit market at



PHOTOS COURTESY OF RYOHIN KIRIKAKU

this location is to offer an opportunity for Muji's customers to learn more of the relationship with food and where the food is produced. They will know even the land where the sea salt is cultivated. The offerings include organic seasonal fruits and vegetables neatly displayed by category in a Muji way, and about 300 curated basic grocery items. Fresh vegetables come directly from farmers who avoid or minimize the use of chemical pesticides or fertilizers. Each produce comes with a note how to appropriately prepare or consume them.

We sampled some Fuji apples a local farmer offered while we shopped there and thought it was the sweetest and crunchiest we had ever tasted. We brought back some fresh corn, soy sauce and good quality green teas. There is a definite feel good factor inherent in supporting farmers.

In addition, there are freshly baked breads and coffee at Cafe&Meal MUJI on the second floor for those who want to take a break after shopping. The homemade soup served at the cafe features the seasonal vegetables sold in the store.

While there, don't miss the cool Muji Hut which we featured in our Fall issue.





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COUNTRY CLUB | LUXURY VILLAS
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Contents and image are for advertising purpose only.

- Comprising 80 modern Luxury Villas, ranging in size from 447 - 587 sq.m.
- Spacious living areas adjoined by 4 bedrooms and ensuite bathrooms
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— Starts 51 MB —

Mahasamutr.com | mahasamutr@cbre.com | +66 (0) 32 907 900



Name of the Project: MahaSamutr Villas; Developer: Pace Development Corporation Public Company Limited; Chief Executive Officer: Mr. Sirapong Techakarn; Registered Capital: 3,201,678,107 Baht (100% paid up); Registered Address: No. 87/2, CRC Tower, All Seasons Place, 45th Floor, Unit 3, Wireless Road, Pathumwan, Lumpini, Bangkok; Land Development License: under processing; Construction Commencement: October 2016; Construction Completion (approx.): December 2017; Site Location: Tambon Sub-district, Hua Hin District, Prachuapbhisai Province; MahaSamutr Villas are located on land numbers: 102, 103 and 5/1, title deed numbers: 50203, 78932 and 78935; MahaSamutr Villas Area (approx.): 55 Rai 50.5 Square Wah; Land and building are encumbered with Siam Commercial Bank Public Company Limited. Upon the payment completion in accordance with the contract, the Developer shall transfer the ownership over the land to the Buyer by December 2017; the advertisement pictures are illustrative. Images and specifications may be subject to change, and the Developer reserves the right to make adjustments as a result of changes to regulations or laws at time of construction; and/or, inconsistencies arising from illustrations or artist impressions which shall serve only as indications for general concepts of the project. Name of the Project: MahaSamutr Country Club; Developer: Pace Country Club Company Limited, having its 5997% shares held by Pace Development Corporation Public Company Limited; Chief Executive Officer: Mr. Sirapong Techakarn; Registered Address: No. 87/2, CRC Tower, All Seasons Place, 45th Floor, Wireless Road, Pathumwan, Lumpini, Bangkok; Site Location: Hua Hin Sub-district, Prachuapbhisai Province; the advertisement pictures are illustrative. Images and specifications may be subject to change, and the Developer reserves the right to make adjustments as a result of changes to regulations or laws at time of construction; and/or, inconsistencies arising from illustrations or artist impressions which shall serve only as indications for general concepts of the project.

SOLE AGENT





PHOTO COURTESY OF ROOTS

BOLD ROOTS

ROOTSBKK.COM

It is hard not to notice the prevalence of coffee culture in cities, both big and small.

When we were looking for a reliable source of java for our own F&B outlet, Roots Coffee, a Bangkok-based coffee roaster and cafe operator came highly recommended. We heard of them before but had yet met in person. A quick meeting was set up and we were finally introduced to the 'Coffee Geeks' behind Roots. These coffee enthusiasts just want to serve you good coffee, one that doesn't only taste good but also reflects the goodwill and good intentions that go into every cup. Roots Coffee began as a micro roaster specializing in sourcing the finest international coffee beans back when nobody really cared about coffee origin, bean quality or brewing techniques. This small team kept pushing the limits and over the years educated and transformed the coffee culture in Thailand by working closely with local producers to develop the cup-to-farm approach.

Their cup-to-farm practice, in which they devote a part of the revenue to improve the lives of people involved in the journey

of their coffee, allows them to showcase specialty coffee and makes a positive impact on the coffee community. They do believe in taking good care of their baristas, roasters, processors and farmers who help each other grow the business.

Our favorite of theirs, 'Pangkho' single origin coffee from Chiang Rai (elevation of 1,500 meters) goes through a unique method called the Kenya style wash process. The coffee skin is removed and left overnight in a fermentation tank without any water. The next day, the coffee is washed in water before being dried on raised beds. This coffee is complex with fruity flavors of berries and plum. They roast this coffee to preserve all of its natural flavors from the origin, while achieving the perfect balance between acidity and sweetness. Good either hot or with ice and milk.

We feel lucky to have such a passionate and dedicated team making great coffee in Thailand and being able to offer it to our customers at Clinton St. Baking Co.

MATERIAL POSSESSIONS:

THE GUIDE OF WHAT AND WHERE TO BUY



Devialet Phantom Gold Speaker

This French luxury wireless speaker has celebrity followers from Jay-Z and Beyonce to Karl and Kanye. Boasting the best sound in the world, you can feel the physical impact of ultra-dense sound and experience the music with the most extreme power (4,500 watts), clarity and precision. It operates on WiFi and bluetooth from your iPhone or iPad so you can move it around the house.

Baht 119,000



Lou Sideboard

DESIGN BY RODOLFO DORDONI

Minotti

The sinuous shapes that set the Lou Collection apart are revisited in the design of the horizontal sideboard, designed as the perfect companion to the table. The fine art of cabinetmaking is evident in the elegant workmanship and refined finishes. The structure of the Lou sideboard is in ash with open-pore lacquer finish in Licorice color that creates a sophisticated contrast with the top in luxurious Calacatta marble and the base made of Light Bronze color metal with satin finish.

From Baht 629,000



Infante Sofa

Liaigre

Understated and elegant, this exposed wood sofa is truly Liaigre. Modern yet classic, simple yet so precise in its materials and craftsmanship that it is both a joy to look at and sit in.

Price upon request



Camp Chair

THE JAMES RIVER COLLECTION

Hickory Chair

The modern version of an 1880's folding French campaign chair is stationary and features the bamboo motif turnings and Antique Bronze hardware on the legs, arm stumps, and top of the back posts like the original. Hand crafted in ash and only available with petite nail head trim. It features unique ergonomic comfort for casual lounging.

From Baht 108,000

Le Royal Candelabra

Saint-Louis

Le Royal Candelabra offers a play of facets where the different cuts exalt the purity and radiance of the crystal. Illuminate your interior with 24 lights thanks to the majestic candelabra Le Royal and its refined hurricanes with Venetian flat and bevels cut.

Price upon request



Rocking Nest Chair

DESIGN BY ANKER BAK

Carl Hansen & Son

The Rocking Nest Chair is impressively light, the subtle interplay between the steel and wood making the chair appear to almost float. Anker Bak has based his design on archetypal shapes, natural high-quality materials, and a proud craftsmanship tradition in reinventing the traditional rocking chair.

From Baht 107,000



Soft Curve Vases

Barbara Barry

Modern and minimal with a soft curved lip, this matte ceramic vase showcases a generous bouquet elegantly.

From Baht 3,000



Rosedale Dining Table

THE DARRYL CARTER COLLECTION
FOR MILLING ROAD

Baker

Perfect dining table with lion's head in antique brass hardware on apron at top of each leg. The Rosedale dining table finish options are White Washed Mahogany top with classic Mahogany bases or classic Mahogany table with Black Lacquer accents.

Baht 291,000

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CHANINTRLIVING



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CHANINTR LIVING SUGGESTS:



There are probably 2 things in life that no matter how much money you have, you will never be able to have absolute control over. They are time and health.

We all want to be healthy and to live long lives but we are usually short on the time required to ensure that we can have good health in the first place. To have time means working smarter rather than harder, using time wisely and being focused to be as productive as possible when you finally sit down and do concentrated work.

PERGO, a new concept by CHANINTR, is developed with this need in mind. It stands for Performance Ergonomics and is designed to make it fast and easy to improve your productivity and health through the use of ergonomic chairs. Through the PERGO website or LINE app, you can select, buy, or request a trial for any of the featured Herman Miller chairs. If you live in Bangkok, the chair will get to you within the next day and within 72 hours if you live out of town. With the trial program and 30 days no-hassle return policy, customers can feel at ease that they will not be stuck with a chair that they do not like.

The chairs selected are all from Herman Miller, the company that is renowned for award-winning ergonomic chairs and office furniture. They all come with a 12-year warranty and 4 different price levels. Chairs are always in stock and ready for delivery.

What could be better? A chair that is great for your health available right away that will only lead to higher productivity and more time spent on your health and happiness.

PERGOCHAIRS.COM

THE ORIGINAL

CHANINTR OUTLET HOLIDAY

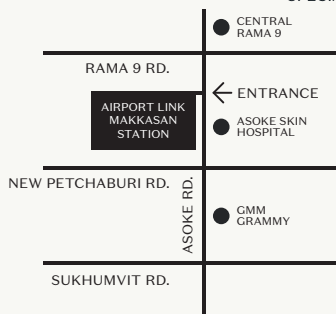
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FOR MORE INFORMATION



PH 5
Designed by Poul Henningsen



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