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Summer 2017



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Summer 2017

My dream is to have a great place I could drive to for the weekend that is preferably within 2 hours and not everyone from town flocks to, is comfortable enough to get through most of the day without a/c and has good, healthy food that I won't get tired of. What would definitely not hurt is a good spa that doesn't make you feel like you've overspent afterwards.

I guess it goes without saying that the place would of course have to be well built with high quality real materials - a break from the virtual, faux, synthetic world we are surrounded by, not bling or ostentatious for no reason, completely at peace with its surroundings and ready to stand the test of time. Also, not transplanted from the far corners of the world, as we see everywhere, and just well designed around the needs of the user.

Whether you want to make a trip out of it or just fill in some time on a business trip to Europe, the States, Japan or Thailand, I'd like to suggest you take the time to rejuvenate by visiting a few of our favorites over the past year.

Wishing all of you a great weekend in the country very soon.

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UP IN THE CLOUDS

VILLA-HONEGG.CH

Hotel Villa Honegg sits elegantly on a hilltop surrounded by Swiss Alpine mountain peaks that paint the landscape a different scene from season to season. I journeyed to this fairy-tale-worthy destination as a weekend getaway from Zurich, which is a mere 1.5 hours away by car. At 914 meters above sea level, the hotel's breathtaking view of Lake Lucerne amidst layers upon layers of the Swiss Alps will stun, overwhelm, and enchant any visitor fortunate enough to have found this small paradise.

The history of Hotel Villa Honegg dates back to the early 18th century when a hotel entrepreneur Emil Durrer purchased a piece of land in the quaint town of Ennetbürgen, and upon it,



PHOTO: COURTESY OF VILLA HONEGG

built a small hotel from his own vision without help from an architect. The Durrer family ran the hotel operations for three generations before the property was sold and used as a film set in the late 1900's. It was not until 2011 when Hotel Villa Honegg, after a complete renovation, reopened once again to hotel guests.

My experience at Hotel Villa Honegg can only be described as "dream-like." I spent an afternoon biking up and down the picturesque rolling green hills (thankfully, the hotel provides electric powered bicycles) where the sounds of cowbells echo endlessly. Once back at the hotel, I indulged in a culinary experience of meticulously-prepared European dishes paired with Swiss wines recommended by the resident sommelier.

But the defining moment of arriving at this magical place for me (and I'm sure for most visitors) was when I stepped into the beautiful infinity pool that overhangs the majestic mountainous terrain enveloping the glistening Lake Lucerne. On a clear day, one can see the mountains stretch indefinitely into the horizon. On a cloudy day, the elevation makes it seem as though you are floating above a sea of fluffy clouds. I perched at the edge of the heated pool on a chilly morning and watched the golden sun slowly climb over the mountain peaks. At this very moment, time stopped, and there was nothing but myself and the awe-striking nature. It was beautiful. And moments like this are what dreams are made of.

– Tharin Laorauvirodge



PHOTO: THARIN LAORAUVIRODGE

MY SECRET RETREAT

I never thought losing 5 pounds could feel so good.

It was the tail end of summer 2016 that we decided to spend a weekend in the French countryside, instead of the usual Paris stay. Trading the city of lights and the unavoidable shopping and food spree for a rural town in the Southwest of France ended up being a most memorable trip of mine. A beautiful designer friend of ours told us this was her best-kept secret for maintaining her figure. Not many people know much about **Les Prés d'Eugénie** and its great story.

Situated in the charming hot springs village of Eugénie-les-Bains in the Landes region, Les Prés d'Eugénie belongs to Christine Guérard and her husband, the legendary chef and pioneer of healthy cuisine, Michel Guérard. He is known for being a founding father of 'Nouvelle Cuisine' and the art of healthy and gourmet living, two things that usually don't mix. The lovely farmhouse hotel is renowned for its spa treatments and extraordinary meals prepared by the chef and his team.

Michel Guérard started off as an apprentice pastry chef after the Second World War and worked his way up to become the head Pastry Chef at the famed Hotel de Crillon. He received his first Michelin star in 1967, 2 years after he opened his own restaurant in Paris. The second and the third stars soon followed. Today, he has been able to maintain the 3-star status for the past 38 years and counting. Something that modern day chefs will find hard to match.

The main building has 25 spacious suites each decorated with antique furnishings in French country style. The rustic elegance of the estate is perfect and not pretentious given the hotel is 5-star rated. The spa is housed in the cozy farmhouse surrounded by herb gardens. Their signature treatments include a white clay bath and jet needle spray from the hot springs that break down cellulite. After a day spent at the Spa, the pungent smell of sulphur and magnesium (with anti-inflammatory and diuretic benefits) from the town's thermale will eventually grow on you. Facials and massages are offered in between the half-day or all-day treatments. Pitchers of herb-infused water and fresh peppermint tea are served by the uniformed staff. Many guests take this opportunity to unwind and read quietly in front of the fireplace. To me, this is the ultimate pampering that one could ask for.

The best part of the stay was to appreciate the amazing yet healthy 3 Michelin-Star meals 3 times a day. Gourmet breakfast was served in my room presented in a large silver tray with freshly cut flowers. I learned later that for the chef's *Minceur* slimming menu, the mouthwatering 3-course lunch and dessert are surprisingly less than 600 calories. For those who would like to follow this healthy path home, his cookbooks are available in both French and English to purchase.

Before dinner, we were invited to enjoy the estate's wines with some amazing *amuse bouches* in a lounge that was the classiest '**Out of Africa**' inspired I had ever seen. Dinner was very traditional and definitely one of the best meals we have ever had. Truffle Cloud, Smoked Lobster and Roast Duck were simply cooked with fresh produce and local ingredients. While dining, I did not feel guilty asking for more bread because 'les pains' were made fresh from scratch in the kitchen, smelled wonderful and was feeling like I had done my burning for the day! Chef Guérard's desserts were also to die for, especially his famous Grand Marnier soufflé. The genuine 'old school' service experience is just so pleasant and hard to find nowadays.

At the end of my stay, my mind and body felt completely rejuvenated and unafraid to go back to the real world because I had found this secret retreat.

– B. P.



WEEKEND ON THE FARM

BLACKBERRYFARM.COM

We have been trying to squeeze in a few days around our bi-annual trips to High Point to visit what many have been calling the best in America. We just could not make it happen until this past April. Seven hours and two flight cancellations after our scheduled departure to Knoxville, I was still wondering if we would ever make it. It was a great relief to finally arrive at **Blackberry Farm** just past midnight with staff attentively waiting for us with a silver tray for supper by the fireplace in our lovely cottage in the woods.

There certainly has been a buzz about Blackberry Farm for many years, whether it was the awards for its food and farm-to-table story, the superstar visiting chefs, the 4,200 acre property itself with its luxe Southern hospitality and style or the sad story of the sudden passing of the owner Sam Beall a year ago, with his wife having to assume his role. We did not really want our expectations to skew our experience so we did not do much research and let ourselves be surprised.



PHOTOS COURTESY OF BLACKBERRY FARM

Surprised we were, the farm is quite an amazing feat! A great success in a most unexpected location at such a high level that you could not complement anyone other than the visionaries, owners and team behind it. It draws deep from what the property naturally offers, endless space, agriculture, Southern charm and a family dedicated to hospitality and service, then through some magic of a master alchemist offers it up as such a curated experience to the very top of the market.

We are talking about 500 staff looking after 68 guest rooms and cottages, golf-carts and Lexus SUV's taking you anywhere you want, full-board of the most exquisite home-made home-grown delicacies you could imagine, an in-house brewery that makes a killer saison, and just anything imaginable you would want to do in the country like archery, horseback riding or just parking yourself at the Wellhouse, pampering your days away.

And for those, who just can't kick the retail bug, even in the country, I have not seen such world-class product design, development and merchandising in a hotel before, literally, custom Bernardaud plates of the farm animals by none other than the farmer himself.

For a first timer, unless you were planning on renting one of the homes and laying back for a week or more, we would recommend a long weekend with a group of friends to keep you company and do activities together. Also, it is the South so ask about when to go so as to avoid peak bug season. If you are thinking of pairing it with any other trips, Asheville, North Carolina and the Vanderbilt Mansion (made famous in *Richie Rich*) is only 2 hours drive and worth the detour.



SEEKING SERENITY

AMAN.COM

Summertime in Japan conjures up for us images of the lightest cotton Yukatas, chilled Somen noodles and delicate pastel-tinted desserts of Anmitsu [agar agar jelly] or Kakigōri [mountains of shaved-ice topped with sweet syrup]. All of this, of course, in an attempt to beat the typically rising temperatures and humidity levels that grip parts of Japan during the season. In true Japanese fashion it is all about finding the uniqueness in a situation and crafting beauty in that, no matter what.

We cannot think of a better way to escape the metropolitan cities of Japan as the mercury rises, than to head south of Tokyo to the Shima National Park, where the resort Amanemu is situated. Barely over a year old now, Aman's second foray into Japan, **Amanemu** is the coastal, laid-back, sister to her city tower sibling Aman Tokyo. Since then, much has been written about her, many photographic images captured and she's stolen the hearts of many a visitor.

We asked the interior architect on the project, Albano Daminato, of Studio Daminato, to write for us here about the design of the resort, such a key element in any Aman development. For him, this project represented his ongoing collaborations with the Singapore studios of Kerry Hill Architects – the mastermind architects of both Aman Tokyo and Amanemu, along with numerous other Aman resorts globally.

“It is always such a privilege to work on any Aman project. With Japan this seemed like a natural progression from our work in Bhutan with Amankora. With design it is easy to fall into what may be a very clichéd image of how to create a resort in a foreign country – and it is the ability to find the spirit, the soul, the aesthetic heart of a culture and to render that sensitively in a built form, that is the challenge. It is with careful research and thought, that I hope we create spaces that are not a pastiche of cultural elements, but instead offer spaces that represent authentically their geographical location and history. Working with Kerry Hill the desire was to create a village inspired setting set within the natural landscape facing Ago Bay.



PHOTO COURTESY OF AMAN





The pavilions themselves are described by Mr. Hill as “presenting a contemporary interpretation of the traditional Minka farmhouse, with steeply pitched roofs clad in silver glazed clay tiles and charcoal timber walls” – the interior and exterior architecture are strongly linked and one informs the other. Material palettes were kept to a minimum. In contrast to the rich, textured, midnight hues of the building shells are the interiors that are a combination of the palest Japanese blonde woods, crafted white plaster surfaces and natural stones. This juxtaposition acts as a gentle nod to the classical Japanese lacquered box. Interiors of all of the buildings were conceived primarily as calming, restorative spaces. In homage to the strength of the roofline forms, the interiors throughout the resort pay respect, in some form, to the sculptural possibilities that were offered by such soaring ceiling heights.

Guest rooms and many public areas are lined in the same light coloured woods, along with a palette of soft tinted natural textiles and furnishings. As for all Aman properties, the design and detailing of the furniture, fittings and accessories are also custom-made and considered unique to that project.

This visual language continues on into the numerous public areas of the resort – from the spatial qualities of the Spa’s organically formed treatment rooms to the peaceful architectural forms of the Dining Rooms and various Lounges, out to the terraces and the unobstructed views beyond the luxurious main swimming pool. Set also into the landscaped terraces are various water features and hot spring onsens adding to the restorative spa offerings. A stone bathtub forms a key element to all of the guest villa types, whilst in the villa suites an expansive private onsen bathing area is also provided.

Views to the natural landscape and the bay are carefully orchestrated from all interior spaces and remind me, at once, of the work of the master Japanese film maker Yasujiro Ozu. Ozu’s skill at capturing the perfect still life, or a transition from one interior space to another, along with his famously titled ‘Tatami shot’ [in which his camera was placed at low height to resemble the view if one was kneeling at floor level] are in keeping with the horizontality of many views over the villa terraces from the resort’s interiors.

Each interior and architectural element is carefully considered to form a serene, homogeneous whole that we hope reflects the considered proportions and elegant simplicity that is so much part of the Japanese ethos, allowing guests to find peace and inner reflection.”





PHOTO COURTESY OF SCHLOSS-ELMAU

THE GERMAN CASTLE

SCHLOSS-ELMAU.DE

Coming from Thailand, the pursuit of a spa vacation outside the kingdom is usually not high on our list of activities. Most of the time, they end up being just an overpriced disappointment or a painful affair where a visit to the Chiropractor is needed afterwards.

The reality is like all things, it is a quest for quality and at the top of the pyramid, there aren't that many choices. The only reason we even considered it because it came as a recommendation from a very, very credible source who is world-renowned for his regular articles on travel in the FT.

I don't know if it's the fondness we share for things German or quality in general but his description of the hotel bookstore just made it impossible to miss. How many hotels in the world can you say has a well curated bookstore you could just spend hours in? None, except the Schloss.



So, off we went to Munich, and after the requisite visit to the Liaigre shop, and picking up some treats at the lovely Dallmyr Gourmet shop and a quick glass of heffeweizen at the beer hall, we drove a leisurely 90 minutes south towards Austria through small Alpine towns to arrive at the **Schloss Elmau**.

From the moment you step out of the car, you feel enveloped in quality. Quality in the level of care and service and quality in the design and furnishings. The style may not satisfy the design cognoscenti of the world but it is as in most cases trumped again by this attention to detail and quality.

We stayed at the Retreat which is the newer wing in a very spacious suite, which was probably larger than we needed. From the bed we could see a full view of the mountains and walk straight out from our large balcony and down through a lush

lawn to the stream where small decks with sun loungers are placed. We ended up spending a lot of time just reading and dipping our feet in the cold spring water while being lulled by the constant distant clanking of cowbells.

There is endless choice of food and beverage, including a Michelin starred Italian and even a Thai restaurant. We tried most of them but actually enjoyed the breakfast most. I usually hate buffets but I have to admit that I cannot avoid those at high-end German hotels where there is honey from the farm next door to most regions of the country or a plethora of country breads that leave me scratching my head. It's simple, things that keep well are in the buffet and things that need to be made a minuit are by order.... if most hoteliers would do the same.

For fear, we got through most of the days avoiding the massage and just sampled little pieces of the spa services to get a feel for it, my wife the manicure, myself their famous hammam. For those who like to be washed like a little kid on a marble platform by a middle aged Turkish man, I am sure it doesn't get much better than this but I realized a few minutes in that it was going to leave me feeling a little too 'touched'. Even with the surprise hammam experience, on the very last day I woke up with a tight shoulder and decided, 'what the heck, let's give the massage a try'. If I had only just dove right into the massage at the beginning of the stay, I am pretty sure we would have been doing a few hours a day. My masseuse was just amazing! In Thailand we get a lot of generally good masseuse who are well trained and have good technique but this was different. It was like having a master who knew how each and every muscle came together and the very best way of fixing problem areas while rendering such a sense of relaxation. I would go back just for this alone.

This story would not be complete if I didn't mention a few other things: 1) the spa is its own separate multi-level building with everything: bathhouse, hammam, massage rooms 2) the heart of this place is in the arts as it started out as a place for artists to stay and teach other younger apprentices and there are performances from famous musicians most times of year 3) they have a little mountain log cabin that is a must visit at the middle of a long hike with quintessential red and white checkered table cloths and tall glasses of beer, unreal.

So when you next feel the need for fresh mountain air and a quality spa experience, shake off the fear and head to the Schloss.



PHOTO COURTESY OF SCHLOSS ELMAU



TWO MEN FISHING IN BOAT, PIERMONT, NEW YORK, 1992

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



PHOTO: IRLA LIPPKE

THE BILLIONAIRE'S GIFT

STONEBARNSCENTER.ORG

David Rockefeller passed away in March 2017 at the age of 101. He was remembered as a brilliant banker, a sharp businessman, an heir to a vast fortune with the most famous last name in America and most of all, a generous philanthropist and a visionary.

One of the legacies he left behind was **Stone Barns Center for Food & Agriculture**, a picturesque 80-acre working farm, part of the Rockefeller estate situated in Pocantico Hills in the Hudson Valley, about 50 minutes north of New York City. It is a non-profit organization and laboratory for young people and the public to learn more about sustainable farming practices and be educated on the sources of healthy and seasonal food. Originally, the historic barns were built as a dairy farm in the 1930s by Mr. Rockefeller's father, John D. Rockefeller, Jr. Later on in 2004, he and his daughter established Stone Barns to honor the memory of his late wife Peggy who had been a strong advocate for the preservation of American farmland.

We often drive to Stone Barns on weekend as it is just an hour drive from our Connecticut house and it is different every time we visit. You can see chickens and turkeys roaming around the woodlands along with the cows, goats and pigs. On the farm, they grow hundreds of varieties of vegetables, fruits, flowers and herbs both outdoor and in their heated greenhouse. Each season at the Barns, you will see different landscapes and activities on the farm. Not to mention the seasonal menu offered at their award-winning restaurant, Blue Hills at Stone Barns run by the executive chef Dan Barber who also owns the same namesake restaurant in Manhattan. The produce and meat are supplied by the farm directly to your table in a very sophisticated way. All courses that Chef Barber and his team create with their imaginations are very creative, delicious and unforgettable. One dinner could last up to 4 hours.



Besides the workshops, lectures and events led by experts throughout the year, Stone Barns has a lovely cafe for those who prefer to eat casual while enjoying the greens and fresh air. During one visit we spotted Bill and Hillary Clinton standing in line for their coffees post mid-morning jogging. Next door is a well-stocked 'farm store' where you can pick up homemade jam, organic honey and of course, fresh fruits and vegetables from the Stone Barn's orchards.

One year, Mr. Rockefeller personally invited his close friend and famous neighbor, Martha Stewart to come to Stone Barns and be the judge for his pie bake off. He came to the event and introduce Martha himself and the crowd couldn't be happier. This little gesture has made the farm a very special place for the community and those who participate in the programs.

It is very exciting to know that this past Spring, Stone Barns Center just released its first book titled *Letters to a Young Farmer: On Food, Farming, and Our Future* to help create awareness of the future farming system and finding path to a more sustainable one. It is a collection of insightful and impassioned essays by 36 renowned contributors, including Chef Barber, Michael Pollan and Alice Waters who appreciate good food grown with respect for the earth. And in the summer, Stone Barns will launch a series of 10-day intensive programs where high school students discover why food matters through in-depth, hands-on experiences on the farm and in the kitchen.

THAI CRAFT

ASIAN-OASIS.COM

Lisu Lodge is a hill tribe-style lodge nestled in the valleys of Mae Tang. A short hour drive north of Chiang Mai brings you to the peaceful and serene hideaway within a mountainous landscape. At the lodge they work hard to truly embrace the essence of sustainable country living. From the food you eat to the soap they provide, every part of the experience is carefully crafted.

You can relax in one of their 4 comfortable traditional Lisu style homes with spacious patios overlooking the rice fields while eating traditional northern-style Thai food served with organic rice and fresh vegetables brought directly from the garden. Our favorites are Nam Prik Ong, a tomato-based dip with ground pork and curry paste and Khao Soi, a noodle curry soup with a coconut milk base.



PHOTOS COURTESY OF ASIAN-OASIS

For daytime activities, you can simply unwind with a Thai massage or visit the local village. Our take is to get adventurous with their 'Triathlon' which combines hiking trails, mountain biking and bamboo rafting - all in one go. During the excursion, the lodge will pack a cute 'Bento Box' and let you do your own picnic under a shaded tree. The box usually includes delicious grilled chicken or catfish, sticky rice, chili dip, pork jerky, hard boiled egg and fruit/dessert. After lunch, we do a short hike before letting loose on the bamboo rafting. They also provide tubes should your group want to float along the creek to cool off.

Immerse yourself in the culture and learn all about how the lodge co-exists with the village, both supporting each other. Their newest activity is visiting Araksa, an all-natural tea plantation right down the road - a short bike ride so you can

enjoy the view along the path. At Araksa, Charlie, their jolly tour guide will take you on a 2-hour tour through the plantation; learn about tea growing and its process, pluck your own tea leaves from the garden, watch a hand roasting demonstration and sip a nice cup of tea and snacks in the tea room. A visit to Araksa is unlike any tea plantation you have ever experienced. It is authentic and simple as the way it should be.

Simplicity is definitely the core of our relaxing weekend here. Nothing fancy but completely fulfilled mother nature, authenticity and the hospitality at Lisu Lodge. Until next time!



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DESIGN BY ARNE JACOBSEN

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AJ Table Lamp	AJ Floor Lamp
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DESIGN BY JEAN-LOUIS DENIOT

Baker

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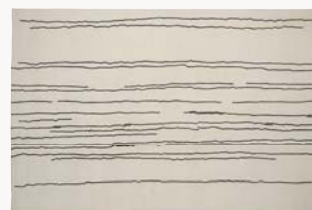


Gravitas Bottle Opener with Leather Pouch

Barbara Barry

A thing of beauty lasts forever. This sculptural bottle opener comes in its own leather pouch for gifting.

BAHT 4,000



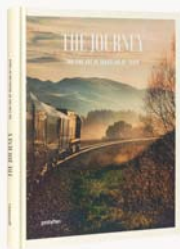
Woodlines Rug

DESIGN BY NAJA UTZON POPOV

Carl Hansen & Son

The Woodlines Rug Collection draws inspiration from nature and a study of wood and its attributes. Naja Utzon Popov has zoomed in on countless lengths of wood, magnifying the unique characteristics that contain a wealth of details and express the wood's character.

BAHT 100,000 (170 X 240 CM)



The Journey: The Fine Art of Traveling by Train

Modern travels' focus on speed often took away the romance of human relationships with time and place. The book brings back that lost element by presenting a comprehensive survey of the most beautiful train journeys from around the world. Beautiful photographs and informative texts made this book an essential and timeless reference.

Available at Open House Bookshop by Hardcover
Central Embassy, 6th Floor

Benson Coffee Table

DESIGN BY RODOLFO DORDONI

Minotti

An overlapping of shapes and skillful combination of luxury materials. Its sculpted form is enhanced by the substance of wood and the shine of metal. The Benson coffee table sits right on the floor and comes in two different sizes that complement its intended use.

BAHT 291,000



Grand Siècle 12-Light Chandelier

Saint-Louis

Unconventional chic variation of the Royal line, the Grand Siècle chandelier is adorned with elegant lampshades, giving it a piquantly baroque boudoir style with its soft and delicate glow.

Price upon request



Miami Center Table

DESIGN BY MARIETTE HIMES GOMEZ

Hickory Chair

The Miami Center Table is the marriage of a Saarinen-inspired White Carrara marble top, with a tapered round edge along the circumference of the marble atop a stunning carved base. The marble is handpicked with a focus on finding the purest slabs of white with the finest vein details.

BAHT 171,000



Sayl® Chair

DESIGN BY YVES BÉHAR

Herman Miller

Inspired by the principles of suspension of the Golden Gate bridge in San Francisco, the frameless back of the Sayl chair encourages a full range of movement to let you live and sit unframed, going beyond expectations to surprise and delight us at the affordable price.

BAHT 19,800

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PHOTO COURTESY OF BLACKLANE



Driving in the Blacklane

Remember the days of reserving Town Cars to shuttle you to and from meetings or to take you from airport to hotel. There was always a certain comfort to know that your ride was prearranged and that you would not have to fuss with the local taxi stand. Everyone had thought that with Uber, Lyft and GrabTaxi those feelings would have evaporated because you would be able to get one instantly. That is just not true as you can end up waiting over 10 minutes for these services at busy airports and cities.

Enter Blacklane, the professional driver service for the modern day. Through the app, you pre-book as many rides as you like and you can rest assured that there will be a professional uniformed driver waiting for you in a proper car of your choice when and where you choose. With the service available in over 250 cities in 53 countries, you do not need to worry about availability.

Booking is as easy as 1-2-3, just like reserving a flight or a hotel room. Simply download the Blacklane app or go to their website, schedule a pick up time, locations for pickup and drop-off and the car class. And you are done!

You will receive 2 emails and SMS updates on the day of your ride. One to inform you that your car is on its way and a second, to let you know as soon as your driver has arrived at the pickup location. It includes a 15-minute waiting time for standard pickups and 1 hour for airport pickups, just in case your flight delays or the customs clearance takes longer than expected. If you give them your flight number they will track your flight and automatically adjust the pick-up time.

Their clean and well-maintained vehicles are categorized in Economy, Business Class, Business Van and First Class. We always end up with a nice Mercedes Van due to the amount of luggage on long trips but if you travel light and want to splurge a little, we recommend a First Class ride in an S-Class or BMW 7 Series.

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