

# CHANINTR LIVING

*Fall 2011*

*Kitchens, Food & Friends*





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HOME

CHANINTR LIVING

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CHANINTRLIVING.COM

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HICKORY CHAIR KRAVET MARTHA STEWART FURNITURE MCGUIRE MINOTTI SLEEP TO LIVE

# CHANINTR LIVING

Fall 2011

As our regular readers already know, all of us involved in creating this publication are, by no choice of our own, a member of the 'foodies'. According to Wikipedia, 'a Foodie is an informal term for a particular class of aficionado of food and drink'. Our definition would be a category of people who plan trips according to meals, spend hours poring through blogs and reviews of restaurants and always struggle with the dilemma of trying the new or sticking to the old when time is limited.

With the amount of guides out there catering to such a wide group, quite often now, we are finding that a more reliable source of that special meal is from like-minded friends. And when friends like the ones who have kindly given their recommendations to this issue tell us their favorite places to eat, we are certain it will also become one of ours as well.

For me, authenticity matters a lot. Whether in the choice of a White Carrara marble for floors and counters while knowing full well that it will stain over time (and gain character), or offering only freshly squeezed orange juice or none at all. The character of a place and its core can be felt the minute you walk in and long before the first plate lands.

Whether eating chicken noodles from a copper pan in the middle of a Bangkok Chinatown side street or at Daniel in New York, the line that runs from the creators mind to the last bite for me has to be alive. Unfortunately, few have been able to master that connection as they grow their restaurants internationally. Restaurants are so tricky because the guest is judging the experience second by second and the number of senses and dimensions that are being delivered is so complex. I really hand it to all those restaurateurs and chefs like Robuchon who have perfected it.

Bon appétit!

*Chanintr*

Chanintr Sirisant

*Chanintr Living*

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Design by  
Casestudy Limited  
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Cover:  
Bernadette in Kitchen,  
Snedens Landing, New York, 2002

PHOTOGRAPHY BY CHANINTR LIVING EXCEPT WHERE NOTED.

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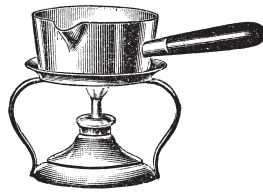


Classic Modern  
Furnishings.  
Original Product.

Charles and Ray Eames, Emeco,  
Fritz Hansen, Philippe Starck,  
Libeco, George Nelson, Dedon,  
Mark Goetz, Carl Hansen,  
Thomas O'Brien, Eos and  
John Pawson.

# Craft

Noble Solo Thonglor  
Sukhumvit 55, Bangkok  
+662.655.0415



Why is that we humans are always on a quest for the next best restaurant? That one place that serves beautifully prepared food in just the right atmosphere with service appropriate to its surroundings that we can go home and rave to our friends about or tweet while we are dining knowing full well that our friends will begin commenting from the moment that we hit the send button. Happening upon these places, however, is not quite as easy as typing 140 characters on your iPhone. *TYPICALLY, WE ONLY TRUST A FRIEND'S SUGGESTION AND THEN ONLY THOSE FRIENDS THAT WE IMPLICITLY TRUST FOR TASTE AND STYLE.* So in this spirit, Chanintr Living introduces you to 7 of our friends from around the globe whom we trust for everything from style to gracious living. Please meet our friend's and their favorite restaurants and recipes.



# David Meredith Graphic Designer

*New York City, NY*

My favorite restaurant though I've been to many places in the world is still *MAS (FARMHOUSE)* in New York City. I've had 5 of my top 5 meals there. I love that they tailor the dishes to your taste and allergies. Amazing place. I was actually introduced to it by Barbara Barry.

MAS (FARMHOUSE)  
39 DOWNING STREET  
NEW YORK, NY  
+1.212.255.1790  
MASFARMHOUSE.COM

## Blowtorch Prime Rib Roast

Recipe from Ad Hoc at Home by Thomas Keller

Serves: 6

4½ lb One 2-Bone Center-Cut Rib  
Kosher Salt  
Coarsely Ground Black Pepper

Gray Salt or  
Coarse Sea Salt  
Horseradish Cream

Position an oven rack in the lower third of the oven and preheat the oven to 275°F.

Put the roast on a roasting rack in a roasting pan. Hold a blowtorch about 1 inch from the roast and turn to lightly brown the fat on all sides; the idea is to start the fat rendering and to torch the meat just until the surface begins to turn gray. Season the roast generously with salt and pepper.

Transfer to the oven, with the meat toward the back of the oven, and cook until the roast registers 128°F in the center. The total cooking time will be about 2 hours, but begin to check the temperature after 1½ hours. Remove from the oven and let rest in a warm spot for at least 30 minutes for medium-rare.

To carve, cut the meat away from the bones. Arrange the meat on the platter and sprinkle with gray salt and pepper.

Serve with the horseradish cream on the side.



PHOTO: CHARLES THOMPSON

# Tory Burch Fashion Designer

*New York City, NY*

**MAREA** has incredible seafood and homemade pasta dishes—always fresh and seasonal. Their spaghetti with sea urchin and crab is one of my favorite recipes.—*Tory Burch*

MAREA  
240 CENTRAL PARK SOUTH  
NEW YORK, NY  
+1.212.582.5100  
MAREA-NYC.COM

## Spaghetti with Sea Urchin and Crab Marea, New York

### INGREDIENTS:

4 tbsps extra virgin olive oil	1/2 cup white wine
4 scallions, thinly sliced	10 oz crabmeat
3 cloves garlic, thinly sliced	4 oz sea urchin
1/2 tsp chili flakes	Salt to taste
1 lb tomatoes, chopped into 1/2-inch dice	1 lb spaghetti pasta

Bring 6 quarts of water to boil and add 2 tablespoons of salt.

In a 12- to 14-inch sauté pan, heat oil to medium heat. Add scallions, garlic, and chili flakes, and sauté 1 minute, until light golden brown. Add tomatoes and salt, and toss until tomatoes begin to break down, about 7 to 8 minutes. Deglaze with white wine and evaporate the alcohol. Add crabmeat and sea urchin, season with salt, and reduce heat to a slow simmer.

Meanwhile, cook pasta until tender but firm, about 6 to 8 minutes. Drain and toss in pan with sauce. Toss until well coated, and drizzle with high quality virgin oil. Serve immediately.



THOMAS O'BRIEN COURTESY OF AERO STUDIOS

# Thomas O'Brien Interior & Home Furnishings Designer

*New York City, NY*

ED'S LOBSTER BAR  
222 LAFAYETTE STREET  
NEW YORK, NY  
+1.212.343.3236

THE ODEON  
145 WEST BROADWAY  
NEW YORK, NY  
+1.212.233.0507

## FAVORITE RESTAURANT ?

My favorite restaurants in New York are the disappearing ones – the increasingly rare neighborhood spots that are simple and charming, that have been there forever. There is something about the longevity of these places, especially in Greenwich Village and around Soho where I work, that is such a part of the magic of New York to me. I go to *ED'S LOBSTER BAR* up on Lafayette Street and I do love *THE ODEON*. They're from different eras, but they are both fixtures of this downtown creative world.

## FAVORITE RECIPE ?

I grew up with grandparents who gardened, and I would like to think that they would be especially proud of the kitchen garden I've cultivated at my house. I have been eating almost exclusively out of the garden all summer. I like to cook and make salads with whatever is ready to be picked. I've been growing many kinds of herbs, and I chop those up in a mix to layer into everything from pasta to omelets.

It's about keeping the flavors fresh and rustic – more about a method than recipes. I roast or marinate different ingredients separately, and then I just throw them together. I entertain around the kitchen island, prepping all kinds of little bowls of things, visiting with friends while I cook.



PHOTO COURTESY OF BARBARA BARRY

# Barbara Barry Interior Designer

*Los Angeles, CA*

The simplicity and humbleness of the space, the food and the people who cook and present it is authentic and terrifically inspiring. It takes us back centuries to when we only ate local food.

NOMA  
STRANDGADE 93,  
1401 COPENHAGEN, DENMARK  
+45.3296.3297  
NOMA.DK

## Fresh Cracked Crab

I love it because I just caught some in the San Juan Islands! You have only three days a week to put the crab pots out. You can only take home five. It is fun to do as well as so fresh to cook and eat right away.

THE RECIPE IS SIMPLE :

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Hot water and salt! Eat with fresh French bread, crisp salad and Kistler California Chardonnay.

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PHOTO COURTESY OF ANDRE FU

# Andre Fu Interior/Architect

*Hong Kong*

It is my first collaboration with celebrated restaurateur Alan Yau to create a destination-dining concept.

The design ethos of **BETTYS KITSCHEN** is based on the aesthetics of postmodern “cucina rustica”, to represent a modern renaissance in the spirit of Tuscany and Provence. I have put a spin on the concept of cucina rustica, where the lines are cleaner, the details more restrained, with the styling being as functional as it is decorative.

To me, Bettys Kitschen embodies the spirit of an honest dining experience that focuses on comfort and quality.

BETTYS KITSCHEN  
LEVEL 2, IFC MALL  
CENTRAL, HONG KONG  
+65.2979.2100  
BETTYS.COM.HK

## Soupe à L’oignon

THE RECIPE :

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Have the onions cooked slowly until the melting sugars approach burning temperature, becoming brown. In the final stages of cooking, cognac or sherry is often used to enhance the caramelized onion flavor and to deglaze the pan. The beef stock base is usually topped with the crouton - the soup is then served in the bowl or ramekin in which it was broiled or baked.

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It is the first meal I prepared for my parents whilst at boarding school.



PHOTO COURTESY OF LINDA RODIN

# Linda Rodin Fashion Stylist & Founder, Rodin Olio Lusso

*New York City, NY*

THE LITTLE OWL  
90 BEDFORD STREET  
NEW YORK, NY  
+1.212.741.4695  
THELITTLEOWLNYC.COM

*OMG. My fave restaurant...  
is **THE LITTLE OWL**.  
It's easy.*



PHOTO COURTESY OF RODNEY SMITH

# Rodney Smith Photographer

*Snedens Landing, NY*

LA GRENOUILLE  
3 EAST 52ND STREET  
NEW YORK, NY  
+1.212.752.1495  
LA-GRENOUILLE.COM

HILL COUNTRY BBQ  
30 WEST 26TH ST  
NEW YORK, NY  
+1.718.213.4835

KATZ'S DELICATESSEN  
205 EAST HOUSTON STREET  
NEW YORK, NY  
+1.212.254.2246  
KATZSDELICATESSEN.COM

For me the atmosphere is as important as the food. Although I love food, I have a tendency to eat so fast that many people think it is impossible for me to taste the food. I think there is some truth to this, therefore I probably am not the person to distinguish delicate, subtle delicacies in the food. It is all taken in so quickly that who can distinguish a delicate tarragon garnish from ketchup.

However, *LA GRENOUILLE*, which I have been visiting for over 40 years, is my favorite New York Restaurant. When you walk inside from the bustling New York street, you are greeted by an oasis of serenity and beauty. With perfect service and everything beautifully prepared. I have always loved it there.

Now to the real heart of the matter. For food that better fits my eating habits, my favorite two dives are *HILL COUNTRY BBQ* on 26th Street and a Brisket Sandwich at *KATZ'S DELICATESSEN* on Houston Street, and for dessert a rice pudding from *RICE TO RICHES* in Soho.

I don't cook anything, I even have trouble on occasion boiling water, but my favorite food to eat is on a warm Summer day to have a grilled steak with fresh corn on the cob, sliced home grown tomatoes, with mozzarella and cherry pie for dessert.



CHEF YAMAMOTO LADLES HOMEMADE DASHI INTO THE SUKIYAKI POT BEFORE PLACING IT ONTO THE STOVE.

# Pure Japanese at Nai Lert Park

GENJI  
SWISSÔTEL NAI LERT PARK  
WIRELESS ROAD, BANGKOK  
+662.655.4265

Even before Genji at Nai Lert Hotel was renovated, we always dined there. Not only because it was convenient to the Chanintr Living offices, but also because it was delicious and has what we consider to be the best garden view in all of Bangkok.

But since its recent renovation, we now eat at Genji at every possible opportunity. Owner, Pollawut 'Tat' Bodiratnangkura is responsible for the recent makeover of the classic 27-year-old restaurant and his love for design and all things Japanese are apparent from the moment that you walk in the door. But nothing is more noticeable than the quality of food that is now being served at Genji.

29-year-old Kobe Chef Yoshihiro Yamamoto first arrived in Bangkok one year ago and started working at Genji. Chef Yamamoto specializes in Sushi and Sashimi and has a history in Kaiseki cuisine but no matter what type of Japanese cuisine, he always prepares every dish with precision using the freshest homemade quality ingredients. Chef Yamamoto makes his own dashi (stock), soy sauce and tonkatsu sauce.

As a bonus, Chef Yamamoto's wife is a pastry chef and makes the lightest Japanese cheesecake in Bangkok and also prepares traditional Japanese sweet dishes presented in a not so traditional way. Try the Sushi Lunch Set or the Tempura Soba Lunch Set and you'll instantly understand why we continue to go back again and again.



# 源氏

## Oyako Donburi

From Japanese Cooking A Simple Art by Shizuo Tsuji

Serves: 4	sauce:
6-8 cups hot cooked rice	2 ½ cups dashi or chicken stock
4-5 eggs	6 tbsps dark soy sauce
¼ pound (115g) chicken	3 tbsps light soy sauce
2 long onions (Naganegi) or 4 green onions	3 tbsps sugar

### *To prepare:*

Mix (do not beat) eggs in a bowl lightly with chopsticks or fork and set aside. Cut boned chicken (with or without skin, as preferred) into ¼ inch pieces. The chicken should be raw, but if the purpose of making the dish is to use leftovers, cooked chicken is fine, as is thin-sliced raw or cooked pork or beef. The flavor is best if you start with raw meat. Wash and clean onions. Cut diagonally into 1 inch lengths.

### *To cook:*

Combine ingredients for sauce in a medium-sized saucepan. Bring to a gentle boil over medium heat. Add chicken and simmer, uncovered, for 5 minutes. Add onion and simmer 1 minute longer. Correct seasoning, if necessary. Stir the eggs and pour gently in a steady stream around the chicken in the simmering sauce. Let the egg spread naturally. Do not stir. Keep heat at medium high till the egg starts to bubble at the edges. At this point, stir once. The egg will have almost set but will still be a little runny. Keep in mind that the high temperature of the rice over which the egg will be placed will do the final cooking. Do not let the egg cook hard.

### *To assemble and serve:*

Put portions of hot rice, 1½ to 2 cups, into individual donburi bowls, or use deep soup bowls. With a large spoon, scoop a portion of the egg topping and sauce and place on rice. Sauce will seep down into rice, but the dish will not be soupy. Serve immediately. With this meal-in-a-bowl, serve hot green tea. Also goes well with a clear soup.







## Barbara Barry Living at The Oriental Residence Bangkok

Recently, the Oriental Residence Bangkok officially unveiled the first two Barbara Barry residences fully furnished by Chanintr Living.

Chanintr Living is designing and decorating 17 units in the Barbara Barry style and two of the completed units are now ready for viewing. To personally view the Barbara Barry units at the Oriental Residence Bangkok, please contact Chanintr Living at +662.655.0415.

ORIENTAL RESIDENCE BANGKOK  
110 WIRELESS ROAD  
BANGKOK  
[ORIENTAL-RESIDENCE.COM](http://ORIENTAL-RESIDENCE.COM)







On Friday, September 23rd, Chanintr Living will open its new concept store, Craft, at Noble Solo Thonglor. Craft features all original products from the great modernist designers and design houses such as

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Charles and Ray Eames, Fritz Hansen, Emeco, Dedon, Philippe Starck, Libeco, George Nelson, Mark Goetz, Carl Hansen, Thomas O'Brien, Eoos and John Pawson.

---

Craft strives to become your classic modern furnishing store in Thailand offering everyday attractive pricing.



PHOTO COURTESY OF BULTHAUP



# The Belly of the Architect's Kitchen

On October 1st, Bulthaup will open its doors for the first time in central Bangkok. Ideally located in Thonglor, the new Bulthaup showroom covers around 160 square meters of space – perfect for showcasing kitchen designs, living space concepts and recent innovations. No other kitchen brand combines the concepts of German quality, craftsmanship, international design reputation and entrepreneurial values than Bulthaup.

Bulthaup is synonymous with the architecture of the living space that extends beyond the kitchen and creates an architecture in which the eye, mind and body feel live in harmony. The new space features 3 kitchens; the b1, b2 and b3 which form the focus of the display and provide space for cooking and communicating.

The new showroom will offer consumers, architects, project developers, designers and guests a platform for communication and a space to meet. The Bulthaup showroom provides the perfect hub for the modern communicative, sociable and familial lives that we lead today: the kitchen living space.

Bulthaup is available exclusively through Chanintr Living.



PHOTO COURTESY OF MINOTTI



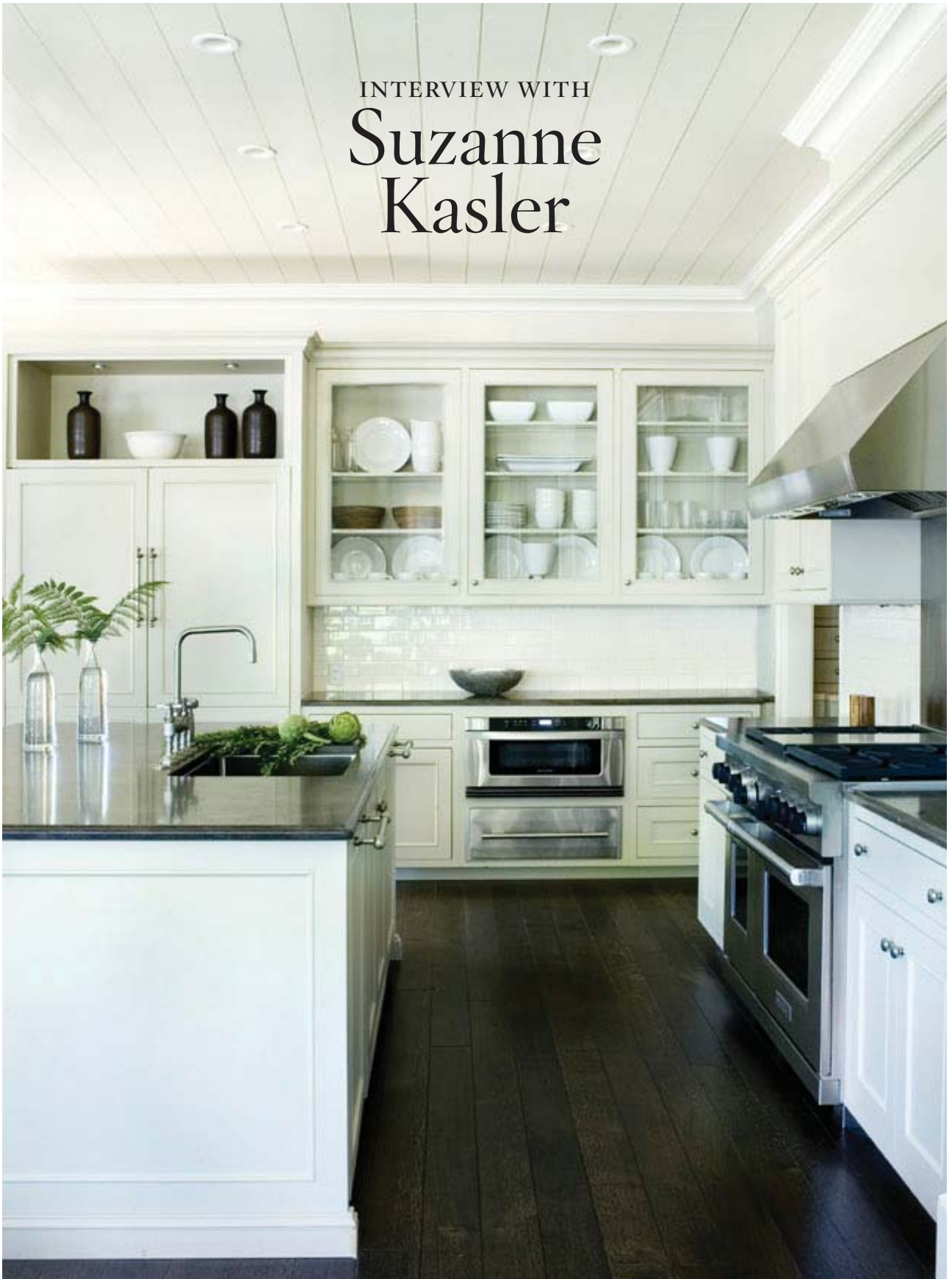
# Minotti On The Move

Beginning on Friday, September 23rd at the new Minotti showroom at Noble Solo Thonglor on Sukhumvit 55, Chanintr Living customers will have the pleasure of viewing Minotti's 2011 Collection, recently presented at the Salone del Mobile in Milan.

A valuable opportunity to discover the latest home furnishings coordinated by Rodolfo Dordoni, including Allen and Donovan, two sofas-one powerfully influenced by a lightness of line and proportions; and the other by functionality of size and the soft comfort of its size - and the Jensen armchair, a harmonious blend of technology, design, comfort, and the utmost in the art of Italian upholstery. All covered in the finest fabrics, to lend the collection added value in terms of consistency, harmony, style and personality.

Minotti is available exclusively through Chanintr Living, the authorized Minotti dealer in Thailand.

INTERVIEW WITH  
**Suzanne  
Kasler**





WHEN AND WHERE WERE YOU BORN?

August 9th in Texas.

WHERE DID YOU ATTEND UNIVERSITY?

University of Cincinnati College of Design, Art, Architecture and Planning.

WHERE DO YOU CURRENTLY LIVE?

Atlanta, Georgia.

DO YOU HAVE ANY PETS?

A darling Berman kitty named Hannah.

WHAT IS YOUR TITLE AND WHAT DO YOU DO ON A DAILY BASIS IN YOUR JOB?

Owner and President of Suzanne Kasler Interiors and Suzanne Kasler Home.

WHAT IS YOUR FAVORITE...

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HOLIDAY DESTINATION?

France.

CLOTHING DESIGNER?

Stella McCartney.

RESTAURANT?

Bacchanalia, Atlanta, GA – I love Bacchanalia for its delicious and creative American dishes. The ingredients are all organic and most come directly from a local family-owned farm.

STORE?

10 Corso Como in Milan.

CANDLE?

Vanilla or lavender scent.

WINE?

Veuve Clicquot Champagne.

WHAT ARE YOU CURRENTLY READING?

Fashion blogs on my iPad.

WHAT IS ONE NECESSITY WHEN TRAVELING?

My black cashmere Louis Vuitton wrap.

IF YOU COULD LIVE IN ANYTIME THROUGHOUT HISTORY, IN WHAT TIME WOULD YOU CHOOSE TO LIVE AND WHY?

I would most love to have lived in France during the peak years of Maison Jansen in the early 20th century. I am inspired by the designers' ability to create dramatic but livable spaces.

Jansen combined traditional furnishings with new trends of the era and mixed beautiful European antiques with more casual contemporary pieces from their own workshop. In my own work, I love to take a fresh approach to classical design by mixing styles and antiques with modern pieces.

WHAT DO YOU THINK THE WORST TREND IN HOME FURNISHINGS HAS BEEN OVER THE PAST FEW YEARS? THE BEST?

I look at trends as inspiring change and new ideas so I do not look at them as a negative. The best trend is access to great design at any level, i.e. the 1st dibs website allows us to shop all over the world!

DESCRIBE YOUR DESIGN STYLE IN 3 WORDS?

Continental...Fresh...Classic...

IF YOU COULD GIVE ADVICE TO YOUNG DESIGN STUDENTS, WHAT WOULD IT BE?

Find your passion and never underestimate the value of hard work. I always tell my staff that I am constantly working because I am always looking and collecting inspiration from my surroundings.

IF YOU COULD GIVE ADVICE TO INTERIOR DESIGNERS, WHAT WOULD IT BE?

Be inspired, but be authentic to your own style! When a client asks me to do a house, the process is about more than decoration. It's about showing people how to live better and enjoy their own home. My goal as a designer is to make the world more beautiful.

IF YOU COULD GIVE ADVICE TO SOMEONE SHOPPING FOR FURNITURE, WHAT WOULD IT BE?

When you find something you love, buy it! I have redone entire rooms around a favorite piece that I unexpectedly found. One of the pleasures of doing a home is expressing your personality. My own home is a collection of all sorts of things that I've been drawn to. No one else would put them together, but that's what creating your own style is all about.

# The Guide of What and Where to Buy



## Limited Edition

*Herman Miller*

This year, we are bringing you our hottest product - The Eames Lounge Chair & Ottoman - however, this time around, it is being offered as a limited edition to Asian clients only.

Featuring chrome-free black leather on a black shell, this design is super charged. Comes with a "Limited Edition" certificate upon purchase.

From Baht 234,000

## Shield Your Back

*Barbara Barry*

This generously scaled Shield Back Lounge Chair adds elegance and structure to any grouping. A solid walnut frame surrounds the modern shield form and gives the chair an inviting airy stance.

From Baht 199,000



## Beautiful Bronze Bench

*Christian Liaigre*

Indescribable attention to detail and quality make the "Sud" Bronze Bench by Christian Liaigre in striped grey silk fabric unique and a must-have for your home.

Baht 143,000



# Mangrove

*Dedon*

Mangrove was conceived by famed designers, EOOS as a versatile range of tables specifically designed to complement the Dedon collections. Indeed, with its unmistakable form and unusual means of sustaining itself, the Mangrove tree constituted an important starting point for the design.

Tops and bases in various sizes transform the Mangrove into either a table for lunches or breakfasts, or worktop or desk, or a tea or coffee-table.

From Baht 74,500



# Updated Glamour

*Thomas Pheasant for Baker*

An Oval Sofa with a deeply tufted back and seat. Curled arms. Outside upholstery is framed by nail head trim. Tapered hexagonal legs.

This glamorous sofa was inspired by an original from the 1940s. Reminiscent of boutique custom upholstery, the smooth curl of the outside contrasts with the texture of the inside tufting. This refined downtown sofa floats superbly, inviting a combination fabric. With the user hugged in the corners, it functions as a more practical tête-à-tête. Great in a bay window.

Baht 787,200

# The Bounty of Boden

*Hickory Chair Furniture Company*

Crafted in fine ash solids and veneers, the Boden Round Extension Dining Table extends from 42-inches to 66-inches with the addition of its single 24" leaf. Standard with Antique Nickel ferrules, optional Antique Brass ferrules are also available. Shown in optional Ebony finish.

From Baht 147,500



# Solid Oak Story

*Craft*

This solid oak sideboard, available from Craft, is made of actual solid oak from sustainable forests, which means that trees are replanted in order to maintain the forests in which the timber was taken. Good for you and good for the environment.

Baht 68,500



# Après Aspen

*Chanintr Living Lighting*

Designed with the idea of carefree Aspen living in mind, the Aspen Iron Table Lamp in blackened rust and natural paper shade is reminiscent of the American West with a nod to famed designer Frank Lloyd Wright.

Baht 13,000

# Jurassic Marble

*Minotti*

The Minotti 2011 Collection features this very rare and highly sought after Portoro Marble dating from the Jurassic Period, used in ancient Greece, and currently being found in Italy. An intense black color with gold and white, streaked veins, no two pieces are alike.

Price and product available upon request.

## DIRECTORY

### BAKER

THE PROMENADE DÉCOR, G FLOOR  
WIRELESS ROAD, BANGKOK  
T-662.655.0418 BAKERFURNITURE.COM

### BARBARA BARRY

SIAM PARAGON, 3RD FLOOR, BANGKOK  
T-662.129.4799 BARBARABARRYCO.COM

### BULTHAUP

OPENING SEPTEMBER 2011  
NOBLE SOLO THONGLOR, BANGKOK  
T-662.655.0415 BULTHAUP.COM

### CRAFT

OPENING SEPTEMBER 2011  
NOBLE SOLO THONGLOR, BANGKOK  
T-662.655.0415 CHANINTRLIVING.COM

### CHANINTR LIVING LIGHTING

THE PROMENADE DÉCOR, G FLOOR  
WIRELESS ROAD, BANGKOK  
T-662.655.0882 CHANINTRLIVING.COM

### CHRISTIAN LIAIGRE

THE PROMENADE DÉCOR, 2ND FLOOR  
WIRELESS ROAD, BANGKOK  
T-662.655.0385 CHRISTIAN-LIAIGRE.FR

### DEDON

*Bangkok* THE PROMENADE DÉCOR, G FLOOR  
WIRELESS ROAD, BANGKOK T-662.655.5193  
*Phuket* THE PLAZA SURIN, UNIT M6, PHUKET  
T-667.627.1626 DEDON.DE

### H B F

THE PROMENADE DÉCOR, G FLOOR  
WIRELESS ROAD, BANGKOK  
T-662.655.0400 CHMSYSTEMS.COM

### HERMAN MILLER

THE PROMENADE DÉCOR, G FLOOR  
WIRELESS ROAD, BANGKOK  
T-662.655.0400 CHMSYSTEMS.COM

### HICKORY CHAIR

SIAM PARAGON, 3RD FLOOR, BANGKOK  
T-662.129.4577 HICKORYCHAIR.COM

### KRAVET

AVAILABLE AT: BARBARA BARRY  
SIAM PARAGON, 3RD FLOOR, BANGKOK  
T-662.129.4799 KRAVET.COM

### MARTHA STEWART FURNITURE

SIAM PARAGON, 3RD FLOOR, BANGKOK  
T-662.129.4577 MARTHASTEWART.COM

### MCGUIRE

THE PROMENADE DÉCOR, G FLOOR  
WIRELESS ROAD, BANGKOK  
T-662.655.0418 MCGUIREFURNITURE.COM

### MINOTTI

OPENING SEPTEMBER 2011  
NOBLE SOLO THONGLOR, BANGKOK  
T-662.655.0415 MINOTTI.COM

### SHAW AND POSH

THE PROMENADE DÉCOR, G FLOOR  
WIRELESS ROAD, BANGKOK  
T-662.655.0400 CHMSYSTEMS.COM

### SLEEP TO LIVE

SIAM PARAGON, 3RD FLOOR, BANGKOK  
T-662.129.4477  
SLEEPTOLIVE.CO.TH

CUSTOMER SERVICE CALL CENTER  
T-662.655.0415

## BOOK REVIEW:



PHOTOS COURTESY OF WHITEZINE.COM

# MODERNIST CUISINE: The Art and Science of Cooking

By Nathan Myhrvold

Nathan Myhrvold did not just go to school; he worked on the quantum theory of gravity with Stephen Hawking. He did not just get a job; he became Microsoft's first chief technology officer. As a hobbyist, he did not just get into grilling; he won several top prizes in the World Championship of Barbecue.

So it is unsurprising that when Myhrvold decided to write a cookbook, he did not just write a cookbook.

The result is the 2,438-page, six-volume, 46-pound, \$625 "Modernist Cuisine: The Art and Science of Cooking." Astonishing in its scope, audacious in its ambition and breathtaking in its photography, the work traces the development of cooking from prehistoric spit-roasted meat and early agriculture to the seemingly magical foods of the modernists — dishes that change temperature as they are bitten into, gels that transform liquids into solids, edible dirt — and then tells you how they are made.

Indeed, the size of this book, the number of pictures it contains, and the labor that went into it, force it to carry a high price tag—at least compared to other books. But we like to look at it this way: this book is likely to cost about as much as dinner for two at a top restaurant. At the very best restaurants, its price would probably only cover the food, without wine, tip, or tax; for restaurants that are a little less expensive, that price might buy dinner for four. To us, that doesn't sound like a bad value.

US\$ 625  
AVAILABLE ON AMAZON.COM

# HICKORY



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