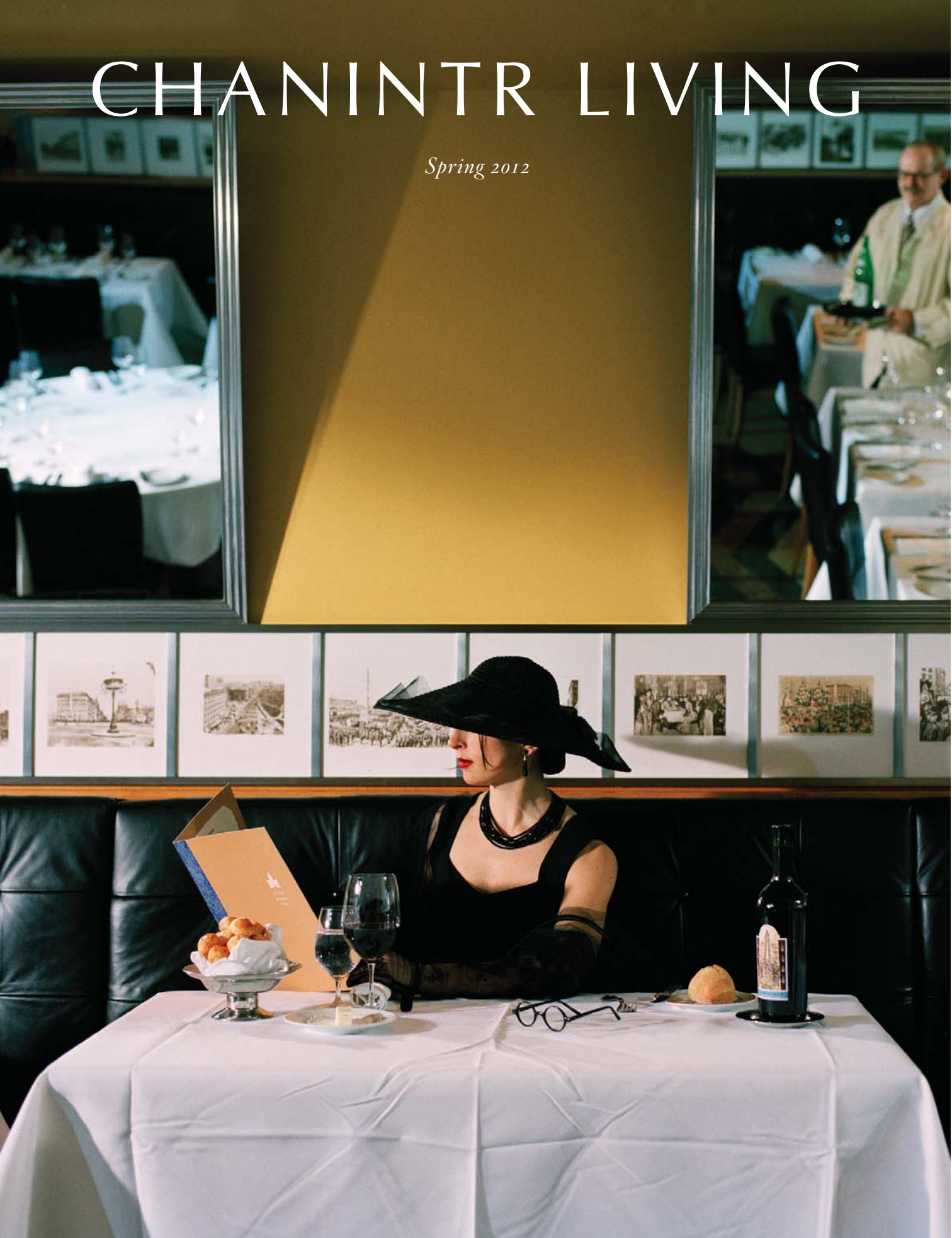


CHANINTR LIVING

Spring 2012



C H R I S T I A N L I A I G R E



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CHANINTR LIVING

Spring 2012

What more can we say of Paris that has not already been said, sung, or romanticized in a film? Love it or hate it, you always end up going back. There are few cities in the world where you can feel as if you are walking through a museum but without question, Paris is definitely one of them. The spectacle on the streets is already amazing, each door of every building is a piece of art and has a story and character to its own and everyone walking the city seems to be on display.

Like its people, it is a place of great emotion. Totally unpredictable from one trip to the next, you never know what mood the city will be in when you arrive. It often depends on the weather, if there is a strike going on or whether some event like Fashion week or Maison Objet is in full swing. But in the end, no matter the mood of the city, you always feel a sense of excitement as you land at Charles de Gaulle.

Being prepared to be surprised, in both good ways and bad, is what creates the allure of this city. It is a city of serendipity, a chance meeting on the street, a recollection of a photograph seen before or the way in which the light reminds you of a painting. I am often amazed at how the city functions at all, other times, I am awe-struck by how they can realize such a high level of creativity with such savoir-faire.

But most of all, I am lucky to be able to count many Parisians as friends and very happy to introduce our little viewpoint of Paris to you as it is very difficult to contribute anything new to such an important city other than to introduce you to some of our favorite people and places.

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New York, 2003
by Rodney Smith*

4 - 7	<i>Paris</i>
8 - 10	<i>Jardin du Luxembourg</i>
11	<i>The Power of Ispahan</i>
12 - 15	<i>Color</i>
16 - 17	<i>Le Petit Dejeuner à la Ladurée</i>
18	<i>Alcemy of The Bourbons</i>
19	<i>Montalembert Hotel</i>
20 - 21	<i>Urban Life at Sea</i>
22 - 23	<i>The André Arbus Collection</i>
24 - 25	<i>Material Possessions</i>
26	<i>Downton Abbey</i>

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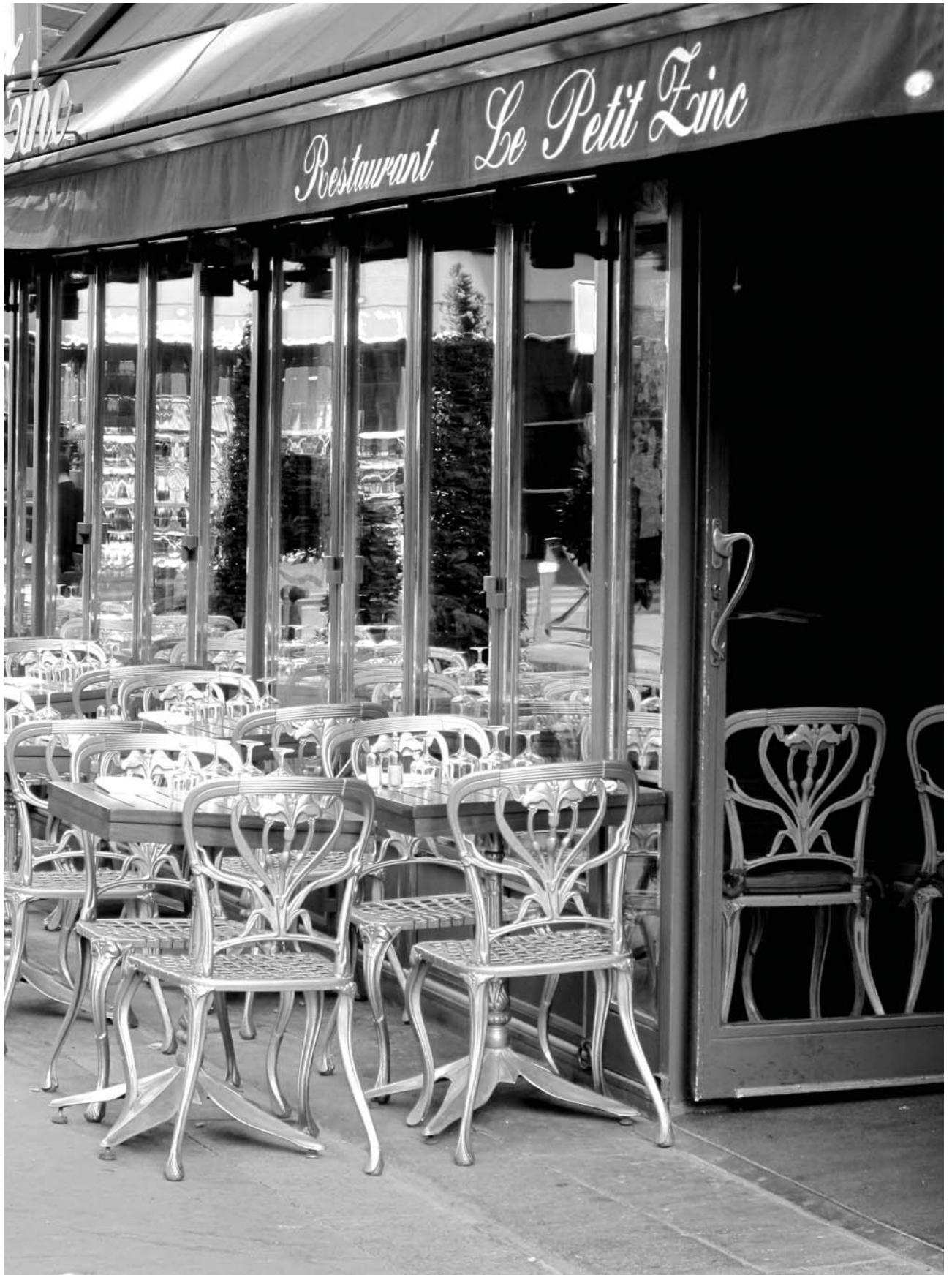
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PARIS

IS TO THE AESTHETIC SOUL LIKE DARK CHOCOLATE IS TO THE PALATE. THE MERE MENTION OF THE CITY OF LIGHT AND VISCERAL EMOTIONS ARE CHARGED. WERE YOU FIRST THERE IN SPRING? OR WAS IT THE FALL? WAS IT WITH YOUR FAMILY OR WAS IT WITH A FRIEND? A PERSON NEVER FORGETS THAT FIRST TIME IN PARIS WALKING ALONG THE SEINE LOOKING FROM LEFT TO RIGHT AT THE ENDLESS HAUSSMANN ARCHITECTURE THAT YOU'VE SEEN BEFORE. BUT THIS TIME, IT'S NOT SIMPLY AN IMAGE, IT'S PARIS.



Le Petit Zinc on Rue St. Benoit



Views around the city



In the heart of Saint Germain des Pres



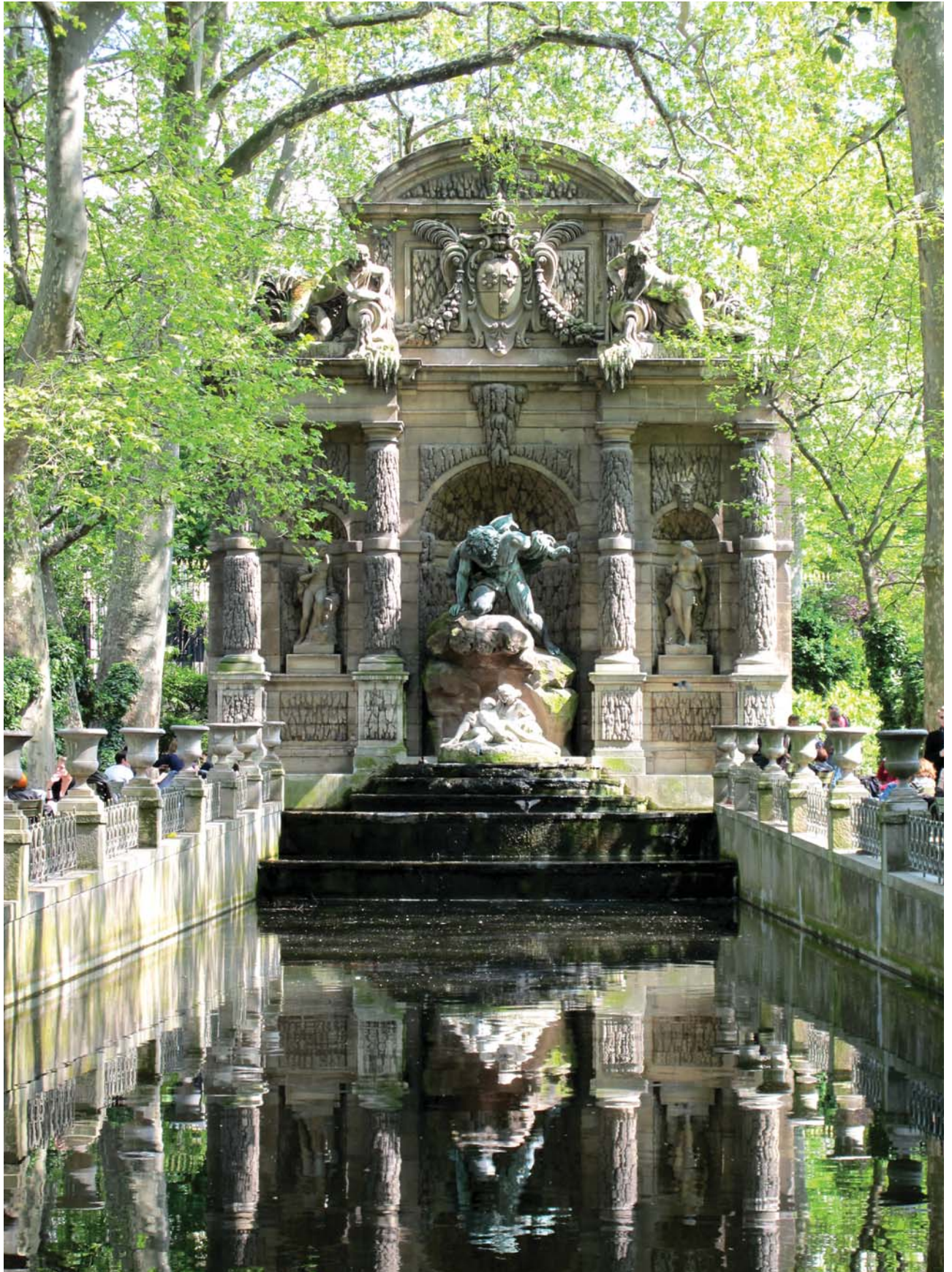
Now the home of the French Senate, Palais Luxembourg was once home to Marie de Medici

Jardin du Luxembourg

Often times, as visitors to cities, we get caught up in the shopping and eating of the city where we are visiting and forget about the beautiful, natural environments that are usually free and more times than not, something not to miss. The Jardin du Luxembourg, located in the 6th arrondissement, is exactly the place to unwind and enjoy some fresh air and sunshine as it is a short walk from the shopping and eating of St. Germain des Pres. The park is the second largest park in Paris and probably the most popular. The Jardin du Luxembourg is 55 acres large or roughly half the size of Lumpini Park in Bangkok and surely not as daunting as Central Park in New York City, but a rather manageable oasis in the center of beautiful Paris.

JARDIN DU LUXEMBOURG
6E ARRONDISSEMENT
75006 PARIS
+33 1 40 46 08 88

In 1611, Marie de Medici, mother of Louis XIII and widow of Henry IV, decided to build a palace in imitation of the Pitti Palace in her native Florence, Italy. She purchased the Hotel du Luxembourg, now referred to as the Petit-Palais du Luxembourg and the gardens were designed in the Italian style to resemble the Pitti Palace's Boboli Gardens. Between 1615 and 1627 the Palais du Luxembourg was constructed at the northern end of the Jardin du Luxembourg. The architect, Salomon de Brossee designed the palace to resemble the Pitti Palace in Marie de Medici's native Florence, Italy. The gardens were designed to transport the widowed queen to Pitti Palace's Boboli Gardens. The queen did not get the time to enjoy her new palace and gardens for long as she was banished by Cardinal Richelieu in 1625, before the palace was completed.



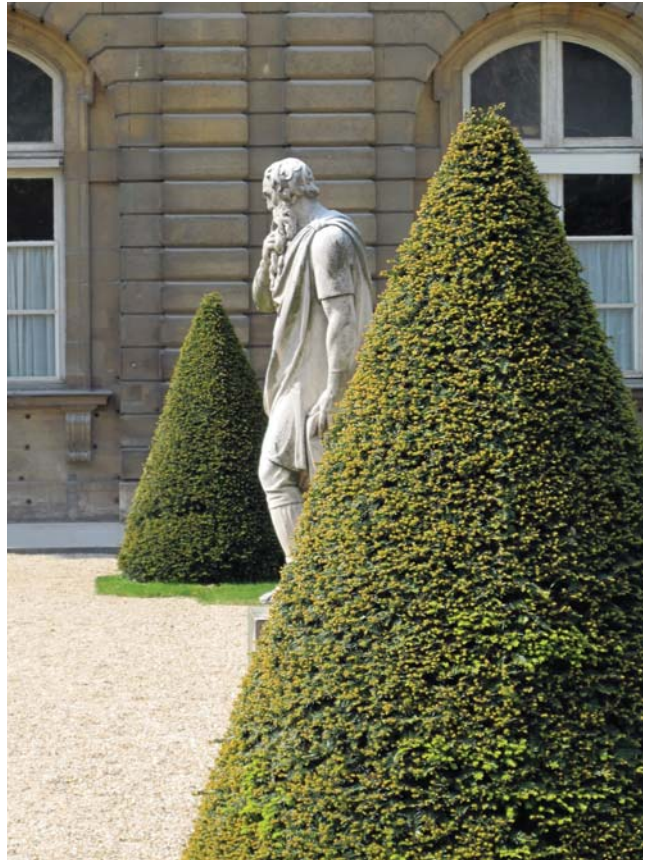
Relaxing at the Fontaine de Medicis



This is one of the rare parks where you can simply take one of the many provided chairs and situate yourself in the sun to enjoy a picnic lunch or afternoon snack. The park is also popular with chess players and at the center of the park is an octagonal pond, known as the Grand Bassin. There are many attractions for children such as the puppet theater, pony rides and a merry-go-round. Around the pond are nice lawns and corridors, all laid out in a geometrical pattern. Numerous statues, including the Statue of Saint-Geneviève, patroness of Paris, adorn the park.

The Jardin du Luxembourg features two noteworthy fountains. The most famous one is the Fontaine de Medicis, a romantic baroque fountain designed in 1624. It is located at the end of a small pond at the northeast side of the park. Here you can also take lunch, read a book or just reflect upon the natural beauty at tables flanking the sides of the small pond. At the southern end of the park, at an extension known as the Jardin de l'Observatoire, is another fountain, the Fontaine de l'Observatoire designed by Davioud, Carpeaux and Frémiet in 1873.

A perfect place for taking photos, enjoying a nice picnic or simply a casual stroll clearing your mind before heading back into the world.





The rose-infused Ispahan macaron cake

The Power of Ispahan

Pierre Hermé is famous for his Ispahan cake. In fact, entire blogs are devoted to creating the perfect Ispahan experience or as Pierre Hermé's website calls it the very Japanese sounding, Fetish Cake Ispahan. The word Ispahan is actually a clear pink, half-opened damask rose and after biting into this confectionary creation, you'll understand where the title comes from. The cake is a large light pink almond macaron with rose petal cream, red raspberries and lychee. It's difficult to describe the flavors but it slowly reveals itself as you eat. The layers of sweetness, cream, berries all with underlying essence of rose merging with the perfume of lychee make this a cake hard to match. We enjoyed the cake over a bottle of Margaux at the end of a very late winter meal at a friend's home and the pairing of the balanced wine with the exceptional balance of the cake, sent us over the moon and we immediately had to find out more about where this cake came from.

For Frenchman Pierre Hermé, having to create a brand that is inherently French but established in Tokyo seemed like an unusual but lucky start. In 1997, Pierre Hermé was involved in the expansion of Ladurée around the globe and saw an opportunity. The 35 year old was precluded by agreement from opening a macaron store in Paris so he went about starting the Pierre Hermé brand of macaron shops in Japan. In 1998, he opened his first store at the New Otani Hotel in Tokyo and as they say, the rest is history. Pierre has since become the youngest person ever to be named France's Pastry Chef of the Year, and is also the only pastry chef to have been decorated as a Chevalier of Arts and Letters and has authored two dessert cookbooks.

There are currently 23 Pierre Hermé shops in France, England and Japan.

PIERRE HERMÉ
72 RUE DE BONAPARTE
75006 PARIS
+33 1 43 54 47 77



PHOTO COURTESY OF ATELIER PIERRE BONNEFILLE

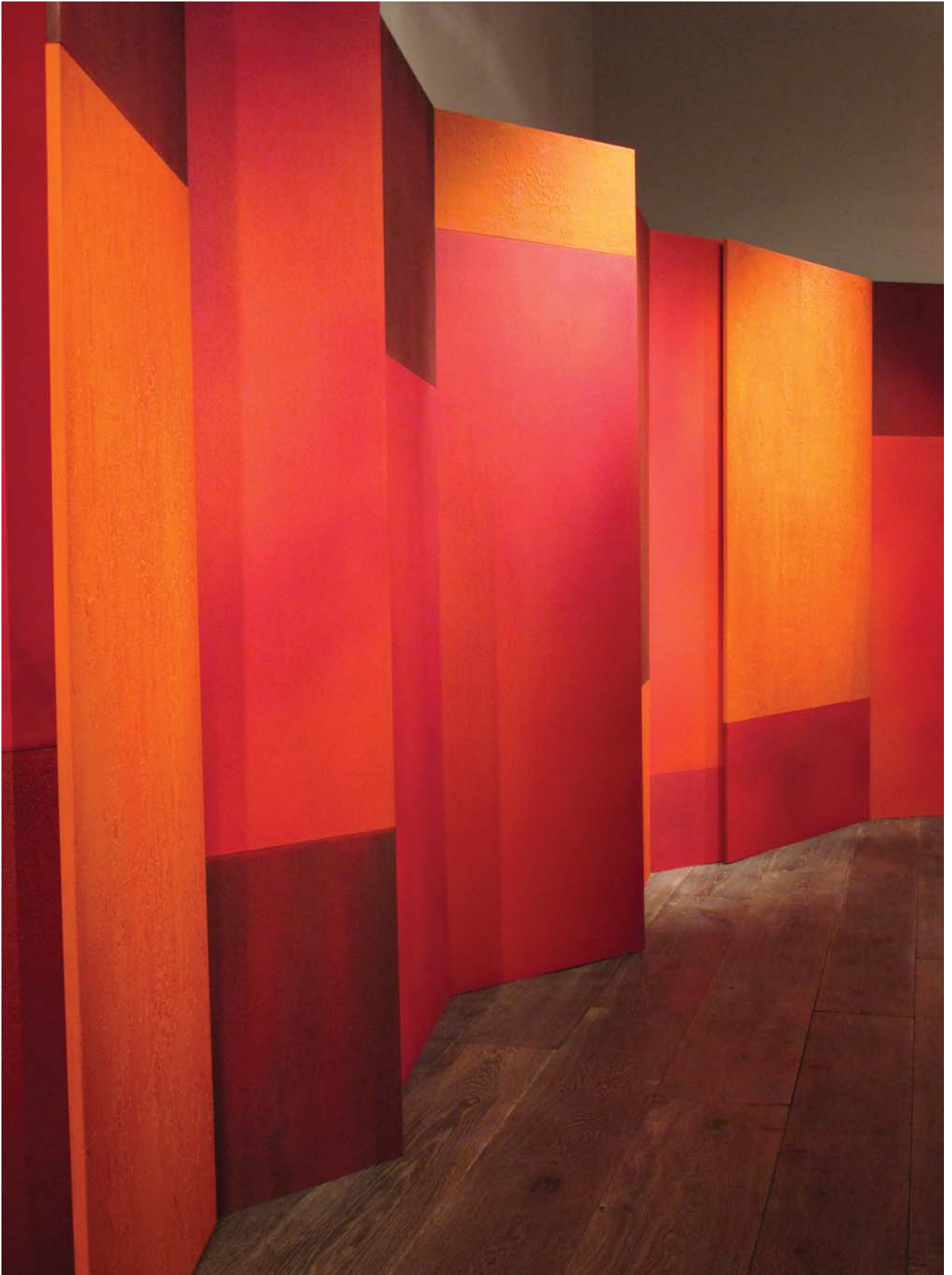
Pierre Bonnefille in his atelier

Color

It's everywhere. But we rarely stop and think about the impact color makes on our lives.

Why are people drawn to certain colors? What pulls us toward a fragrance bottle on a department store shelf? One man has made this type of work his life's vocation which includes clients such as Christian Lacroix, Cartier, Hermes, Jean-Paul Gaultier and Jean-Pierre Baquere, "verrier de flamme", or glass blower and creator of limited edition perfume bottles for Christian Dior and Caron.

Pierre Bonnefille has been painting and drawing for many years. The creations of this world-renowned artist / colorist / interior designer are frequently displayed all



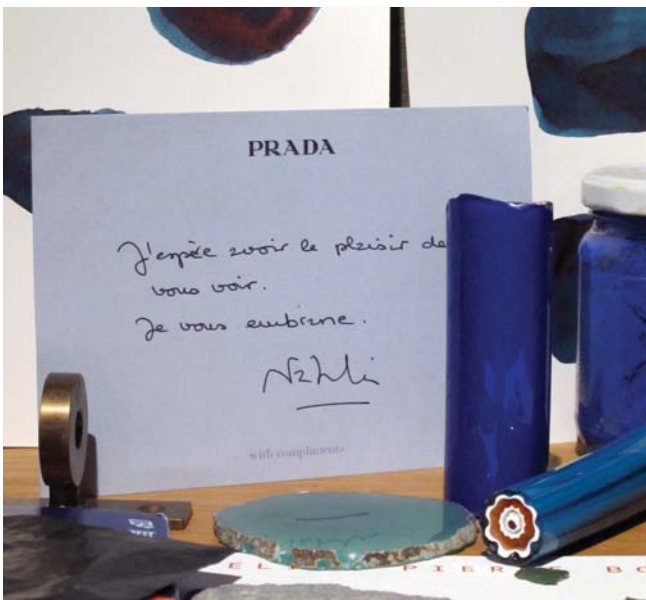
Paravent Infini created by Pierre Bonnefille for Paris Design Week, 2011



Clockwise from top: Color pigments rest on shelves, A subtle, monochromatic installation, Sketch books in the studio, The original concept of the Paravent Infini

over the world, from Paris to Hong Kong and from Tokyo to Moscow. You most likely have seen his work in one application or another, be it a color story on a perfume bottle to a color concept for a fashion house, however, he typically works on commissions for clients to create one-of-a-kind wall installations in private homes, executive offices or corporate dining rooms. Pierre, like himself, is quietly known for his mastery and influence on color in the world of design.

We were invited to Pierre's home to see his laboratory where he creates top secret color stories and installations for companies around the globe, we fell silent upon seeing his work environment. The atelier was oddly devoid of color but perfectly color-blocked as one would expect a professional colorist to see color.



Clockwise from top: A grey monochromatic painting by the artist, The working laboratoire, Ginkgo leaves on washi, A study in blue

Looking closely we started noticing little vignettes of color quietly resting as if waiting for the master to walk by and move the objects around.

Some artfully arranged, a blue vignette of a notecard from Prada with a piece of blue Murano glass to more haphazard, but thoroughly thought through, drawers filled with a single thought...ginkgo leaves culled from trees in Tokyo, specifically Aoyama-dori Ginkgo Trees we were told by the artist, each telling a story of a time and place.

Pierre is also the creator of the Argile brand of paint, where he has introduced a line of 128 colors based on colors found in nature. To find out more about Pierre Bonnefille, please visit the Christian Liaigre showroom at The Promenade Decor, call +662.655.0385 or email us isabelle@christian-liaigre.co.th

Le Petit Dejeuner à la Ladurée

LADURÉE BONAPARTE
21 RUE BONAPARTE
75006 PARIS
+33 1 44 07 64 87

Macarons are everywhere. And as most followers of luxury brands know, Ladurée was the first company which established an international following of the gorgeous little pastel colored treat. Today, there are many brands for Macarons with a new shop opening daily from Bangkok to Bangalore. However, may we suggest that you visit the Ladurée shop at Rue Bonaparte in St. Germain for breakfast. It's really a rare find in Paris to find breakfast on this scale outside of a five-star hotel. Don't stand in line waiting for Macarons, slip through the side door and the tea room is straight ahead. If you are early, there will be no waiting for a table.



The unmistakable Ladurée green storefront on Rue Bonaparte

The menu is extensive but we stuck to the classics. Pain Perdu, classic French toast made with brioche that was crusty on the outside and soft in the center, scrambled eggs with bacon and poached eggs a la benedictine with the most incredible velvety hollandaise sauce served on the side. This is what you came to Paris to experience.

An added bonus to dining in the tea room is that you can order the Macarons from an order form. Simply tick off what Macarons you want and which box you prefer and voila!, the tasty morsels are delivered right to your table and added to your breakfast bill.

THIS JUST IN:

Ladurée UK has launched an inflight catering service dedicated to private jets departing from all London airports. Ladurée Aviation says it has established a dedicated and highly experienced team to offer a bespoke service for private jet clients. From canapés, starters and main courses to fine patisserie, Ladurée Aviation will offer a large menu selection that is produced in its Ladurée Harrods restaurant.

For more information regarding Ladurée Aviation: aviation@laduree.com



Breakfast at Ladurée



Alchemy of The Bourbons

Chocolate. That simple simple word arouses delightful sensations that reach to our souls. Other foods may make you salivate, but chocolate reaches beyond your palate all the way to your toes. For most people, this reaction arises from chocolate that is diluted with milk and sugar. Such chocolate becomes mere candy. But for others, great chocolate, unadulterated by milk, barely sweetened, is food, is medicine, is an end in itself, like all of life's true joys.

On the Left Bank of Paris, in a small shop that has been selling chocolates in the same storefront for over 200 years, the elegant and magical Debaube & Gallais, official chocolate maker to the Kings of France, practices the alchemy that earned them the right to place the Bourbon crest on their boxes. There you will find the chocolate of chocolates, the chocolate of kings and connoisseurs, past and present, the world over. Everything about Debaube & Gallais is incomparable: the shop itself, the service and the chocolates.

French chocolate, without the added butter and cream of other chocolates, is dry and cool. The rules for achieving the most enjoyment, prescribed by the founder Debaube and explained on their website, say it all:

DEBAUVE & GALLAIS
30 RUE DES SAINTS-PÈRES
75007 PARIS
+33 1 45 48 54 67
DEBAUVE-ET-GALLAIS.COM

MOOD - Tasting should be a moment of meditation, an opportunity to escape the stresses of daily life and renew our sense of true values. "It is important, above all, to take one's time and to make each moment of tasting a moment of eternity. Serene, surrounded by loved ones, with a calm spirit - allow yourself to become absorbed in the taste of the chocolate."

MOMENT - The ideal moment for tasting a dark chocolate bonbon is between meals. "The palate appreciates all best when its tasting ability isn't muddled by a pressing hunger or the saturation of the tastebuds following a large meal."

METHOD - Place a chocolate in the middle of your tongue. Chew slowly, several times. Let the chocolate linger for several seconds, during which time you may notice a warm sensation from the outer coating of cocoa as it melts on the tongue. The bonbon - still resting on the palate - then begins to withdraw into a blend of subtle aromas until finally it overwhelms the palate with all of the richness of its flavors.



Montalembert Hotel

When the Montalembert was renovated and reopened in 1990, it shook the Paris hotel world to its core with its radical departure from traditional hotel design with an uncluttered contemporary aesthetic by Christian Liaigre. This being Paris, the hotel's 56 guest rooms, which have received some updates over the years, are plush but cozy. Upgrade to a junior suite if you require more than 30 square meters or an Eiffel Tower view. Street-facing rooms on the lower floors have very pleasant views onto Rue du Bac. Most rooms have clean-lined furniture and subtle earth-tone or plum-colored fabrics; some deluxe rooms are more traditional, with Louis

Philippe-style furnishings but even then, there's not a stitch of toile in sight. All have marble bathrooms, flat-screen TVs, and WiFi.

Breakfast is available but we would encourage you to walk a few blocks to Ladurée at Rue Bonaparte or Cafe de Flore on Boulevard Saint Germain for an early breakfast. The Saint Germain neighborhood's many cafés and boutiques are nearby. Even though the boutique hotel concept is no longer novel, it's a refreshing alternative to the city's fussy grand dames and a good base for imagining yourself as a 21st-century Parisian.

MONTALEMBERT HOTEL
3 RUE MONTALEMBERT
75007 PARIS
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HOTEL-MONTALEMBERT.FR

URBAN LIFE AT SEA



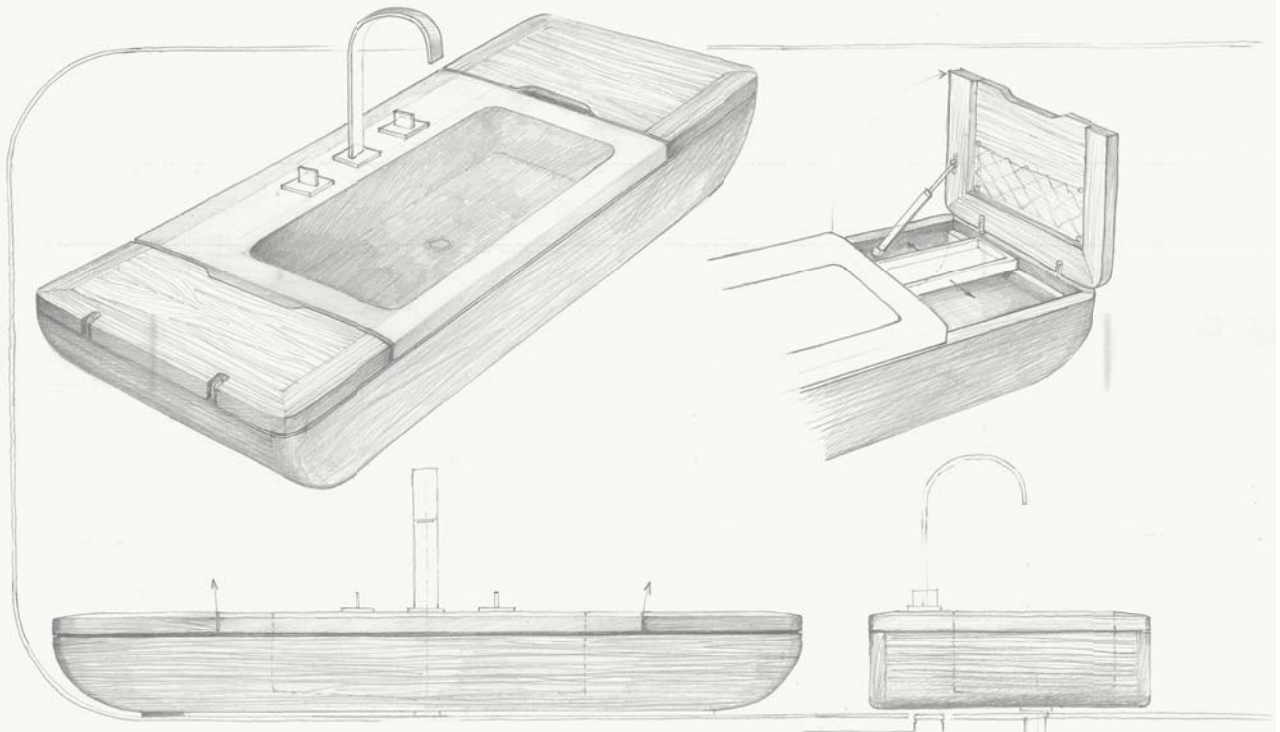
PHOTO COURTESY OF PHILIPPE BRIAND

French interior design master Christian Liaigre created urban sleek interiors for the AY41 Sailing Yacht Vertigo designed by Philippe Briand.

At right are the original conceptual drawings for this project.



DUALITY 2008 DEC 4th
LOWER DECK
OWNER'S CABIN
SINK DETAIL



DUALITY 2008 DEC 4th
LOWER DECK
GUEST BREAK
VIEW FROM TRANSITS CORRIDOR

The André Arbus Collection



André Arbus was a decorator, furniture designer, architect and sculptor. Born in Toulouse, France, he worked in his father's cabinet-making firm after graduating from the prestigious Ecole des Beaux Arts. While Arbus was not himself a cabinet maker, he was interested in form and in good design. He believed in designing

furniture that was comfortable and a perfect fit for the human form. André's furniture was inspired by the Classicism of the French Empire, but his pieces are of much stronger and more dramatic proportions favoring luxurious materials, such as fine and rare wood veneers, lacquer, parchment, and vellum.

André showed his work for the first time at the 1926 Paris Salons, and shortly after, was asked by the Parisian gallery L'Epoque to exhibit his work with them. In 1932, Arbus left Toulouse for Paris. The opening of his own gallery, in 1935, was a major milestone in the designer's career. The gallery, located on the prestigious Avenue Matignon, drew many wealthy and influential people who soon became his faithful clients. They admired his luxurious and distinctive but under-stated designs.

Arbus made a name for himself during the late 1930's and through the 1940's, decades that provided the world with some of the most impressive talents in French decorative arts. This period is defined

a renewed interest in the Neo-Classical style seen through the eyes of modern masters, of whom Arbus was the leader.

The fondness for French Neo-Classical design during the war is not surprising – people wanted something fresh, but also something comforting and familiar.

Arbus was entrusted with numerous significant commissions. In 1936, he designed an interior for the French Ministry of Agriculture. This relationship with the French Government would last his entire career as they purchased many pieces from him and commissioned several interiors. Some of his work was even gifted to the heads of foreign states by General De Gaulle. In 1955 he decorated the rooms of the French Embassy in Washington and in 1950, he built a jewel cabinet for the then Princess Elizabeth of England.

The designer remained active until his death in 1969 where to this day, he has left a legacy of inspiration. The André Arbus collection is available through Baker.



The Guide of What and Where to Buy



Tufted Oval Sofa

By Thomas Pheasant

Baker

This glamorous sofa was inspired by an original from 1940s Paris. Reminiscent of boutique custom upholstery, the smooth curl of the outside contrasts with the texture of the inside tufting.

From Baht 441,700



Elliott Wing Chair

Hickory Chair

Inspired by a Hickory Chair wing chair from the 1930's, the Elliott Wing Chair has an exposed solid mahogany base rail and tapered legs. The inside back is punctuated with six self-covered buttons.

From Baht 126,000



The Swan Chair

By Arne Jacobsen

Fritz Hansen at Craft

Arne Jacobsen designed The Swan™ for the lobby of the Royal Hotel in Copenhagen, in 1958. The Swan was a technologically innovative chair: No straight lines - only curves and comes in several leather types and fabric.

From Baht 139,000

White Hot

By Charles Eames

Herman Miller

Perfect for today's lighter, airy interiors, the Eames Lounge Chair and ottoman are now offered in an all-white version—pearl MCL leather and a white ash shell that complements the white leather.

Baht 240,000



Social Study

Barbara Barry

Whether used for a desk or as a discreet bar for entertaining, the Social Study features a lacquer facade which opens to reveal a fully finished wooden interior.

Baht 694,000



Morrison Sideboard

Minotti

How wood, leather and metal become an inseparable trio in the name of simplicity and strict geometry. The Morrison Sideboard defines Italian craftsmanship.

Baht 402,000

Superordinate Antler Chandelier

By Roll and Hill

Chanintr Living Lighting

Described by Brooklyn-based designer Jason Miller as "nature made better," the Superordinate Antler Collection (2003) could be called an artful collision between hunting lodge décor and high-end contemporary design. Made of ceramic.

Baht 271,000



Misaine Table

Christian Liaigre

What has become a signature Christian Liaigre leg treatment for the Galion Console is now available in a dining table.

Baht 670,000

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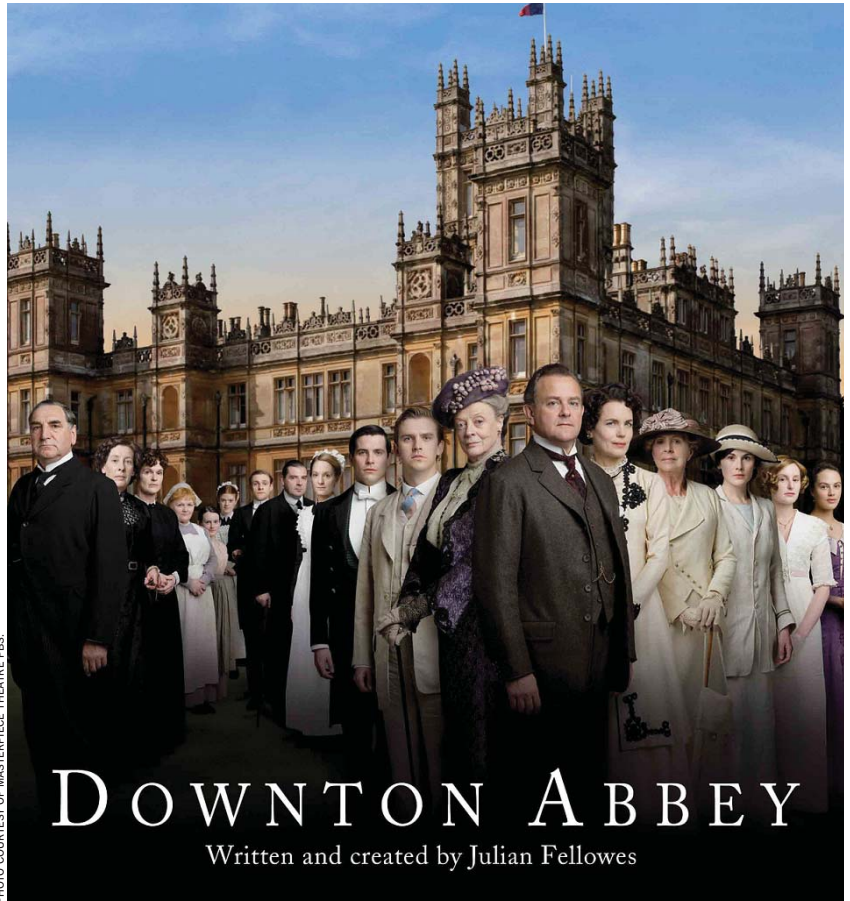
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MAY WE SUGGEST:



We are mad for the Crawleys. If there were a course on living in a very large home and managing a small army of household staff, the British television drama, *Downton Abbey*, would certainly be part of the curriculum. Beginning in the years leading up to World War I, the drama centers on the Crawley family and their servants. The story line takes twists and turns, some believable, some bordering on the ridiculous but behind the story line lies the inner-workings of a great household. Who is in charge, who requests for changes in the menu and the daily rituals that are the life behind this drama requires closer examination and study. From the way in which a table is set to the serving of a proper tea, all of these lessons are laid bare on *Downton Abbey*.

Dame Maggie Smith plays the matriarch of the family, Violet, Dowager Countess of Grantham and is always quick to notice and comment when a family member or servant steps outside the established guidelines of living in a proper home, "Really. It's like living in a second rate hotel where guests keep arriving and no one seems to leave."

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