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Summer 2013



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CHANINTR LIVING

Summer 2013

It's kind of great being able to enjoy the benefits of 2 super competitive cities like Hong Kong and Singapore that are the equivalent of a Bangkok traffic jam away by plane. They just keep getting better and better, feel no threat from the little sister and always impress you with the best new discoveries each time you visit.

Both destinations have been regular getaways for shopping, shopping, shopping, dining, and maybe a little banking for Thais for the last 30 years. Hong Kong always had pole position in the race but within the last 10 years, Singapore has really transformed itself not just for business but lifestyle as well. The food choices have just ballooned and with the increased competition, become world-class.

What is trending in both places are: the art scene, cool 'serious' local coffee places, and the reinterpretation of cuisines. We have tried to pull together some of the new and some of the old for you to try or to rediscover.

Also, many thanks to our contributors: Terence Chan, Stephanie Fong and Shane Suvikapakornkul.

Enjoy and remember a little competition isn't a bad thing.

Chanintr

Chanintr Sirisant

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Viktoria and Rainer in car, Snednes Landing, NY 2011
by Rodney Smith

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PHOTO COURTESY OF VISUAL COMFORT



Let There Be Lighting

Chanintr Living Lighting provides signature designer lighting including chandeliers, wall sconces, pendants, outdoor lighting and table lamps and includes designs from Alexa Hampton, Baker, Barbara Barry, Suzanne Kasler, and Thomas O'Brien.

CHANINTR LIVING
LIGHTING

THE PROMENADE DÉCOR, GROUND FLOOR
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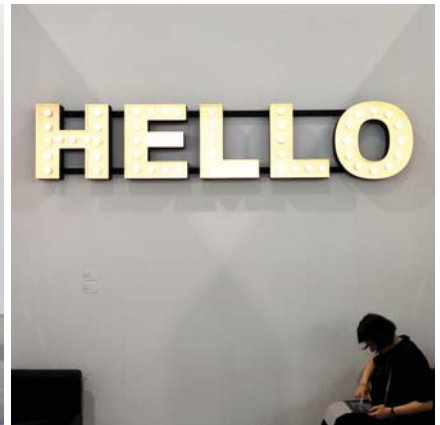


Basel Flair

artbasel.com

Art Basel HK 2013 gathers to Hong Kong the world's 245 leading galleries and is expected to have brought more than 60,000 visitors during its four day period of 23rd-26th of May. Being the first time the fair has used the moniker of its new owners, Art Basel, all eyes are on its results. Coinciding with various auctions, the International Antique Fair, along with satellite events, private viewings, gallery exhibitions and lectures, it is by far the most important annual international art event in Asia.

Strolling along the aisles at Art Basel HK, be prepared to put on your comfortable shoes and make your time –



even if you spend only one minute in each gallery, it will take you more than four hours to complete the fair. But it is time well-spent. For collectors, it is a chance to view in one place what is the latest, to see experts for advice, and to make buying decisions seeing the actual pieces. For leisure browsers in our social media-connected world, everything is eye-candy for uploading – pictures of your favorite art, for yourself and for friends to enjoy.

More so, it is an educational trip. Art Basel brings professionalism to the floor. Walking in the fair one could imagine being in a giant, active museum, featuring more than 3,000 artists. You are guaranteed to see works

by big-name current and bygone artists: Andy Warhol, Jean-Michel Basquiat, Ai Weiwei, Damien Hirst, Takashi Murakami, Anish Kapoor, among others, as well as upcoming and cutting-edge ones experimenting in various media.

This year, the scene-stealing floating yellow duck by Dutch artist Florentijn Hofman on the Kowloon side only adds to the exciting atmosphere, outshining other public installations. From a city where locals once longed for culture, Hong Kong is now a formidable player. It is a unique kind of success, deep in the city's history of art interest, collecting - and money - not to be easily replicated as packaged goods.

香港 HONG KONG



PHOTOS COURTESY OF THE JERVOIS

The Jervois

In a 'more' city, 'less'
is sometimes a
welcome treat.

The Jervois
89 Jervois St.
Shueng Wan, Hong Kong

thejervois.com
+852.3994.9000

After you have battled the streets, shops and markets of Hong Kong, you don't want to have to do it all over again when you get back to your hotel. Sometimes you just want to get to your room as quickly and simply as possible, running into the fewest number of people and regaining a sense of calm and order.

Located in Shueng Wan, just off Queen's Road, and walking distance to Lan Kwai Fong and Central, The Jervois is a sanctuary of tranquility. Designed by the master of this school of thought, Christian Liaigre, the interiors cool you down the second you enter the one receptionist lobby and walk a few steps to the private



elevators that bring you straight to your door. Housed in a sleek building designed by another skilled Frenchman, Florent Nedelec, with just 2 units per floor and no restaurants - it really feels as if it is your private apartment in the city. Each unit has a small kitchen, living, and dining area separate from the bedroom and bathroom. A light oak unites the floors of the two rooms and a grey cerused one graces the shelving that divides the room through a hidden sliding door. White marble is the main feature of the bathroom and lends it a clean and calming feel. With clever storage solutions throughout the room, you never feel cramped or cluttered.

All in all, the genius really comes through in that even though the rooms are not huge, they are light-filled with wrap around floor to ceiling windows, super comfortable and at the same time provide all the needed luxuries. For those who have always dreamed of having a Christian Liaigre designed home, this comes pretty close at a very reasonable price, even by Hong Kong standards.



Movable Feast

Shun Kee
Foot Bridge by Tung Lo Wan Park
Causeway Bay, Hong Kong
+852.8112.0075

Long transformed from a residential community of boat restaurants, this typhoon shelter, beside Victoria Park in Causeway Bay, has become a parking spot for sleek yachts and speedboats of the rich. Having grown up in the community but moved onto the land when the government relocated their family, chef Leung Hoi, although a successful and recognized chef in Hong Kong, still dreamt of re-establishing the boat restaurant experience.

We decided to meet our friends at the lobby of the Park Lane Hotel, 2 blocks from the Causeway Bay MTR station



and walk from there towards the water, into a small park (Tung Lo Wan) that led us over a crosswalk to the pier. At the steps of the pier, an old lady called to the main boat and within minutes our floating dining room came to us by the skilled single row techniques of another boat lady. Before we knew it we squeezed into our spot that connected to the kitchen and chef, and started digging into Cantonese classics such as salt and pepper prawns, ginger and garlic razor clams, and steamed fish. The chef and team cook up a storm with woks aflame throughout the evening.

Although a simple meal without a wine list and only one beer on the menu, the great atmosphere, cool breeze and tasty food made it a memorable experience.

We recommend bringing your own wine and going to the toilets before (as only a shower curtain at the back of the boat would separate you and your fellow diners). And just in case it gets a bit rocky, a motion sickness pill would not hurt.

Reservations are a must and the minimum is HK \$800.



Duly Duddell's

Just opened mid-May 2013, Duddell's at the new Shanghai Tang Mansion is a 740-sqm two-story gallery-restaurant, Hong Kong's version of London's Arts Club. Founded by a like-minded trio who are set to challenge conventional space for art and to serve a growing community of people in the field. Except, it is *not* a club. Duddell's first floor is a 100-seat restaurant serving authentic Cantonese cuisine by a local chef with Michelin background. Having sampled some of the dim-sum choices confirms its first-rate quality and a bowl of avocado cream-sago topped with dusted chocolate guarantees a second visit.



Duddell's second floor is a spacious lounge and green outdoor terrace. The bar is sumptuous, well-stocked with single malts as well as a curious cocktail list. And of course, the art; opening with the local flavour of contemporary Chinese ink paintings from the M.K. Lau Collection, its upcoming program includes a show curated by Ai Weiwei. Membership to Duddell's will guarantee use of the terrace and rooms for private functions, otherwise the restaurant and bar are open and reservations in advance are welcome.



Duddell's
Level 3 & 4, Shanghai Tang Mansion
1 Duddell Street, Central, Hong Kong
+852.2525.9191
duddells.com



A Sweet Discovery

After having walked a good part of the day, we weren't really game for trekking or the uphill walk we were having to endure. But just up from the Man Mo Temple on Hollywood Road, the hustle of Hong Kong started to fade, cars disappeared and a small park with beautiful trees welcomed us. Then, as if we were transported to a small neighborhood in Paris, a Corbusier like structure appeared to us from afar sitting comfortably and statuesque on its own corner across from the park.

At this point we were already satisfied but as we approached closer and the details of the fonts, business hour graphics, interior visual display and cleanliness further suggested that this was not the usual case of 'oh, wouldn't it be nice to have a bakery?' mindset but that of a serious baker with good taste to match.

Perfectly arranged in a sleek showcase with the 'Fromage Sticks' and 'Jambon Yunan Pretzel' being the must try's, the bakery exudes not only the great smells of your corner bakery but a lab like feeling of cleanliness and attention to detail.

At the back, there is the 'Dead End Cafe' which is great for breakfast and lunch and continues the story of quality, design and great food.

A fantastic addition to the Shueng Wan area, it is a good uphill 550 meter workout from the Jervois and a nice digestive walk down.

Po's Atelier
62 Po Hing Fong
Sheung Wan, Hong Kong
+852.6056.8005
posatelier.com

Into the Rabbithole We Go...



Finding a serious coffee place in Hong Kong can be challenging; with sky high rents, it's not easy to survive. On a recent trip while staying at the Jervois, we ventured out for our cup of joe for the day. We are not quantity drinkers so we try and make sure that the 1-2 cups we do experience are as good as can be. It took a bit of searching online to verify but it turned out to be at the Rabbithole.

With a name like that, we could not resist to try and find it. After a few calls and waving from the balcony, we eventually made it up the skinny staircase to what appeared more like a coffee testing lab than your typical cafe. Think of the location more as a rabbit hole in a tree, perched on the 3rd floor of a skinny building on Cochrane Street. It is an unusual street with 2 levels, one with lots of steps that slope down to Wellington Street and another elevated one with a moving escalator, only in Hong Kong.



After all that scavenging, you will not be disappointed; that is, unless you were looking for a mocha frappuccino with whipped cream and caramel. The Rabbithole was started by Mike Fung, an ex-advertising executive who left his job to spend a year in Melbourne being a barista because he had trouble finding the kind of coffee he had become accustomed to in school. Mike has a great passion for his craft and is happy just sharing his knowledge with all who venture in. Be prepared to be educated about coffee.



We recommend going for the course. We had the Ethiopian Yirgachaffe in 4 different forms starting with the cold brew, then the slow brew and the espresso and cappuccino. The differences were astounding. The cold brew, presented with a faceted ice cube in a whisky glass, was completely in single malt territory. The slow brew was crisp, clean and smooth. The espresso was so fruity, sweet and sour unlike any I have ever had, and the cappuccino was just sweet and creamy. All of these were taken straight up with no sugar and really shows how huge a difference the brewing method has on a single origin bean and roast.

When we returned to the daylight hearts a beating, we realized that we would never look at coffee the same way again...

Rabbithole Coffee and Roaster
2/F, 26 Cochrane Street
Central, Hong Kong
+852.2581.0861
rabbitholecoffee.com

Hong Kong Tidbits

Bird Garden

If you'd like to try something new or just looking for a nice birdcage, visit the Bird Garden on the Kowloon side. Regulars bring their birds for walks here and a little bird networking, trading tips, or just replenishing their supply of seeds. Yuen Po Street, Kowloon.



Sweet Dynasty

Sweet Dynasty is always a safe fall back option when you haven't made any reservations at a finer dining establishment and are just wiped out from shopping late into the night. They have recently moved to a new location, it is literally 1 and a half blocks inland from the back left corner of the Peninsula Hotel. Try chi cheong fan (Chinese steamed rice noodles with Fried dough stuffing), Shrimp dumplings with spring onion, soy bean curd pudding in a wooden bucket and their mango pudding. 28 Hankow Road, Kowloon. +852.2199.7799



Island Tang

For the Central area shoppers, Island Tang is the posh way to enjoy your Cantonese fair and Burgundy at the same time. Open for lunch and dinner, the setting is a beautiful throw back to the days of old by none other than Sir David Tang himself. Enjoy the Baked BBQ Pork buns, Peking Duck, Crispy Chicken, Suckling Pig (not all at once please). Island Tang, The Galleria, 9 Queen's Road, Central. +852.2526.8798. islandtang.com



Lane Crawford

We often wonder why we bother shopping in countries that torture you to get your tax refund when you can have such a superb, well edited, luxurious experience at Lane Crawford in Hong Kong. I would have to say that they are truly in the top 5 department stores in the world for the design, selection, visual merchandise and service. We love the IFC mall location. lanecrawford.com





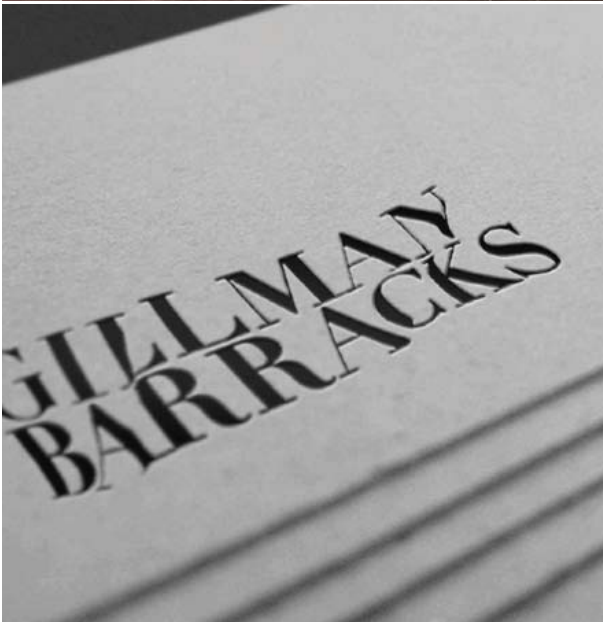
**VERTICAL SUBMARINE EXPLOITS US
FOR FIVE DOLLARS AN HOUR TO PAINT
THIS SIGN WHILE THEY ARE BEING PAID
AN UNDISCLOSED SUM FOR THIS PROJECT.
AND THIS IDEA IS NOT EVEN ORIGINAL.**

New Art Scene

gillmanbarracks.com

Named after the late British General, Sir Gillman Webb, the contemporary art precinct of Gillman Barracks is a world unto its own, even if it is only 15 minutes away from the gleaming skyscrapers and teeming shopping centres.

Entering from Malan Road and meandering past aged banyans and swaying coconut trees, you are lulled into a haze where time seems to have halted circa 1930s

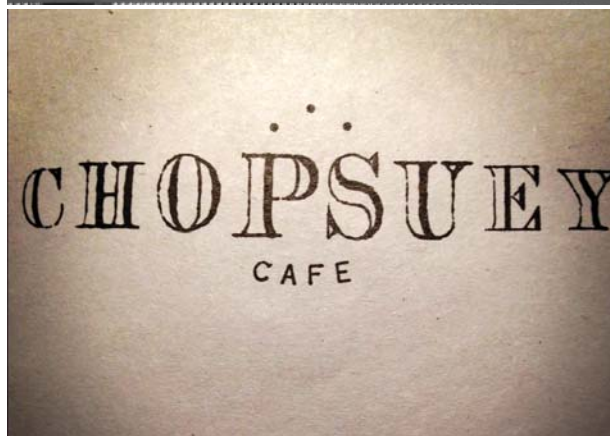


colonial Singapore. The tranquility of the enclave belies the exciting, high-powered contemporary art from 14 international galleries that is housed within these former army barracks. The galleries have exhibited works from revered artists like the late Pablo Picasso, Yayoi Kusama and Tang Da Wu, amongst many others.

It is inevitable that Gillman Barracks will be compared to art districts like New York's Chelsea and Beijing's 798.

But what will set Gillman Barracks apart is the soon-to-be-opened Centre for Contemporary Art that will anchor the site's public programmes. With a research and archival centre and artist's residency under its helm, the vision is for Gillman Barracks to be an art centre of both commerce and scholarship in Southeast Asia. These are exciting times for contemporary art in Asia.

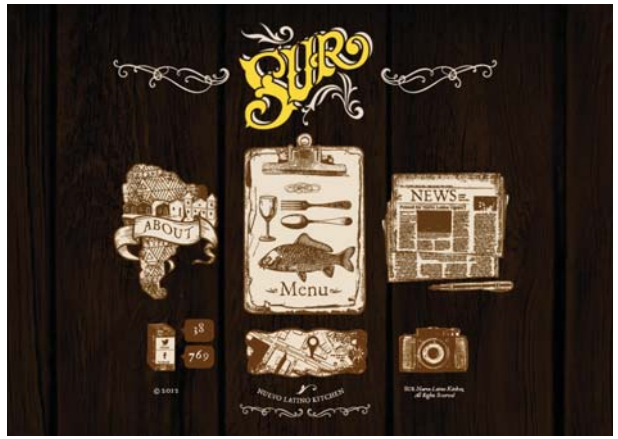
新加坡 SINGAPORE



PS Encore

The name sounded all too familiar and the images of white cartons, red and white string and thin metal carton handles all came floating back from late night Chinese NY takeout. This time though it is reborn through the skilled hands and creative eyes of the PS Cafe crew. Great classic Chinese fare coupled with great interior design makes this one of the hottest spots in town. Don't forget to book!

Chop Suey
#01-23, Block 10, Dempsey Road
Singapore
+65.9224.6611
chopsueycafe.com



PHOTOS COURTESY OF SUR NUEVO LATINO KITCHEN

A nice Sur-prise

The international food scene in Singapore runs the gamut from Mongolian to Moroccan but 'Nuevo Latino' is certainly something novel even for this nation of well-travelled foodies.

The kitchen is headed by owner Chef Alejandro M. Luna and his childhood friend, Executive Chef Vitelio Reyes. Chef Alejandro's wife, Carlina Maldonado manages the front of house and bar. Despite the impressive CVs of the chefs, the vibe at Sur is undeniably warm and unpretentious.

One could say that because there are no expectations of the cuisine, there are none to meet. True that, but you cannot fake freshness of ingredients, sensitivity to authenticity

and lightness of touch, regardless of cuisine. We highly recommend the tasting platter of 3 different types of ceviche, fresh seafood cured in a citrus juice. Perfect for the hot and humid tropical weather.

It is also rare that a restaurant is strong in both savouries and desserts. But it is unsurprising as Chef Alejandro was most recently the Executive Pastry Chef at the Marina Bay Sands. Not having a sweet tooth, I was surprised to find myself having a difficult time choosing what to order, because I wanted everything.

So save room for dessert.

Sur Nuevo Latino Kitchen
13 North Canal Road, #01-01/02
Singapore
+65.6222.2897
sur.com.sg

新加坡 SINGAPORE



PHOTOS COURTESY OF NEKTAR



Bar Bespoke

After particularly hectic days, I dream about winding down for the weekend at Néktar. The cocktail bar is an oasis of calm, tucked away behind an old colonial bungalow, just off bustling Orchard Road.

They do the classic cocktails well and they also have their signatures like Néktar Club (grapes, pineapples and aged Sagathiba) or the Sweet Chocolate Martini (vodka, crème de cacao, Valhorna chocolate). But what I really like is to sit at the bar counter, tell the attending mixologist my favorite ingredients and watch them concoct a bespoke cocktail. Accompanying tidbits are not your usual fare, last time I was there, I was treated to deluxe nuts, Cointreau-glazed strawberries, carbonized grape halves.

If it is a breezy evening, I recommend you sit in the courtyard. You would never believe you are in the middle of a city. A perfect ending to the week and a perfect beginning to the weekend.

Néktar
31 Scotts Road
Singapore
(Behind SK-II spa)
+65.6836.9185



Pure Goodness

When the weather becomes unbearably hot, as it so often does in the middle of the afternoon, I retreat into air-conditioned malls. My recent favourite has been Millenia Walk ever since Patisserie G opened there in late 2012. Lured by the promise of delectable pastries partaken amidst beautifully handcrafted Japanese furniture, I have spent many an afternoon here.

The patissier is Cordon-Bleu trained, Gwen Lim, who takes a purist approach in both techniques and ingredients. She only uses Michel Cluziel chocolate and Flechard butter, both imported from Normandy. So keen is she on ensuring the best experience, that she prohibits takeaways of the Saint

Honoré cake because the piped chantilly cream will not last in the humidity.

Macaron aficionados will appreciate her perfectly formed macarons, results of skills honed at an internship with the famed Pierre Hermé in Paris. My preferred flavours so far are Salted Caramel and Peanut Butter but on a particularly hot day, I choose Lychee Rose and Yuzu Raspberry for their light and refreshing taste.

Tip: order their hot chocolate, if you like it done Italian-style.

Patisserie G
9 Raffles Boulevard, #01-40
Millenia Walk, Singapore
+65.6338.7578
patisserieg.com



Family Confectionary

Tong Heng is a fourth generation Cantonese confectionary and the go-to confectionary of our family's for as long as I can remember.

They sell traditional Cantonese pastries that are eaten on important Chinese festivals and occasions. But Tong Heng is most famous for their egg tarts.

Their egg custard is made up of only three ingredients: eggs, sugar and water. The texture of the custard is determined by the freshness of the eggs, they must be cracked within 48 hours from the time they are laid. The result is a pure, unctuous egg custard.

The pastry that holds the custard has both a flaky and shortcrust texture, achieved through a two step process. It is baked thick enough to maintain its shape yet thin enough so as not to overpower the egg custard.

I suspect the unique diamond-shaped pastries were designed to be eaten without any utensils, and for good reason. By delicately grasping the pastry with your fingers, you are able to enjoy the happy combination of the quivering egg custard and the flaky pastry in every bite, not a morsel wasted.

Tong Heng Confectionery
285 South Bridge Road (Chinatown)
Singapore
+65.6223.3649



PHOTO COURTESY OF TOT

Kitchen Wonderland

ToTT (Tools of The Trade) is the retail arm of one of the largest kitchen equipment suppliers in Singapore. Inspired by culinary lifestyle stores in the US, their vision was for ToTT to be the one-stop shop for anyone serious about cooking and entertaining. It is the vision of the third generation of this family owned company, which hitherto was only known to the industry, to enter into the mainstream consciousness.

A large proportion of its vast 36,000 square feet space is dedicated to the retail store. But ToTT ups the ante by also including studios for cooking lessons, a gourmet store and bistro. It is a far cry from their original shop, still operating in Chinatown, which is crammed full of equipment, and where one has to jostle with restaurateurs and chefs in the narrow aisles.

Here one can easily navigate with a trolley to pick up something to assist you at every stage of the cooking and entertaining process: cookbooks, fine china, glassware, new fangled gadgets and cooking tools of every conceivable size. If it is a Peter Rabbit-themed children's party you are planning, toss all the paraphernalia required to keep the tiny ones satisfied. Because it is never too early to introduce tots to some tools of the trade.

ToTT
896 Dunearn Road, 01-01A
Singapore
+65.6219.7077
tottstore.com



PHOTOS COURTESY OF FLICKR



Capsules Are Dead

In an era where convenience and speed rule our lives, there is a movement in some quarters to slow things down. In this respect, Chye Seng Huat Hardware (CSHH) is much more than just a coffee shop, albeit a very good one.

Founder Leon Foo kept true to the heritage of the site and the vicinity, when he situated the flagship store of his Papa Palheta coffee brand in a complex of spaces that was once a hardware store. The art deco building now accommodates the CSHH Coffee Bar, Roastery and C-Platform where you can enjoy a cuppa with simple food, or gain a deeper understanding on the whole coffee brewing process, from bean to cup. One can also purchase specially roasted beans and state-of-the-art gadgets and brewing apparatus.

Breakfast at CSHH is the perfect start to my day before the frenzy ensues.

Chye Seng Huat Hardware
150 Tyrwhitt Road
Singapore
+65.6396.0609



REED AND NATHAN WITH UMBRELLAS ON ROOFTOP, NEW YORK, 2011

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.

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RODNEY SMITH

RODNEYSMITH.COM



Candler King Bed

The Suzanne Kasler Collection

Hickory Chair

The Candler Bed muse was a pair of upholstered vintage French chairs. A signature of Suzanne's work is dressmaker details mingled with upholstery. The Candler bed allows for crisp tailoring and can be trimmed with petite nails, grosgrain ribbon or welt. A slipcover draped over the upholstered back allowing the finish to show through the tied slipcover.

Baht 263,000

Evans Dining Table

Minotti

Every detail in the Evans table encapsulates the complexity that hides behind a seemingly apparent simplicity. The legs – three for the round table version and four for the rectangular one – are in die-cast aluminum and have a tapered line that makes its separation from the ground particularly

dynamic giving a sense of great lightness to the table. The legs are applied to the top with an almost awesome inclination, demonstrating how Evans is the result of understated but very high level technology.

Baht 509,000



The Guide of What and Where to Buy



Le Labo Travel Tube

Need a refresh after unexpectedly having to take the motorcycle taxi or the BTS to catch a meeting, we opt for Le Labo's Bergamote 22 encased in an indestructible (and engravable) steel Travel Tube...your meeting mates will thank you for the essence from Grasse.

lelabofragrances.com

Moncler Navy Ramatuel Boat Shoes



Be ready to hop on that Riva or Hinckley with a modern updated look to the classic boat shoe by the leader in sporty luxe gear.

moncler.com



Shipley Lounge Chair

The Jackson Square
Collection

McGuire

With its elegant curved rattan high back, sturdy arched armrests and Danish Cord seat deck, the Shipley chair is a Danish modern take on a classic wingback chair; an extraordinary example of simplicity of form combined with detailed manufacturing practices. Designed by Glyn Peter Machin, it is generously scaled and created for comfort.

Baht 64,000



Mason

Design by Wolfgang C. R. Mezger

Walter Knoll

The versatile rack for newspapers and magazines. Like a falling scarf – the curved tray made of top-quality saddle leather. The natural shape follows the characteristics of the leather: firm and supple at the same time. Magazines, the Sunday paper, your favourite book gather here in style. The framework made of flat steel comes either in highly polished chrome or matt shimmering in black chrome. This is how beautiful order can be.

Baht 78,000

Faun™

Design by Jaime Hayon for Fritz Hansen

Craft

FAVN™, the Danish translation for embrace, is designed with great attention to detail and consist of only a few elements. "I wanted to create a form that embraces you, something really organic, that's why we named it FAVN", says Jaime Hayón. It is an evolution of Fritz Hansen's design language that brings together the qualities of Spanish and Danish design. The work of the artist-designer is characterized by his respect for colours, craftsmanship and techniques.

Baht 379,000



Paresse Floor Lamp

Christian Liaigre

Standing elegantly in a room this floor lamp recalls both nature in its branch like form and high craft in the bronze that it is cast from. A true example of how something so simple can feel so powerful through good design and quality.

Baht 360,000



Modern Moment Bedside Table

The Barbara Barry Collection

Baker

The name says it all...modern moments demand an extendable shelf for the extra magazine, chamomile tea or warm chocolate chip cookie; a hidden cubby for recharging the iPad or iPhone so that the notifications don't wake you, or, for keeping your spiritual books in close reach; and, of course the drawer below for the flashlight when things go bump in the night or that secret diary.

Baht 268,000

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T-662.129.4577 BARBARABARRYCO.COM

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WIRELESS ROAD, BANGKOK
T-662.655.0385 CHRISTIAN-LIAIGRE.FR

HERMAN MILLER
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MAY WE SUGGEST:



Les Illuminations: A joint exhibition by Manolo Chrétien and VAL

Chanintr Living presents Les Illuminations: A joint exhibition by Manolo Chrétien and VAL for the edification of its loyal clientele. The art exhibition will showcase the work of two French artists; Manolo Chrétien, a photographer inspired by modes of travel -- a symbol of a constantly moving world, using an innovative technique of print on

aluminum on a large scale, and VAL, a sculptor who expresses a personal interpretation of human nature through her exotic bronze art forms.

Les Illuminations: A joint exhibition by Manolo Chrétien and VAL will take place from July 17 - August 31, 2013 at Chanintr Living Thonglor, Noble Solo, Sukhumvit 55.

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