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Summer 2015

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Summer 2015

It is truly rare nowadays to run into someone who does not really care about the food they eat. The old adage 'you are what you eat' now extends beyond merely the initial intent of health. It is a statement of what kind of lifestyle we live and what we value.

Although many of us enjoy a variety of foods from different countries and cultures, in each of those categories there are now clusters ranging from fast food and unhealthy to fast food and healthy; from any farm to table to only farms within 100km to table; from traditional comfort food to molecular gastronomy that may be uncomfortable but still delicious.

People are caring more about what they consume and we are happy to see that a proliferation of places to eat have embraced this, and are proudly transparent about their ingredients and the way they cook. It is sometimes too much information for anyone to really take in, but I wonder if this openness serves the purpose of ensuring and comforting the person consuming it that they will be happy to be what they eat? I think I like it just for the fact it makes me feel that the chef has a dedication to quality and honesty in what he does.

In this issue we share with you some of our favorite dining experiences over the last year. Bon Appetit!

Chanintr

Chanintr Sirisant



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COVER
ZOE WEARING CAKE HAT IN GARDEN
SNEDENS LANDING, NEW YORK, 2003
BY RODNEY SMITH

PHOTOGRAPHY BY CHANINTR LIVING EXCEPT WHERE NOTED.

04 - 05 ALL THAT'S THAI
06 - 07 TOKYO NO NOMA
08 - 09 BREAKFAST AT THE WOLSELEY
11 I DREAM OF JIRO
12 - 13 LONDON CALLING
14 - 17 HAPPY HARMONY
18 - 19 LA LATTERIA MEMORABLE MILAN
20 - 21 COMFORT INN
22 - 23 THOSE CAMELS
24 - 25 MATERIAL POSSESSIONS
26 CHANINTR LIVING SUGGESTS

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LIGHTING

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All That's Thai

When it comes to cuisine of a nation, the claim to authenticity is made so invariably that it often takes away the kitchen's spirit. Without making such claim, Phaidon's THAILAND: THE COOKBOOK is in itself an authoritative survey of Thai cooking throughout the region. For more than three years, food photographer Jean-Pierre Gabriel, teaming up with his Thai colleagues from the Ministry of Agriculture, traveled throughout Thailand's regions to record and photograph those dishes that made up of what we call Thai food. The book gives an insightful introduction to how history and regional communities influence Thai food's diversity. The recorded recipes are surveyed and tested, with Gabriel's masterful photographs on location where the dishes are made. The dishes and their ingredients come alive with his photography, a simple yet artful setup that, to Thais, the food looks like what it is supposed to be, and tastily so. More than 500 recipes are included in the book, interspersed with Gabriel's vivid photographs of the country and its cuisine. The book comes with a useful glossary for non-Thai readers. Including a small number of recipes by a starred-chef at the very end, this book portrays Thai food as it is in rich variety, a must-have in every modern kitchen.

-S.S.





PHOTOS: SATOSHI IMAGARE

Tokyo no Noma

NOMA.DK

After repeatedly attempting to make a reservation through the website and learning that the wait list was in the tens of thousands, we kind of gave up on the mission of eating at the month long pop-up of Noma in Tokyo. That is until we mentioned this experience to our friend Knud Erik Hansen of Carl Hansen & Son when he was doing a talk at our showroom in Bangkok. He just said why don't you send me the dates and I will see what I can do. Next thing we knew, he emailed us saying that we were in.

It turns out that he is a great supporter of Noma in Copenhagen and all the furniture at the Tokyo event was from Carl Hansen & Son. All of a sudden we were planning a whole trip to Japan based on this one dinner. We started the trip by spending 4 days at Beniya Mukayu Onsen, south of Kanazawa (more on that in a later issue) before we Shinkansen-ed our way to Tokyo relaxed and fully primed for this very special meal.

After checking in and dressing up, we walked down into what was normally the French restaurant of the Mandarin Oriental Tokyo, that was totally transformed into what you would expect a Noma in Tokyo to look like. A row of smiling faces from the Copenhagen restaurant greeted us and the world renowned Mr. Redzepe welcomed and brought us to our beautiful table and chairs that made it all possible. After that, his team took over and alternating one after another they came to proudly present their creations that evening.

As you may have already heard, Noma has often been named the best restaurant in the world and has drawn many connoisseurs to the capital of Denmark to experience its very innovative and delightful cuisine. Renee Redzepe, one of the founders and head man, is a leader in the world of top chefs and has often visited Japan to discover its incredible array of indigenous ingredients and amazing cuisine. It became a dream of his to use all of these local ingredients in the Noma way for the Noma



customers. After a year of developing all these dishes, the Noma Tokyo dream was coming true.

We intentionally did not read any reviews so that we could discover all the creations innocently and without any expectation. We were definitely caught off guard by the now-very-famous first dish of 'live' Botan Ebi covered in ants from the Nagano forest. We both took big sips of the delicious white being paired and grabbed the dead but still wiggling shrimp by the head, biting off the tail, ants and all, and suddenly realized that this was one special sweet shrimp and these ants were adding a citrusy twist that overcame all the scary parts.

Next is a beautiful dish of various citrus fruits, pickles and kelp oil cleansed our palates. It was followed by one of my very favorites for the evening, thinly shaved frozen monkfish liver on a super thin rye toast drizzled with some delicious mysterious oil.

Many of the dishes were a nod to popular items from the Copenhagen restaurant. Another very memorable dish was the uni pizza which we both devoured in seconds and if not for the many courses ahead, we would have asked for more. You could tell that a lot of sourcing and experimentation took place to get the menu to where it was. One particular tofu dish I found to be exceptional was completely white; it was a supplier from outside Tokyo who made a fresh batch of tofu every day that was topped with raw shaved walnuts united by another mysterious oil. It went on and on and I really could not say a bad thing about any of the food or wine we consumed in a big delicious blur that evening. One thing that really continued to impress was the team. They were so enthusiastic about what they were doing and learning by being part of Noma and that they were just having the time of their lives.

It was definitely one for the record books and we can't wait to visit the original Noma in Copenhagen.

- C.S.

Breakfast at the Wolseley

I wish I could have breakfast at the Wolseley every morning.

Every time I watch an episode of *Downton Abbey* and Lord Grantham and the ladies of the house come down for breakfast, I am often left with a feeling of envy. Not only because of the beautiful interiors they are surrounded in, but also because their footmen are always standing ready to pour a cup of hot coffee or tea and serve Mrs. Patmore's oven-fresh pastries. This dream ritual is obviously a lost art today and nearly impossible to find at any 5-star hotel.

One recent sunny morning when we dined at The Wolseley in Piccadilly, we did get pretty close to making believe we were guests at a modern day Downton. It is an all-day cafe in the Grand European style, owned by Chris Corbin and Jeremy King - the gentlemen behind the success of *The Ivy* and *Le Caprice*. It was originally constructed as Wolseley Motors, a showroom specializing in luxury cars in 1921 designed by the famed British architect William Curtis Green who subsequently built *The Dorchester*. It did not last long as a car dealership and Barclays Bank purchased the building turning it into a branch. Corbin and King secured the prestigious site in 2003 and renovated the ground floor with the help of the late David Collins who restored all the glorious details such as the Byzantine light fittings, the Baroque ironwork, the Doric and Corinthian columns while also adding some modern amenities.

The menu presented is the ultimate intersection of French, English, American and a hint of Austrian (with the coffee section). Whether you feel like a French Omelette, Blueberry Pancakes, or Haggis with Fried Duck Eggs, it is all there for you to enjoy on beautiful dishes and proper silverware. I had the French toast and my husband the scrambled eggs in a ring of smoked Scottish salmon. Both were done just right and the local Mr. Carson and his crew were always ready to serve.

Apart from the breakfast menu, other items served after 11am are mainly continental with some French and American dishes. The Wolseley burger has been called "London's most perfect". Their plats du jour like Monday's *Coq au Vin*, and Roast Rib with Yorkshire Pudding on Sunday are also popular. The afternoon tea is perfect for ladies who want to catch up with their friends over cucumber sandwiches and scones and clotted cream.

After a sumptuous and proper meal in such a nice atmosphere, I left the Wolseley feeling like a Crowley.

- B.P.



PHOTOS: DAVID LOFTUS





JAMES IN INNERTUBE WITH DUCK, LAKE PLACID, NEW YORK, 2006

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RODNEY SMITH

RODNEYSMITH.COM

I Dream of Jiro

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2-15, GINZA 4-CHOME
TOKYO, JAPAN
SUSHI-JIRO.JP

Most of the time, I discount any place that has been written about (as you should this writing), a movie made of, or just too hyped about. Not that my taste buds are any superior to the next person or that I have eaten in far too many places but it is so often just about timing - the chef was out that day or the plate you choose, or just the fact that people like different stuff. Plus, if you don't expect a lot, it leaves room for pleasant surprises.

That is where my mind was as we approached Sukiyabashi Jiro after getting a reservation 2 months in advance through the help of our concierge at the Peninsula Tokyo, making sure not to mistakenly spray any cologne before going, and experiencing some tense moments hoping our plane, which landed just hours before from the States, would be on time. The movie did so much to create this anticipation and great expectation in all who had watched, including us. We wondered if the real experience would ever live up to it?

We realized, after a few circles around the Ginza intersection, that Jiro was in the basement level of the corner office building and directly across the hall from Birdland yakitori, which we had been before. In a totally non-descript space, we walked in and were seated directly at the counter with non other than the

master himself who greeted us politely. After ordering a glass of the draft, it was non stop sushi for the next 40 minutes with literally seconds between each bite. There are only 10 counter seats and just 5 other Japanese guests were present when we were there. All we could communicate between us were the 'oohs' and 'aahs' as each piece entered our mouths. The loudest ones came from our top hits: the iwashi (sardine), shako (mantis shrimp) and incredible uni (sea urchin).

If you are going for any other reason than sushi, like entertaining or catching up with friends, don't. This is for people who are serious about their sushi and just want the best quality with no frills. It is also sushi in its most traditional and natural form so do not expect any oversized bites as we usually see today or California rolls dripping with mayonnaise for that matter. For those who love this style sushi, it is heavenly and worth the price.

It is without a doubt a place that demonstrates that pure quality and execution are far more important and long lasting than flash and flavor. Jiro Ono fully deserves all the respect and honor given to him as a man who is fully dedicated and focused on perfecting his craft for the enjoyment of others.



PHOTOS: MAGNOLIA PICTURES

London Calling

After hours on the Eurostar and a few sharp turns in our black cab, we came to an abrupt stop in front of a signless entry. A handsome young chap in full gear peered in our window and invited us in 'Welcome to the Chiltern Firehouse'. We entered through the glossy black gates into the garden courtyard looking up to see the iconic Firehouse lookout on Chiltern Street.

As if arriving to a very chic friend's country home, we walked through a warm and inviting living area with the gentle glow of a fireplace and sounds of distant giggling coming through from the bar before we arrived at the front desk, neatly tucked away by the elevators. Greeted by a Scandinavian beauty standing in front of a wall of traditional keyholes, we were whisked directly to our room with very little fuss and given a very friendly and informative tour of not only the room but the neighborhood.

We booked ourselves into one of the standard rooms, which if you are staying at a property of Andre Balazs' is never really standard. An already functional layout found in many hotels of an entry hall with closet and bar to the right and bathroom to left followed by a bedroom was supercharged to a proper wardrobe you would find in a grand home with beautiful hardware, a bar that you could throw a party for 12 that included pre-mixed house specialties and all the best treats (one of which led us running around town the next day to find, crispy flavored pork rinds) and a separate water closet from the main bathroom. A working fireplace that is activated by iron pulley kept us warm and a tea table with a tray topped with an ice bucket of bubbly and cookies kept us nicely cheery. The bed was superb for the cold winter night and one that you just never want to roll out of. As would be expected, we slept extremely well and didn't want to leave the room to face the cold the next day.

CHILTERN FIREHOUSE
1 CHILTERN STREET
LONDON W1U 7PA
CHILTERNFIREHOUSE.COM



PHOTO: TIM CLINCH

But this was not going to happen since we had heard so much about the great restaurant downstairs and planned to have breakfast and dinner there. Without staying as a guest of the hotel, I am sure it would have been impossible for us to get a reservation at the restaurant which is supposed to have a wait of up to 4 months. Since its opening, it has been quoted as having the highest density of celebrities of any place in London.

The main restaurant features a rustic open kitchen headed by Chef Nuno Mendes, an alum of El Bulli, Wolfgang Puck and Jean-Georges Vongerichten. The beautiful interior of the dining room was tastefully designed by the Paris-based Studio Ko (as with the rest of the hotel) with respect to the space's previous life. The original brickworks and other architectural details were carefully restored.

The menu is not a huge one but it is hard to go wrong with any of the dishes as although they are mostly comfort food with an American accent. All the plates we sampled were truly delicious, natural and had a twist to them. The breakfast is a less busy affair but filled with many stylish business people coming in for a meeting or hotel guests with a little more time on their hands. Again, simple but very high quality classics that would please the most discerning customers. We especially liked the fact that they served real French press coffee in beautiful cafetieres of silver and wicker, rather than being forced to have a watered down espresso.

The Chiltern Firehouse is the latest and the very first international outpost of successful hotelier Andre Balazs. If you are a seasoned traveller, chances are you have stayed in one of his hotels. Whether

it is the Chateau Marmont in Los Angeles or The Mercer in New York. In 2013, he successfully converted the Firehouse in the Marylebone neighborhood into one of the hottest spots in London.

That evening we decided to avoid the crowd and head to the bar, the Ladder Shed, where you can hear Ella Fitzgerald and Billie Holiday in the background. This area is reserved for resident guests and friends, and also those with special access privileges year round. Imagine Palm Beach in the 70's with a gorgeous crowd exchanging the latest goings on. We ordered small plates to share (the crab donuts and fried chicken that our waitress recommended were delicious) along with cocktails and had what turned out to be our favorite moment and perfect way to end our sublime experience at the Chiltern Firehouse.



PHOTO: TIM CLINCH



PHOTO: TIM CLINCH



PHOTO: JANE ORLANDO SMITH



HAPPY HARMONY

In the sleepy little village of Corona del Mar you can imagine yourself to be almost anywhere in the world...the English countryside, Umbria, or the south of France. But being right here in Southern California is pretty perfect. Ocean breezes wafting in recall Cornwall, the multiple classic olives and cypress nod to a love of the Renaissance and if you are lucky enough to fall asleep under the spell of sun-warmed lavender you can be assured of colorful Cezanne-like dreams.

This well planned home embraces all the influences above in a synthesis that spells out a life-style of casual California elegance with plenty of chic. Surfboards fill the garage, collected porcelains fill the cupboards and the wine cellar is well stocked too. A family of three athletic boys kept this place hopping for many years but now that they are off to college a little sprucing up was in order. They now come home for summer BBQs and cocktails.

The palette is serene and sun-soaked. A neutral sage-grey unifies the indoors and out while the living room is the color of harvested wheat with touches of blue the color of a Provence sky. The dining room and the master suite are a synthesis of pale blue, celadon and ivory. Feels a little Swedish to me. The owner of the house is a Europhile married to a serious outdoorsman one that still surfs, skis and fly fishes. (They have a house on Lake Tahoe, and a home in the Bay of Islands, NZ).

Having lived in the neighborhood for many years they were fortunate enough to buy the house next door. They knocked it down to make a garden that embraced the house and responded to the classic beauty they love. This is a garden of infinite shades of green, from agave, to cypress, olive to boxwood. In the end the garden is the giveaway of the homes whereabouts because only here could all these things live in such happy harmony.



PHOTOS: VICTORIA PEABSON





LA LATTERIA Memorable Milan

LATTERIA
24, VIA SAN MARCO
BRERA, MILAN 20121 ITALY
LUNCH / DINNER - MONDAY - SATURDAY
NO RESERVATIONS.
NO CREDIT CARDS ACCEPTED. THERE IS AN ATM IN THE NEXT BLOCK.

Before taking your seat at Latteria, I advise you, if the need has arisen, to request the key to the bathroom from the genteel restaurant staff. This is of course, once you have secured a table – they do not take reservations. You may need to wait. But trust me, it's very much worth it. I suggest you get this quotidian task out of the way as the bathroom is not located within the restaurant but off an internal courtyard reached through the apartment vestibule gates next door. What at first may appear to be a rather questionable adventure will be overshadowed when you step into the courtyard itself. Instantly it will become apparent that you have been granted a moment in one of those secret inner courtyards ubiquitous in a city whose architecture is an example of an unostentatious elegance that very much sums up the Milanese themselves. This particular courtyard, in

the early evening light, revealed a magical concoction of architectural folly and sheer beauty. A Venetian inspired stone clad bridge floated above my head and ornate iron framed balconies and enclosed green-houses attached to the numerous apartments within glowed from their inner light. I should warn you, however, that the bathroom itself, located below the apartment service stair is not for the fainthearted. Like the restaurant itself, this is an authentic no-fuss affair.

Latteria's simple aluminium framed façade with no interior views afforded from the street, could be easily missed by those not 'in the know'. Those who do know are die-hard local fans, fashion and design folks and others just here for one thing - the simple and excellent home style cooking!

No design-maven or 'starchitect' was involved with the aesthetic mood here. That is immediately apparent in a dining room that holds only seven to eight dining tables, close by each other, in what appears to be a rather domestic setting. Walls are piled high with tchotchke, objet trouve and photos of the gardens that some of your food may have been grown in, along with various artworks of rose flowers – a nod, of course, to the owner Rosa and her husband Arturo, who both oversee operations with an authentic Italian spirit that I can only associate with my mother and aunts. Arturo will probably take your order and Rosa may often drop by to suggest a seasonal dish or check if you're enjoying your meal.

The menu [which changes daily and is posted unceremoniously in the front window] is structured not unlike most Italian eateries. A selection of antipasti, first courses of pastas or rice based dishes, followed by meats, game or fish. The sides are a welcome selection of various fresh salads and vegetables. A separate cheese listing is a must to order from.

The night I dined there in a small eager gathering, we ordered to suit each individual's taste which then segued into a 'you must try this' shared table. Nothing - nothing - disappointed.

The Riso integrale con radicchio e speck was a wholesome dish of the Treviso grown red leaf and natural Italian northern rice. The maccheroni al pomodoro was a simple yet utterly delicious pasta and tomato classic. This is food that is not 'touched too much' or complicated. It is cuisine based on ingredients of the freshest quality handled with honest kitchen craft. A salad of raw baby spinach leaves and anchovy sauce dressing was devoured instantly. Come cheese time, and I do suggest there is a cheese time, don't miss the mozzarella di bufala – buffalo milk cheese – which is a triumph in the art of dairy. Porcelain white, soft, tangy perfection.

If you own a sweet tooth, such as I do, I strongly recommend you leave room for the desserts, served from the counter within the dining room. The cake of the day on our visit, was a ricotta cheese cake with a fruit topping that was an appropriate ending to a most wonderful of meals and well worth marking down in the diary for subsequent stops in Milan.

– A.D.



Comfort Inn

THE INN AT POUND RIDGE
258 WESTCHESTER AVENUE
POUND RIDGE, NY 10576
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For my niece's graduation recently, we all made the trip to see her don the gown to receive her diploma in the middle of Yankee Stadium and finish this important chapter in her life. I think all of the other families around the world must have been thinking the same as the city seemed inundated with purple gowns and excited family members taking photos and videos of almost everything.

At a well known Italian eatery uptown, we felt like the same people we just saw were also there and the restaurant just could not operate at the usual standards. That lunch ended up bland and uneventful. So we thought why don't we escape the city and do it somewhere else. Since we often visit her grandmother in Connecticut and we were planning on spending the weekend there, we should do something fun in the country.

That Sunday, we decided to re-celebrate her graduation at The Inn at Pound Ridge, the latest restaurant by legendary chef Jean-Georges Vongerichten, his 23rd to be exact. The Inn at Pound Ridge is a casually elegant restaurant housed in an



PHOTOS: FRANCESCO TONELLI

historic country inn on Route 124 in the picturesque town of Pound Ridge, less than an hour by car from Manhattan. It serves a truly seasonal farm-to-table American cuisine sourcing locally sustainable ingredients from Hudson Valley and the New England area, similar to ABC Kitchen in the city. Martha Stewart, a neighbor in the area, reportedly supplies some eggs from her own chicken coup from her farm in Bedford to the restaurant as well. The kitchen is under the supervision of the husband-and-wife team, Blake and Melody Farrar - both of them are JG alums, of course.

Jean-Georges spent years restoring the inn with the help of Thomas Juul-Hansen who designed the interior space with a modern yet rustic sensibility. Fireplaces, reclaimed wood, sumptuous leathers in an earth tone palette and zinc make the restaurant feel warm and cozy and not too uptight. By the license plates and number of new Range Rovers in the parking lot, you can tell the majority of diners are locals who live nearby with a few tables of tourists or foodies who come just for the meal.

The menu is simple and not complicated. We ordered a platter of local salumi and cheese to share. Then my mother ordered her favorite hamachi sashimi sprinkled with Yuzu sauce. A small vase with wildflowers was the centerpiece. Vintage plates in various patterns and heirloom silverware were the charm of the table setting...looking perfectly imperfect. Comfort food like Pizza, Gruyere burgers with bacon and Berkshire pork chop wrapped with prosciutto in white wine sauce were served family style. By the empty plates that were picked up, I have to say we really did enjoy every dish. The favorite of all though was the crab crostini and tuna tartare with radishes/avocado and soy ginger sauce.

After all the well wishing and words of tipsy wisdom poured to our dear niece, we shared our last laughs of the night with delicious apple pie and salted caramel sundae with candied popcorn. The magic of Jean-Georges was demonstrated once again through the happy smiles and full stomachs we all left with that evening.





PHOTO: THOMAS DUVAL

Those Caramels

At furniture fairs, not only you discover the latest and greatest collections of designer furniture but sometimes, if you are lucky, you can pick up some hidden gems along the way too. In this case, during an exhausting full day of walking around the fairground, we stopped by at one of our favorite suppliers. After sensing our fatigue, he pulled us to the back of his booth and showed us what he hid inside a silver box he carefully held like a treasure. "Try this and tell me you don't love it" as he handed us each a light orange toffee wrapped in clear cellophane. Whatever we had just put in our mouths was incredible and bursting with flavor. It was a mango and passion fruit caramel that magically melted in our mouths, not to mention, giving us a much needed sugar rush that provided us that final boost of the day. He dropped a few more in our pockets with the address and whispered the words "And don't tell anyone. It's a secret".

JACQUES GENIN
133 RUE DE TURENNE, PARIS 75003
27 RUE DE VARENNE, PARIS 75007
JACQUESGENIN.FR



PHOTO PAUL-ALAIN BERTHOYE



PHOTO FRANCIS AHAND



PHOTO FRANCIS AHAND



PHOTO THOMAS DUVAL

The next day we found ourselves inside Jacques Genin, a chocolaterie housed in a 17th century limestone building in the fashionable Marais district of Paris. Initially we wanted to just buy the caramels we fell for, however, seeing what a beautiful space it was, we ended up sitting in the salon de thé (on Christian Liaigre furniture, no less) and ordering a few things to try. We found out later that Monsieur Genin, a self-taught chef, has crafted exquisite chocolate and supplied to famous hotels around Paris like the Plaza Athenee, Le Meurice and Hotel de Crillon. We ordered his famous made-to-order Millefeuille, chocolate eclair and a pot of bittersweet hot chocolate. Although we knew we would walk out completely guilty and pondering if we should still eat dinner, it was well worth another hour on the elliptical. One of the key obsessions for Genin's craft is the freshness. He only works with the freshest and best ingredients at real time, therefore, he only serves

pastries at his cafe and never allows customers to take them home. Once the order for our Millefeuille was placed, the chef in the open kitchen upstairs whipped it up and 8 minutes later, it was on our table. The thin layers of puff pastry and light as air vanilla cream were amazingly delicious. The eclair was rich but not too sweet.

As for the famous caramels, his apprentices would clock in before midnight and work on batches of 6-8 different flavors every night. By 8AM, they wrap things up and have the caramels ready to sell to all the addicted followers when the store opens.

MATERIAL POSSESSIONS:

The Guide of What and Where to Buy



Hiroshima

Design by Naoto Fukasawa

Maruni

Chairs with simple, subtle structures that highlight the natural wood used, and which have no restrictions placed on them regarding places in which they are used—it is envisaged that they be used everywhere. One may choose either beech or oak. The gentle curve from the back along the arm is very appealing. The roomy seat can be used not only as a dining chair, but as a lounge chair too.

From Baht 45,000

CH58 Barstool

Design by Hans J. Wegner

Carl Hansen & Son

An upholstered barstool that's perfect for kitchens with open space. The CH58 barstool features solid wood legs, stainless steel and a seat upholstered in the customer's choice of leather. It is light and easy to move around.

From Baht 37,500



Maison en Ville Dining Table

The Jacques Garcia Collection

Baker

Jacques Garcia envisioned the Maison en Ville as a bit of Louis XVI luxury sized for townhouse. The top features ribbon stripe mahogany with enough figure to complement even dark finishes. With a variety of finish options, the versatile Maison en Ville works with almost every style or collection. Given the bold wood, light colors should be weighed carefully.

Baht 640,600





Andersen Slim Sofa

Design by Rodolfo Dordoni

Minotti

This detail, along with the slim armrest, makes it possible to craft smaller pieces suited to lounges, waiting rooms, corporate offices and suites. Andersen Slim features a single and smooth seat cushion.

From Baht 583,000

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Barbara Barry

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Hickory Chair

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Baht 196,000



Patrick Pendant

Design by Thomas O'Brien

Visual Comfort

This pendant from the Thomas O'Brien collection will enhance your home with a perfect mix of form and function. The features include a bronze finish with frosted glass applied by experts.

Baht 47,000

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Sriracha

When an independent filmmaker, Griffin Hammond posted his project asking for funding to make a documentary about Sriracha, the cult fiery hot sauce that has taken America by the storm, on Kickstarter, within 8 hours, it overly reached his initial goal and the money came from more than 1,300 backers who were as eager as Hammond himself to learn more about this popular chili sauce.

For the past 20 years, Sriracha has become not only a new darling of the culinary world (Bon Appetit magazine named it Ingredient Of The Year), but also a pop phenomenon. But the mystery surrounding Sriracha is how the sauce was made and where it comes from. The answer is in this successful 33-minute documentary. Hammond traveled to Irwindale, CA to explore the 650,000 square foot factory and to meet with David Tran, a Vietnamese refugee, who commercially started Sriracha in 1980, packed in an iconic plastic bottle with a bright green cap and rooster logo.

He also traveled to Sriracha, Thailand where the original sauce was created and named after. In addition, Hammond interviewed chefs and foodies in New York, Chicago and Los Angeles on why Sriracha is so addictive and how it plays a major role in modern cooking. Today, Tran manufactures 20 million bottles of Sriracha per year with a 20% increase annually.

DIRECTED BY GRIFFIN HAMMOND, SRIRACHA IS AVAILABLE ON ITUNES. \$2.99

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