



LEONARD SEATING SYSTEM | RODOLFO DORDONI DESIGN

BY CHANINTR NOBLE SOLO THONGLOR SUKHUMVIT 55, BANGKOK T.+662 714 9040 MINOTTIGICHANINTR COM

CUSTOMISED INTERIOR DESIGN SERVICE

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CHANINTR LIVING

Summer 2018

We have all heard the stereotypes about Belgium, from grey and boring, to not producing any famous people, to being made fun of by the French for their poor French accent or by the Dutch for their funny Flemish accent. Add to this not having any strong national identity, being the home of the EU while itself having 6 governments, all the way to the food being nothing more than beer, chocolate and moules frites. Although I am biased as I admit to loving their beer, chocolates and mussels, in the world of taste and design, I think the Belgians are very well respected without ever asking for it or really caring.

Even before I ever visited Belgium, I always noticed in various design magazines and books the level of sophistication - an understated modern that respects the past in its craft and materials. Upon visiting though, you quickly realize that without being the center of attention, the Belgians have it very good. Their antique shops are amazing, their small towns so well edited, their linens so fine, with great restaurants and small pubs with good beer everywhere you go.

In this issue, we visited Axel Vervoordt's Kanaal project that has transformed an old distillery over the course of 20 years into a modern day utopian community as only he could envision it. We also experienced Graanmarkt 13, another shop/cafe/apartment concept in Antwerp that was designed by Vincent Van Duysen, one of our favorite architects today. We popped into Maison Vervloet as well, a historic hardware manufacturer in Brussels that Vincent has designed a collection for and produces bespoke items for homes, hotels and palaces around the world.

As for the Belgians, we find them very nice and solid people who don't spend a lot of time and emotion on useless banter. They are humble, respect differing ideas but have the confidence to proceed forward with how they see things should be. Add to this a generally high level of good taste and you have a very nice place to visit and according to close friends there, a very nice place to live.



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GPF WITTHAYU, TOWER A, 17TH-18TH FLOOR 93/1 WIRELESS ROAD, LUMPINI, PATHUMWAN BANGKOK 10330, THAILAND CHANINTR.COM

TEL: +662 015 8888 EDITOR@CHANINTR.COM

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COVER REED FLOATING ABOVE GIANT TOP HAT WITH UMBRELLA, AMENIA, NY, 2014 BY RODNEY SMITH

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BOOK REVIEW





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Brined in buttermilk and seasoned with spices, the fried chicken is tender with a perfect mix of flavor and aroma. It tastes especially better with our house-made tabasco sauce crafted from tabasco and organic honey. A definite must-try for every table!

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TRUE CRAFT

The story of Ethnicraft starts in the mid-90s when two young Belgian entrepreneurs, Benoit Loos and Philippe Delaisse, met, became friends and decided to embark on their shared adventure. They had an idea to tap into the local craftsmanship of Indonesia, where Philippe had settled down and ran an export company of traditional furniture and accessories for the Belgian market. They also wanted to produce contemporary furniture manufactured from solid wood. Philippe took charge of manufacturing operations and product development, while Benoit was responsible for marketing, finance and the company's growth. The result was their very first solid teak collection in 1995.



HOTOS COURTESY OF ETHN

Two years later, Ethnicraft had the first chance to show its collection at Maison&Objet Paris. Visitors and buyers raved about the products and it became an instant success. "When we decided to design contemporary teak furniture, we felt that we were creating something that didn't exist at the time - a sort of fusion between Italy's minimalistic design language and Indonesian know-how, using one of the most traditional materials imaginable," told Benoit. "Our first collection "Teak Horizon" immediately earned us a lot of attention at Maison&Objet. And that's how it all started. But we could never have imagined it would turn out to be such a huge success."

Over the years, the company broadened its creative palette to develop a complete range of furniture, without turning back on its identity - beautifully crafted contemporary solid wooden furniture. In addition to teak, the company began manufacturing furniture from oak and walnut a few years later. They also founded Studio Ethnicraft with the purpose of offering services for the contract and hospitality industry like hotels, restaurants and residential projects. The company also partnered with Notre Monde, a brand founded by American designer and self-taught artist Dawn Sweitzer. Notre Monde's products, including hand-painted tables, trays and mirrors, come from Dawn's original and exclusive drawings inspired by her travels, nature and daily life. Each piece is unique and brings a sense of luxury into any space.

"One of our strengths is timeless design," said Benoit. "We never try to focus on trends. We believe in beautifully made products, manufactured from solid wood and designed to stand the test of time." The product ranges cover the whole spectrum of interiors from bedrooms and bathrooms to offices and kitchens. The Bok dining chair and table are a good illustration of how the offering has evolved with sophisticated design and artisanal production. It's also the combination of new technologies and hand finishes that provides the right circumstances for the brand to grow without losing it authenticity.

Ethnicraft continues to grow focusing ever more closely on its passion and embracing the true local hand craftsmanship along with honest materials and a timeless modern design that is warm and inviting.

- NORRANIT SUVANICH









FISHERMAN JUMPING ON DOCK, SANTA ROSA, CALIFORNIA 1996

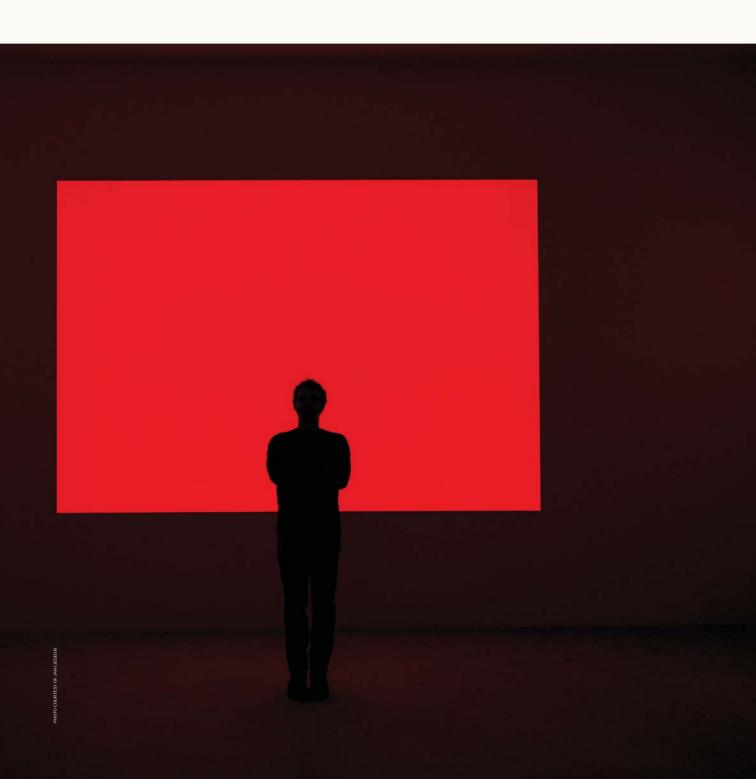
ATTENTION: ART COLLECTORS, STOCK BROKERS, DAYDREAMERS AND THOSE WHO ALREADY HAVE IT ALL.

The limited-edition archival pigment prints by world-renowned photographer Rodney Smith are available exclusively through Chanintr Living. Each image is masterfully hand printed in a limited edition of Twenty-Five. Pricing starts at \$10,000. Prices are based on the edition number available and print size requested. FOR MORE INFORMATION, PLEASE CONTACT ACQUISITION@CHANINTR.COM OR BY CALLING +66 84 760 8282

RODNEY SMITH

A WEALTH OF ART AND NATURE

KANAAL.BE





Less than an hour drive from Antwerp, you reach a small and peaceful town, Wijnegem, where Kanaal is located on the banks of the Albert canal. Kanaal is a cultural, artistic, commercial and residential complex designed by one of the world's most respected tastemakers, Axel Vervoordt.

The project, which also houses the headquarters for the Axel Vervoordt Company, is the realization of the Belgian designer's vision to create a diverse living space surrounded by nature. This place represents a major milestone in the life of Axel, whose signature style is captivatingly simple and rustic yet refined and sophisticated. His interiors are infused with a serene sense of history and timelessness.

Kanaal is a large brick-and-mortar industrial complex built in 1857 as a malting distillery. The Axel Vervoordt Company aquired the site in 1998 and began occupying the warehouse-like spaces from 1999. The site was just completed in November last year.

"The main inspiration was the existing architecture of the historical industrial site itself," said Axel in his interview with Architectural Digest. "We wanted to preserve as much as possible of the original character of the site by accentuating and reviving the industrial heritage and balancing it with contemporary renovations. The link between the buildings is the green, natural landscape design."

From the start, Axel had the vision to create an authentic cultural and residential island amidst a wealth of art and nature. The plan was built around the installation artwork by Indian artist Anish Kapoor 'At the Edge of the World', which is an enormous dome covered in several layers of pure red pigment. The dome dominates the whole room and leaves visitors with a dazzling feeling of space and a glimpse of infinity. It has been installed there since 2000 and can be considered as the beating heart of the site.

The project started in 2011 as a division of Vervoordt r.e., the real estate development company directed by Axel's son, Dick Vervoordt. The 55,000-square-meter complex has been carefully conceived and designed by Vervoordt r.e., in collaboration with leading Belgian architects Stéphane Beel, Coussée & Goris and Bogdan & Van Broeck, and the French landscape designer Michel Desvigne. The additional exhibition space has been designed by Axel himself and Japanese architect Tatsuro Miki based on wabi-sabi principles.

Over the past decade the industrial buildings have been restored and converted for contemporary use, with a number of new buildings alongside. The project includes 98 apartments, 30 offices and workshops, and an artisanal bakery by the famous French bakery 'Poilâne', an organic fresh market CRU by the Colruyt Group and a restaurant, giving the ambience of a productive, dynamic and enchanting space.



A series of art exhibition spaces is the heart of the project, covering over 4000 square meters. A light installation by James Turrell, 'Red Shift', housed permanently in an original 19th century chapel, is a must-see. It is one of a series of 'aperture' or 'space division' works created in 1995 that rely on a viewing space and a sensing space. The artwork involves explorations in light and space that speak to viewers without words, impacting the eyes, body and mind with the force of a spiritual awakening.

The exhibition spaces are also designed to present temporary exhibitions of the collections of the Axel Vervoordt Gallery and the Axel & May Vervoordt Foundation, a non-profit organization founded in 2008 with the principles to hold up art as a mirror to ourselves, for finding new ways forward with the world. Both permanent and temporary exhibitions are installed to respect the past and offers the visitors a unique walk in style, allowing each artistic experience to breathe.

A French quote 'Etre heureux en rendant heureux' or 'Finding happiness through creating happiness' is not only Axel's most favourite one but it does also express his willingness to inspire artists and visitors through discovering and transmitting the beauty with a deep respect for everything that is authentic.





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LUCKY NUMBER

Graanmarkt 13 is a special house in Antwerp, where each floor tells a different story. Founded by Ilse Cornelissens and Tim Van Geloven, it is a crossover place full of surprises. In one welcoming flow, Graanmarkt 13 offers you a store, a restaurant and an apartment. Warm light, friendly minds and a tranquil atmosphere fill the spaces. As soon as you arrive, you are a guest to be treated with great care.

Stepping into the wonderland of Tim and Ilse is like entering a haven of calm and inspiration. Together, the pair is the creative mind behind everything happening at Graanmarkt 13. They believe in doing things a little bit differently. It is an extension of

their own home and way of life and how they experience the world. An expression of everything they stand for, from an independent sense of beauty to supporting craftsmanship and sustainability. They want to connect their guests with everything they love.

The store on the second level is a place where established fashion, interior and beauty brands meet their cutting-edge, emerging counterparts. Tim and Ilse select everything themselves. Each object in the house has passed under their eyes and through their hands. Sourced on their travels around the world, some items come from personal meetings or collaborations



with creators; others just find their way to the store. All collectibles are things to treasure for years to come.

A wide variety of labels such as Lemaire, Sofie D'hoore, Santa Maria Novella, Common Projects, Mansur Gravriel and Susanne Kaufman are sold over two floors. Sometimes on special occasions Tim and Ilse even share their top floor apartment with visitors to showcase design talent in an intimate and relaxed setting. Described as their best kept secret, this luxury apartment with hotel service is also available for short and long stays as your home away from home, in the heart of fashion hub Antwerp.

Everything at Graanmarkt 13 is the result of teamwork. Architect Vincent Van Duysen sculpted the beautiful open spaces with a strong linear, yet warm hand. Renowned art director Bob Verhelst took the concept of it to another level with his unusual scenography, not following the fashion system as we know it today. The Brussels-based agency Base Design crafted Graanmarkt 13's visual identity and gave the house and inspired voice.

The downstairs restaurant is run by acclaimed Chef Seppe Nobels. He transforms the daily harvest of locally sources fresh ingredients, garden herbs and Graanmarkt rooftop honey into a generous dishes. His honest and healthy kitchen was voted the 'Best Vegetable Restaurant 2015 from Flanders' by Gault & Millau.



One summer evening, in their small backyard kitchen Chef Seppe, Tim and Ilse came up with an idea that turned a fresh selection of herbs, fruits and vegetables into a savory syrup with no sugar or preservatives added. Aiming to create a sustainable alternative to lemonade and juices, this rich cold-pressed syrup is full of vitamins and delicate aromas that can be added to water and festive cocktails for natural flavor.

They recently launched a new line of plant-based products inspired by their rooftop garden, which were co-created by Chef Seppe together with British nose Perfumer H, the renowned candle maker at Cire Trudon and herbalist Bar Belmans. From mesmerizing fragrance, scented candles to seed packages to

grow in your own garden, this new botanical range is made to please all senses, enjoy and learn from nature and take a little bit of Graanmarkt 13 home with you.

GRAANMARKT13.COM



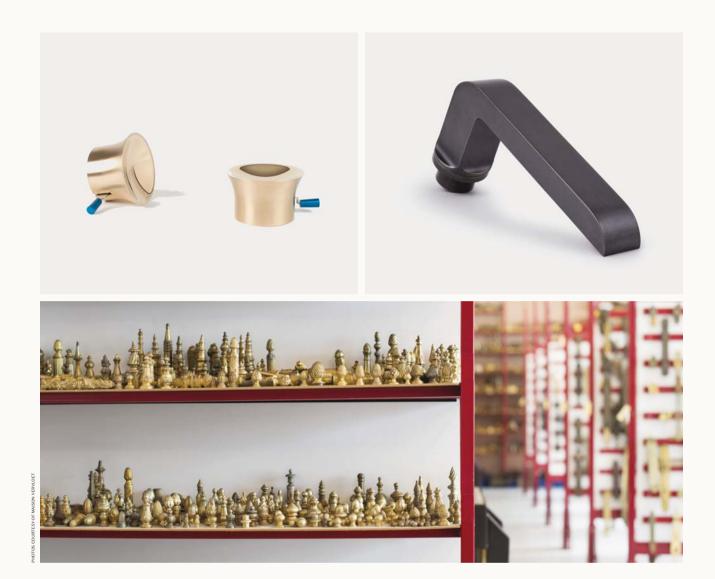
ARTISANAL HANDS

As a ring or bracelet can make all the difference in the impression one has of a person, the second a hand touches a door knob makes all the difference in the impression of a home and in some ways its owner.

Often overlooked, these little creatures that hide in our doors and windows, keep them swinging, open or closed, safe or welcoming, attention to hardware is ever rewarding and in our eyes one of the best investments in a home. Unfortunately, mass industrialization has taken the artistry and craft out of most of the hardware we see in modern homes and buildings today. In the old days, the design and customization of hardware was a key part of the architects arsenals for building - something truly unique.

Maison Vervloet is one of the few firms left that take great pride in not only their over 100 years of experience, and the stately homes and palaces that their products grace but the fact that they offer a truly bespoke service to this day. This is despite the fact that they already have over 45,000 pieces in their catalog in 12 different decorative styles from Gothic to Contemporary.

From their atelier in Brussels, this family business takes on projects small and large, from finding that replacement knob to a complete solution for palaces, yachts or hotels like The Peninsula Paris. A group of twenty craftsmen work with brass, bronze, or nickel silver through painstaking detail in each one of their 17 specialized manual processes that go into making an item.



It is also important to note that Maison Vervloet is not satisfied with just looking back and reproducing designs of old but is very much embracing innovation, modernity and playfulness. A recent collaboration with one of our favorite architects, Vincent Van Duysen, produced a timeless modern collection called Jules. Employing a dark oxydized nickel material, it is reminiscent of a blackened bronze tool of the past but modernized by such clean lines and subtle details that would fit in a wide range of contemporary and modern projects.

Another product that was recently introduced and that one can't help but smile when using is the Music Box doorbell by French designer Jean Francois D'Or. Made of satin brass and anodized aluminum, this little music box plays the sound of

music when you turn its little crank. When attached to a wooden door the sound resonates from the door. In addition, an upside down mirror image of the ringer is seen in the reflection. It also comes as table top music box or electronic ringer.

When we visited the workshop in early January, we felt we had just discovered a treasure trove of such an amazing variety of artistry.

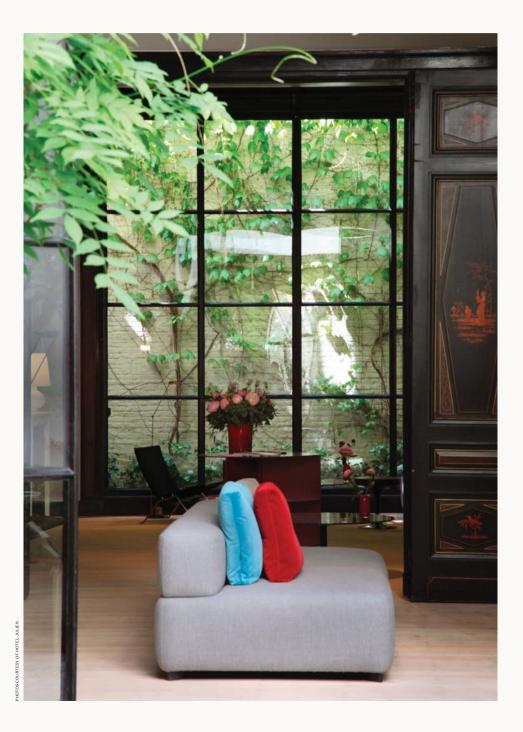
VERVLOET.COM

CITY INN

During our trip to visit Ethnicraft's headquarters, we spent a night at this perfect modern city hotel that exudes charm, modernity and sophistication.

Hotel Julien is located in the city center of Antwerp and within walking distance of restaurants, museums and designer stores. The hotel is hidden behind large grey wooden doors with a lovely courtyard in the middle. The owner Mouche van Hool, an interior designer turned hotelier, jointed 2 historical buildings and made them into a 21-room hotel with a roof terrace overlooking cathedral views on top.

HOTEL-JULIEN.COM

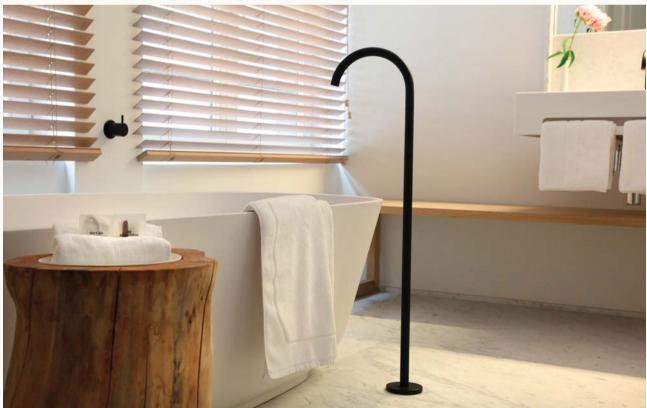


The decor is elegant and minimal with some antique furniture mixed in with Eames and other mid-century modern pieces. Each room at Hotel Julien (named after van Hool's son) is uniquely decorated and filled with essential amenities. The wine cellar on the basement was converted into a spa for those who want to be pampered during their stay.

In the morning, breakfast is laid beautifully on white Carara marble counters for guests to help themselves along with juices and hot beverages. Also, our favorite shop and restaurant Graanmarkt 13, the famous Da Giovanni steakhouse, Cathedral of Our Lady and Museum aan de Stroom are all nearby.









HOUSE OF SPECULOOS

MAISONDANDOY.COM

Readers of this journal know from issues past that we do have a thing for Speculoos spread, the Nutella of the north that was accidentally stumbled upon by a very clever housewife. As is fitting when in Belgium, we were keen to see what the locals thought of it and whether there were any special finds out there. During our tour at the Kanaal by the lovely Laure Decock, she told us that we must visit Maison Dandoy who is well known for making the original speculoos cookies.

According to Belgian tradition, speculoos cookies are a tasty reward for good children during the celebration of Saint Nicholas on December 6th. Ever since I discovered this sweet treat, I have been hooked and often buy them when traveling in Europe. We usually pick up the supermarket variety Lotus cookies, which are already quite good. This time was bound to be different because Maison Dandoy makes their speculoos fresh daily with only natural ingredients in the same way the founder Jean-Baptise Dandoy cared and crafted them when he first opened his shop in









Brussels in 1829. Thirty years later, he moved to rue au Beurre or Butter Street where he taught his son Philippe how to make the biscuits. Legend has it, several times a week, two very discreet men came to the shop to buy only crushed speculoos. Later, they finally revealed that the treats were for the King Leopold as Queen Astrid did not want him to consume sugar so he hid them at the bottom of his jacket pockets before going hunting.

Maison Dandoy had a difficult first half of the 20th Century as it was war time in Belgium, not a time for enjoying crunchy biscuits. They became a guilty pleasure while flour stocks were rationed. In 1948, business picked up again when Valère Rombouts-Dandoy, the fourth-generation decided to start making all their specialties again. He had waited 3 years until the butter and sugar that met his standards became available again on the market. During the 1970s, Jean Rombouts-Dandoy, Valère's son turned downed a NASA job offer to carry on the family tradition and created new biscuits.

The seventh generation has been running the business and launched a makeover in 2012 embracing a more modern look for both boutiques and packaging while not touching all the recipes handed down from their great-great-great-grandfather. They are still committed to making them with real butter, brown sugar and handcrafted wooden moulds.

The Dandoy speculoos biscuits come with cloves and cinnamon, with vanilla or coated with handmade milk or dark chocolate. They also offer a variety of baked goods. My favorites are pain d'amandes or almond biscuits and brioche bread which goes well with jam or speculoos spread. Another one is the Pavé de Bruxelles which is a pastry puff cake decorated with a cherry and filled with crushed almonds and has hints of apricot and orange. It is best when served warm with a scoop of vanilla ice cream.

BIENVENUE

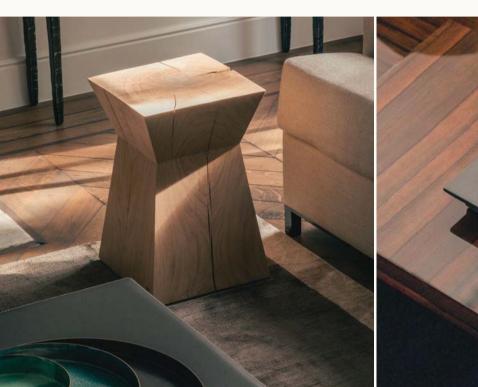
LIAIGRE HAS INAUGURATED A NEW SHOWROOM IN BRUSSELS IN THE HEART OF BOULEVARD DE WATERLOO, THE CITY'S MAIN LUXURY STREET.

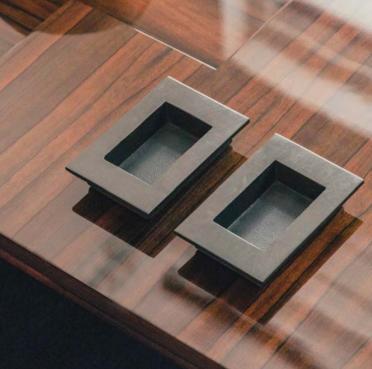


Situated in an old private mansion, the building was sitting empty and uninhabited for several decades. The talented team at Liaigre studio was able to bring this architectural gem back to its former glory. They restored and kept as much of the original details and bones as possible with a concept of architecture and decoration portrayed as a meeting of Flemish aesthetics and French elegance.

The space features two floors designed as a private interior incarnating the quintessentials of the Liaigre spirit. Furniture, lighting and accessories are exhibited alongside artwork as a living space of that imaginary suave and diplomatic Belgian friend we all wish we had.

LIAIGRE 57 BOULEVARD DE WATERLOO, BRUSSELS, BELGIUM LIAIGRE.COM







BELGIAN BALLS

BALLSNGLORY.COM

As we were passing through the lovely town of Ghent and looking for a lunch spot, this modern light filled space with a line of young adults caught our eye. And the name, Balls & Glory, got us in the door and getting in line ourselves.

Balls & Glory is a homemade filled-meatball restaurant founded by Wim Ballieu in his quest for a simple, original and tasty recipe to satisfy hungry stomachs and to cherish Belgian slow food. The oven-baked balls which are pork, beef, chicken or veggies are seasoned with the best spices with no artificial additives inside. They are rolled by hand and filled with a liquid filling from very classic ones like tomato or 'liegeoise' to a very unique ones like black olives & anchovies. Each ball takes 27 minutes to bake in the hot air oven (read: slow baked), but they serve them at every turn within 8 minutes to guarantee the freshness.

They would place the ball on top of the classic 'stoemp' or mashed potatoes or with a bed of fresh salad. Water and fruits on their communal tables are always free and meant to be shared with other guests. You can find a good selection of Belgian beers, lemonades and juices on the menu. Sodas are banned in the restaurants.





The first Balls & Glory opened its doors in 2012 as a pop-up lunch restaurant. Ballieu's parents owned an old-fashioned butcher shop in Ghent and he learned the recipes from his mother since he was young. His passion for cooking began during the holidays spent on his grandparents' farm in Veurne. Later on, Ballieu opened more locations in Antwerp, Brussels and Leuven. All the balls served in their restaurants are still handcrafted, made with the best seasonal ingredients and served in a simple yet delicious way. In 2013, Balls & Glory was awarded 'Best Food Concept in Europe'. Their ultimate goal is to open 50 restaurants by 2025, including at least one in New York City.

The next time you are passing through Belgium, look out for those balls!





THE GUIDE OF WHAT AND WHERE TO BUY



Serene Chaise

Baker

The form of the flared arm of this daybed was inspired by a classic 1950s design, dressed up by elegant blackened walnut finish with tapering metal legs. Perfect for lounging and afternoon reading.

Baht 223,000



Sabha Collaborative Seating™

Herman Miller

SABHA Collaborative Seating™ – is purpose designed to facilitate knowledge-sharing, break down silos and empower end-users through accessibility, variety and freedom of choice. Derived from the ancient Hindi language, 'sabha' translates as 'gathering', and this philosophy of community underpins the range's collaborative design resolution.

Price upon request



Alice Sconce

Visual Comfort

This 1 light decorative wall light from Suzanne Kasler will enhance your home with a perfect mix of form and function. The features include an aged iron with wax finish applied by experts. This sconce will surely add a twist in your home.

Baht 19.000

Jacques High Armchair

Minotti

Jacques collection originated from a common design seed that transforms a vaguely retro style into a symbol of absolutely contemporary style. A sophisticated aesthetic language that is expressed in soft shapes, compact proportions and details with striking visual impact of the metal base with light bronze finish.

Baht 161,000



Bellows Stoo

Walter Knoll

Bellows Stool is surprising to the eye and play with expectations. The leather is gathered in soft and sturdy folds. And then it stretches. Bellows changes its height in an uncomplicated way with just a single movement. The ring-shaped trigger for adjusting the height is concealed in the seat.

Baht 71.000





Arlequin 24-Light Chandelier

Saint-Louis

Arlequin, the 2012 colorful lightings collection, drew its name from Harlequin, iconic Commedia dell'arte character. The three new trios of colors such as Amethyst, Purple and Flannel (shown) are conceived to develop the collection. All these chromatic palettes invite to dare to colour one's interior.

Price upon request



b Solitaire Table and Bench

bulthaup

The b Solitaire dining table rests on a matt-black aluminum frame while the solid oak tabletop is selected purposely for a natural and harmonious overall appearance. The bench is the perfect invitation to share these precious moments with our loved ones.

Price upon request -25

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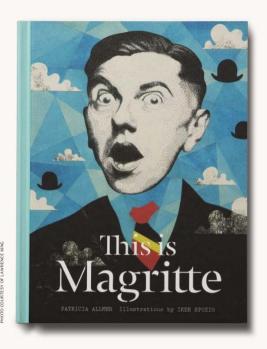
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NOBLE SOLO THONGLOR, BANGKOK T+662 714 9040 WALTERKNOLL.COM

BOOK REVIEW:



THIS IS MAGRITTE

AUTHOR: PATRICIA ALLMER ILLUSTRATOR: IKER SPOZIO PUBLISHED BY LAWRENCE KING, AUGUST 2016

A quintessential book of the legendary Belgian surreal artist, René Magritte. His biography is a key element of his art. His life was infused with bizarre moments - a surreal journey oscillating between fact and fiction that he always conducted as the straight-faced bowler-hatted man.

The events of Magritte's childhood played an important part in creating the surrealist, but it was his popular culture borrowings from crime fiction, advertising, and postcards that has made his work instantly recognizable. The often unreliable nature of Magritte's accounts of his own life have transformed his public image into a kind of fictional character rather than a 'real person'. He would shape his own life story to be his own surreal work of art.

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