

CHANINTR LIVING

Holiday 2020





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DISCOVER MORE AT MINOTTI.COM/CONNERY

Minotti

CHANINTR LIVING

Holiday 2020

As we approach Thanksgiving and the holidays on what has been such a trying year for so many around the world, we find our footing by reflecting on and appreciating all the good things that we do have.

I find myself appreciating the simplest things nowadays: the sound of birds chirping through the day, the smell of the seasonal blossom of the cork tree wafting through the house and the sublime sunsets we have been getting at our place upriver with moving silhouettes of life on the water.

Although we miss traveling, we feel very lucky to be stuck in Thailand, a country with single digit cases of the virus and so many beautiful places to travel to within its borders. Even though the economy is hurting and we have had to adapt to new changes, we are fortunate to be able to return to 'normal life' sooner than other countries.

Being close to friends and family definitely makes a big difference. We see a lot of people taking more trips together and reconnecting as a way to also help the local tourism replace at least a little of its lost revenue. It is in times like these that we see the best in people working to help one another to survive, recover and rebuild.

Wishing all of you a very safe and blessed holiday season filled with hope for a much better 2021.

Chanintr

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COVER
MAN IN PROFILE, HANCOCK SHAKER VILLAGE,
MASSACHUSETTS, 1993

PHOTOGRAPHY BY
CHANINTR LIVING EXCEPT WHERE NOTED.

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Fredericia

1 9 1 1

The Spanish Chair
Designed by Børge Mogensen

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HOME IN THE SKY

CHANINTR.COM/CHANINTRRESIDENCES-BB



PHOTO COURTESY OF CHANINTRRESIDENCES

Imagine living in a Barbara Barry-designed home. A home where every detail has been worked out by the designer. Every decision made to exacting standards from years of experience. Imagine sliding into bed at night with cool, crisp linens on the beds and waking up to the fluffiest towels in the bathroom—only to alight from your dreamy sanctuary into a beautiful, tonal world that is now your home.

California designer Barbara Barry has been at the top of design for three decades—designing influential interiors for residences, retail stores, restaurants, and spas, creating collections for some of the most famous brands around the world, and most recently,

collaborating with CHANINTR on the first **CHANINTR RESIDENCES** at WINDSHELL naradhiwas. Together with CHANINTR, Barbara has carefully selected each detail to match the lifestyle of today's discerning clients while bringing her design aesthetic to every choice.

"As a designer, I need the infinite well of the creative thinker. And I need the ability to make the creative come alive for my clients. The problem-solving, the thinking, the collaboration, and the editing and discovery, are what leads to successful collaborative projects," Barbara muses, "I am so honored to be partnering with CHANINTR on their first CHANINTR RESIDENCES."



“AS A DESIGNER, I NEED THE INFINITE
WELL OF THE CREATIVE THINKER.
AND I NEED THE ABILITY TO MAKE
THE CREATIVE COME ALIVE FOR
MY CLIENTS.”

— BARBARA BARRY



Barbara follows her signature style of casual elegance, playing with calm, subtle hues and soft shapes that are inspired by her love of California living. Appointed with luxurious finds from around the world, WINDSHELL naradhiwas has been described by the designer as a home in the sky. Barbara considered the idea of vertical living and was inspired by the atmosphere of living in a 12th-floor duplex that was engineered to harness gentle breezes from the position of the building and the cross ventilation that was designed as a standard for all residences.

Upon arriving by private elevator to the residence, you immediately take note of the quiet luxury of the outdoor oasis featuring a modern fountain set against a lush garden with outdoor dining table. The garden blends seamlessly with the indoor living space in true California style. The interior design elements are quintessentially Barbara Barry with an ethereal color palette of clouds and sky painted with hints of cool pinks of dawn and balanced by the warmth of the sunset. From the pale French limestone flooring throughout the ground floors to the hotel-suite-quality of the master bedroom on the upper floor, Barbara has created a relaxing but glamorous mood with subtle shifts of tone, and sensuous compositions. The entire residence is a masterclass in tonality that relates the quiet colors from one room to the next.

The 12th-floor Barbara Barry duplex residence is 450 square meters of interior space and features one master suite as well as two en-suite guest bedrooms. The custom bulthaup open kitchen features top-of-the-line appliances and anchors the soaring 6.5-meter ground-floor ceiling. The residence also features a custom plunge pool along with a pool terrace accessible from the living room by floor-to-ceiling glass doors for enjoying early evening Bangkok sunsets.

The CHANINTR RESIDENCES at WINDSHELL naradhiwas by Barbara Barry is now available for viewing by appointment only. For more information, please contact +66 88 949 7992.



12BB DUPLEX FEATURES

- PRIVATE ELEVATOR ACCESS AND ENTRANCE FOYER
- PROMINENT EXTERIOR LIVING TERRACES WITH GARDEN PATIO AND WEST-FACING PLUNGE POOL AND SUNDECK
- DRAMATIC 6.5-METER, DOUBLE-HEIGHT GREAT ROOM
- MASTER BEDROOM SUITE WITH WALK-THROUGH BATHROOM AND CLOSET
- ADDITIONAL BEDROOM WITH WALK-IN WARDROBE AND EN-SUITE BATHROOM
- GENEROUS GUEST BEDROOM SUITE
- STUDY ROOM / LOUNGE AREA
- LOOSE FURNITURE AND FITTINGS INCLUDING SELECTIONS FROM BARBARA BARRY FOR BAKER AND MCGUIRE, AS WELL AS PIECES FROM MINOTTI AND LIAIGRE
- BULTHAUP B3 KITCHEN SYSTEM AND A SEPARATE THAI-STYLE KITCHEN
- CUSTOM WALK-IN WARDROBE WITH LEMA'S PATENTED AIR CLEANING SYSTEM
- HIGH-QUALITY BATHROOM FITTINGS, SINKS, BATHTUBS, FAUCETS AND THERMOSTATIC SHOWER CONTROLS ALL BY WATERWORKS
- WATER PURIFICATION SYSTEM THROUGHOUT RESIDENCE
- HOME AUTOMATION
- SONOS AUDIO VISUAL SYSTEMS WITH VOICE COMMAND
- BACK-OF-HOUSE AREA WITH FULL STAFF ACCOMMODATIONS



PURE LIVING WITH FRAMA

FRAMACPH.COM

Since opening its doors in 2011, Copenhagen-based lifestyle brand Frama has helped redefine the business of design in Denmark. Its Founder and Creative Director **Niels Strøyer Christophersen** has been a great force behind that. Niels's no-nonsense approach to 'living well' means a return to the basics. He believes in permanency, not seasons and trends. He prefers minimal (but well-considered) designs, quality craftsmanship, honest materials and timelessness—all of which are present in Frama's growing list of products that include furniture, accessories and apothecary.

In this issue, we catch up with the man behind the brand for some tips and inspiration on the holidays and home.

HOLIDAY TRADITIONS AND CELEBRATIONS

Niels: Winter holidays is one of my favorite periods in the year. For me, the holiday season is when things are getting wrapped up and you finally have time to reflect on all the moments you experienced—ups and downs. It is also a period where you can take a pause. I celebrate the holidays with my parents and my two brothers and their families. In most cases, we eat specific

dishes like duck, brown sugared potatoes and a rice pudding dish with almonds and cherry sauce. We also prepare *gløgg*, which is a hot wine drink with nuts, raisins, orange and anise. Everyone is always hoping for a "white winter" but it's getting more and more rare that snow is coming.

TOP PICKS FOR GIFTS

Niels: A set of Otto cups in neutral glaze, an St. Pauls Apothecary hand wash 375ml and an AML stool in light pine wood. I believe the three selected items give a nice variation of the Frama sphere. Despite these items' obvious differences in function and usage, there is a very clear cohesive language between them. They are also something most people would appreciate regardless of interior style.

SPENDING TIME AT HOME

Niels: Our home has a very easy flow because we decided to have no doors in the home. Hereby you easily go from one space to another, almost without noticing—the entire house feels like one big space. We have two tables in the house, Frama's round Farmhouse Table and a longer rectangular table. It depends a bit



on the mood which one I prefer and also which time of the day I'm home. We spend a lot of time around these tables eating, chatting, reading and working. We also like to spend time in our kitchen, and even though the kitchen is placed in the back of the house, it still somehow feels very central.

TIPS FOR CREATING A HOME

Niels: I think it's important that your home reflects "who you are" and I believe we all have different needs and habits. There is no correct or incorrect way to live as long as it reflects who you are and it lives up to your needs. A general advice would be to strongly consider what you really need, like and appreciate in a home. After, you should make a wish list of objects you'd like to invest in—either because they are inspirational for you and/or because it serves a functional purpose. Rushing this process is never healthy. Make sure to invest in pieces that can patina and be embraced even more for years to come. Ensure that your spaces give you a positive and calming energy.

NEW AND IN THE WORKS

Niels: We recently opened our own eatery "Apotek 57" inside our Studio Store spaces in Copenhagen. The place is a collaboration with Chiara Barla, and we offer seasonal breakfast and lunch. Baked goods, coffees and house-made soft drinks like water-based kefir and so forth.

We have very interesting new furniture pieces coming out soon and are very much looking forward to a new fragrance launch in the St. Pauls Apothecary series, inspired by botanic scents from Japan and Asia.

2020 LESSONS

Niels: We should ensure a healthy living both mentally and physically. And that the world is never possible to predict.

Frama is available at Chanintr Craft; open daily from 10 AM to 7 PM at 924 Sukhumvit 55 Road.

— Uracha Chaiyapinunt



PHOTOS COURTESY OF KELLY WEARSTLER

THE BOHEMIAN PRINCESS

Kelly Wearstler first made her big mark in the design world 20 years ago when she decorated a model room for the Avalon Hotel in Beverly Hills. Her playful, elegantly over-the-top designs for that project, according to the *New York Times*, changed the look of boutique hotels around the world. Since then, Kelly's name and reach have grown far beyond the 90210 zip code. The trendy designer, who now has a following of over 1.3 million followers on Instagram, has moved on to shape the design industry with many more projects all around the world—from five-star resorts to A-list celebrity homes and collaborations with furniture brands.

We catch up with Kelly right before the holidays to see how this year has been treating her, how she plans on bidding farewell to 2020, and the simple pleasures of staying home.

KELLY IN THAILAND

Kelly: I've had the pleasure of visiting Bangkok, Chiang Mai and Phuket. Thailand is deeply rooted in its traditions but modern in so many ways, from the incredible culinary scene to the experimentation in the design world. There are so many talented artisans indigenous to the country.



SIMPLE PLEASURES FOR THE HOLIDAYS

Kelly: We celebrate each holiday to its fullest starting with Halloween and Thanksgiving into Hanukkah and Christmas. The grand finale is always New Years and this coming one is going to be extra special with 2021 bringing in new spirit. With this year's holiday festivities different than years past, we will still be embracing the time of year, making the house feel festive while hosting smaller, intimate gatherings with family and friends. I will be doing a lot of cooking, throwing together a seasonal menu for sit-down dinners. We like to dine in different areas each year to mix things up. I'm looking forward to spending time with loved ones and enjoying the simple pleasures of the holidays.

HEART OF THE HOME

Kelly: I love cooking so I'm always in the kitchen, which transitions effortlessly into our family room. It allows us to all be together even when we're all doing something different.

WORTHWHILE INVESTMENTS

Kelly: With everything going on, people are looking at their homes in a different way, wanting to make rooms in their house more personal and functional, to create a beautiful space that

represents themselves and how they live. Consider the elements in the room that will provide the most impact, whether painting your walls, experimenting with lighting or investing in a beautiful new piece of art.

QUARANTINE LESSONS

Kelly: The past months have given us the opportunity to slow down. With less traveling and less events, I've learned to enjoy life at a slower pace, spending more time at home with my beautiful family.

ON THE HORIZON

Kelly: We have a really exciting new partnership launching in the Spring. Additionally, I am working on several hotel and residential projects along with new furniture and lighting collections. I'm also excited to share that we will be launching a new website with a variety of exclusive products that will be available for international shipping.

– Uracha Chaiyapinunt

WORK / LIFE / BALANCE

This pandemic has ushered in a new era of how we work. If you look back only a few decades, you'll see that how we work has evolved time and time again. In the late '60s, Robert Propst revolutionized offices with his conception of cubicles for Herman Miller. A novel idea back then, it gave employees privacy and room for personalization without the high cost of building individual offices. Then, as workplace culture relaxed in the 2000s, we saw cubicles fade and open floor plans with breakout spaces, phone booths and formal and informal meeting rooms take center stage. With this year's pandemic, a newer trend has emerged: home offices for working remotely.

As someone with chronic back pain and a self-diagnosis of sciatica (I watch a lot of *Grey's Anatomy* in my spare time), quarantine proved to be an especially painful period. I traded in the company's Aeron chair and height-adjustable desk for a makeshift office that consisted of my bed and three pillows—two for back support and one that acted as a lapdesk. It only took me a couple of weeks before I gave in and, like many other first-time WFH employees all over the world, spent more than I ever wanted to on an ergonomic chair, laptop stand, wireless keyboard and good lighting.



PHOTOS COURTESY OF CHANNINTX WORK

Before 2020, investing in a home office would have felt like an unnecessary splurge for me. I happily alternated between the couch and bed on nights where I had to finish work at home. With quarantine, however, I was now spending nine hours a day in front of my laptop in uncomfortable position after uncomfortable position. Suddenly, a Herman Miller ergonomic chair and Louis Poulsen desk lamp did not seem so expensive anymore.

There are only a few essentials needed to create a productive and efficient workplace at home, all of which can be found at Chanintr Work. Created with the goal of offering modern workplace solutions for every situation—be it a new corporate office for hundreds or a humble WFH corner like mine—Chanintr Work carries eight brands that have been carefully selected for its reputation in design, quality and innovation: Herman Miller, Walter Knoll, Design Within Reach, Mohawk, Maharam, Dinesen, Emeco and Framery.

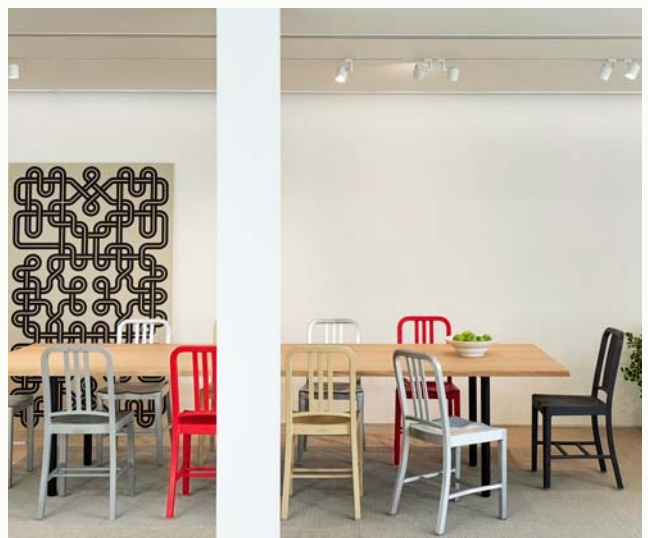
The showroom, which spans 1,100 square meters in Bangkok's Soi Sukhumvit 26, an up-and-coming design neighborhood, features the latest and greatest of workplace innovation.

Products range from award-winning ergonomic chairs and tech accessories to desks, monitor arms, work stations, tablet stands, lighting, office storage and more. At Chanintr Work, customers are able to experience the products first-hand and also witness it in action when used in a real setting by real workers, as the showroom doubles as an office for its employees too. The space also features a courtyard, coffee bar and mezzanine.

It has been almost nine months since our company started working remotely. Looking back, every single one of my WFH purchases was worth every penny. Not only did my new toys support me, but it also boosted productivity and made me a happier remote worker in general. Now all I want for Christmas is an Atlas height-adjustable desk that will complete my WFH setup—that's a hint and a hard nudge to whoever is reading this.

Chanintr Work is open daily from 10 AM to 7 PM at Warehouse 26, Soi Sukhumvit 26.

– Uracha Chaipayinunt







THE GARDENER LIVED WELL

In all, let nature never be forgot. But treat the goddess like a modest fair, Nor over-dress, nor leave her wholly bare; Let not each beauty ev'ry where be spy'd, Where half the skill is decently to hide. He gains all points, who pleasingly confounds, Surprizes, varies, and conceals the bounds.

— Alexander Pope, Moral Essays, Epistle IV, Of The Use Of Riches

The simple things. A flower. A tree. A garden. These are the ordinary things of life that we too often take for granted. However, simply noticing these things is not what Frank Cabot, an East coast patrician Harvard-graduate, who left the world of finance in 1976 to pursue his passion for gardening, had in mind. *The Gardener* is a documentary reflecting on the meaning of gardening and its impact on our lives.

Shortly before his passing at the age of eighty-four, Frank Cabot opened his world-renowned twenty acre garden, Les Quatre Vents, at his summer home in La Malbaie, Quebec to film director Sébastien Chabot. Despite Mr. Cabot's declining health, he sat for two days of interviews to recall the history of the creation of his garden and the unique life lessons that he learned along the way.

Set amongst the rolling hills of the Charlevoix County, Les Quatre Vents has become one of the world's foremost private gardens. Created over three generations, it is an enchanted place of beauty and surprise, a horticultural masterpiece of the 21st century. Through the words of Cabot and his family, and with the participation of gardening experts and writers, the film looks back at this remarkable man's personal story and the artistic philosophy that gave birth to one of the greatest gardens in the world.

Mr. Cabot refers to himself as a “master plagiarist” for using ideas from gardens he visited on his travels to Europe and Asia, and employing them at home. The result is a dazzling series of separate outdoor scenes that open onto one another, with each framing a view of the next. The sights are enchanting, especially the Japanese tea house, which was seven years in the making without the use of a single nail, or the charming Indian gate acquired on his travels that forces the visitor to look beyond the garden and open your eyes to life.

The Gardener lived well.

KITCHEN SPLURGES

One silver lining that comes with staying in this year is having the opportunity—and time—to finally pick up hobbies that you have been putting off. Some people have taken up knitting, painting and journaling; others are dancing their way to TikTok stardom. Then there is a large community of new home cooks and bakers who are experimenting in their kitchen, perfecting their bolognese sauce or trying their hand at Jim Lahey's world-famous 'no-knead bread' recipe. In light of this growing group, we decided to round up a list of kitchenware and pantry must-haves that we've tried, tested and approved, as well as items we cannot wait to get our hands on.



PHOTO COURTESY OF JACOBSEN SALT CO.

Jacobsen Salt Co.

What started as a small, local business has grown into an internationally recognized brand for elevating everyday ingredients into the finest version imaginable. Harvested from the cold, pristine waters of Netarts Bay on the Oregon Coast, Jacobsen Salt Co. has garnered worldwide favor for their beautiful presentation and pure taste. The brand's "pure flake finishing salt" is larger, brighter, brinier, crunchier and more flavorful than what you usually find at the supermarket. It has allowed the company to quickly form a fanbase made up of Michelin-starred restaurants, kitchen lovers and independent grocery stores.



PHOTO COURTESY OF STAUB

Staub Cast Iron Round Cocotte

A kitchen classic, Staub's Cast Iron Round Cocotte, also known as a Dutch oven, is unsurpassed for slow-cooking meats and vegetables to tender perfection, simmering stews and soups, and even baking crispy bread. It is arguably the most versatile cookware; a sturdy pot that can do it all. While many brands carry their own version of a Dutch oven, you can expect stellar performance with Staub's. Its French craftsmanship and "30-year guarantee" result in flawless stoneware construction that diffuses and retains heat well with superior state-of-the-art technology. What's more, it comes in a timeless design and a variety of colors that will make you want to display it in your kitchen—or if you're like us, start your own collection.



PHOTO COURTESY OF TECHNIVORM

Technivorm

Every one of Technivorm's coffeemakers are handmade in The Netherlands. It is a fact that the company takes huge pride in, for it means that all parts are made and assembled by hand and individually tested in a live situation. These are the personal touches that make Technivorm's products so unique. The Moccamaster Cup-One, which brews a perfect 0.30L cup of coffee in just 4 minutes, has become an essential part of our morning.

PHOTO COURTESY OF BRIGHTLAND



Brightland Olive Oil

Not only are Brightland's bottles Instagrammable, but they also carry high-quality, California-made olive oil. Good olive oil is a non-negotiable must-have in the pantry, and though it can be found in any store, not all are created equal. Brightland founder Aishwarya Iyer learned that the industry is rife with rancid or adulterated olive oil: olive oil that has been blended with cheap, lower-grade oils that many of us consume without knowing. That's why she decided to start a direct-to-consumer olive oil company that would offer chefs the best version of this essential ingredient. Brightland's original line includes AWAKE (made with heirloom California Arbquina olives for stews, hearty pastas and warm bread) and ALIVE (made with heirloom California Arbquina olives and Arbosana olives for salads, dressings and baked goods).

PHOTO COURTESY OF SERAX



Serax

We believe bad tableware and plating can ruin the cooking experience. Match the time and effort you spent whipping up dinner with nice cutlery, tableware and glassware. Similar to his other works, acclaimed Belgian architect-designer Vincent Van Duysen's Passe-Partout collection for Serax stands out for its simplicity and tranquility. The collection embodies his no-nonsense, contemporary style and are timeless in design.

PHOTO COURTESY OF MADEIN



MadeIn Carbon Steel Collection

MadeIn was founded in 2006 to get people excited for cooking while pushing a modern business approach. The American company cuts out middle-men by selling directly to consumers, allowing them to avoid unnecessary mark-ups by retailers and making their products accessible to amateur chefs looking for quality cookware. Our favorite is their Carbon Steel frying pan, which gives users the best of both worlds: it has the cast iron's heat retention, seasoning and slick properties, along with stainless steel's heat control, lightness and cooking speed. MadeIn counts celebrity chefs Nancy Silverton, Eric Ripert and more as fans.

PHOTO COURTESY OF MANCINI



Pasta Mancini

For special occasions—or really, any day—upgrade your pasta with Pasta Mancini, pasta made by a small, family-run brand from Le Marche, Italy. Using the durum wheat the company grows and harvests every year by its factory, semolina and water are the only two ingredients that make up Mancini's pasta. The results are delightful as its unique texture allows sauces to cling on to it better and holds an al dente bite.

- Uracha Chaiyapinunt

Make the Legend Your Legacy



Actual image from Sales gallery



Actual image



Actual image

By the River of Kings, a new legend has risen to present a vision of prestigious waterfront living unlike any other: The Residences at Mandarin Oriental, Bangkok, part of the landmark ICONSIAM development.

Managed by Mandarin Oriental, Bangkok, The Residences epitomises the values that have made Mandarin Oriental the name for legendary service and exceptional amenities. For the privileged few, there is no finer address to complete their legacy.

Welcome home to The Residences at Mandarin Oriental, Bangkok.

FOR YOUR VIEWING APPOINTMENT

Telephone: +662-012-4555 www.moresidencesbangkok.com
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ICONSIAM
THE ICON OF ETERNAL PROSPERITY

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SOLE AGENT

CBRE

BOOK REVIEW:

THE LOVE STORY OF DAVID CHANG

One would think that for growing up in a Virginia suburb and becoming the host of the Emmy-nominated Netflix show *Ugly Delicious*, founder of the international empire of Momofuku restaurants, and winner of countless James Beard Foundation Awards, David Chang's memoir "Eat a Peach" should be a straightforward affair.

"If you work hard enough, you can achieve the American Dream," it should imply. Chang will describe how he pulled himself up from his bootstraps, a rags-to-riches victory lap to cash in on his massive cult of food culture navel-gazers. The critics will fawn (as they seem to do with virtually anything Chang does these days). It will invoke standard-issue memoir adjectives like "inspiring," and "courageous."

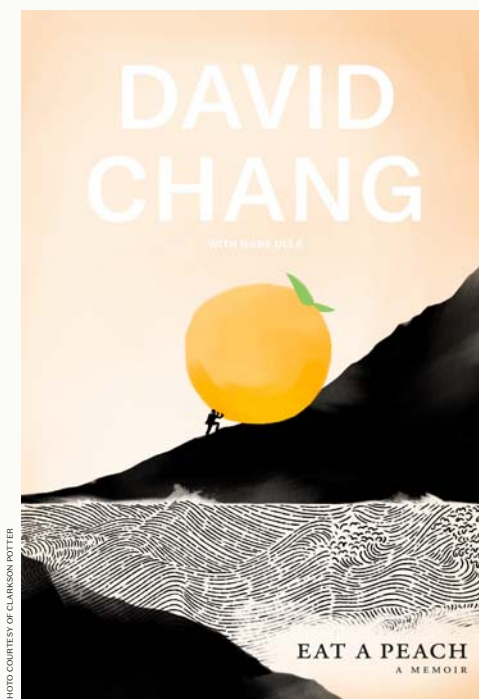
Except the memoir doesn't do any of this. There isn't much to celebrate in the fast-turning pages of "Eat a Peach". It is a recounting of Chang's countless personal failures with just enough detail so that the "American Dream" can be conjured up just this side of corporeal — only for that Dream to be crushed into oblivion by a hurricane of rage, abuse and self-loathing. Chang treats his success as not something achieved, but rather something that somehow managed to escape.

The memoir limps to a start with the image of an eight-year-old Chang crying as he attempts to walk with a fractured femur to live up to his father's expectations. Without explicitly stating it, Chang reveals that as a child he is taught love is conditional — something meted out commensurate with accomplishments, which in turn is just meeting expectations.

The memoir stews in this stifling haze of childhood abuse and conditional love from his parents, and explores how his childhood has led to analogous behavior on Chang's part in his journey to the top of one of the world's most demanding professions. The inference drawn from childhood abuse to Chang's vignettes of personal failures is one of "Eat a Peach's" more focused (and convincing) themes. And that list of personal failures is a long one — from coping with the death of a worker under his employ, to struggling with mental illness, to extremely detailed accounts of his infamous tirades.

The self-flagellating tone dampens even Chang's greatest triumphs. The chef downplays critical moments that formed the fulcrums of the Momofuku machine — including one stunning instance involving a building permit — as dumb luck. The ever-cerebral chef presents his accomplishments not in relief of sweat-soaked toques and sleepless nights, but as a series of completely irrational statistical aberrations.

However, therein lies the magic of Chang's charisma — the suggestion that none of his success is a direct result of his hard work at all, but simply good fortune. At the heart of what makes Chang so likable to the public at large is not his enjoyment of



this good fortune, but rather the blank stare he wears in the face of it that seems to say, "Listen, I have no idea how this happened, either."

A deeper reading reveals Chang grapples with the morality of success in retrospect. Perhaps what's alluded to in the book's cover art is that he has discovered something resembling joy in the Sisyphean process of chasing critical acclaim and accomplishments, only to then publicly downplay them or assign due credit to others to diminish the power of accomplishments over him. In essence, devaluing the currency exchanged for the conditional love he experienced in childhood.

Speaking of the cover, not enough is made of the memoir's title — an allusion to a line from poet T.S. Eliot's "The Love Song of J. Alfred Prufrock." Throughout the poem, Eliot's titular protagonist is paralyzed by fear and indecision about how to approach a woman, his self-consciousness and fear of rejection leading to an internal inventory of minute decisions ("Shall I part my hair behind? Do I dare to eat a peach?").

In March 2019, Chang's wife Grace gave birth to the couple's son, Hugo. In the memoir's final pages, Chang describes the moment of his son's birth as feeling at peace. Chang attempts to reconcile with his father both in his life as David Chang, the son, and in the text as David Chang, the memoir's protagonist.

And perhaps the truest resolution of the memoir's tension comes in the act of publishing the memoir itself, and its implications for David Chang, the person. Chang confronts his demons of abuse and owns vulnerability in a way few public figures have ever thought to do. In an effort to understand unconditional love for the sake of his son, David Chang eats the peach. The effort is inspiring and courageous.

- Euno Lee

A GUIDE OF GIFT GIVING FOR THE HOLIDAYS



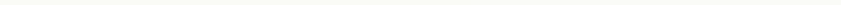
Connery Sofa

DESIGNED BY RODOLFO DORDONI

Minotti

Contemporary, with a strong architectural appeal and pure lines reminiscent of the Mid-Century American spirit, the Connery seating system sports an exquisite aesthetic and design that instantly catches the eye. The clever combination of fine materials and sophisticated details adds a hint of couture to its design.

Price upon request



Osso Stool

Ethnicraft

Osso is one of the Belgian brand's most popular designs because of its versatility. This oak stool offers comfortable seating in the dining room, and is also great by itself against a wall, or next to a sofa.

Available at Chanintr Craft
Baht 8,900

Bench Press

THE BARBARA BARRY COLLECTION

Baker

A beautiful piece of furniture whose versatile function allows it to stand in any room, the Bench Press features a tight seat with two top stitched seams running along the center. Its walnut base with warm Bronze brass accents is a nod to Barbara Barry's signature style of casual elegance.

Baht 210,000

—20—



Nelson Bubble Lamps

DESIGNED BY GEORGE NELSON

Herman Miller

An assortment of lights in various organic silhouettes, the iconic Nelson Bubble Lamps add a touch of softness and luminosity to interiors. Designed by George Nelson in 1952, these elegant fixtures are fashioned from a sturdy, lightweight steel frame yet have a delicate, floating quality, whether in ceiling-hung, floor, table, or wall-mounted variations.

Available at Chanintr Work
From Baht 21,200





Tommy Hock

Saint-Louis

Saint-Louis' Tommy collection has captured the essence of the brand's heritage and brilliant craftsmanship since its showing at Versailles back in 1928 at a royal luncheon. From its star base to its diamond cuts, bevels, chains, and bead-cut hurricanes, Tommy Hock showcases the skills and dextrous brio of master glassworkers.

Baht 14,300

Clash de Cartier

Cartier

The new Clash de Cartier collection by Cartier simultaneously champions and eschews classic forms. The jewelry from this collection balances clean design with an excess of energy, resulting in pieces with serious spirit and original charm.

Available at Cartier Boutiques: Siam Paragon, Emporium and Icon Siam



Alhambra Necklace

Van Cleef & Arpels

The Magic Alhambra long necklaces are taking up their places in the Alhambra collection. Recognizable by their generous motifs, these creations are embellished with noble materials suffused with life. Chalcedony combines its bluish hues to the sheen of white gold, while gray mother-of-pearl coordinates its iridescent overtones with rose gold, in a delicate assortment of warm tones.

Available at Van Cleef & Arpels Boutiques



Calle Porte Door Stopper

DESIGNED BY MICHAEL VERHEYDEN

Michael Verheyden

Calle Porte door stopper is made from a marble block and features a leather handle. The simple design allows for it to be carried around easily and adds a stylish touch to every room.

Available at Chanintr Craft
Baht 16,000

PH 2/1 Table Lamp (Limited Edition)

DESIGNED BY POUL HENNINGSEN

Louis Poulsen

In the 2020 limited edition of Poul Henningsen's PH 2/1 Table Lamp, the design and materiality of the classic version is paired with illustrious amber-colored glass shades and untreated brass to create instant ambience in any space. As with the original design, the brass will patinate over time and enhance the beautiful authentic look and feel of the lamp.

Available at Chanintr Craft
Baht 50,300



Klara Cakestand

LSA

A large mouth-blown glass cakestand with wide dome and short thick stem. Designed for cake, pastries or petits fours.

Available at Chanintr Craft
Baht 4,000





REED SKIING, LAKE PLACID, NEW YORK, 2008

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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

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Viridine Round Accent Table

THE JEAN-LOUIS DENIOT COLLECTION

Baker

The Viridine Round Accent Table features lacquered resin with ivory paint and antique bronze trim. This modern looking table comes with a clear glass on top and will enhance your living space.

Baht 74,000

Elephant Chair

DESIGNED BY MARC VENOT

EO

The Elephant Chair has a friendly and welcoming appearance that will seduce the youngest and stimulate storytelling and adventure. The sophisticated lines will appeal to parents and serve as a perfect blend of form and function.

Available at Chanintr Craft
Baht 14,900



Mogensen J39 Chair

DESIGNED BY BØRGE MOGENSEN

Fredericia

Designed in 1947, J39 is a versatile masterpiece crafted from solid wood, featuring a hand-woven seat in natural paper cord. It is a classic piece that represents the height of modern Danish design and is on the wish list for many design lovers and Børge Mogensen fans.

Available at Chanintr Craft
Baht 37,300



Colette Cane Hurricane

AERIN

A stylish hurricane with a woven cane base that is a natural addition to an informal table setting, whether you are dining indoors or al fresco. This piece has a casual appeal and is a perfect addition to coastal living.

Available at CHANINTR Siam Paragon
Baht 16,100



Kettle Teapot 1.5 L

DESIGNED BY NORM ARCHITECTS

Menu

Kettle Teapot 1.5 L is a glass teapot with tea infuser that hangs by a silicone string, serving as a stylish teabag in the middle of the teapot. Inspired by classic, Oriental teapots – in a harmonic fusion with modernistic, Scandinavian design.

Available at Chanintr Craft
Baht 3,200

Rouge Hermès Limited Edition

Hermès

Rouge Hermès is a complete collection dedicated to the 'beauty of the lips.' Each color comes in a fun lacquered, polished and brushed metal lipstick case that can be refilled. For 2020, the fashion house launched three limited edition colors consisting of two satin formulas and one matte: Rose Pommette, Rose Ombré and Rose Nuit—a seamless blend of autumn into winter shades.

Available at Hermès Boutique, Siam Paragon





PHOTOS COURTESY OF LIAIGRE

CHRISTIAN AND ME

It was in the early days of our adventure into the furniture business that I ran into **Christian Liaigre**, really by chance.

At the time we had two showrooms located in a central high-end shopping mall in Bangkok. I was just returning from a lunch outside and rounding the curve from the elevators as I saw a very cool-looking gentleman leaning against the atrium railing in white. For some reason, he turned with his unlit pipe in his mouth and we made eye contact. As an admirer of his work, I immediately recognized him and introduced myself, which is a rarity for me. The rest, as they say, is history.

That was around 1997 when Christian was wrapping up one of his most beautiful homes on Soi Tonson. We had dinner a few times on that trip and kept in touch. He was intrigued by Bangkok and spent a lot of time exploring the city on foot. He loved the old parts of the city, the antique shops and temples and the sharp contrasts of materials, colors and lines. He would always come back with something, a fabric swatch, a piece of wood, a wooden box. His homebase was always the Sukhothai Hotel, as was with most international designers at the time.

On his trips to Bangkok we would spend time together and on my trips to Paris I would visit him in his studio in Saint Germain or his Marais home and we would share a meal or two together. It was always fun to see where we would end up for dinner. His choice of restaurants were consistent with his design and character: solidly crafted, excellent taste, classic and iconic, never trying too hard but always a joy to be in.

Even though we did not enter into a formal partnership with him for another 3 to 4 years, we were always talking about work, projects, what could be done, sourcing antiques and unique things for his various projects. He was relentless, always a ball of energy, always serious about work, super productive, and never stopping till things got done. He was like this with everyone he worked with, passionate about every detail and determined as if it was his last day on Earth.

There were a few moments that I remember well from our times together. One was when we were in final negotiations on our joint venture agreement and there was a sticking point. At that point in the lawyer's office, he turned to me and said, "Chanintr, this whole deal is a big gift for you," meaning "I



could choose anyone I want to work with but I am giving this to you so you had better take it.” As I look back on that moment now, even though it made the 30-year-old me feel low at the time, there could not have been a truer statement. The funny thing is that even though the business generally had more ups than downs, it really was not about the numbers at all. It was just being with him, learning from him and trying to absorb as much of his genius as possible. He was my MBA in the power of design and good taste.

The other moment was when he got to Bangkok a week before his planned showroom opening and realized that we needed a very long outdoor table for the balcony where the party was going to take place. We had none in stock so he immediately drew one up on the spot and put in dimensions and details and said go find someone to make this. That table became the Mangrove table and part of the outdoor collection from that day on. It was incredible to watch the speed and detail that he could come up with and to eventually see a finished product that did not need any tweaking.

Over the course of the last two decades, although there have been many changes with Christian selling part of the business in 2009 then eventually selling all of it in 2016, he never stopped, he drew every day, worried about his projects, the business, the expenses as he did when he started. Even in his final days he made lists of things for his closest family members to do, he regularly braved the risks of the virus to inspect the site of his last and final project, the renovation of the old Hotel Lotti in Paris to become the new main lobby and wing of the Hotel Costes next door.

Most people knew Christian through his legendary and unmatched interiors and furniture. I feel blessed and thankful to have known him as a friend, a business partner and a mentor. Christian passed on the 4th of September in his sleep after a long battle with cancer. He is survived by his wife Deborah, his son Leonard, and all of his incredible creations over his lifetime.

May he finally rest in peace.

- Chanintr Sirisant

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- Belle Phavichitr

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