

JULY 2015
\$8.50
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DREAM KITCHENS

In this age of new kitchen architecture, ultra-luxe condos don't just come with plush furnishings - they also boast stately kitchens designed by the likes of Carlos Zapata.

THE MARQ ON PATERSON HILL

To match its elegant confines of a gold class bungalow within a luxury apartment setting, the range of Miele equipment at The Marq is so incredibly extensive that its global team met with SC Global's key project personnel to discuss appliance technology and design as part of their research and development. Of the 18 kitchen appliances – all from Miele's premium range – there's plate warmers, four ovens (a combi, steam and two convections), two full-height fridge and freezers, and a wine chiller with a 102-bottle capacity.

Because of its sheer size, the open kitchen concept is erected in the dining area (where all the action is) rather than the main living space. When local chefs are often called on for private dinners, the experience is akin to sitting at the private chef's table within the exclusive kitchens of Michelin-starred restaurants. The well-appointed space was conceived with the help of SCDA Architects' Chan Soo Khian.



THRE3 THRE3 ROBIN

The property that started it all, Thre3 Thre3 Robin was the first condominium in Singapore designed with the kitchen as the focal point of the home. To do this, SC Global collaborated with architect Mok Wei Wei, and spared no expense in ducting out the exhaust system so fumes and smoke would not re-circulate in the apartment. (They're still one of the very few developers to provide this feature.)

The dry kitchen features a long island counter but is flushed seamlessly with a wet kitchen to suit the heavier requirements of Asian cooking (one leads to the other through an easy-access swing door panel). A selection of the most advanced AEG kitchen appliances is given full expression here while an independent air-conditioning system and retractable frameless glass partition allows the kitchen to be separated from the main living area without compromising the sense of space. Without the partition, it becomes a seamless expanse where the host is not isolated from the conversation of friends and family when preparing a meal.



SCULPTURA ARDMORE

The open-plan design of the living and entertainment areas span a generous 23 metres. A glass kitchen concept connects the dining and outdoor terrace spaces, enveloping them in an expansive see-through curved façade. The spacious terrace provides a comfortable outdoor experience with a stainless steel barbecue for grilling. With such a sumptuous space primed for entertainment, the kitchen is centred around a Chef's Table, equipped with only the latest technology by Gaggenau, and comes with the added support of a wet kitchen for more intensive prep work. New York-based architect Carlos Zapata – known for his work on the Cooper Square Hotel in Manhattan – was roped in by SC Global to pull this culinary chic look together.