

WHAT'S HOT NOW  
Top trends in  
kitchen design

THE WOW FACTOR  
UAE homes with  
effortless style

SMART LIVING  
A petite apartment  
with giant attitude

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# INSPIRED

PEOPLE • PRODUCTS • PLACES

## LIVING



*Easy  
Elegance*

LAIKBACK CHIC FOR THE SUMMER

## Fabrice Bejjani

ARCHITECT AND DESIGNER

Paris-based architect and designer Fabrice Bejjani places the kitchen at the centre of modern living but he doesn't forget its core function. "A kitchen is still a place to cook," says Lebanon-born Bejjani, whose projects include Trullo Pinnacolo, a villa in the Puglia valley in southern Italy. "Firstly, it needs to be practical. Then we look into materials and details."

Bejjani believes people are still a little classical when it comes to choosing storage space and like lots of cabinets to "hide" things. "It is still a part of our intimacy," he says. If space and cost aren't constraints, you could let your imagination take over completely. "Technology now allows us to have all kinds of materials in the kitchen. We can even imagine marble facades," Bejjani says.

The kitchen in Trullo Pinnacolo looks like a room designed to entertain as it spills over into the al fresco dining area. Done in white with wooden panels, this space emphasises the bringing-people-together function of the kitchen as much as the cooking. Large windows ensure whether you are rustling up a meal inside or sipping on your coffee outside, you are never too far away from the action.

Bejjani highly recommends the use of white lacquer in the kitchen. Another trend that's catching up is a central island.

Hide your appliances, however good-looking they are, in a technical column built for them, Bejjani says. "It is now a room to live in so we should not see any fridges, freezers or dish washers."

## Giuseppe Bavuso

DESIGNER FOR ERNESTOMEDA

Designing for the smart consumer of today excites Italian designer Giuseppe Bavuso, the name behind Ernestomeda's Icon range of kitchen designs.

He thinks customers today prefer a blend of space, utility and aesthetics. "People want sophisticated, impressive, high-tech solutions, which look beautiful but are highly func-



In this villa in southern Italy, Trullo Pinnacolo, designed by Fabrice Bejjani, the kitchen is designed to entertain large groups - perfect for family reunions

tional," Bavuso says.

To cater to this, Bavuso's designs are a blend of innovative material and superior technology. Like the wall cabinetry from the Icon range, which combines a vertical slide and a rotating door for complete access to the entire space. Or the pull-out peninsula in which the bar table can be extended to the dining table, its length adjustable.

Bavuso says people like experimenting with materials that have

tactile appeal. He recommends heat-treated wood or DuPont Corian, which is lightweight but tough. His advice is to stick to simple silhouettes in a "bright, crisp and clean" shade of white. "Not the off-white that's been so popular in recent years." Go for a smooth, no-fuss look in white or stone grey where a bespoke lamp or a rug adds a splash of colour. No rough edges from appliance doors or knobs jutting out. Potted plants breathe life into the space.